CASINO DEL SOL

The Sol of Tucson

BANQUET MENU





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All pricing is subject to applicable service fees and taxes.

CONTINENTAL BREAKFAST BUFFET

Priced per person. Minimum of 50 guests.

THE MORNING CONTINENTAL

Sliced seasonal fresh fruit

Assortment of fresh-baked goods

Arizona mesquite honey, fruit preserves and butter

Carafes of orange juice and cranberry juice

Brewed regular & decaffeinated coffee and a hot tea selection

$16

THE DELUXE CONTINENTAL

Display of fresh sliced fruits and seasonal berries

Assortment of fresh-baked goods

Freshly made bagels with regular and chipotle-berry cream cheese

Arizona mesquite honey, fruit preserves and butter

Granola and low-fat fruit yogurt

Carafes of orange juice and cranberry juice

Brewed regular & decaffeinated coffee and hot tea selection

$22

BREAKFAST BUFFETS

Priced per person. Minimum 50 guests. All breakfast buffets include, fresh orange juice & cranberry juice, regular & decaffeinated coffee and hot tea selection.

EARLY MORNING BUFFET

Sliced seasonal fresh fruit

Muffins & whole-grain toast

Scrambled eggs with salsa

Del Sol breakfast potatoes

Choice of: sausage links or applewood smoked bacon

$25

MORNING STAR BUFFET

Sliced seasonal fresh fruit

Mexican pastries

Scrambled eggs with cheese and peppers, salsa, flour & corn tortillas

Granola & low-fat fruit yogurt

Del Sol breakfast potatoes

Choice of 2: chorizo, sausage links, turkey sausage or applewood smoked bacon

$28

DEL SOL SUNRISE BUFFET

Sliced seasonal fresh fruit

Freshly made bagels with regular and chipotle-berry cream cheese

Mexican pastries & muffins

Southwestern eggs benedict with Cholula hollandaise

Steel-cut oatmeal

Del Sol breakfast potatoes

Applewood smoked bacon & sausage links

$34

BREAKFAST BUFFET ENHANCEMENTS

Sunrise quiche	$4 per person
Yogurt parfait with granola	$4 per person
Biscuits & gravy	$4 per person
Pancakes or belgian waffles	$5 per person
Breakfast burritos (egg, potato, cheese, choice of chorizo, sausage, or bacon)	$5 per person
Croissant breakfast sandwich (egg, cheese, choice of chorizo, sausage, or bacon)	$5 per person
Ham, cheese & jalapeño croissants	$5 per person

EGGS MADE TO ORDER

Smoked ham, crispy bacon, cheddar, pepperjack, goat cheese, bell peppers, onions, spinach, roma tomatoes, salsa maison

$14

PLATED BREAKFASTS

Your choice of one entree per entire group. 125 person maximum.
All plated breakfasts include beverage station featuring fresh orange juice & cranberry juice, regular & decaffeinated coffee and hot tea selection.

SOUTHWESTERN BREAKFAST BURRITO

Scrambled eggs, jack cheese, and green chilies, layered in a flour tortilla

Served with charred tomato salsa

Choice of: sausage, bacon, machaca or chorizo

Hash browns served on the side

Chef's choice of assorted breakfast breads

$20 PER PERSON

SCRAMBLED EGG BREAKFAST

Eggs scrambled with your choice of crisp bacon or sausage

Del Sol breakfast potatoes

Chef's choice of assorted breakfast breads

$24 PER PERSON

SUNRISE QUICHE

Filled with mushrooms, peppers, spinach, jack & feta cheese

Del Sol breakfast potatoes

Choice of crisp bacon or link sausage

Chef's choice of assorted breakfast breads

$27 PER PERSON

DEL SOL LUNCH BUFFETS

All lunch buffets served with regular and decaffeinated coffee, hot tea selection, and iced tea. Priced per person. Minimum of 50 people.

THE SALAD BAR

Choice of one soup: roasted tomato, gazpacho, corn chowder or chicken tortilla

Rustic breads and whipped butter

Garden fresh field greens with vegetables, croutons and house dressings

Creamy tortellini pasta with tomato and basil

Rotisserie chicken salad, dried apricots, curry

Tuna salad, grapes and walnuts

Assorted tartlets, vanilla cream puffs

$25

Add grilled chicken for $4 per person.

THE DELICATESSEN BUFFET

Assorted sliced Boar's Head deli meats and domestic sliced cheeses

Choice of three meats: roast beef, ham, turkey, pastrami, corn beef, salami, cappicola

Red onion, lettuce, tomato, kosher pickle spears, olives and pickled peppers with rustic breads, onion buns and sweet rolls

Assorted spreads, herbed mayonnaise and mustards

Pasta salad, fruit salad, house-made potato chips

Assorted cookies, blondies and brownies

$30

BACKYARD BARBEQUE

Mixed field greens and fresh vegetables with house dressing

Bacon-potato salad, old-fashioned pasta salad

Black Angus hamburgers and all-beef hot dogs

BBQ chicken with Del Sol BBQ sauce

Buns & traditional garnishes

Baked beans, milk and honey corn on the cob

Cupcakes, mini s'mores pies, bread pudding

$34

THE YAQUI PUEBLO

Seasoned tortilla chips, guacamole and charred tomato salsa

Caldo de queso soup

Green chili chicken and jack cheese enchiladas with queso fresco

Red chili con carne with cilantro rice and spicy charro beans

Traditional Wakavaki-braised beef, corn, cabbage, carrots and green beans

Corn or flour tortillas and south of the border condiments

Mexican chocolate tres leches cake, flan, churros

$42

RUBBED, SMOKED & PULLED BUFFET

Ham and macaroni salad

Smoked cheddar jalapeño bacon potato salad

Creamy coleslaw bacon and jalapeño biscuit

Memphis-style dry rub baby back ribs with spicy barbecue sauce

Carolina chop pork with mustard vinegar barbecue sauce

Smoked Texas brisket with pilloncilo

Gentleman Jack chocolate pecan pie

Peach and blackberry cobbler

$40

THE VILLA TUSCANY

Caprese salad with balsamic reduction and basil-infused oil

Focaccia bread

Caesar salad bar with herbed croutons, cherry tomatoes, and grated parmesan cheese

Goat cheese and artichoke crostinis

Parmesan chicken, marinara cavatappi with grilled vegetable pasta,

Chef-roasted vegetables

Roasted mushroom ravioli with alfredo sauce

Individual tiramisu tortes, carmalized rice pudding tartlet

$36

TEQUILA FEST BUFFET

Chicken tortilla soup

Pueblo salad; romaine, roasted corn, black beans, bell peppers, diced tomato, cojita cheese, chipotle ranch

Cheese enchiladas

Fajita beef and grilled chicken, charro beans, Spanish rice

Warm flour tortillas, shredded lettuce, pico de gallo, shredded cheddar cheese

Fresh lime tartlet, mexican wedding cookies, cinnamon sugar nachos

$34

GOING LOCAL

All items on this menu are sourced from within 200 miles of Casino Del Sol.

Arizona pecans, dates, goat cheese, strawberries, citrus-olive oil vinaigrette, seasonal greens

Seasonal smooth soup

Braised grass-fed beef stroganoff, Hayden Mills cavatelli

Del Bac whiskey-glazed chicken caramelized mushrooms

Hayden Mills creamy polenta

Roasted farm-picked vegetable medley

BKW wheat rolls & farmers pesto

Olive oil cake and berry compote, pecan tart

$58

LUNCH SALADS & SANDWICHES

Priced per person. All plated lunches served with regular & decaffeinated coffee, iced tea and choice of dessert. Choice of one for all guests, if selecting two, higher price prevails.

SANDWICHES

CHICKEN AND BACON

Grilled chicken breast served warm with two slices of smoked bacon, jack cheese and honey mustard on a grilled onion roll. Served with a citrus penne pasta salad

$24

GRILLED VEGETABLE SANDWICH

Zucchini, yellow squash, portabella mushroom and red peppers on ciabatta bread with caramelized onions and roasted garlic aioli. Served with a tossed butter leaf salad with red pepper vinaigrette & a fresh fruit garnish

$25

CHILLED BEEF TENDERLOIN SANDWICH

Roasted and chilled beef tenderloin slices served open-faced with roma tomatoes, spicy arugula and creamy horseradish sauce on grilled foccacia. Served with a tossed romaine salad & lemon vinaigrette

$28

SALADS

GRILLED CHICKEN CAESAR SALAD

Creamy caesar dressing, herbed croutons, roasted corn, cherry tomato and grated parmesan served with assorted breads & sweet cream butter

$24

Upgrade with grilled shrimp for $5 per person.

TOPOPO CHICKEN SALAD

Mixed lettuce, tomatoes, cheese, shredded chicken and olives on a bean tostada served with an avocado crème & cilantro vinaigrette

$26

Upgrade with beef for $2 per person.

GRILLED SALMON

Nestled on butter leaf and romaine lettuces, marinated cucumbers, teardrop tomatoes, Kalamata olives, fried parsnips and onion vinaigrette, assorted breads & butter

$28

SEARED TUNA NIÇOISE

Petite spinach leaves, haricot verts, roasted onions, poached fingerling potatoes, boiled eggs, roasted peppers, teardrop tomatoes, and oil cured olives with an anchovy-lemon vinaigrette, assorted breads & butter

$29

PLATED LUNCH

Priced per person. All 3-course plated lunches served with regular & decaffeinated coffee, iced tea and choice of dessert.

ENTREE

Choose one entrée for all guests.

WILD MUSHROOM PAPPARDELLE PASTA

With roasted garlic cream sauce

$26

CILANTRO LIME CHICKEN BREAST

With guajillo, cotija polenta, grilled corn pico de gallo

$28

HERB-GRILLED CHICKEN BREAST

With natural jus, asparagus, braised leeks, au gratin potato

$28

CHIPOTLE-CITRUS GLAZED BEEF SHORT RIBS

Jalapeño cornbread souffle

$34

GARLIC ENCRUSTED SIRLOIN OF BEEF

Bacon-mushroom risotto, roasted shallot zinfandel sauce

$36

Add soup or salad to above for an additional $5 per person.

SOUPS

Choose one soup for all guests.

Classic chicken tortilla soup garnished with sour cream and crisp tortilla strips.

Spicy southwestern chicken chowder.

Rustic white bean soup with smoked ham.

Creamy baked potato soup with shredded cheddar, bacon crumbles and scallions.

— OR —

SALADS

Choose one salad for all guests.

Organic mesclun greens, Belgian endive, gorgonzola, toasted pecans, blackberry vinaigrette house salad.

Bibb lettuce, Stilton cheese, crumbled bacon, beefsteak tomato, roasted shallot vinaigrette.

Caprese salad of red and yellow tomatoes, fresh mozzarella, sweet basil and aged balsamic vinegar.

LUNCH DESSERT SELECTIONS

Choice of one with each plated lunch for all guests.

LEMON RICOTTA POUND CAKE
with raspberry sauce

MEXICAN CHOCOLATE PANNA COTTA
with orange biscotti and citris sauce

FRESH FRUIT TART
Pastry cream filling topped with seasonal fruits

ARIZONA PECAN TART
Traditional pecan filling and Del Bac whiskey anglaise

TIRAMISU
Marsala scented-mascarpone filling layered with lady fingers and chocolate sauce

DEL SOL CHEESECAKE
Choice of flavors include: classic, dulce de leche, espresso, Arizona honey-goat cheese

ANCHO CHILE CHOCOLATE TORTE
Rich chocolate flourless cake, seasonal berries

VEGAN & GLUTEN-FREE DESSERT SELECTIONS

AVOCADO CHOCOLATE MOUSSE
Berry compote, chocolate garnish

COCONUT RICE PUDDING
Fresh berries

BOXED LUNCHES ON THE GO

Maximum choice of two selections. All lunches include pasta salad, bag of chips, whole fruit, house-made cookie and bottled water.

$19 PER PERSON

ROASTED VEGETABLES ON HERB FOCACCIA

Heirloom tomatoes, burgundy onions
& Boursin cheese spread

SLOW-COOKED TURKEY BREAST ON WHEAT BUN

Focaccia stuffing, cranberry jam, iceberg lettuce and preserved lemon aioli

TURKEY WRAP

Roasted turkey, provolone, lettuce, tomato, sprouts and
herbed cream cheese on sun-dried tomato wrap

HONEY ROASTED HAM ON KAISER ROLL

Watercress, caramelized onions, havarti cheese and grain mustard aioli

ROAST BEEF ON HOAGIE ROLL

Baby arugula, roasted red and yellow jam, bleu cheese spread

CHICKEN SALAD WRAP

Peppered bacon, romaine, smoked cheddar on a spinach wrap

BREAK ENHANCEMENTS

CONSUMPTION

Assorted soda and bottled water, each $3
Milk, chocolate or plain $4
Pineapple, tomato, apple, cranberry juice, V-8 juice individual servings $4
Red Bull $5
Naked Juice $6

Lemonade ..... $32 per gallon
Iced Tea ..... $32 per gallon
Fresh-squeezed orange juice, grapefruit juice ..... $48 per gallon
Fresh-brewed coffee, regular or decaffeinated, hot tea ..... $48 per gallon

PASTRIES

Assorted bread slices ..... $16 per dozen
Assorted mini muffins ..... $18 per dozen
Mini assorted pastries ..... $24 per dozen
Assorted Mexican pastries ..... $28 per dozen
Cinnamon rolls ..... $26 per dozen
Sliced bagels and cream cheese ..... $30 per dozen
Macaroons ..... $30 per dozen
Sopapillas with Arizona honey ..... $36 per dozen

BAKED GOODS

One choice per dozen.

Chocolate chip, peanut butter, oatmeal raisin, brownies or blondies ..... $26 per dozen
Mexican wedding cookies ..... $28 per dozen

BREAK ENHANCEMENTS CONT.

EXTRA GOODIES

By the dozen.

Bananas, whole apples, oranges ..... $18 per dozen
Yogurt (individual, assorted) ..... $22 per dozen
Chocolate-covered strawberries ..... $22 per dozen

DRY SNACKS

Per pound. Serves approximately 10 people.

Potato chips, mini pretzels, popcorn, seasoned tortilla chips, seasoned pita chips (choice of 1) ..... $17 per pound
Whole roasted peanuts, mixed nuts (choice of 1) ..... $24 per pound

SALSA & DIPS

Per quart. Serves approximately 15 people.

Housemade salsa ..... $28 per quart
Chili con queso ..... $28 per quart
Roasted onion dip, ranch, Southwest 7 layer bean dip ..... $32 per quart
Green chili tomatillo salsa ..... $34 per quart
Hummus, served with pita chips, celery and carrot sticks ..... $34 per quart
Housemade salsa fresco ..... $36 per quart
Housemade guacamole ..... $36 per quart

NOVELTIES

By the dozen.

Assorted candy bars, Rice Krispies squares (mixed assortment) ..... $27 per dozen
Ice cream bars, ice cream sandwiches (mixed assortment) ..... $30 per dozen
Klondike bars ..... $36 per dozen
Häagen-Dazs bars ..... $42 per dozen

SNACK BREAKS

One hour maximum service time for all breaks. Priced per person.

DONUT SHOP

Assorted donut holes, mini cinnamon rolls, mini cream puffs, chocolate dipping sauce, caramel dipping sauce, whipped cream & assorted sugars

$12

ENERGY BREAK

Chef's blend trail mix, whole fruit (apples, bananas and oranges), protein bars, granola bars, fruit smoothie shots and energy drinks

$19

THE HAND IN THE COOKIE JAR

Fresh-baked chocolate chip, oatmeal raisin, corn, and chocolate truffle cookies, house-made gelato

$14

OLD PUEBLO NACHO BAR

Tortilla chips, queso dip, homemade salsas, jalapeños and guacamole, cheese quesadillas, cinnamon churros paired with watermelon punch

$16

BUILD YOUR OWN TRAIL MIX BAR

Assorted nuts, assorted dried fruits, M&M's, white & dark chocolate chips, yogurt raisins, granola

$17

HIAPSI SPA RETREAT

Sliced fresh fruit parfait, mixed nuts, miniature tarragon chicken, shrimp salad, smoked salmon and cucumber tea sandwiches, orange, cucumber & lemon aguas frescas, hot tea selection

$22

RECEPTION PASSED HORS D'OEUVRES

Minimum order of 50 pieces per selection. Additional order in increments of 25. Priced per piece.

COLD SELECTIONS

Southwest bruschetta with queso fresca $4
Southwest tortilla rolls with green chilies and pepper sprouts. $4
Hummus & Kalamata tapenade on pita chip $4
Crostini with blue cheese, caramelized onions, dried fig $4
Boursin cheese roulades of fresh asparagus and serrano ham $5
Tarragon chicken salad puff pastry cups $5
Marinated grilled and chilled shrimp $6
Fresh oysters, with cocktail sauce and horseradish $6
Sliced tenderloin, horseradish crema, rye toast points $8
Smoked salmon, lemon cream cheese, capers on crouton $7
Assorted sushi rolls: california, salmon and tuna $7

HOT SELECTIONS

Mini quesadillas with avocado crema $4
Cream cheese wontons with almonds & garlic $4
Phyllo pouch, caramelized onion, goat cheese and portabello $4
Brie tartlets with cherry compote $5
Sausage-spinach stuffed mushrooms with balsamic $5
Chicken chimichangas with chili chipotle salsa $5
Baked brie en croute with mint pesto $5
Bone marrow croquettes, tomato jam $5
Caramelized onion goat cheese tartlets, Kalamata olives, thyme $5
Seafood flautas with bacon and charred tomato salsa $5
Thai-style chicken wings with lemongrass-mango sauce $6
Skewers of chicken and prosciutto saltimbocca $6
Grilled shrimp cakes, chipotle mayo $7
Baja seafood empanadas with cilantro salsa $7
Scallops wrapped in smoked bacon $8
Hawaiian coconut fried shrimp with sweet and sour dip $8
Prosciutto-wrapped jumbo shrimp $8

RECEPTION DISPLAYED HORS D'OEUVRES

Reception-only events require a minimum quantity of pieces per person. Our sales team will assist you in determining the adequate number of pieces for your event.

VEGETABLE CRUDITÉS GARDEN

Celery hearts, baby carrots, radishes, beets asparagus,
whipped goat cheese and herb crema, buttered-rye bread crumb

$6 PER PERSON

SLICED FRUITS & BERRIES OF THE SEASON

Chef's selection of the finest quality sliced fruits, melons
and berries served with honey yogurt dipping sauce

$6 PER PERSON

DOMESTIC CHEESE PLATTER

Served with condiments and cracker choices

$8 PER PERSON

IMPORTED CHEESEBOARD

Served with condiments and cracker choices

$10 PER PERSON

ANTIPASTO PICADA BAR

A variety of cured and smoked meats with cherry peppers, grilled vegetables, variety of marinated mushrooms and olives, roasted tomatoes, dried fruit and Manchego cheese wedges

$10 PER PERSON

CHILLED SHRIMP & SNOW CRAB CLAW COCKTAIL

Spicy horseradish, cocktail sauce, and lemon wedges
served from a carved ice display tower

MARKET PRICE

CHEF-ATTENDED CARVING STATIONS

All Action Stations require a Chef Attendant fee of $150 per Chef.
One Chef required for every 60 guests. Minimum of 50 guests per selection.

HERBED-RUBBED ROAST FREE RANGE TURKEY
Giblet sage gravy, yeast rolls and cranberry-orange compote

$8 PER PERSON

HONEY-CURED SPIRAL HAM
Honey mustard glaze, herbed mayonnaise and grain mustard with silver dollar rolls

$8 PER PERSON

CHILI-RUBBED PORK LOIN
Onion au jus and silver dollar rolls

$9 PER PERSON

SIDE OF HOT SMOKED SALMON
Toasted baguette and chive sour cream

$10 PER PERSON

SMOKED PORCHETTA
Pork loin, sausage, pork belly, apricot mostarda, yeast roll

$10 PER PERSON

OVEN-ROASTED NEW YORK SIRLOIN
Sourdough rolls and red onion marmalade

$12 PER PERSON

CHILI-CHARRED TUNA LOIN
Ponzu chili glaze and wonton chips

$15 PER PERSON

ROASTED LEG OF LAMB
Minted jalapeño jus, silver dollar rolls and herbed mayonnaise

$16 PER PERSON

SALT-CRUSTED PRIME RIB OF BEEF
Onion buns and horseradish cream

$16 PER PERSON

MESQUITE-SMOKED BUFFALO SIRLOIN
Jalapeño fry bread and blackberry Gaujillo chile sauce

$22 PER PERSON

ROAST TENDERLOIN OF BEEF
Silver dollar rolls and green peppercorn bordelaise

$18 PER PERSON

RECEPTION STATIONS

All Action Stations require a Chef Attendant fee of $150 per hour per Chef.
Priced per person. One Chef required per every 60 guests.

NACHO BAR

Fresh corn tortilla chips, queso fundido, black beans, grilled chicken, ground beef, lettuce, black olives, jalapeños, sour cream and guacamole

$18

PASTA STATION

Tortellini and penne rigatti, marinara, alfredo and basil sun-dried tomato pesto sauces, assorted condiments to include: parmesan cheese, shredded chicken, rock shrimp, grilled peppers, garlic, roasted tomatoes, artichoke hearts, olives & mushrooms and garlic bread sticks

$20

QUESADILLA ACTION STATION

Grilled chicken, chile-charred shrimp and shredded beef, black beans, roasted corn, green chilies, bell peppers & scallions, tortilla chips, salsa fresca, guacamole and sour cream

$24

TASTE OF CEVICHE STATION

Honduran ahi tuna ceviche, Ecuadorian shrimp ceviche, Peruvian scallops, calamari and clam ceviche. Fresh tortilla chips served with lemons and limes

$30

ICED & ACTION SEAFOOD STATION

Pan-seared scallops; steamed mussels with white wine, garlic, herbs and butter. Smoked salmon platter with sliced hard-boiled eggs, red onions and capers. Chilled shrimp with chipotle horseradish cocktail sauce, lemon wedges and mango salsa. Chilled Alaskan snow crab claws

$85

DESSERT STATIONS

Minimum of 50 guests.

PETIT FOUR ENSEMBLE

Delicate in-house crafted petit pastries and tartlets of assorted variety

$12 PER PERSON

DONUT STATION

House-made donuts, with chef selection of frosting and toppings

$14 PER PERSON

CHOCOLATE DECADENCE

Old-fashioned chocolate mousse, raspberry chocolate cake, passion fruit white chocolate cream, ganache meringue, duo chocolate pot de crème, raspberry macaroons, vanilla cream

$16 PER PERSON

CASINO DEL SOL DESSERT ASSORTMENT

A variety of Casino del Sol signature desserts to include: cakes, gateaux riche, assorted fruit tarts, mini pies, mini chocolates, mini French pastries

$18 PER PERSON

GELATO STATION

Vanilla bean, chocolate, strawberry and pistachio gelato; hot fudge, raspberry, caramel sauce, chocolate chips, chopped nuts, crushed Oreos, fresh fruits, pound cake, M&M's, Reese's Pieces, brownie bits, whipped cream, waffle and sugar cones.

$20 PER PERSON

THEMED DINNER BUFFETS

Priced per person. Minimum of 50 people. All dinner buffets served with regular & decaffeinated coffee and iced tea.

FESTA BUFFET

Creamy tomato bisque

Cobb salad, blue cheese, bacon, tomato, ranch dressing

Mixed baby greens, tomatoes, carrots, cucumber, balsamic vinaigrette

Grilled chicken breast, wild mushroom marsala sauce

Pan roasted salmon filet, roasted shallot – tomato – basil emulsion

Roasted garlic whipped potatoes

Creamy spinach, french green beans with garlic and shallots

Assorted rolls & butter, and miniature pastries

$44

SONORAN DESERT

Seasoned tortilla chips with charred tomato salsa & guacamole

Rock shrimp and cucumber ceviche salad

Green chile & cheese enchiladas, chicken fajitas with mixed peppers & onions

Grilled skirt steak with mole & warm tortillas,

Grilled vegetable quesadillas, calabacita casserole with queso fresco

Cilantro rice, tomatoes, green onions, cheddar cheese, black olives and sour cream

Flan with berries, churros, tres leche and mini cheesecake

$52

THE RANCHER

Mixed field greens and fresh vegetables with house dressing

Red bliss potato salad and old-fashioned pasta salad

Marinated top sirloin of Certified Angus Beef and mesquite bbq chicken

Spicy pinto beans, milk and honey corn on the cob

Jalapeño cheddar cheese cornbread

Chocolate-dipped pecan tartlets, opera torte, mini cheesecake

$58

TASTE OF ITALY

Antipasto salad

Field greens layered with Genoa salami ribbons, fresh mozzarella, olives, roasted tomatoes, sweet peppers and fresh herb vinaigrette

Manicotti baked in a rich marinara sauce

Italian sausage links with peppers and onions

Shrimp alfredo pasta, green beans with crisp pancetta and caramelized shallots

Focaccia bread

Cannoli and tiramisu

$52

RUBBED, SMOKED & PULLED BUFFET

Ham & macaroni salad

Smoked cheddar jalapeño bacon potato salad

Creamy coleslaw

Bacon & jalapeño biscuit

Memphis-style dry rub baby back ribs with spicy bbq sauce

Carolina chopped pork with mustard vinegar bbq sauce

Smoked Texas brisket with pilloncilo bbq sauce

Gentleman Jack chocolate pecan pie, peach & blackberry cobbler

$60

SOUTHERN COMFORT

Blended lettuce with orange poppy seed vinaigrette

Whiskey barbequed salmon with cucumber relish and citrus butter

Fried chicken with mushroom gravy and Louisiana hot sauce and ranch

Roasted pork loin with braised apples

Potatoes au gratin, rustic braised collard greens and bacon

Assorted rolls & butter

Carmel apple brioche bread pudding, lemon tarts, mini chocolate peanut butter banana pies

$62

SPANISH NIGHTS

Spinach salad with asparagus, sweet peppers, goat cheese croutons and sherry vinaigrette

Garlic crostinis with olive tapenade and herbed goat cheese

Paella: saffron rice with chicken thigh meat, scallops, shrimp, black mussels, calamari rings

Haricot verts and pimientos

Marinated strip steak with sautéed peppers

Papas bravas with romesco sauce, roasted vegetables

Rustic breads and sweet cream butter

Ibarra chocolate flourless torte, tarta de santiago and crema catalina

$60

GOING LOCAL

Merchant's greens salad, AZ pecans, dates, goat cheese, strawberries, citrus-olive oil vinaigrette

Seasonal smooth soup

Braised grass-fed beef stroganoff, Hayden Mills cavatelli

Del Bac-whiskey glazed chicken caramelized mushrooms

Hayden Mills creamy polenta

Roasted farm-picked vegetable medley

BKW wheat rolls and farmers pesto

Olive oil cake & berry compote, pistachio lemon torte, pecan tart

$65

All items on this menu are sourced from within 200 miles of Casino Del Sol.

Minimum of 75 people.

CASINO DEL SOL GALA

Chilled shrimp, lemon wedges with spicy cocktail sauce

Snow crab claws with drawn butter and lemon aioli

Oysters on the half shell with champagne truffle mignonette

Sushi hand rolls to include tuna, salmon, spicy scallop, vegetable

Rolls and sea weed salad

Roasted chicken breast, pancetta, figs and port wine sauce

Carved filet mignon with shallot-thyme bordelaise

Seared halibut, roasted fingerling potatoes, peppers & garlic

Haricot verts, caramelized onions and almonds

Black pearl torte, strawberry yogurt flan tartlet, chocolate mousse and milk chocolate pecan turtle verrine

$150

Station attendant fee or $150, one attendant per 60 guests, minimum of 100 guests.

CUSTOM-DESIGNED DINNER BUFFETS

Minimum 50 guests. Priced per person. One entrée selection at $50 per person. Additional entrées at $20 per person. All dinner buffets served with regular & decaffeinated coffee, hot tea selection. Appropriate bread or rolls and butter.

BUFFET PLATTERS

Choice of one.

ANTIPASTO PLATTER

Hearts of palm, grilled portobello mushrooms, heirloom tomatoes, buffalo mozzarella, mixed cured olives, soppressata, capicola, grilled artichokes, and roasted peppers

GRILLED VEGETABLES

Asparagus, mushrooms, baby carrots, zucchini, beets, tomatoes, eggplant, arugula pesto, basil oil with balsamic drizzle

DOMESTIC & IMPORTED CHEESES

Five Chef selected cheeses, garnished with grapes, cornichons, crostini, crackers and pita bread chips

SEASONAL FRESH FRUIT

Freshly sliced display of Chef's choice seasonal sliced fruits with seasonal berries and yogurt dip

CAPRESE PLATTER

Sliced red and yellow tomatoes with fresh mozzarella cheese, chiffonade of basil, extra virgin olive oil and balsamic vinegar

ASSORTED CALIFORNIA CHEESE SPREADS

Brie, goat cheese, sundried tomato spread, bleu cheese, port wine jelly, fig confit, assortment of lavash, pita bread, flat bread and mini baguettes

BUFFET SALADS

Choice of two.

SALAD OF MIXED GREENS

With seasonal accoutrements and housemade dressings

OVEN-ROASTED POTATO

Caramelized onion, haricot verts, pancetta, creamy Dijon and sour cream

ROCK SHRIMP GAZPACHO SALAD

Mixed peppers, onions, and spicy tomato vinaigrette

CAESAR SALAD BAR

With seasonal condiments and homemade Sonoran style and classic dressing

FARFALLE PASTA

Grilled asparagus, red onions, Niçoise olives, spinach, roasted peppers, pine nuts and artichoke dressing

THREE BEAN

Pinto, black and navy beans with seasonal vegetables, lemon olive oil

BUFFET ENTRÉES

Choice of one.

ROASTED VEGETABLE GNOCCHI PASTA

Seasonal vegetables, lightly fried gnocchi pasta, lemon white wine cream sauce

HAND-SLICED PORK LOIN

Cumin-coriander rubbed, apricot demi

CAVATAPPI CHICKEN ALFREDO

Creamy parmesan sauce sun-dried tomatoes, herbs

FRENCHED CHICKEN BREAST

Reduced lemon-chicken stock

SPINACH-FILLED CHICKEN BREAST

Herbed chicken veloute

PENNE RIGATTI SHRIMP PESTO PASTA

Asparagus, spinach, tomatoes, light cream sauce

GRILLED SALMON

Arizona citrus-honey glaze

TURKEY TENDERLOIN MEDALLIONS

Herb and sun-dried tomato sauce, roasted garlic

CRISPY PORK SCHNITZEL

Caper and lemon butter sauce

GRILLED STRIP LOIN OF BEEF

Red wine demi glace, caramelized mushrooms

SEARED SEA BASS

Chardonnay, fennel, grain mustard tomato relish

HAND-SLICED HERB-CRUSTED RIB EYE

Rosemary au jus, creamy horseradish

$10 additional per person

BUFFET SIDES

Choice of two buffet sides. Additional selection for $15 per person.

Yukon whipped potatoes

Creamy mushroom, asparagus & parmesan risotto

Wild rice pilaf with pine nuts & cranberries

Roasted split baby red potatoes

Chorizo & roasted apple stuffing

Orzo with onions, celery & peppers

Seasonal vegetables

Glazed oblique cut carrots & broccoli rabe

Overnight braised greens, bacon, onions, vinegar stock

Rustic mashed red potatoes, olive oil, lemon zest

Creamy polenta, butter & parmesan cheese

Potato wedges, herbs, truffle salt, aioli sauce

BUFFET DESSERTS

Choice of two buffet desserts. Additional selection for $15 per person.

Pistachio cake

Fresh fruit tart

Dutch apple tart

Arizona pecan tart

Lemon meringue

Tiramisu

Del Sol cheesecake

Chocolate decadence cake

Arizona olive oil cake

Mexican chocolate mousse cake

THREE-COURSE COMPLETE PLATED DINNERS

Priced per person. All dinners served with regular & decaffeinated coffee and iced tea, assorted rolls and butter. All three-course dinners include choice of one soup or salad, one entrée, and one dessert. Appetizers available for enhanced four-course menus for additional charges.

HOT SOUPS

Sunchoke and lobster bisque

Roasted tomato basil soup

Wild mushroom bisque with fresh truffle

Cream of butternut squash with pumpkin seed oil and crème fraiche

— OR —

COLD SOUPS

Tomato gazpacho with avocado foam and basil olive oil

Chilled Tuscany melon and mint soup

Chilled potato vichyssoise soup with lemon zest thyme oil

— OR —

SALAD

Baby field greens, candied orange confit, cajun walnuts, fig-balsamic vinaigrette

Butter leaf lettuce, roasted tomato, crumbled feta, oregano-basil dressing

Baby arugula, spinach, enoki mushrooms, lavender-honey vinaigrette

Romaine lettuce, herb focaccia crouton, shaved parmesan, caesar dressing

Arizona tomatoes three-ways, burrata cheese, Arizona olive oil, frisee

APPETIZERS FOR ENHANCED MENUS

Priced per person. Upgrade your dinner with an appetizer offering.

COLD APPETIZERS

Antipasto plate of portobello mushrooms, asparagus and goat cheese $6
Arizona goat cheese pastry, sweet bacon + onion jam $7
Ahi tuna tartare, cucumber noodles, soy-ginger sauce $8
Smoked salmon, potato onion cake, lemon chives, crème fraiche $8
House mesquite-smoked salmon, masa-nopales corn cake $10
Seafood cocktail of crab, shrimp and scallops $15

HOT APPETIZERS

Mushroom risotto, artichoke, shaved pecorino Romano, truffle oil $6
Warm Arizona goat cheese, onion and tomato tart, baby organic greens, balsamic syrup $6
Arizona polenta, ragu of oxtail, parmesan cheese $7
Tortellini basil pesto, smoked salmon, chardonnay sauce $8
Crispy duck spring roll, Napa cabbage, shiitake mushroom confit, ponzu sauce $9
Braised beef short rib ravioli, Arizona mushrooms, braising jus reduction, fennel pollen $10
Crispy crab cake, charred organic corn-mushroom relish, chipotle aioli $12

ENTRÉES

Price per person. Choice of one entrée. If choosing two, higher price prevails.

ROASTED CORN RISOTTO
Mushroom medley, sun-dried tomato, asparagus, truffle emulsion, shaved parmigiano-reggiano
$40

GRILLED PORTOBELLO NAPOLEON
Zucchini, yellow squash, goat cheese, roasted peppers, burgundy-glazed onions, herbed Arizona polenta
$42

PAN-SEARED AIRLINE CHICKEN BREAST
Roasted baby carrots & squash, mashed cauliflower puree, herbed chicken demi
$46

GRILLED CHICKEN BREAST
Caramelized onion & asparagus risotto, vegetable medley, roasted tomato mustard jus
$46

PROSCIUTTO & GRUYERE STUFFED CHICKEN
Roasted brussel sprouts, chef's seasonal starch, mornay sauce
$48

GRILLED BERKSHIRE PORK CHOP
Spinach, country smashed reds, pancetta-apricot mostarda, applejack-demi
$48

BRAISED SHORT RIB
Creamy Arizona polenta, braised greens, chipotle braising jus
$54

GRILLED PACIFIC SALMON
Artichoke-squash casserole, tomato chutney, caper butter sauce
$54

GRILLED BEEF TENDERLOIN
Chef's seasonal vegetables, horseradish whipped potatoes, wild mushroom ragout, mustard-cognac sauce
$60

PAN-SEARED SEA BASS
Parmesan risotto, roasted carrots, asparagus, roasted fennel lemon-leek emulsion
$60

GRILLED SWORDFISH MEDALLION
Saffron risotto, caper and tomato relish, chorizo-roasted pepper broth
$60

GRILLED RIB EYE STEAK
Mushroom cream sauce, goat cheese gratin potatoes, baby vegetables, shallot demi glace
$64

GRILLED FREE RANGE VEAL CHOP
Creamy parmesan polenta, green beans, porcini mushroom-barolo sauce
$68

ENTRÉE PAIRINGS

DUO OF LAMB

Lamb chop and Wellington of leg, truffled polenta

Chef's baby vegetables, rosemary garlic jus

$72

GRILLED SHRIMP AND SEARED CHICKEN BREAST

Green chile polenta cakes, grilled asparagus and carrots

Smoked tomato butter sauce

$68

ROASTED CHICKEN BREAST AND SEARED DIVER SCALLOPS

Rosemary-roasted fingerling potatoes, burgundy red onion compote

Chef's choice vegetables

Chimichurri and a 6-hour roasted tomato

$70

GRILLED FILET OF BEEF AND BASIL PESTO CRUSTED SEABASS

Roasted shallot whipped potatoes

Chef's choice vegetables, thyme-garlic demi-glace

$80

6 OZ. AUSTRALIAN LOBSTER TAIL AND GRILLED FILET MIGNON OF BEEF

Golden butter & potato puree, caramelized cipollini onions

Truffle clarified butter, asparagus, red peppers

Charred tomato demi-glace

$90

DESSERTS

Choice of one.

WHITE TORTE

White chocolate raspberry star anise torte

CHOCOLATE TORTE

Milk chocolate peanut caramel torte, pomegranate syrup, peanut butter cream

ARIZONA PECAN TART

Traditional pecan filling and Del Bac whiskey sauce

DEL SOL CHEESECAKE

Choice of flavors include: classic, dulce de leche, espresso,
Arizona honey-goat cheese

ANCHO CHILE CHOCOLATE TORTE

Rich chocolate flourless cake, seasonal berries

VEGAN + GLUTEN FREE DESSERTS

AVOCADO CHOCOLATE MOUSSE

Berry compote, chocolate garnish

COCONUT RICE PUDDING

Fresh berries

ANCHO CHILE CHOCOLATE FLOUR-LESS TORTE

Rich chocolate flour-less cake, and mocha anglaise

BAR OPTIONS

CLASSIC BAR

Beer ..... $5 Domestic / $6 Import
Coors Light, Miller Lite, Bud Light, Michelob Ultra, Corona, Dos XX Equis

Wine $8

Liquor $8
Tito's Vodka, Bombay Gin, Bacardi Rum, Dobel Silver Tequila, Jim Beam, Buchanan's

Soda, Juice, Water $3

PREMIER BAR

Beer ..... $5 Domestic / $6 Import
Coors Light, Miller Lite, Bud Light, Michelob Ultra, Corona, Dos XX Equis

Wine $12

Liquor $10
Grey Goose Vodka, Beefeater Gin, Bacardi Rum, Patron Tequila, Makers Mark, Jack Daniels, Buchanan's

Soda, Juice, Water $3

Cordials by request $10

All bar prices are inclusive of service charge and taxes.

HOSTED BAR PACKAGES

Priced per person.

CLASSIC

1 Hour $20

2 Hour $30

3 Hour $38

4 Hour $42

5 Hour $47

PREMIER

1 Hour $22

2 Hour $32

3 Hour $40

4 Hour $44

5 Hour $49

4-hour maximum of hosted bar service.
All host bar prices are subject to 22% service charge and 5% tax.

FEB 22

Casino Del Sol is focused on helping you and your attendees have a successful and memorable event. Regardless of the size or scale of your function, Casino Del Sol provides over 65,000 square feet of meeting, banquet and exhibit space, and a versatile menu with delectable options designed to fit your every need. We thank you for choosing Casino Del Sol. We look forward to working with you to ensure that your event is a memorable one.

EVENT POLICY & INFORMATION

The preceding pages outline our selection of menus carefully designed by our culinary team. Our team of conference and catering professionals will be happy to customize and tailor specialty menus upon request, to accommodate dietary restrictions or needs.

FOOD AND BEVERAGE SERVICES

Casino Del Sol is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by Casino Del Sol. This includes hospitality suites and food amenity deliveries. Commercial cake and cake cutting fees may apply.

SERVICES CHARGES

Casino Del Sol will add a 22% service charge and a 5% sales tax on food and beverage in addition to the prices stated in this guide. Pricing is not subject to any local or state sales taxes. When Casino Del Sol caters events external of the conference center there will be an additional off site charge per person included in your final menu price.

MENU SELECTION & SETUP GUIDELINES

To ensure that every detail is handled in a timely manner, Casino Del Sol requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The signed Banquet Event Order will serve as the food and beverage contract. Casino Del Sol reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. Should the event include décor provided by Casino Del Sol Event Management, your Event Manager will advise you of the cut-off time for a weather call. In the event the function is moved inside after the four (4) hour cut-off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges. All conference space is a smoke free environment. A $250 fee will be assessed to deodorize any space utilized for smoking. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

GUARANTEE

We need your assistance in making all of your events a success. Casino Del Sol requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 5 business days prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. All guarantees must reflect the total number of guests for any item price per person. We prepare 5% over the final guarantee. Counts that change within 24 hours of the event that exceed the 5% allowance would be subject to an additional service charge of: Breakfast $3, Lunch $4 and Dinner $5. Prices listed are per person and do not include prevailing tax and service.

EVENT MANAGEMENT

Our Event Management Department will be happy to assist you with any entertainment and decor needs in order to create just the right atmosphere for all of your events. Any wall mounted displays must have prior approval of Casino Del Sol banquet manager.

AUDIO VISUAL EQUIPMENT

Casino Del Sol provides for or can engage a fully equipped audio-visual company which can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Event Manager directly for rates and information.

JAN 2022



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