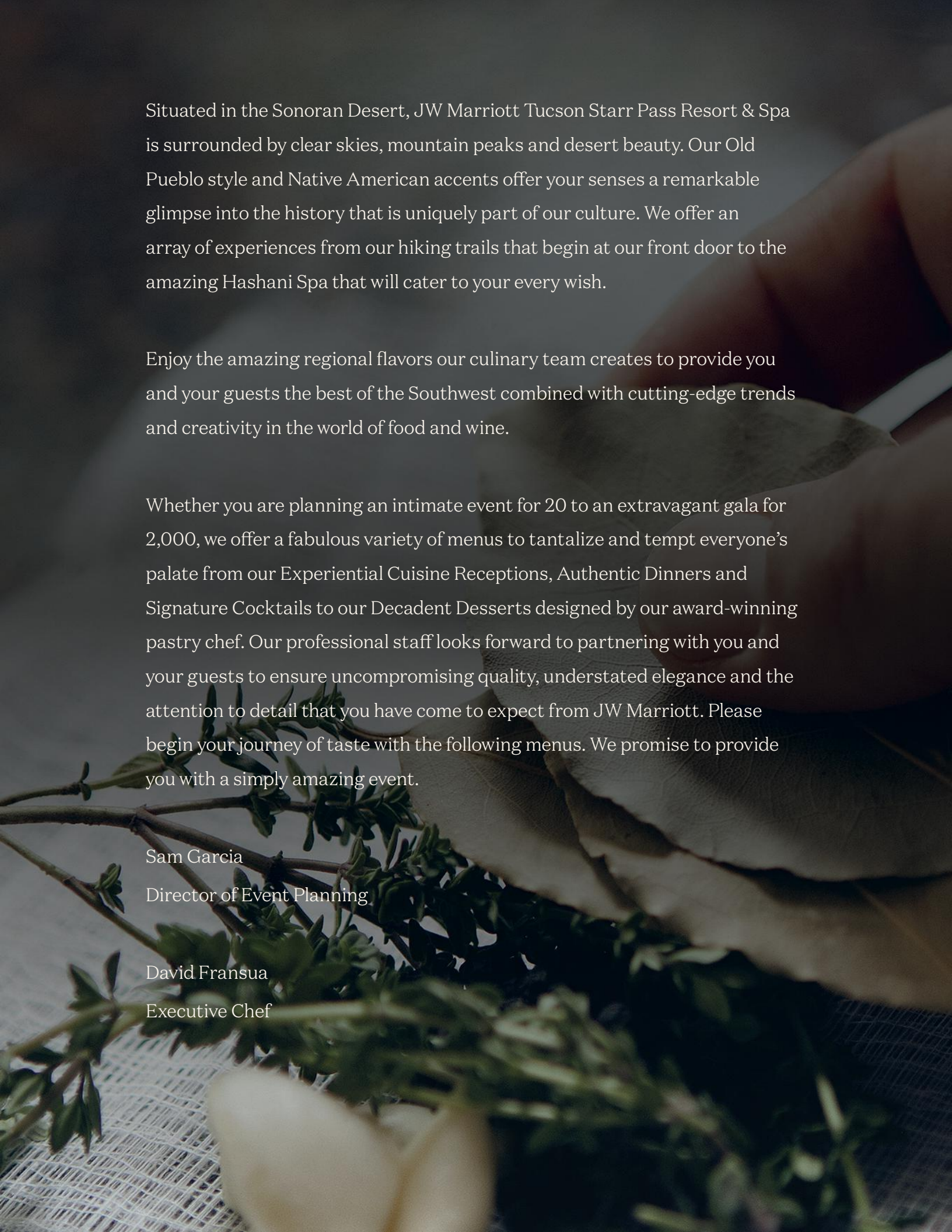




JW MARRIOTT
TUCSON STARR PASS

2020 BANQUET MENUS

JW Marriott Tucson Starr Pass Resort & Spa
3800 W. Starr Pass Boulevard, Tucson, Arizona 85745
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Situated in the Sonoran Desert, JW Marriott Tucson Starr Pass Resort & Spa is surrounded by clear skies, mountain peaks and desert beauty. Our Old Pueblo style and Native American accents offer your senses a remarkable glimpse into the history that is uniquely part of our culture. We offer an array of experiences from our hiking trails that begin at our front door to the amazing Hashani Spa that will cater to your every wish.

Enjoy the amazing regional flavors our culinary team creates to provide you and your guests the best of the Southwest combined with cutting-edge trends and creativity in the world of food and wine.

Whether you are planning an intimate event for 20 to an extravagant gala for 2,000, we offer a fabulous variety of menus to tantalize and tempt everyone's palate from our Experiential Cuisine Receptions, Authentic Dinners and Signature Cocktails to our Decadent Desserts designed by our award-winning pastry chef. Our professional staff looks forward to partnering with you and your guests to ensure uncompromising quality, understated elegance and the attention to detail that you have come to expect from JW Marriott. Please begin your journey of taste with the following menus. We promise to provide you with a simply amazing event.

Sam Garcia
Director of Event Planning

David Fransua
Executive Chef

BREAKFAST

CONTINENTAL BUFFET

Saguaro Continental Breakfast | 34

Freshly Squeezed Orange, Cranberry and Apple Juices

Fresh Seasonal Fruit

Selection of Breakfast Cereals with Skim and 2% Milk

Assorted Chobani Fruit Yogurts

Mini Bran, Blueberry, Banana

Walnut, and Chocolate Muffins

Coffee, Tea, Decaffeinated Coffees and Teas

Starr Pass Continental Breakfast | 37

Freshly Squeezed Orange, Cranberry and Apple Juices

Fresh Seasonal Fruit

Selection of Breakfast Cereals with Skim and 2% Milk

Assorted Chobani Fruit Yogurts

House-Made Granola

Steel Cut Oatmeal with Raisins, Cranberries, Brown Sugar, and Walnut Toppings

Cinnamon Raisin Rolls, Lemon Cheese Danishes, Pumpkin Spiced Muffins

Bagels with Honey Walnut, Berry Cream and Lemon Dill Cream Cheese Spreads

Coffee, Tea, Decaffeinated Coffees and Teas

BUFFET

The Javelina Breakfast Buffet | 48

Freshly Squeezed Orange, Cranberry and Apple Juices

Fresh Seasonal Fruit

Selection of Breakfast Cereals with Skim and 2% Milk

Assorted Chobani Fruit Yogurts

House-Made Granola

Apple Cinnamon Streusel Muffins, Carrot Bread, Cherry Cheese Danish

Scrambled Eggs

Bacon and Breakfast Sausage

Breakfast Potatoes

Coffee, Tea, Decaffeinated Coffees and Teas

The Coyote Breakfast Buffet | 55

Freshly Squeezed Orange, Cranberry and Apple Juices

Fresh Seasonal Fruit

Individual Cereals with Skim and 2% Milk

Assorted Chobani Fruit Yogurts

House-Made Granola

Mango Coconut Crumble Danishes, Ray's Apple Fritters, Piña Colada Muffins

Steel Cut Oatmeal with Raisins, Cranberries, Brown Sugar, and Walnut Toppings

Bagels with Plain, Honey Walnut, Berry Cream and Lemon Dill Cream Cheese Spreads

Scrambled Eggs

Biscuits and Sausage Gravy

Bacon and Breakfast Sausage

Breakfast Potatoes

Coffee, Tea, Decaffeinated Coffees and Teas

PLATED BREAKFAST

Breakfast Entrées are served with Choice of Orange or Apple Juice

Preset Choice of Sliced Fruit, Parfaits or Muffins

Includes Coffee, Tea, Decaffeinated Coffee and Teas

Build-Your-Own-All-American | 48

Choice of Scrambled Eggs with Cheese, Scrambled Eggs with Vegetables, Egg Strata, or Scrambled Egg Whites

Choice of Bacon, Sausage, Canadian Bacon, Turkey Sausage, Chicken Sausage, or Ham

Choice of Breakfast Potatoes, Roasted Red Potatoes, Hash Brown Casserole, or Loaded Breakfast Potato Tots

Pecan Apple French Toast | 46

Maple Pecan Apple Brioche Bread Pudding

Choice of Bacon, Sausage, Canadian Bacon, Turkey Sausage, Chicken Sausage, or Ham

Breakfast Potatoes

Tamales and Eggs | 47

Two Green Corn or Beef Tamales

Scrambled Eggs

Braised Bacon Black Beans

Queso Fresco and Pico de Gallo

All prices are per person. Continental Breakfasts are designed for 60 minutes of service. Additional service is available for \$4.00 per person for each additional 30 minutes. A \$4.00 per person fee will be added for a seated Continental Breakfast. Breakfast Enhancements have a minimum order of 25 people and are designed for 60 minutes of service.

BREAKFAST

ENHANCEMENTS

Omelet Station* | 16

Cage-Free Whole Eggs and Egg Whites
Mushrooms, Spinach, Peppers, Onions
Bacon, Sausage, Ham, Chorizo
Cheddar Cheese, Feta Cheese,
Jack Cheese

Breakfast Quesadilla Station* | 15

Scrambled Eggs, Bacon, Caramelized
Onions, Green Chiles, and Cheddar
Cheese in a Flour Tortilla
Scrambled Eggs, Roasted Vegetables,
Oaxaca, Cotija, and Pepper Jack
Cheeses in a Flour Tortilla
House-Made Salsa and Sour Cream on
the Side

Breakfast Burritos | 11

Scrambled Eggs, Bacon, Cheddar
Cheese and Potato in a Flour Tortilla
Scrambled Eggs, Ham, Swiss Cheese
and Potato in a Flour Tortilla
Roasted Vegetables and Cheese in a
Four Tortilla

Croissant Sandwiches | 11

Bacon, Egg, and Cheese on a
Flaky Croissant

Egg White Sandwich | 10

Roasted Vegetables, Egg Whites,
Spinach, Roasted Tomato, Boursin
Cheese and 9-Grain Bread

Starr Pass Benedict* | 14

Poached Eggs, English Muffin, Ham,
Spinach and Chipotle Hollandaise

Frittata | 13

Caramelized Leeks, Mushrooms, Diced
Ham, Béchamel, Asiago Cheese

Mexican Panaderia | 6

Conchitas, Cuernitos, Cochitos

Parfait Bar* | 14

Pecan Apple Granola, Signature Granola
Agave Yogurt, Prickly Pear Yogurt, Fig
Yogurt, Mango Yogurt
Sliced Almonds, Pecans, Berries,
Cranberries, Coconut, and
Chocolate Chips

Pancakes* | 12

Buttermilk Pancakes,
Mesquite Pancakes
Maple Syrup, Butter, Berry Compote,
Chocolate Chips

French Toast* | 12

Brioche French Toast, Cinnamon Raisin
French Toast
Maple Syrup, Butter, Berry Compote,
Powdered Sugar

Cambridge Smoked Salmon

Open-Face Bagels* | 14

Chipotle Cream Cheese, Capers, Red
Onions, Tomatoes, Avocado Mousse

Cinnamon Rolls | 8

Cage-Free Egg Options | 7

Scrambled
Scrambled with Asparagus and
Jarlsberg Cheese
Potato Kale Egg Strata
Egg Whites
Egg Beaters

Meat Options | 8

Bacon
Breakfast Sausage
Turkey Sausage
Apple Maple Chicken Sausage
Canadian Bacon
Grilled Ham

Potato Options | 6

Roasted Red Potatoes with
Sweet Peppers
Yukon Potatoes
Hash Brown Casserole
Loaded Breakfast Potato Tots

*One attendant is required per 75 guests at 195 per attendant.

All prices are per person. Breakfast Enhancements have a minimum order of 25 people and are designed for 60 minutes of service, and are designed for 60 minutes of service. Additional service is available \$4.00 per person for each additional 30 minutes. Breakfast Buffets are designed for 60 minutes of service. Additional service is available for \$6.00 per person for each additional 30 minutes. A minimum of 40 guests is required for all Breakfast Buffets or an additional \$8.00 per person fee will be incurred.

BREAKS

Breaks Are Served with Coffee, Tea, Decaffeinated Coffee and Teas.

BITES

Bakery | 23

Plump Raisin, Bran, Banana Nut, Blueberry, and Granola Cranberry Mini Muffins with Sweet Butter
Cheese and Fruit Danishes
Croissants and Fruit Breads

Freshly Baked Cinnamon Rolls* | 23

Vanilla Icing, Chocolate Chips, Toasted Coconut, Pecans, Chocolate Covered Croquant, Strawberry Curls, and Dried Pineapple

Popped! | 21

Locally Popped Flavored Popcorn: Naked with Sea Salt, Green Chile, Churro, Sweet Chili Lime

Starr Pass Crafted | 24

Local Green Valley Farms Pecan Brittle
House Red, Charred Tomato Chipotle, and Tomatillo Serrano Lime Salsas
Tortilla Chips and Warm Queso Dip
Green Chile Hummus and Pita Chips

Scones | 18

Lemon Blueberry Scone
Cranberry Orange Scone
Maple Pecan Scone
Raspberry Marmalade
Mango Marmalade
Devonshire Clotted Cream

Trail Mix Bar | 17

Roasted Almonds, Peanuts, Cashews, and Pepitas
Yogurt Covered Raisins, Dried Papaya, and Cranberries
M&Ms and Chocolate Chunks

The Game | 23

House-Made Salted Soft Pretzel Rods with Spicy Mustard and Queso
Cinnamon Sugared Pretzels
Vegetable Crudité

Chocolate Decadence | 24

Chocolate Pots du Crème
Mini Chocolate Cupcakes
Chocolate Mint Bark
Coffee Truffle Pops

Donut Wall | 12

Premium Glazed, Sugar, and Chocolate Donuts

At The Movies | 18

Caramel Popcorn
Red Vines
Werther's Caramels
Mini Chocolate Candy Bars
Mike & Ike's
Black Licorice
M&Ms
Rold Gold Pretzels

SIPS

Smoothies and Agua Frescas | 14

Spinach, Pineapple, and Green Apple Smoothie
Orange, Carrot, and Ginger Smoothie
Triple Berry Smoothie
Hibiscus Agua Fresca
Cucumber Melon Agua Fresca

*One Attendant is required per 75 guests at \$195.00 per Attendant

All prices are per person. Break Menus are designed for 30 minutes of service. Additional service is available for \$10.00 per person for each additional 30 minutes.

BREAKS

Breaks Are Served with Coffee, Tea, Decaffeinated Coffee and Teas.

À LA CARTE

Individual Beverages

Soft Drinks (Pepsi Products) | 6 each
Bottled Water | 6 each
Bottled Juices | 5.50 each
Gatorade | 6.50 each
Sobe Life Water | 6 each
Red Bull | 6 each
Half Pints of Milk | 5 each
Kombucha | 6 each
Jarritos Mexican Soda | 5 each

Beverages by the Gallon

Iced Tea | 50
Lemonade | 50
Prickly Pear Lemonade | 60
Apple, Cranberry, Pineapple,
Tomato, V8 Juices | 55
Orange or Grapefruit Juice | 55
Arnold Palmers | 60
Coffee and Hot Tea | 105

Snacks

Chobani Yogurt | 6 each
Whole Fresh Fruit | 4 each
Nature Valley Granola Bars | 4 each
Kashi Bars | 5 each
KIND Bars | 6 each
Freshly Popped Popcorn | 4 each
Fruit and Cheese | 12/person
Individual Bags of Chips
or Pretzels | 4 each
Chips and Salsa | 7.50/person
Parfaits | 8 each
Sliced Fruit | 7.50/person
Candy Bars | 3 each
Assorted Ice Cream Bars | 5 each
Popsicles | 4 each
Häagen-Dazs Ice Cream Bars | 6 each
Smoked Almonds, Mixed Nuts,
or Snack Mix | 24/pound
Trail Mix | 20/pound
House Smoked Beef Jerky | 60/pound
Chocolate-Dipped
Strawberries | 38/dozen
Berry Trifle Shooters with
Chantilly Cream | 6 each

Baked Goods

Assorted Cookies, Brownies,
or Blondies | 50/dozen
Biscotti | 36/dozen
Lemon Bars | 40/dozen
Raspberry Squares | 42/dozen
Churros and Sopapillas | 42/dozen
Rice Krispy Bars | 40/dozen
Croissants | 45/dozen
Pastries or Muffins | 45/dozen
Cinnamon Rolls | 48/dozen
Donuts | 48/dozen
Scones | 44/dozen
Soft Pretzels: Plain, Pizza, Cinnamon, or
Jalapeño Cheese with Warm Queso and
Cajun Mustard | 48/dozen
(for groups with less than 30 attendees,
please select only two varieties of
soft pretzels)
Bagels with Whipped
Cream Cheese | 48/dozen

LUNCH

All Boxed Lunches Are Served with a Choice of Salad, Apple, Poore Brothers Potato Chips, Choice of Dessert and Bottled Water.

Salad and Dessert Must Be the Same for All Lunches.

Limit of 2 Sandwich/Wrap Choices for Groups of 40 or Less. Up to 4 Choices for Groups Larger Than 40.

BOXED LUNCHES

SANDWICHES AND WRAPS | 40

Vegan Garden Wrap

Mushrooms, Peppers,
Asparagus, Onion, Avocado Pesto
in a Spinach Tortilla

Vegetable Sandwich

Grilled Portobello, Sliced Zucchini,
Onions, Mozzarella Cheese on Seven
Grain Bread

Chicken Wrap

Grilled Chicken, Mixed Greens, Black
Beans, Roasted Corn, Sliced Peppers,
Chipotle Spread in a Flour Tortilla

Roast Beef Sandwich

Roast Beef, Red Onion Jam, Arugula,
Goat Cheese Spread on Focaccia

Roasted Turkey Sandwich

Sliced Turkey, Green Chiles, Onions,
Cheddar Cheese, Iceberg Lettuce on
Sourdough Bread

Ham Sandwich

Sliced Ham, Buffalo Mozzarella, Sliced
Tomato, Spinach, Pesto Aioli on Ciabatta

Italian Sandwich

Salami, Prosciutto, Capicola, Arugula,
Roasted Red Peppers, Garlic Parmesan
Spread on Sundried Tomato Focaccia

SALADS (select one)

Orzo Pasta
Southwest Slaw
Quinoa Salad
Roasted Sweet Potato Salad
Fruit Salad

DESSERTS (select one)

Chocolate Chip Cookie
Rice Krispy Treat
Brownie (contains nuts)
Dried Fruit Oat Bar

LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

MONDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

MODERN AMERICAN CUISINE

ON ROTATION | 59

OFF ROTATION | 65

Kale Salad

Hand Torn Tender Kale, Couscous, Pomegranate Pearls, Glazed Pistachios, Toasted Fennel Vinaigrette

Modern Salad Bar

Hydroponic Organic Greens, Oven Roasted Tomatoes, Pickled Cucumbers, Fried Garbanzo Beans, Butternut Squash Curls, Spicy Pecans, Sage Charred Shallot Vinaigrette, Chevre Lavender Dressing

Beet Cured Salmon Filet

Golden Beet Purée, Marjoram Infused Olive Oil

Queen Creek Olive Oil Confit Chicken

Wilted Greens, Medjool Date Sauvignon Mostarda

Black Garlic Seared Skirt Steak

Kombucha Stewed Heirloom Tomatoes

Sides

Charcoal Rosemary Roasted Potatoes

Warm Red Quinoa with Roasted Corn, Pumpkin Seeds, and Cranberries

Charred Seasonal Vegetables

Desserts

Modern Boston Cream Pie Trifle with Genoise Sponge Cake, Vanilla Custard, and Dark Chocolate Whipped Cream

Lemon Custard Cupcakes with Toasted Meringue Icing

Strawberry Bavarian Cream Verrine

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for \$10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional \$8.00 per person fee will be incurred.

LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

TUESDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

SOUTH OF THE BORDER

ON ROTATION | 59

OFF ROTATION | 65

Vegetarian Tortilla Soup

Tortilla Strips, Avocado Crema and Chopped Cilantro

Sides

Mexican Rice
Charro Beans

Tubac Salad

Mixed Greens, Marble Potatoes, Green Beans, Roasted Corn, Black Beans, and Citrus Mustard Vinaigrette

Finishing Station

Guacamole, Salsa Quemada, Salsa Verde, Sour Cream, Pico de Gallo, Queso Fresco, Shredded Cheddar Cheese, and Lime Wedges

Mercado Salad Bar

Pima County Field Greens, Sweet Corn, Pepitas, Red Onions, Jicama, Craisins, Queso Fresco, Chipotle Ranch Dressing and Balsamic Vinaigrette

Postres

Fresh Lime Tart
Dulce de Leche Cheesecake
Pineapple Empanadas
Pecan Cinnamon Cookies

Build Your Own Fajitas

Grilled Chicken, Skirt Steak, and Chili Rubbed Shrimp

Grilled Peppers, Onions, and Jalapeños, Served with Flour Tortillas

Three-Cheese Calabacitas Enchilada Casserole

Santa Cruz River Enchilada Sauce, Roasted Squash, Chihuahua Cheese, Queso Fresco, Green Onions, Jalapeño Slices, White Corn Tortillas and Roasted Tomato and Jalapeño Relish

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for \$10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional \$8.00 per person fee will be incurred.

LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

WEDNESDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

THE SANDWICH EMPORIUM

ON ROTATION | 59

OFF ROTATION | 65

Tomato Bisque Soup

Roasted Tomatoes, Shallots, Basil, Cream, Chives and Crispy Croutons

Dessert Bar

Sahuarita Pecan Bars

Fresh Fruit Tartlets

Gourmet Assorted Cookies

Grilled Potato Salad

Arugula, Bacon, Goat Cheese, and Garlic Vinaigrette

Healthy Grains Salad

Wheatberry, Farro, Red Lentils, Kale, Carrot Matchsticks, and Sherry Vinaigrette

Sandwich Items

Grilled Chicken Breast

Roasted Eye of Round Sliced Beef

Roasted Turkey Breast

Marinated and Grilled Zucchini Squash

Kaiser Rolls, 9 Grain Buns, and Focaccia (gluten free bread upon request)

Sandwich Enhancements

Cheddar, Swiss, and Provolone Cheeses

Hydroponic Bibb Lettuce, Tomatoes, Red Onions, Pepperoncini Peppers, and Sweet Hot Pickles

Dijon Mustard, Yellow Mustard, Mayonnaise, and Creamed Horseradish

House-Made Potato Chips

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for \$10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional \$8.00 per person fee will be incurred.

LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

THURSDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

MEDITERRANEAN

ON ROTATION | 59

OFF ROTATION | 65

Greek Chickpea Soup

Lemon, Olive Oil, and Feta Cheese Crumbles

Panzanella Salad

Focaccia, Tomato, Basil, Onions, and Cucumber

Tender Romaine and Kale Salad

Roasted Tomatoes, Garlicky Croutons, Shaved Parmigiano Reggiano, and Smoked Poblano Caesar Dressing (classic Caesar Dressing available upon request)

Orzo Pasta Salad

Oregano, Feta Cheese, and Kalamata Olives. Served over Escarole Greens

Roasted Chicken Caponata

Tomato, Eggplant, Onions, Pine Nuts, and Honey Balsamic Vinaigrette

Ground Beef Souvlaki Brochettes

Herb Lentil Rice Pilaf

Shrimp Rigatoni

Spinach, Tomatoes, and Roasted Garlic Butter Sauce

Charred Vegetables

Dulce

Chocolate Panna Cotta with Strawberry Syrup

Hazelnut Cannoli

Italian Lemon Wedding Cookies

LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

FRIDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

COUNTRY-STYLE COOKOUT

ON ROTATION | 59

OFF ROTATION | 65

Roasted Yukon Gold Potato Salad

Stone Ground Mustard Dressing

Individual Wedge Salads

Iceberg Lettuce, Bacon, Bleu Cheese, Cherry Tomatoes, Garlic Croutons, and Bleu Cheese Dressing

Green Bean Salad

Red Onions, Cherry Tomatoes, and Herb Vinaigrette

Beer-Brined BBQ Chicken

Sonoran Honey Chipotle Glaze

Carved Brisket

Piloncillo BBQ Sauce

Smoked Sausage

Grilled Peppers and Onions

Sides

Macaroni and Cheese

Bourbon Creamed Corn

Cornbread and Country Rolls

Coleslaw

Desserts

S'mores Cookies

Mini Pecan Pies

Skillet Peach-Blackberry Crumble with Whipped Cream

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for \$10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional \$8.00 per person fee will be incurred.

LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

SATURDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

THE CLASSIC DELICATESSEN*

ON ROTATION | 59

OFF ROTATION | 65

Tucson Roasted Corn and Clam Chowder

Bolillo Paprika Dusted Crostini

Tuna Niçoise Salad

Grilled Fresh Tuna, Mixed Greens, Marinated Tomatoes, Olives, Hard Boiled Eggs, Peewee Potatoes, Haricot Vert, and Anchovy Lemon Vinaigrette

Green Salad Bar

Seasonal Greens, Crisp Garden Vegetables, House White Balsamic Vinaigrette and Green Goddess Dressing

Pesto and Roasted Vegetable Penne Pasta Salad

Hand Carved Roasted Turkey Sandwich

Lettuce and Peppered Peach Spread on Ciabatta

Vegetable Muffaletta

Hummus, Grilled Vegetables, Provolone Cheese, and Olive Tapenade

Reuben

Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Marble Rye

Meatball Slider*

Smoked Tomato Chutney and Caramelized Onions on a Parker House Roll

Desserts

Caramel Popcorn Macaroons

Mini Red Velvet Bites

Rocky Road Rice Krispies Treats

*One Attendant is required per 75 guests at \$195.00 per Attendant.

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for \$10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional \$8.00 per person fee will be incurred.

LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

SUNDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

STARR PASS GRILL*

ON ROTATION | 59

OFF ROTATION | 65

Chopped Salad Bar

Romaine Lettuce, Corn, Tomatoes, Onions, Diced Egg, Radishes, Chickpeas, and Choice of Herb Ranch or Balsamic Vinaigrette

Sides

BBQ Dusted Potato Wedges

House-Made Potato Chips

Baked Beans

Desserts

Coconut Raspberry Bars

Cinnamon Snicker Doodles

Strawberry Passion Fruit Tartlet

Angus Burgers and Vegan Quinoa Burgers

Provolone, Cheddar, Swiss, and American Cheeses

Tomatoes, Lettuce, Onions, Pickles, Bacon, BBQ Sauce, and Brioche Buns

Ketchup, Yellow Mustard, Dijon Mustard, and Mayonnaise

Sonoran-Style Hot Dogs*

Bacon-Wrapped All-Beef Hot Dogs, Grilled Onions, Pinto Beans, Chopped Tomatoes, Jalapeño Relish, Mayonnaise, Avocado Crema, and Grilled Peppers

Cilantro Lime Grilled Chicken Breast

*One Attendant is required per 75 guests at \$150.00 per Attendant.

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for \$10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional \$8.00 per person fee will be incurred.

LUNCH

All Plated Entrées Are Served with a Choice of Soup or Side Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Soup or Salad and Dessert Must Be the Same for All Lunches.

PLATED

SOUPS

Avocado and Cucumber Gazpacho

Mango and Red Onion Relish

Cremini Mushroom and Asparagus

Chicken Tortilla Soup

Crispy Tortilla Strips

Pozole

Cabbage, Cilantro and Radish

SIDE SALADS

Watermelon and Arugula Salad

Almonds, Feta, and Balsamic Vinaigrette

Butter Lettuce Salad

Poblano, Bacon, Bleu Cheese, Tomatoes, and Bleu Cheese Dressing

Garden Salad

Baby Mixed Greens, Tomatoes, Cucumbers, Radishes, Carrots, Peppers, and Herb Ranch Dressing

Baby Kale and Quinoa Salad

Sweet Potatoes, Pistachios, Manchego Cheese, and Citrus Vinaigrette

Roasted Beet Salad

Spinach, Goat Cheese, Pecans, Shaved Fennel and Honey Shallot Vinaigrette

HOT ENTRÉES

Achiote Seared Chicken | 48

Manchego and Sweet Corn Polenta, Roasted Squash and Zucchini, Blistered Cherry Tomatoes with Citrus Glaze

Herb Grilled Chicken | 50

Spinach Tortellini tossed with Pesto Cream Sauce, Cherry Tomatoes, Roasted Artichoke Relish, Basil and Shaved Parmesan

Grilled Salmon Fillet | 56

Braised French Lentils, Charred Broccolini, Tomato Provencal Sauce, and Broken Pesto

Braised Short Rib on Three Cheese Raviolos | 59

Roasted Sweet Peppers, Wilted Greens, with Mushroom Jus

Skillet Charred Flank Steak | 62

Yukon Gold Potato and Vegetable Hash, with an Onion and Mushroom Ragout

Vegetable Enchilada Stack | 46

Oaxaca Cheese, Black Beans, Calabacitas, Corn, Tomatoes, Corn Tortillas with Crushed Tomatillos and Enchilada Sauce

Organic Red Quinoa Stuffed Zucchini | 48

Roasted Potato and Cremini Mushroom Hash, Organic Arizona Roasted Vegetables, with Romesco Sauce

DESSERTS

Vanilla and Sweet Basil Panna Cotta with Lemon Shortbread Cookie and Strawberry Syrup

Banana Caramel Crème Brule with Salted Caramel and Tropical Fruit Sauce

Lemon Cheesecake with Blueberry Compote and Sweet Whipped Cream

Chocolate Ricotta Pound Cake with Raspberry Syrup and Vanilla Whipped Cream

Creamy Raspberry Tart with Raspberry Sauce

LUNCH

All Entrée Salads Are Served with Assorted Rolls and Butter, Choice of Dessert, Coffee and Tea Service, Iced Tea and Water. All Entrée Salad Pricing Is Based on Selected Protein. All Entrée Salads Require a Protein.

PLATED

PLATED ENTRÉE SALADS

Wedge Salad

Baby Iceberg, Cotija Cheese, Roasted Cherry Tomatoes, Poblano Peppers, Bacon, and Bleu Cheese Dressing

Caesar Salad

Baby Romaine, Shredded Parmesan, Olive Oil Cured Tomatoes, Piquillo Peppers, and Creamy Caesar Dressing

Southwest Salad

Baby Mixed Greens, Corn, Black Beans, Queso Fresco, Sliced Peppers, Chili Dusted Tortilla Strips, Shredded Jicama, and Chipotle Ranch Dressing

Asian Salad

Baby Spinach, Napa Cabbage, Shredded Carrots, Shaved Fennel, Crispy Rice Noodles, Cucumbers, and Sesame Vinaigrette

Proteins for Salads

Grilled Chicken | **44**

Grilled Shrimp | **46**

Seared Salmon | **48**

Sliced Petite Beef Tenders | **50**

All prices are per person.

RECEPTION

All Hors D'oeuvres Are Sold in Increments of 25.

BUTLER-PASSED HORS D'OEUVRES

Cold Hors D'oeuvres | 8 Each

Southwest Beef Tenderloin with Corn Salsa on Tostada*

Crab and Scallion Tostada with Mango Salsa*

Caprese Salad Spoon*

Watermelon with Goat Cheese and Balsamic Reduction**

Antipasti Skewer*

Shrimp Ceviche Shooter*

Grilled Baguette with Manchego Cheese and Honey*

Smoked Salmon and Cucumber with Caper Cream Cheese and Dill*

Duck Confit on a Pumpernickel Crostini with Dried Cherry Mostarda*

Black Angus Beef with Smoked Onion Butter*

Hot Hors D'oeuvres | 9 Each

Vegan Vegetable Samosa*

Crab Cake with Ancho Aioli

Coconut Shrimp with Thai Chili Remoulade

Black Bean Spring Rolls with Chipotle Dip*

Beef Wellington

Chicken Firecracker Burritos

Brie and Pear Phyllo Flowers*

Beef Skewer with Balsamico-Chive Glaze*

Florentine Stuffed Mushrooms**

Curry Chicken Satay*

Chicken Brochette with Jalapeño Tri-Pepper Jam*

Potato-Wrapped BBQ Shrimp*

Coconut Lobster Skewer with Sohyu Chili Glaze*

*Gluten-Friendly

**Vegetarian

Passed or Stationed Hors D'oeuvres are designed for 60 minutes of service.

RECEPTION

DISPLAY STATIONS

Deluxe Nacho Bar | 27

Tortilla Chips, Salsa Fresca, Salsa Verde, Guacamole, Sour Cream, Pico de Gallo

Jalapeños, Scallions, Sliced Black Olives, Warm Queso

Shredded Southwest Chicken and Machaca Beef

Macaroni and Cheese | 27

Traditional Mac & Cheese

Chicken, Green Chile, Mushroom, and Oaxaca Mac & Cheese

Lobster, English Peas, Pecorino Romano, and Roasted Tomato Mac & Cheese

Antipasto Display | 29

Prosciutto, Salami Rosa, Spicy Capicola, Salame Cotto

Mixed Olives, Artichoke Hearts, Peppadew Peppers

Grilled Mushrooms, Asparagus, Zucchini, Roasted Tomatoes

Extra Virgin Olive Oil, Balsamic Vinaigrette

Herbed Focaccia, Breadsticks, Lavosh

Breads and Spreads | 22

Baguettes, Pita Chips

Spinach, Artichoke and Bacon Dip

Roasted Garlic, Feta and Walnut Spread

Roasted Red Pepper Hummus

Jicama, Carrots, Sugar Snap Peas

Gourmet Cheese Display | 27

Manchego, Rogue River Blue, Grafton Cheddar, Purple Haze, and Lamb Chopper Cheeses

Fig Jam, Smoked Almonds, Seasonal Fruit

Variety of Artisan Breads

Seafood Display | 9/Piece

Cocktail Shrimp, Oysters, Crab Claws

Lemon Wedges, Cocktail Sauce, Remoulade, Mignonette

Add an Ice Carving | **700**
(minimum 2 weeks to order)

RECEPTION

DESSERT DISPLAY STATIONS

Choose 5 | 25/Person

Choose 7 | 28/Person

Choose 10 | 31/Person

Hazelnut Frangelico Mallomar

Milk Chocolate Passion Fruit Torte

Chocolate Cake Pops

Milk Chocolate Peanut Caramel Bars
with Sea Salt

Pecan Diamonds

Raspberry Cream Tartlets

Pistachio Vanilla Amarena
Cherry Verrine

Mini Yuzu Curd Tartlet

Chocolate Pecan Turtle Cups

Mini Key Lime Pie

Vanilla Fruit Puffs

Chocolate Coconut Cream Torte

Tiramisu Parfait in Chocolate Shell

Chocolate Éclairs

Lemon Tartlet with Vanilla Meringue

Hazelnut Marjolaine

Panna Cotta and Red Fruit Verrine

Caramelized Banana Cream Cake

White Chocolate Star Anise Cake

Blackberry Almond Torte

Red Velvet Cake Pops

Mango and Cinnamon Crème Brule

Chocolate Coffee Toffee Torte

Chocolate Peanut Butter Banana Tartlet

Peppermint Patties

Caramel Macadamia Nut Passion
Fruit Verrine

Milk Chocolate Almond Nougat Torte

All Dessert selections have a minimum order of 25 people. Reception Stations are designed for 60 minutes of service. Additional Service is available for \$10.00 per person for each additional 30 minutes. A \$4.00 per person fee will be added for a seated Reception.

RECEPTION

Reception Stations Are Not Intended to Be Used as Dinner.

CARVING STATIONS

Salmon Veracruz | 145

Serves 15

Cilantro Lime Rice, Grilled Calabacitas,
Tequila Glaze

Mustard-Rosemary

Roasted Lamb Leg | 165

Serves 20

Lemon Roasted Potatoes and
Mint Bordelaise

Smoked Brisket | 325

Serves 25

Bourbon Creamed Corn, Piloncillo BBQ
Sauce, Cornbread

Maple Brined Turkey Breast | 350

Serves 25

Sweet Potato Hash, Bourbon
Glaze, Rolls

Whiskey Glazed Ham | 375

Serves 35

Roasted Root Vegetables, Whole Grain
Mustard, Rolls

Chipotle Rubbed Strip Loin | 450

Serves 25

Roasted Brussel Sprouts, Peewee Potato
Hash, Chimichurri, Rolls

Prime Rib | 490

Serves 35

Au Jus, Creamy Horseradish, Roasted
Garlic Whipped Potatoes, Rolls

Whole Suckling Pig | 550

Serves 50

Apple and Roasted Fennel Slaw,
Rosemary and Chiltepin Onion
Jam, Rolls

One Attendant is required per 75 guests at \$195.00 per Attendant for all Carving Stations.

Carving Reception Stations are designed for 60 minutes of service. Additional Service is available for \$10.00 per person for each additional 30 minutes.

RECEPTION

Reception Stations Are Not Intended to Be Used as Dinner.

ACTION STATIONS

Quesadilla Station | 28

Chipotle Chicken

Cilantro Lime Shrimp

Green Chile and Onion

Melted with Cheddar,

Queso Fresco, Oaxaca, and
Menonita Cheeses

Served with Guacamole, Salsa Fresca,
Salsa Verde, Sour Cream

Market Fresh

Salad Station | 22

Choice of 2

Caesar Salad, Crisp Romaine Leaves,
Parmesan Cheese, Blistered Tomatoes,
and Basil Croutons with a Choice of
Traditional Caesar or Chipotle Caesar
Dressings

Heirloom Beet Salad, Goat Cheese,
Shaved Fennel, Pistachios, and Arugula,
with Citrus Vinaigrette

Panzanella Caprese Salad, Focaccia
Croutons, Red Onions, Fresh
Mozzarella, Heirloom Tomatoes, and
Micro Basil, with a Balsamic Reduction

Rocky Point Fish Tacos | 25

Red Snapper, Cabbage, Pico de Gallo,
Cilantro Crema, Flour and Corn Tortillas

Slider Station | 30

*Select 3 options, based on 3 sliders per
person, each additional choice / 8*

Angus Burger with Swiss Cheese and
Mushrooms

Crab Cake with Ancho Aioli, Shaved
Fennel and Radish

Buffalo Chicken with Bleu Cheese
Spread and Celery Slaw

Roasted Pork with Spicy BBQ Sauce and
Apple Slaw

Vegan Quinoa Burger with Heirloom
Tomatoes and Avocado Pesto

Smoked Brisket with Cheddar Cheese
and BBQ Sauce

Chicken BLT with Pesto Aioli

Sonoran Hot Dogs | 22

Bacon-Wrapped All-Beef Hot Dogs,
Grilled Onions, Pinto Beans, Chopped
Tomatoes, Jalapeño Relish, Mayonnaise,
Avocado Crema, and Grilled Peppers on
a Brioche Bun

One Attendant is required per 75 guests at \$195.00 per Attendant for all Action Stations.

All prices are per person. Action Stations are designed to enhance your existing Buffet selection. Action Stations are designed for 60 minutes of service. Additional Service is available for \$12.00 per person for each additional 30 minutes.

RECEPTION

DESSERT ACTION STATIONS

Crème Brûlée

Flamed-to-Order* | 18

Manjari Chocolate

Vanilla Bean Raspberry

Mandarin Star Anise

Cinnamon Pecan

*Crème Brûlée Is Caramelized and
Plated to Order*

Mexican Style* | 19

Mini Fresh Lime Tartlet

Cajeta Cookies

Horchata Panna Cotta with Dried

Fruit Compote

Sweet Tamales*:

Mexican Chocolate Tamales
with Coconut Ice Cream and
Passion-Guava Sauce

Green Apple Tamales with Vanilla Ice
Cream and Tamarind Syrup

*One Attendant is required per 75 guests at \$195.00 per Attendant for all Carving Stations.

All prices are per person. Carving Reception Stations are designed for 60 minutes of service. Additional Service is available for \$10.00 per person for each additional 30 minutes. Action Stations are designed to enhance your existing Buffet selection. Action Stations are designed for 60 minutes of service. Additional Service is available for \$12.00 per person for each additional 30 minutes.

DINNER

BUFFETS

ARIZONA BBQ | 130

Market Salad Bar

Romaine and Arugula, Cherry Tomatoes, Caramelized Cipollini Onions, Bacon, Bleu Cheese, Cornbread Croutons, and Bleu Cheese Dressing

Green Bean and Tomato Salad

Cabbage, Radish, Cilantro, and Red Onions

Chili Bar

Chili con Carne, Five Bean Vegetarian Chili, Sliced Jalapeños, Sour Cream, Crispy Tortilla Strips, and Jalapeño Biscuits

Pecan Smoked Brisket Carved-to-Order

Prickly Pear BBQ Sauce and Wheat Rolls

Baby Back Ribs

Spicy BBQ Sauce

Skillet Seared Salmon

Smokey Maple-Pecan Glaze

Mesquite Grilled Chicken

Smoked Green Chile and Pearl Onion Macaroni and Cheese

Bourbon Corn and Lima Bean Succotash

Corn Spoon Bread with Local Honey

Baked Potato Bar with Butter, Bacon, Smoked Gouda, Green Onions and Sour Cream

Desserts

Pecan Apricot Brown Butter Tart
Chocolate Peanut Butter Banana Tartlet
Peach Blueberry Skillet Cobbler with
Vanilla Whipped Cream
Strawberry Shortcake Mason Jar

One Attendant is required per 75 guests at \$195.00 per Attendant.

All prices are per person. Dinner Buffets are designed for 120 minutes of service. Additional Service is available for \$15.00 per person for each additional 30 minutes. A minimum of 75 guests is required for all Dinner Buffets or an additional \$12.00 per person fee will be incurred.

DINNER

BUFFETS

TRIO OF CULTURES | 135

MEXICAN HERITAGE

Ceviche

Sonoran Ceviche with Shrimp, Cucumber, Onions, Clamato and Cilantro

Green Scallop Ceviche with Avocado, Tomatillo, Green Onions and Cilantro

Pozole

Cabbage, Radish, Cilantro, and Red Onion

Corn Tamales*

Rajas con Queso

Puerco Al Pastor

Fresh Tortillas, Salsa Verde, Salsa Fresca, and Avocado

NATIVE AMERICAN HERITAGE

Tepary Bean and Amaranth Salad

Sage Vinaigrette

Chile-Cornbread Stuffed Trout

Carved-to-Order

Acorn-Onion Purée

Rosemary Turkey Breast

Carved-to-Order

Indian Fry Bread and Red and Green Chile Sauces

Pan Roasted Vegetables

COWBOY HERITAGE

Iceberg Salad

Heirloom Tomatoes, Grilled Onions, and Peppered Buttermilk Dressing

Molasses Brined Chicken

Del Bac Whiskey and Smoked Onion Chutney

Chili-Rubbed Tri Tip

Carved-to-Order

Roasted Potatoes and Red Eye Gravy

Country Rolls and Cornbread

Ranch Beans

DESSERTS

Coconut Milk Cake

Choco Flan

Apple Cinnamon Empanadas

Cowboy Oatmeal Cake

Jack Daniel's Chocolate Fudge Cake

Blueberry Popovers

Navajo Peach Crisp

*Four Attendants is required per 75 guests at \$195.00 per Attendant.

All prices are per person. Dinner Buffets are designed for 120 minutes of service. Additional Service is available for \$15.00 per person for each additional 30 minutes. A minimum of 75 guests is required for all Dinner Buffets or an additional \$12.00 per person fee will be incurred.

DINNER

BUFFETS

TASTE OF STARR PASS | 138

SIGNATURE GRILL

Assorted Breads Including Lavosh, Grissini and Jalapeño Cheddar Baguettes

Southwest Arugula & Romaine Salad

Pico de Gallo, Grilled Corn, Caramelized Peppers, Black Beans, Queso Fresco, Tajin Spiked Tortilla Strips, Chipotle Honey Vinaigrette

Pork Pozole

Cabbage, Lime, Radish, Cilantro, and Red Onion

PRIMO

Antipasti Display

Prosciutto, Mortadella, Spicy Capicola, Genoa Salami, Burrata, Fontina, Parmigiano Reggiano, Fig Jam, Burnt Orange Compote, Spicy Pickled Baby Carrots, Gold Beets and Snap Peas

Farmers Salad Bar

Baby Greens, Farm Vegetables, Hard Boiled Egg, Crispy Pancetta, Grilled Croutons, Broken Red Wine Vinaigrette and Sherry-Hazelnut Vinaigrette

Mushroom Cavatelli

Mixed Mushrooms, English Peas, Spinach, Pecorino and Mushroom Brodo

CATALINA BBQ COMPANY

Smoked Wings

Chiltepin BBQ Sauce, Piloncillo BBQ Sauce, Vinegar BBQ Sauce, Celery, Carrots, and Ranch Dressing

Carved-to-Order Brisket

Macaroni and Cheese

Bourbon Creamed Corn

Cornbread Muffins

SALUD & PLUNGE

Chips, Salsa, and Guacamole

Shrimp Ceviche

Fish Tacos

Red Snapper, Cabbage, Salsa, Pico de Gallo, Guacamole, and Flour Tortillas

DESSERTS

Sour Cream Chocolate Cake

Pecan Pie and Key Lime Pie

Mini Chocolate Budino with Mint Stracciatella Gelato

Coconut Milk Pudding with Roasted Pineapple in a Mason Jar

Tres Leches Cake

One Attendant is required per 75 guests at \$195.00 per Attendant.

All prices are per person. Dinner Buffets are designed for 120 minutes of service. Additional Service is available for \$15.00 per person for each additional 30 minutes. A minimum of 75 guests is required for all Dinner Buffets or an additional \$12.00 per person fee will be incurred.

DINNER

This Menu Is Designed for an Outdoor Venue. If the Farmer's Market Is Executed for an Indoor Function, It Will Be Modified to Have Carving Stations Rather Than Grilled or Seared to Order.

BUFFETS

FARMER'S MARKET | 139

Salad Bar

Baby Greens, Heirloom Tomatoes, Peppers, Radishes, Pearl Onions, Rainbow Carrots, Cucumbers, Roasted Beets, Herbs, Charred Lemon Vinaigrette, Creamy Herb Dressing

Salsa and Made-to-Order Guacamole

Salsa Verde, Salsa Quemada, Mango

Habanero Salsa, Tortilla Chips

Freshly Made Guacamoles with Avocado, Tomato, Onion, Cilantro, Garlic, Lime, Jalapeño

Artisanal and Local Cheeses

House-Made Assorted Breads and Rolls, Local Honey, Herb Butter, Rosemary-Chile Butter, Walnut Spread, Artichoke-Lemon Spread

Seafood Market

Seared-to-Order: Salmon, Shrimp, Scallops

Citrus Relish, Romesco, Green Chile Beurre Blanc

Traditional Mexican Ceviche with Shrimp, Cucumber, Onions, and Cilantro

Green Ceviche with Scallops, Avocado, Tomatillo, Cucumber, and Cilantro

Butcher Counter

Grilled-to-Order: Ribeye, Tenderloin, Lamb Chop

Mushroom Ragout, Horseradish Cream, Chimichurri

Spit Rotisserie Garlic-Thyme Chicken

Roasted Seasonal Vegetables

Roasted Potatoes

Desserts

White Chocolate Macadamia Nut Tartlet

Vanilla Chiboust and Tropical Fruit Compote Verrine

Apple Crumble Pie

Strawberry Rhubarb Crisp with Vanilla Ice Cream

Chocolate Whoopie Pie

Six Attendants is required per 75 guests at \$195.00 per Attendant.

All prices are per person. Dinner Buffets are designed for 120 minutes of service. Additional Service is available for \$15.00 per person for each additional 30 minutes. A minimum of 75 guests is required for all Dinner Buffets or an additional \$12.00 per person fee will be incurred.

DINNER

All Plated Entrées Are Served with a Choice of Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Salad and Dessert Must Be the Same for All Dinners.

PLATED DINNERS

PLATED APPETIZERS *(select one)*

Braised Pork Belly and Seared Scallop with Wilted Greens and Pomegranate Reduction

Mushroom and Spinach Ravioli with Braised Mushrooms, Roasted Garlic, and Sundried Tomatoes

Charred Octopus with Wilted Lemony Arugula, Sweet Jalapeño Chimichurri, Chilean Yellow

Aji Pepper Coulis and Grilled Lemon

Add as a First Course for 18/person

SOUPS *(select one)*

White Bean Soup with Kale, Pancetta, and Mushrooms

Creamy Carrot Soup

Lobster Bisque en Crouete

Add as a First Course for 12/person

Substitute in place of Salad for 6/person

SALADS *(select one)*

Baby Red Chard and Kale Salad, Roasted Beets, Aged Goat Cheese, Toasted Almonds, and Citrus Vinaigrette

Starr Pass Signature Salad, Mixed Greens, Roasted Corn, Black Beans, Sliced Peppers, Chili Dusted Tortilla Strips and Chipotle Ranch Dressing

Braised Radish Salad, Arugula, Farro, Caramelized Shallots, and Honey Herb Vinaigrette

Tender Kale Caesar Salad, Parmesan Cheese Tuile, Roasted Tomatoes, Sliced Peppers and Creamy Caesar Dressing

Spinach Salad, Poached Pears, Crumbled Bleu Cheese, Toasted Walnuts, and Pomegranate Vinaigrette

ENTRÉES

Vegan Mushroom and Spinach Ravioli | 93

Roasted Tomato, Elephant Garlic, Cipollini Onion and Mushroom Ragout

Roasted Vegetable Wellington | 93

Wilted Greens, Baby Carrots and Sundried Tomato Sauce

Del Bac Whiskey Brined Chicken Breast | 94

Roasted Potato, Mushroom and Kale Hash, Charred Pearl Onions and Maple Jus

Chicken Roulade | 96

Chicken Breast filled with Cornbread, Cranberries and Pecans with Braised Brussels Sprouts and Lemon-Thyme Velouté

Roast Pork Loin Roulade | 98

Pork Loin filled with Kale, Chevre Cheese and Fig Compote, with Local Arizona Vegetable Bundle, Chive Mashed Potatoes and Maple Walnut Glaze

Grilled Salmon Filet | 100

White Balsamic Charred Peaches, Roasted Cauliflower, Parsnip Shallot Purée and Honey Rosemary Beurre Blanc

Short Rib Torchon | 110

Chanterelle Mushrooms, Gorgonzola Golden Potato Croquette, Roasted Asparagus, Blistered Cherry Tomatoes and Zinfandel Bordelaise Sauce

Skillet Braised Sea Bass | 115

Spanish Chorizo Rice, Peas, Broccolini, Green Beans, Chives and Smoked Paprika Tomato Saffron Broth

Jumbo Lump Crab Crusted Halibut | 115

Smashed Herbed New Potatoes, Charred Lemon and Caper Beurre Blanc

Center Cut Prime Top Sirloin | 115

Fingerling Potatoes and Root Vegetables Cassoulet with Guajillo Pepper Maple Bordelaise

Skillet Seared Center Cut Filet Mignon | 125

Foie Gras Butter, Baby Carrots, Triple Brie Yukon Gold Mashed Potatoes and Rich Zinfandel Reduction

Char-Grilled Petite Tender Steak and Herbed Seared Victoria Chicken Breast | 120

Reggiano Potato Gratin, Roasted Golden Beets, Blistered Toy Box Tomatoes, Zinfandel Bordelaise and Rosemary Chili Beurre Blanc

Chipotle Glazed Filet and Grilled Shrimp | 130

Maple Sweet Potato Gratin, Wilted Spinach and Shallot Butter

All pricing is per person. All Dinners are designed to be three courses with a preselected Entrée. An Appetizer or a Soup can be added as a fourth course. Soup can also be substituted in place of a Salad.

DINNER

All Plated Entrées Are Served with a Choice of Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Salad and Dessert Must Be the Same for All Dinners.

PLATED DINNERS

DESSERTS

White Chocolate Star Anise Cake

Honey Vanilla White Wine Reduction

Milk Chocolate Peanut Caramel Feuilletine Crunch

Pomegranate Syrup

White Chocolate Cream Torte

Chocolate Almond Dacquoise,
Caramelia Five-Spice Crèmeux and
Mandarin Orange Reduction

Chocolate Coffee Toffee Torte

Apricot Sauce and Sweet Basil Syrup

Hazelnut Gianduja

Praline Cream and Blood
Orange Reduction

Vanilla Bean Crème Brûlée

Berries in Puff Pastry Shell and
Raspberry Sauce

Dark Chocolate Raspberry Cream Tart

Dark Chocolate Custard over Fresh
Raspberries, Raspberry Syrup, and
Apricot Sauce

Morello Cherry Torte

Pistachio Crèmeux, Pistachio Dacquoise
and Cherry Chamoy Sauce

All pricing is per person. All Dinners are designed to be three courses with a preselected Entrée. An Appetizer or a Soup can be added as a fourth course. Soup can also be substituted in place of a Salad.

DINNER

All Plated Entrées Are Served with a Choice of Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Salad and Dessert Must Be the Same for All Dinners.

PLATED DINNERS

Pre-Selected Choice

Guests will be able to choose ahead of time from a maximum of three entrées. A \$15 per person surcharge will be added onto the higher priced entrée. The salad and dessert options must be the same for all entrées. The menu guarantees must be communicated to your Event Manager no later than 72 business hours prior to the event. A place card must be provided at each guest seat indicating which entrée they have pre-selected. You may supply your own place cards, or The JW Marriott Tucson Starr Pass can create and supply them at a cost of \$4.50 per place card.

À la Carte Dinner

All à la carte plated dinners include a selection of a soup or appetizer, salad, entrée, dessert, bread and butter, freshly brewed coffee, decaffeinated coffee, and hot tea selection. A four-course dinner with two courses offered prior to the entrée is required for the à la carte option. Offering two entrée choices to your guests will be a \$25 per person surcharge, added onto the higher priced entrée. Offering three entrée choices to your guests will be an additional \$30 per person. A maximum of three entrée selections can be offered not to include a combination plate. Please select one customized menu for your entire party. Kosher meals will be served upon request.

Four-Course Dinner Option

A fourth course can be added to your dinner for an additional charge per person. This fourth course can be chosen from our soup and appetizers selections.

Menu Cards

We strongly encourage menu cards be provided for all plated meals. Clients can supply the menu cards, or The JW Marriott Tucson Starr Pass can create and supply them, beginning at a cost of \$6 per menu card.

All pricing is per person. All Dinners are designed to be three courses with a preselected Entrée. An Appetizer or a Soup can be added as a fourth course. Soup can also be substituted in place of a Salad.

BEVERAGE

Custom Wine Selections and Meal Pairings Available Upon Request. Advance Notice Required for Ordering.

WINE LIST

Sparkling Wines and Champagne

Mionetto Prosecco, Italy | 57
Michelle Brut, Washington | 49
Mumm Cuvee, Napa Valley | 68
Feuillatte Gastro Brut, France | 87
Gruet Brut, New Mexico | 60

Sweet White Wines and Blush Wines

Snoqualmie Riesling, Washington | 51
Beringer White Zinfandel,
California | 49
Kim Crawford Rosé, New Zealand | 59

Lighter Intensity White Wines

Kris Pinot Grigio, Italy | 52
Stone Cellars Pinot Grigio,
California | 50
Lapostolle Sauvignon Blanc, Chile | 51
Ferrari-Carano Fume Blanc,
Sonoma | 58
Kim Crawford Sauvignon Blanc,
New Zealand | 51
A to Z Wineworks Pinot Gris,
Oregon | 49
Dashwood Sauvignon Blanc,
New Zealand | 49

Lighter Intensity Red Wines

Erath Resplendent Pinot Noir,
Oregon | 60
Wild Horse Pinot Noir, California | 65
Meiomi Pinot Noir, Santa Barbara,
Sonoma, Monterey | 66
Toad Hollow Pinot Noir, Monterey | 51

Fuller Intensity White Wines

Seven Falls Chardonnay,
Washington | 51
Columbia Crest Grand Estates
Chardonnay, Washington | 49
Century Cellars Chardonnay,
California | 50
Stone Cellars Chardonnay,
California | 50
Sterling Vineyards Chardonnay,
Napa Valley | 70
Estancia Chardonnay, Monterey | 51
Antica Chardonnay, Napa Valley | 95
Starmont Chardonnay, Napa Valley | 65
Rodney Strong Chardonnay, Sonoma
County | 51
Cuvaision Chardonnay, Napa Valley | 66

Fuller Intensity Red Wines

Ferrari-Carano Merlot, Sonoma | 72
Columbia Crest Grand Estate Cabernet
Sauvignon, Washington | 49
Aquinas Cabernet Sauvignon,
Napa Valley | 60
Conn Creek Cabernet Sauvignon,
Napa Valley | 85
The Dreaming Tree Cabernet
Sauvignon, California | 51
Century Cellars Merlot, California | 50
Stone Cellars Merlot, California | 50
Estancia Cabernet Sauvignon,
Paso Robles | 54
Stone Cellars Cabernet Sauvignon,
California | 50
Century Cellars Cabernet Sauvignon,
California | 50
Spellbound Merlot, California | 51
Carmenet Winery Cabernet Sauvignon,
California | 52
Noble Tree Cabernet Sauvignon,
Sonoma County | 59
Jordan Vineyard Cabernet Sauvignon,
Sonoma County | 95

BEVERAGE

HOSTED BAR

Well | 12

Smirnoff Vodka
Beefeater Gin
Bacardi Superior
Jim Beam White Label Bourbon
Dewar's White Label Scotch
Canadian Club Whisky
Jose Cuervo Traditional Silver Tequila
Courvoisier VS

Call | 14

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Maker's Mark Bourbon
Dewar's White Label Scotch Whiskey
Jack Daniel's Whiskey
Canadian Club Whisky
1800 Silver Tequila
Courvoisier VS Brandy

Premium | 15

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Mount Gay Eclipse Gold Rum
Knob Creek Bourbon
Johnnie Walker Black Label Scotch
Jack Daniel's Whiskey
Crown Royal Whisky
Patrón Silver Tequila
Hennessy V.S.O.P. Privilège Brandy

Domestic Beer | 7

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

Imported Beer | 8

Corona
Heineken
Guinness

Craft Beer | 9

Barrio
Samuel Adams
New Castle
Sierra Nevada

Non-Alcoholic Beverages | 6

Soft Drinks
Bottled Water

Wines | 49/Bottle

Columbia Crest Grand Estates:
Chardonnay, Pinot Gris,
Merlot, Cabernet

BEVERAGE

BARS

Liquor Law and Regulations

The JW Marriott Tucson Starr Pass Resort & Spa is committed to a policy of providing legal, proper, and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program, whereby one or more persons accept the responsibility of not consuming alcoholic beverages thereby ensuring the safe transportation of others in the party. Additionally, our Banquet Captain will happily assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. The JW Marriott Tucson Starr Pass Resort & Spa, as a licensee, is responsible for the administration of these regulations. It is a Resort policy, therefore, that liquor may not be brought into the Resort for use in banquet or hospitality functions. Arizona State Liquor Laws permit alcoholic beverage service from 6:00 AM through 2:00 AM Monday through Saturday and 10:00 AM through 2:00 AM on Sunday.

Alcoholic Beverages

The sale and service of alcoholic beverages is regulated by the Arizona Department of Liquor Licenses & Control. The Resort is responsible for the administration of those regulations. Therefore, no alcoholic beverages may be brought into the Resort. All beverage functions must be arranged through the Event Management/Catering Department. Our policy requires that liquor be served by the drink in all banquet and function areas; liquor by the bottle in Room Service and at all off property venues. All persons consuming liquor at Resort events must be 21 years old. The Resort reserves the right to terminate liquor service at any event if minors intending to consume alcoholic beverages are in attendance.

GENERAL INFORMATION

FOOD AND BEVERAGE

Current banquet prices are indicated on the enclosed menus. All food and beverage must be supplied by the Resort which is the only authorized licensee to sell and serve liquor, beer, and wine on the premises. All food and beverage prices are guaranteed ninety (90) days prior to the function. The Event Management/Catering Department will be happy to customize specialty menus at your request. Regarding banquet events, The JW Marriott Tucson Starr Pass Resort & Spa specifically prohibits the removal of food from the function by the customer or any of the customer's guests or invitees. To ensure that every detail is handled in a professional manner, the Resort suggests that your menu selections and specific details be finalized no later than four (4) weeks prior to your function. You will receive a copy of our Banquet Event Orders to which you may make amendments in advance.

GUARANTEE

We need your assistance in making your function successful. For the various Resort departments to prepare properly, the final attendance must be definitely specified and communicated to the Resort by 11:00 AM a minimum of three (3) working days prior to the event. This number will be considered a guarantee not subject to reduction, and charges will be made accordingly. Guarantees for Sunday and Monday are due by 11:00 AM on Thursday. Guarantees for Tuesday are due by 11:00 AM on Friday. If a guarantee is not given to the Resort by 11:00 AM on the date it is due, the expected numbers indicated on the Banquet Event Orders will become the guarantee. The Resort will set 3% over the guarantee up to a maximum of 50 covers. The set for all continental breakfasts, coffee breaks, and receptions will be the same as the guarantee. The Resort will not be responsible for identical service to more than 3% over the guarantee.

MINIMUMS

Buffet Breakfasts, Luncheons, and Dinners require a minimum number of guests. A Surcharge of \$8.00 per person for Breakfast and Lunch and \$12.00 per person for Dinner will be applied if minimum for buffet is not reached. We reserve the right to alter the buffets for a guarantee of less than the required number of guests.

TAXES AND SERVICE CHARGE

The Resort will add the customary twenty-five (25)% taxable service charge and eight point seven (8.7)% state sales tax (currently) to the banquet menu prices stated. Service Charge and State Sales Tax rates subject to change.

LABOR CHARGES

Station Attendants | 195 each

Bartenders | 195 each*

*Fees waived if sales exceed 500/bar

Banners Hung | 200 for the first banner, 100 for each additional

GENERAL INFORMATION

ASSIGNMENT OF FUNCTION SPACE

Function rooms are assigned by the number of persons expected. If attendance numbers increase or decrease, we reserve the right to change, with notification, to a room more suitable for the attendance and the type of event. Seating will be at round tables that seat ten (10) people each. Requests for seating of eight (8) or less at round tables is available, but must be specified. It is a Resort policy not to reserve banquet space for “promoter” events, for example dances or concerts with general admission tickets. The Resort reserves the right to cancel a confirmed event if the name of the group or exact nature of the function varies for that originally agreed upon.

OUTDOOR EVENTS

There will be a \$6.00 per person fee for all outdoor functions held on Starr Circle, Meecha and Tash Lawns, and the Water Collections. For evening outdoor events there will also be a mandatory lighting fee. The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than five (5) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the five (5) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event may incur additional labor charges. A setup/teardown fee of \$5,000.00 will apply to pre-approved events scheduled within the Water Collection and a setup-/teardown fee of \$1,250.00 will apply to pre-approved events scheduled on Starr Circle.

PRESENTATION SERVICES EQUIPMENT AND ELECTRICAL

The Resort has a fully equipped audiovisual company on property (Marriott Visual Presentations) that can handle any range of audiovisual requirements. Audiovisual fees are charged for equipment rental, setup strike labor, plus tax. Additional electrical power is available for most function rooms. Charges will be assessed on labor and actual power drawn. It is advisable to make arrangements in advance with your Event/Catering Manager.

SIGNAGE

Any signage provided by our guests must be of professional quality and have the prior approval of the Event/Catering Manager regarding placement. Displays of signs or banners are prohibited in the Resort’s main lobby or other public areas.

SECURITY

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort before, during, or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they, their employees, independent contractors, or other agents under their control or under the control of the independent contractor hired by them, are in the Resort. Our Security Department will arrange exhibit or display security through the Event/Catering Manager at \$45.00 per guard, per hour. It is a Resort policy that one security officer per 100 guests be hired for all high school or university student events. A minimum of two (2) guards is required in addition to any chaperons, which the school must arrange.

Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

