

# CATERING MENUS



WESTWARD LOOK









WYNDHAM GRAND RESORT & SPA

*The Soul of the Southwest*

245 East Ina Road | Tucson, Arizona 85704 | 800.722.2500 | [WestwardLook.com](http://WestwardLook.com)



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# Continental Breakfasts

**All Continental Breakfast Buffets Include:**  
Freshly Squeezed Orange Juice, Starbucks® Coffee and Tazo® Teas



**Just the Basics | \$20 per guest**  
Breakfast Pastries, Muffins and Croissants  
Sweet Butter and Preserves



**The Catalina | \$23 per guest**  
Sliced Seasonal Fruit and Berries  
Breakfast Pastries, Muffins and Croissants  
Sweet Butter and Preserves

**The Lite & Fit | \$25 per guest**  
Low Fat Greek Yogurt Parfait with House Made Granola, Berries and Honey  
Steel Cut Oatmeal with Brown Sugar and Raisins  
Fresh Baked Low Fat Muffins



**The Breakfast Sandwich | \$26 per guest**  
Sliced Seasonal Fruit  
Egg and Cheese on an English Muffin with Bacon or Sausage  
Egg Whites with Grilled Vegetables in a Whole Wheat Wrap  
Breakfast Potatoes with Peppers and Onions

**The Grand | \$28 per guest**  
Smoked Salmon with Sliced Tomatoes, Red Onions, Eggs and Capers  
Assorted Bagels with Cream Cheese  
Sweet Butter and Preserves  
Strawberry Banana Yogurt Smoothie Shooters

*Continental Breakfasts are based on 60 minutes of service.*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to prevailing tax and taxable service charge. Please advise Resort Sales Representative of any food allergies prior to event.*

# Plated Breakfast

**All Plated Breakfasts Include:**

Freshly Squeezed Orange Juice, Starbucks® Coffee and Tazo® Teas



**All American | \$28 per guest**

Farm Fresh Scrambled Eggs  
 Applewood Smoked Bacon or Link Sausage  
 Breakfast Potatoes with Peppers and Onions  
 Buttermilk Biscuits, Sweet Butter and Preserves



**French Connection | \$28 per guest**

Grand Marnier Brioche French Toast with Warm Maple Syrup  
 Applewood Smoked Bacon or Link Sausage  
 Sliced Seasonal Fruit and Berries

**Eggs Vol-au-Vent | \$32 per guest**

Scrambled Eggs with Caramelized Onions and Hollandaise Sauce in Puff Pastry  
 Tropical Fruit Parfait with Yogurt and House Made Granola  
 Breakfast Potatoes with Peppers and Onions  
 Herb and Cheese Crusted Tomato



**Healthy Start | \$34 per guest**

Sliced Seasonal Fruit  
 Breakfast Potatoes with Peppers and Onions  
 Herb and Cheese Crusted Tomato

**Quiche Selection (please select one):**

*Lorraine*

Applewood Smoked Bacon, Caramelized Onions and Goat Cheese

*Florentine*

Baby Spinach and Swiss Cheese

*Mediterranean*

Oven Dried Tomatoes, Roasted Peppers, Onions and Feta Cheese

# Breakfast Buffets

## All Breakfast Buffets Include:

Freshly Squeezed Orange Juice, Starbucks® Coffee and Tazo® Teas



### Classic | \$30 per guest

Farm Fresh Scrambled Eggs  
Sliced Seasonal Fruit and Berries  
Breakfast Potatoes with Peppers and Onions  
Applewood Smoked Bacon or Savory Sausage Links  
Buttermilk Biscuits, Sweet Butter and Preserves

### Sonoran Sunrise | \$34 per guest

Farm Fresh Scrambled Eggs  
Sliced Seasonal Fruit and Berries  
Brioche French Toast with Warm Maple Syrup  
Breakfast Potatoes with Peppers and Onions  
Applewood Smoked Bacon or Savory Sausage Links  
Buttermilk Biscuits, Sweet Butter and Preserves



### Westward Look Breakfast | \$38 per guest

Fresh Fruit Parfait with Greek Yogurt  
Farm Fresh Scrambled Eggs with Chives  
Assorted Cold Cereals and Homemade Granola  
Breakfast Potatoes with Peppers and Onions  
Applewood Smoked Bacon or Savory Sausage Links  
Assorted Breakfast Pastries and Croissants

### Made to Order Omelet & Egg Station\*

Eggs or Egg Whites, Ham, Bacon, Onions, Mushrooms, Spinach,  
Roasted Peppers, Swiss, Cheddar and Pepper Jack



### Healthy Start | \$38 per guest

Spicy Scrambled Tofu  
Sliced Seasonal Fruit and Berries  
Scrambled Egg Beater with Fresh Herbs  
Quinoa with Diced Pineapple and Agave Nectar Drizzle  
Low Fat Fruit Yogurt Parfait with Homemade Granola Garnish  
Turkey Bacon, Whole Grain Breads and Low Fat Muffins and Preserves

\*A \$125 Chef Fee

Breakfast Buffets are based on 60 minutes of service.

Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests

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# Buffet Enhancements



**Made to Order Omelet and Egg Station\* | \$10 per guest**

Eggs or Egg Whites, Ham, Bacon, Onions, Mushrooms, Spinach, Roasted Peppers, Swiss, Cheddar and Pepper Jack

**Breakfast Sandwiches | \$7 per guest**

Egg and Cheese on an English Muffin with Bacon or Sausage  
 Grilled Vegetables and Egg Whites in a Whole Wheat Wrap  
 Egg, Potato and Cheese Burrito with Fire Roasted Salsa

**Quesadilla Triangles | \$6 per guest**

Scrambled Eggs and Jalapeño Jack Cheese, Sour Cream and Fire Roasted Salsa



**Steel Cut Oatmeal with Brown Sugar and Raisins | \$6 per guest**

**Cheddar Cheese and Scallions Stone Ground Grits | \$5 per guest**

**European Cured Meats | \$12 per guest**

Hard Salami, Capocollo, Mortadella, Prosciutto  
 Triple Cream Brie and Rustic Breads

**Brioche French Toast or Belgian Waffles | \$6 per guest**

Warm Maple Syrup and Sweet Butter



**Smoked Salmon | \$15 per guest**

Sliced Tomatoes, Red Onions, Eggs and Capers with Bagels and Cream Cheese

**Classic Eggs Benedict\* | \$10 per guest**

**Variety of Cold Cereals with 2% and Whole Milk | \$4 per guest**

**Seasonal Whole Fruits | \$3 per piece**

**Yogurt Parfait | \$8 per guest**

Fresh Berries, Greek Yogurt and House Made Granola

*\*A \$125 Chef Fee is required for all Action Stations*

# Brunch Buffets

**Brunch Buffets Includes:**

Freshly Squeezed Orange Juice, Starbucks® Coffee and Tazo® Teas



**Catalina Brunch | \$42 per guest**

- Farm Fresh Scrambled Eggs with Chives
- Breakfast Potatoes with Onions & Peppers
- Fresh Fruit Parfait with Greek Yogurt
- Assorted Breakfast Pastries and Croissants
- Sweet Butter and Preserves

Accompaniments  
*(Choice of One)*

**Applewood Smoked Bacon**

**Savory Pork Sausage**

**Grilled Ham**

**Chicken Apple Sausage**

Enhancements  
*(Choice of Two)*

**Smoked Salmon Display**

- Sliced Tomatoes, Red Onions, Eggs and Capers
- Assorted Bagels and Cream Cheese

**Quesadilla Triangles**

- Scrambled Eggs and Jalapeño Jack Cheese
- Sour Cream and House Made Fire Roasted Salsa

**Build Your Own Huevos Rancheros**

- Jalapeño Jack Cheese, Chorizo, Black Bean and Crispy Tortillas
- Sour Cream and House Made Fire Roasted Salsa

**Breakfast Sandwiches**

- Egg and Cheese on an English Muffin with Bacon or Sausage
- Grilled Vegetables and Egg Whites in a Whole Wheat Wrap
- Ancho Rubbed Chicken, Egg, Potato and Cheese Burrito with Fire Roasted Salsa

**Add Bloody Mary's and Mimosa's for \$10 Each with Brunch**

*Minimum 50 guests | \$250 surcharge will be applied to groups under 50 guests*

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**Brunch Buffets Include:**

Freshly Squeezed Orange Juice, Starbucks® Coffee and Tazo® Teas



**Sonoran Brunch | \$55 per guest**

Chilled

**Seasonal Fresh Fruit and Berries**

**Imported & Domestic Cheese with Dried Fruits and Assorted Crackers**

**Assorted Breakfast Pastries, Croissants and Muffins**

**Sweet Butter and Preserves**

Smoked Salmon Station

**Sliced Tomatoes, Red Onions, Eggs and Capers**

**Assorted Bagels and Cream Cheese**

Made to Order Omelet & Egg Station\*

**Eggs or Egg Whites, Ham, Bacon, Onions, Mushrooms, Spinach, Roasted Peppers, Swiss, Cheddar and Pepper Jack Cheese**

Build Your Own Huevos Rancheros

**Jalapeño Jack Cheese, Chorizo, Black Bean, Crispy Tortillas, Sour Cream and House Made Fire Roasted Salsa**

Belgian Waffles

**Toppings to Include Chantilly Cream, Sliced Fresh Strawberries, Blueberries, Bananas, Chocolate Chips, Powder Sugar, Whipped Butter and Maple Syrup**



Carvery\*

*(Choice of One)*

**Slow Roasted Beef Rib Eye with Black Peppercorn Crust**

Horseradish Crème Fraîche and Au Jus

**Whole Roasted Turkey with House Made Cranberry Sauce and Gravy**

**Jack Daniels Glazed Honey Ham with Imported Grain Mustard**

**Churrasco Steak with Chimichurri Sauce**



Accompaniments

**Smoked Bacon and Pork Sausage | Roasted Rosemary Breakfast Potatoes**

**Asparagus and Baby Carrots | Wild Mushroom Risotto | Silver Dollar Rolls**

Desserts

**Selection of Miniature Pastries, Tarts and Truffles**

**Add Bloody Mary's and Mimosa's for \$10 Each with Brunch**

\* \$125 chef attendant

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## Beverages

**Starbucks® Regular and Decaffeinated Coffee**  
\$80 per gallon

**Hot Tazo® Teas**  
\$70 per gallon

**Orange Juice, Apple, Cranberry or Grapefruit Juice**  
\$70 per gallon

**House Made Lemonade, Fruit Punch, Iced Tea or Flavored Teas**  
\$60 per gallon

**Agua Fresca**  
\$10 per gallon

**Still and Sparkling Water or Assorted Soft Drinks**  
\$4 each

## Bakery

**Bagels with Cream Cheese** | \$48 per dozen

**Assorted Pastries, Croissants and Muffins** | \$42 per dozen

**Freshly Baked Assorted Cookies** | \$36 per dozen

**Fudge Brownies or Lemon Bars** | \$42 per dozen

**Blueberry, Raspberry, White Chocolate or Apple Cinnamon Scones with Devonshire Cream and Fruit Preservers** | \$48 per dozen

## Snacks

**Fruit Kabobs with Honey Yogurt Dip** | \$48 per dozen

**Vanilla Greek Yogurt with House Made Granola** | \$6 each

**Greek Yogurt Parfaits with Fresh Fruit and Granola** | \$8 per guest

**Whole Fruit to include Apples, Oranges and Bananas** | \$3 each

**Crisp Market Vegetables and Herb Dip** | \$6 per guest

**Individual Bags of Chips or Popcorn** | \$4 each

**Lemon Hummus with Pita Crisps** | \$7 per guest

**Tortilla Chips and Salsa** | \$9 per guest  
*Add Guacamole* | \$3 per guest

**Westward Look Chocolate Nachos** | \$8 per guest

**Assorted Candy Bars** | \$40 per dozen

**Assorted Nutri-Grain Bars** | \$36 per dozen

**Soft Pretzels with Deli Mustard** | \$48 per dozen

**Coffee Service | \$10 per guest**

Based on Three Hours of Service  
 Starbucks® Coffee and Tazo® Teas



**Build Your Own Parfait | \$12 per guest**

Greek Low Fat Vanilla Yogurt, Berry Mix, House Made Granola and Fruit Infused Agua Fresca

**Bakery | \$16 per guest**

Assorted Fresh Baked Cookies, Fudge Brownies, Iced Coffee, Whole and 2% Milk

**Shooter Trio | \$16 per guest**

Gazpacho Shooter Trio: Classic Gazpacho, Watermelon and Green Grapes & Marcona Almonds with Peach Iced Tea

**South of the Border | \$16 per guest**

Tri-Color Tortilla Chips, House Made Salsa and Guacamole, Beef Empanadas, Cinnamon Sugar Churros and Prickly Pear Iced Tea



**Take Me Out to the Ball Game | \$18 per guest**

House Made Potato Chips, Warm Pretzel Bread Sticks, Cracker Jacks, Pigs in a Blanket with Deli Mustard and Arnold Palmer Lemonade

**Chinatown | \$20 per guest**

Spring Rolls, Egg Rolls, Crab Rangoon, Duck Sauce, Hot Mustard, Soft Drinks and Still Water

**Sweet & Salty | \$12 per guest**

Assorted Candy, Trail Mix, Nuts and Passion Fruit Lemonade

**Epicurean | \$18 per guest**

Gourmet Cheese Display, Assorted Breads and Water Crackers, Grapes, Berries and Dried Fruit



**Refresher | \$18 per guest**

Assorted Nuts and Dried Fruit, Sliced Low Fat Banana Bread, Specialty Bars, Cottage Cheese, Fruit Skewers with Citrus Yogurt Dip, and Arnold Palmer Lemonade

**It's a Tea Party | \$22 per guest**

Chocolate and Raspberry Scones with Devonshire Cream and Preserves  
 Tea Sandwiches include Smoked Ham, Green Apples and Boursin® Cheese,  
 Smoked Salmon Dill and Capers and Dill Crème Fraîche and Egg Salad  
 Selection of Tazo® Teas

**Trailblazer | \$16 per guest**

Build Your Own Trail Mix Station: Chef's Selection of Nuts, Dried Fruits and Berries  
 House Made Granola, Banana, Pineapple Chips, M&M's and Peach Iced Tea

**Chill | \$10 per guest**

Häagen-Dazs® Ice Cream Bars, Frozen Fruit Bars,  
 Ice Cream Sandwiches and Bottled Water

*All breaks are based on 30 minutes of service*

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Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

**All Plated Lunches Include:** Assorted Warm Rolls, Creamy Butter, Starbucks® Coffee and Tazo® Teas.



## Salads (Choice of One)

### **Baby Organic Spinach**

Tender Spinach garnished with Grape Tomatoes, Sliced Mushrooms and Red Onions  
 Feta Herb Vinaigrette

### **Caesar**

Parmigiano Reggiano and House Made Parmesan Croutons  
 Creamy Chipotle Caesar

### **Baby Greens**

Grape Tomatoes, Cucumbers, Mandarin Oranges and Spiced Pecans  
 Lime Lavender Vinaigrette

### **The Wedge**

Baby Tomatoes, Red Onions, Bacon, Blue Cheese Crumbles and Dressing



## Entrées

### **Balsamic Glazed Chicken Breast | \$34 per guest**

Rosemary Roasted Potatoes and Asparagus

### **Arizona Pecan Crusted Chicken | \$34 per guest**

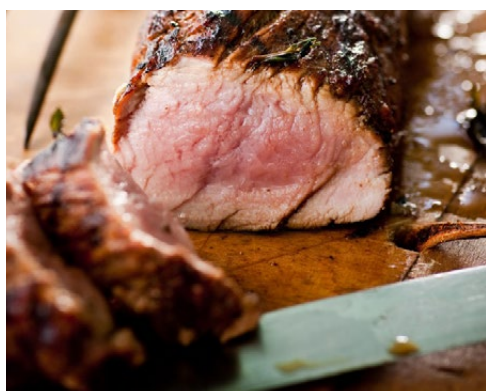
Maple Pecan-Crusted Breast of Chicken with Basmati Rice,  
 Chef's Selection of Vegetables and Peach Dijon Vin Blanc

### **Siena Chicken | \$34 per guest**

Grilled Herbed Breast of Chicken with a Roasted Garlic Parmesan Sauce  
 Served with Pesto Risotto and a Mediterranean Vegetable Medley

### **Grilled Chicken and Pasta | \$35 per guest**

Orecchiette Pasta with Grilled Chicken Strips, Oven-Cured Tomatoes,  
 Prosciutto Ham in a Smoked Gouda Sauce



### **Molasses-Glazed Pork Loin | \$38 per guest**

Butter Smashed Yams, Sautéed Green Beans with Bacon and Onions, Apple Chutney

### **8 Oz. Churrasco New York Strip Steak | \$44 per guest**

Black Beans, White Rice, Fried Plantains, Chimichurri Sauce

### **6 Oz. Filet Mignon | \$48 per guest**

Crispy Onion Strings, Creamed Spinach, Horseradish Mashed Potatoes, Roasted Shallot Demi

*We will be happy to offer a choice of up to 2 entrées ~ the highest price will prevail.*

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**All Plated Dinners Include:** Assorted Warm Rolls, Creamy Butter, Starbucks® Coffee and Tazo® Teas.



## Entrées

**Pesto Crusted Mahi Mahi | \$42 per guest**

Confetti Rice, Sautéed Broccolini and Smoked Tomato Beurre Blanc

**Pistachio Dusted Salmon | \$40 per guest**

Fillet of Salmon on a bed of Spinach, Diced Tomatoes and Balsamic Onions  
 Drizzled with a Mustard Herb Dressing

**Whole Wheat Farro | \$34 per guest**

Brown Butter, Mascarpone, Asparagus, Artichoke Hearts, Capers and Pomegranate Seeds

**Portobello Ravioli | \$29 per guest**

Served on a bed of Wilted Greens, accented with a Chardonnay Butter Sauce and garnished with Smoked Tomatoes



## Desserts

*(Choice of One)*

**Amaretto Cheesecake**

Infused with traditional Italian Amaretto Flavor

**Carrot Cake**

Walnuts and Raisins topped with Cream Cheese Frosting

**Chocolate Flourless Torte**

Dark Chocolate Ganache and Crème Anglaise

**Chocolate Mousse Cake**

Milk Chocolate Frosting and Dark Chocolate Glaze

**Chocolate Pecan Pie**

Traditional Filling Laced with Dark Chocolate

**Jamaican Apple Spice Cake**

Jamaican Rum Batter Cake

**Tiramisu**

Mascarpone Cream and Layered with Coffee Liqueur-Soaked Lady Fingers

**New York Cheesecake**

Fresh Berry Coulis



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**All Lunch Buffets Include:** Starbucks® Coffee and Tazo® Teas

## Arizona à la Carte | \$36 per guest



### Starters

Mixed Green Salad with Tomato, Cucumber, Julienned Jicama and Carrots  
 Prickly Pear Vinaigrette

### Entrées

Roast Beef on a Crispy Baguette, Crispy Onion Straws, Arugula and Chipotle Dressing  
 Grilled Vegetable Wrap with Avocado and Salsa Fresca  
 Grilled Chicken Caesar Salad Wrap

### Accompaniments

House Made Potato Chips

### Sweet Endings

Fudge Brownies and Assorted Cookies

## Taste of Tuscany | \$42 per guest



### Starters

Margarita Flatbread with Tomato, Fresh Mozzarella and Basil Pesto  
 Caesar Salad with Parmesan Croutons and Creamy Caesar Dressing

### Entrées

Italian Sausage with Roasted Red Peppers and Onions  
 Chicken Breast with Wild Mushrooms and Marsala Wine  
 Penne Pasta with Pesto Cream Sauce

### Accompaniments

Grilled Seasonal Vegetables and Garlic Parmesan Bread

### Sweet Endings

Tiramisu

## Soup and Salad | \$38 per guest



### Starters

Wild Mushrooms, Gruyère, Caramelized Onions and Truffle Oil Flatbread  
 Margherita with Tomato, Fresh Mozzarella and Basil Pesto Flatbread

### Entrées

Creamy Tomato Bisque or Chicken Noodle Soup  
 Lettuces include Baby Kale Lettuce, Crisp Romaine and Baby Greens  
 Toppings include Grilled Skirt Steak, Rosemary Garlic Marinated Chicken Breast,  
 Tomatoes, Cucumbers, Roasted Beets, Avocado, Dried Cranberries, Red Onions,  
 Bacon, Sunflower Seeds, House Made Parmesan Croutons,  
 Blue Cheese Crumbles and Sharp Cheddar  
 Dressings include Prickly Pear Vinaigrette,  
 Creamy Blue Cheese and House Made Chipotle Ranch

### Accompaniments

Assorted Crostini

### Sweet Endings

Fruit Kabobs with Honey Yogurt Dip

*Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests*

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**All Lunch Buffets Include:** Starbucks® Coffee and Tazo® Teas



## Dagwood Deli | \$38 per guest

### Starters

Classic Caesar Salad with Garlic Croutons and Creamy Caesar Dressing

### Entrées

Roasted Turkey Breast, Roast Beef and Honey Ham  
 Assorted Cheeses, Crisp Lettuce, Vine Ripened Tomatoes, Red Onions  
 Selection of Breads and Condiments

### Accompaniments

Pickles and Garden Vegetable Pasta Salad with Pesto Vinaigrette

### Sweet Endings

Freshly Baked Cookies and Fudge Brownies



## American Grill | \$40 per guest

### Starters

Garden Salad with English Cucumbers, Grape Tomatoes, Julienned Jicama & Carrots  
 Served with your choice of Prickly Pear Vinaigrette or Creamy Ranch Dressing

### Entrées

Char-Grilled Angus Burgers, Rosemary Chicken Breasts, All Beef Hot Dogs  
 Assorted Sliced Cheeses, Lettuce, Tomatoes, Red Onions, Dill Pickles, Sauerkraut,  
 Relish, Freshly Baked Brioche Buns and Selection of Condiments

### Accompaniments

Red Skin Potato Salad with Chives  
 Garden Vegetable Pasta Salad with Pesto Vinaigrette

### Sweet Endings

Freshly Baked Cookies and Fudge Brownies



## Southwestern Fare | \$42 per guest

### Starters

Tortilla Soup with Avocado and Chicken  
 Field Greens with Cucumbers, Tomatoes, Pumpkin Seeds and Prickly Pear Vinaigrette

### Entrées

Corona Marinated Beef and Lime Tequila Marinated Chicken Fajitas alongside  
 Sour Cream, Lime Wedges, Diced Tomatoes, Shredded Lettuce,  
 Cheddar Cheese and Warm Flour Tortillas

### Accompaniments

House Made Guacamole, Fire Roasted Salsa and Corn Tortilla Chips  
 Grilled Seasonal Vegetables, Southwestern Rice Pilaf and Calabacitas con Queso Fresco

### Sweet Endings

Cinnamon Buñuelo Triangles and Kahlúa Flan

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**All Lunch Buffets Include:** Starbucks® Coffee and Tazo® Teas

## Santa Catalina | \$37 per guest

### Starters

Romaine Lettuce Garnished with Charred Corn, Black Beans, Sweet Peppers, Red Onions and Grape Tomatoes, drizzled with Cilantro-Lime Vinaigrette

### Entrées

Southwest Seasoned Ground Beef and Ancho-Garlic Chicken Strips

### Accompaniments

Calabasitas Con Queso, Frijoles Charros and Spanish Rice  
 Homemade Guacamole, Salsa Fresca, House-Roasted Salsa, Sour Cream, Fresh-Torn Cilantro, Lime Wedges, Diced Tomatoes, Shredded Lettuce, Grilled Jalapeños, Shredded Cheese, Crisp Taco Shells and Fresh Flour Tortillas

### Sweet Endings

Cinnamon Sugar-Rolled Churros and Lemon Squares

## Slider Trio | \$40 per guest

### Starters

Baby Greens with Tomatoes, Cucumbers, Dried Cranberries and Red Onions  
 White Balsamic Vinaigrette and House Made Ranch

### Entrées (Please Select Three Sliders)

Burger with Grilled Onions | Burger with Pimento Cheese  
 BBQ Pulled Pork with Coleslaw | BBQ Beef Brisket with Cole Slaw  
 Crispy Fried Chicken with Dill Pickle Slice | Korean BBQ Pork Belly with Asian Slaw  
 Turkey Burger with Tomato Bruschetta | Meatball with Fresh Mozzarella  
 Shredded Pork Barbacoa with Crispy Onion Straws

### Accompaniments

House Made Pub Chips with Blue Cheese Fondue and Selection of Condiments

### Sweet Endings

Key Lime Pie and New York Cheesecake Tarts

## The Bistro | \$52 per guest

### Starters

Baby Spinach with Tomatoes, Candied Pecans, Dried Cranberries  
 Crumbled Gorgonzola and Champagne Vinaigrettes

### Entrées

Flank Steak with Shallot Pinot Noir Demi  
 Roasted Salmon Fillet with Lemon Herb Beurre Blanc  
 Portobello Ravioli with Wilted Spinach, Chardonnay Butter Sauce and Smoked Tomatoes

### Accompaniments

Rosemary Garlic Roasted New Potatoes, Sautéed Garden Vegetables with Orange Butter,  
 Bistro Rolls and Creamy Butter

### Sweet Endings

Pound Cake Topped with Whipped Cream and Sliced Fresh Berries  
 Belgium Chocolate Mousse Martini



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# Alternative Lunches

## Chilled Lunch | Plated \$30 per guest



**All Chilled Lunches Include:** Fruit Skewers, Choice of House Made Pub Chips, Grilled Vegetable Pasta Salad or Red Skin Potato Salad with Bacon, Warm Artisan Rolls, Butter, a Sweet Treat, Starbucks® Coffee, Tazo® Teas and Iced Tea

### Baby Spinach Grilled Chicken Salad

Dried Cranberries, Tomatoes, Cucumbers, Crumbled Gorgonzola, Toasted Almonds and Champagne Vinaigrette

### Grilled Salmon Salad

Local Organic Greens with Tomatoes, Jicama, Tomatoes, Cucumbers, Chopped Eggs and Prickly Pear Vinaigrette

### Sonoran Chicken Salad

Marinated Southwest Spiced Grilled Chicken Breast, Organic Greens, Avocado, Tomatoes, Red Onions, Queso Fresco and White Balsamic Vinaigrette

### Westward Cobb Salad

Baby Greens, Ancho Spiced Turkey Breast, Chopped Tomatoes, Black Beans, Roasted Corn, Bacon, Queso Cotija and Chipotle Ranch Dressing

### Sweet Treats Served Family Style

Lemon Bars and Chocolate Fudge Brownies



## Gourmet Box Lunch | Grab and Go \$26 per guest

**All Grab and Go Lunches Include:** Vegetarian Pasta Salad, Whole Fruit, Potato Chips, a Sweet Treat and Bottled Water

### Roasted Turkey Breast and Pepper Jack

Served with Herb Mayonnaise on a Freshly Baked Croissant

### Honey Ham and Swiss Cheese

Freshly Baked Sourdough Bread with Dijon Aioli

### Roast Beef on a Grilled Baguette

Topped with Crispy Onion Straws, Arugula and Chipotle Dressing

### Veggie Wrap

Grilled Garden Vegetables, Baby Mixed Greens, Feta Cheese and Hummus  
 Wrapped in a Flour Tortilla Wrap

### Sweet Treats (Choice of One)

Brownies, Chocolate Chip Cookie, Lemon Bar or Oatmeal Raisin Cookie







## Chilled

- Brie and Kiwi on Toast Rounds
- Blue Cheese Crostini and Candied Pecans
- Cucumber Cup with Grilled Corn and Black Bean Relish
- Smoked Chicken with Pineapple Salsa on Mini Baguette
- Tomato, Mozzarella and Basil Bruschetta
- Hazelnut Crusted Goat Cheese Lollipops
- Watermelon Gazpacho Shooter
- Goat Cheese and Sun Dried Tomato Bruschetta
- Prosciutto Wrapped Asparagus
- Beef Carpaccio Baguette with Parmesan Cream
- Beef Tartare on Mini Crostini
- Seared Duck Breast on Polenta with Prickly Pear Jalapeño Jelly
- Petite Potatoes and Smoked Salmon Mousse
- Smoked Salmon Pinwheels
- Ahi Tuna, Asian Slaw, Wasabi Crème on a Crispy Wonton
- Jumbo Lump Crab and Avocado Bruschetta
- Tuna Tartare on House Made Potato Crisps
- Oyster Spoons with Yuzu Habanero Ice
- Ceviche Cucumber Cup
- Chilled Jumbo Shrimp and Spicy Cilantro Cocktail Sauce
- Lump Crabmeat Spoons with Edamame Purée, Wasabi, Tobico and Citrus Ponzu

## Warm

- Black Bean and Corn Empanada and Cilantro Crema
- Pork Dumplings with Citrus Ponzu
- Creamy Tomato Bisque Shots with a Grilled Cheese Sammy
- Miniature Chicken Flautas and Chipotle Ranch Dip
- Spring Roll and Sesame Ginger Soy
- Portobello, Scallion and Spinach Quesadilla
- Chicken Empanada and House Roasted Salsa
- Bacon Wrapped Sea Scallops
- Chimichurri Beef Skewers
- Coconut Shrimp with Piña Colada Sauce
- Mini BBQ Pulled Pork Sliders with Coleslaw
- Mini Beef Sliders with Cheddar Cheese
- Petite Crab Cakes with Chipotle Remoulade
- Smoked Short Rib Tostada and Chipotle Cream
- Arancini with Fontal Cheese and Truffle Aioli
- Wild Mushrooms, Gruyère Cheese and Truffle Oil Flatbread
- Figs, Caramelized Onions, Gorgonzola Dolce, Walnuts and Arugula Flatbread
- Tomato, Fresh Mozzarella, Basil and Pesto Flatbread
- BBQ Pulled Chicken, Gruyère and Caramelized Red Onion Flatbread
- Lollipop Lamb Chops

**Choice of 4 | \$24 per guest**

**Choice of 6 | \$36 per guest**

**Choice of 8 | \$48 per guest**

*Pricing is based on one hour of service*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to prevailing tax and taxable service charge. Please advise Resort Sales Representative of any food allergies prior to event.*



**Meza | \$16 per guest**

Lemon Hummus, Roasted Red Pepper Hummus, Tabbouleh, Grape Leaves, Dried Fruits, Pita Chips and Lavosh

**Gourmet Cheese | \$16 per guest**

Garnished with Fresh Berries, Dried Fruits, Roasted Nuts, Crusty Breads and Crackers



**Smoked Salmon | \$20 per guest**

Capers, Eggs, Red Onions, Cream Cheese and Bagel Chips

**Grilled Vegetables | \$12 per guest**

Lightly Drizzled with Herb Oil with Smoked Tomato Dressing

**Fresh Fruit | \$14 per guest**

Seasonal Fruits, Mixed Berries with Honey Lime Yogurt

**Bruschetta | \$16 per guest**

Tomatoes, Fresh Mozzarella and Fresh Basil  
 Sherry Mushroom and Roasted Peppers  
 Tuscan White Bean and Rosemary



**Wok and Roll | \$20 per guest**

*The Wok*

Orange Chicken

*The Roll*

California Rolls, Spring Rolls, Pork Egg Rolls, Crab Rangoon and Potstickers  
 Sweet and Sour Sauce, Wasabi, Fresh Ginger and Mustard

**Slider Trio | \$20 per guest**

Served with House Made Pub Chip with Blue Cheese Fondue

**Please Select Three Sliders**

- BBQ Pulled Pork with Coleslaw
- Crispy Fried Chicken with Dill Pickle
- Buffalo Chicken Slider
- Meatball with Fresh Mozzarella
- Burger with Grilled Onions
- Burger with Pimento Cheese
- Turkey Burger with Cranberry Chutney
- Pulled Beef Short Rib with Crispy Onion Straws



### **Mac & Cheese | \$16 per guest**

Mac and New York State Cheddar Cheese

#### ***Choice of Two Toppings***

Braised Short Ribs, Bacon, Roasted Wild Mushrooms  
Grilled Shrimp or Grilled Vegetables

### **Quesadilla | \$16 per guest**

Tequila Flamed Chicken, Asadero and Cheddar Cheese  
Churrasco with Roasted Peppers, Onions and Pepper Jack Cheese  
Grilled Portobello with Baby Spinach, Caramelized Onions and  
Goat Cheese, House Roasted Salsa and Guacamole



### **Charcuterie | \$20 per guest**

Hard Salami, Capocollo, Mortadella, Prosciutto  
International and Domestic Cheeses  
Artisan Breads

### **Seafood Display | \$18 per guest**

*(Based on three pieces per guest)*

Jumbo Gulf Shrimp and Snow Crab Claws  
Served on Crushed Ice with Cocktail Sauce and Lemons



### **Brie en Croûte | \$14 per guest**

Served with French Bread

#### ***Your Choice of One***

Granny Smith Apple and Toasted Almonds  
- or -  
Caramelized Arizona Pecans

### **Spreads and Breads | \$14 per guest**

Warm Artichoke and Spinach Dip, Cheese Dip, Hummus and Roasted Eggplant Dip  
Pita Chips, French Bread and Lavosh

### **The Southwest | \$16 per guest**

Corn and Black Bean Dip, House Roasted Salsa, Guacamole,  
Warm Chili con Queso Dip and Tri-Colored Corn Tortilla Chips



## Composed Minis

### Chilled

Iceberg Lettuce, Gorgonzola Cheese, Applewood Smoked Bacon,  
Grape Tomatoes and Candied Pecans  
Dijon Vinaigrette

Roasted Beets, Arugula, Mandarin Oranges and Roasted Walnuts  
Citrus Vinaigrette

Romaine Hearts, Crispy Tortilla Strips, Grilled Sweet Corn,  
Grape Tomatoes and Queso Fresco  
Chipotle Buttermilk Dressing

Fresh Mozzarella, Tiny Tomatoes,  
Kalamata Olives, Artichokes and Arugula  
Crostoni with Balsamic Syrup

Smoked Salmon with Orecchiette Pasta  
Extra Virgin Olive Oil and Garden Vegetables  
Dill Aioli

Jumbo Gulf Shrimp (2)  
Cocktail Sauce and Fresh Citrus Zest

### Warm

Blackened Gulf Shrimp (2) with Stone Ground Grits

Yukon Gold Smashed Potatoes, Applewood Smoked Bacon,  
Cheddar and Chives

Hot and Spicy Chicken Satay with Ginger Infused Rice

Truffle Risotto with Woodland Mushroom Ragout

**\$8 each**

*(Minimum order of 25 pieces)*



**Oven Roasted Baron of Beef | \$16 per guest**

*Minimum of 80 guests*

Roasted Garlic au Jus, Horseradish Crème Fraîche and Silver Dollar Rolls

**Salmon Fillet Roasted in Banana Leaves | \$24 per guest**

Pineapple Salsa

**Maple Glazed Pork Loin | \$21 per guest**

Apple Pecan Demi and Grain Mustard Aioli



**Brown Sugar and Mustard Glazed Baked Ham | \$21 per guest**

Mayonnaise, Creole Mustard and Silver Dollar Rolls

**Peppercorn Crusted Beef Tenderloin | \$30 per guest**

Roasted Shallot Demi, Whole Grain Mustard,  
 Horseradish Crème Fraîche and Silver Dollar Rolls

**Roasted Tom Turkey | \$18 per guest**

Cranberry Relish, Herb Mayonnaise and Silver Dollar Rolls



**Baja Fish Taco Station | \$24 per guest**

Fresh Catch Fillet of Fish Roasted in Banana Leaves Served with Corn Tortillas,  
 Red Cabbage Slaw, Pico de Gallo, Pineapple Salsa, Lime Wedges and Chipotle Crema

**Lamb Souvlaki Station | \$29 per guest**

Roasted Leg of Lamb Marinated with Mint, Garlic, Oregano and Lemon Juice with  
 Pita Bread, Tzatziki Sauce, Kalamata Olives and Diced Cucumbers

**Mediterranean Station | \$22 per guest**

Served with Focaccia Bread

Pumpkin Ravioli Tossed in a Brown Sage Walnut Butter  
 Portobello Mushroom Ravioli Tossed in a Chardonnay Butter Sauce  
 Mediterranean Salad "On the Rocks" Mixed Baby Greens, Grape Tomatoes,  
 Crumbled Feta Cheese, Spring Onions and Red Wine Dijon Vinaigrette

*Pricing based on one hour of service.*

*A \$125 Chef Fee is required for all Action Stations.*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to prevailing tax and taxable service charge. Please advise Resort Sales Representative of any food allergies prior to event.*

## Action Stations

*A \$125 Chef Attendant Fee is required for all Action Stations*



### Ice Cream Sundae Shop | \$15 per guest

Häagen-Dazs® Chocolate, Strawberry, Vanilla Ice Cream and House Made Coconut Sorbet, M & M's, Chocolate Chips, Heath Bar Crunch, Oreo Cookies, Rainbow Sprinkles, Marshmallows, Hot Fudge and Caramel Sauce

### Chocolate Fountain | \$25 per guest

*Minimum of 100 guests*

Choice of Belgian Milk, White or Dark Chocolate

Dipping items to include Pound Cake, Rice Crispy Treats, Marshmallows, Strawberries, Bananas, Pineapple, Brownie Bites, Pretzels, Biscotti, Cream Puffs and Macaroons



### Banana Foster Flambé | \$15 per guest

Bananas Flambéed with Caribbean Rum and Raw Brown Sugar  
Accompanied by Vanilla Ice Cream

### Coffee Bar | \$18 per guest

*Minimum of 100 guests*

Espessos, Cappuccinos and Lattes served by our professional Barista directly from our beautiful espresso cart



## Dessert Displays

### Cupcake Tower | \$18 per guest

Our Selection of Cupcake with Vanilla Bean, Chocolate, Banana Nut, Red Velvet and Peanut Butter Cup Cakes  
Tastefully Decorated with Icings and Artistic Toppings

### Viennese Station

*(Based on three pieces per person)*

**Choice of 4 | \$12 per guest**

**Choice of 6 | \$18 per guest**

**Choice of 8 | \$24 per guest**

French and Italian Mini-Pastries to include Assorted Mousse Cups, Hand-Dipped Chocolate Strawberries, Mini Éclairs, Fresh Fruit Tarts, Lemon Bars, Mini Cheesecake and Chocolate Decadent Diamonds, Chocolate Rumble Bar, Petite Cannoli and French Macaroons

# Plated Dinner

Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

**All Plated Dinners Include:** Assorted Warm Rolls, Butter, Starbucks® Coffee and Tazo® Teas.



## Starters (Choice of One)

### Young Greens

Baby Greens with English Cucumbers, Grape Tomatoes, Julienned Jicama and Carrots; Served with your choice of Prickly Pear Vinaigrette or Creamy Ranch Dressing

### Baby Iceberg

Cucumber, Red Onion, Baby Tomatoes, Bacon and Maytag Blue Cheese Crumbles  
 Buttermilk Dressing

### Caprese

Fresh Mozzarella, Heirloom Tomatoes, Arugula and Basil Oil  
 Drizzled with Balsamic Vinegar Glaze

### Local Greens

Mandarin Oranges, Heirloom Tomatoes, Candied Pecans and Queso Fresco  
 Lime Lavender Vinaigrette

### Southwest Caesar

Romaine Hearts, Parmesan Cheese Crisp and Garlic Croutons  
 Chipotle Caesar Dressing

### White Truffle Risotto

Leek Beurre Blanc

### Wild Mushroom Ravioli

Parmesan Crème and Lemon Balm

### Lobster Bisque with Sherry

## Starter Enhancements

### Jumbo Shrimp Cocktail | \$8 per guest

Lemon and Traditional Cocktail Sauce

### Crab Cake | \$8 per guest

Thai Curry Sauce and Asian Slaw

### Pan Seared Sea Scallops | \$8 per guest

Melted Leeks and Pancetta Served Over Risotto



*We will be happy to offer a choice of up to 3 entrées ~ the highest price will prevail.*

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**All Plated Dinners Include:** Assorted Warm Rolls, Creamy Butter, Starbucks® Coffee and Tazo® Teas.



## Entrées

### **Chicken de Provence | \$56 per guest**

Frenched Herbes de Provence-Seasoned Chicken Breast served with Oven-Dried Tomatoes, Roasted Shallots and Grilled Asparagus on a bed of Stewed Lentils

### **Chicken Forestiere | \$59 per guest**

Chicken Breast filled with Wild Mushrooms and Crispy Pancetta served with Sherry Tarragon Cream, Whipped Potatoes and Baby Carrots

### **Tuscany Chicken | \$58 per guest**

Stuffed Frenched Chicken Breast with Baby Spinach, Goat Cheese and Caramelized Onions, accented with Marsala Sauce, Rosemary Roasted Potatoes and Chef's Selection of Garden Vegetables

### **Seared Mahi Mahi | \$62 per guest**

Orange Miso Glaze, Oriental Rice and Ginger Infused Asian Vegetables

### **Roasted Sea Bass Adobado | \$64 per guest**

Lime Cilantro Rice and Calabacitas

### **Pistachio Crusted Salmon | \$60 per guest**

Presented on a bed of Wilted Baby Spinach with Diced Tomatoes and Balsamic Onions Drizzled with Mustard Herb Dressing

### **Grilled Double-Cut Pork Chop | \$62 per guest**

Prickly Pear Barbecue Demi, Sweet Potato Purée and Blistered Sugar Snap Peas

### **Brown Sugar and Chile Rubbed Roasted Pork Loin | \$59 per guest**

Calvados Cream, Apple Chutney, Stone Ground Cheddar Grits and Wilted Baby Spinach

### **Braised Beef Short Ribs | \$68 per guest**

Cabernet Demi, Purée de Pommes and Steamed Asparagus

### **Grilled Flat Iron Steak | \$66 per guest**

Char-Grilled Steak accented with Chimichurri Sauce Roasted Garlic Potatoes and Chef's Selection of Vegetables

### **Filet Mignon | \$78 per guest**

Rosemary Demi-Glace, Horseradish Mashed Potatoes and Creamed Spinach

### **Grilled Rib-Eye Steak | \$72 per guest**

Black Truffle Butter, Crispy Onion Strings, Gorgonzola Mashed Potatoes and Sautéed Broccolini

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**All Plated Dinners Include:** Starbucks® Coffee and Tazo® Teas.



## Desserts (Choice of One)

### **Amaretto Cheesecake**

Almond Crème Anglaise and Infused with Traditional Italian Amaretto Flavor

### **Carrot Cake**

Filled with Walnuts and Raisins topped with Cream Cheese Frosting

### **Chocolate Flourless Torte**

Dark Chocolate Glaze and Raspberry Coulis

### **Chocolate Pecan Pie**

Traditional Filling Laced with Dark Chocolate

### **Jamaican Apple Spice Cake**

Butter Rum Crème

### **Tiramisu**

Mascarpone Cream and Layered with Coffee Liqueur-Soaked Lady Fingers

### **Chocolate Triple Mousse Tower**

This three-layer mousse dessert made of White, Dark and Milk Chocolate Mousse on Chocolate Cake Bases

### **Rustic Apple Tart**

Artisan Sweet Dough topped with Sliced Caramelized Apples  
 Served with Whipped Cream and Caramel Drizzle



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## La Fiesta | \$65 per guest

### Starters

House Made Fire Roast Salsa and Tri-Colored Tortilla Chips  
 Chef Antonio's Chicken Tortilla Soup with Diced Avocado and Crispy Tortilla Strips  
 Sonoran Salad with Chilled Romaine Lettuce, Grape Tomatoes, Carrots, Jicama, Spiced Pecan and Queso Fresco; served with Chipotle Ranch or Prickly Pear Vinaigrette

### Entrées

Navajo Spiced Seared Beef Strips with Pepper and Onion Fajitas  
 Tequila Flamed Chicken Strips with Peppers and Onions Fajitas  
 Portobello Mushrooms, Sweet Onions, Peppers and Julienned Squash Fajitas  
 Seasoned with Cilantro, Lime and Sea Salt

### Accompaniments

Cilantro and Lime Rice  
 Vegetarian Black Beans with Garlic, Peppers and Onions  
 Flour and Corn Tortillas, Pickled Red Onions, Radishes, Salsa, Sour Cream and Smashed Avocado

### Sweet Endings

Dulce de Leche Churros and Mini Kahlúa Flans

## Southwestern | \$69 per guest

### Starters

Ensalada Ranchera Salad with Hearts of Romaine, Crispy Tortilla Strips, Grape Tomatoes, Cucumbers and Roasted Corn with Chipotle Ranch Dressing  
 House Made Guacamole, Fire Roasted Salsa and Garden Tomatillo Salsa  
 Accompanied by Tri-Colored Tortilla Chips

### Entrées

Cochinita Pibil Mexican Pulled Pork with Achiote and served with Pickled Onions, Radish Slaw and Shredded Cabbage  
 Grilled Chicken Pineapple Mole with Raisins and Almonds  
 Green Chile and Sweet Corn Tamales with Cilantro and Lime Cream

### Accompaniments

Calabacitas Con Queso with Sweet Onions, Corn, Cilantro and Peppers  
 Frijoles Charros Classic Stewed Pinto Beans with Chorizo and Bacon  
 Poblano and White Cheddar Scalloped Potatoes  
 Warm Flour Tortillas

### Sweet Endings

Cinnamon Chocolate Nachos and Arizona Pecan Pie

*Dinner Buffets prices are based on 90 minutes of service.*

*Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests.*

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**All Dinner Buffets Include:** Starbucks® Coffee and Tazo® Teas.



## **That's Amore | \$75 per guest**

### **Starters**

Traditional Caesar Salad with Parmesan and Croutons  
 Caprese Display with Vine-Ripened Tomato with Sliced Fresh Mozzarella Cheese, Garden Basil, Balsamic Glaze and Extra Virgin Olive Oil

### **Entrées**

Cheese Tortellini tossed with Oven-Dried Tomatoes, Mushrooms, Scallions and Roasted Garlic Parmesan Cream Sauce  
 Pan-Seared Salmon Fillet served with Limoncello Cream on Creamy Parmesan Polenta  
 Chicken Parmesan on a bed of Linguine tossed in Olive Oil

### **Accompaniments**

Antipasto with Tuscan Grilled Vegetables and Cured Italian Meats  
 Herb Focaccia and Garlic Bread

### **Sweet Endings**

Tiramisu and Frangelico Cheesecake

## **Asian Delight | \$79 per guest**

### **Starters**

Rice Noodle Salad with Asian Vegetable Slaw and Ginger Tamarin Dressing  
 Cucumber Salad with Black and White Sesame Seeds Rice Vinegar Dressing  
 Dim Sum includes Steamed Shrimp Sui Mai, Pan-Fried Pork Dumplings and Vegetable Pot Stickers; served with Dim Sum Dipping Sauce with Ginger and Chile Sauce

### **Entrées**

Mongolian Beef Asparagus, Mushroom, Onions, Bell Peppers and Garlic Chile Sauce  
 Grilled Mahi Mahi with Orange Miso, Sesame Seeds, Bok Choy and Shiitake Mushrooms  
 Barbecue Pork Fried Rice

### **Accompaniments**

Mandarin Vegetable Stir Fry with Black Beans and Soy Sauce  
 Crispy Chow Mein Noodles, Duck Sauce and Chinese Hot Mustard

### **Sweet Endings**

Coconut Layer Cake and Almond Cheesecake



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*Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests.*

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**All Dinner Buffets Include:** Starbucks® Coffee and Tazo® Teas.

**Chuck Wagon Cookout | \$79 per guest**

**Starters**

Romaine Lettuce with Cucumbers, Grape Tomatoes, Black Beans,  
 Roasted Corn, Garlic Croutons and Avocado Ancho Chipotle Vinaigrette  
 Red Skin Potato Salad with Navajo-Spiced Mayonnaise

**Entrées**

Golden Margarita Chicken marinated in Tequila, Blue Agave Nectar and Fresh Citrus  
 Trail's End Mesquite-Smoked Baby Back Ribs with Honey Bourbon Barbecue Sauce  
 Honey Ancho Rubbed Beef Ribeye

**Accompaniments**

Sweet Chile Spiced Corn on the Cob  
 Vegetarian Baked Beans accented with Brown Sugar and Melted Onions  
 Jalapeño Cornbread and Creamy Sweet Butter

**Sweet Endings**

Peach Cobbler with Vanilla Ice Cream

**Westward Look | \$80 per guest**

**Starters**

Grilled Vegetable Salad with Balsamic Vinaigrette  
 Baby Iceberg Wedge with Heirloom Tomatoes and Buttermilk Dressing

**Entrées**

Churrasco New York Strip Steak with Chimichurri  
 Roasted Pork Loin with Caramelized Onions and Mojo Jus

**Accompaniments**

Hatch Green Chile Mashed Potatoes  
 Vegetarian Black Beans with Garlic, Peppers and Onions  
 Chef's Bread Basket and Creamy Sweet Butter

**Sweet Endings**

Cinnamon Chocolate Nachos and Margarita Cheesecake

**Surf Meets Turf | \$88 per guest**

**Starters**

Traditional Caesar Salad with Parmesan and Croutons

**Entrées**

Braised Beef Tenderloin or Medallions with Crispy Onion Straws and Pinot Noir Demi  
 Shrimp Linguine tossed with Garlic and Olive Oil  
 Lobster Mac 'n Cheese

**Accompaniments**

Asparagus, Baby Carrots, Chef's Bread Basket and Creamy Sweet Butter

**Sweet Endings**

Key Lime Pie and Fresh Berries



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## Entrées

### **Whole Wheat Farro**

Artichokes Hearts, Asparagus, Capers & Pomegranate

### **Grilled Marinated Seasonal Vegetables**

Served on a Bed of Quinoa

### **Soy Ginger Marinated Tofu**

Asian Vegetables

### **Sweet Chili Glazed Tofu**

Bok Choy and Shiitake Mushrooms

### **Herb Marinated Grilled Tofu**

Freshly made Tofu topped with Tomato-Chutney  
 Served with Wild Rice Pilaf and Bouquetière of Vegetables

### **Steamed Brown Rice with Asian Vegetables**

Stir Fried Oriental Vegetables tossed in Ginger Sesame Seed Tamari Sauce

### **Grilled Vegetable Napoleon**

The Season's Finest Vegetables, Char-Grilled  
 Presented on a Bed of Roasted Red Pepper Coulis  
 Served with Fresh Herb Couscous

### **Portobello Mushroom Ravioli\***

Pasta filled with Portobello Mushrooms  
 Served on a bed of Wilted Greens with a Chardonnay Butter Sauce

### **Panko Breaded Tofu\***

Parmesan and Panko-Crusted Tofu Served with a Chunky Tomato Basil Sauce  
 Linguine Pasta and Garden Vegetable Ratatouille

*\* Items are vegetarian, but not vegan as they contain egg*



### Premium

Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Camarena Tequila  
Jack Daniel's Whiskey  
Jim Beam Bourbon  
Chivas Regal Scotch

### Ultra Premium

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Captain Morgan Rum  
Hornitos Reposado Tequila  
Maker's Mark Bourbon  
Johnnie Walker Black Scotch

**All Bars Include Imported and Domestic Beer, Clos du Bois Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and Merlot, Soft Drinks, Juices, Still and Sparkling Water**

### Hosted Bar Service

#### Premium Bar

Cocktails	\$8
Martinis and Manhattans	\$11
Wine by the Glass	\$8

#### Ultra Premium Bar

Cocktails	\$9
Martinis and Manhattans	\$12
Wine by the Glass	\$8

#### All Bars

Craft & Specialty Beer	\$6
Domestic Beer	\$5
Soft Drinks, Still and Sparkling Water	\$4

### Specialty Bars

#### The Martini Bar | \$13 each

Featuring Tito's Handmade Vodka and Tanqueray Gin  
Choose Any Three of These Outstanding Cocktails to Add to Any Bar  
Dirty Martini, Carmel Apple Martini, Pomegranate Martini, Lemon Drop Martini, Lychee Martini, Chocolate Chili Martini and Chocolate Espresso Martini

#### The After Dinner Bar | \$12 each

Kahlúa, Bailey's Irish Cream, Tia Maria Sambuca Romano 'White', Grand Marnier, Godiva Chocolate Liqueur, Amaretto, Hennessy V.S.O.P. Cognac

*Cash Bar Service is available at additional \$1 per guest.*

*A bartender fee of \$125 is required for every 100 guests*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to prevailing tax and taxable service charge. Please advise Resort Sales Representative of any food allergies prior to event.*

## Wines by the Glass

	glass	bottle
<b>House Wine - Clos du Bois</b>		
Chardonnay, Sauvignon Blanc, Pinot Grigio	9	39
Pinot Noir, Cabernet Sauvignon, Merlot		

### Sparkling

Cantine Maschio, Prosecco, Italy	9	39
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### White Wine

Nobilo, Sauvignon Blanc, New Zealand	11	44
Sonoma Cutrer, Russian River Ranches Chardonnay, California	11	44
Stronghold, Chardonnay, Arizona	9	39
Kendell-Jackson, Chardonnay Vintner's Reserve, California	11	42
Mondavi, Chardonnay, Napa	11	42
Ruffino Lumina, Pinot Grigio	9	39
Pacific Rim, Riesling, Columbia Valley	9	39
Stronghold, White Blend, Arizona	10	41

### Red Wine

Mark West, Pinot Noir, Central Coast	10	40
Robert Mondavi, Merlot, California	11	48
Hidden Crush, Cabernet Sauvignon, Central Coast	11	44
Kendell-Jackson, Cabernet Sauvignon Vintner's Reserve, California	12	48
Stronghold, Cabernet Sauvignon, Arizona	9	39
Banfi, Chianti, Italy	10	40
Castillion De Bosco, Sangiovese Rosso Di Montalcino, Italy	10	40
Clos Du Bois, Marlstone, Red Blend Alexander Valley	11	45
Robert Mondavi, Cabernet, Napa	11	44
Beaulieu Vineyards, Zinfandel, California	11	44

## Italian & Spanish Wines

	vintage	bottle
Ruffino Riserva, Chianti Classico Ducale Oro, Italy	2009	65
Indue, Super Tuscan, Italy	2007	72
Ruffino, Modus, Super Tuscan, Italy	2008	98
Allegrini, La Poja, Red Blend, Italy	1998	95
Tenuta Dell'Ornellaia, Italy	1999	200
Bodegas Y Vinedos, Ribera Del Duero	1992	130

## Large & Small Format

	vintage	bottle
Estancia, "Meritage," Paso Robles, Half Bottle	2012	40
Mumm Napa, Cuvée, Magnum	MV	48
Mumm, Cordon Rouge Brut, France, Magnum	MV	99
Madrigal, Cabernet, Napa, Magnum	1997	120
Dominus, Napa, Magnum	1995	500
Jim Barry Armagh, Shiraz, Australia, Magnum	1995	160
Faiveley Nuits-Saint-Georges, Burgundy Super Magnum	1996	200
Dow's Porto, Portugal, Magnum	1963	450
Bual, Madiera	1920	450

## Sparkling Wines & Champagnes

Cantine Maschio, Prosecco, Italy	MV	39
Chandon, Blanc de Noir Magnum Carneros, California	MV	120
Veuve-Cliquot, "Yellow Label," France	MV	120
Perrier-Jouët, Brut, Champagne, France	MV	160
Dom Ruinart, Blanc de Blancs, France	1979	250
Taittinger, Brut Rosé Millésime, France	1993	300

## Light Intensity White

Gioioso, Moscata, Italy	MV	39
Pacific Rim, Riesling, Columbia Valley	2012	39
Nobilo, Sauvignon Blanc Marlborough, New Zealand	2013	42

## Chardonnay

Sonoma Cutrer, Russian River, California	2013	44
Kendall-Jackson, California	2013	42
Laguna, Russian River	2012	55
Franciscan, Cuvée Sauvage, Napa	2012	42
Alysian, Russian River	2009	55

Please Note: Wine List is Subject to Change and Availability

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## Pinot Noir & Burgundy

	vintage	bottle
Wild Horse, Unbridled, Santa Barbara	2012	42
One Hope, California	2013	39
Folie à Deux, Sonoma	2012	52
Dreaming Tree, California	2013	58
Erath, Willamette Valley, Oregon	2013	56
Mark West, Willamette Valley, Oregon	2013	40
Argyle, Willamette Valley, Oregon	2013	69
Rainstorm, Pinot Noir, Oregon	2012	39
Nobilo, Pinot Noir, New Zealand	2013	69
Corton Clos Du Roi, Grand Cru	1998	150
Domaine Newman, Mazis-Chambertin Côte de Nuits, France (1)	1997	150
Latricières-Chambertin, Grand Cru Côte de Nuits, France	1998	224

## Merlot & Malbec

Alamos, Malbec, Mendoza, Argentina	2014	39
Terrazasde los Andes, Alto Malbec, Argentina	2013	42
Henschke, Abbotts Prayer, Merlot, Australia	2003	99

## Red Blends & Bordeaux

Clos Du Bois, Marlstone, Red Blend	2011	45
Saved, Red Blend, California	2012	52
Thirteen Appellations, Meritage, Napa	2003	160
Franciscan, Magnificat, Meritage, Napa	2011	69
Cain Five, Cabernet Blend, Napa	2007	120
Château Le Bon Pasteur, Pomerol (3)	1995	160
Spring Mountain, Elivette, Cab Blend, Napa	2007	190
Château Talbot, St. Julien, France (5)	1992	250
Château Talbot, St. Julien, France (4)	1994	250
Château Cos d'Estournel, St. Estèphe (3)	1996	420
Château Cos d'Estournel, St. Estèphe (3)	1993	420
Château Ducru-Beaucaillou, St Julien	1996	300
Château Mouton-Rothschild Pauillac, France (1)	1981	600
Col Solare, Columbia Valley	'99, '04	99

## Cabernet Sauvignon

	vintage	bottle
William Hill, Cabernet, Central Coast	2012	42
Kendell-Jackson, Vintner's Reserve, California	2012	48
Silver Palm, California	2011	49
Joel Gott, 815, California	2012	49
Mt. Veeder, Napa	2011	54
Napa Cellars, Napa	2011	69
Justin, Paso Robles	2012	75
Legacy Vineyards, Cabernet Blend Alexander Valley, Australia (6)	1997	120
Hartwell, Stags Leap	1993	150
Lokoya "Howell Mountain", Napa	1999	180
Lokoya "Rutherford", Napa	1997	180
Lokoya "Diamond Mountain", Napa	1997	180
Whitehall Lane, Napa	1996	180
Constant, Diamond Mountain	'96, '97	100

## Shiraz & Rhône

Château Tanunda, Grand Barossa, Shiraz Barossa Valley, Australia	2010	45
Jim Barry, McRae Wood, Shiraz Clare Valley, Australia (1)	2002	60
E & E Black Pepper, Barossa Valley, Australia	1999	99
Yalumba Octavius, Barossa Valley, Australia	1997	99
Brokenwood, Graveyard Vineyard, Shiraz Hunter Valley, Australia	2000	99
Henschke, Mount Edelstone Eden Valley, Australia	1998	120
Henschke, Hill of Grace Eden Valley, Australia	1997	120
Yalumba Reserve, Cabernet Shiraz Blend Barossa Valley, Australia	1996	120
Jim Barry, Armagh Clare Valley, Australia	'97, '98, '99, '00	90
Domaine Bernard Chave, Hermitage	1986	80
La Sizeranne, Hermitage		99
Domaine des Rozets, Coteaux du Tricastin	2001	160

Please Note: Wine List is Subject to Change and Availability

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to prevailing tax and taxable service charge. Please advise Resort Sales Representative of any food allergies prior to event.



# All-Day Meeting Packages



## Sonoran Meeting Package

*Sonoran Meeting Package includes room rental, wireless Internet access LCD support, Drop Down Screen and complimentary valet or self-parking for your attendees*

### All Day Beverage Service

**Starbucks® Coffee and Tazo® Teas**  
**Assorted Soft Drinks, Still and Sparkling Water**

### The Catalina Continental

**Freshly Squeezed Orange Juice**  
**Seasonal Fruits and Berries**  
**Breakfast Pastries, Muffins and Croissant**  
**Sweet Butter and Preserves**

### Morning Break

**Greek Yogurt and Berry Parfaits**  
**House made Granola**

## Arizona à la Carte Lunch Buffet

### Starters

Mixed Green Salad with Tomato, Cucumber, Red Onion, Lemon Vinaigrette

### Entrées

Roast Beef on a Crispy Baguette, Crispy Onion Straws, Arugula and Chipotle Dressing  
 Grilled Vegetable Wrap with Avocado and Salsa Fresca  
 Grilled Chicken Caesar Salad Wrap

### Accompaniments

House Made Potato Chips

### Sweet Endings

Fudge Brownies and Assorted Cookies

### Afternoon Break

**Häagen-Dazs® Ice Cream Bars, Frozen Fruit Bars and Ice Cream Sandwiches**

**\$92 per guest**

*Pricing based on a minimum of 20 guests*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to prevailing tax and taxable service charge. Please advise Resort Sales Representative of any food allergies prior to event.*

# All-Day Meeting Packages

## Santa Catalina Meeting Package

*Santa Catalina Meeting Package includes room rental, wireless Internet access LCD support, Drop Down Screen and complimentary valet or self-parking for your attendees*



### All Day Beverage Service

**Starbucks® Coffee and Tazo® Teas**

**Assorted Soft Drinks, Still and Sparkling Water**

### The Breakfast Sandwich Buffet

**Freshly Squeezed Orange Juice**

**Seasonal Melons and Berries**

**Bacon or Sausage, Egg and Cheese on an English Muffin**

**Egg Whites with Grilled Vegetables Whole Wheat Wrap**

**Egg, Potatoes and Cheese Burrito with Fire Roasted Salsa**

### Morning Break

**Greek Yogurt and Berry Parfaits**

**House made Granola**

### Soup and Salad Lunch Buffet

#### *Starters*

Wild Mushrooms, Gruyère, Caramelized Onions and Truffle Oil Flatbread

Margherita with Tomato, Fresh Mozzarella and Basil Pesto Flatbread

#### *Entrées*

Creamy Tomato Bisque and Chicken Noodle Soup

Lettuces include Baby Kale Lettuce, Crisp Romaine and Baby Greens

Toppings include Grilled Skirt Steak, Rosemary Garlic Marinated Chicken Breast,

Tomatoes, Cucumbers, Roasted Beets, Avocado, Dried Cranberries, Red Onions,

Bacon, Sunflower Seeds, House Made Parmesan Croutons,

Blue Cheese Crumbles and Sharp Cheddar

Dressings include Prickly Pear Vinaigrette,

Creamy Blue Cheese and House Made Chipotle Ranch

#### *Accompaniments*

Assorted Crostini and Sliced French Baguettes

#### *Sweet Endings*

Fresh Fruit Kabobs with Honey Yogurt Dip

### Afternoon Break

**House Made Potato Chips**

**Warm Pretzel Bread Sticks**

**Cracker Jacks**

**Pigs in a Blanket with Deli Mustard**

**\$98 per guest**

*Pricing based on a minimum of 20 guests*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to prevailing tax and taxable service charge. Please advise Resort Sales Representative of any food allergies prior to event.*