



Banquet Menus

2010

*7200 North Scottsdale Road
Scottsdale, Arizona 85253
Tel (480) 948-5000 ~ Fax (480) 951-5152*



A LA CARTE BREAK ITEMS

BEVERAGES

NFC	Flavored Coffees (per gallon)
NC	Coffee (per gallon)
NHT	Hot Tea, Gourmet Selection (per gallon)
NDC	Brewed Decaffeinated Coffee (per gallon)
NSD	Soft Drinks (each)
NJ	Orange and Grapefruit Juices, Freshly Squeezed (per carafe)
NAJ	Assorted Fruit Juices (per carafe)
NL	Lemonade (per gallon)
NMW	Mineral Waters (each)
NSW	Natural Spring Waters (each)
NM	Cold Milk (per carafe)
NP	Fruit Punch (per gallon)
NBJ	Natural Bottled Fruit Juices (each)
NCM	Chocolate Milk (one half pint carton)
NHC	Hot Chocolate (per gallon)
NIT	Iced Tea (per gallon)
NRB	Red Bull
NSF	Starbuck Frappaccino
NSN	Assorted Snapple
NAZ	Arizona Iced Tea and Green Tea
NGA	Gatorade
NIB	Assorted IBC Sodas

BAKERY ITEMS

NA	Coffee Cake/Crumb Cakes (per dozen)
NB	Croissants (per dozen)
NE	Assorted Freshly Baked Muffins (per dozen)
NF	Assorted Danish Pastries (per dozen)
NG	A Variety of Fresh Bagels with Whipped Cream Cheese (per dozen)
NH	Iced Cinnamon Buns (per dozen)
NI	Fresh Donuts (per dozen)
NK	Assorted Fruit and Nut Breads (per loaf)
NFT	Fruit Filled Turnovers (per dozen)

COMPLEMENTS

NQ	Assorted Fruit Yogurt (each)
NR	Fresh Sliced Seasonal Melon, Citrus Fruit and Berries (each)
NT	Fresh Whole Fruit (per piece)
NU	Granola (each)
NV	Candy Bars (each)
NW	Ice Cream Novelties (each)
NX	Gourmet Ice Cream Bars (each)
NY	Seasonal Fresh Berries with Assorted Sugars and Heavy Cream (per person)
NZ	Fresh Baked Cookies (per dozen) (Chocolate Chip, Peanut Butter or Oatmeal-Raisin with Walnut)
NAA	Freshly Baked Brownies (per dozen)
NBB	Krispy Rice Treats (per dozen)
NDD	Danish Sandwiches (Ham, Turkey or Smoked Salmon) (each)
NEE	Smoothies Made to Order (each)
NFF	Jumbo Pretzels with Deli Mustard (each)
NGG	Individual Bags of Famous Amos Cookies

All prices subject to change and do not include 21% service charge and applicable sales tax.



PLATED BREAKFASTS

Plated Breakfast is accompanied by Freshly Squeezed Orange Juice, Fresh Brewed Regular, Decaffeinated Coffee, Hot Herbal Teas and Assorted Bakery Fresh Breakfast Pastries with Preserves and Butter

FIESTA EGGS

*Scrambled Eggs, Monterey Jack Cheese, Scallions and Peppers in a Crisp Tortilla Cup
Oven Roasted Herbed Breakfast Potatoes*

FRENCH TOAST

Thick Cinnamon Raisin Bread dipped in our Orange Vanilla Batter served with Sage Link Sausage and Vermont Maple Syrup

PLAZA SCRAMBLED EGGS

Fluffy Scrambled Eggs with your choice of Crisp Bacon or Sausage Links and Plaza Breakfast Potatoes

STEAK AND EGGS

Grilled Flat Iron Steak with Scrambled Eggs and Crisp Ranch Potatoes

EGGS BENEDICT

*Poached Eggs on a warm English Muffin, Fresh Canadian Bacon topped with Hollandaise,
Served with Crisp Skillet Potatoes*

QUICHE LORAINNE

*Crisp Bacon, Caramelized Onions, Eggs, Fresh Cream and Gruyere Cheese baked in a flaky crust
and served with Plaza Breakfast Potatoes*

GARDEN FRITTATA

Eggs, Mushrooms, Tomatoes, Scallions, Broccoli and Cheddar Jack Cheese Frittata with a Roasted Tomatillo Salsa and Skillet Potatoes



BREAKFAST BUFFETS

Breakfast Buffets are accompanied by Fresh Brewed Regular, Decaffeinated Coffee and Hot Herbal Teas

BREAKFAST BUFFET 1

*Chilled Fruit Juices
Fresh Fruit Compote with Berries
Fluffy Scrambled Eggs
Country Sausage Links
Thick Sliced Bacon
Skillet Potatoes
Bakery Muffins*

BREAKFAST BUFFET 2

*Chilled Fruit Juices
Seasonal Sliced Fresh Fruit
Fluffy Scrambled Eggs
Country Sausage Links
Thick Sliced Bacon
Cinnamon Swirl French Toast with Maple Syrup
Breakfast Potatoes
Bakery Muffins*

BREAKFAST BUFFET 3

*Chilled Fruit Juices
Seasonal Sliced Fresh Fruit
Variety of Cereals and Crunchy Granola
Hot Oatmeal with Brown Sugar and
Assorted Dry Fruits
2% & Skim Milk
Scrambled Eggs with Baby Chives
Sage Sausage Links
Crisp Smoked Bacon
Red Potato Hash
Buttermilk Pancakes and Warm Maple Syrup
Assortment of Freshly Baked Breakfast Pastries
Preserves, Honey & Butter*

BREAKFAST BUFFET 4

*Chilled Fruit Juices
Sliced Fresh Fruit Display
Variety of Cereals and Crunchy Granola
2% and Skim Milk
Fluffy Scrambled Eggs with a Roasted Pepper Relish
Vegetable Quiche
Crisp Smoked Bacon
Thick Sliced Ham Steaks
Strawberry Crepes with a Chamboard
Crème Anglaise
Roasted Sweet Potatoes
Assortment of Freshly Baked Breakfast Pastries
Preserves, Honey & Butter*

SONORAN BURRITOS

*Chilled Fruit Juices
Fresh Fruit Salad Scented with Honey Lime
“Sonoran Burrito Stand”
Fill a Fresh, Hand Stretched Flour Tortilla with Scrambled Eggs,
Chorizo, Queso Fresco, Jalapenos and Pico de Gallo
Papas de La Plaza
Assortment of Freshly Baked Breakfast Pastries*

*Chef's fee of \$100.00 per hour per chef applies (2 hour minimum)
Pricing of buffet's based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on breakfast buffet is less than 25 guests.*



BRUNCH

Brunch is accompanied by Fresh Brewed Regular, Decaffeinated Coffee and Hot Herbal Teas

- Freshly Squeezed Orange Juice*
- Selection of Chilled Juices*
- Fresh Fruit Seasonal Berries with Heavy Cream and Brown Sugar*
- Omelet Station (Made to Order) to Include:*
- Ham, Shrimp, Bacon, Peppers, Mushrooms, Tomatoes, Onions, Jalapenos, Salsa and Grated Cheese*
- Belgian Waffles with Whipped Cream, Maple Syrup and Berries*
- Smoked Salmon and Bagels with Cream Cheese, Tomato, Onion, Chopped Eggs, Lemon and Capers*
- Slow Roasted Prime Rib, Chef Carved with Creamy Horseradish and Natural Pan Juices*
- Crisp Bacon*
- Sausage Links*
- Imported and Domestic Cheese with Fruit*
- Poached Sea Bass with a Caper Relish and Lemon Grass Sticky Rice*
- Eggs Benedict*
- Vegetable Medley*
- Lyonnaise Potatoes*
- Coffee Cakes, Breakfast Breads and Muffins*
- Preserves and Butter*

Chef's fee of \$100.00 per hour per chef applies (2 hour minimum)

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CONTINENTAL BREAKFASTS

Continental Breakfast is accompanied by Fresh Brewed Regular, Decaffeinated Coffee and Hot Herbal Teas

CONTINENTAL BREAKFAST 1

- Freshly Squeezed Orange Juice*
- Selection of Chilled Juices*
- Assortment of Breakfast Pastries*
- Selection of Preserves, Honey and Butter*

CONTINENTAL BREAKFAST 2

- Freshly Squeezed Orange Juice*
- Selection of Chilled Juices*
- Sliced Fresh Fruit Display*
- Selection of Fruit Yogurts and Granola*
- Assortment of Breakfast Pastries*
- Selection of Preserves, Honey and Butter*

CONTINENTAL BREAKFAST 3

- Freshly Squeezed Orange Juice*
- Selection of Chilled Juices*
- Sliced Fresh Fruit Display*
- Individual Fruit Yogurts*
- Variety of Breakfast Cereals*
- 2% & Skim Milk*
- Freshly Baked Muffins and Nut Breads*
- Fresh Assortment of Bagels and Cream Cheese*
- Selection of Preserves, Honey and Butter*

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BREAKFAST ENHANCEMENTS

BREAKFAST BURRITO

Fluffy Scrambled Eggs, Cheddar and Jack Cheeses with Roasted Peppers wrapped in a Soft Flour Tortilla. Served with Salsa Fresca

BACON AND EGGS

Crisp Smoked Bacon and Scrambled Eggs with Cheddar Cheese

CROISSANT SANDWICH

Flakey Croissant filled with Scrambled Eggs, Smoked Honey Ham and Cheddar Cheese

CANADIAN BACON MUFFIN

Fresh Canadian Bacon, Scrambled Eggs, and Cheddar Cheese on a Toasted English Muffin

COUNTRY SAUSAGE MUFFIN

Sausage Patty with Scrambled Eggs and Cheddar Cheese on a Toasted English Muffin

BUTTERMILK PANCAKES

Fluffy Pancakes with Maple Syrup

HASH BROWNS

Golden Brown and Crispy

BISCUITS AND GRAVY

Country Sausage Gravy and Freshly Baked Biscuits

CINNAMON FRENCH TOAST

Thick Sliced Cinnamon Swirl Bread with Maple Syrup

OMELET STATION

*Chef Attended Omelet Station
Onions, Cheddar Jack Cheese, Smoked Bacon, Honey Ham, Tomatoes and Assorted Sweet Peppers, Mushrooms*

SKILLET POTATOES

Seasoned Red Potatoes tossed with Sautéed Peppers and Onions

HOT OATMEAL

Offered with Traditional Accompaniments

SMOKED SALMON

Harwood Smoked Salmon with Diced Onions, Tomatoes, Sour Cream, Capers and Chopped Eggs

QUICHE

Vegetable Quiche with Eggs, Mushrooms, Tomatoes, Scallions, Broccoli and Cheddar and Jack Cheese in a flakey Pastry Crust

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BREAKS

HEALTHY BREAK

*Fruit Yogurts
Granola & Fruit Bars
Trail Mix
Whole Seasonal Fresh Fruit
Low-Carb Snack Bars
Assorted Chilled Juices and Bottled Water*

DOUGHNUT SHOP

*Assorted Fresh Donuts
Fruit Filled Breakfast Bars
Seasonal Whole Fresh Fruit
Freshly Brewed Coffee and Hot Teas*

BISTRO

*Chocolate Filled and Plain Croissants
Granola Bars
Seasonal Whole Fresh Fruit
Freshly Brewed Coffee and Hot Teas*

DAYBREAK

*Quick Breads
Fruit Filled Breakfast Bars
Seasonal Whole Fresh Fruit
Freshly Brewed Coffee and Hot Teas*

CINE CAPRI

*Freshly Popped Buttered Popcorn
Raisinettes, Red Licorice, Milk Duds, Whoppers and
Peanut Butter Cups
Assorted Chilled Sodas*

SOUTH OF THE BORDER

*Southwest Tri Colored Tortilla Chips
Guacamole, Sour Cream and Salsa
Chili Con Queso with Jalapenos
Seasoned Ground Beef
Chicken Taquitos
Virgin Mojitos*

CHOCOLATE FIX

*Fresh Baked Chocolate Chip Cookies
Chocolate Chip Cheesecake Bars
Double Fudge Brownies
Ice Cold 2% & Skim Milk
Fresh Brewed Coffee and Hot Teas*

ICE CREAM MAN

*Assorted Premium Ice Cream Bars and Sandwiches
Frozen Ice Cream Candy Bars
Frozen Fruit Bars
Assorted Bottled Waters*

DIAMOND BACK

*Buckets of Shelled Peanuts
Boxes of Cracker Jacks
Hot Pretzels with Cheese Sauce
Mini Corn Dogs with Deli Mustard
Ice Cold Lemonade and Root Beer*

PRETZEL BREAK

*Warm Jumbo Pretzel with Mustard
Spinach & Feta Stuffed Pretzels
Jalapeno & Cheddar Stuffed Pretzels
Apple Cinnamon Pretzels
Plain and Fruit Iced Teas*

BROWNIE BREAK

*Chocolate Truffle Brownies
Java Brownies with Cappuccino icing
Turtle Brownies
Bottled Water*

JUNKYARD

*Cheese Cake Bars
Buttered Popcorn
Kettle Chips
Assorted Soft Drinks*

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LUNCHEON ENTREES

Luncheons Include a Choice of Salad or Soup, Bakery Fresh Rolls and Butter, Dessert and Coffee Service

LUNCHEON ACCOMPANIMENTS

Select One of The Following to Complement Your Choice of Entree

SOUP DU JOUR

Chef's Daily Creation

ARIZONA GAZPACHO

Garden Vegetables in a Zesty Tomato Base with Cilantro and Fresh Jalapenos

TORTILLA SOUP

Fire Roasted Tomatoes, Green Chilies and Onions simmered with Cilantro and Mexican Spices in a Rich Chicken Broth with Tortilla Strips and Dry Aged Jack Cheese

CLASSIC CAESAR

Crisp Romaine Tossed with Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

FIELD GREENS

Tender Seasonal Greens with Julienne Carrots, English Cucumbers, Roma Tomatoes and Sliced Mushrooms with Balsamic Vinaigrette

SONORAN CAESAR

Crisp Romaine, Tri Colored Tortilla Strips, Pepitas, Manchego Cheese and a Chile Infused Caesar Dressing

ICEBERG SALAD

Chilled Baby Iceberg with Grape Tomatoes and Carrot Threads and our Bleu Cheese Dressing

TOMATO AND MOZZARELLA SALAD

Vine Ripened Red and Yellow Tomatoes with Fresh Mozzarella, Field Greens and a Cracked Pepper and Basil Vinaigrette



COLD ENTREES

TURKEY CLUB WRAP

Smoked Turkey, Vermont Cheddar and Smoked Bacon with Lettuce, Sprouts and Tomatoes in a Spinach Tortilla, Pesto Mayonnaise – Served with Chef's Choice Prepared Salad

CHICKEN CAESAR SALAD

Grilled Breast of Chicken on Crisp Romaine Lettuce with Our Creamy Caesar Dressing, Garlic Croutons and Parmesan Cheese

COBB SALAD

Grilled Chicken, Bleu Cheese, Bacon, Sliced Olives, Chopped Egg, Tomatoes and Avocado in a Whole Grain Mustard Vinaigrette

TEQUILA LIME GRILLED CHICKEN BREAST

Crisp Romaine and Lola Rosa Lettuce, Cotija Cheese, Tomatoes, Tortilla Strips and a Roasted Red Pepper Chipotle Dressing

MESQUITE CHICKEN SANDWICH

Marinated and Grilled Breast of Chicken on a Cheddar Kaiser Roll with a Green Chili Remoulade Served with Chef's Choice of Freshly Prepared Salad

NY DELI PLATE

Angus Roast Beef, Honey Cured Ham and Smoked Turkey Breast with Aged Cheddar and Big Eye Swiss. Assorted Breads and Condiments. Served with Red Potato Salad

ASIAN NOODLE SALAD

Chili Crusted Shrimp with Soba Noodles, Carrots, Baby Corn, Shitake Mushrooms, Water Chestnuts and Green Onions in a Sesame Ginger Vinaigrette

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HOT ENTREES:

All Hot Entrees served with Seasonal Accompaniments

GRILLED PORK LOIN CHOPS

*Ancho Chile Rubbed Boneless Sirloin Chops, Grilled and enhanced
with a Roasted Corn Chile Sauce*

SALMON FILET

*Fresh Atlantic Salmon in a Pesto Crust with a
Sun Dried Tomato Cream Sauce*

NEW YORK STRIP

*Center Cut New York Sirloin Grilled and
Topped with Chipotle Onions
Whiskey Shallot Butter*

PETITE FILET

*6 ounce Beef Tenderloin on a Toasted Crustini with
Sautéed Mushrooms and Crumbled Gorgonzola*

RED CHILI ADOBE CHICKEN

Seared Breast of Chicken with a Roasted Poblano Chile Cream Sauce

PASTA DIABLO

*Penne Pasta tossed with Sautéed Forest Mushrooms, Tomatoes and
Chives in a Ricotta Herb Cream Sauce*



LUNCHEON DESSERTS

Select One of The Following to Complement Your Choice of Entree.

FLOURLESS CHOCOLATE CAKE

Fresh Raspberry Coulis

BROWN BUTTER APPLE TART

Dulce de Leche and Brown Sugar Cream

CARAMELIZED PEAR UPSIDE DOWN CAKE

Crystallized Ginger

TOASTED PECAN TORTE

Chocolate Ganache

NEW YORK CHEESECAKE

Fresh Berry and Mint Salsa

CHOCOLATE LAYER CAKE

Kirshwasser Soaked Cherries

INDIVIDUAL TIRAMISU

Espresso Anglaise and Fresh Raspberries

INDIVIDUAL FRESH FRUIT TART

*Seasonal Fruit and Berries Arranged a Top Cream in a
Crisp Shortbread Crust*



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BOXED LUNCHES

All Box Lunches include an individual Bag of Chips, Candy Bar, Whole Fresh Fruit, Mayonnaise and Dijon Mustard, Utensils, Soda or Bottled Water

Sandwich Selection:

(Please select one of the following for your box lunch)

CHICKEN BRUSHETTA

Marinated Grilled Chicken Breast with a Fresh Tomato and Basil Relish with Smoked Mozzarella on Ciabatta Bread

SOUTHWEST ROAST BEEF

Shaved Angus Roast Beef with Roasted Yellow Peppers, Tomato, and Aged Cheddar Cheese On a Jalapeno Jack Kaiser Roll

SMOKED TURKEY AND PROVOLONE

Smoked Breast of Turkey with Lettuce, Tomato and Imported Provolone On a Sourdough Baguette

HAM AND SWISS

Honey Smoked Ham with Imported Swiss Cheese, Tomato and Sweet Red Onion on a Poppy Seed Kaiser Roll

ITALIAN GRINDER

Ham, Proscuitto, Salami, and Provolone Cheese with Lettuce, Tomato, Red Onion and Herb Vinaigrette on Baguette

COMBINATION LUNCH

Half Smoked Turkey Breast with Lettuce, Tomato and Imported Provolone and a Half Shaved Angus Roast Beef with Roasted Yellow Peppers, Tomato and Aged Cheddar Cheese on a Sourdough Baguette

MARINATED VEGETABLE WRAP

Summer Squash, Red Onion, Tomato, Roasted Peppers, Artichokes and Tofu with a Balsamic Vinaigrette and Crisp Romaine rolled in a Whole Wheat Flour Tortilla

A Minimum of 50 Sandwiches Each is required if Ordering More Than (1) Type of Sandwich With Exception of Marinated Vegetable Wrap.

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LUNCH BUFFETS

*Luncheon buffets are designed and priced to be served during the lunch hour.
Lunch menus substituted as dinners will be charged an additional \$18.00++ per person.*

ITALIAN LUNCHEON

*Heirloom Tomatoes, Water Packed Mozzarella and
Fresh Basil
In a Cracked Peppercorn Balsamic Vinaigrette
~
Tossed Caesar Salad
Traditional Favorite
~
Baby Penne Salad
Penne Pasta with Salami, Pepperoni, Black Olives,
Sweet
Peppers in a Asaigo Vinaigrette
~
Chicken Milanese
Chicken breast dusted in Breadcrumbs, Herbs and
Parmesan Cheese
Served with a Lemon Parsley Butter
~
Fusilli Bolognese
Fusilli Pasta in a Rich Meat and Vegetable sauce
with
Shaved Parmesan Riggiano
~
Eggplant Parmesan
Served with a Charred Tomato and Garlic Coulis
~
Warm Focaccia Bread
~
Seasonal Vegetables
Tossed with Grated Asaigo Cheese and a Hint of
Lemon
~
Cappuccino Cheesecake
~
Italian Ice
~
Coffee and Tea Service*

COLD DELI BUFFET

*Garden Greens with Assorted Dressings
~
Sonoran Cucumber Salad
~
Tortellini Salad with Garden Vegetables and Herbal
Vinaigrette
~
Angus Roast Beef, Genoa Salami, Honey Cured
Ham,
Smoked Breast of Turkey
~
Big Eye Swiss, Aged Cheddar, Provolone and Pepper
Jack Cheeses
~
Crisp Lettuce, Kosher Pickles, Sliced Tomatoes and
Red Onions
~
Assorted Condiments
~
Thick Sliced Bread Assortment
~
Individual Bags of Chips
~
Bakery Fresh Cookie Variety
~
Coffee and Tea Service

Add Soup Du Jour*

Pricing of buffets based on 2 hours. .

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LUNCH BUFFETS

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SOUTH OF THE BORDER

*Fiesta Salad
Shredded Iceberg Lettuce with Crisp Tortillas,
Cheddar Cheese, Green Onions,
Tomatoes and Black Olives in a Creamy Poblano
Dressing
~
Black Bean Salad
Seasoned Black Beans and Sweet Corn with Cilantro,
Peppers and Onions in a Lime Vinaigrette
~
Fresh Tri-Color Tortilla Chips with our Homemade
Salsa
~
Fajitas
Marinated Beef Tenderloin Chargrilled with
Tomatoes, Peppers and Onions.
Served with Fresh Hand Stretched Flour Tortillas,
Shredded Jack and Cheddar
Cheese, Guacamole, Sour Cream and Salsa Fresca
~
Chicken Chimichangas
Crisp Tortillas Stuffed with Shredded Chicken and
Mexican Spices
~
Sonoran Rice
Long Grain Rice Simmered in Rich Vegetable Stock
and Finished with a Cilantro Pesto
~
Borracho Beans
Pinto Beans simmered in Bacon, Onions, Tomatoes
and Dos XX
~
Sopapillas with Arizona Sunflower Honey
~
Margarita Cheesecake Bars
~
Coffee and Tea Service*

TASTE OF THE SOUTHWEST

*Tossed Iceberg and Romaine Lettuce with
Cucumbers, Carrots and Roma Tomatoes with
Buttermilk Ranch Dressing
~
Poppy Seed Citrus Cole Slaw
~
Seasonal Fruit Salad with Berries and Fresh Mint
~
1/3 pound Angus Burgers
~
Jumbo Kosher Hot Dogs
~
Mesquite Grilled Chicken Breast
~
Seasoned Wedge Fries
~
Arizona Kernel Corn with Kosher Salt and Cracked
Pepper
~
Leaf Lettuce, Sliced Tomatoes, Onions and Pickles
Mayonnaise and Mustard
~
Bakery Fresh Buns and Rolls
~
Giant Cookies
~
Coffee and Tea Service
~
Add Beer Braised Bratwurst with Sauerkraut*

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LUNCH BUFFETS

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PLAZA BUFFET

- Tossed Garden Greens with Assorted Dressings*
- ~
- Garden Harvest Pasta Salad*
- ~
- Greek Salad with Romaine, Red Onion, Kalamata Olives and Feta Cheese*
- ~
- Choice of Entrees:*
- ~
- Roast Pork Loin*
- Apricot Glazed Pork Loin Slow Roasted*
- ~
- Seared Sirloin*
- Rosemary Pinot Nor Jus Lie*
- ~
- Citrus Chicken*
- Tender Breast Sautéed In Orange and Lemon Chive Butter*
- ~
- Hibachi Chicken*
- Broccoli, Mushrooms, Carrots, Onions, Peppers, Snap Peas and*
- Chicken Breast in a Sesame Soy, Ginger Sauce*
- ~
- Baked Salmon*
- Fresh Salmon Filet with a Tomato Capers Relish*
- ~
- Fusilli*
- Fusilli Pasta Tossed with Balsamic Marinated, Grilled Vegetables and Aged Parmesan*
- ~
- Steamed Rice*
- With Toasted Almonds and Scallions*
- ~
- Vegetable Medley*
- ~
- Roast Garlic Mashed Potatoes*
- ~
- Chocolate Torte*
- ~
- Strawberry Mousse Cake*
- ~
- Choice of Two Entrees*
- Choice of Three Entrees*
- Choice of Four Entrees*

ALL AMERICAN

- Creamy Cole Slaw*
- ~
- Marinated Tomato, Red Onion and Cucumber Salad in an Apple Cider Vinaigrette*
- ~
- Fried Chicken*
- Buttermilk Breaded and Lightly Fried*
- ~
- BBQ Beef*
- Slow Smoked Pulled Beef in a Tangy Barbeque Sauce,*
- Served with Silver Dollar Rolls*
- ~
- Homemade Mac and Cheese*
- Tender Elbow Macaroni in a Creamy Cheese Sauce and Baked Until Golden*
- ~
- Country Mashed Potatoes*
- Skin on Red Potatoes Mashed with Fresh Sweet Cream Butter*
- ~
- Glazed Carrots*
- Steamed Carrots in a Brown Sugar Glaze*
- ~
- Apple Pie Ala Mode*
- Dutch Apple Pie with Vanilla Bean Ice Cream*

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TASTE OF ASIA

*Fresh Garden Greens with Tofu, Red and Yellow Peppers, Fresh Cilantro,
Bean Sprouts and Mushrooms Tossed with a Seasoned Rice Wine Vinaigrette*

~

Asian Vegetable Salad

*Summer Squash, Zucchini, Carrots, Green Onions and Thai
Basil in a Garlic Chile, Soy Vinaigrette*

~

Orange Peel Beef

*Tender Beef with a Chile Bean Sauce, Orange Peel, Scallion,
Garlic, Snap Peas and Carrots*

~

Lettuce Wraps

~

*Fresh Chicken with Shiitake Mushrooms, Water Chestnuts, Sliced
Scallions and a Spicy Soy Sauce with Crisp Lettuce Cups*

~

Shrimp Lo Mein

*Fresh Lo Mein Noodles, Bok Choy, Green Onions, and Straw Mushrooms
Tossed with a Garlic Oyster Sauce and Wok Seared Shrimp*

~

Steamed Jasmine Rice with Baby Chives

~

Sesame Broccoli with Red Peppers

~

Coconut Magic Bars

~

Fortune Cookies

~

Coffee and Tea Service

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RECEPTIONS

*When Designing Your Menu, We Recommend Six to Eight
Hors d'oeuvres Per Person for a One Hour Reception Prior to Dinner*

COLD HORS D'OEUVRES

*Smoked Salmon and Cream Cheese on Toast with Dill
Cherry Tomatoes filled with Boursin Cheese
Asparagus Wrapped with Prosciutto
Shredded Duck Confit with Blackberry Crème on Belgium Endive
Prosciutto and Cantaloupe on Toast Point
Southwest Vegetable Tower
Chipotle Duck on Blue Corn Cake
Rock Shrimp Ceviche Shooter
Parmesan Tuile with Yellow Pepper and Goat Cheese
Vegetable Lahvosh Roll
Ahi Stack with Ginger and Wasabi Caviar
Chicken Teriyaki on an Asian Rice Cracker
Sonoran Beef on Blue Corn Bread
Vanilla Scallop with Habanero Relish
Jumbo Prawn with Lemon and Cocktail Sauce
Smoked Salmon Truffle with Pistachio Crust on Brioche
Roast Beef Roulade with Cornichon and Horseradish Cream
Parma Prosciutto with Melon Brunoise
Macademia Nut Crusted Chevre Cheese with Truffle Oil
Cilantro Lime Chicken Achiote on Crostini
Spicy Shrimp with Candied Pineapple on Crostini*



RECEPTIONS

*When Designing Your Menu, We Recommend Six to Eight
Hors d'oeuvres Per Person for a One Hour Reception Prior to Dinner*

HOT HORS D'OEUVRES

*Leek and Asiago Tartlets
Mini Vegetable Spring Roll
Jalapeno Bacon Wrapped Scallops
Island Curried Beef Empanada
Sugar Cane Shrimp
Buffalo Chicken Pouch
Shrimp and Pineapple Wonton
Prickly Pear Chicken Flauta
Chipotle Steak Churrasco
Crab Cake
Chile Lime and Cilantro Chicken Currasco
Sausage Stuffed Mushroom Caps
Crab Stuffed Mushroom Caps
Shrimp Spring Rolls
Chicken Pot Stickers
Pesto Shrimp in Phyllo
Coconut Shrimp, Mango Cocktail Sauce
Asian Chicken Satay
Tuscan Fontina Bites
Mini Beef Wellingtons
Asian Mushroom Spring Stick
Bleu Cheese and Pear Phyllo Star
Coconut Lobster Tails
Lobster Phyllo Rolls
Brie and Dried Fruit in Brick Dough
Dragon Shrimp
Smoked Salmon Mousse Flatbread
Spinach & Goat Cheese Flatbread
Artichoke Fritters with Tarragon Aioli
Cheddar-Jack and Roasted Green Chile Quesadillas*



HORS D'OEUVRES ACCOMPANIMENTS

*Imported and Domestic Cheese and Fruit served with
Assorted Flat Breads and Water Crackers*

Serves 25 Guests -

Serves 50 Guests -

Serves 100 Guests -

~

*Fresh Garden Vegetable Crudit  with Butter Milk, Spinach, Artichoke Dip
and Gorgonzola, Chipotle Fondue*

Serves 25 Guests -

Serves 50 Guests -

Serves 100 Guests -

~

*Dark Chocolate Fondue with Filled Profiteroles, Strawberries, Ladyfingers, Petite Cookies and Pretzels
(Minimum 50 guests)*

~

*Dried Fruit and Nut Stuffed Baked Brie En Croute granished with Seasonal Berries
Served with Sliced French Bread*

Serves 25 guests

~

Chips and Dips

Kettle Potato Chips with Tobacco Onion and Buttermilk Spinach, Artichoke Dips

~

*Tri Colored Corn Tortilla Chips
with Jalapeno, Queso Blanco Dip and Fire Roasted Salsa*

~

Freshly Popped Buttered Popcorn

~

Pretzels

~

Assorted Cocktail Nuts

~

Dessert Station

An Assortment of Cakes, Tortes and French Pastries

Carving Fee - per hour- per carver applies (2 hour minimum)



SPECIALTY STATIONS

(Minimum of 50 guests)

All specialty stations are designed and priced to complement your other hors d'oeuvre selections based on a two hour reception. If you wish to purchase a specialty station exclusively, please consult your Catering Manager for appropriate pricing.

SOUTHWESTERN TOSTADA BAR

*Crisp Corn Tortilla Rounds
Seasoned Ground Beef and Simmered Black Beans
Served with Roasted Corn and Charred Poblanos,
Queso Fresca, Shredded Cabbage, Cilantro Lime
Sour Cream, and Avocado Salsa*

CAESAR SALAD STATION

*Crisp Romaine Lettuce, Grilled Corn, Tortilla Strips,
Garlic Croutons, Parmesan and Dry aged Jack
cheese, Grilled Chicken, Traditional and Guajillo
Caesar Dressings*

SAUTÉE STATION

*Petite Steak Flambé with Forest Mushrooms, Cognac
Butter*

~

*Shrimp Scampi with White Wine, Shallots, Parsley
and Garlic*

~

*Clams & Mussel Rouille, Saffron, Tomatoes and
Olive Oil*

~

*Thai Chicken Medallions, Creamy Coconut, Peanuts,
Curry and Lime*

~

FAJITA STATION

*Seared Beef Sirloin, Chicken Breast or Gulf Shrimp
Sautéed with Tri Colored Bell Peppers, and Onions,
Accompanied by Warm Flour Tortillas, Quesa
Fresca, Cilantro Lime Sour Cream, Pico De Gallo,
Jalapeños and Avocado Relish
Sirloin or Chicken -
Shrimp -*

PASTA STATION

*Striped Cheese Ravioli with Olive Oil, Toasted Pine
Nuts, Roasted Garlic and Oven Dried Tomatoes*

~

*Farfelle with Grilled Chicken, Roasted Red Peppers,
Crisp Pancetta, Sautéed Spinach
and Basil Pesto*

~

*Penne Pasta Provencal with Artichoke Hearts,
Nioise Olives, Plum Tomatoes, Fresh
Garlic and Oregano*

SLIDER STATION

*Beef Slider Patties with Caramelized Onions,
Sautéed Mushrooms, Garlic Dill Pickle Slices, Sliced
Cheeses, Roasted Tomato Ketchup, Whole Grain
Mustard, Garlic Aioli,
Potato and Pretzel Rolls*

MASHED POTATO STATION

*Idaho Potatoes mashed with Sweet Cream Butter and
fresh Cream served with Wild Mushrooms
in a Creamy Demi Glaze, Black pepper Bacon Bits,
Sour Cream and Chives, Crumbled
Blue Cheese, Shredded Cheese*



All prices subject to change and do not include 21% service charge and applicable sales tax.

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THE CARVERY
(Minimum of 50 guests)

*Garlic and Rosemary Herbed
Crusted Rack of Lamb Jalapeno
Jelly and Jus Lie*

*Roasted Tenderloin of Beef crusted
with Smoked Sea Salt and Cracked
Pepper served with Jalapeno
Cheddar Rolls, Stone Ground
Mustard and Horseradish Cream*

*Sage Roasted Breast of Turkey
served with Dried Cranberry Rolls
and an Orange Honey Glaze*

*Brown Sugar Baked Ham served
with Lavender Infused Cane Syrup
and Country Biscuits*

*Whole Roasted, Peppercorn and
Thyme Rubbed New York Strip
Loin served with Sourdough Rolls,
Smoked Jalapeno Béarnaise*

*Roasted Loin of Pork with
Lavender Infused Cane Syrup
Glaze served with
9 Grain Rolls and Crisp Apple
Relish*

*Slow Roasted Top Round of Beef
Studded with Rosemary and Garlic
served with Fresh Herb Aioli and
Salt Crusted Rolls*

*Steamship Round of Beef with
Poppy Seed Rolls
and Creamy Horseradish Sauce*

Carving Fee - per hour- per carver applies 2 hour minimum

DELIGHTS FROM THE DEEP

*Iced Jumbo Shrimp with House Made Cocktail and
Lemon Wedges*

Oysters Rockefeller

*Blackened Chilled Alaskan King Crab Claws, with
Cocktail and Remoulade Sauces, Lemon Wedges*

*Jumbo Shrimp Stuffed with Lump Crab Meat
Drawn Truffle Butter*

*Deep Fried Shrimp/Coconut Shrimp with Chile
Coconut Sauce*

*Side of Smoked Salmon with Traditional
Accompaniments*

Clams Casino

*Duo of Pacific Salmon Sides, Blackened and
Poached with Fried Capers, Tomatoes, Red Onion,
Cucumbers, Radishes, Preserved Lemons. Tarragon
Mignonette and Balsamic Gastrique*

*Chilled Oyster Shooters
In a Spicy Tomato and Lime Broth
Cajun Prawns with Creole Remoulade, Pesto Seared
Sea Scallops with Sun Dried
Tomato Oil and Black and White Sesame Crusted
Aha with Wasabi, Honey Vinaigrette,
Minimum of 50 people*



PLATED DINNER APPETIZERS

SHRIMP AND SCALLOP

Skewered Jumbo Prawn and a Sea Scallop, Pan Seared with a Sweet Corn Sauce, Red Pepper Coulis and Micro Greens

SHRIMP COCKTAIL

Served with Housemade Cocktail Sauce and Lemon

SONORAN SEAFOOD COCKTAIL

Shrimp, Scallops and Crab with Tomato, Cucumber, Lime, Cilantro and Jalapenos served in a Chile dusted Martini Glass

MUSHROOM RISOTTO

Sautéed Mushrooms and Asparagus Tips in a Risotto Style Rice Finished with Basil and White Truffle Oil

SEARED HALIBUT

Petite Halibut Medallion on a bed of Spinach and Garlic Moroccan Cous Cous

TENDERLOIN STACK

Cornmeal and Green Chile Griddle Cake with a Filet Medallion and a Red Onion with a Peach Chutney

PLATED DINNER SALADS AND SOUPS

Select one of the following to complement your entree choice

BIBB SALAD

Hydroponic Bibb Lettuce Wedge with Crumbled Gorgonzola Cheese and Spicy Glazed Pecans in a Raspberry Orange Vinaigrette

FRIZEE SALAD

Frizee and Baby Spinach Leaves with Mushrooms, Teardrop Tomatoes and a Red Onion Marmalade, Champagne Vinaigrette

CAESAR SALAD

Romaine Lettuce Wedge with a traditional Caesar Dressing and a Toasted Garlic parmesan Crustini

CALIFORNIA SALAD

Seasonal Baby Greens with Herbed Mozzarella Cheese, Grilled Asparagus and Yellow Tomatoes, Avocado Vinaigrette

FIELD GREENS

Tender Field Greens with Eggplant Croutons, Plum Tomatoes and Shaved Parmesan and Lemon Herb Vinaigrette



SOUTHWEST ROMAINE HEARTS

*Crisp Heart of Romaine with Jicama, Roasted Pepper, Chipotle Pistachios
and a Spicy Roasted Garlic Dressing*

WILD MUSHROOM BISQUE

Forest Mushrooms pureed with Fresh Thyme and Fresh Cream with a touch of sherry

THREE ONION BRULE

Classic Caramelized Onion Soup

SOUTHWESTERN CHICKEN ROASTED CORN CHOWDER

Cilantro, Chicken and Grilled Chilies in a Roasted Corn Infused Cream

LOBSTER BISQUE

*Garnished with Sautéed Lobster
Additional Charge*

PLATED DINNER ENTREES

*Dinners include a Soup or Salad, Chef's Choice of Seasonal Accompaniments
Rolls and Butter, Dessert and Coffee Service*

POULTRY

SONORAN CHICKEN

*Marinated with Toasted Cumin, Cilantro and Fresh
Lime. Pan Seared and served with a Charred Pepper,
Chipotle Cream*

STUFFED CHICKEN ROULADE

*Breast of Chicken filled with sliced Prosciutto,
Asparagus and Roasted Yellow Peppers, Balsamic,
Boursin Sauce*

ROASTED CHICKEN BREAST

On a Bed of Garlic Spinach with a Wild Mushrooms Demi Glaze

GRILLED CHICKEN CELESTINE

*Sweet Figs and Caramelized Cippolini Onions
finished with aged Sherry Reduction*

GUAJILLO CHICKEN

*Chile Marinated Breast of Chicken stuffed with
Chorizo. Toasted Pine Nuts and Dry Aged Jack
Cheese with a green Chile Corn Fritter (Cake) and
Prickly Pear Syrup*



FISH AND SEAFOOD

PEPPERCORN CRUSTED SALMON

*Atlantic Salmon Filet with a Five Peppercorn Crust
and Arizona Citrus Butter*

ISLAND SWORDFISH

*Mesquite Grilled Swordfish Filet with Caramelized
Pineapple Salsa and Smoked Paprika Oil*

SEARED HALIBUT

*Dusted with Herbed Panko Crumbs and Oven Roasted
Red and Yellow Tomatoes*

BEEF

BONE IN NEW YORK STRIP

Roasted Shallot, Red Wine Reduction and Roasted Garlic Mushrooms

FILET MIGNON

*Grilled Center Cut Tenderloin with a Black Truffle
Butter*

PRIME RIB

*Roasted Prime Rib of Beef Crusted with Horseradish,
Smoked Sea Salt and Cracked Pepper
Natural Pan Juices*

FLAT IRON STEAK

*Espresso rubbed and Mesquite Grilled with a Kahula
Reduction*

PORK CHOP

*Brown Sugar Brined and Brushed with a Dried
Cherry, Tequila BBQ Sauce*

COMBINATIONS

CHICKEN AND SALMON FILET

*Winged Breast of Chicken and Seared Atlantic
Salmon with a Lemon, Chive Burre Blanc*

STEAK AND SHRIMP

*Porcini Crusted New York Steak and Grilled Jumbo
Prawns
Roasted Garlic and Shaved Fennel*

SEA BASS AND SHRIMP

*Tortilla Crusted Sea Bass Filet with Pan Roasted
Jumbo Prawns in a
Fire Grilled Hatch Chili Butter*

LAMB CHOP AND FILET

*Pan Seared Double Cut Spring Lamb Chop and
Petite Filet Mignon
Minted Hollandaise*

TENDERLOIN AND ESCOLAR

*Crab Crusted Escolar and a Grilled Filet Mignon
with Oven Dried Tomato Béarnaise*

CHICKEN AND TOP SIRLOIN

*Seared Chicken Breast and Grilled, Prime Top
Sirloin Steak
Roasted Hazelnut Demi Glaze*



DINNER DESSERTS

Select one of the following to complement your entree choice

INDIVIDUAL CHOCOLATE FONDUE

*Warm Chocolate filled Tart accompanied with
Decadent Dipping Accoutrements*

TIRAMISU CHEESECAKE

Frangelica Crème Anglaise

CRÈME BRULÉE

*Vanilla Custard with a Caramelized Raw Sugar
Crust, Ladyfinger and Fresh Berries*

CARAMEL NOUGAT BAVARIAN

*Chocolate Silk with a Caramel Center, Candied
Almonds and topped with Pralines*

APPLE SEMOLINA CAKE

*Italian style Semolina Pound Cake with fresh Apples,
Brown Sugar and Orange Zest*

CHOCOLATE DUO

*Chocolate Decadence Cake and a Chocolate Terrene
with Kiwi, Mango and Raspberry Sauces*

MEYER LEMON TART

Citrus Whipped Cream and Shaved White Chocolate

BERRY PURSE

Fresh Seasonal Berries wrapped in Crisp Phyllo

KEY LIME MOJITO CHEESECAKE

*With Dark Rum, White Chocolate and Fresh Mint on
a Coconut Macaroon Crust*

FLOURLESS CHOCOLATE PYRAMID

*Filled with Brandied Cherries and covered in
Chocolate Ganache*



DINNER BUFFETS

MEXICAN FIESTA

Margarita Fruit Salad

~

Roasted Nopals Salad

~

Caesar Salad "Bar"

Crisp Romaine Lettuce, Tortilla Strips, Garlic Croutons, Parmesan and Dry Aged Jack Cheeses, Traditional and Guajillo Caesar Dressings

~

Chicken Salsa Verde

Marinated, Grilled Chicken Breast with a roasted Tomatillo, Green Chile Sauce Queso Fresca Garnish

~

Carne Asada

Grilled Medallions of New York Strip Steak with a Smoked Chile Demi Glaze

~

Pork Tamales

Shredded Pork with Poblano Chilies and Fresh Corn Masa

~

Enchilada Rice

Rice blended with our Red Chile Enchilada Sauce, Black Olives, Green Onions and Tomatoes

~

Black Beans

Black Beans simmered with Cumin and Garlic topped with Crème Fresca and cilantro

~

Cheesecake Chimichangas

Roasted Banana, Kahula Sauce

~

Tres Leches Cake

Layered with Strawberries and "Three Milks"

~

Coffee and Tea Service

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on dinner buffet is less than 50 guests.



WESTERN BBQ

Tossed Salad
Garden Greens with Tomatoes, Mushrooms, and Croutons with Buttermilk,
Peppercorn Ranch Dressing
~
Roasted Vegetable Salad
Fresh Tomatoes, Asparagus, and Roasted Seasonal Vegetables in Balsamic Vinaigrette
~
Wagon Wheel Pasta Salad
~
BBQ Chicken
In our own Chipotle, Honey BBQ Sauce
~
Baby Back Ribs
Slow Cooked and Basted in our BBQ Sauce
~
Corn on the Cob
Rosemary infused Butter
~
Cowboy Beans
Pinto Beans with Smoked Bacon, Onions and Tomatoes
~
Fingerling Potatoes
Oven Roasted with Smoked Sea Salt and Fresh Butter
~
Sage Biscuits and Green Chile, Cheddar Rolls
~
Caramelized Apple Crisp
Rich Caramel and Sliced Michigan Apples with Vanilla Bean Ice Cream
~
Coffee and Tea Service

Add:
Herb and Garlic Marinated New York Steaks -
Filet Mignon
Grilled Swordfish
Grilled Salmon

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DINNER BUFFETS

SONORAN BUFFET

Gulf Rice Salad

Chorizo Sausage, Scallion, Hatch Chiles, Pepitas and Red Peppers with a Cumin and Tomatillo Dressing

~

Baja Pasta Salad

Zesty Chile Pasta with Roasted Corn, Black Beans, Tomatoes and Avocado in a Cilantro Vinaigrette

~

Verde Cabbage Salad

Sliced Red and Green Cabbage with Apple, Gold Raisins and Pimentos in a

Cinnamon, Vanilla, Cider Vinaigrette

~

Tortilla Chicken

Breast of Chicken Tortilla Crusted with a Prickly Pear Fruit Salsa

Ancho BBQ Pork Loin

Slow Roasted Pork Loin Rubbed with Ancho Chilies and a Corona BBQ Sauce

Snapper Vera Cruz

Fresh Snapper Filets Sautéed in Olive Oil, Capers, Olives Roasted Peppers, Tomatoes and Sweet Onions

~

Fidelo

Mexican Style Pasta cooked with Tomatoes and Ground Chilies Topped with Crème Fresca

~

Yucca Root Mash

Fresh Yucca Root Mashed with Idaho Potatoes and Garnished with Chives

~

Chayote, Pearl Onion and Corn Gratin

~

Caramel Flan

Creamy Egg Custard with Burnt Sugar Sauce

~

Churros with Mexican Chocolate Dipping Sauce

~

Coffee and Tea Service

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DINNER BUFFETS

AMERICAN CLASSIC

Field Greens
Goat Cheese, Port Poached Pears, Yellow Peppers and Candied Pistachios in a Cabernet Vinaigrette
~
Harvest Salad
White and Wild Rice with Crisp Granny Smith Apples, Walnuts and Sage
~
Creole Matchstick Salad
Jicama, Carrots, Sweet Peppers, Cajun Shrimp, Teardrop Tomatoes, Roasted Tomato Vinaigrette
~
Chicken Forestire
Sautéed Breast of Chicken in a Morel Mushroom Cream
~
Del Monaco Steaks
Grilled Del Monaco Steaks with a Matre d' hotel Butter
~
Mesquite Mahi Mahi
With a Tropical Fruit Relish
~
Plaza Mashed Potatoes
Idaho Potatoes Mashed with Fresh Horseradish, Sour Cream and Boursin Cheese
~
Seasonal Vegetables
Freshest Vegetables of the Season
~
Herbed Cous Cous
Israeli Cous Cous with Olive oil and Fresh Herbs
~
Dessert Table
~
Coffee and Tea Service

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on buffet and brunch is less than 50 guests.



DINNER BUFFETS

INTERNATIONAL

Coffee and Tea Service

ITALY

*Antipasto Platter
Imported Salami, Prosciutto, Provolone, Marinated
Artichoke Hearts,
Sun Dried Tomatoes, Roasted & Pickled Peppers,
Fresh Basil and Parmesan Cheese
~
Tortellini Gratin
Spinach, Tomato and Egg Cheese Filled Tortellini
Baked with an Asiago Alfredo Sauce
~
Roasted Strawberry Tiramisu*

FRANCE

*Salad Nicoise
Ahi Tuna, Eggs, Haricot Verts, Capers, Red Potatoes
and Tomatoes in a
Lemon, Parsley Vinaigrette
~
Steamship of Beef
Slow Roasted and Served with Sauce Perigourdine
Chef Attended Station
~
Crepes Normandy
Crepes filled with Apples and Raisins
Caramel Calvados Sauce*

CARIBBEAN

*Island Fruit Medley
Seasonal Fruit Tossed with Lime, Coconut and Rum
~
Jerk Snapper
Fresh Snapper Seared with Jamaican Jerk Spices
and Achoo, Cilantro Rice Pilaf
~
Mango Cheesecake*

ASIAN

*Assorted Dim Sum
Traditional Accompaniments
~
Ginger Chicken- Chef Attended Station
Wok Seared Chicken with Garlic, Mirin, Green
Onions, Shitake Mushrooms,
Bean Sprouts, Peppers and a Ginger Sesame Glaze
~
Tofu Fried Rice
Stir Fried Rice With Dark Sesame Oil, Tofu, Carrots,
Celery, Water Chestnuts, Eggs and Soy
~
Coconut Cake
Layer of Coconut Cream and Genoise Cake with a
Passion Fruit Butter Cream*

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COASTAL BUFFET

Spinach Salad

Spinach Leaves tossed with Sliced Strawberries, Crumbled Goat Cheese, Toasted Almonds in a Mango, Honey Vinaigrette

~

Crab Salad

Farfelle Pasta tossed with Crab, Peas, Roasted Yellow peppers and Crisp Bacon in a Creamy Tarragon Dressing

~

Cucumber Salad

Sliced Cucumbers tossed with Julienne Carrots, Red Onion, Sweet Peppers and Dill in Garlic, Herb Dressing

~

Maine Lobster

*Whole Maine Lobster cooked in a Court Bouillon and served with Caramelized Lemon Drawn Butter
(1) Lobster Per Person*

~

Maryland Roasted Chicken

Seasoned with Old Bay and Roasted on a bed of Grilled Onions

~

Steamed Clams

Little Neck Clams with Spicy Chorizo sausage, Leeks and Garlic Sautéed in a Pacifico Butter Sauce

~

Vegetable Pouch

Whole Red Potatoes, Baby Fennel and Corn Cobb Rounds

~

Quinoa Confetti Rice

Roasted Wild Rice, Basmati and Quinoa with Wheat Berries

~

Berry and Rhubarb Cobbler

Sweet Seasonal Berries and Tart Rhubarb with a crisp Streusel Topping

~

Ice Cold Watermelon Wedges

Drizzled with Melon Liquor

~

Coffee and Tea Service

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BEVERAGES

Available cash bar or hosted bar

- NUP Ultra Premium Brands*
- NPB Premium Brands*
- NCB Call Brands*
- NW Wine (House)*
- NIB Imported Beer*
- NPB Domestic Premium Beer*
- NDB Domestic Beer*
- NNB Non-Alcoholic Beer*
- NDL Domestic Liqueurs*
- NIL Imported Liqueurs*
- NSD Soft Drinks*
- NMW Mineral Waters*
- NBW Bottled Waters*
- NMR Margaritas (per gallon)*
- NFMR Flavored Margaritas (per gallon)*
- NCP Champagne Punch (per gallon)*
- NMIM Mimosas (per gallon)*
- NNAP Non-Alcoholic Punch (per gallon)*

We encourage safe and responsible consumption. Due to state liquor license statutes:

- *All alcoholic beverages must be purchased through the hotel.*
- *The hotel reserves the right to serve alcoholic beverages with discretion. Most importantly, we are concerned with the well-being of our guests.*

PACKAGE BAR SERVICE

	<i>Call Brands</i>	<i>Premium Brands</i>	<i>Luxury Brands</i>	<i>Beer/Wine/Punch/Soft Drinks/Mineral Water</i>
<i>1 Hour</i>	<i>PACKAGE C1</i>	<i>PACKAGE P1</i>	<i>PACKAGE UP 1</i>	<i>BWP 1</i>
<i>2 Hours</i>	<i>PACKAGE C2</i>	<i>PACKAGE P2</i>	<i>PACKAGE UP2</i>	<i>BWP 2</i>
<i>3 Hours</i>	<i>PACKAGE C3</i>	<i>PACKAGE P3</i>	<i>PACKAGE UP3</i>	<i>BWP 3</i>

- HB Hosted Bars - Beverages charged per drink plus a 21% service charge and state sales tax.*
- CASH Cash Bars - Beverages are sold on a cash basis and are inclusive of service charge and tax.*
- BF Bartender Fees - \$75.00 per bartender/per hour labor fees apply with a two- hour minimum.*
- SF Setup fee - \$75.00 per cash or hosted bar*

Premium Brand and Ultra Premium Brand Packages include upgraded wine. Ask your Conference Services Manager or Catering Manager for selections.