



# CATERING MENU



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Mesa Convention Center  
263 N. Center Street  
Mesa, AZ 85201

480-644-2178  
[mesaconventioncenter.com](http://mesaconventioncenter.com)

# -Continental & Enhancements-

\*Minimum of 25 guests required\*

All selections include Regular and Decaffeinated Coffee, and Specialty Hot Teas

## **Morning Start**

Assorted Whole Fruit

An assortment of Freshly Made Pastries and Bakery Goods served with Fruit Preserves and Butter

\$12.50 per person

## **Continental Breakfast**

Fresh Seasonal Fruits and Berries

An assortment of Freshly Made Pastries and Bakery Goods served with Fruit Preserves and Butter

Assorted Chilled Fruit Juices

\$13.50 per person

## **Deluxe Continental Breakfast**

Sliced Fresh Seasonal Fruit

An assortment of Freshly Made Pastries and Bakery Goods served with Fruit Preserves and Butter

Assorted Yogurts with Granola

Assorted Chilled Fruit Juices

\$15.75 per person

## -Additions to Enhance Your Morning Menu-

\* A \$75 Chef's Fee will be assessed for each chef\*

## **Cereal Bar**

Assorted selection of Cereals with toppings to include Fresh Berries, Bananas and Nuts

Served with Skim, 2%, and Whole Milk

\$3.50 per person

## **Wake-Up Breakfast Sandwich**

Scrambled Eggs with choice of Sausage Patties, Bacon, or Cheddar Cheese

Served on your choice of Biscuit, Croissant, or Bagel

\$5.25 per person

## **Chef Attended Omelet Station**

Omelets prepared to order by our chefs. (Chef Required)

\$9.50 per person

# ~Hot Breakfast Buffet Selections~

All selections include Assorted Chilled Fruit Juices,  
Regular and Decaffeinated Coffee, and Specialty Hot Teas

## **Mesa Medley**

Sliced Fresh Seasonal Fruit Tray  
Scrambled Eggs  
Seared Country Potatoes with Green Onion and Bell Peppers  
Smoked Bacon & Sausage Pork Links  
*\$19.00 per person*

## **Morning in Mesa**

Fresh Squeezed Orange Juice  
Scrambled Eggs  
Choice of Smoked Bacon or Sausage Links  
Seared Country Potatoes with Green Onion and Bell Peppers  
Selection of Fruit Breakfast Breads  
Fruit Preserves and Sweet Butter  
*\$20.50 per person*

## **The Southwestern**

Arizona Fresh Seasonal Fruit Tray  
An Assortment of Freshly Made Pastries and Bakery Goods  
"Texas" French Toast with Warm Maple Syrup  
Southwestern Scrambled Eggs with Roasted Red Peppers, Cheddar Cheese & Green Onions  
Seared Cowboy Potatoes with Caramelized Onions & Roasted Green Chilies  
Smoked Bacon & Farmer's Pork Links  
Flour Tortillas  
Fresh Salsa & Sour Cream  
*\$21.50 per person*

## **The Ranch House**

Arizona Fresh Seasonal Fruit Tray  
Assorted Cold Cereals with Milk  
An Assortment of Freshly Made Pastries and Bakery Goods  
Fresh Biscuits & Country Gravy  
Southwestern Scrambled Eggs with Roasted Red Peppers, Cheddar Cheese & Green Onions  
Skillet Potatoes with Onions and Peppers  
Smoked Bacon & Farmer's Pork Links  
Grilled Honey-cured Ham  
*\$22.25 per person*

## ~A La Carte Services~

House Brewed Coffee	\$39.00 per gallon
Specialty Hot Tea Selections	\$34.00 per gallon
Iced Tea	\$28.00 per gallon
Dasani Bottled Water	\$2.75 each
Assorted 12 oz. Coca Cola Products	\$3.00 each
Assorted Bottled Fruit Juices	\$3.00 each
Arizona Lemonade	\$22.00 per gallon
Rock Star Energy Drink	\$4.50 each
Fresh Bakery Goods: Cookies, Brownies, and Lemon Bars	\$26.00 per dozen
Assorted Muffins, Danish, Croissants or Donuts	\$27.00 per dozen
Assorted Deluxe Nuts, Pretzels, Chips, or Popcorn	\$18.00 per pound
Bagels with Flavored Cream Cheese	\$26.00 per dozen
Fresh Sliced Seasonal Fruit	\$5.25 per person
Whole Fresh Fruit	\$2.00 each
Assorted Fruit Yogurt with Granola Topping	\$3.25 each
Premium Ice Cream Novelties (min of 50 required)	\$4.25 each
Table Water Service	\$2.50 per pitcher

# ~Morning & Afternoon Breaks~

## **Cookies and Coffee**

An assortment of Freshly Baked Cookies that may include: Chocolate Chip, Sugar, Oatmeal Raisin and Macadamia Nut  
Premium Regular and Decaffeinated Coffee and Specialty Hot Teas  
*\$9.50 per person*

## **Death by Chocolate**

Chocolate Chip Cookies and Homemade Brownies, assorted Candy Bars  
Premium Regular and Decaffeinated Coffee and Specialty Hot Teas  
*\$10.25 per person*

## **Smart & Healthy Break**

A healthy selection of Granola and Trail Mix Bars, whole pieces of Seasonal Fresh Fruit, individual bags of Pretzels, assorted Specialty Fruit Drinks, selection of Freshly Baked Cookies, Sparkling and Flavored Mineral Waters and Non-Carbonated Bottled Spring Water  
*\$10.75 per person*

## **Frozen Delight**

An assortment of Premium Ice Cream Novelties, Frozen Candy, and Fruit Bars  
*\$10.50 per person*

## **Carnival Stand Break**

Rice Crispy Treats, Lemon Bars, Fudge Brownies, Pub Mix, Home-style Lemonade and assorted Sodas  
*\$12.00 per person*

## **Chocolate Lovers Break**

Homemade Brownies with Fudge Frosting, assorted Candy Bars, a selection of Freshly Baked Cookies, assorted Ice Cream Bars, assorted Sodas and Bottled Water  
*\$12.50 per person*

## **High Tea Break**

Fresh Fruit Platter, Chocolate Covered Strawberries, assorted Petit Fours, Gourmet Tea Sandwiches, a selection of Fine Herbal Teas, Iced Tea and Lemonade  
*\$15.25 per person*

# ~Cold Lunch Buffets~

All Menus include Iced Tea or Lemonade

## **Menu #1 Premade Sandwiches**

Fresh Fruit Wedges  
Red Potato Salad with Dijon Dressing  
Wild Field Greens Salad with Assorted Dressings  
Assorted Pre-made Sandwiches on Breads & Rolls, filled with Smoked Turkey, Roast Beef or Honey Ham, and Cheddar, Provolone or Swiss Cheese  
Lettuce / Tomatoes / Onions / Condiments  
Fresh Baked Cookies  
*\$19.25 per person*

## **Menu #2 Salad Buffet**

Fresh Seasonal Fruit Salad  
Chicken Caesar Salad with Croutons, Fresh Grated Parmesan Cheese & Creamy Caesar Dressing  
Red Potato Salad with Dijon Dressing  
Albacore Tuna Salad  
Petit Croissants & Rolls with Butter  
Fresh Baked Brownies  
*\$19.25 per person*

## **Menu #3 Deli Tray**

Fresh Seasonal Fruit Salad  
Tossed Garden Salad with Assorted Dressings  
Deli Platter with Smoked Turkey, Roast Beef, Honey Ham and Genoa Salami  
Assorted Breads and Rolls  
Cheddar, Swiss and Provolone Cheeses  
Lettuce / Tomatoes / Condiments  
Assorted Dessert Bars  
*\$19.50 per person*

## **Menu #4 Taco Bar**

Chicken Taco Salad Bar  
Taco Bowls, Grilled Chicken, Salsa, Guacamole, Sour Cream  
Shredded Lettuce, Cheese, Sliced Olives, Diced Tomatoes and Black Beans  
Salsa Ranch Dressing  
Fruit Empanadas  
*\$20.00 per person*

## **Menu #5 Wrap Deli**

Wild Field Greens Salad with Assorted Dressings  
Fresh Seasonal Fruits & Berries  
Assorted Flavored Tortilla Wrap Sandwiches filled with Chicken Caesar / Tuna with Water Chestnuts / Smoked Turkey & Cheddar with Lettuce, Tomato & Condiments  
Fresh Baked Brownies  
*\$20.25 per person*

## **Menu #6 Four Salad Buffet**

Fresh Fruit Wedges

Tri Colored Cheese Tortellini Salad with Pesto Dressing

Wild Field Greens Salad with Feta Cheese, Cucumbers, Carrots and Tomatoes with Assorted Dressings

Chicken Salad with Mandarin Oranges, Red Onion and Celery with Dijon Dressing

Fresh Baked Rolls and Butter

Assorted Fruit Pies

*\$20.25 per person*

## **~Boxed Lunches~**

(Minimum 15 boxes per selection)

### **The Salad Wrap**

Choice of Zesty Chicken Caesar Wrap or Southwest Chicken Salad Wrap

Served with Potato Chips, Whole Fruit, Cookie and Soft Drink or Bottled Water

*\$13.50 per box*

### **The Revitalizer**

Grilled Vegetables with a Sun-dried Tomato Aioli wrapped in a Tomato Tortilla

Served with Potato Chips, Whole Fruit, Cookie and Soft Drink or Bottled Water

*\$14.50 per box*

### **The Working Deli Lunch**

Cold Smoked Turkey and Honey Ham, Cheddar Cheese, Provolone,

Lettuce, Tomatoes, Onions on French bread

Served with Chef's choice Deli Salad, Whole Fruit, Cookie and Soft Drink or Bottled Water

*\$14.50 per box*

### **The Perfect Pesto Wrap**

Grilled Pesto Chicken, Lettuce, Tomato and Basil Mayonnaise wrapped in a Spinach Tortilla

Served with Potato Chips, Whole Fruit, Cookie and Soft Drink or Bottled Water

*\$15.00 per box*

### **The Italian Hoagie Lunch**

Sliced Genoa Salami, Cold Smoked Turkey and Roast Beef, Roasted Bell Pepper,

Sliced Onion, Tomato, and Provolone Cheese on a Ciabatta Roll

Served with Chef's choice Deli Salad, Whole Fruit, Cookie and Soft Drink or Bottled Water

*\$16.25 per box*

### **The Popular Pesto Package**

Grilled Pesto Chicken with Swiss Cheese, Roasted Red Pepper, Lettuce and Tomato on a French Roll

Served with Chef's choice Deli Salad, Whole Fruit, Cookie and Soft Drink or Bottled Water

*\$16.25 per box*



# ~Lunch Buffets~

Choose Your Options  
(Beverages – Iced Tea and Water)

## Salads (Choose 2)

- ~ Fresh Seasonal Fruit and Berries
- ~ Wild Field Greens with Tomatoes and Cucumbers, with assorted Dressings
  - ~ Gramma's Cole Slaw
- ~ Jicama Citrus Salad with Radicchio and Romaine Lettuces, Mandarin Oranges, Assorted Dressings
  - ~ Caesar Salad with Fresh Grated Parmesan Cheese and Croutons, Creamy Caesar Dressing
    - ~ Potato Salad with Dijon
  - ~ Spinach Salad with Mushrooms and Red Onions
    - ~ Tomato Cucumber Salad
    - ~ Melon and Berry Salad
    - ~ Oriental Cabbage Salad
  - ~ Tri Colored Quinoa with Cucumber and Tomatoes
- ~ Southwest Caesar Salad with Chili Croutons and Spicy Caesar Dressing

## Entrees

(Choose 1 entrée from column A or B)

### Hot Entrée Selection A

- ~ Southwest Grilled Chicken in Green Chili Sauce
- ~ Slow Roasted BBQ Pork with Buns
- ~ Individual Meatloaf with Cabernet Mushroom Sauce
- ~ Chicken Natua with Asparagus in Lobster Cream Sauce
- ~ Chicken Parisienne with Sautéed Mushroom, Ham and Lemon Butter
- ~ Cavatappi Pasta with Grilled Chicken, Mushrooms, Peppers and Onion in Garlic Cream Sauce
- ~ Hoisin Sriracha Roasted Chicken
- ~ Chipotle Chicken Pasta with Roasted Peppers, Corn and Bacon with Chipotle Alfredo Sauce
- ~ Slow Roasted BBQ Beef Brisket
- ~ Grilled Chicken with Portobello Mushrooms and Tomatoes in Garlic Supreme Sauce
- ~ Butternut Squash Raviolis with Light Marinara

### Hot Entrée Selection B

- ~ Broiled Salmon Provençal with Tomatoes, Scallions and Garlic (add \$1.25)
- ~ Chicken Breast Stuffed with Jack Cheese in Green Chili Sauce
- ~ Grilled Flank Steak with Portobello Mushroom Demi Glaze
- ~ Chicken Vera Cruz with Onions, Cilantro and Peppers Topped with Pepper Jack Cheese
- ~ Tri-Colored Cheese Tortellini with Red Alfredo Sauce
- ~ Stuffed Spinach Florentine Shells Marinara
- ~ Chicken Venezia stuffed with Italian Rice, Olives and Tomatoes with Tomato Cream Sauce
- ~ Southwest Chorizo Stuffed Chicken with Cheddar Cheese in Green Chili Sauce
- ~ Old Fashioned Pot Roast with Horseradish Cream
- ~ Slow Roasted Pork Loin with Natural Juices
- ~ Beef Bourguignon with Mushrooms and Pearl Onions

*Choose Your Options Lunch Buffets (cont.)*

**Starches (Choose 1)**

- ~ Red Skin Garlic Mashed Potatoes
- ~ Herb Roasted Red Potatoes Montreal
  - ~ Green Chili Mashed Potatoes
  - ~ Tomato and Basil Infused Rice
    - ~ Cabernet Rice
  - ~ Green Chili Mac and Cheese
- ~ Rice Pilaf
- ~ Sautéed Orzo with Fresh Herbs
- ~ Buttered Egg Noodles with Parmesan
  - ~ Roasted Baby Potatoes with Herbs (add \$.75pp)

**Vegetables (Choose 1)**

- ~ Medley of Fresh Broccoli, Cauliflower & Carrots
- ~ Fresh Green Beans with Roasted Tomatoes
  - ~ Baby Carrots Vichy
- ~ Steamed Broccoli with Garlic Butter
- ~ Snap Peas with Sauteed Peppers
- ~ Shaved Brussel Sprouts with Red Onions and Craisins
- ~ Sautéed Zucchini & Yellow Squash with Fresh Thyme
- ~ Roma Tomato with Spinach and Parmesan Cheese (add \$.50pp)
- ~ Assorted Grilled Vegetables (add \$1.50 pp)

**Desserts (Choose 1)**

- ~ Fresh Baked Cookies
- ~ Fresh Baked Brownies
  - ~ Fruit Pies
- ~ Assorted Bundt Cakes
- ~ Assorted Churros
  - ~ Lemon Bars
- ~ Assorted Dessert Bars
- ~ Black Tie Oreo Cake
- ~ Assorted Cheesecakes (add \$1.50 per person)
  - ~ Tiramisu (add \$1.50 per person)
- ~ Chocolate Mousse Cake (add \$1.50 per person)

*\$22.50 per person – hot entrée selection, column A*

*\$27.50 per person – hot entrée selection, column B*

*Add Additional Entrée \$4.25 per person*

*Price reduced \$2.00 per person if client chooses to utilize high grade plastic ware in lieu of glassware and china service.*

# ~Lunch & Dinner Plated Selections~

All meals include choice of salad, vegetable, starch, entrée and dessert.  
Rolls, Butter, Iced Tea and Coffee

## Salads (Choose 1)

- ~ Jicama Citrus Salad - Romaine and Radicchio Lettuces, Julienne Jicama, Mandarin Oranges and Tomato Wedges
- ~ Tossed Garden Salad with English Cucumbers and Tomato Wedges
- ~ Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese
  - ~ Appropriate Dressing

## Fresh Vegetable (Choose 1)

- ~ Medley of Broccoli, Cauliflower and Carrots
- ~ Sautéed Zucchini and Yellow Squash with Fresh Thyme
  - ~ French Green Beans with Garlic Tomatoes
  - ~ Carrots Vichy with Honey and Onions
  - ~ Corn O'Brien with Tri Peppers and Red Onions
- ~ Stuffed Roma Tomatoes with Spinach and Parmesan Glaze
  - ~ Steamed Broccoli with Garlic Butter
- ~ Assorted Grilled Vegetables (add \$1.50 per person)

## Starches (Choose 1)

- ~ Red Skin Garlic Mashed Potatoes
- ~ Horseradish and Cheddar Mashed Potatoes
  - ~ Green Chili Mashed Potatoes
  - ~ Herb Roasted Red Skin Potatoes
- ~ Cabernet Rice Blend or Saffron Rice
- ~ Tri-Colored Orzo with Fresh Herbs

## Dual Entrée Selections

*(substitutions available, price depends on selection)*

Grilled Tenderloin of Beef with Shitake Mushroom Wine Sauce  
Marinated Swordfish with Three Pepper Mango Salsa  
*Dinner \$44.25 per person*

Stuffed Chicken Pesto with Ricotta, Spinach and Pine Nuts in Supreme Sauce  
Brioche Crusted Salmon Filet  
*Dinner \$39.50 per person*

## Dessert (Choose 1)

Triple Berry Tart  
Carrot Cake  
Tiramisu

Chocolate Mousse Torte  
Lemon Bar with Raspberry Coulis  
Black Oreo Cake

## *Lunch & Dinner Plated Selections, cont.*

### **Single Entrée Selections (Choose 1)**

#### **Chicken**

Grilled Chicken Breast with Mushrooms, Artichoke Hearts and Capers

*Lunch \$25.75 per person      Dinner \$30.50 per person*

Chicken Artichoke Alfredo

*Lunch \$25.75 per person      Dinner \$30.50 per person*

Chicken Vera Cruz with Trio Peppers, Cilantro and Onions topped with Jalapeno Jack Cheese

*Lunch \$26.50 per person      Dinner \$31.50 per person*

Stuffed Chicken Breast with Green Chilies, Cilantro and Jack Cheese with Green Chili Sauce

*Lunch \$28.75 per person      Dinner \$34.75 per person*

Chicken Venezia stuffed with Italian Rice, Tomatoes and Olives with Tomato Cream Sauce

*Lunch \$28.75 per person      Dinner \$34.75 per person*

#### **Beef**

Grilled New York Sirloin of Beef with Wild Mushroom Demi Glaze

*Lunch \$32.00 per person      Dinner \$38.00 per person*

Slow Roasted Prime Rib of Beef Au Jus with Horseradish Cream

*Lunch \$35.50 per person      Dinner \$39.50 per person*

Grilled Rib Eye Steak Montreal

*Lunch \$36.50 per person      Dinner \$41.50 per person*

Filet of Beef Tenderloin with Shitake Wild Mushroom Wine Sauce

*Lunch \$42.00 per person      Dinner \$44.75 per person*

#### **Seafood**

Parmesan Crusted Tilapia

*Lunch \$26.25 per person      Dinner \$30.25 per person*

Brioche Crusted Salmon Filet

*Lunch \$29.50 per person      Dinner \$33.75 per person*

Grilled Salmon Filet with Roasted Tomatoes and Onions

*Lunch \$29.50 per person      Dinner \$33.75 per person*

#### **Pasta**

Cavatappi Pasta with Chipotle Chicken, Roasted Red Pepper, Corn and Bacon  
in Chipotle Alfredo Sauce

*Lunch \$26.25 per person      Dinner \$32.50 per person*

Three Cheese Manicotti with Basil Marinara

*Lunch \$24.00 per person      Dinner \$30.50 per person*

Farfalle Pasta, Grilled Chicken Breast, Baby Spinach, Feta Cheese, Red Onions, Grilled Tri Peppers,  
Toasted Pecans and Pear Tomatoes with Citrus Vinaigrette

*Lunch only \$23.75, served cold*

# ~Dinner Buffets~

## Choose Your Options – Menu 1

Includes Fresh Baked Rolls and Sweet Butter

### Salads (Choose 2)

- ~ Fresh Seasonal Fruit Salad
- ~ Oriental Cabbage Slaw
- ~ Jicama Citrus Salad with Radicchio and Romaine Lettuces, Mandarin Oranges, Assorted Dressings
- ~ Caesar Salad with Fresh Grated Parmesan Cheese, Croutons, Creamy Caesar Dressing
- ~ Baby Spring Lettuce, Cotija Cheese & Pear Tomatoes
  - ~ Cavatappi Pasta Salad Primavera
- ~ Southwest Caesar Salad with Chili Croutons and Spicy Caesar Dressing

### Starches (Choose 1)

- ~ Red Skin Garlic Mashed Potatoes
- ~ Herb Roasted Red Potatoes Montreal
  - ~ Green Chili Mashed Potatoes
- ~ Horseradish & Cheddar Mashed Potatoes
  - ~ Cabernet Rice or Saffron Rice
    - ~ Rice Pilaf
- ~ Buttered Orzo with Fresh Herbs
- ~ Buttered Egg Noodles
- ~ Green Chili Mac and Cheese

### Entrees (choose 2)

- ~ Black Pepper Crusted Pork Loin with Wild Mushroom Demi Glaze
  - ~ Chicken Marsala
- ~ Chipotle Chicken with Cavatappi Pasta, Roasted Red Peppers, Corn and Bacon in Chipotle Alfredo Sauce
  - ~ Marinated Rosemary Chicken in Cream Sauce
    - ~ Slow Roasted BBQ Pulled Pork
    - ~ Beef Tips with Mushrooms and Tomatoes
  - ~ Southwest Grilled Chicken with Green Chili Sauce
  - ~ Broiled Tilapia with Green Onions and Parmesan
- ~ Chicken Parisienne with Mushroom & Ham in Lemon Butter
  - ~ Vegetable Lasagna with White Sauce
    - ~ Chicken Artichoke Alfredo
  - ~ Chicken Sauteed with Baby Carrots and Snap Peas
  - ~ Individual Meatloaf with Cabernet Mushroom Sauce

### Vegetables (Choose 1)

- ~ Medley of Fresh Broccoli, Cauliflower & Carrots
  - ~ Baby Carrots Vichy
  - ~ Steamed Broccoli with Garlic Butter
- ~ Italian Green Beans with Fresh Thyme
  - ~ Corn O'Brien
- ~ French Green Beans with Roasted Tomatoes
- ~ Sautéed Zucchini & Yellow Squash with Fresh Thyme
  - ~ Snap Peas with Sauteed Peppers
- ~ Shaved Brussel Sprouts with Red Onions and Craisins
  - ~ Assorted Grilled Vegetables (add \$1.50 pp)

### Assorted Desserts

Assorted Fruit Pies, Bundt Cakes, Dessert Bars and Carrot Cake

### Beverages (Choose 2)

Fresh Brewed Coffee: Regular & Decaf  
Iced Tea  
Lemonade  
Fruit Punch

***\$34.50 per person***

***Additional Entrée - \$5.25 per person***

# ~Dinner Buffets~

## Choose Your Options – Menu 2

Includes Fresh Baked Rolls and Sweet Butter

### Salads (Choose 2)

- ~ Tri Colored Quinoa Salad with Cucumbers and Peppers
  - ~ Shredded Brussel Sprout Salad with Craisins, Apples and Parmesan Cheese
- ~ Spinach Salad with Mandarin Oranges, Red Onions & Mushrooms
- ~ Italian Garden Salad - Romaine and Radicchio Lettuces, Artichoke Hearts, Tomatoes, Peppers, Mozzarella Cheese, Italian Dressing
  - ~ Tomato, Cucumber & Asparagus Salad with Fresh Mozzarella
- ~ Farmers Market Salad - Wild Field Greens, English Cucumbers, Olives, Celery, Carrots, & Tomatoes with Assorted Dressings

### Starches (Choose 1)

- ~ Red Skin Mashed Potatoes
- ~ Herb Roasted Baby Gold Potatoes
- ~ Parmesan Glazed Scalloped Potatoes
  - ~ Wild Rice Blend
- ~ Green Chili Mashed Potatoes
- ~ Horseradish & Cheddar Mashed Potatoes
- ~ Oven Roasted Baby Potatoes
- ~ Cabernet Rice or Saffron Rice

### Entrees (choose 2)

- ~ Chicken Stuffed with Jack Cheese in Green Chili Sauce
- ~ Grilled Chicken with Artichokes and Tomatoes in Cream Sauce
- ~ Seared Salmon Filets with Roasted Red Pepper Sauce
  - ~ Slow Roasted BBQ Brisket of Beef
- ~ Southwest Chorizo Chicken Stuffed with Cheddar Cheese in Green Chili Sauce
- ~ Gemelli Pasta with Seared Salmon Flakes in Roasted Red Pepper Sauce
- ~ Cracked Black Pepper Flank Steak with Portobello Wine Sauce
  - ~ Blackened Pork Loin with Natural Juices
- ~ Chicken Jerusalem with Artichoke Hearts, Mushrooms, Tomatoes & Capers
  - ~ Portobello Stuffed Ravioli w/ Sun Dried Tomato Alfredo
- ~ Grilled New York Sirloin of Beef with Wild Mushroom Demi Glaze (add \$4.25 pp)
- ~ Chicken Venezia stuffed with Italian Rice, Olives and Tomatoes in Tomato Cream Sauce
  - ~ Old Fashioned Pot Roast with Horseradish Cream
- ~ Stuffed Chicken Breast with Feta, Sun Dried Tomatoes and Fresh Herbs in Light Marinara Sauce

### Vegetables (Choose 1)

- ~ Medley of Fresh Broccoli, Cauliflower & Carrots
  - ~ Baby Carrots Vichy
  - ~ Steamed Broccoli with Garlic Butter
  - ~ Italian Green Beans with Fresh Thyme
    - ~ Corn O'Brien
  - ~ Fresh Green Beans with Roasted Tomatoes
- ~ Sautéed Zucchini & Yellow Squash with Fresh Thyme
  - ~ Snap Peas with Sautéed Peppers
- ~ Shaved Brussel Sprouts with Red Onions and Craisins
  - ~ Assorted Grilled Vegetables (add \$1.50 pp)
  - ~ Fresh Assorted Grilled Vegetables (add \$1.50 pp)

### Assorted Desserts

Assorted Fruit Pies, Bundt Cakes,  
Dessert Bars and Carrot Cake

### Beverages (Choose 2)

Fresh Brewed Coffee: Regular & Decaf  
Iced Tea  
Lemonade  
Fruit Punch

***\$35.25 per person***

***Additional Entrée - \$5.25 per person***

# ~Dinner Buffets~

## Choose Your Options – Menu 3

Includes Fresh Baked Rolls and Sweet Butter

### Salads (Choose 2)

- ~ Tuscan Salad - Mixed Field Greens, Feta, Roasted Peppers, Figs, Olives & Sliced Almonds - Zesty Italian Dressing
  - ~ Wild Field Greens with English Cucumbers, Sun-Dried Cranberries, Toasted Pecans & Feta Cheese with Assorted Dressing
  - ~ Caprese Salad with Cherry Tomatoes, Mozzarella Balls and Fresh Basil
  - ~ Tomato, Cucumber & Asparagus Salad with Raspberry Walnut Vinaigrette Dressing
    - ~ Crunchy Vegetable & Black Bean Salad with Poppy Seed Dressing
    - ~ Artichoke Hearts, Roasted Mushrooms & Red Onion Salad with Pesto Marinade
- ~ Baby Spinach Salad - Mushrooms, Red Onions, Gold Bell Peppers and Cherry Tomatoes with Assorted Dressings

### Vegetables (Choose 1)

- ~ Medley of Fresh Broccoli, Cauliflower & Carrots
  - ~ Sautéed Baby Vegetables
- ~ Stuffed Roma Tomatoes with Fresh Spinach with Parmesan
  - ~ Fresh Asparagus with Tri-Peppers
- ~ French Green Beans with Red Onions
- ~ Fresh Assorted Grilled Vegetables

### Starches (Choose 1)

- ~ Saffron Rice with Julienne Carrots
- ~ Herb Roasted Baby Gold Potatoes
  - ~ Cabernet Rice
  - ~ Whole Grain Brown Rice
- ~ Horseradish and Cheddar Mashed Potatoes
  - ~ Tri-Colored Orzo
- ~ Parmesan Glazed Scalloped Potatoes

### Entrees (choose 2)

- ~ Cote d'Azur – Stuffed Chicken Breast with Fontina, Prosciutto and Pesto, with Marinara Sauce
  - ~ Tri Colored Penne Pasta with Shrimp, Fresh Tomatoes, Onions & Basil
  - ~ Carved Sirloin of Beef Montreal with Bordelaise Sauce
  - ~ Fusilli Pasta with Scallops & Fresh Tomatoes, Garlic and Fresh Herbs
- ~ Stuffed Chicken Pesto with Ricotta, Spinach and Pine Nuts in Supreme Sauce
  - ~ Pan Seared Salmon in Brioche Crust
  - ~ Lobster Ravioli with Sun Dried Tomato Alfredo
  - ~ Carved Prime Rib of Beef with Horseradish Sauce
- ~ Grilled Pork Tenderloin Medallions with Mustard Demi Glaze
  - ~ Blackened Atlantic Salmon Filet

### Beverages (Choose 2)

Fresh Brewed Coffee: Regular & Decaf  
Iced Tea  
Lemonade  
Fruit Punch

### Assorted Desserts

Petite Desserts and Petit Fours

***\$43.00 per person***  
***Additional Entrée - \$5.25 per person***

# ~Themed Menus~

All menus served with Iced Tea or Lemonade

## *Mexican Buffets*

### **Mexican Menu #1**

Fiesta Salad with Iceberg Lettuce, Olives, Green Onions and Tomatoes with Salsa Ranch Dressing  
Shredded Beef & Cheese Burritos  
Chicken Quesadillas  
Fiesta Rice / Tortilla Chips / Salsa / Sour Cream  
Assorted Churros / Fruit Empanadas  
*\$23.50 per person*

### **Mexican Menu #2**

Jicama Citrus Salad with Romaine and Radicchio Lettuces, Tomatoes,  
Mandarin Orange Sections & Jicama with Assorted Dressings  
Tamale Pie with Chicken & Cheese  
Beef Taco & Tostada Bar with  
Salsa / Sour Cream / Guacamole / Lettuce / Olives / Tomatoes / Cheese  
Refried Beans / Fiesta Rice / Tortilla Chips  
Assorted Churros / Fruit Empanadas  
*\$24.50 per person*

### **Mexican Menu #3**

Fiesta Salad - Iceberg Lettuce, Olives, Green Onions and Tomatoes with Salsa Ranch Dressing  
Seasoned Chicken and Beef Fajitas Bar with Peppers and Onions  
Cheese Enchiladas Casserole  
Southwestern Scalloped Potatoes  
Salsa / Sour Cream / Guacamole / Tortilla Chips  
Assorted Churros / Fruit Empanadas  
*\$25.75 per person*

## *Hawaiian Luau Buffet*

Fresh Seasonal Tropical Fruits with Pineapple Tree - Pineapple, Mangoes, Melons, Papaya and Berries  
Orange and Spinach Salad Molokar with Mushrooms and Water chestnuts  
Chicken Hekka - Onions, Bamboo Shoots, Shitake Mushrooms & Bean Thread Noodles in Ginger Sauce  
Kahlua Pork  
Stir Fry Vegetables / Steamed Rice  
Macadamia Nut Brownies / Pineapple Upside Down Cake  
*\$32.25 per person*

Carved Whole Roasted Pig (upon request, inquire for pricing)



# ~Themed Menus~

All menus served with Iced Tea or Lemonade

## *Italian Buffets*

### **Italian Menu #1**

Caesar Salad with Fresh Parmesan and Croutons with Creamy Caesar Dressing  
Fresh Seasonal Fruits and Berries  
Three Cheese Manicotti (*Mozzarella / Parmesan / Ricotta*)  
Cavatappi Pasta with Mushrooms, Peppers and Onions in Red Alfredo Sauce  
Italian Sausage with Peppers and Onions  
Meatballs Marinara  
Sautéed Italian Squash and Zucchini  
Breadsticks & Butter  
Tiramisu / Cannolis  
\$26.75 per person

### **Italian Menu #2**

Antipasto Salad over Salad Greens (*Marinated Artichoke Hearts, Pepperoni, Provolone Cheese, Roasted Peppers, Black and Green Olives, Pepperchinis and Tomatoes*)  
Vegetable Lasagna with White Sauce  
Tri-Colored Cheese Tortellini with Sun-Dried Tomato Alfredo Sauce  
Italian Sausage with Peppers and Onions  
Meatballs Marinara  
Italian Green Beans with Fresh Thyme  
Breadsticks & Butter  
Tiramisu / Cannolis  
\$28.75 per person

## *Cajun & Mardi Gras Buffet*

Tossed Garden Salad with Assorted Dressings  
Seafood Gumbo with Andouille Smoked Sausage  
Poor man's Jambalaya  
Cajun Meatloaf with Hot Cajun Sauce  
White Rice  
Fresh Asparagus  
Jalapeno and Cheese Bread with Sweet Butter  
New Orleans Bread Pudding with Chantilly Cream  
\$33.00 per person

# ~Themed Menus~

All menus served with Iced Tea or Lemonade

## *Barbecue Buffets*

### **BBQ Menu #1**

Red Potato Salad with Dijon Dressing  
Cole Slaw  
Grilled ¼ lb. Hamburgers  
Hebrew National Hot Dogs  
Buns /Lettuce / Tomatoes / Onions / Condiments  
Assorted Chips  
Assorted Dessert Bars and Brownies  
*\$22.75 per person*

### **BBQ Menu #2**

Cavatappi Pasta Salad Primavera  
Tomato and Cucumber Salad with Raspberry Vinaigrette Dressing  
Grilled ¼ lb. Hamburgers  
Grilled Marinated Chicken Breasts  
Buns / Lettuce / Tomatoes / Onions / Condiments  
Ice Cream Drumsticks  
*\$22.00 per person*

### **BBQ Menu #3**

Cole Slaw  
Fresh Seasonal Fruits and Berries  
Pulled BBQ Pork Sandwiches  
Hebrew National Hot Dogs  
Corn on the Cob  
Cowboy Beans  
Tortilla Chips and Salsa  
Lettuce / Tomatoes / Condiments  
Apple Pie  
*\$23.50 per person*

### **BBQ Menu #4**

Red Potato Salad with Dijon  
Sliced Watermelon  
BBQ Baby Back Ribs  
¼ Roasted Chicken  
Grilled Corn on the Cob  
Brown Sugar Beans  
Potato Chips  
Triple Berry and Apple Tarts  
*\$28.00 per person*

# -Hors d'oeuvres Reception-

## Choose Your Options – Menu 1

### Cold Hors d'oeuvres (Choose 4)

Fresh Seasonal Fruits & Berries  
Vegetable Crudités with Roasted Red Pepper Dip  
Imported & Domestic Cheese Tray with  
Assorted Crackers & Biscuits  
Salmon Pinwheels on Rye Point  
Turkey & Cheese Pinwheel on Spinach Tortillas  
Toasted Coconut & Cream Cheese Wrapped Grape  
Roast Beef Roulade with Gherkins  
Borsini Stuffed Cherry Tomatoes  
Genoa Salami Coronets with Borsini Cheese  
Deviled Eggs with Caviar  
Cantaloupe with Prosciutto  
Santa Fe Rolls with Black Beans

### Hot Hors d'oeuvres (Choose 3)

Chicken Satay with Chili Peanut Sauce  
Flank Beef Skewer with Bordelaise Sauce  
Chipotle Flank Steak or Chipotle Chicken Skewers  
Smoked Chicken & Black Bean Burrito  
Vegetable Spring Roll with Sweet and Sour Sauce  
Black Bean Empanada  
Feta & Sun-Dried Tomato in Phyllo  
Stuffed Mushrooms with Chorizo & Jack Cheese  
Assorted Petit Quiche  
Spinach and Artichoke in Tortilla Crisp  
Roasted Green Chili and Cheese Quesadilla  
Chili Con Queso Trumpets  
Petit Crab & Brie Quesadilla  
Roasted Vegetable Quesadilla  
Machaca Beef Burrito with Salsa  
Spinach Pesto Puffs

*\$25.75 per person - Two Hour Reception – Two of Each Item Per Person*

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## Choose Your Options – Menu 2

### Cold Hors d'oeuvres (Choose 4)

Fresh Seasonal Fruits & Berries  
Vegetable Crudités with Roasted Red Pepper Dip  
Imported & Domestic Cheese Tray with  
Assorted Crackers & Biscuits  
Grilled Vegetable Platter - Portobello Mushrooms,  
Asparagus, Peppers, Carrots, Zucchini, Yellow Squash  
and Red Onions with Flavored Oils  
Belgium Endive with Smoked Salmon Mousse  
Pesto Crab Stuffed Cherry Tomatoes  
Smoked Salmon Pinwheels on Rye Point  
Parma Prosciutto Wrapped Tenderloin  
Petit Fruit Kebobs  
Belgium Endive with Borsini Cheese  
Grilled Tequila Shrimp & Grape Tomatoes Skewers  
Caprese Salad Skewers

### Hot Hors d'oeuvres (Choose 3)

Chicken Sonoran in Filo  
Shrimp & Scallop Kebobs with Saffron Cream  
Stuffed Mushroom with Artichoke & Parmesan Cheese  
Cozy Shrimp Wrapped in Spring Roll  
Brie & Raspberry Phyllo Star  
Sesame Chicken Skewer  
Portobello Mushroom Empanada  
Dijon Chicken in Puff Pastry  
Fig and Goat Cheese on Flatbread  
Lobster Empanada  
Shrimp Burrito Vera Cruz  
Blue Cheese & Pear in Phyllo Star  
Stuffed Mushrooms with Goat Cheese & Sun Dried Tomatoes  
Southwest Chorizo Spring Roll  
Coconut Shrimp  
Sesame Crusted Crab Spring Rolls  
Manchego Beef Empanadas

*\$28.50 per person - Two Hour Reception – Two of Each Item Per Person*

# ~Hors d'oeuvres Reception Platter Selections~

Prices based on 100 pieces (\*Can be ordered by 50 pieces)

## Cold Hors d'oeuvres

*Imported and Domestic Cheeses with Crackers	\$ 425
*Fresh Seasonal Fruits and Berries	\$ 300
*Vegetable Crudités w/ Roasted Red Pepper Dip	\$ 275
*Petit Fruit Kebobs	\$ 230
*Toasted Coconut, Cream Cheese and Grapes	\$ 230
*Santa Fe Rolls with Black Beans	\$ 230
*Smoked Salmon Pinwheels on Rye Points	\$ 300
*Belgium Endive with Boursin Cheese	\$ 300
*Cold Shrimp with Cocktail Sauce	\$ 400
*Artichoke Bottoms with Black Bean Salad	\$ 290
*Belgium Endive with Smoke Salmon Mousse	\$ 290
*Prosciutto Wrapped Tenderloin	\$ 425
*Genoa Salami Cornets with Boursin	\$ 240
*Turkey & Cheese Pinwheel in Spinach Tortilla	\$ 240
*Cantaloupe with Prosciutto	\$ 240
*Caprese Salad Skewers	\$ 240
*Pesto Crab Stuffed Cherry Tomatoes	\$ 270
*Boursin Stuffed Cherry Tomatoes	\$ 240
*Deville Eggs with Caviar	\$ 240
*Roast Beef with Gherkins	\$ 240
*Assorted Sushi/Nigiri/Rolls	Market
*Petit Croissants & Rolls filled with Smoked Turkey, Roast Beef & Honey Ham (includes condiments)	\$325
*Assorted Petit Fours, Petit Pastries and Chocolate Covered Strawberries	\$450

## Hot Hors d'oeuvres

Brie, Almond and Pear in Phyllo	\$ 340
*Tandoori Chicken Skewer	\$ 340
*Chipotle Flank Steak Skewers	\$ 340
*Chipotle Chicken Skewers	\$ 340
Southwest Chorizo Spring Roll	\$ 340
Pork and Mango Empanada	\$ 340
Roma Tomato & Roasted Eggplant Tortilla Crisp	\$ 280
Blue Cheese, Pear & Red Wine Phyllo Star	\$ 340
*Chili Lime Chicken Kebob	\$ 340
Shrimp Burrito Vera Cruz	\$ 340
Chili Con Queso Quesadilla Trumpets	\$ 280
Portobello Mushroom Empanada	\$ 340
Roasted Green Chili & Cheese Quesadilla	\$ 280
Roasted Vegetable Quesadilla	\$ 280
Spinach & Artichoke Tortilla Crisp	\$ 280
Sesame Chicken Skewer	\$ 340
Chicken Sonoran in Filo	\$ 340
*Swordfish Kebobs with Saffron Cream	\$ 460
*Petit Crab & Brie Quesadillas	\$ 280
*Beef Flank Satay Montreal	\$ 340
*Desert Bloom Mushrooms w/ Goat Cheese & Sun-Dried Tomatoes	\$ 280
*Shrimp & Scallop Kebobs w/ Saffron Cream	\$ 415
*Thai Chicken Satay	\$ 340
Manchego Beef Empanada	\$ 340
Smoked Chicken & Black Bean Burrito	\$ 340
*Mushrooms Stuffed w/ Chorizo & Jack Cheese	\$ 280
Shrimp Spring Roll w/ Sweet & Sour Sauce	\$ 340
Crab Rangoon w/ Cream Cheese in Wonton	\$ 280

# ~Bar Services~

## Hosted Open Bar *Priced by the Hour, Per Guest*

### Premium Brands Full Hosted Bar

First Hour \$16.00  
Each Additional Hour \$12.00

Premium Spirits such as Absolute Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Jack Daniel's Whiskey and Jose Cuervo Tequila

Domestic and Premium Beers such as Coors Light, Corona, Heineken and Michelob Ultra.

A Selection of Varietal Wines to include Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel

### Beer, Wine and Soft Drink Hosted Open Bar

First Hour \$14.00  
Each Additional Hour \$10.50

Domestic and Premium Beers such as Coors Light, Corona, Heineken and Michelob Ultra.

A Selection of Varietal Wines to include Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel

A Variety of Soft Drinks.

## Cash Bar/Hosted *Priced by Consumption*

Premium Liquor	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Wine	\$7.00
Soft Drinks and Juice	\$2.75

*A \$100.00 Bartender Fee will apply for each Bartender  
for the first Four Hours of Service Time.*

*Additional Hours are booked at a Rate of \$27.00 per Hour per Bartender.*

*All Prices are subject to sales tax and a 21% Catering Service Fee.*

# ~Meeting Planners Package I~

## **Continental Breakfast**

Assorted Fruit Juices  
Apples, Bananas, Oranges and Pears  
Fresh Baked Danish  
Fruit and Nut Muffins  
Coffee, Regular and Decaf / Assorted Hot Teas

## **Mid-morning Break**

Coffee - Regular and Decaf  
Assorted Hot Teas

## ***Lunch ~ Choice either Salad Wrap or Hot Buffet***

### **Salad Wrap Buffet**

Chicken Caesar Wrap - Tuna with Water Chestnuts Wrap - Smoked Turkey and Cheddar Wrap  
Fresh Fruit Wedges, Assorted Chips, Fresh Baked Brownies  
Iced Tea and Iced Water

### **Hot Buffet**

Wild Field Green Salad with English Cucumber and Tomatoes with Assorted Dressings

#### **Entrée: (Choose 1)**

Cavatappi Pasta with Grilled Chicken, Mushrooms, Peppers, and Onions in a Garlic Cream Sauce

~ Chicken Parisienne with Ham and Mushrooms in Lemon Butter Sauce

~ Chicken Natua with Asparagus in Lobster Cream Sauce

~ Beef Stroganoff with Egg Noodles

~ Beef Tips with Mushrooms and Tomatoes

Medley of Fresh Broccoli, Carrots and Cauliflower

Herb Roasted Red Skin Potatoes

Assorted Bundt Cakes

Iced Tea and Iced Water

### **Afternoon Break**

Assorted Dessert Bars and Brownies

Coffee - Regular and Decaf and Assorted Hot Teas

Iced Tea and Iced Water

***\$38.50 per person***

# ~Meeting Planners Package II~

## Continental Breakfast

Assorted Fruit Juices  
Fresh Seasonal Fruits and Berries  
Fresh Baked Danish  
Assorted Breakfast Breads  
Coffee - Regular and Decaf and Assorted Hot Teas

## Mid-morning Break

Coffee - Regular and Decaf  
Assorted Hot Teas

## Hot Buffet Lunch

Farmers Market Salad – Wild Field Greens, Romaine, English Cucumbers, Olives, Celery, Carrots and Tomatoes with Assorted Dressings

### Entrée: (Choose 1)

Vegetable Lasagna with White Sauce

Chicken Venezia – Stuffed with Italian Rice, Olives and Tomatoes in Tomato Cream Sauce

Grilled Flank Steak with Mushroom Demi Glaze

Chicken Vera Cruz with Onions, Peppers and Cilantro, topped with Pepper Jack Cheese

Slow Roasted BBQ Brisket of Beef

Medley of Fresh Broccoli, Carrots and Cauliflower

Herb Roasted Baby Potatoes

Rolls and Butter

Assorted Cheesecakes, Tiramisu, Chocolate Mousse Torte, Carrot Cake and Fruit Pies

Iced Tea and Iced Water

## Afternoon Break

Assorted Cookies

Brownies

Ice Cream Novelties

Soda and Bottled Water

*\$46.50 per person*

*Minimum orders may apply*

# ~Mesa Convention Center Policies~

## **Deposit/Payment**

The Mesa Convention Center requires a NON-REFUNDABLE deposit of 50% of the estimated total rental, catering and equipment fees at the time of booking. Balance of charges are due 30 days prior to the event. All deposits and final payments should be made in the form of Credit Card, Business Check, Cashier's Check, or Money Order.

## **Food & Beverage Policies**

Food and beverage minimum guidelines may apply to all events. The food and beverage minimum may vary depending on seasonal demand, the number of guests expected, and/or the size of meeting space requested. A 21% Catering Service Fee is added to all food and beverage charges, plus applicable sales tax.

Patrons or attendees shall bring neither food nor beverage from outside sources into the Mesa Convention Center. Food and beverage purchased from the Mesa Convention Center may not be removed from the premises. All food and beverage served in the Mesa Convention Center must be purchased through Personal Touch Catering and dispensed by Personal Touch servers. Provisions of the Mesa Convention Center liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served, servers are required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated, according to management discretion, consistent with the applicable state regulations.

## **Food and Beverage Guarantee**

A group Food & Beverage minimum revenue guarantee is required for all catered events. This F&B minimum does not include facility fees, service charges, tax, labor charges, audio visual or any other miscellaneous charges incurred. For groups of 300 or less, a 72-hour guarantee is required. For groups of more than 300 guests, a five-day guarantee is required. Should your final guarantee drop below the approximate number of guests expected, you will be advised on food and beverage alternatives to achieve your F&B minimum. If F&B Minimum cannot be achieved through alternate or additional food and beverage choices, the Parties agree that the difference between the F&B Minimum and the actual food and beverage expenditure will be assessed to your account.



## *Mesa Convention Center Policies, cont.*

### **Food and Beverage Service Standards**

In order to provide you and your guests with the highest levels of food quality and taste, the service times for all events held at the Mesa Convention Center will be limited to two hours. This policy ensures that the food and beverage service that you receive at your event will encompass a fresh appearance and heightened taste expectation.

All food and beverage service at the Mesa Convention Center requires a minimum service of at least 25 guests. In the event that your group does not meet this minimum, additional labor costs will be assessed to ensure that your event is properly staffed.

### **Security Requirements, events with alcohol**

Security, at established minimum requirements, is required for all events utilizing alcohol service. The number of security officers required is based on the total number of guests attending the event and other predicating factors. There is a four-hour minimum for all security services.

### **Room Assignment, Set Up and Decorating**

Rooms are assigned and set up according to the guaranteed number of guests and specifications agreed upon with your Event Coordinator. The Mesa Convention Center reserves the right to assign and re-assign event space. Function rooms are assigned according to the number of persons expected to attend and may be changed by the Mesa Convention Center if attendance or other circumstances change. In such event, the Mesa Convention Center will provide alternate suitable arrangements to meet the requirements of your event as outlined in your contract. Prior to publishing any meeting room names you must obtain written confirmation of meeting room assignments from your designated Event Coordinator. All function rooms will provide standard lighting and standard electrical outlets. Requests for additional lighting and power will be required a minimum of (2) weeks in advance of your event and will be assessed applicable charges. Once a room has been set and changes are needed at the request of the group contact, a change fee of will be assessed. Decorating and set up time will be confirmed 30 days prior to the event based on the current event schedule.

### **Decorating Restrictions**

All candles must be contained in glass containers and flames must be below the rim. The use of streamers, silly string, rice, confetti or glitter is not allowed. Please discuss with your Event Coordinator all arrangements related to decorating.

*Thank you for choosing the Mesa Convention Center!*