Reinventing event cuisine
Aventura...A Premier Catering Company

Innovative cuisine. Dramatic presentation. Impeccable service. These elements combine to form Aventura’s mission statement, and not coincidentally are the elements that come together in a truly special event. With passion and commitment, Aventura’s family of talented professionals strive to deliver a singular experience to our clients and their guests.

Sharing Our World

As a company and as individuals, we at Aventura are committed to sustainable and environmentally-friendly practices. We continually examine all areas of our business to ensure we have sound policies and to implement systems that reduce our carbon footprint. As participants in the Monterey Bay Aquarium “Seafood Watch Program”, Aventura develops menus that include recommended “safe” seafood, which helps maintain appropriate levels of food sources in our oceans. Looking to the local market, Aventura incorporates produce from local farms which allows us to offer fresh, seasonal ingredients with minimal transportation requirements.

Our entire team is committed to sustainable practices. Every day we consider and address issues that matter most to our guests, partners, communities and employees. We are committed to protecting and improving our environment.

We understand the power and importance of food in our daily lives, and we recognize that food choices have a significant impact on health, culture, environment, and local and global economies. We strive to offer our clients and guests foods that are produced in a sustainable manner – from the farm to your event table.
INNOVATIVE CUISINE | DRAMATIC PRESENTATION | IMPECCABLE SERVICE

*Administration charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administration charge is distributed to employees.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST | CONTINENTAL

Beverage station including Starbucks® coffee, tea, and tea

Health rain breakfast
- Rustic cut fruits, berries
- Mixed berries, yogurt, citrus toasted granola on side
- Low fat raisin bran muffins, carrot poppyseed muffins
- Orange juice, cranberry juice

Camelback trail
- Sliced seasonal fruits, berries
- Innovation breakfast breads
- Assorted bagels
- Cream cheese, strawberry cream cheese, whipped butter, strawberry preserves
- Orange juice, cranberry juice

Valley breakfast
- Local seasonal whole fruits
- Assorted muffins, danish pastries
- Orange juice

BREAKFAST | THEMED BUFFET

Beverage station including Starbucks® coffee, tea, and tea

Cattlemen’s breakfast
- Sliced seasonal fruits, berries
- Innovation breakfast breads
- Buttermilk biscuits, country gravy
- Applewood smoked bacon
- Country sausage links
- Upgrade to chicken apple sausage $2.00
- Creamy scrambled eggs, scalloons
- Home style sliced breakfast potatoes, caramelized onions
- Orange juice, cranberry juice

South of the border
- Chilli lime fruits, berries
- Barbacoa beef
- Pico de gallo potatoes
- Chorizo, egg, pepper jack cheese
- Spicy tomato salsa
- Refried beans
- Warm flour tortillas
- Orange juice, cranberry juice

Healthy morning
- Local berries, fruit, melon
- Ruby red grapefruit, fresh mint garnish
- Vanilla yogurt, side of citrus toasted granola
- Flax seed bran muffins
- Butternut squash poppy seed muffins
- Chicken apple sausage frittata, tomato relish
- Mushrooms, spinach frittata, butternut squash salsa
- Orange juice, cranberry juice

THE MENU
**BREAKFAST BUFFET | ENHANCEMENT**

Add to any breakfast buffet menu:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Croissant sandwich</td>
<td></td>
</tr>
<tr>
<td>Scrambled eggs, applewood bacon, cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Spicy spinach burrito</td>
<td></td>
</tr>
<tr>
<td>Scrambled eggs, crispy potatoes, pepper jack cheese</td>
<td></td>
</tr>
<tr>
<td>Mashed potatoes, fresh spinach, spinach wrap</td>
<td></td>
</tr>
<tr>
<td>Lox and bagels</td>
<td></td>
</tr>
<tr>
<td>Smoked salmon, fried capers, shaved red onions</td>
<td></td>
</tr>
<tr>
<td>Mincéd eggs, lemon oil cream cheese</td>
<td></td>
</tr>
<tr>
<td>Steel cut oatmeal</td>
<td></td>
</tr>
<tr>
<td>Brown sugar, golden raisins, honey, cinnamon</td>
<td></td>
</tr>
<tr>
<td>Berry parfait</td>
<td></td>
</tr>
<tr>
<td>Panko or strawberry yogurt, citrus toasted granola, fresh berries</td>
<td></td>
</tr>
</tbody>
</table>

**iced coffee station**

Starbucks® coffee, regular and decaffeinated, classic vanilla, hazelnut syrup

**ENHANCEMENT | ACTION STATIONS**

$15.00 charge for each action station attendant (based on 50 guaranteed stations)

<table>
<thead>
<tr>
<th>Station</th>
<th>Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelet station</td>
<td>Sliced mushrooms, sweet peppers, applewood bacon, smoky ham, tomatoes, shredded cheese, spinach, scallions</td>
</tr>
<tr>
<td>Pancake station</td>
<td>Make your own</td>
</tr>
<tr>
<td></td>
<td>Panko and strawberry yogurt, seasonal berries, cinnamon, honey toasted granola</td>
</tr>
<tr>
<td>Belgian waffle station</td>
<td>Belgian waffles, fresh berry compote, wildflower honey butter, maple syrup, whipped cream</td>
</tr>
<tr>
<td>Espresso and cappuccino cart</td>
<td>Espresso, cappuccino, latte, hot and iced drinks</td>
</tr>
<tr>
<td>Bloody Mary bar</td>
<td>House vodka, tomato juice, clamato juice, Worcestershire sauce, fresh gusted homadeath, selection of hot sauces, celery sticks, jumbo olives, lemons, limes</td>
</tr>
</tbody>
</table>

**BREAKFAST | PLATED**

Includes breakfast potatoes (free-style), orange juice, Starbucks® coffee, hazelnut syrup. Final guarantee of less than 20 guests is subject to 10% administrative charge.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southwest chalupas</td>
<td></td>
</tr>
<tr>
<td>Crispy bacon, creamy southwestern eggs, fiesta home-style potatoes</td>
<td></td>
</tr>
<tr>
<td>Fried fritterbread, refried beans, scallions, house-made pico de gallo</td>
<td></td>
</tr>
<tr>
<td>Country breakfast</td>
<td></td>
</tr>
<tr>
<td>Applewood smoked bacon, breakfast sausage, cheesy hash brown medallions</td>
<td></td>
</tr>
<tr>
<td>Creamy scrambled eggs, grilled multi-grain aïoli bread</td>
<td></td>
</tr>
<tr>
<td>Chicken sausage mushroom frittata</td>
<td></td>
</tr>
<tr>
<td>Chicken apple sausage, mushroom frittata, country fried potatoes</td>
<td></td>
</tr>
<tr>
<td>Malted red pepper sauce, tomato relish</td>
<td></td>
</tr>
<tr>
<td>Sonoran vegan cactus less tart</td>
<td></td>
</tr>
<tr>
<td>Sun-dried tomatoes, scallion red onion, fresh cilantro</td>
<td></td>
</tr>
<tr>
<td>Malted yellow pepper coulis, daikon salad</td>
<td></td>
</tr>
<tr>
<td>Chorizo egg enchiladas</td>
<td></td>
</tr>
<tr>
<td>Chorizo, fluffy scrambled eggs, jack cheese, corn tortilla</td>
<td></td>
</tr>
<tr>
<td>Red chili sauce, refried beans, shredded cheese</td>
<td></td>
</tr>
<tr>
<td>Malted corn, black bean relish</td>
<td></td>
</tr>
</tbody>
</table>

**BREAKFAST | PLATED ENHANCEMENT**

Add to any breakfast plated menu:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh fruit</td>
<td></td>
</tr>
<tr>
<td>Sliced seasonal fruits, berries</td>
<td></td>
</tr>
<tr>
<td>Panna cotta</td>
<td></td>
</tr>
<tr>
<td>Strawberry or vanilla panna cotta, blueberries, toasted granola, macerated mixed berries</td>
<td></td>
</tr>
<tr>
<td>Champagne mimosa</td>
<td></td>
</tr>
<tr>
<td>Chilled house champagne, splash of fresh squeezed orange juice</td>
<td></td>
</tr>
<tr>
<td>Berry parfait</td>
<td></td>
</tr>
<tr>
<td>Vanilla or strawberry yogurt, citrus toasted granola, fresh berries</td>
<td></td>
</tr>
</tbody>
</table>

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*Administrative charge is not considered for tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees.

*Currently we are not garnishing, partially packaged,节假日, or repetitive items for this area of fresh salad bar.

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**Innovative cuisine | dramatic presentation | impeccable service**

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À LA CARTE SELECTIONS

**sweet**

- 42 per dozen innovation breakfast breads
- 45 per dozen assorted muffins
- 45 per dozen assorted cookies
- 45 per dozen Rich white chocolate M&M® topped blondies
- 45 per dozen assorted danish pastries
- 4 per dozen assorted fruit yogurts
- 4 each assorted pepsi® soft drinks
- 4 each mini scones, éclairs, opera torte
- 4 each mini pretzels, spicy snack mix

**candy bars**

- 4 each mini scones, éclairs, opera torte
- 4 each mini pretzels, spicy snack mix

**dessert bars**

- 4 each mini scones, éclairs, opera torte
- 4 each mini pretzels, spicy snack mix

**savory**

- 4 each mini scones, éclairs, opera torte
- 4 each mini pretzels, spicy snack mix

**beverages**

- 6 per gallon starbucks® coffee
- 6 per gallon assorted tea
- 6 per gallon iced tea, lemonade, fruit punch
- 6 per gallon infused water, strawberry-basil, cucumber, citrus
- 6 per gallon individual fruit juice
- 6 each reese’s pieces®
- 6 each candy bars
- 6 each individual breakfast cereals, 2% milk
- 6 each mini scones, éclairs, opera torte
- 6 each mini pretzels, spicy snack mix

**extras**

- 28 each water pitchers
- 8 per guest writing tablets, pens, bowl of candy

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INNOVATIVE CUISINE | DRAMATIC PRESENTATION | IMPECCABLE SERVICE

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LUNCH BUFFET

Includes beverage station including water, iced tea
Full guarantee of less than 75 guests buyout for $100 administrative charge*

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### All American Comfort
- Seasonal greens, shredded carrots, tomatoes, buttermilk ranch dressing
- Home-style potato salad, dijon dressing
- Three cheese macaroni
- All American meat loaf, wild mushroom sauce
- Phoenix fried chicken
- Crushed red potatoes
- Honey glazed nectarines, green beans
- Chef's selection of gourmet breads
- Peach cobbler, whipped cream
- Bourbon chocolate pecan pie

### BBQ at Papago Park
- Lime marinated watermelon, mint salad
- Mixed greens, shredded carrots, tomatoes
- Chipotle vinaigrette
- BBQ pulled pork
- Spanish grilled chicken breast, home-style bourbon sauce
- Buttermilk crushed Yukon potatoes
- Chili lime cornbread
- Bleche buns
- Oatmeal chocolate chip, sugar cookies

### Italian Infused Lunch
- Baby spinach, aged parmesan cheese
- Skewed pears, raspberry vinaigrette
- Chili lime cornbread
- Herb grilled chicken breast, rosemary vinaigrette
- Roasted yellow squash, zucchini, carrots, butternut squash
- Braised beef short rib, port wine demi
- Tofu fajitas, choclate fingerling potatoes
- Vegetables lasagna, basil-infused marinara
- Chef's selection of gourmet breads
- Tiramisu, cannoli

### Taste of Mexico
- Romaine hearts, pomegranate dressing
- Roasted corn, red onion, black beans
- Cilantro lime vinaigrette
- Jicama, roasted butternut squash, orange, jalapeno salsa
- Grilled southwest chicken, cilantro vinaigrette
- Phoenix flank steak, peppers, onions
- Spanish rice
- Borracho beans
- Pico de gallo, tortilla salsa, spicy avocado, blended cheese
- Sour cream, spicy red salsa
- Warm flour tortillas
- Green chile apple tartlet
- Mexican chocolate cake

### Trailmen's Deli
- Creamy Yukon potato salad
- Cowboy coleslaw
- Shaved honey roasted ham, sliced rare roast beef
- Oven roasted turkey breast
- American, swiss cheese
- Green leaf lettuce, tomatoes, shaved red onion
- Mayonnaise, dijon mustard
- French hoagie, wheatberry bread, pita bread
- House-made kettle chips
- Caramelized pecan tartlets, fresh fruit tartlets

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*Note to beverage stations:

- For buffet service, guest dining table set with linen, salt and pepper, rolled flatware available at buffet stations.

- Full table setting and tableside beverage service available for $3 per guest.
LUNcheon | PLaTeD ENTREES
includes gourmet breads, iced water, two-course meals. select both salad and dessert. 
first quarter of lunch is subject to $10 administrative charge

exhibit one
beef slider, wedge files station
mini grilled vegetable wrap
house-made salsa, dipped kettle chips
cream onion dip
potato salad, individual
cesar salad, individual
crisp market vegetables, ranch dip, individual
dessert station
fruit, nut florentine shortbread cookies
freshly baked cookies
36

exhibit two
grilled caprese flatbread, fresh mozzarella, tomato
grilled southwestern beef fajita flatbread
warm meatballs, marinara sauce, parmesan cheese
mini buns
station
fresh vegetables, red pepper hummus, individual
garden salad, individual
cesar salad, individual
chicken sliders
three cheese mac
toppings of bacon, ham, diced tomatoes, shredded cheese
dessert station
a assorted dessert shooters, blondies
39

LUNcheon | VEGETARIAN | VEGAN | GLUTEN FREE
ENTREES
includes butternut squash, fennel relish
garlic, soft herb, marinated chicken
roasted garlic, caramelized onion whipped potatoes
roasted zucchini, yellow squash
sun-dried tomato polenta cake
butternut squash, roasted fennel relish
lemon grass, plum sauce
asian mole chicken breast
sweet, sour jasmine rice
dakon radish, purple cabbage slaw
daiquiri, grilled asparagus, squash
mexican cola marinated wild fish
sun-dried tomato, ginger polenta
roasted corn, tomato relish
spanish demi
plum glazed salmon
sweet pea, roasted corn potato cake
butternut squash, roasted fennel relish
sun-dried tomato polenta cake
sun-dried tomato polenta, pickled radish
roasted vegetables, phoenix baby carrots, honey lime velouté

LUNcheon | EXPO HALL STROLLING LUNCHES
includes beverage with station iced water, iced tea
first quarter of lunch is subject to $10 administrative charge

exhibit one
beef slider, wedge files station
mini grilled vegetable wrap
house-made salsa, dipped kettle chips
cream onion dip
potato salad, individual
cesar salad, individual
crisp market vegetables, ranch dip, individual
dessert station
fruit, nut florentine shortbread cookies
freshly baked cookies
36

exhibit two
grilled caprese flatbread, fresh mozzarella, tomato
grilled southwestern beef fajita flatbread
warm meatballs, marinara sauce, parmesan cheese
mini buns
station
fresh vegetables, red pepper hummus, individual
garden salad, individual
cesar salad, individual
chicken sliders
three cheese mac
toppings of bacon, ham, diced tomatoes, shredded cheese
dessert station
a assorted dessert shooters, blondies
39
LUNCH | PLATED CHILLED ENTRÉES
Includes gourmet breads, iced water, a choice of dessert
For parties of less than 20 guests, please add $10 per box lunch*.

- rare roast beef tenderloin
- rare sliced beef tenderloin, whole romaine leaves, baked portabella mushroom, oven roasted tomatoes, roasted asparagus, horseradish ranch dressing

30 | two-course

southwest cobb salad
- iceberg lettuce, chopped egg, bleu cheese, marinated tomatoes, crispy bacon, pico de gallo, sautéed red onion, sonoran grilled chicken, ranch dressing

29 | 32 | two-course

grilled tofu, vegan stack
- grilled tofu, zucchini, yellow squash, eggplant, red onion, portobello mushroom, ginger balsamic vinaigrette

28 | two-course

grilled chicken caesar salad
- wedge romaine, caesar grilled chicken breast, parmesan crusted crostini, shaved parmesan cheese, caesar dressing

32 | two-course

LUNCH | PLATED SALADS
Includes fresh local greens, radish, carrot, radish, carrot, cucumber, cherry tomato, corkes, radish, carrot, cucumber, cherry tomato, classic balsamic dressing
azotan iceberg wedge
- candied pecans, bleu cheese crumbles, sun-dried cranberries, spicy ranch dressing
sonoran salad
- farmer's mixed greens, julienne peppers, oven roasted roma tomatoes, roasted corn, black bean, marinated jalapeños, prickly pear vinaigrette

wildflower honey roasted apple salad
- phoenix mixed greens, wildflower honey roasted apples, shaved parmesan cheese, dried cranberries, chipotle vinaigrette

LUNCH | PLATED DESSERTS
Includes chocolate, banana bread pudding, dark rum angelica
orange, almond riddle cake
- reduced spiced orange drizzle, whipped cream

key lime tart
- raspberry Coulis, fresh berries, whipped cream

french butterscotch almond tart
- chocolate sauce, whipped cream, fresh strawberry
chocolate mocha cream cake
- chocolate covered wafer garnish, raspberry coulis
passion fruit chocolate cake
- passion fruit sauce, berries, whipped cream

family-style dessert platter, add $2 per person
- based on two pieces per person

semo brownie, green chili apple tartlet, oatmeal shortbread cookies

innovative cuisine | dramatic presentation | impeccable service
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**Dinner Buffet**

Includes chef selection of gourmet breads, beverage station including water, iced tea.

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**Down Home Favorites**

- Caesar salad, parmesan cheese, focaccia croutons, classic caesar dressing
- Seasonal greens, shredded carrots, cucumber, cherry tomato, buttermilk ranch
- Home-style potato salad
- Three cheese macaroni
- BBQ brisket
- Buttermilk mashed yam potatoes
- Spicy southern fried chicken
- Roasted sweet potato, keet hash
- Roasted asparagus, baby carrots
- Apple pie, whipped cream
- Chocolate-peanut butter pretzel bread pudding, salted caramel sauce

**Taste of Tuscany**

- Cranberry poached pear, spinach salad, dried cranberries
- Roasted tomato basil vinaigrette
- Basil tomatoes, pear mozzarella, basil-tomato dressing
- Grilled eggplant milanesi, goat cheese, pinto beans, basil tomato sauce
- Grilled chicken breast, sun-dried tomato velouté
- Italian strawberry, roasted spinach, sauce florentine
- Roasted garlic, rosemary, roasted potatoes
- Stuffed squash, roasted tomatoes
- Italian opera cake
- Citrus, almond olive oil polenta cakes

**Arizona Nights BBQ**

- Charbroiled beef, red onion, cucumber, cilantro-cumin, barbecued dressing
- Roasted potato salad, dijon mustard dressing, green onions
- Local greens, roasted corn, black beans, peppers, cherry tomatoes, salsa ranch dressing
- Grilled boneless chicken, red-eye barbecue sauce
- Hots macinato reared flat iron steak
- Hots crusted potato
- Home broiled corn on the cob
- Sonoran baby carrots
- Warm jalapeño, cheddar corn bread
- Green chili apple crisp, whipped cream
- Aztec spiced fudge brownies

**Elegant Dinner**

- Spinach wildsurf salad, candied pecans, blueberries, grapes, raspberry vinaigrette
- Tri-colored tomatoes, mozzarella, basil, tomatillo vinaigrette
- Seasonal greens, local tomatoes, cucumber, shredded carrots
- Buttermilk ranch dressing
- Hots roasted white fish, lemon sauce
- Ginger, plum marinated tendaletain, phoerix mushroom demi
- Lemon glazed grilled chicken breast, sun-dried tomato velouté
- Crushed potatoes
- Colander sautéed green beans
- Five spicy baby carrots
- Dark rum truffles
- Mini tres leches
- Assorted French macarons

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**Buffet Service**

- Guest dining table set with linen, salt and pepper, rolled flatware available at buffet stations.
- Full table setting and tableside beverage service available for $18 per person.
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DINNER | PLATED ENTRÉES

Includes your choice of salad & dessert, gourmet breads, Avery leavened, bread sticks, butters, salads, gourmet fruit salads, & iced waters. Final guarantee of less than 50 guests is subject to $100 administrative charge*

**southwestern chicken breast**
- roasted garlic crushed fingerling potatoes
- green asparagus, baby carrots
- lemonish sauce
- 48

**grilled citrus chicken**
- garlic roasted fingerling potatoes
- asparagus, asparagus medley
- citrus vinaigrette
- 48

**hawaiian chicken**
- crushed purple potatoes
- roasted asparagus, hawaiian sauce
- 48

**butternut squash spinach chicken**
- air-dried tomato polenta
- grilled asparagus, baby carrots, mango salsa
- lemon caper beurre blanc
- 50

**port braised short rib**
- caramelized onion, roasted garlic mashed potatoes
- citrus glaze
- port demi
- 55

**mexican cola marinated beef short rib**
- spiced mexican cola demi, citrus beurre blanc
- 45

**chicken frangipane tart**
- raspberry sauce
- 40

**chili marinated pork loin**
- buttermilk smashed yukon potatoes
- roasted butternut squash, baby carrots
- cranberry vinaigrette
- 53

**ginger glazed halibut**
- yuzu whipped potatoes
- jukkumi squash, carrots
- ginger plum sauce
- market price

DINNER | PLATED DUO ENTRÉE

**mexican cola beef short rib / sonoran rubbed whitefish**
- sonoran beef tenderloin / sugar cane shrimp
- crushed red potatoes
- roasted asparagus, roasted baby carrots
- squash confetti
- lemon grass demi relish
- 72

**ginger citrus chicken / southwest shrimp**
- roasted fingerling potatoes
- roasted broccoli, grilled baby carrots
- port wine demi
- 54

DINNER | PLATED DESSERTS

**southwestern trio of desserts**
- chocolate peanut butter mole cheesecake
- apple raisin compote
- caramel sauce
- 4 per person

DINNER | PLATED VEGETARIAN | VEGAN

**GLUTEN FREE ENTRÉES**

**wild mushroom risotto cake**
- grilled butternut squash, charred corn salsa
- roasted tomato sauce
- 37

**sun-dried tomato polenta cake**
- honey baked portabella mushroom, fennel salad
- poached polenta
cranberry pepper sauce
- southwest pan seared tofu
- grilled zucchini, yellow squash
- roasted mushrooms
- mojito sauce
- market price

DINNER | PLATED VEGETARIAN | VEGAN

**GLUTEN FREE ENTREES**

**southwestern pan seared tofu**
- jalapeño sauce
- roasted corn sauce
- market price

**DESSERT | ENHANCEMENTS**

**southwest trio of desserts**
- green chili tart
- chocolate peanut butter mole cheesecake
- spiced mexican chocolate pyramid, apple-raslin compote
- 4 per person

**southwestern tri of desserts**
- chocolate peanut butter mole cheesecake
- apple raisin compote
- caramel sauce
- 4 per person
**HORS D’OEUVRE | CHILLED SELECTIONS**  
*minimum 25 pieces per order*  
- Pesto chicken, sweet pepper tapenade | 6 per piece  
- Medjool dates, blue cheese, mint chutney | 6 per piece  
- Smoked chicken, boursin, red pepper, chives on a pamezan croutin | 6 per piece  
- Roasted beef tenderloin, mämacapone, sweet polenta, roud, onion relish | 7 per piece  
- Chipotle roasted chicken, avocado crème, tomatillo chutney in a tortilla cup | 6 per piece  
- Baked plantain nachos, pico de gallo, spicy tomato chutney | 6 per piece  
- Bruschetta of avocado, basil, tomato, jalapeño, cracked pepper | 6 per piece  
- Prosciutto wrapped asparagus, candied lemon zest | 6 per piece  
- Spicy shrimp on coconut cornbread, candied pineapple | 7 per piece  
- Vietnamese summer roll, spearmint, rice noodles | 6 per piece  
- Seared beef tenderloin, mascarpone, sweet polenta, roud, onion relish | 7 per piece  
- Chipotle roasted chicken, avocado crème, tomatillo chutney in a tortilla cup | 6 per piece  
- Baked plantain nachos, pico de gallo, spicy tomato chutney | 6 per piece  
- Bruschetta of avocado, basil, tomato, jalapeño, cracked pepper | 6 per piece  
- Prosciutto wrapped asparagus, candied lemon zest | 6 per piece  
- Spicy shrimp on coconut cornbread, candied pineapple | 7 per piece  
- Vietnamese summer roll, spearmint, rice noodles | 6 per piece

**HORS D’OEUVRE | WARM SELECTIONS**  
*minimum 25 pieces per order*  
- Chick pea, 24 hour bbq pulled beef croquette | 6 per piece  
- Southwestern chicken skewer, céntrico crème | 6 per piece  
- Chilli line chicken kabob, onion, potato, red pepper | 6 per piece  
- Sonoran chicken quesadilla | 6 per piece  
- Pork, mango empanada, avocado crème | 6 per piece  
- Empanada of choloa, spinach, ricotta, lemon thyme | 6 per piece  
- Line, céntrico marinated salmon skwer | 7 per piece  
- Tadious cheese, baked pancetta cheese puff | 6 per piece  
- Brie, raspberry phyllo star | 6 per piece  
- Sonoran chicken spring roll, céntrico sauce | 7 per piece  
- Coconut breaded lobster tail, spicy cocktail sauce | 10 per piece  
- Steak, cheese spring roll, southwest chill sauce | 7 per piece  
- Mini green rice, manchego cheese, chilicanga, tomatillo dipping sauce | 6 per piece  
- Southwest beef tortilla crisp | 6 per piece  
- Grotno crusted wedge of brie | 7 per piece

**HORS D’OEUVRE | SUBSTANTIAL**  
*minimum 25 pieces per order*  
- Shrimp, dill ratotto | reggiano pamezan, green oil, pettie herb salad | 10 per piece  
- Balsaid short dib | port wine demi, whipped horseradish potato, micro watercrass | 11 per piece  
- Potato gnocchi | garden peas, mint, olive oil, pamezan cheese | 9 per piece

**HORS D’OEUVRE | SUSHI**  
*minimum 10 pieces per order*  
- Assorted sushi | 6 per piece  
- Pickled ginger, wasabi | 6 per piece  
- Red neck sushi | chef’s assment | 6 per piece

**RECEPTION | DISPLAYED**  
*minimum 25 guests*  
- Middle east, raw baby vegetables, roasted red pepper hummus dip, ranch dip | 9 per guest  
- Chef’s hand selected cheese board  
- Dried fruit, lavosh, flatbread, crackers | 21 per guest  
- Charcuterie display  
- Cured meats, salami, citrus rosemary marinated olives, sweet cherry peppers, provolone cheese, pamezan cheese, bread sticks, focaccia | 12 per guest  
- Tropical fruit, bento box display  
- Sliced fruit, berries, honey yogurt dipping sauce | 9 per guest  
- Bruschetta  
- Grilled flatbread, crostini, lavosh  
- Parmesan cheese shavings, berry goat cheese spread, herb garlic cream cheese, tomato basil concassade, julienne red, yellow roasted peppers, sun-dried tomato, olive tapenade | 10 per guest

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*Administrative charge is not included for the gratuity, service charge for the benefit of employees and as portion of this administrative charge is distributed to employees.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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*Innovative cuisine | Dramatic presentation | Impeccable service*
RECEPTION | ACTION STATIONS

minimum: 50 guests
$3.00 charge for each action station attendant

beef slider station
mini burger sliders, caramelized red onion, watercress salad
served from the grill on steamed buns
12 per guest

Thai crab cakes
red curry cashew cakes, fennel, daikon, apple slaw
12 per guest

guacamole crushing bar
avocado, cilantro, red onion, jalapeño, lemon juice, tomato
fired tortilla chips
10 per guest

Tex Mex
spicy chicken, ahi tuna, ground beef
shredded lettuce, diced tomato, shredded cheese
sour cream, sliced jalapeño, pico de gallo, spicy salsa
taco shells, steamed flour tortillas
12 per guest

grill bar
smoked gouda grilled
topped with grilled shrimp, andouille sausage, bacon
bleu cheese, cheddar cheese
pepper onion rings, fried onion straws, hot sauce
15 per guest

fresh pasta
duo of freshly made pastas
penne pasta, white wine cream sauce
broccoli, mushroom, garlic
beef lasagna, rich tomato balsamic, kalamata olives, grilled red onions, garlic, parmesan cheese
12 per guest

add chicken or sausage
2 per guest
add shrimp
3 per guest

asian dumplings
pork, chicken, vegetable dumplings served in bamboo baskets atop woks
soy sauce, cilantro sweet chili sauce, ginger cucumber relish
12 per guest

add chicken or sausage
2 per guest
add shrimp
3 per guest

RECEPTION | CARVING STATIONS

minimum: 50 guests
$3.00 charge for each carving station attendant

marinated beef skirt loin
creamy cheese polenta, port demi
14 per guest

wild honey, clove spiced turkey breast
whipped sweet potato, cranberry orange relish
11 per guest

herb crusted tenderloin of beef
roasted corn, sweet pea mint pesto, port demi
17 per guest

apple cider baked ham
cornbread stuffing, dijon sauce, apple chutney
9 per guest

char siu roasted pork loin
asian bbq pork, fried rice, green onions, spicy plum sauce
12 per guest

RECEPTION DESSERT STATIONS

minimum: 50 guests
subject to a $3.00 charge for each attendant when indicated

Viennese table
apple strudel, sacher torte, linzer cookies, fruit tarts
15 per guest

Italian dessert station
assorted biscotti, cannoli, tres leches cups
14 per guest

Southwestern dessert station
green chili apple tarts, mexican wedding cookies, tequila-lime tarts, tres leches shots
13 per guest

chocolate fountain
choice of one: vanilla, chocolate, bourbon-maple, passion fruit
candied pecans, pretzel pieces, mini m&m’s, candy, rainbow sprinkles, house-made hot fudge
salted caramel sauce, whipped cream, cherries
13 per guest

nitrogen ice cream station | chef attendant station
choice of one: vanilla, chocolate, bourbon-maple, passion fruit
candied pecans, pretzel pieces, mini m&m’s, candy, rainbow sprinkles, house-made hot fudge
salted caramel sauce, whipped cream, cherries
13 per guest
### Bar Service

25.00 per bartender administrative charge* will be applied – number of bartenders required will be based upon final guarantee. $10.00 per additional hour will be applied after the first four hours.

#### Hosted bar
- Premium cocktails: 8 each
- House wine - by the glass: 8 each
- House wine - by the bottle: 37 each
- Imported beer: 7 each
- Domestic beer: 6 each
- Bottled still water: 3.50 each
- Bottled sparkling water: 4.50 each
- Assorted Pepsi® soft drinks: 3.50 each

#### Cash bar
- Premium cocktails: 9 each
- House wine - by the glass: 9 each
- Imported beer: 8 each
- Domestic beer: 7 each
- Bottled still water: 4.50 each
- Bottled sparkling water: 5.50 each
- Assorted Pepsi® soft drinks: 4.50 each

#### Hosted specialty items
- Imported beer by the keg: 560 each
- Microbrew beer by the keg: 565 each
- Domestic beer by the keg: 365 each
- Margarita by the gallon: 310 each
- Tequila sangria by the gallon: 15 each

#### Bloody Mary bar
- House vodka, tomato juice, clamato juice
- Worcestershire sauce, fresh grated horseradish
- Selection of hot sauces, celery sticks, green beans
- Jumbo olives, lemons, limes
- 10 per drink

#### Mimosa bar
- House champagne, orange juice, cranberry juice
- Grapefruit juice, raspberries, blueberries, strawberries
- 10 per drink

#### Margarita madness
- Yields 225 servings
- Classic, strawberry or prickly pear margaritas - choice of one per drink
- Frozen drink machine: 8 oz cups

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*Administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees.
GENERAL INFORMATION, POLICIES AND PROCEDURES

FOOD & BEVERAGE REGULATIONS

All food and beverage items served within Phoenix Convention Center must be prepared and presented by Aventura, a Premier Catering Company. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, etc. Local health code regulations prohibit guests from removing remaining food and beverage from the Convention Center.

Aventura, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Arizona Department of Liquor Licenses and Control. Therefore, in compliance with the state law, all beer, wine, and liquor must be supplied and served by Aventura.

EVENT PLANNING

Food & Beverage Order Specifications

To insure the proper planning of your event, we kindly request that all food and beverage specifications be received in writing by our office no later than 45 days prior to the date of your first service. Orders received within 30 days of the first scheduled service will incur a 10% late administrative charge.

Confirmation of Orders

Upon receipt of all written food and beverage functions specifications, your Aventura Sales Professional will review them and in turn provide the customer with written confirmation of services ordered. A separate event order will be issued to the customer for each individual service, along with a contract outlining specific agreements between the customer and Aventura. Aventura Signed event orders must be received by Aventura no later than 60 days in advance of the first scheduled event. If the signed Service Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event order, when completed, will form part of your contract.

PAYMENT POLICY

Deposits

Aventura policy requires full payment (100%) of total estimated charges in advance.

Acceptable Forms of Payment

Company checks, American Express, Visa, MasterCard and Discover are considered acceptable forms of payment. If payment is received within 60 days prior to the event, certified funds or credit card payment will be required. If company check is utilized for payment, a credit card will be required to facilitate on site additions and changes to existing orders.

TIMETABLES

<table>
<thead>
<tr>
<th>60 days</th>
<th>45 days</th>
<th>30 days</th>
<th>15% 3 days</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signed Catering Service Agreement and initial deposit due</td>
<td>Food &amp; Beverage specifications due</td>
<td>Signed event order due</td>
<td>Final deposit due</td>
</tr>
</tbody>
</table>

ADMINISTRATIVE CHARGE* AND SALES TAX

- All food and beverage items are subject to 21% administrative charge* and applicable Arizona sales tax.
- Administrative charge* is taxable in the State of Arizona.
- Tax exempt certificates (State of Arizona) must be on file prior to the event.
- ** indicates the addition of 21% administrative charge* and applicable sales tax.
- + indicates the addition and applicable Arizona sales tax (currently 8.8%)
- Administrative charge* and sales tax are subject to change without notice.

DELIVERY FEES

All catering orders or re-orders totaling less than $100.00 (excluding administrative charge* and sales tax) will result in a $33.00* delivery fee.

CATERING GUIDELINES

Guarantees

To ensure the success of your event(s), it is necessary to receive your final guarantee (confirmed attendance) for each meal function according to the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the date of the first event.
- Events between 501 and 2,500 people require the final guarantee five (5) business days prior to the date of the first event.
- Events over 2,500 people require the final guarantee ten (10) business days prior to the date of the first event.

Please note the above schedule excludes weekends and holidays. Once final guarantees are submitted, the count may not be decreased. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. Aventura will make every attempt to accommodate increases in your count after the final guarantee is due; however, any increase will be subject to a 10% surcharge. Aventura will prepare to serve 3% above the guaranteed attendance but not to exceed 30 meals. The overrun tables will not have pre-set food or beverage. Vegetation selection or other special meals will be part of the final guarantee. Please include these counts as part of your final guarantee. Special meals requested on site will be added to your final bill.

MINIMUM REQUIREMENT FOR TABLE SERVICE

There is a minimum guarantee of 50 people for table service or buffet meal. If the guaranteed attendance is less than 30 people a $100.00* administrative charge* will be applied.

TABLE STANDARDS

Our standard sit-down and buffet service is planned for round tables of ten (10) people. Our standard service ratio is

- Sit down service | one (1) server per 25 guests
- Buffet service | one (1) server per 50 guests

An additional labor and linen fee will be applied for any set that requires tables that seat less than the standard. The fees assessed will be according to the additional wait staff required to service the event at $140.00 for the first four hours and $35.00* for each additional hour per server plus applicable sales tax.

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** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
EXTENDED PROGRAM/SERVICE

Our banquet service is based on the following time guidelines (doors open to doors closed, including program):
- Breakfast 2 hours
- Lunch 2 hours
- Dinner 3 hours

Any extended program or delay in service is subject to an additional labor charge of $35+ per hour per waitstaff. Please note that if your event includes a scheduled program, Aventura requires that you submit to your Aventura Sales Professional a detailed timeline at least two (2) business days in advance of the respective event. The timeline should include service start/break/end times and, if applicable, notation of time(s) when Aventura staff should be off the service floor. Please be aware that any deviation from the submitted program may negatively impact food and/or event quality, and may result in the application of additional charges.

Coffee services, refreshment breaks and exhibit hall catering are accompanied by biodegradable disposable service ware.

LINEN SERVICE
Tables for meal functions are dressed appropriately with 90 x 90 linens. Continental breakfasts, boxed lunches, receptions and à la carte services are accompanied by biodegradable disposable service ware.

BEVERAGE PURCHASE POLICY

We proudly serve Pepsi products. Requests to purchase beverages on consumption will be subject to a 20% restocking fee.

Memories To Savor...

Nothing compares to a welcoming, sophisticated and dynamic host. It is no coincidence that these traits epitomize Phoenix Convention Center – a modern, spacious, dynamic meeting place that combines an incomparable setting with award-winning guest service. Whether planning a complex convention for thousands or an intimate gathering for a few, you can trust our talented and professional staff to deliver a singular experience. You and your guests can savor our unique combination of distinctive surroundings, inspired cuisine and world-class service.

Located in the heart of a vibrant and growing downtown, Phoenix Convention Center is surrounded by hotels, nightlife, shopping and museums as well as a thriving theater and entertainment district. Add to these attractions more than 300 days of sunshine annually and the beauty of the surrounding Sonoran Desert and you will understand why Phoenix continues to rank as a favorite destination for business and leisure travelers.

Phoenix Convention Center’s soaring Arizona-inspired architecture is designed to warmly welcome guests while engaging their senses. In recognition of our commitment to environmental practices, the U.S. Green Building Council awarded its Silver rating for Leadership in Energy and Environmental Design (LEED) to the West Building in 2008.

Working together, we care for your event from inception to completion, ensuring your success and your guests’ enjoyment, creating memories that last a lifetime. With unwavering commitment to seamless service, we strive to meet all of your distinctive needs and exceed your highest expectations no matter how simple or grand your vision. We welcome you to Phoenix Convention Center, and we are privileged to present to you our extraordinary brand of hospitality.
Off-Premises Event Planning & Catering

Reaching far beyond Phoenix Convention Center, Aventura’s impressive menu of services includes full-scale off-premises catering and destination management. Your Aventura Sales Professional will work with you to create a truly memorable off-site event sure to generate raves from your guests.

A dinner under the stars?
Aventura will transform the high desert landscape into your personal dining room.

A sophisticated reception at an exclusive venue?
Art and culture will surround Aventura’s culinary masterpiece.

A four-wheel excursion to a mountaintop feast?
Epicurean options abound when Aventura serves lunch at the top.

From site inspection to menu selection, from thematic inspiration to guest transportation, your Aventura Sales Professional will coordinate every aspect of your off-site event with passionate precision. Trust Aventura to deliver your next big adventure…your guests will thank you for it.

Please visit our onsite Innovation Studio or our website, aventuracatering.com, for a complete listing of our off-premises event offerings including:

- venue partners
- transportation options
- service enhancements
- activity ideas
- specialized programs
- and much more...

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