



Sheraton®

**Sheraton Grand Phoenix**

340 North 3rd Street . Phoenix . Arizona 85004 . USA . Phone: (602) 262-2500



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## Breakfast Table

Each Breakfast Table includes service for one hour, freshly squeezed orange and apple juices, seasonal fresh fruit salad, Starbucks® coffee and TAZO® teas.

### Farm To Fork Continental

Seasonal citrus and melon salad  
 Pecan and orange scone with Crockett® honey  
 Spiced zucchini bread and petite croissant  
 Steel cut oats with raisins, nuts, brown sugar  
 and choice of 2% or soy milk 32

### Maricopa Breakfast

Variety of breakfast pastries, muffins and croissants  
 Sweet creamery butter, preserves and marmalade  
 Individual flavored yogurts  
 A variety of 3 cereals served with whole, skim and fat-free milk  
 Scrambled eggs with jack and cheddar cheese  
 Applewood smoked bacon  
 Crispy Yukon potatoes with roasted peppers 38

### Central Valley Continental

Variety of breakfast pastries, muffins and croissants  
 Sweet creamery butter, preserves and marmalade  
 Individual flavored yogurts 28

### Monument Valley Breakfast

Variety of breakfast pastries, muffins and croissants  
 Sweet creamery butter, preserves and marmalade  
 French toast with fresh berries and maple syrup  
 Farm fresh scrambled eggs  
 Grilled pork sausage links  
 Roasted red potatoes with fresh herbs 36

## Enhancements

### Breakfast Sandwiches

Southwest Breakfast Burrito: Scrambled eggs with Spanish chorizo, cheddar cheese and bell peppers with authentic red and green chili salsa ~each~ 6.95

The Classic Muffin: Farm fresh scrambled eggs and cheddar cheese on an English muffin ~each~ 6.75

Sausage and Jack Muffin: Scrambled eggs with a sausage patty and pepper jack cheese on an English muffin ~each~ 6.75

Prosciutto and Brie Breakfast Croissant: Housemade croissant with farm fresh eggs, brie cheese and prosciutto ~each~ 7.75

### Enhancements

Steel cut oats with raisins, nuts, brown sugar and choice of milk 4.75

Individual parfait cup with fruit, yogurt, and granola ~each~ 6.95

Individual flavored yogurts ~each~ 4.50

New York style bagels with whipped plain and raspberry cream cheeses ~per dozen~ 57

Jumbo cinnamon roll frosted with cream cheese glaze ~per dozen~ 69

A variety of 3 cereals served with whole, skim and fat free milks 4.50



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**Sonoran Desert Continental**

Variety of breakfast pastries, muffins and croissants  
 Sweet creamery butter, preserves and marmalade  
 New York style bagels with whipped plain  
 and raspberry cream cheeses 30

**Grand Canyon Breakfast**

Variety of breakfast pastries, muffins and croissants  
 Sweet creamery butter, preserves and marmalade  
 Individual flavored yogurts  
 Steel cut oats with raisins, nuts, brown sugar  
 and choice of 2% or soy milk  
 Buttermilk pancakes with maple syrup  
 Scrambled farm fresh eggs  
 with sharp cheddar cheese and green onion  
 Applewood smoked bacon  
 Smoked turkey breakfast sausage  
 Lyonnaise potatoes with caramelized onions 42

**Action Station**

Made To Order Omelet Action Station  
 Omelets crafted with choice of: farm fresh eggs, egg whites and  
 egg beaters. Topping choices include: ham, bacon, spinach,  
 mushroom, green chilies, onions, salsa and a variety of  
 cheeses. 12.95

A \$175 Attendant is required for each action station.

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## Plated Breakfast

Each Plated Breakfast has one course that includes table side service of freshly squeezed orange and apple juices, a basket of assorted pastries for each table, Starbucks® coffee and TAZO® teas.

### Home-Style Plated Breakfast

Farm fresh scrambled eggs with garden herbs served with red potatoes O'Brien and applewood smoked bacon 27

### Desert Egg Scramble

Chorizo, scrambled eggs with queso chili cheese sauce served on an English muffin with a side of roasted red breakfast potatoes and fresh herbs. 28

### Southwestern Breakfast Burrito

Chorizo, fire roasted peppers, onions, and smoked cheddar rolled into a grilled flour tortilla and served with charred tomato salsa, roasted corn, and black bean and potato hash. 29

### Morning Classic Platter

Farm fresh scrambled eggs, griddled cinnamon egg batter Texas toast served with applewood smoked bacon and Lyonnaise potatoes with caramelized onions. 28

### Monterey Omelette

Crumbled smoked bacon, shaved turkey breast, bell pepper, green onion and Monterey jack cheese with red chili sauce and served with roasted red breakfast potatoes 28

### Sonoran Frittata

Sweet chili-spiced seasonal garden vegetables, smoked cheddar cheese and tomatillo salsa served with griddled sausage links and fingerling potatoes. 30

## Enhancements

### Morning Libations

Sunrise Mimosa  
Champagne and fresh squeezed orange juice ~per glass~ 9.50

Hibiscus Cocktail  
Champagne and cranberry juice ~per glass~ 9.50

Sweet Sunrise Mocktail  
Orange Juice and Grenadine ~per glass~ 8.75

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## Grab And Go

Conveniently packaged in an easy to carry container with cutlery, napkins and bottled orange juice for breakfast on-the-go.

### Grab and Go Breakfast

Seasonal fresh fruit salad  
 Crispy large breakfast croissant with sweet creamery butter, preserves and marmalade  
 Individual granola bars  
 Individual flavored yogurts 26

## Enhancements

### Beverages

Starbucks® regular and decaffeinated coffee ~per gallon~ 94  
 Invigorating Tazo® tea collection ~per gallon~ 94  
 Ice cold Starbucks® bottled products ~each~ 7.95  
 Ice cold Pepsi® products ~each~ 5.95



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## Morning

Each of our balanced breaks includes service for one hour and is sure to satisfy all of your attendees cravings!

### Avondale

**Sweet:** Crispy and crusty apple fritters with caramel and vanilla sauces

**Salty:** Build your own trail mix with assorted dried fruits, nuts and seeds

**Healthy:** Individual Greek yogurt parfaits served with fresh berries 18

### Carefree

**Sweet:** Freshly made cinnamon sugar and glazed doughnuts

**Salty:** Assorted Kind bars

**Healthy:** House-made banana, strawberry, and pineapple mango fruit smoothies 20

### Sheraton Paired in the Morning

Arizona pecan caramel chocolate clusters paired with prickly pear and lemon infused iced tea.

Housemade lemon poppyseed pound cake paired with wild berry smoothies. 20

### Casa Grande

**Sweet:** Cinnamon crumb and blueberry miniature coffee cakes

**Salty:** Gourmet homemade granola bars with dried fruit and nuts

**Healthy:** Individual rocks glass servings of citrus marinated fruit salad with seasonal berries and mint 19

### Fountain Hills

**Sweet:** Jumbo cinnamon roll frosted with cream cheese glaze

**Salty:** Almond and chocolate biscotti's dipped in chocolate.

**Healthy:** Fresh pressed cucumber apple and carrot ginger juice shots 19

## Enhancements

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Starbucks® regular and decaffeinated coffee ~per gallon~ 94

Invigorating Tazo® tea collection ~per gallon~ 94

Ice cold Starbucks® bottled products ~each~ 7.95

Refreshing still bottled water ~each~ 5.95

Ice cold Pepsi® products ~each~ 5.95

Refreshing iced tea, orange juice or lemonade ~per gallon~ 53

Regular and sugarfree Redbull® ~each~ 8.50

### Snacks

Season's harvest whole fruit selection ~per piece~ 4.50

Gourmet homemade granola bars with dried fruit and nuts ~per dozen~ 53

Specialty flavored croissants ~per dozen~ 55

Performance bars:

Kind®, Luna®, Clif Builder® ~per dozen~ 55

Freshly made cinnamon sugar & glazed doughnuts ~per dozen~ 55

Individual flavored yogurts ~each~ 4.50

Individual parfait cup with fruit, yogurt, and granola ~each~ 6.95

Build your own trail mix with assorted dried fruits, nuts and seeds 4.50

Gourmet mini stuffed doughnuts to include chocolate chocolate,

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**Gilbert**

**Sweet:** Homemade Oreo and raspberry Rice Krispy squares

**Salty:** Selection of artisanal cheeses and water crackers, grapes, seasonal berries and dried fruits

**Healthy:** Individual rocks glass servings of fruit yogurt with marinated berries and toasted sesame crisp 21

hazelnut chocolate, strawberry and vanilla custard doughnuts  
~per dozen~ 47

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## Afternoon

Each of our balanced breaks includes service for one hour and is sure to satisfy all of your attendees cravings!

### Tolleson

**Sweet:** Vanilla, chocolate, carrot & red velvet gourmet cupcakes

**Salty:** Warm corn tortilla chips, fire roasted salsa and authentic guacamole

**Healthy:** Season's harvest whole fruit selection 18

### Payson

**Sweet:** Fresh oven baked cookies: Oatmeal cinnamon raisin, chocolate chip, peanut butter & white chocolate macadamia nut

**Salty:** Create your own popcorn bucket with freshly popped popcorn, dried fruit, nuts & seeds, ranch, cheddar and smoked cajun salts

**Healthy:** Seasonal fruit skewers with vanilla bean yogurt 19

### Queen Creek

**Sweet:** Authentic fried sopapillas sprinkled with powdered sugar and topped with a honey drizzle

**Salty:** Assorted whole grain pinwheels: Roasted turkey with herb cream cheese and tomatoes. Prosciutto, basil and fresh mozzarella. Roasted seasonal vegetables with chipotle goat cheese and micro greens

**Healthy:** Dark chocolate drizzled strawberries covered with almond granola 20

### Sheraton Paired in the Afternoon

Grilled vegetables and Crow's Dairy goat cheese bruschetta paired with mint infused Arizona lemonade.

Chocolate covered strawberries paired with Shamrock Farms vanilla ice cream milkshakes. 20

## Enhancements

### Beverages

Starbucks® regular and decaffeinated coffee ~per gallon~ 94

Invigorating Tazo® tea collection ~per gallon~ 94

Ice cold Starbucks® bottled products ~each~ 7.95

Refreshing still bottled water ~each~ 5.95

Ice cold Pepsi® products ~each~ 5.95

Refreshing iced tea, orange juice or lemonade ~per gallon~ 53

Regular and sugarfree Redbull® ~each~ 8.50

### Snacks

Season's harvest whole fruit selection ~per piece~ 4.50

Gourmet homemade granola bars with dried fruit and nuts ~per dozen~ 53

Fresh oven baked cookies: Oatmeal cinnamon raisin, chocolate chip, peanut butter & white chocolate macadamia nut ~per dozen~ 53

Housemade cookie sandwiches: oatmeal with cinnamon cream, peanut butter & jelly, chocolate fudge, almond with lemon cream ~per dozen~ 60

Gourmet brownies to include cheesecake, chocolate chunk caramel, raspberry and blondies ~per dozen~ 57

Vanilla, chocolate, carrot & red velvet gourmet cupcakes ~per dozen~ 60



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**Sedona**

**Sweet:** Vanilla bean, chocolate and red velvet cake pops served on skewers

**Salty:** Giant baked pretzels with three cheese dipping sauce and yellow, honey and dijon mustards

**Healthy:** Locally grown seasonal vegetables with ranch, creamy onion and garlic herb dipping sauces 18

**Tuscon**

**Sweet:** Warm griddle brownies and blondies

**Salty:** Soft and crispy pita chips, baby carrots, cucumber, and celery sticks with roasted red pepper hummus

**Healthy:** Sliced fresh fruit platter with blueberry yogurt for dipping 21

Haagen Dazs® ice cream bars ~per dozen~ 72

Assorted candy bars ~per dozen~ 53

Individual bags of chips and pretzels ~each~ 5.25

Warm corn tortilla chips, fire roasted salsa and authentic guacamole 5.50

Build your own trail mix with assorted dried fruits, nuts and seeds 4.50

**Ice Cream Parlor Action Station**

Vanilla and chocolate ice cream scooped for you atop a fresh baked chocolate chip cookie or rich fudge brownie.

Top it off with your choice of: chocolate, caramel or strawberry sauce, sprinkles, whipped cream, toasted nuts & toffee bits. 17

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## Chilled Lunch Table

Each Chilled Lunch Table includes service for one hour, iced tea, Starbucks® coffee and TAZO® teas.

### The Corner Deli

Field greens salad with a variety of dressings  
 Roasted red potato salad with whole grain mustard dressing  
 Creamy vegetable slaw

Whole wheat, white, rye and sourdough breads  
 Platters of sliced sirloin of beef, oven roasted turkey breast, black forest ham  
 Sliced swiss, cheddar and provolone cheeses

Traditional relish tray of vine ripe tomatoes, red onions, lettuce, dill pickles, dijon mustard & mayonnaise

A selection of cookies, brownies and raspberry bars 47

### The Grand Collection

Baby spinach and arugula with raspberries, toasted almonds and white balsamic dressing

Baked Yukon potato salad with sour cream and chives  
 Marinated artichokes, fire roasted peppers and penne pasta with toasted pinenuts

Black forest ham, genoa salami, prosciutto, roasted peppers, fresh mozzarella, baby romaine, extra virgin olive oil and balsamic vinegar on semolina baguette.

Smoked turkey, bacon, lettuce and tomato on 9 grain roll

Spicy southwest chicken salad, red leaf lettuce, fire roasted peppers on 9 grain roll

Heirloom tomato, baby mozzarella, spicy greens and basil pesto on focaccia bread

Assorted cheesecake bites  
 Banana cream pie with vanilla cream 49

## Enhancements

### Beverages

Ice cold Starbucks® bottled products ~each~ 7.95

Refreshing still bottled water ~each~ 5.95

Ice cold Pepsi® products ~each~ 5.95

Refreshing lemonade or fruit-infused spa water ~per gallon~ 53

Regular and sugarfree Redbull® ~each~ 8.50

### Soup Kettle Enhancements

Tomato basil bisque 5.50

Classic chicken noodle soup 5.50

Shredded beef sirloin and Cipollini onion 5.50

Southwest chicken tortilla soup 5.50

Roasted corn and poblano chowder 5.50



Vegetarian lentil with roasted red pepper and kale 5.50

### Action Station

#### Fajita Action Station

Served with: house-made warm flour torillas, achiote griddled peppers and onions, a trio of salsas, guacamole, sour cream, shredded cheese, lettuce, green onions, black olives, and refried beans. 29



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## Hot Lunch Table

Each Hot Lunch Table includes service for one hour, iced tea, Starbucks® coffee and TAZO® teas.

### A Taste of the Southwest

Tri-colored tortilla chips  
 Cous cous salad with roasted seasonal vegetables and topped with a champagne vinaigrette dressing  
 Mexican chopped salad with roasted corn & creamy cilantro dressing

Chili lime chicken strips and jalapeno beef machaca served with fire roasted tomato salsa, salsa verde and queso dip, shredded lettuce, cheddar and jack cheeses, chopped tomato, sliced black olives, jalapeno, sour cream, and traditional flour tortillas. Sonoran rice and southwestern charro beans.

Churros with Chocolate cinnamon sauce  
 Petite Key Lime Tarts 49

### Little Italy

Assorted artisan breads with creamy butter  
 Cheese tortellini and roasted tomato salad  
 Caesar salad with parmesan shavings and garlic croutons

Chicken piccata with lemon & capers served with Locatelli risotto.  
 Pasta Primavera with extra virgin olive oil, garlic, parmesan cheese, house cured tomato, grilled artichoke hearts, zucchini and gold bar squash.  
 Sautéed Italian sausage & meatballs in a sweet & spicy marinara.

Roasted strawberry Tiramisu  
 Mini ricotta cannoli's 49

## Enhancements

### Beverages

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- Refreshing still bottled water ~each~ 5.95
- Ice cold Pepsi® products ~each~ 5.95
- Refreshing lemonade or fruit-infused spa water ~per gallon~ 53
- Regular and sugarfree Redbull® ~each~ 8.50

### Soup Kettle Enhancements

- Tomato basil bisque 5.50
- Classic chicken noodle soup 5.50
- Shredded beef sirloin and Cipollini onion 5.50
- Southwest chicken tortilla soup 5.50
- Roasted corn and poblano chowder 5.50
-  Vegetarian lentil with roasted red pepper and kale 5.50



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**Soup, Salad and Baked Potato Bar**

Assorted artisan breads with creamy butter

Tomato basil bisque

Hearty minestrone soup

Panzanella salad with diced onions, tomatoes, cucumbers, fresh basil and bread soaked in an olive oil vinegar dressing.

Garden spring mix, chopped romaine and leafy spinach.

Sides include: toy box tomatoes, cucumbers, carrots, chopped eggs, Locatelli cheese and focaccia croutons served with herb ranch, Caesar & balsamic dressings.

Chopped grilled flank steak & marinated chicken to enhance your salad.

Salt rubbed baked potato served with green onions, chopped bacon, cheddar cheese and sour cream.

Banofi tarts

Chocolate pot de crème 49

**Pacific Rim**

Wonton Soup

Vegetable and rice noodle spring rolls with Thai chili sauce

Spicy mixed greens with carrots, bean sprouts, cucumbers, red peppers and sweet sesame vinaigrette with wonton chips served on the side

Honey and orange glazed chicken.

Mongolian beef with black bean sauce.

Vegetable fried rice with scallions.

Coconut tapioca, with passion coulis

Almond Cookies 47

**Home on the Range**

Roasted corn and green chili cornbread with creamery butter.

Haricot vert & cannellini bean salad with roasted red peppers.

Mixed green salad with BBQ spiced ranch.

Roasted red potato salad with whole grain mustard dressing.

BBQ brisket with chipotle corn and black bean relish.

Mesquite grilled chicken breast with southwest honey chili barbeque sauce.

Cream poached corn on the cob.

Assorted fruit pies 49

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**Downtown Pizzeria**

Antipasto chopped salad with roasted garlic dressing  
 Caesar salad with parmesan shavings and garlic croutons  
 Garlic and herb breadsticks

**Organic:** Heirloom tomato, basil, fresh mozzarella, and arugula

**Meat Lovers:** Pepperoni, Sausage, Bacon, Ham

**Vegetable:** Peppers, onion, mushroom, sun-dried tomato

Toasted pistachio and raspberry tart  
 Creamy NY style cheesecake with fresh fruit 47

 **The Locals Choice**

Assorted artisan breads with creamy butter  
 Baby spinach and arugula with crumbled Crow's Dairy feta cheese, orange segments and shallot dressing  
 Arizona spring mix with dried fruits, granola, croutons, and berry vinaigrette

Herb roasted pork loin with rosemary apple cider jus.  
 Grilled salmon with artichoke hearts, toy box tomatoes and artisan olives.  
 Cottonwood broccolini with crispy shallots and garlic and served with whole grain brown rice.

Warm fruit cobbler, pecan streusel and Verde Valley honey chantilly cream  
 Arizona date and citrus cake 51

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## Chilled Plated Lunch

Each Chilled Plated Lunch has two courses that include fresh baked rolls with creamery butter, Iced tea, Starbucks® coffee and TAZO® teas.

### Wedge Salad

Crisp Boston lettuce, grilled chicken breast, pancetta, toy box tomato, diced egg, crumbled blue cheese, croutons, with chive buttermilk ranch dressing.

White chocolate mousse topped with exotic cream and coconut crunch 35

### Spinach and Shrimp Salad

Ancho chili marinated jumbo shrimp, spinach, roasted sweet corn, black beans, jicama, roasted peppers with cilantro lime vinaigrette.

Key lime tart with toasted meringue and raspberry coulis 39

### Turkey, Ham and Swiss Sandwich

Flaky croissant with smoked turkey, honey glazed ham, Swiss cheese with vine ripen tomato, spring mix, shaved red onion, roasted vegetable pasta salad and butter pickle wedge.

Milk Chocolate cake topped with vanilla cream and fresh berries 35

### Knife and Fork Caesar Salad

Chopped romaine, parmesan reggiano, focaccia croutons, fire-roasted red pepper, nicoise olives, basil marinated grilled chicken & house-made Caesar dressing.

Ricotta cheesecake with a cannoli crumble and chocolate sauce 35

## Enhancements

### Soup Kettle Enhancements

Tomato basil bisque 5.50

Classic chicken noodle soup 5.50

Shredded beef sirloin and Cipollini onion 5.50

Southwest chicken tortilla soup 5.50

Roasted corn and poblano chowder 5.50



Vegetarian lentil with roasted red pepper and kale 5.50



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**Kansas City Flat Iron Salad**

Butter lettuce and baby greens, house cured tomato, Manchego cheese, buttered Wonder Bread croutons, and toasted pumpkin seeds topped with grilled fennel and flat iron steak with BBQ ranch dressing.

Red velvet cake with cream cheese and toasted pecans 38

 **Harvest Salad**

Roasted chicken breast, farm fresh mixed greens, farro grains, roasted beets, shaved heirloom carrots, haricot verts, and goat cheese with sherry vinaigrette.

Fresh fruit tart with lemon chiffon cream and mango passion coulis 35

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## Hot Plated Lunch

Each Hot Plated Lunch has three courses that include fresh baked rolls with creamery butter, a choice of salad and dessert, Iced tea, Starbucks® coffee and TAZO® teas.

### Salad selections

**Greek Salad:** Mediterranean greens, European cucumber, heirloom tomatoes, Kalamata olives, barrel aged feta, white balsamic dressing

**Classic Caesar:** Romaine heart spears, roasted red pepper, shaved parmesan cheese, croutons, and classic Caesar dressing

**Summer Harvest:** Citrus braised beets, frisee lettuce, crumbled goat cheese, toasted pistachios, and sherry wine vinaigrette

**The Wedge:** Butter lettuce wedge, crumbled bleu cheese, bacon, heirloom cherry tomato, radish, carrot, and gorgonzola dressing

**Caprese Salad:** Arugula greens, vine ripen tomatoes, buffalo mozzarella, balsamic drizzle and basil vinaigrette

### Entree selections

#### Ancho Chili Rubbed Chicken Breast

Ancho chili rubbed chicken breast with roasted Mexican squash, pinto bean, poblano pepper, charred corn, Spanish rice and lime cream sauce 42

#### Burgundy Braised Short Rib

Burgundy braised short rib atop mushroom risotto with cured tomato relish and seasonal vegetables 43

#### Sesame Seared Sea Bass

Sesame seared sea bass with jasmine rice, toasted coconut, stir fried Asian vegetables and sweet soy glaze 43

## Enhancements

### Soup Kettle Enhancements

Tomato basil bisque 5.50

Classic chicken noodle soup 5.50

Shredded beef sirloin and Cipollini onion 5.50

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Roasted corn and poblano chowder 5.50



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**Brown Sugar Glazed Salmon**

Brown sugar glazed salmon with caramelized onions, whipped potatoes, roasted vegetables and Vermont maple butter sauce 43

**Basil Marinated Chicken Breast**

Basil marinated chicken breast topped with prosciutto, fontina cheese and spinach, served with roasted garlic polenta, zested asparagus and wild mushroom sauce 42

**Mesquite Grilled Flat Iron Steak**

Mesquite grilled flat iron with chipotle cheddar mashed potato, roasted tinkerbell peppers, black bean corn relish and seasonal vegetables 46

**Mediterranean Chicken**

Lemon scented breast of chicken with artichoke, tomato, olive, feta ragout, roasted red pepper, sautéed asparagus and roasted marble potatoes 42

**Vegan Wellington**

Vegan wellington with eggplant, squash, red peppers and herb marinated tofu with tomato coulis 38

**Achiote Grilled Chicken Breast**

Achiote grilled chicken breast with chili & lime butter, pasilla & pepper jack polenta cake with seasonal vegetables 42

**Chicken Cacciatore**

Grilled chicken breast and wild mushroom ragout finished with tomato coulis, garlic smashed red potato, haricot vert and baby carrots 42

**Herb Seared Petite Filet**

Herb seared petite filet with wild mushrooms, seasonal vegetables and chimichurri sauce on a bed of roasted garlic mashed potatoes. 49



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**Dessert selections**

Chocolate pecan tart with dark fudge and caramel sauce

Strawberry shortcake with citrus cream and strawberry gelee

Lemon curd tartlet with fresh berries and raspberry sauce

Apple cinnamon frangipane tart with caramel sauce

Chocolate fudge cake with raspberry cream and chocolate sauce

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## Grab And Go

Each Grab and Go Lunch is conveniently packaged in an easy to carry container and includes an individual serving of chips, pasta salad with seasonal vegetables, a piece of whole fresh fruit and a gourmet cookie.

### Tuscan Sandwich

Italian sandwich with salami, prosciutto, provolone cheese, pepperoncini, red leaf lettuce, vine ripen tomato, shaved red onion with oil and vinegar on a ciabatta roll 43

### Coronado Sandwich

Shaved chicken breast, vine ripen tomato, grilled red onions and leaf lettuce with basil pesto on a seeded baguette 43

### Desert Sky Sandwich

Oven roasted turkey, applewood smoked bacon, vine ripen tomato and red leaf lettuce with herb mayo on focaccia 43

### Arcadia Wrap

Marinated roasted vegetables with sundried tomato pesto in a spinach tortilla 43

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## Enhancements

### Beverages

Ice cold Starbucks® bottled products ~each~ 7.95

Refreshing still bottled water ~each~ 5.95

Ice cold Pepsi® products ~each~ 5.95

Refreshing lemonade or fruit-infused spa water ~per gallon~ 53

Regular and sugarfree Redbull® ~each~ 8.50

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## Canapés

Fifty piece minimum order of each canapé may be served as a buffet or passed butler style.

### Cold Canapes

Vanilla smoked scallop with habanero glaze and mango chutney 8

Prosciutto, mozzarella and basil pinwheel 7

Sesame crusted ahi tuna with wasabi cream 7

Poached prawn with avocado cream & lime tostada 8

Teriyaki chicken on Asian rice crackers 6

Chipotle chicken stuffed wonton cone 6

Antipasto stack on French baguette 7

Garlic hummus with roasted pepper relish on a bagel chip 6

Tomato mozzarella tower on toasted focaccia 6

Wedge of brie on toast with fig compote 6

Manchego and tomato bruschetta 6

Smoked free-range chicken bruschetta 7

Asparagus in prosciutto 6

Beef carpaccio toasted baguette with chipotle aioli 8

Poached sweet water shrimp and heirloom cherry tomato skewer 8

A \$175 butler for every 100 people is required to pass butler style.

### Hot Canapes

Beef satay, sweet Thai chili sauce 6

Beef tenderloin and mushroom wrapped in puff pastry 7

Dijon chicken in puff pastry 6

Thai peanut chicken satay 6

Marsala chicken pot pie 6

Bacon wrapped horseradish prawns 8

Vegetable spring rolls with sweet and sour sauce 6

Portobello mushroom en croute 6

Mole chicken empanada 6

Coconut chicken skewer 6

Lobster corn dogs 8

Tempura fried shrimp with citrus ponzu sauce 8

Southwest crab cake with spicy aioli 7

Chipotle chicken spring roll 6

Pork pot stickers 6

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## Reception Table

All reception tables include service for 90 minutes.

### Individual Pre-Made Salad Table

**Boston Bibb:** Roasted squash, candied pecans, cured tomatoes, and blue cheese with a brown sugar vinaigrette

**Caprese Salad:** Arugula greens, vine ripen tomatoes, buffalo mozzarella, balsamic drizzle and basil vinaigrette

**Green and Red Leaf Salad:** Shaved fennel and apple, marcona almonds, and citrus vinaigrette

**Classic Caesar:** Chopped romaine, roasted red pepper, shaved parmesan cheese, croutons, and classic Caesar dressing 28

### Classic Sliders

**Slider Options:** (each sold by the dozen)

- All American hamburgers
- Buttermilk fried chicken
- Meatloaf with crispy onions
- Seasonal battered fish

Served with lettuce, tomato, onion, pickle, an assorted cheese platter, ketchup, mustard, mayonnaise and roasted garlic aioli. ~per dozen~ 75

### Chicken Tenders and Wings

**Chicken Options:** (each sold by the dozen)

- Teriyaki soy sauce glazed chicken drums
- Mild buffalo sauce glazed chicken drums
- Boneless chicken tenders

Served with fresh cut celery and carrot sticks  
(5) dipping sauces: Frank's RedHot, honey mustard, BBQ, ranch and bleu cheese dressings  
~per dozen~ 60

## Enhancements

### Domestic and Imported Cheese Display

Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

### Seasonal Fresh Fruit Display

Elaborate display of seasonal fruit & mixed berries ~each~ 425

### Antipasto Display

Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavosh and grasinis sticks, extra virgin olive oil and baguettes ~each~ 425



### Crudité Display

Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

### Spinach and Artichoke Dip Display

Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

### Hummus and Pita Chip Display

Baked pita chips with roasted pepper & garlic hummus ~each~ 305

### Chips and Salsa Display

Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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**Arizona Taco and Nacho Table**

Confit of chicken machacca style  
 Achiote beef stew  
 Spicy fried rock shrimp

Served with fresh warm flour tortillas, tulip corn tortilla cups,  
 and tri color tortilla chips.

Toppings include: housemade queso, green and red salsas,  
 guacamole, green onions, jalapeños, lettuce, shredded cheeses  
 and sour cream 34

**Macaroni and Cheese Table**

Elbow macaroni and cavatappi pasta served with sharp cheddar  
 cheese

Toppings include: Applewood smoked bacon, Italian sausage,  
 grilled chicken, shaved chives, roasted green chilies, wild  
 mushrooms and sun-dried tomatoes 28

**Stromboli and Flat Bread Trio**

**Meat Lovers Stromboli:** with salami, pepperoni and cappicola

**Margarita Flat Bread:** with fresh tomato, basil and mozzarella

**Barbecue Chicken Flat Bread:** with pulled chicken, roasted corn,  
 Jack cheese, and BBQ sauce 32

Each Display Enhancement serves 75 people.



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## Carving Stations

Each Carving Station serves 35 people.  
All carving stations include service for 90 minutes.

### Turkey Breast

Adobo chili rubbed breast of turkey  
Cranberry orange chutney, chive aioli and potato cheddar rolls 325

### Beef Brisket

Mesquite smoked beef brisket  
Texas BBQ sauce and salted pretzel rolls 350

### Beef Tenderloin

Peppercorn crusted, roasted tenderloin of beef  
Roasted tomato aioli and herb dinner rolls 495

### Seasonal Fish

Whole, seasonal fish wrapped in a banana leaf with citrus & garlic  
Lime cilantro aioli and flour tortillas 350

### Roasted Chicken

Roasted chicken roulade with spinach, sundried tomato and mushroom wrapped in a puff pastry with roasted garlic cream 325

### Pacific Salmon

Maple and cinnamon glazed whole pacific salmon  
Roasted shallots and garlic jam with brioche rolls 350

### New York Strip Loin

Herb marinated New York strip loin  
Red wine demi sauce and roasted onion dinner rolls 495

## Enhancements

### Domestic and Imported Cheese Display

Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

### Seasonal Fresh Fruit Display

Elaborate display of seasonal fruit & mixed berries ~each~ 425

### Antipasto Display

Grilled marinated vegetables and olives, salami, Coppa, proscuitto, mozzarella, provolone and boursin cheeses garnished with lavosh and grasini sticks, extra virgin olive oil and baguettes ~each~ 425



### Crudité Display

Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

### Spinach and Artichoke Dip Display

Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

### Hummus and Pita Chip Display

Baked pita chips with roasted pepper & garlic hummus ~each~ 305

### Chips and Salsa Display

Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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**Carved Steamship Round of Beef**

Carved steamship round of beef served with fresh baked silver dollar rolls and roasted au jus.

Designed to serve 150-200 people 875

A \$175 Carver is required for each carving station and steamship round.  
Each Display Enhancement serves 75 people.

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## Action Stations

All action stations include service for 90 minutes.

### Fajita Action Station

Marinated and caramelized sirloin beef strips and chicken breast

Served with: house-made warm flour torillas, achiote griddled peppers and onions, a trio of salsas, guacamole, sour cream, shredded cheese, lettuce, green onions, black olives, and refried beans 29

### Mini Bread Bowl Action Station

Crispy artisan bread bowls with your choice of fillings:  
Wild mushroom ragout with gorgonzola cheese  
Braised beef short rib ragout with onions & cream fraiche  
Chicken stew with peas & carrots in cream sauce 36

### Taste of Italy Action Station

Three handcrafted pastas:  
Wild mushroom ravioli, peas, prosciutto and truffle  
Gomella pasta with grilled chicken and tomato pomodoro  
Cheese tortellini with artichoke, sundried tomatoes and basil

Served with: rosemary focaccia, parmesan cheese, red pepper, herbs, pine nuts and sun-dried tomato 32

### Martini Mashed Potato Action Station

Yukon potato mash and sweet potato mash served in a martini glass

Toppings: Bacon, cheese, caramelized onions, mushroom ragout, beef stew, chives, asparagus tips, roasted garlic, sour cream, and butter 27

## Enhancements

### Domestic and Imported Cheese Display

Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

### Seasonal Fresh Fruit Display

Elaborate display of seasonal fruit & mixed berries ~each~ 425

### Antipasto Display

Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavosh and grasinis sticks, extra virgin olive oil and baguettes ~each~ 425



### Crudité Display

Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

### Spinach and Artichoke Dip Display

Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

### Hummus and Pita Chip Display

Baked pita chips with roasted pepper & garlic hummus ~each~ 305

### Chips and Salsa Display

Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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**Quesadilla Action Station**
**Quesadilla Options:** (each sold by the dozen)

- Three cheese quesadilla
- Pulled chicken with cheese quesadilla
- Spicy roasted rock shrimp with cheese quesadilla

Served with: salsa, guacamole and sour cream. ~per dozen~ 72

**Authentic Dumpling Action Station**

- Lemongrass vegetable dumplings
- Kaffir lime infused shrimp sui mai
- Char siu pork pot stickers
- Peking duck pot stickers

Served with: ginger spiced soy sauce, cilantro sweet chili sauce, pickled cucumber dipping sauces 31

A \$175 Attendant is required for each action station. Each Display Enhancement serves 75 people.

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## Desserts

### Truffle Pop Action Station

Vanilla cheesecake, dark chocolate ganache, and mocha ganache truffles dipped in your choice of dark or white chocolate. Top it off with your choice of: chocolate crunchies, toasted coconut, sprinkles, cookie crumbs and croquant. 18

### Griddled Bread Pudding

Chocolate, cherry, and croissant bread pudding topped with berries, whipped cream, vanilla sauce, toasted nuts, chocolate fudge, and caramel sauce 20

### Assorted Mini Mousse Cones

**Mini Mousse Cone Options:** (each sold by the dozen)

- Chocolate wafer cone filled with peanut butter mousse
- Vanilla wafer cone filled with lemon mousse
- Vanilla wafer cone with tiramisu mousse.

~per dozen~ 55

### Chocolate Indulgence

**Assortment Options:** (each sold by the dozen)

- Chocolate fudge macaroons
- Chocolate bon bons
- Chocolate hazelnut tarts
- Milk chocolate lollipops

~per dozen~ 65

### Sweet Shot Parfaits

**Sweet Shot Choices:** (each sold by the dozen)

- Chocolate mousse
- Dark chocolate fudge cake
- Berry cobbler with toasted oat streusel
- S'mores with graham cracker crunch & toasted meringue

~per dozen~ 47

## Enhancements

### Beverages

Starbucks® regular and decaffeinated coffee ~per gallon~ 94

Invigorating Tazo® tea collection ~per gallon~ 94

Ice cold Starbucks® bottled products ~each~ 7.95

Refreshing still bottled water ~each~ 5.95

Ice cold Pepsi® products ~each~ 5.95

Refreshing iced tea, orange juice or lemonade ~per gallon~ 53

Regular and sugarfree Redbull® ~each~ 8.50

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**Ice Cream Parlor Action Station**

Vanilla and chocolate ice cream scooped for you atop a fresh baked chocolate chip cookie or rich fudge brownie.  
Top it off with your choice of: chocolate, caramel or strawberry sauce, sprinkles, whipped cream, toasted nuts & toffee bits. 17

**Mini Pastry Sampler**

Pastry Chef's selection of mini tarts, cookies and sweet parfaits  
~per dozen~ 47

A \$175 Attendant is required for each action station.



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## Dinner Table

Each Dinner Table includes service for one hour, iced tea, Starbucks® coffee and TAZO® teas.

### Torino Table

Arugula and baby spinach with garlic parmesan croutons and sweet pepper vinaigrette  
Grilled artichoke, roasted pepper, and cipollini onion salad

Dry cappocola, soppressata, prosciutto and mortadella with fresh mozzarella and provolone garnished with assorted grilled and pickled vegetables

Crispy parmesan breaded chicken with a rich house made tomato sauce, fresh mozzarella, and Locatelli

Seafood scampi over linguini with clams, mussels, and shrimp sauteed in extra virgin olive oil, white wine, and caramelized garlic and shallots

Grilled New York steak pizzaiola  
Garnished with caramelized onions, tomatoes, and roasted peppers

Assorted mini pastries and cakes 118

## Enhancements

### Beverages

Ice cold Starbucks® bottled products ~each~ 7.95

Refreshing still bottled water ~each~ 5.95

Ice cold Pepsi® products ~each~ 5.95

Refreshing lemonade or fruit-infused spa water ~per gallon~ 53

Regular and sugarfree Redbull® ~each~ 8.50

### Soup Kettle Enhancements

Lobster bisque with sherry, smoked paprika and a dollop of fresh sour cream 8

New England clam chowder with green onions, leeks, potato and little neck clams 7.50



Chilled pumpkin soup topped with a touch of creme fraiche 6.50

### Action Station

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**Southern Comfort Table**

Sweet and spicy green bean salad

Mixed melon salad with sea salt, toasted pistachios and tequila lime dressing

Seven layer dip served with housemade tri-colored tortilla chips

Arizona style slow roasted racks of ribs  
Honey chipotle barbeque sauce

House-brined BBQ chicken  
Bone-in chicken breast with roasted fennel and blood orange barbeque sauce

Cowboy fries  
Thick wedge cut potatoes with parmesan cheese and green onions

Sweet cream poached corn cobbettes

Housemade chocolate s'mores  
Pineapple upside down cake 90

**Fajita Action Station**

Marinated and caramelized sirloin beef strips and chicken breast  
Served with: house-made warm flour tortillas, achiote griddled peppers and onions, a trio of salsas, guacamole, sour cream, shredded cheese, lettuce, green onions, black olives, and refried beans. 29


**A Green Choice**

Heirloom tomato and mozzarella martini garnished with fresh basil vinaigrette

Petite red romaine hearts with shaved Locatelli, focaccia croutons, grilled artichoke hearts, and roasted peppers with a white balsamic caesar dressing

Citrus scented sea bass with a sweet and sour citrus chutney

Grilled chicken and broccolini served over a bed of roasted garlic cous cous and dressed with a cured tomato vinaigrette

Local grown honey roasted marble potatoes  
Chef's selection of local grown vegetables

Pastry Chef's selection of cake pops, shot glasses, and petit fours 112



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**Estrella Table**

Baby frisee and arugula, dried cranberries, pistachios, and a champagne vinaigrette

Romaine hearts, grilled fennel, shaved pears, and toy box tomatoes with a white balsamic vinaigrette

Oven roasted chicken breast stuffed with goat cheese, spinach and roasted tomatoes served with parmesan polenta and a chive butter sauce

Herb roast beef tenderloin with a truffle demi-glace

Broiled petite lobster tail with herb citrus butter

Gruyere au gratin potatoes  
Chef's selection of vegetables

Pastry chef's selection of miniature cakes, pies, and pastries 120

**Monte Verde Table**

Spicy rock shrimp slaw  
Sweet and spicy fruit salad

Mesquite chicken pasole with fire roasted green chili and hominy

Pollo en Pipen Verde  
Cilantro seared chicken breast in a tomatillo pepito mole

Sweet achiote rubbed grouper with a citrus salsa

Lime and jalapeño red beans and rice

Sauteed squash with pearl onions and dry aged chorizo

Agave pot de creme with cinnamon tortillas  
Traditional Mexican tres leche cake 100

A \$175 Attendant is required for each action station.



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## Plated Dinner

Each Plated Dinner has three courses that include fresh baked rolls with creamery butter, a choice of salad and dessert, seasonal vegetables, Iced tea, Starbucks® coffee and TAZO® teas.

### Salad selections

**Boston Bibb:** Roasted squash, candied pecans, cured tomatoes, and blue cheese with a brown sugar vinaigrette

**Caprese Salad:** Arugula greens, vine ripen tomatoes, buffalo mozzarella, balsamic drizzle and basil vinaigrette

**The Wedge:** Butter lettuce wedge, crumbled bleu cheese, bacon, heirloom cherry tomato, radish, carrot, and gorgonzola dressing

**Green and Red Leaf Salad:** Shaved fennel and apple, marcona almonds, and citrus vinaigrette

**Classic Caesar:** Romaine heart spears, roasted red pepper, shaved parmesan cheese, croutons, and classic Caesar dressing

### Entree selections

#### Medallion of Beef and Shrimp

Grilled medallion of beef paired with herb roasted jumbo shrimp, tomato risotto, truffle sauce and herb butter sauce 105

#### Pan Seared Filet Mignon

Pan seared filet mignon with caraway seed roasted potatoes and a three peppercorn Cognac demi-glace 93

#### Chicken Marsala

Chicken marsala with wild mushroom ragout, gratin potatoes and marsala chicken jus 80

## Enhancements

### Appetizer Enhancements

Seafood martini  
Crab and scallops in a spicy mango cilantro dressing 10

Grilled prawns with mango salsa  
on a bed of baby spinach 11

Dungeness crab cakes  
Micro greens, pesto remoulde and red  
cabbage slaw 10.50

### Soup Kettle Enhancements

Lobster bisque with sherry, smoked paprika and  
a dollop of fresh sour cream 8

New England clam chowder with green onions, leeks,  
potato and little neck clams 7.50



Chilled pumpkin soup topped with a touch of  
creme fraiche 6.50

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**Pork Tenderloin**

Herb roasted tenderloin of pork, sweet onion mashed potatoes, apple chutney and a calvados jus 85

**Steak and Seafood**

Cilantro seared Mahi Mahi with pineapple papaya salsa and flame grilled flatiron steak with achiote demi glace, jalapenos, lime scented red beans and rice 105

 **Pan Seared Pacific Salmon**

Pan seared Pacific salmon served on a bed of cous cous and wilted swiss chard with a tomato butter sauce 86

**Herbed Ricotta Crusted Chicken**

Herbed ricotta crusted chicken with roast garlic polenta cake and creamy tomato sauce 82

**Downtown Cordon Bleu**

Pan seared chicken breast topped with tender belly ham and havarti, caramelized onion and whipped potatoes with citrus chicken jus 84

**Dessert selections**

Chocolate fudge cake with raspberry cream and chocolate sauce

Coconut panna cotta with lime, vanilla and pineapple topped with an almond crunch

Carrot gatue with smoked almond brittle and pineapple syrup

Vanilla bean cheesecake drizzled with berry coulis

Citrus rice pudding with a toasted oat streusel

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All pricing is per person unless otherwise noted. A 25% service charge (plus taxes) will be added to your bill. Some items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Host

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

### Premium Brands

Absolut Vodka®, Bombay Sapphire Gin®, Jose Cuervo Silver Tequila®, Jack Daniels Whiskey®, Crown Royal Whiskey®, JW Black Scotch®, Hennessy V.S.O.P Cognac® 12

### Deluxe Brands

Smirnoff Vodka®, Beefeater Gin®, Cruzan Rum®, Sauza Gold Tequila®, Jim Beam Bourbon®, Seagram's 7 Whiskey®, JW Red Scotch®, Hennessy V.S. Cognac® 9.25

### House Wine

House red and white wine 9.75

### Imported beer

Corona®, Heineken® Light, Four Peaks Killfliter® 6.75

### Domestic Beer

Budweiser®, Bud Light® 6.25

### Non-Alcoholic Beer

St. Pauli Girl® 5

### Full Bar ~ Per Person Package

Premium brands - one hour 25.00  
Each additional consecutive hour 10.00

Deluxe brands - one hour 22.00  
Each additional consecutive hour 9.00

### Beer and Wine Bar ~ Per Person Package

Imported and Domestic beers, house red and white wines -one hour 19.00

## Enhancements

### Domestic and Imported Cheese Display

Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

### Seasonal Fresh Fruit Display

Elaborate display of seasonal fruit & mixed berries ~each~ 425

### Antipasto Display

Grilled marinated vegetables and olives, salami, Coppa, proscuitto, mozzarella, provolone and boursin cheeses garnished with lavosh and grasin sticks, extra virgin olive oil and baguettes ~each~ 425



### Crudité Display

Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

### Spinach and Artichoke Dip Display

Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

### Hummus and Pita Chip Display

Baked pita chips with roasted pepper & garlic hummus ~each~ 305

### Chips and Salsa Display

Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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A \$175 Bartender is required for each bar. Each Display Enhancement serves 75 people.

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## Cash

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

### Premium Brands

Absolut Vodka®, Bombay Sapphire Gin®, Jose Cuervo Silver Tequila®, Jack Daniels Whiskey®, Crown Royal Whiskey®, JW Black Scotch®, Hennessey V.S.O.P Cognac®

### Deluxe Brands

Smirnoff Vodka®, Beefeater Gin®, Cruzan Rum®, Sauza Gold Tequila®, Jim Beam Bourbon®, Seagram's 7 Whiskey®, JW Red Scotch®, Hennessey V.S. Cognac®

### House Wine

House red and white wine

### Imported beer

Corona®, Heineken® Light, Four Peaks Killfliter®

### Domestic beer

Budweiser®, Bud Light®

### Non-Alcoholic Beer

St. Pauli Girl®

## Enhancements

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### Hummus and Pita Chip Display

Baked pita chips with roasted pepper & garlic hummus ~each~ 305

### Chips and Salsa Display

Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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## Specialty Bar

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included in the price

### Mojito Bar

Raspberry mojitos  
 Strawberry mojitos  
 Mango mojitos  
 Classic mojitos  
 per drink 12

### Specialty martini bar

Classic  
 Cosmopolitan  
 Appletini  
 Chocotini  
 007  
 Manhattan  
 Lemon Drop  
 per drink 13

### Margaritas on the rocks

Traditional  
 Strawberry  
 Prickly pear  
 Raspberry  
 per drink 14

## Enhancements

### Domestic and Imported Cheese Display

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Baked pita chips with roasted pepper & garlic hummus ~each~ 305

### Chips and Salsa Display

Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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## Wine - White

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste

### Champagne & Sparkling Wines

J Roget Brut 38  
 Kenwood, Yulupa, CA 40  
 Chandon, California Brut Classic, CA 57  
 Dom Perignon 231  
 Veuve Clicquot, Yellow Label, Reims, France 97  
 Moet & Chandon, White Star, Epernay, France 84

### Chardonnay

Magnolia Grove, Central Coast, CA 31  
 Beaulieu Vineyard, "Century Cellars", CA 30  
 Artesa Chardonnay, Carneros, CA 69  
 Wild Horse, Central Coast, CA 52  
 Columbia Crest, Columbia Valley, WA 36  
 Louis Latour, "Pouilly Fuisse", France 65  
 Cakebread, Napa Valley, CA 88  
 Grgich-Hills, Napa Valley, CA 60  
 Sonoma-Cutrer, Russian River Valley, CA 58  
 Ferrari-Carano, Alexander Valley, CA 58

### Sauvignon Blanc

Pascal Jolivet, Sancerre, France 55  
 Frog's Leap, Napa Valley, CA 53  
 Kim Crawford 44  
 Chateau St. Michelle 32

### Pinot Grigio

Placido, Italy 30  
 A.F. Pighin, Colio, Italy 45  
 Bollini, Italy 30

## Wine - Red

### Cabernet Sauvignon

Marryvale Starmont, Napa Valley, CA 68  
 14 Hands, Sonoma County, CA 36  
 Beaulieu Vineyards, Century Cellars, CA 30  
 Columbia Crest, Grand Estate, WA 36  
 De Loach, Russian River, CA 41  
 Robert Mondavi, Napa Valley, CA 73  
 Heitz Cellar, Napa Valley, CA 87  
 Stag's Leap "Artemis" Stag's Leap District, CA 94  
 Chateau St. Michelle "Indian Wells", Columbia Valley, WA 62  
 Magnolia Grove, Central Coast, CA 32  
 Jordan, Sonoma, CA 106  
 B.R. Cohn, Silver Label, Sonoma, CA 50

### Pinot Noir

Canyon Road 33  
 Acacia, Carneros, CA 76  
 Argyle, Willamette Valley, OR 54  
 De Loach, Sonoma County, CA 46  
 Mac Murray, Sonoma Coast, CA 38

### Merlot

Sineann, Columbia Valley, OR 91  
 Rombauer, Napa Valley, CA 76  
 Swanson, Oakville, CA 68  
 Frei Brothers, Dry Creek Valley, CA 44  
 Cellar 8 30  
 Glass Mountain, CA 30  
 Red Diamond Winery, WA 36

### Shiraz



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**White Zinfandel**

Beringer White Zinfandel, CA 26

Souverian Red Blend 34



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## Meeting Packages

All Meeting Packages include one flipchart with dry erase markers and wireless high speed internet access for all attendees. To make planning your meeting easier, our Chef will vary the menu items each day

### The Full Deal

Hot breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Hot lunch buffet with salads, 2 entrees and desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 145

### An All Day Affair

Continental breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Cold lunch buffet with salads, deli sandwiches, desserts, Iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 135

## Enhancements

Add an LCD projector package 730

Add a telephone line and a polycom speaker phone with complimentary local and toll free calls 390

Add an LCD Support Package (bring your own LCD Projector) 240

Additional flip charts 70

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**The Easy Choice**

Continental breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas,

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Hot lunch buffet with salads, 2 entrees and desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 140

**Keep 'em Happy**

Hot breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas,

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Cold lunch buffet with salads, deli sandwiches, desserts, Iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 140

Meeting Packages are designed for a minimum of 25 people and a maximum of 75 people. Enhancements are priced on a per day basis and include all relevant labor charges. Each meal period is designed to be served for a maximum of 1 hour.



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## Wedding

Each wedding menu is based off of the entrée prices below (per person plus tax and service) and includes:

- ~ A selection of warm and chilled hors d'oeuvres
- ~ Freshly baked dinner rolls with creamery butter
- ~ Plated starter salad
- ~ Your choice of entrée with seasonal vegetables
- ~ Custom designed tiered wedding cake
- ~ Champagne toast
- ~ Starbucks® coffee and Tazo® tea.

Interested in sharing your special day with us?  
Visit our [website](#) to learn more.

### Land Entrees

Cast iron seared beef tenderloin and Maine lobster, creamy polenta, roasted corn and butter nage. 85

Pan-seared filet of beef, Maytag bread pudding, roasted carrots and brussel sprouts in a Barolo reduction 85

Cocoa and coffee braised short ribs, creamy herb polenta, asparagus, roasted baby carrots and caramelized shallot glaze 85

Grilled filet of beef, horseradish whipped potatoes, wild mushrooms, asparagus and a truffle jus. 85

### Air Entrees

Seared chicken marsala, wild mushroom ragout, seasonal vegetables, gratin potatoes, and a marsala jus. 75

Thyme roasted chicken breast, parmesan dusted fingerling potatoes, sautéed Swiss chard, baby zucchini and patty pans, with a herb chicken jus 75

Lemon and oregano seared chicken breast, haricots verts, roasted tomatoes, creamy garlic risotto in a lemon herb sauce. 75

## Enhancements

### Domestic and Imported Cheese Display

Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

### Seasonal Fresh Fruit Display

Elaborate display of seasonal fruit & mixed berries ~each~ 425

### Antipasto Display

Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavosh and grasini sticks, extra virgin olive oil and baguettes ~each~ 425



### Crudité Display

Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

### Spinach and Artichoke Dip Display

Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

### Hummus and Pita Chip Display

Baked pita chips with roasted pepper & garlic hummus ~each~ 305

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**Sea Entrees**

Seared salmon, saffron and tomato risotto, asparagus, baby carrots in a citrus cream reduction. 82

Pan-seared Mahi Mahi, roasted potatoes, snap peas and carrots, with heirloom tomato, leek and fennel ragout 82

Roasted grouper, sautéed spinach, forbidden black rice, seasonal vegetables and saffron butter sauce. 82

For a complete list of wedding packages, see our [wedding brochure](#).

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Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425



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## On Site Specialty Events - Specialty Events

Cost conscious doesn't mean uninteresting. Take advantage of our expertise to bring your event to life. We offer a great selection of on-site entertainment that will give attendees a memorable event, while meeting your entertainment budget.

### Charity Fued - A fun take on the Family Feud

Guests are picked randomly to get up on stage where questions are tailored to your organization. Winnings are donated to a charity of your choice. Create healthy competition as attendees root for their favorite team and enjoy family styled foods at sumptuous buffets. Games run about 15 minutes each allowing for 2 to 3 games during your event. 200

### Building for a Cause - Work with a local organization and donate

Your group will assemble bicycles to be donated after completion. Make it personal by arranging for the children to receive the bikes during your event. Attendees will be touched by the children's genuine surprise when they find out the bikes are for them to keep. Then everyone joins in for a sumptuous dinner with comfort and kid friendly menus. 200

### Wii Tournament - A true competition

Teams compete in their favorite Wii games during your official Wii tournament. The excitement grows heading into the final rounds which are played on the main event big screen in front of the entire crowd. Watch your attendees cheer on their favorites as they enjoy food and beverages and see who will be crowned champion of Mario Cart, Tennis and other Wii sporting activities. 250

### Rock & Roll Sushi - Create your own ^

Your guests can assist in making sushi alongside our Sushi Chef and then enjoy their creation with sake before getting ready for karaoke! 250

### Bordeaux Blending - Who will be the next Robert Mondavi?

During this team building seminar, guests learn the nuances of the five Bordeaux varietals. Then it gets creative as participants taste a Bordeaux blended wine and get the opportunity to create their own

### Movie Night - A night of big screen magic

A classic movie of your choice is displayed on the big screen, or you may choose multiple movies set in different rooms with classic movie props. Guests will enjoy hot buttered popcorn, nachos and candy bars. 200

### Fun with Wii - An interactive reception

A more open flow reception program with multiple Wii games set up around the reception area. Guests can enjoy their favorite drink and participate in a variety of Wii games including Bowling, Guitar Hero, Rock Band, Tennis and Baseball. 200

### It's Game Night - Don't let the 'big' game conflict with your event!

Game night for everyone engages both sports fans and those who frankly don't care. Big screens in strategic locations feature key games and classic TV shows while the room set includes a variety of games: air hockey, pool, knock hockey, basketball and cocktail tables topped with Trivial Pursuit, Poker or pinball machines. The menu features a game theme, beer and a bar and waitstaff dressed in referee or your favorite team attire. 250

### Indoor Field Day - A throw back to old fashioned get-togethers

Get the competitive juices flowing with this great networking and ice breaker event. Teams compete for prizes in the three legged race, bean bag toss, crab walk relay, jump rope or hula hoop contests. Your guests will enjoy classic picnic styled foods and beverages in a park like atmosphere with benches where you can laugh with old friends and get to know new ones. 200

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**Dinner in the Green - An organic food experience**

Learn about sustainable and organic foods through interactions with our Chef and local organic farmer. This event provides insightful information about growing and raising foods in a sustainable and organic environment. 200



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