



EMBASSY SUITES HOTEL®

by HILTON

Phoenix ~ Scottsdale

BANQUET MENUS

2022

4415 E. Paradise Village Parkway South

Phoenix, AZ 85032

602-765-5800

www.embassyphoenixscottsdale.com

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All Breakfast Meal Service Includes STARBUCKS® Regular/Decaf Coffee, Orange Juice and Assorted Hot Teas

Plated Breakfast

Includes Basket of Muffin & Pastries per table
Minimum 10 guests

All American

Fluffy Scrambled Eggs
Pork Sausage Patty or Applewood Smoked Bacon
Roasted Breakfast Potatoes
\$32 per person

Healthy Start

Vegetable Frittata (Egg Whites)
Roasted Herb Potatoes
Turkey Sausage or Turkey Bacon
\$30 per person

Breakfast Buffets

Minimum 20 guests

Copper State Breakfast

Fluffy Scrambled Eggs and Chorizo & Eggs
Pork Sausage Patties, Applewood Smoked Bacon
Sweet Potato & Green Chile Hash
Refried Black Beans & Cotija Cheese
Flour Tortillas & Tostaditas
\$38 per person

Breakfast Griddle

Assorted Breakfast Pastries
French Toast & Buttermilk Pancakes
Seasonal Berries & Whipped Cream
Fluffy Scrambled Eggs
Pork Sausage Patties, Applewood Smoked Bacon
Roasted Breakfast Potatoes
\$40 per person

BREAKFAST ENHANCEMENTS

Individual Breakfast Burritos

Veggie, Bacon or Sausage \$84 per dozen
Chorizo \$93 per dozen

Bloody Mary Bar*: \$16 per person per hour

Mimosa Bar*: \$13 per person per hour

*\$80 Bartender Fee applies

Granola, Fruit and Yogurt Parfaits (Individuals): \$73 per dozen

Egg, Ham and Swiss Croissant Sandwich: \$84 per dozen

Biscuits & Sausage Gravy: \$9 per person

Baked French Toast: \$8 per person

Individual Breakfast To-Go Bags

Bagel with Cream Cheese
Individual Bottled Juice
Piece of Whole Fruit
Granola Bar
Cutlery Set
\$15 per person

ALL DAY MEETING PACKAGES

Executive Break

All Day Coffee, Regular and Decaf, Bottled Water
AM: Hot Tea / PM: Iced Tea

Choice of ONE AM Break

- Assorted Breakfast Pastries & Fresh Sliced Fruit
- Yogurt & Granola Parfaits, Bagels & Cream Cheese
 - Assorted Granola Bars with Whole Fruits
 - Hard Boiled Eggs, Assorted Roasted Nuts

Choice of ONE PM Break

- Garlic Hummus, Garden Vegetables, Pita Chips
- Warm Soft Pretzels with Honey Mustard, Marinara, Green Chile Cream Cheese Dips
 - Assorted Cookies and Chocolate Brownies
 - Choice of Slider Melt

Minimum 10 guests

AM/PM Breaks only: \$49 per person
Breaks and Plated Lunch: \$75 per person

Minimum 25 guests

Breaks and Lunch Buffet: \$84 per person

Presidential Break

All Day Coffee, Regular and Decaf, Bottled Water
AM: Hot Tea, Bottled Juices
PM: Iced Tea, Soft Drinks

Choice of ONE AM Break

- Choice of any AM Break listed on the right

PM Break

- Choice of any PM Break listed on the right

Minimum 10 guests

AM/PM Breaks only: \$53 per person
Breaks and Plated Lunch: \$79 per person

Minimum 25 guests

Breaks and Lunch Buffet: \$90 per person

Break Packages

Minimum 10 guests

AM BREAKS

Embassy Sunrise

Assorted Breakfast Pastries
(Danish, Nut Breads, Muffins)
Fresh Seasonal Sliced Fruit & Berries Display
Orange Juice
\$25 per person

Grand Continental

Cured Meats, Smoked Salmon
& Artisan Cheeses
Bagels & Breads
Cream Cheeses, Preserves & Butter
Honey Yogurt with Granola & Berries
Fresh Seasonal Sliced Fruit
Orange Juice
\$30 per person

Power Me Up

Granola & Protein Bars
Fresh Whole Fruit
Organic Juices & Coconut Water
Fruit Smoothies
\$20 per person

Protein Break

Egg Bites
Sliced Cheeses
Grapes & Nuts
Flavored Seltzer Waters
\$23 per person

Health Nut

Trail Mix
Hot Oatmeal, Assorted Toppings
Fresh Sliced Fruit Display, Honey Yogurt
Flavored Seltzer Waters
\$26 per person

PM BREAKS

Suite Break

Fresh Baked Assorted Cookies
Chocolate Brownies & Lemon Bars
Whole, Skim & Chocolate Milk
\$18 per person

Sweet & Salty

M&M's & Snickers Bars
Skittles & Starbursts
Mini Pretzels & Kettle Chips
Roasted Nuts & Cracker Jacks
Assorted Sodas
\$22 per person

Best of Both Worlds

Garden Vegetables, Pita Bread
Roasted Garlic Hummus
Spinach & Artichoke Cold Spread
Cookies & Brownies
Iced Tea Or Lemonade
\$22 per person

7th Inning Stretch

Freshly Popped Popcorn
Mini Corn Dogs
Bags of Peanuts, Cracker Jacks
Assorted Sodas
\$23 per person

Fiesta

Tortilla Chips
Black Bean Dip, Queso Dip
Salsa Roja, Guacamole
Agua Fresca
\$22 per person

Slider Melts (choice of 2)

Meatball Slider / Philly Chicken
Shredded BBQ Pork / Ham and Cheddar
Kettle Chips
Root Beer Floats
\$25 per person

BEVERAGES

- Assorted Soft Drinks
\$4 each
- Bottled Water
\$4 each
- Flavored Seltzer Waters
\$4 each
- Assorted Bottled Juices
\$5 each
- Red Bull: Regular/Sugar Free
\$7 each
- Republic of Tea Flavored Iced Teas
\$6 each
- Fresh Brewed STARBUCKS®
Coffee: Regular/Decaf
\$75 per gallon
- Unsweetened Iced Tea
\$62 per gallon
- Assorted Hot Teas with Milk,
Honey, Lemon
\$62 per gallon
- Fresh Lemonade
\$62 per gallon
- Orange, Cranberry or Pineapple Juices
\$75 per gallon
- Boardroom Keurig
Variety of Coffees and Teas
\$5 per K cup
Only available in Boardrooms

ALA CARTE SNACKS

- Individual Yogurts
\$60 per dozen
- Breakfast Pastries
\$49 per dozen
- Hard Boiled Eggs
\$38 per dozen
- Sweet Treats
 - Fresh Baked Cookies
 - Chocolate Brownies
 - Lemon Bars
 - Raspberry Crumble Bars
\$44 per dozen
- Soft Pretzels
Honey Mustard, Marinara,
Green Chile Cream Cheese
\$ 50 per dozen
- Fruit Smoothies
\$48 per gallon
- Assorted Candy Bars
\$4 each
- Assorted Granola Bars
\$5 each
- Assorted KIND Bars
\$73 per dozen
- Whole Fruits
\$3 each
- Mixed Nuts
\$30 per pound
- Trail Mix
\$30 per pound
- Assorted Cupcakes
\$45 per dozen
- Assorted Macaroons
\$46 per dozen
- Tortilla Chips with Salsa
\$60 per display (serves 25 people)
- Kettle Chips with Onion Dip
\$60 per display (serves 25 people)
- Assorted Vegan & Gluten Free Snacks
\$68 per display (serves 25 people)

COFFEE ONLY BREAKS

Minimum 10 guests

All Day Coffee Regular/Decaf/Hot Tea, Bottled Waters (8 hours): \$22 per person
includes morning, am break, pm break

Half day Coffee Regular/Decaf/Hot Tea, Bottled Waters (4 hours): \$18 per person

Salad and Sandwich Selections

All cold selections served with Iced Tea and Dessert Selection
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request
Minimum 10 guests

Grilled Chicken Salad Wrap

Grilled Chicken Salad Wrapped in a Sun Dried Tomato Tortilla
Kettle Potato Chips
\$38 per person

Croissant Stack

Black Forest Ham, Mesquite Smoked Turkey,
Cheddar, Provolone, Lettuce, Tomato
Mayonnaise
Kettle Potato Chips
\$40 per person

Caprese Sandwich

Choice of: Chicken / Steak / Salmon
Mozzarella, Tomato,
Roasted Red Pepper, Pesto on Ciabatta
Italian Pasta Salad
\$42 per person

Southwest Caesar Salad

Choice of: Chicken / Steak / Salmon
Romaine Lettuce, Tortilla Strips, Sweet Corn Pico de Gallo
Fried Capers, Chipotle Caesar Dressing
Garlic Herbed Focaccia
\$40 per person

Grilled Salad

Choice of: Chicken / Steak / Salmon
Mixed Greens, Sweet Pickled Red Onion
Bleu Cheese Crumbles, Red Wine Vinaigrette
Garlic Herbed Focaccia
\$40 per person

Cobb Salad

Choice of: Chicken / Steak / Salmon
Mixed Greens Tomatoes, Bacon,
Blue Cheese, Egg,
Cucumber Cilantro Ranch Dressing
Garlic Herbed Focaccia
\$40 per person

Hot Selections

All hot selections served with a Greenhouse Salad, Iced Tea and Dessert Selection.
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request
Minimum 10 guests

Quinoa Stuffed Sweet Potato

Vegetarian Poblano Mole
Roasted Vegetables
Pico de Gallo and Cotija Cheese
\$39 per person

Free Range Chicken Breast

Pan Roasted Chicken Breast
Thyme Jus
Yukon Gold Mashed Potatoes
Char Grilled Vegetable Medley
Assorted Dinner Rolls with Butter
\$42 per person

Chicken Alfredo Pasta

Penne Pasta, Alfredo Sauce
Grilled Broccolini
Garlic Herbed Focaccia
\$40 per person

Dessert Selections

Cheesecake
Lemon Italian Crème Cake
Carrot Cake
Double Chocolate Layer Cake

For Groups under 25 Guests:

Please ask about our plated
pre-order choice lunch option

Choose up to 2 plated entrees, meal cards required with advance guarantee

8.6% Sales Tax and 24% Service Charge Apply

Buffet Lunch Service

Includes Iced Tea
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request
Minimum 25 Guests

Cold Selections

Executive Deli (Under 25ppl)

Soup du Jour

Choice of (2) Sandwiches

- *Croissant Club Halves*
 - *Turkey and Cheddar Hoagie Halves*
 - *Roast Beef & Avocado Wrap Halves*
 - *Chicken Caesar Salad Wraps*
- *****

Mixed Green Salad, Macaroni Salad, Kettle Potato Chips

Fresh Baked Assorted Cookies
\$48 per person

Soup and Salad Bar

Choice of Two Soups:

Chicken Tortilla, Chicken Noodle
Hearty Vegetable Minestrone, Tomato Basil Bisque

Mixed Field Greens, Romaine Lettuce
Grilled Chicken Strips, Oven Roasted Salmon
Carrots, Tomatoes, Chickpeas, Sunflower Seeds, Mushrooms, Mandarin
Oranges, Bacon, Cheddar Cheese, Cucumbers, Chopped Eggs,
Croutons, Assorted Dressings
Garlic Herbed Focaccia

Chocolate Brownies
\$44 per person

The Carving Board

Mixed Green Salad with Assorted Dressings, Macaroni Salad

Sliced Roast Beef, Smoked Turkey, Honey Ham
Assorted Breads, Sliced Cheddar, Swiss, Provolone, Green Leaf Lettuce,
Sliced Tomatoes, Cucumbers, Onions, Pickles, Hummus, Dijon Mustard, Mayo
Kettle Potato Chips

Fresh Baked Assorted Cookies
\$48 per person

Add Gluten Free Bread: \$15 per loaf

Hot Selections

Burger Time

Greenhouse Salad with Assorted Dressings, Macaroni Salad

Grilled Beef Hamburger Patties,
Vegetarian Option: Black Bean Patties (upon request)
Brioche Buns, Cheddar, Swiss, Pepper jack, Pickles, Red Onions,
Caramelized Onions, Sautéed Mushrooms, Tomatoes, Lettuce,
French Fries, Sweet Potato Tots

Root Beer Floats
\$52 per person
Add Gluten Free Buns: \$25 per dozen

Tour of Italy

Caesar Salad with Parmesan and Herb Croutons, Antipasto Salad

Chicken Marsala
Penne Pasta, Bolognese & Alfredo Sauces

Mushroom Orzo
Garlic Herbed Focaccia
Seasonal Vegetable

Lemon Italian Crème Cake
\$55 per person

Cinco de Mayo

Tortilla Chips with Salsa Fresca
Mexican Street Corn Cold Salad

Street Taco Bar:
Corn and Flour Tortillas
Carne Asada, Chicken Carnitas
Cheese Enchiladas

Diced Onions, Limes, Shredded Cheese, Lettuce, Tomatoes
Black Olives, Sour Cream
Refried Beans, Spanish Rice

Bavarian Cream Churros
\$53 per person

Buffet Lunch Service

Includes Iced Tea.
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request.
Minimum 25 guests

Hot Buffet Selections Continued

Cowboy Cookout

Garden Salad with Ranch Dressing
Potato Salad, Southwestern Cole Slaw

Roasted Bone In Chicken
BBQ Pulled Pork

Assorted Breads, Crispy Onion Strings, Pickles
Bourbon Baked Beans, Balsamic Roasted Brussels Sprouts

Pecan Pie
\$56 per person

Mediterranean

Warm Flat Bread, Roasted Garlic Hummus
Greek Green Salad, Cucumber Salad

Braised Moroccan Chicken
Eggplant Moussaka

Jasmine Rice, Sweet Potato and Walnut Cous Cous
Seasonal Vegetable

Cheesecake
\$53 per person

Picnic in the Park

Cornbread
Garden Salad with Ranch Dressing
Macaroni Salad, Broccoli Slaw

BBQ Smoke Brisket
Southern Fried Chicken

Bourbon Baked Beans, Corn on the Cob

Apple Pie
\$57 per person

Taste of Asia

Chinese Chicken Salad with Ginger Miso Dressing
Miso Soup

Chicken & Zucchini Stir-Fry
Beef & Peppers with Black Bean Sauce

Steamed Rice
Fried Rice OR Garlic Butter Noodles
Stir Fried Vegetables

Coconut Macaroons
\$54 per person

Box Lunch Selection

Select up to 3 choices

Boxed Sandwiches

All include Sea Salt Kettle Chips, Whole Fruit, Cookie and 16 oz Water

Smoked Turkey & Cheddar

Mesquite Smoked Turkey, Cheddar Cheese, Lettuce, Tomato and Onion

Black Forest Ham & Swiss

Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Onion

Roasted Vegetable Hummus Wrap

Charred Yellow Squash, Zucchini, Bell Peppers, Spring Mix and Hummus wrapped in a Tortilla

Boxed Salads

All include Sea Salt Kettle Chips, Whole Fruit, Cookie and 16 oz Water

Southwest Chopped Salad

Mixed Greens, Roasted Corn, Black Beans, Pico de Gallo, Cotija Cheese and Crispy Tortilla Strips
Ancho Rancho Dressing

Chicken Caesar Salad with Parmesan and Croutons

and Caesar Dressing

\$42 per person

Hole in One Snack Box

Granola Bar, Trail Mix, Apple, 16 oz Water

\$17 per person

Displays

**Small (Serves 25) - \$300 Medium (Serves 50) - \$600
Large (Serves 100+) - \$1000**

Price per display excluding Fresh Fruit & Caprese

Grilled Vegetable Board

Seasonal Vegetables Char Grilled then Chilled
Cilantro-Ranch Dip, Red Bell Pepper Coulis

Charcuterie Board

Cured Meats, Assorted Cheeses, Cured Pickles, Olives,
Marinated Peppers & Artichokes,
Crostoni & Lavash Bread

Domestic and Imported Cheeses

Dried Fruit, Fig Jam, Candied Pecans
Assorted Crackers and Breads

Hummus

Traditional and Roasted Red Pepper Hummus
and Kalamata Olive Tapenade
Pita Chips and Seasonal Vegetables

Assorted Fancy Pastries

Assorted Petite Desserts, Petit Fours

Sushi Platter

Assorted Sushi Rolls & Nigiri Sushi
Wasabi, Pickled Ginger, Soy Sauce

Keto Board

Turkey Pinwheels, Deviled Eggs, Cheese Crisps, Nuts,
Berries, Olives, Pickles

Fresh Fruit

Variety of Fresh Sliced Fruits
Garnished with Assorted Berries, Honey Yogurt & Dried Fruit
\$15 per person

Caprese

Vine Ripened Heirloom Tomatoes, Fresh Mozzarella,
Basil Leaves, Balsamic Glaze,
Extra Virgin Olive Oil
\$18 per person

Carved To Order

*Chef Attendants: \$80 ea

Country Ham

Dijon Mustard, Buttermilk Biscuits
Red Eye Gravy
Serves approx. 50 people
\$375.00 each

Pepper Crusted Pork Loin

Fire Roasted Apples, Artisan Bread
Serves approx. 25 people
\$325.00 each

Brined Turkey Breast

Herb Brined Turkey Breast, Cranberry Chutney,
Artisan Bread
Serves approx. 25 people
\$325.00 each

Slow Roasted Prime Rib of Beef

Au Jus, Horseradish Cream, Artisan Bread
Serves approx. 25 people
\$625.00 each

Roasted Strip Loin

Roasted Full NY Strip, Dijon Mustard, Artisan Bread
Serves approx. 25 people
\$495.00 each

All Carving Stations will be served with Artisan Rolls
Add Gluten Free Rolls: \$25 per dozen

Creations

*Action Station Chef Attendants: \$150 ea.

Loaded Baked Potato Bar

Baked Idaho Potatoes, Butter, Sour Cream, Bacon, Chives, Broccoli,
Shredded Cheese, Basil, Roasted Garlic, Avocado, Pepitas, Ranch,
Cheese Fondue
\$27 per person

Pasta Bar*

Penne Pasta, Assorted Roasted and Fresh Vegetables, Artichokes
Grilled Chicken, Sausage, Meatballs
Shredded Parmesan, Red Pepper Flakes
Choice of 3 Sauces: Marinara , Alfredo, Vodka, Pesto, Bolognese
Pesto Cream, Pesto Rojo
\$35 per person

Hors D'Oeuvres & Canapés

Minimum of 25 pieces

HOT

- Meatballs (Teriyaki, BBQ, Swedish) \$6.00
 - Vegetarian Spring Rolls, Sweet and Sour Sauce \$6.00
 - Smoked Chicken Quesadilla Horns \$6.50
 - Chicken Skewers (Curry, Teriyaki) \$6.50
 - Assorted Mini Quiche \$6.50
 - Dungeness Crab Rangoon \$7.00
 - Coconut Shrimp with Sweet Chili Cream \$7.00
 - Petite Beef Wellington, Port Demi Glace \$7.00
 - Chicken Tenders, Honey Mustard Sauce \$6.00
 - Bacon Wrapped Scallop, Brown Sugar Glaze \$8.00
 - Crab Meat Stuffed Mushrooms \$7.00
- (price per piece)*

COLD

- Brie with Spicy Apple and Walnut Stack \$6.00
 - Caprese Salad Spoon \$6.00
 - Grilled Baguette with Manchengo and Honey \$6.00
 - Antipasti Skewer \$6.50
 - Watermelon with Goat Cheese and Balsamic \$6.50
 - Crab and Scallion Tostada with Mango Salsa \$7.00
 - Shrimp Ceviche Shooter \$7.00
 - Grilled Shrimp Tostadita \$7.00
 - Poke Tostada Bites \$7.50
 - California Roll, Pickled Ginger, Wasabi \$7.50
 - Spicy Shrimp Sushi Roll, Dark Soy Sauce \$8.00
- (price per piece)*

Hors D'Oeuvres Reception Package

- Seasonal Vegetables, Char Grilled then Chilled
- Domestic and Imported Cheese Ensemble
- Petite Beef Wellington, Port Demi Glace
- Teriyaki Chicken Skewers
- Poke Tostada Bites
- Agua Fresca and Iced Tea

\$49 per person

\$80 per butler passed attendant

Plated Dinner Starter Course

Included in all plated dinner selections
Choice of Greenhouse Garden Salad or Caesar Salad
Minimum 10 guests

Greenhouse Garden Salad

Mixed Greens, Cucumbers, Tomatoes, Shaved Carrots,
Herb Croutons, Shredded Cheese
Balsamic Vinaigrette Dressing

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese,
Herb Croutons, Fried Capers
Caesar Dressing

Plated Dinner Enhancements

Salads

Choice of One

Strawberry Fields

Mixed Field Greens, Sliced Strawberries, Goat Cheese Crumbles,
Candied Pecans and Balsamic Vinaigrette
\$7 per person

Spinach Salad

Fresh Spinach Leaves, Beets, Mandarin Oranges, Goat Cheese,
Toasted Almonds and Raspberry Vinaigrette
\$7 per person

Fresh Mozzarella and Tomato Salad

Arugula, Heirloom Tomatoes, Sliced Mozzarella
Balsamic Honey Reduction, Sunflower Pesto
\$8 per person

Greek Salad

Feta Cheese, Kalamata Olives, Shaved Red Onions and Mixed Greens
Herb Vinaigrette
\$7 per person

Soups

Choice of One

Tomato Basil

\$8 per person

Green Chile Butternut Squash

\$8 per person

Italian Wedding Soup

\$6 per person

New England Clam Chowder

\$9 per person

Plated Dinner Selections

Dinner Selections Served with Garlic Herbed Focaccia
Greenhouse Salad with Balsamic Vinaigrette House Dressing or Caesar Salad with Parmesan and Herb Croutons;
Dessert Selection
Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum 10 guests

Herb Roasted Chicken

French Cut Bone-In Chicken, Thyme Jus
Yukon Gold Mash and Seasonal Roasted Vegetables
\$72 per person

Atlantic Salmon

Skin-On, Pan Seared Atlantic Salmon
Baby Vegetable Ragout
Fire Roasted Red Pepper Coulis
\$84 per person

New England Crab Cakes

Seared Lump Crab Cake Duo
Lemon Beurre Blanc
Broccolini & Heirloom Tomatoes
\$75 per person

Sea Scallops

Pan Seared U-10 Sea Scallops
Cassoulet Style White Beans, Sweet Pea Puree
Roasted Asparagus
\$87 per person

14oz Bone-In Pork Chop

Grilled Pork Chop
Parmesan Creamy Grits
Southwest Corn Relish and French Beans
\$75 per person

Red Chili Beef

Red Chili Beef Short Rib
Truffle Creamy Polenta
Roasted Baby Carrots
\$89 per person

Petite Filet Mignon

Wild Mushrooms, Creamy Spinach
Confit Fingerling Potatoes
Sherry Jus Reduction
\$95 per person

Mixed Grill

Choice of Two

- Grilled 5 oz Petit Filet with a Port Wine Sauce
- Grilled Chicken Breast with a Parmesan Cream Sauce
- New England Crab Cakes Duo with Red Pepper Coulis
 - Grilled Salmon, Brushed Chimichurri

Seasonal Roasted Vegetables
Choice of: Garlic Mashed Potato or Fingerling Potatoes
\$98 per person

Dessert Selections

Flourless Chocolate Torte
Tres Leches Cake
Cheesecake
Chocolate Mousse Cake
Lemon Italian Crème Cake
Apple Pie

Buffet Dinner Selections

Includes Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum 25 Guests

Midwest Madness

Cornbread with Butter
Iceberg Lettuce Salad with Bacon Bits
Pickled Red Onions and Blue Cheese Dressing

Choice of Two Entrees

- **Braised Short Ribs**
 - **BBQ Glazed Grilled Chicken**
 - **Maple Glazed Salmon**
- *****

Cheesy Potato Gratin
Parmesan Risotto
Fresh Vegetable Medley

Apple Pie
Double Chocolate Layer Cake
\$95 per person

Californian Buffet

Beet and Mandarin Orange Spinach Salad with Goat Cheese

- **Herb Grilled Chicken Breast with Mango Salsa**
 - **Pan Roasted Salmon with Lime Cream Sauce and Pico de Gallo**
- *****

Quinoa Fried Rice
Spicy Grilled Tofu
Roasted Seasonal Vegetables

Mexican Fruit Salad
Sorbet Station
\$89 per person

Southwest Fiesta

Tortilla Chips and Salsa
Mexican Street Corn Cold Salad

Beef Tamales
Carne Asada, Chicken and Shrimp Fajitas

Served with Peppers and Onions, Warm Flour Tortillas,
Shredded Cheese, Diced Tomatoes, Black Olives, Lettuce,
Sour Cream, Fresh Guacamole
Mexican Rice, Spanish Beans

Caramel Flan
Bavarian Cream Churros
\$80 per person

Santa Maria

Artisan Bread with Butter
Mixed Greens, Chopped Eggs, Bacon, Tomatoes,
Blue Cheese Crumbles, Sunflower Seeds

Choice of Two Entrees

- **Marinated Beef Medallions with Red Wine Demi Glace**
 - **Chicken with Bacon, Mushroom and Kale**
 - **Grilled Salmon, Chimichurri**
- *****

Saffron Risotto
Roasted Potatoes
Grilled Zucchini

Pecan Pie
Apple Crumb Cake
\$97 per person

Buffet Dinner Selections—Continued

Includes Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum 25 Guests

Paradise on the Green

Artisan Bread with Butter

Mixed Field Greens, Blue Cheese Crumbles and Sliced Almonds, Served with an Herb Vinaigrette and Creamy Ranch Dressings

Choice of Two Entrees

- **Grilled Filet with a Bourbon Peppercorn Sauce**
- **Chicken with Bacon, Mushroom and Kale**
- **Pork Tenderloin with a Honey Dijon Glaze**
- **Oven Roasted Salmon with Brown Sugar-Mustard Glaze**

Southwest Mashed Potatoes

Wild Mushroom Risotto

Roasted Asparagus

Assorted Petite Desserts

\$98 per person

All American

Artisan Bread with Butter, Classic Cole Slaw
Greenhouse Garden Salad, Assorted Dressings

Choice of Two Entrees

- **Baby Back Ribs**
- **Southern Fried Chicken**
- **Beef Pot Roasted Short Ribs**
- **Chipotle BBQ Smoked Brisket**

Cheesy Potato Gratin

Corn on the Cob

Apple Pie

Carrot Cake

\$95 per person

Beverage Prices and Selections

Consumption Bar

PER DRINK

Soft Drinks	\$4.00 each
Bottled Waters	\$4.00 each
Domestic Beer	\$6.00 each
Regional/Craft Beer	\$8.00 each
Imported Beer	\$8.00 each
House Wine	\$8.00 glass
Premium Wine	\$12.00 glass
Premium Cocktail	\$12.00 each
Cordials	\$12.00 each
Luxury Wine	\$18.00 glass
Luxury Cocktail	\$14.00 each
Signature Cocktail (Batch)	\$125 per gallon

Stock the Bar
*Assortment of
Fine Wines available
for purchase by the bottle*

Draft Beer

Torpedo

Keg

7.75 gallons

15.5 gallons

**Domestic
Import/Craft**

**N/A
\$300 each**

**\$450 each
\$550 each**

Hourly Bar Packages

Beer & Wine

Premium Brands

Luxury Brands

First Hour \$17 per person

\$23 per person

\$30 per person

Each Additional Hour \$7.00 per person per hour

\$10.00 per person per hour

\$15.00 per person per hour

Mocktail Bar \$10 per person first hour \$5 per person each additional hour

\$80 Fee per Bartender

(One Bartender will serve approximately 100 guests)

8.6% Sales Tax and 24% Service Charge Apply

Premium Liquors

Tito's Vodka
Cruzan Rum
Hornitos Tequila
Canadian Club Whisky
Maker's Mark Bourbon Whisky
Chivas Regal 12yr Scotch Whisky
Bombay Gin

Premium Wine

J Lohr Chardonnay
J Lohr Cabernet Sauvignon

Luxury Liquors

Grey Goose Vodka
Captain Morgan Spiced Rum
Don Julio Silver Tequila
Crown Royal Reserve Whisky
Bulleit Bourbon Whiskey
Glenlivet 12 Year Single Malt Scotch
Bombay Sapphire Gin

Luxury Wine

Stags Leap Chardonnay
Liberty School Reserve Cabernet Sauvignon

Mixers

Orange Juice
Cranberry Juice
Pineapple Juice
Grenadine
Tomato Juice
Assorted Soft Drinks
Club Soda

Champagne ~Sparkling Wines

J Roget	\$30.00 per bottle
Moscato, Cupcake, Italy	\$38.00 per bottle
Prosecco, La Marca, Treviso	\$20.00 per bottle
Il Conte D'Alba, Stella Rosa	\$40.00 per bottle

White Wines

Chardonnay, House Variety	\$30.00 per bottle
Chardonnay, J Lohr, Monterey	\$38.00 per bottle
Chardonnay, Wente "Morning Fog", California	\$38.00 per bottle
Chardonnay, Stags Leap, Napa Valley	\$64.00 per bottle
White Zinfandel, House Variety	\$30.00 per bottle
Sauvignon Blanc, Joel Gott, California	\$38.00 per bottle
Pinot Grigio, Cliffhanger, Italy	\$34.00 per bottle
Riesling, Schmitt Sohne, Germany	\$34.00 per bottle

Red Wines

Merlot, St. Francis, Sonoma Valley	\$38.00 per bottle
Cabernet Sauvignon, House Variety	\$30.00 per bottle
Cabernet Sauvignon J Lohr, Paso Robles	\$40.00 per bottle
Cabernet Sauvignon, Liberty School, Paso Robles	\$38.00 per bottle
Cabernet Sauvignon, Liberty School, Reserve	\$60.00 per bottle
Pinot Noir, Kendall Jackson, California	\$34.00 per bottle
Pinot Noir, Imagery, Sonoma	\$50.00 per bottle
Malbec, Trapiche Oak Cask, Argentina	\$34.00 per bottle

Brands are limited and subject to substitution

8.6% Sales Tax and 24% Service Charge Apply