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RENAISSANCE®
PHOENIX GLENDALE HOTEL & SPA

R
RENAISSANCE®
HOTELS

RENAISSANCE PHOENIX GLENDALE HOTEL AND SPA
9495 WEST COYOTES BLVD.
GLENDALE, ARIZONA 85305
MAIN – 623-937-3700
SALES – 480-518-8050

BREAKFAST - CONTINENTAL

All include Coffee and Tea

Easy Morning Continental - Cont1 | \$34

Selection of Chilled Fruit Juices
Display of Sliced Fresh Fruit & Berries
Assortment of Individual Yogurts
Peeled Hard Boiled Eggs
Assortment of Coffee Cakes

Rise and Shine Continental – Cont2 | \$38

Selection of Chilled Fruit Juices | V8 | Tomato | Naked Juice
Display of Sliced Fresh Fruit and Berries
Assorted Individual Greek Yogurts
Honey Granola
Peeled Hard Boiled Eggs

Steel Cut Oatmeal with Dried Fruit | Brown Sugar | Pecans | Cinnamon
Pastry Chef's Selection of Pastries & Muffins

Complete Morning Continental – Cont3 | \$44

Selection of Chilled Individual Fruit Juices | Tomato | Naked Juice | V8
Display of Sliced Fresh Fruit and Berries
Assorted Muffins | Scones | Croissants

Assorted Sweet & Unsweetened Individual Cereals with Milk

Build Your Own Parfait with Vanilla & Strawberry Yogurt | Honey Oat Granola | Dried Fruit | Pecans | Mixed Berries

Steel Cut Oatmeal with Dried Fruit | Brown Sugar | Pecan | Cinnamon

Bagel Bar with an Assortment of Bagels and Choice of Two Selections (Sweet or Savory)

Sweet Spreads: Blueberry & Candied Walnut | Strawberry & Macadamia | Honey & Orange

Savory: Caramelized Onion & Applewood Smoked Bacon | Chipotle & Cilantro | Sun Dried Tomato & Basil | Herb

Choice of Three

Chives | Minced Hard Boiled Eggs | Red Onions | Sliced Tomato | Capers | Peanut Butter | Nutella | Assorted Preserves

Add Salmon Lox | \$7

BREAKFAST - PLATED

*All include Basket of Assorted Danishes | Fruit Cup | Orange Juice | Coffee and Tea
Substitute with Chicken Sausage or Turkey Bacon for \$5 Per Person*

Classic All American Plate – PB1 | \$34

Fresh Scrambled Eggs with Chives
Buttered Herb Roasted Yukon Potatoes
Broiled Roma Tomato

Choice of One

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Patties

Locally Inspired Chorizo Scramble – PB2 | \$34

Chorizo | Scrambled Eggs | Green Chilies | Onions | Peppers | Queso Fresco
Southwestern Potato | Justin's Jalapeño Refried Beans | Grill Fresno Pepper.

BREAKFAST - BUFFET

All include Coffee and Tea | 1 Hour Service

\$12 Per Person Labor fee to apply for Buffets Under (30) Person Minimum

Substitute with Chicken Sausage or Turkey Bacon for \$5 Per Person

All American Buffet – BB1 | \$40

Assorted Fresh Fruit Juices
Display of Fresh Sliced Fruit & Berries
Assorted Individual Sweet & Unsweet Cereals with Milk
Farm Fresh Scrambled Eggs | Green Onions | Cheddar
Breakfast Potatoes
Assorted Gourmet Muffins

Choice of One – Add 2nd Choice for \$5

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Patties

Breakfast Club Buffet – BB2 | \$45

Assorted Fresh Fruit Juices | V8 | Tomato

Fresh Sliced Fruit and Berries

Assorted French Pastries and Muffins

Fresh Scrambled Eggs with Breakfast Vegetables | Cheese

Steel Cut Oatmeal with Dried Fruit | Brown Sugar | Pecan | Cinnamon

Roasted Yukon Potatoes O'Brian

Buttermilk Pancakes with Vanilla Agave | Maple Syrup

Choice of Two - Add 3rd Choice for \$5

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Patties

Southern Buffet – BB3 | \$50

Assorted Fresh Fruit Juices

Fresh Sliced Fruit and Berries

Assorted French Pastries | Muffin | Scones

Fresh Scrambled Eggs with Breakfast Vegetables | Cheese

Tater Tot Breakfast Casserole with Green Onion | Cheese

Chicken Fried Steak with Country Sausage & Herb Gravy

White Cheddar Jalapeño Buttermilk Biscuit

Steel Cut Oatmeal with Dried Fruit | Brown Sugar | Pecan | Cinnamon

Choice of Two - Add 3rd Choice for \$5

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Links

Mexican Buffet – BB4 | \$50

Assorted Fresh Fruit Juices

Fresh Sliced Tropical Fruit and Berries

Fresh Baked Cinnamon Rolls | Assorted Scones

Build Your Breakfast Burrito

Farm Fresh Scramble Eggs - Onions | Peppers | Green Chile | Black Bean

Toppings - Oaxaca Cheese | Chipotle Crema | Diced Tomato

Salsa Bar - Mary's Fire Roasted Salsa | Tomatillo & Avocado Salsa

Tortillas - Flour

Refried Beans- Panela Cheese - Roasted Jalapeños

Southwestern Breakfast Potato – Green Chile | Queso Fresco

BRUNCH

2 Hour Service – Available from 7:00am-3:00pm

Renaissance Brunch – RB | \$55

Assorted Fresh Fruit Juices

Fresh Sliced Tropical Fruit and Berries

Assorted French Pastries | Muffin | Scones

Herb Roasted Red Potatoes

Fresh Scramble Eggs with Breakfast Vegetables | Cheese

Cereal Station

Assortment of Sweet/Unsweet Cereals

Milk - Whole | 2% | Skim | Soy | Almond

Steel Cut Oats with Dried Fruit | Pecans | Cinnamon | Brown Sugar

Build Your Own Parfait

Yogurts - Choice of Two

Vanilla | Strawberry | Greek

Toppings – Mixed Berries | Honey Granola | Dried Fruits | Chocolate Chips | Candied Pecans

Choice of Two

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Patties

Salads

Caesar Salad - Romaine | Spinach | Parmesan | Focaccia Crouton | Blister Tom | Caesar Dressing

Market Green Salad - Baby Green | Iceberg | Squash | Zucchini | Carrots | Corn | Tomato

Ranch | Balsamic | Italian.

Entrees - Choice of Two

Herb Roasted Chicken - Smoked Tomato Cream Sauce

Marinated Flank Steak - Mushroom- Sherry Demi.

Grilled Petite Filet of Salmon - Lemon Herb Cream Sauce

Country Fried Steak - Country Style Brown Gravy

BREAKFAST/BRUNCH ENHANCEMENTS

Omelet Station – EOM | \$17

Fresh Eggs - Liquid Egg | Egg Whites | Egg Beater

Meat Toppings - Ham | Bacon | Sausage | Chorizo

Vegetable Toppings - Onion | Peppers | Mushroom | Spinach | Roasted Poblano | Tomato | Jalapenos

Cheese Toppings - Mixed Cheese | Oaxaca Cheese | Feta Cheese

Salsa Bar - Mary's Fire Roasted Salsa | Tomatillo & Avocado Salsa

Waffle Station – EWAF | \$16

Belgium Malted Waffle

Toppings - Chocolate Chips | Sweet Pecans | Cinnamon Whipped Cream | Arizona Honey Butter | Fresh Mixed Berry Compote | Candied Nuts | Maple Syrup

Build Your own Breakfast Burrito – EBYBB | \$20

Fresh Scramble Eggs - Onions | Potato | Peppers | Green Chile | Charred Corn | Black Bean

Toppings - Oaxaca Cheese | Chipotle Crema | Diced Tomato

Salsa Bar - Mary's Fire Roasted Salsa | Tomatillo & Avocado Salsa

Tortillas - Flour | Corn

Bagel Bar – EBAG | \$17

Assortment of Bagels

Choice of Three (Sweet or Savory)

Sweet Spreads - Blueberry & Candied Walnut | Strawberry & Macadamia | Honey & Orange

Savory Spreads - Caramelized Onion & Applewood Smoked Bacon | Chipotle & Cilantro | Sun Dried Tomato & Basil

Choice of Three

Chives | Minced Hard Boiled Eggs | Red Onions | Sliced Tomato | Capers | Berries

Peanut Butter | Nutella | Assorted Preserves

Add Salmon Lox | \$7

Hand Held– EHAND | \$10 Each

Locally Inspired

Mini Breakfast Burrito - Scramble Eggs | Chorizo | Onions | Peppers | Potato | Green Chile | Charred Corn | Queso Fresco

Mini Mexican Torta - Scramble Eggs | Chorizo Black Bean Spread | Black Forest Ham | Oaxaca Cheese | Avocado Crema

Mini Vegetarian Burrito - Scramble Egg | Breakfast Vegetable | Black Beans | Green Chile | Cotija Cheese

The Classics

Mini Croissant Sandwich - Scramble Egg | Applewood Smoked Bacon | Green Onion | American

Buttermilk Biscuits Sandwich - Scramble Egg | Crisp Chicken | Country Brown Gravy | Cheddar

English Muffin Sandwich - Scramble Eggs | Sausage Patty | Herbs | Pepper Jack

Vegetable Wrap - Scramble Eggs | Grilled Vegetables | Spinach | Potato | Avocado Cream

Smoked Salmon Scramble – Breakfast Vegetable | Herb Cream Cheese

BREAKFAST TO-GO – BTGO | \$34

Individual Assorted Juices | Gourmet Muffin | Whole Fruit | Granola Bar | Trail Mix

Choice of Two Sandwiches

Buttermilk Biscuits Sandwich - Scrambled Egg | Crisp Chicken | Cheddar

Vegetable Wrap - Scramble Eggs | Roasted Vegetables | Spinach | Black Bean | Potato | Avocado Crema | Oaxaca Cheese.

Mini Croissant Sandwich - Scramble Egg | Green Onion | American | Choice of Protein

English Muffin Sandwich - Scramble Eggs | Chives | Pepper Jack | Choice of Protein

Breakfast Burrito - Scramble Eggs | Onions | Peppers | Potato | Cheddar

Protein Options - Choice of One

Applewood Smoked Bacon | Black Forest Ham | Sausage | Chorizo

Substitute with Turkey Bacon, Turkey Sausage or Chicken Apple Sausage | \$5

BREAKS - AM

All Breaks are set for a 45-minute period. Served with Coffee | Hot Tea

All Day Beverage – ADB | \$28

Regular & Decaf Coffee | Hot Tea | Hot Chocolate | Pepsi Product | Bottled & Sparkling Water

Bagel Bar – CB1 | \$17

Assortment of Bagels

Choice of Two (Sweet or Savory)

Sweet Spreads - Blueberry & Candied Walnut | Strawberry & Macadamia | Honey & Orange

Savory Spreads - Caramelized Onion & Applewood Smoked Bacon | Chipotle & Cilantro | Sun Dried Tomato & Basil

Choice of Three

Chives | Minced Hard Boiled Eggs | Red Onions | Sliced Tomato | Capers

Peanut Butter | Nutella | Assorted Preserves

Add Salmon Lox | \$7

Build Your Own Parfait – CB2 | \$20

Yogurts – Choice of 2

Vanilla | Strawberry | Greek

Toppings – Mixed Berries | Honey Granola | Dried Fruits | Chocolate Chips | Candied Pecans

Build Your Own Trail Mix – CB3 | \$24

Assorted Nuts and Seeds | Dried Fruit | Gummy Bears | M&M | Coconut Flakes | Pretzels

BREAKS - PM

All Breaks are set for a 45-minute period. Served with Iced Tea & Lemonade

Naw-Tcho Totcho – CB4 | \$25

Choice of One

Tri Color Tortilla Chips | Tater Tots

Toppings - Seasoned Taco Meat | Green Chile Cheese Sauce | Jalapenos | Diced Tom | Black Beans | Sour Cream | Pico De Gallo

Take me Out to the Ball Game – CB5 | \$28

Create you own Mini Hot Dog

Toppings - Black Bean Chili | Jalapenos | Aged Cheddar Cheese Sauce | Traditional Fixings

Snacks

Popcorn | Soft Pretzels | Peanuts | Cracker Jacks | Corn Nuts

After-School Munchies – CB6 | \$29

Assortment of Cookies | Brownies | Dessert Bars

Milks | Almond Milk | Soy Milk

Mediterranean Hummus Display – CB7 | \$24

Garlic and Herb | Roasted Pepper & Basil | Black Bean & Cilantro | Sun Dried Tomato & Feta

Pita Bread | Vegetable Crudité | Olives

Chips & Dippers – CB8 | \$25

Tri Color Tortilla Chips | Kettle Potato Chips

Dips

French Onion Dip | Chorizo & Roasted Poblano White Cheese Sauce | Mary's Fire Roasted Salsa | Guacamole

Movie Magic – CB9 | \$26

Popcorn | Twizzlers | Candy Bars | Corn Chips | Cheddar Cheese Sauce | Soft Pretzels | Pepsi Products

Warm Me Up, Sugar – CB10 | \$25

Starbucks Brew | Hot Chocolate | Assorted Fontana Syrups | Whipped Cream | Cinnamon | Almond Biscotti | Mini Scones | Marshmallows

BREAKS – A LA CARTE

Bake Shop

- Assorted Muffins – B1 | \$54/dozen
- Assorted House-Baked French Pastries – B2 | \$54/dozen
- Fresh Baked Scones – B3 | \$54/dozen
- Cinnamon Rolls – B4 | \$54/dozen
- Croissants – B5 | \$54/dozen
- Assorted Bagel with Assorted Individual Cream Cheese – B6 | \$54/dozen
- Assorted Donuts – B7 | \$54/dozen
- Assorted Cookies – B8 | \$54/dozen
- Jumbo Fudge Brownies – B9 | \$54/dozen
- Assorted Dessert Bars – B10 | \$54/dozen
- Assorted Homemade Cup Cakes – B11 | \$54/dozen
- Jumbo Warm Cinnamon Pretzel with Vanilla Icing – B12 | \$70/dozen

Snacks

- Assorted Granola Bars – S1 | \$5 each
- Assorted Breakfast & Protein Bars – S2 | \$6 each
- Rice Krispies – S3 | \$36/dozen
- Assorted Candy Bars – S4 | \$4 each
- Assorted Gourmet Ice Cream Bars – S5 | \$6 each
- Whole Fruit (Apple, Orange, Banana) – S6 | \$4 each
- Fresh Sliced Seasonal Fruit – S7 | \$10/person
- String Cheese – S8 | \$24/dozen
- Beef Jerky – S9 | \$6 each
- Cracker Jacks – S10 | \$6 each
- Corn Nuts – S11 | \$6 each
- Popcorn – S12 | \$5/person
- Assorted Bag Kettle Chips – S13 | \$5 each
- Individual Bag of Pretzels – S14 | \$5 each
- Warmed Jumbo German Pretzel with Cheddar Cheese Sauce & Gourmet Mustard – S15 | \$72/dozen

Beverage

- Pepsi Products - D1 | \$5 each
- Assorted Naked Juice - D2 | \$7 each
- Assorted Bottled Fruit Juices - D3 | \$6 each
- 5 Hour Energy - D4 | \$6 each
- Red Bull/Diet Red Bull - D5 | \$7 each
- Rockstar Drinks - D6 | \$7 each
- Fresh Orange Juice - D7 | \$72/gallon
- Hot Apple Cider (Seasonal) - D8 | \$62/gallon
- Hot Swiss Chocolate with Marshmallow - D9 | \$62/gallon
- Bottled Water - D10 | \$5 each
- Sparkling Water - D11 | \$6 each
- Lemonade or Fruit Punch - D12 | \$62/gallon
- Coffee, Decaf, and Tazo Tea - D13 | \$85/gallon
- Starbucks Coffee and Decaf - D14 | \$99/gallon
- Starbucks Frappuccino - D15 | \$8 each
- Individual Bottled Milk - D16 | \$5 each

LUNCH – LIGHTER FARE

Includes Choice Dessert

Salads | \$34

Taco Salad – LL1 | Chili Grilled Chicken Breast | Romaine and Spinach | Olives | Black Bean | Roasted Corn | Radish | Queso Fresco | Tortilla Strips | Chipotle Ranch

Baja Caesar Salad – LL2 | Lime Cilantro Marinated Chicken | Romaine & Radicchio | Blister Tomato | Tortilla Strips | Charred Corn | Queso Fresco | Chipotle Caesar

R' Way Cobb Salad – LL3 | Smoked Turkey | Iceberg & Radicchio | Apple Wood Smoked Bacon | Tomato | Olives | Cucumber | Queso Fresco | Black Bean | Cilantro Lime Vinaigrette

Chef's Salad – LL4 | Iceberg & Romaine | Black Forest Ham | Smoked Turkey | Hard Boiled Eggs | Tomato | Black Olives | Cheddar Cheese | Smoked Mozzarella | Roasted Red Peppers | Garbanzo Beans | Sun Dried Tomato - Basil Vinaigrette

Sandwiches | \$34

Caprese – LL5 | Tomato | Mozzarella | Pesto | Roasted Red Pepper | Basil | Balsamic Glaze

Smoked Turkey Focaccia Torta - LL6 | Applewood Bacon | Pepper Jack Cheese | Avocado Mayo

Roast Beef - LL7 | Caramelized Onions | Havarti Cheese | Roasted Red Peppers | Boursin Spread

Italian – LL8 | Salami | Pepperoni | Mortadella | Capicola | Provolone | Sun Dried Tomato Basil Mayo

Tuna Salad - LL9 | Marinated Tomato | Celery | Onions | Parsley | Lemon Mayo

Chicken Salad – LL10 | Wine Poached Chicken Breast | Apple | Cranberry | Candied Pecans | Honey Dijon Mayo

Caesar Wrap – LL11 | Lime Cilantro Marinated Chicken | Romaine & Radicchio | Blister Tomato Tortilla Strip | Charred Corn | Queso Fresco | Chipotle Caesar

Fitness Wrap – LL13 | Black Beans | Quinoa | Roasted Poblano Hummus | Roasted Red Peppers | Cilantro Lime Creamy Dressing

LUNCH – PLATED

Includes Choice Dessert

Salads – Choice of One

Renaissance Garden Salad - Baby Mix Lettuce | Cucumber | Tomatoes | Carrot | Corn | Zucchini | Red Cabbage | Ranch | Balsamic Vinaigrette

Romaine & Spinach Caesar Salad – Focaccia Crouton | Parmesan Reggiano | Fried Tomatoes | House Malted Garlic Dressing

Baja Salad - Romaine & Radicchio | Blister Tomato | Tortilla Strips | Charred Corn | Queso Fresco | Chipotle Dressing

BLT+A Wedge - Butter Lettuce Wedge | Avocado Slices | Apple Wood Smoked Bacon | Heirloom Baby Tomato | Blue Cheese Crumbles | Black Olives | Crunchy Onions | Herb Ranch

Chicken | \$46

Roasted Chicken Marsala – PLC1 | Prosciutto & Sundried Tomato Orzo | Grilled Lemon Buttered Jumbo Asparagus | Marsala Cream Sauce

Parmesan Panko Crusted Chicken Breast – PLC2 | Smoked Mozzarella & Basil Polenta | Smoked Tomato Basil Cream Sauce | Roasted Market Vegetables

Southwest Herb Seared Chicken Breast – PLC3 | Chipotle Cream Sauce | Chorizo Roasted Poblano Au Gratin Potatoes | Charred Buttered Broccolini

Thai Sweet Chili Glazed Chicken Breast – PLC4 | Pineapple & Egg Fried Rice | Wok Steamed Market Vegetable

Salmon | \$48

Citrus Herb Roasted Salmon – PLF1 | Roasted Red Pepper & Mascarpone Risotto | Roasted Vegetable | Chardonnay Cream Sauce

Prosciutto Wrap Pan Seared Salmon – PLF2 | Saffron Rice | Roasted Lemon Buttered Asparagus | Tuscan White Bean Relish | Sun Dried Tomato Cream Sauce

Beef | \$50

Grilled BBQ New York Striploin – PLB1 | White Cheddar & Green Chile Yukon Mashed | Southern Style Succotash with Apple Wood Bacon

Marinated Grilled Flank Steak – PLB2 | Charred Broccolini | Herb Buttered Roasted Baby Carrots | Green Onion-Cheese Mashed Potatoes | Au Poivre Sauce

Vegetarian | \$41

Stuffed Roasted Poblano – PLV1 | Saffron Rice | Charred Corn | Squash | Onions | Peppers | Cilantro | Black Bean | Oaxaca Cheese | Smoked Chipotle Cream Sauce

Eggplant Parmesan – PLV2 | Heirloom Tomato | Mozzarella | Roasted Red Peppers | Basil Balsamic Glaze | Tomato Sauce

Vegetable Lasagna – PLV4 | Smoked Mozzarella | Tomato Sauce | Charred Broccolini

Tofu Stir Fry – PLV5 | Pineapple Fried Rice | Sweet & Sour Sauce

LUNCH – BUFFET

All Buffet are set for One Hour. \$12 per person labor fee to apply for buffet under 30 people.

Picnic Buffet - LB1 | \$52

Lemon Chicken Orzo Soup | Crackers

Salads

Fresh Market Salad - Cucumber | Radish | Carrots | Grape Tomato | Assorted Dressings

Loaded Red Bliss Potato Salad - Apple Wood Smoked Bacon | Green Onions | Cheddar Cheese

Antipasto Salad - Italian Meats | Vegetables | Smoked Mozzarella | Sun Dried Tomato Vinaigrette

Mary's Pasta Salad – Kalamata Olives | Vegetable | Sun Dried Tomato | Feta Cheese | Lemon Basil Dressing

Pre-Made Sandwich with Butter Lettuce & Tomato (Choice of Three)

Caprese - Tomato | Mozzarella | Roasted Red Pepper | Basil | Balsamic Glaze | Pesto Mayo

Smoked Turkey - Applewood Bacon | Pepper Jack Cheese | Cranberry Candied Nut Mayo

Roast Beef – Caramelized Onions | Havarti Cheese | Roasted Red Peppers | Boursin Spread

Italian – Salami | Pepperoni | Mortadella | Capicola | Smoked Mozzarella | Sun Dried Tomato Basil Mayo

Tuna Salad – Marinated Tomato | Celery | Onions | Parsley | Lemon Mayo

Chicken Salad – Apples | Celery | Onions | Cranberry | Honey Dijon Mayo

Condiments

Assorted Mustard | Mayo | Cherry Peppers | Pepperoncini | Pickles | Candied Nuts

Assorted Kettle Chips

Chef's Choice of Dessert

Baja Buffet – LB2 | \$56

Tortilla Soup – Charred Corn | Black Bean | Green Chile | Tortilla Strip | Queso Fresco

Baja Salad – Romaine | Radicchio | Jalapeño Cornbread Croutons | Cotija | Chipotle Cilantro Ranch

Jicama Salad – Pineapple | Watermelon | Cucumber | Peppers | Onion | Chipotle Lime Vinaigrette

Three Bean Salad – Corn | Cactus | Peppers | Onions | Green Chile | Queso Fresco | Cilantro Lime Dressing

Entrees – Build Your Own Taco

Marinated Chicken Fajitas – Onions | Peppers | Tomato | Cilantro

Slow Braised Beef Machaca – Pickled Jalapeños | Onions | Carrots | Cactus | Chipotle Tomato Sauce

Cheese Enchiladas - Tomato & Charred Corn Relish | Oaxaca Cheese | Green Enchilada Sauce | Chipotle Crema

Sides (Choice of Two)

Charro Refried Beans – Jalapeños | Tomato | Peppers | Onions | Panela Cheese

Spanish Yellow Rice – Onions | Pepper | Carrots | Cactus | Peas | Queso Fresco

Street Style Grilled Corn - With Spicy Crema | Cotija Cheese | Cilantro | Southwest Seasoning

Roasted Market Vegetables – Poblano Peppers | Queso Fresco

Chef's Choice of Dessert

Taste of Tuscany Buffet - LB3 | \$55

Classic Vegetable Minestrone - Roasted Garlic & Herb Focaccia Squares | Parmesan Basil Bread Sticks

Roasted Italian Market Vegetables – Zucchini | Squash | Eggplant | Carrots | Peppers | Tomato | Mushrooms | Onions

Italian Herb Roasted Parmesan Potatoes

Classic Caesar Salad – Focaccia Croutons | Parmesan | Blister Tomato | House Malted Garlic Dressing

Caprese – Tomato | Mozzarella | Roasted Red Peppers | Arugula | Pesto Oil | Balsamic Glaze | EVOO

Tuscan White Bean Salad – Sun Dried Tomato | Red Onion | Peppers | Cucumber | Feta | Spinach | Lemon & Basil Vinaigrette

Entrees (Choice of Two)

Chicken Parmesan – Tomato Basil Relish | Smoked Mozzarella | Parmesan | Marinara

Roasted Italian Sausage - Onions | Peppers | Tomatoes | Basil Pesto Drizzle

Italian Vegetable Pasta - Mushroom | Spinach | Peppers | Tomato | Parmesan | Pesto Alfredo

Baked Penne Pasta – Mini Meatballs | Spinach | Peppers | Smoked Mozzarella | Pomodoro Sauce

Pesto Marinated Roasted Salmon – Lemon Basil Cream Sauce | Olive & Sun Dried Tomato Relish

Chef's Choice of Dessert

Southern Buffet – LB4 | \$57

Loaded Potato Leek Soup - Green Onions | White Cheddar | Bacon Bits
Warm Sweet Corn & Green Chile Corn Bread | Buttered Soft Rolls

Chopped BBQ Salad - Iceberg | Tomato | Corn | Onions | Olives | Peas | Cheddar | Corn Bread Crouton | BBQ Ranch
Green Chile & Pineapple Slaw - Carrots | Jicama | Roasted Peanuts | Coleslaw Dressing
Southern Style Macaroni Salad

Entrees (Choice of Two)

Slow Roasted Beef Brisket - Chipotle-Peach BBQ Sauce | Crunchy Onions
Justin's Fried Chicken - Buttermilk Marinade | Southern Spices
Mary's Buttermilk Fried Catfish - Spicy Remoulade | Assorted Hush Puppies
Kansas City Pulled Pork - Kansas City BBQ Sauce

Sides (Choice of Two)

White Cheddar & Herb Yukon Mash Potatoes - Brown Gravy
Southern Style Beans - Applewood Bacon | Onions | Peppers
Baked Potato Bar - With Traditional Sides
White Cheese & Green Chile Mac & Cheese - Parmesan & Herb Panko Topping

Chef's Choice of Dessert

Soup | Salad & Pizza Buffet – LB5 | \$55

Chicken Noodle Soup | Clam Chowder - Saltine & Oyster Crackers

Build Your Own Salad *(Served with Soft Rolls)*

Lettuce - Romaine & Radicchio | Spinach | Spring Mix
Toppings - Peppers | Onions | Corn | Cucumber | Tomato | Sprout | Peas | Beets | Black Bean | Cranberry | Candied Walnuts | Sunflower Seeds | Hard Boiled Eggs | Cheddar | Croutons | Crunchy Noodles
Proteins - Grilled Lemon Herb Chicken Strips | Marinated Flank Steak Strips
Dressings - Balsamic | Ranch | Italian | Lemon Herb Vinaigrette

Lemon Orzo Pasta - Roasted Vegetables | Mixed Olives | Feta Cheese

Three Bean Salad - Corn | Cactus | Peppers | Onions | Green Chile | Queso Fresco | Charred Pineapple | Chipotle & Lime Dressing

Focaccia Pizza (Choice of Two)

Andouille Sausage & Peppers - Tomato Sauce | Onions | Smoked Mozzarella
Chicken Alfredo - Mushroom | Marinated Tomato | Spinach | Roasted Garlic Alfredo
Caprese - Tomato | Basil | Mozzarella | Roasted Red Peppers | Pesto
Italiano - Salami | Capicola | Pepperoni | Smoked Mozzarella | Tomato Basil Sauce
Mushroom - Arugula | Goat Cheese | Caramelized Onions | Figs | Prosciutto | Pesto | Balsamic Glaze

Chef's Choice of Dessert

Backyard Buffet – LB6 | \$56

Corn & Poblano Chowder

Tossed Renaissance Salad - Various Toppings | Three Assorted Dressings

Loaded Red Bliss Potato Salad - Apple Wood Smoked Bacon | Green Onions | Cheddar Cheese

Jicama Salad – Pineapple | Watermelon | Cucumber | Peppers | Chipotle Lime Vinaigrette

From the Grill (Choice of Two)

Sirloin Burgers | Grilled BBQ Chicken | Italian Sausage | Hot Dogs | Black Bean Burgers

Relish Tray- Lettuce | Tomato | Onions | Pickles | Pepperoncini | Cherry Peppers

Cheese – American | Swiss | Pepper Jack

Condiments - Ketchup | Relish | Mustard | Mayo | Onions

Sides (Choice of Two)

Big Red Bake Beans – Bacon Bits | Green Onions.

Southern Style Succotash – Peppers | Pearl Onions | Carrots | Peas | Tomato | Green Bean | Corn | Herb

Baked Potato Bar – Traditional Sides

Corn On the Cobb – Herb Butter

Chef's Choice of Dessert

Grab-N-Go | \$40 (1 Item Per Person – Up to 3 Choices)

All Sandwiches & Salads include Fresh Cookies | Kettle Chips | Whole Fruit | Granola Bar | Soda or Water

Salad (Choice of One)

Pasta Salad | Home Style Red Potato Salad | Three Bean Salad

Sandwiches (All Served with Butter Lettuce & Tomato)

Caprese – GG1 | Ciabatta | Tomato | Mozzarella | Pesto | Roasted Red Pepper | Basil | Balsamic Glaze

Smoked Turkey - GG2 | Torta | Applewood Bacon | Pepper Jack Cheese | Avocado Mayo

Italian – GG3 | Hoagie | Salami | Pepperoni | Mortadella | Capicola | Smoked Mozzarella | Sun Dried Tomato Vinaigrette

Tuna Salad – GG4 | Pita Bread | Marinated Tomato | Celery | Onions | Parsley | Lemon Mayo

Fitness Wrap – GG5 | Wheat Wrap | Black Beans | Quinoa | Roasted Poblano Hummus | Roasted Red Peppers | Cilantro Lime Creamy Dressing

Salads

Baja Caesar Salad – GG6 | Lime Cilantro Marinated Chicken | Romaine & Radicchio | Blister Tomato | Tortilla Strips | Charred Corn | Queso Fresco | Chipotle Caesar

BLT+A Salad – GG7 | Grilled Southwest Chicken | Iceberg | Avocado Slices | Apple Wood Smoked Bacon | Baby Tomato | Blue Cheese Crumbles | Avocado Ranch

DINNER - PLATED

Plated Dinners are served with Rolls, Butter & Choice of Dessert. Tableside Coffee Service & Iced Tea upon request.

Salads

Salad is Included in each Plated Dinner Menu Price (Choice of One)

Renaissance Garden Salad - Baby Mix Lettuce | Cucumber | Tomatoes | Carrot | Corn | Zucchini | Red Cabbage | Ranch | Balsamic Vinaigrette

Romaine Caesar Salad – Focaccia Crouton | Parmesan Reggiano | Fried Tomatoes House | Malted Garlic Dressing

Hacienda Market Salad - Spring Mix & Romaine | Queso Fresco | Red Onion | Charred Corn | Roasted Red Peppers | Baby Tomato | Nopalitos | Toasted Spiced Pumpkin Seeds | Honey & Chipotle Vinaigrette

Berry Salad - Spinach & Butter Lettuce | Berries | Candied Pecan | Crumble Goat Cheese | Berry Vinaigrette

Caprese – Tomato | Bocconcini Mozzarella | Roasted Red Peppers | Arugula | Pesto Oil | Kalamata Olives | Balsamic Glaze | EVOO

Entrées

Multi Entrée Selections will be charge at the Higher Priced Entrée Selection. Multi Entrée Selections will also include one choice of starch and vegetable for all entrées.

Poultry

Herb Roasted Chicken Supreme – PDC1 | \$65 | Roasted Garlic & White Cheddar Yukon Mashed | Grilled Jumbo Asparagus | Baby Green Top Carrots | Sun Dried Tom & Herb Cream Sauce

Herb Pan Seared Chicken – PDC2 | \$65 | Mascarpone & Basil Polenta | Baby Vegetables | Roma Tomato Confit | Fresno Chile | Chasseur Sauce

Grilled Lemon Herb Chicken – PDC3 | \$65 | Saffron Risotto | Charred Truffled Broccolini | Marinated Roasted Tomato | Roasted Shallot Demi

Roasted Chicken Italiano – PDC4 | \$65 | Prosciutto Wrapped | Smoked Mozzarella | Basil | Roasted Red Pepper & Mascarpone Polenta | Herb Butter Roasted Jumbo Asparagus | Oven Roasted Tomato | Red Wine Demi Sauce

Beef | Pork

Korean Marinated Beef Ribeye Steak – PDB1 | \$74 | Chichimurri Sauce | Spicy Kimchee Fried Rice | Sesame Vegetables

Pan Roasted Strip Loin Au Poivre – PDB3 | \$78 | Manchego & Caramelized Onion Whipped Potato | Baby Vegetables | Peppercorn Brandy Cream Sauce

Grilled Filet Mignon – PDB4 | \$92 | Applewood Smoked Wrapped | Smoked Gouda & Poblano Mash | Charred Jumbo Asparagus | Baby Green Top Carrot | Fresno Chile | Mushroom Cabernet Bordelaise

Korean Marinated Filet of Beef – PDB2 | \$90 | Ginger- Guajillo Hoisin Sauce | Mexican Fried Rice | Sautéed King Mushroom | May Ploy Glazed Jumbo Asparagus

Seafood

Parmesan Crusted Halibut – PDF1 | \$80 | Lemon Basil Mascarpone Risotto | Baby Vegetables | Red Pepper Veloute Sauce

Grilled Salmon – PDF2 | \$76 | Saffron & Green Onion Paella Rice | Charred Broccolini | Jumbo Asparagus | Mediterranean Relish

Vegetarian

Stuffed Roasted Poblano – PDV1 | \$60 | Saffron Rice | Charred Corn | Squash | Onions | Peppers | Cilantro / Black Bean | Oaxaca Cheese | Smoked Chipotle Cream Sauce

Eggplant Parmesan – PDV2 | \$60 | Heirloom Tomato | Mozzarella | Roasted Red Peppers | Basil | Balsamic Glaze | Tomato Sauce

Vegetable “Wellington” - PDV3 | \$62 | Grilled Vegetable | Cheese | Sun Dried Tomato Cream Sauce

Saffron Risotto – PDV4 | \$58 | Vegetable Medley | Spinach | Goat Cheese | Truffle Oil

Cheese Raviolis – PDV5 | \$60 | Foraged of Mushrooms | Marinated Tomato | Asparagus | Queso Fresco | Smoked Tomato Sauce

Dual Entrée Selections

Seared Marinated Chicken Breast & Salmon – PDD1 | \$85 | Smoked Gouda & Chive Mashed Potato | Charred Broccolini | Baby Green Top Carrots | Smoked Tomato Cream Sauce

Southwest Rubbed Flat Iron Steak & Grilled Chicken – PDD2 | \$88 | Roasted Poblano & Goat Cheese Polenta | Baby Vegetables | Roasted Tomato | Guajillo & Roasted Garlic Demi

Korean Marinated New York Strip & Chipotle Teriyaki Glaze Salmon – PDD3 | \$89 | Risotto | Kimchee Sesame Vegetable | Pineapple & Green Onion Relish

Seared Filet Mignon & Roasted Halibut – PDD4 | \$96 | White Cheddar & Bacon Au Gratin Potatoes | French Bean Provençal | Pinot Noir Sauce

Grilled New York Strip & Chile Buttered Prawns – PDD5 | \$90 | Chorizo Scallop Potatoes | Seasonal Roasted Baby Vegetables | Chipotle & Roasted Garlic Demi

Seared Peppered Filet of Beef & Crab Cake – PDD6 | \$96 | Roasted Lemon Butter Asparagus | Maple Glazed Carrots | Mushroom & Mascarpone Risotto | Red Wine Demi | Saffron Aioli

DINNER - BUFFET

All Buffet are set for One Hour. \$12 per person labor fee to apply for buffet under 30 people.

Mexican Buffet - DB1 | \$95

Pozole Rojo Soup – Pulled Chicken | Tomato & Chili Broth | Hominy | Traditional Condiments

Chips & Salsa Bar – Tri Color Tortilla Chip | Mary’s Fire Roasted Salsa | Pineapple Pico De Gallo | Chorizo & Queso Blanco Cheese Sauce

Hacienda Salad –Tortilla Strips | Dried Cherries | Tomato | Queso Fresco | Spiced Pumpkin Seeds | Roasted Corn | Chipotle Dressing

Smoked Three Bean Salad – Charred Corn | Nopales | Peppers | Onions | Green Chile | Cilantro Honey Dressing

Jicama Salad – Pineapple | Watermelon | Cucumber | Peppers | Chipotle Lime Vinaigrette

Entrées (Choice of Three)

Veracruz Style Tilapia - Pickled Onions | Citrus Relish | Veracruz Sauce

Grilled Southwest Marinated Flank Steak - Chipotle & Cherry Demi | Roasted Chiles

Roasted Marinated Chicken - Black Bean & Nopales Relish | Chipotle Cream Sauce | Queso Fresco

Green Chile & Corn Tamales

Slow Roasted Pork Loin - Guajillo Cream Sauce | Charred Corn & Nopales Relish

Justin’s Chorizo Refried Beans - Roasted Jalapeño | Queso Fresco

Yellow Rice - Onions | Peppers | Tomato

Street Style Grilled Corn - Honey & Guajillo Mayo | Cotija Cheese | Southwest Seasoning

Chef’s Choice of Dessert

Italian Buffet - DB2 | \$80

Tuscan Bean Soup - Italian Sausage | Onions | Carrots | Tomato | Greens

Roasted Garlic and Herb Focaccia Squared | Parmesan Basil Bread Sticks

Classic Caesar Salad - Focaccia Croutons | Parmesan | Blister Tomato | House Malted Garlic Dressing

Caprese - Tomato | Mozzarella | Roasted Red Peppers | Arugula | Pesto Oil | Balsamic Glaze | EVOO

Antipasto Salad - Italian Meats | Smoked Mozzarella | Sun Dried Tomato | Red Onion | Peppers | Cucumber | Feta | Spinach | Garbanzo Beans | Lemon & Basil Vinaigrette

Entrées (Choice of Three)

Roasted Italian Chicken - Prosciutto Wrapped | Tomato Basil Relish | Parmesan | Marinara

Pesto Baked Salmon - Roasted Red Pepper & Almond Relish

Grilled Marinated Strip Loin "Pizzaiola" - Mushroom | Peppers | Tomato Sauce

Chicken Parmesan - Smoked Pomodoro Sauce | Balsamic Glaze

Grill Mahi Mahi - Tomato & Olive Relish | Pesto Oil

Roasted Italian Market Vegetables – Truffle Honey

Roasted Fingerling Potato - Basil | Sun Dried Tomatoes | Parmesan

Chef's Choice of Dessert

Cookout Buffet - DB3 | \$96

Kettle Stew - Potato | Apple Wood Bacon | Market Vegetable | Slow Braised Beef
Buttered Soft Rolls | Artisan Rolls

BBQ Chop Salad - Black Bean | Corn | Cranberry | Cucumber | Tomato | Onions | BBQ Ranch

Chop Coleslaw Salad - Apple | Green Onions | Pineapple | Candied Pecans | Green Chile Slaw Dressing

Tomato & Onion Salad - Cucumber | Peppers | Olives | Feta | Arugula

Entrées (Choice of Three)

Roasted Bone-In Chicken - Black Berry Smoked Barbeque Sauce

Grilled Mahi Mahi - Mango & Citrus Relish

Garlic & Herb Roasted Petite New York Strip Loin - Mushroom & Roasted Garlic Jus

Cedar Plank Roasted Salmon - Berry Relish | Honey Mustard Drizzled

Hand Carved Roasted Marinated Pork Loin - Chipotle Raspberry BBQ Sauce | Crunchy Onions

Baked Potato Bar - Bacon Bits | Green Onions | White Cheddar Cheese

Roasted Vegetables - Honey Chipotle Butter

Three Cheese Mac & Cheese - Green Chile | Chorizo | Cotija Panko Topping

Chef's Choice of Dessert

Renaissance Buffet – DB4 | \$110

Lobster Bisque - Smoked Gouda & Herb Crostini | Sherry Cream

White Cheddar Jalapeno Biscuits | Soft Rolls

Spinach Salad - Frisse | Berries | Poached Pears | Crispy Onions | Candied Walnuts | Queso Fresco | Berry Vinaigrette

Romaine Salad - Radicchio | Queso Cotija | Blister Heirloom Tomato | Spiced Focaccia Crouton | Radish | Charred Corn | Chipotle - Ranch

Lemon Orzo Pasta - Orzo | Vegetables | Mixed Olives | Feta Cheese | Citrus Chipotle Dressing

Entrées (Choice of Three)

Roasted Hand Carved Rib Eye - Roasted Garlic Mushroom Jus | Crunchy Truffle Onions

Marinated Pan Seared Halibut - Roasted Fennel | Charred Corn | Nopales | Black Bean Salad | Smoked Tomato & Guajillo Cream Sauce

Stuffed Chicken Breast - Chorizo & Boursin Stuffing | Ranchero Sauce

Grilled Mahi Mahi - Papaya & Roasted Poblano Relish | Smoked Tomato Cream Sauce

Roasted Poblano & Oaxaca Cheese Mash Potatoes

Roasted Vegetables

Truffle Butter

Chef's Choice of Dessert

RECEPTION - COLD HORS D'OEUVRES

Cold Hors d' Oeuvres can be butler passed at additional fee of \$35.00++ per service hour. Minimum 50 piece order.

Skewers | \$6 Each

Caprese - CH1 | Heirloom Tomato | Bocconcini Mozzarella | Basil | Balsamic Glazed

Antipasto - CH2 | Heirloom Tomato | Smoked Mozzarella | Tortellini | Roasted Red Pepper | Basil | Sun Dried Tomatoes

Tropical Fruit – CH3 | Vanilla & Honey Yogurt Dipping Sauce

Seafood | \$8 Each

Ale Poached Shrimp Cocktail – CH4 | Bloody Mary Cocktail Sauce

Seafood Ceviche – CH5 | Tomato & Cactus Relish | Tortilla Strips | Lime & Chipotle Juice

Crab Louie – CH6 | Crab Salad | Butter Lettuce | Heirloom Tomato | Hard Boiled Egg | Homemade Louie Dressing.

Blackened Tuna – CH7 | Chopped Pineapple Slaw | Avocado Cream | Fried Won Ton

Bruschetta | \$7 Each

Avocado – CH8 | Heirloom Tomato | Arugula | Radish | Charred Corn | Queso Fresco

Tuscan Bean – CH9 | Sun Dried Tomato | Basil | Pesto | Prosciutto Ham | Parmesan Cheese

Smokey Black Bean – CH10 | Cactus | Charred Corn | Onions | Roasted Red Pepper | Queso Cotija | Chipotle Honey Vinaigrette

Smoked Salmon – CH11 | Chipotle & Cilantro Cream Cheese | Frisee | Fried Capers | Radish | Lemon & Roasted Jalapeno Dressing

Mini Sandwich Rolls | \$10 Each

Lobster – CH12 | Lobster Salad | Dill Mayo

Chicken Salad – CH13 | Grilled Chicken | Apples | Cranberries | Candied Pecans

Shrimp Louie – C14 | Hard Boiled Egg | Tomato | Butter Lettuce | Louie Dressing

RECEPTION - HOT HORS D'OEUVRES

Minimum 50 piece order.

Skewers | \$9 Each

Seoul BBQ Chicken Skewers – HH1 | Korean Glaze | Sesame Seed | Sweet Chile Dipping Sauce

Beef Brochette – HH2 | Onions | Peppers | Applewood Smoked Bacon | Chipotle BBQ Sauce

Chile Lime Chicken Skewer – HH3 | Tomatillo & Avocado Salsa

Bacon Wrap Shrimp – HH4 | Chimichurri Sauce

Mini Quesadilla | \$8 Each

Smoked Chicken Tinga – HH5 | Stewed in Tomato & Chipotle Broth | Oaxaca Cheese | Charred Corn | Grilled Pineapple | Avocado Crema

Pork Carnitas – HH6 | Pepper Jack Cheese | Cilantro | Onions | Black Beans | Mary's Fire Roasted Salsa

Grilled Vegetables – HH7 | Poblano | Black Beans | Cactus | Charred Corn | Pineapple & Roasted Jalapeno Salsa

Spanish Shrimp – HH8 | Chorizo | Peppers | Onions | Cilantro | Manchego Cheese

Mini Hot Dogs | \$10 Each

Classic – HH9 | Ketchup | Mustard | Relish | Onions

Sonoran – HH10 | Pinto Bean | Onions | Tomato | Applewood Bacon | Jalapenos | Queso Fresco | Avocado Mayo

Coney – HH11 | House made Chili | Chopped Onions | Shred Cheddar Cheese

Asian Inspired | \$8 Each

Pork Pot Sticker – HH12 | Soy & Green Onion Dipping Sauce

Sonoran Chicken Spring Roll – HH13 | Sweet Chili & Pineapple Dipping Sauce

Asian Sui Mei – HH14 | Steamed Dumplings | Soy & Chili Sauce

Mini Sliders | \$10 Each

American – HH15 | American Cheese | Sautéed Onions | Applewood Bacon | 1000 Island Dressing

Southern – HH16 | BBQ Brisket | Chopped Green Chili Slaw | Cheddar Cheese

Hawaiian – HH17 | Kahlua Pork | Pineapple & Macadamia Nut Slaw | Swiss Cheese | Sriracha Mayo

Meatball – HH18 | Roasted Red Peppers | Onions | smoked Mozzarella | Marinara Sauce

Hot Mini Rolls | \$10 Each

Sausage & Peppers – HH19 | Italian Sausage | Blister Tomato | Pesto Mayo

Philly – HH20 | Shaved Beef | Onions | Peppers | Provolone Cheese

Chicken Parmesan – HH21 | Marinara | Mozzarella | Parmesan | Herbs

Puff Pastry | \$8 Each

Beef Wellington – HH22 | Sauce Chipotle Béarnaise

Andouille Sausage – HH23 | Pepper Jack Cheese | Roasted Red Peppers | Sauce Creole

Brie & Raspberry – HH24 | Melba Sauce

Southwest Chicken – HH25 | Roasted Poblano | Charred Corn | Black Bean | Cactus | Oaxaca Cheese

Arepas – HH26 | Chorizo & Manchego

Chicken En Croute – HH27 | Salsa Verde

Seafood | \$10 Each

Jalapeño Bacon Wrapped Scallops – HH28 | Teriyaki Glazed

Coconut Shrimp – HH29 | Mango & Chipotle Coulis

Crab Cakes – HH30 | Spicy Remoulade Sauce

Cozy Shrimp – HH31 | Sweet Chili Sauce

Empanadas | \$8 Each

Manchego & Beef – HH32 | Mary's Fire Roasted Salsa

Chorizo & Black Bean – HH33 | Charred Pineapple Salsa

Southwest Roasted Vegetables – HH34 | Cilantro Ranch Dipping Sauce

RECEPTION - DISPLAYS

All Display Stations are designed to accompany Hot or Cold Hors d'Oeuvres. Stations are priced per person based on One Hour of Service (30 Person Minimum).

Paellas – RD1 | \$32 (Choice of One)

Spanish Paella - Chicken | Chorizo | Shrimp | PEI Mussels | Lobster | Saffron Rice | Vegetables

Korean Paella - BBQ Beef | Pineapple & Egg Fried Rice | Kimchee | Sesame Vegetables

Mexican Paella - Chipotle Shrimp | Pork Carnitas | Chorizo | Saffron Rice | Cactus | Queso Cotija

American Paella - Tater Tots | Black Bean | Charred Corn | Tomato | Chorizo | Jalapeno | Pico de Gallo | Cheddar

Vegetarian Paella – Market Vegetables | Saffron Rice | Chipotle Crema | Queso Fresco

Hummus Trio – RD2 | \$20 (Choice of Three)

Garlic and Herb | Roasted Pepper & Basil | Black Bean Cilantro Hummus | Feta

Vegetable Crudité | Pita Bread | Olives

Tortilla Chip Station – RD3 | \$20

Guacamole | Mary's Fire Roasted Salsa | Tomatillo Salsa | Aged Cheddar & Chorizo Cheese Sauce

Cheese Display – RD4 | \$28

Selection of Imported & Domestic Cheeses | Berries | Mixed Nuts | Grapes | Assorted Crackers

Shrimp Display (4 Pieces/Person) – RD5 | \$32

Ale Poached Shrimp with Bloody Mary Cocktail Sauce

Fruit Display – RD6 | \$17

Selections of Sliced Fruits | Exotic Fruits | Berries | Grapes | Berry Yogurt Sauce

Vegetable Crudité – RD7 | \$16

Selections of Fresh Market Vegetables and Assorted Dipping Sauce

Sushi Display – RD8 | \$38

California Rolls -Spicy Tuna Rolls | Salmon Rolls | Vegetable Rolls | Edamame | Pickled Ginger | Wasabi Soy

Charcuterie Display – RD9| \$27

Grilled Vegetables | Pickled Vegetables | Cured Meats | Mixed Olives | Assorted Cheese | Gourmet Mustards | Sliced Bread | Pita Bread | Lavosh Crackers

Wrapped Baked Stuffed Brie Cheese – RD10| \$21

Dried Fruit | Assorted Nuts | Berries | Grapes | Artisan Bread | Lavosh Crackers

Focaccia Pizza – RD11| \$25 (Choice of Three)

Andouille Sausage & Peppers - Tomato Sauce | Onions | Smoked Mozzarella

Chicken Alfredo - Mushroom | Marinated Tomato | Spinach | Roasted Garlic Alfredo

Caprese - Tomato | Basil | Mozzarella | Roasted Red Peppers | Pesto

Italiano - Salami | Capicola | Pepperoni | Smoked Mozzarella | Tomato Basil Sauce

Mushroom - Arugula | Goat Cheese | Caramelized Onions | Figs | Prosciutto | Pesto | Balsamic Glaze

Pasta Station – RD12| \$32 (Choice of Two)

Served with Focaccia & Garlic Herb Bread Sticks. Chef fee Applies or set as Station.

Rigatoni - Italian Sausage | Spinach | Pine Nuts | Spicy Tomato Cream Sauce

Penne - Shrimp | Clams | Salmon | Spinach | Tomato | Herb Alfredo Sauce

Bow Tie - Mushroom | Peas | Tomato | Peppers | Onions | Tomato Basil Sauce

Orecchiette - Grilled Chicken | Roasted Poblano | Mushrooms | Smoked Tomato Cream Sauce

Cheese Tortellini - Bolognese | Tomato | Parmesan

Taco & Nacho Bar – RD13| \$30

Green Chile Beef Machaca | Pork Carnitas

Mary Fire Roasted Salsa | Tomatillo & Avocado Salsa | Onions | Cilantro | Diced Tomato | Black Beans

Chorizo White Cheese Sauce

Warm Flour Tortillas | Tri Color Tortilla Strips | Tater Tots

Potato Bar – RD14| \$25

Potato – Russets | Sweet Potato

Toppings – Cheese | Bacon Bits | Sour Cream | Chili | Green Onions | Tomato | Chipotle Butter

RECEPTION – ACTION STATIONS

Stations are priced per person based on One Hour Service (30 Person Minimum). Action Stations Require one Chef Attendant per 100 guest at \$150++.

Street Taco Station – RA1 | \$32 (Choice of Two)

“Korean” Carne Asada | Fajita Seasoned Chicken | Slow Cooked Pork Chile Verde | Garlic & Lime & Shrimp

Accompaniments

Mary’s Fire Roasted Salsa | Tomatillo & Avocado Salsa | Charred Pineapple Salsa | Onions
Cilantro | Roasted & Pickled Jalapeno | Lime Crema | Corn Tortilla | Flour Tortilla

Tossed Wing Station – RA2 | \$24 (Choice of Three)

Teriyaki | Franks | Chipotle BBQ | Sweet Chile & Pineapple | Vegetable Crudit  | Herb Black Pepper Ranch

Korean Lettuce Wrap Station – RA3 | \$26

Soy Garlic Marinated Flank Steak | Sushi Rice | Spicy Cucumber Salad | Kimchee | Butter Lettuce | Sweet Chili Sauce | Sesame Scallion Soy Sauce

Hand Pulled Pork Shoulder Station – RA4 | \$24

Slow Roasted Pork

Accompaniments

Pineapple Chop Slaw | Chipotle BBQ Sauce | Pickles | Pineapple & Mango Relish | Hawaiian Rolls

Quesadilla Station – RA5 | \$25 (Choice of Two)

Chili Rubbed Flank Steak & Nopales | Roasted Poblano & Charred Corn | Green Chile Slow Roasted Pork | Al Pastor Chicken
Oaxaca Cheese | Green Onions | Black Beans | Peppers

Accompaniments

Mary’s Fire Roasted Salsa | Tomatillo & Avocado Salsa | Charred Pineapple Salsa | Sour Cream.

RECEPTION – CARVING STATIONS

Carving Stations Require one Chef Attendant per 100 guest at \$150++.

BBQ Beef Brisket – RC1 | \$425 (Serves 25)

Green Chili Chop Cole Slaw | Sweet Pickle | Smokey BBQ Sauce | Soft Rolls

Roasted Pork Loin – RC2 | \$455 (Serves 25)

Honey Wholegrain Mustard Sauce | Pickled Red Onion | Soft Rolls

Beef Rib Roast – RC3 | \$675 (Serves 40)

Creamy Horseradish Sauce | Gourmet Mustard | Roasted Garlic & Rosemary Jus | Soft Rolls

Slow Roasted Turkey Breast – RC4 | \$475 (Serves 20)

Pecan Cranberry Relish | Country Brown Gravy | Rolls

Pepper Crusted Roasted New York Striploin – RC5 | \$475 (Serves 30)

Red Wine & Roasted Shallot Demi | Artisan Rolls

Slow Roasted Angus Beef Tenderloin – RC6 | \$475 (Serves 25)

Horseradish Cream | Roasted Shallot Jus | Artisan Rolls

RECEPTION – DESSERT STATIONS

Chocolate Fountain – DESD1 | \$34/Person (100 Person Minimum)

Swiss Semi Dark, Strawberry, Pretzel Rods, Rice Krispies, Cream Puffs, Marshmallow, Brownie Bites, Pineapple

Mini Dessert Station – DESD2 | \$65/Dozen (Choice of Three)

Assorted Cake Pops | Eclairs | Cream Puffs | Assorted Cheesecakes | Black and White Mousse Tarts | Assorted Macaroons | Assorted Chocolate Truffles

Mini Custard Display – DESD3 | \$20/Person

Chef's Choice Custard

ALL DAY CREATIVE MENU PACKAGE – ADC1 | \$90

*Includes Continental Breakfast | Mid -Morning Beverage Break | 2-Course Meal | Soda Break with Choice of Snack.
100 Person Maximum.*

Easy Morning Continental

Selection of Chilled Fruit Juices
Sliced Fresh Fruit & Berries
Individual Yogurt
Peeled Hard Boiled Eggs
Steel Cut Oatmeal
Dried Fruit / Brown Sugar / Pecan / Cinnamon
Assorted Coffee Cake
Coffee & Tea

Lunch (Choice of One)

Salads

Steak Taco Salad - Chili Grilled Flank Steak | Romaine and Spinach | Olives | Black Bean | Roasted Corn | Radish | Queso Fresco | Tortilla Strips | Chipotle Ranch

Baja Caesar Salad - Lime Cilantro Marinated Chicken | Romaine & Radicchio | Blister Tomato | Tortilla Strips | Charred Corn | Queso Fresco | Chipotle Caesar

BBQ Chicken Chop Salad - BBQ Spiced Chicken | Romaine & Spinach | Black Bean | Roasted Corn | Tomato | Green Onion | Cilantro | Jack Cheese | BBQ Dressing

Sandwiches

Caprese - Ciabatta | Tomato | Mozzarella | Pesto | Roasted Red Pepper | Basil | Balsamic Glaze

Roast Beef - Caramelized Onions | Havarti Cheese | Roasted Red Peppers | Boursin Spread

Chicken Salad - Butter Croissant | Wine Poached Chicken Breast | Apple | Cranberry | Candied Pecans | Tomato Honey Dijon Mayo

Hot Plated

Parmesan Panko Crusted Chicken Breast - Smoked Mozzarella & Basil Polenta Smoked | Tomato Basil Cream Sauce | Roasted Vegetable

Chipotle BBQ Glazed Salmon - Roasted Poblano White Cheddar Mac & Cheese | Southern Style French Beans with Bacon & Onions | Charred Corn & Red Pepper Relish

Chipotle Marinated Flat Iron Steak - Poblano Yukon Masher | Roasted Vegetables | Fresno Chile | Red Wine Demi

Eggplant Parmesan - Tomato | Mozzarella | Roasted Red Peppers | Basil | Balsamic Glaze | Tomato Sauce

Vegetable "Wellington" - Grilled Vegetable | Cheese | Sun Dried Tomato Cream Sauce

Chef's Choice of Dessert

Afternoon Break

Popcorn

Whole Fruit

Tortilla Chips & Salsa

Assorted Cookies and Brownies

COCKTAILS

HOSTED BAR PACKAGES

Premium Bar	\$9 per drink
Super Premium Bar	\$10 per drink
Platinum Bar	\$11 per drink
Imported Beer	\$7 per bottle
Domestic Beer	\$6 per bottle
Craft Beer	\$8 per drink
House Wine	\$6 per drink
Soft Drinks	\$5 per drink
Bottled Water	\$5 per bottle
Cordials	\$13 per drink

BEER

Domestic

Budweiser | Michelob Ultra | Coors Light | Miller Lite

Imported

Corona Extra | Heineken

Non Alcoholic | O'Doul's

Regional Craft Beer – On Request

BEER BY THE KEG

Pricing per keg only, not available per drink.

Domestic	\$500.00
Specialty (Stella, 805, Goose Island, Kiltlifter)	\$600.00

BARTENDER FEE

\$150 for 4 hours per bar

\$50 for each additional hour

PREMIUM BAR

- New Amsterdam Vodka
- New Amsterdam Gin
- Cruzen Rum
- Jim Beam Bourbon
- JandB Rare Scotch
- Canadian Club Whiskey
- Sauza Gold Tequila
- Korbel Brandy
- Canyon Road House Wines
- Wycliff Champagne or MARTINELLI's Sparkling Cider

SUPER PREMIUM BAR

- Absolut Vodka
- Tanqueray Gin
- Bacardi Light Rum
- Dewar's White Label Scotch
- Jack Daniels
- Sauza Blue Silver Tequila
- Korbel Brandy
- Selection of Mirassou and William Hill Wine

PLATINUM BAR

- Grey Goose Vodka
- Bombay Gin
- Captain Morgan Spiced Rum
- Johnny Walker Red Scotch
- Maker's Mark Bourbon
- Hornitos 100% Agave Resposado Tequila
- Crown Royal
- Courvoisier VOSP Cognac
- Chandon Brut Champagne
- Selection of Louis Martini and Edna Valley Wines

COCKTAILS - PACKAGES

HOSTED BAR

HOSTED BAR PREMIUM PACKAGE 1ST HOUR | \$18

2ND HOUR | \$9

EACH ADDITIONAL HOUR | \$9

HOSTED BAR SUPER PREMIUM PACKAGE 1ST HOUR | \$22

2ND HOUR | \$11

EACH ADDITIONAL HOUR | \$11

HOSTED BAR PLATINUM PACKAGE 1ST HOUR | \$27

2ND HOUR | \$12

EACH ADDITIONAL HOUR | \$12

PREMIUM BEER/WINE/SODA PACKAGE 1ST HOUR | \$16

2ND HOUR | \$8

EACH ADDITIONAL HOUR | \$8

BARTENDER FEE

\$150 for 4 hours per bar

\$50 for each additional hour

CASH BAR – PREMIUM

Bottled water or Soft Drinks \$5.00

Domestic Beer \$6.50

Imported Beer \$7.00

Wines/Glass \$9.00

Mixed Drinks \$10.00

Cordials \$11.50

PREMIUM BAR

- New Amsterdam Vodka
- New Amsterdam Gin
- Cruzen Rum
- Jim Beam Bourbon
- J and B Rare Scotch
- Canadian Club Whiskey
- Sauza Gold Tequila
- Korbel Brandy
- Canyon Road House Wines
- Wycliff Champagne or MARTINELLI's Sparkling Cider

SUPER PREMIUM BAR

- Absolute Vodka
- Tanqueray Gin
- Bacardi Light Rum
- Dewar's White Label Scotch
- Jack Daniels
- Sauza Blue Silver Tequila
- Korbel Brandy
- Selection of Mirassou and William Hill Wine

PLATINUM BAR

- Grey Goose Vodka
- Bombay Gin
- Captain Morgan Spiced Rum
- Johnny Walker Red Scotch
- Maker's Mark Bourbon
- Hornitos 100% Agave Resposado Tequila
- Crown Royal
- Courvoisier VOSP Cognac
- Chandon Brut Champagne
- Selection of Louis Martini and Edna Valley Wines

WINE LIST

SPARKLING WINES AND CHAMPAGNES

(Listed from sweetest to least sweet)

- Wycliff Sparkling Wine, Modesto, CA - \$30
- Mionetto Organic Prosecco, Veneto, Italy - \$36
- Chandon Brut, Napa Valley - \$54

SWEET WHITE / BLUSH WINES

(Listed from sweetest to least sweet)

- Canyon Road White Zinfandel, Modesto, CA - \$30
- Mirassou Moscato, Modesto CA - \$32

BARTENDER FEE

- \$150 for 4 hours per bar
- \$50 for each additional hour

DRY LIGHT TO MEDIUM INTENSITY - WHITE WINES

(Listed from sweetest to least sweet)

- Canyon Road Chardonnay, Modesto CA - \$30
- Ecco Domani Pinot Grigio, Veneto, Italy - \$32
- Mirassou Chardonnay, Modesto, CA - \$34
- Edna Valley Chardonnay, San Luis Obispo, CA - \$36

DRY MEDIUM TO FULL INTENSITY - RED WINES

(Listed from sweetest to least sweet)

- Canyon Road Pinot Noir, Modesto, CA - \$30
- Mirassou Pinot Noir, Modesto, CA - \$34
- Canyon Road Cabernet Sauvignon, Modesto, CA - \$30
- William Hill Cabernet Sauvignon, Modesto, CA - \$38
- Louis Martini Cabernet Sauvignon, Sonoma, CA - \$40

GENERAL INFORMATION

Food and Beverage Policies

All food must be purchased and served by the Hotel. The Hotel prohibits any food product to be brought onto or removed from the premises. In accordance with Arizona Liquor Laws (Hotel Liquor License), no alcoholic beverages may be brought onto the Hotel property by patrons or their guests. **A 25% taxable service charge and applicable sales tax, currently 10.2%, will be added to all food and beverage, room rental and audio visual charges.** Prices are subject to change with market fluctuations and may be confirmed 90 days prior to your function.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the Arizona State Liquor Commission. The Renaissance Phoenix Glendale Hotel and Spa is responsible for the administration of these regulations; therefore it is our policy that no alcohol beverages be brought into the hotel for a banquet function.