Private Event Catering Guide

Breakfast

Classic Continental
Assorted Pastries, Muffins, and Scones
Orange-Blossom Honey Butter
North American Fresh Sliced Fruit
Fresh Squeezed Orange Juice
Locally Roasted Bergie’s Coffee and
Organic Numi Teas
$19 per person

Hot Breakfast Buffet
Cage-Free Scrambled Eggs
Baked Cinnamon-Raisin French Toast with
Apples and Maple Cream
Local Smoked Bacon, Local Herbed Sausage Links
Homestyle Fries
North American Fruit Bowl
Fresh Squeezed Orange Juice
Locally Roasted Bergie’s Coffee and
Organic Numi Teas
$31.00 per person

A La Carte

Yogurt & Granola
$4 per person

Bagels with Cream Cheese
$3 per person

Hot Oatmeal with Raisins & Brown Sugar
$4 per person

Southwestern Breakfast Buffet
Sliced Fresh Fruit
Chorizo, Potato, Cheddar, and Green Onion Frittata
Local Smoked Bacon, Tri-colored Bell Pepper and Manchego Cheese Frittata
Green Chili Potato Hash
Fresh Flour Tortillas
House-Made Salsa Rojo and Salsa Verde
House Made Caramel Cinnamon Rolls
Assorted Juices
Locally Roasted Bergie’s Coffee and
Organic Numi Teas
$35.00 per person

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by 12:00 noon
A La Carte

Assorted Fresh Baked Pastries
$40/dozen

Assorted Fresh Baked Cookies
$40/dozen

Fair Trade Chocolate Brownies
$40/dozen

Signature Energy Bars
$48/dozen

Bags of Chips
$3 each

Pita Chips with a Trio of Hummus
(Regular, Roasted Red Pepper and Cilantro)
$6 per person

Flour Tortilla Chips with Avocado Dip,
Cilantro Crema and Chipotle - Tomato
Salsa
$6 per person

Salted Soft Pretzels with Creole Mustard
$5 per person

House Made Cheese Sauce
$3 per person

Arizona Gourmet Popcorn
$6 per person

Deluxe Trail Mix
$32 per pound

Displays

Taquitos and Empanadas
Serves 50 guests $250
Serves 100 guests $450

Seasonal Sliced Fruit Display
Serves 50 guests $250
Serves 100 guests $450

Artisan Cheese Display with Crackers,
Breads, Dried Fruit
Serves 50 guests $325
Serves 100 guests $600

Crudité Display of Fresh from the Farm
Seasonal Vegetables with Ranch Dip
Serves 50 guests $200
Serves 100 guests $300

Antipasto Platter with an Assortment of
Gourmet Meats & Cheeses
Serves 50 guests $600
Serves 100 guests $1000

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Lunch
(Minimum 25 guests, Please Select One)
Iced Tea Included

Deli Buffet
Roast Beef, Turkey, and Ham
Swiss, Cheddar, Provolone
Multi-grain Sourdough and Marbled Rye
Mustard, Mayo, Lettuce, Red Onion, and
Pickle Spears
Side (select two)
Homemade Pasta Salad, Potato Salad, or
Coleslaw
Assorted Cookies
$29 per person

Deluxe Deli Buffet
Herb-Garlic Roast Beef, Grilled Chicken
Breast, and Rosemary Roast Pork Loin
Local Goat Cheese, Gruyère Swiss,
Smoked Gouda, and Sharp Cheddar
Croissants, Baguettes, and Brioche Rolls
Garlic Aioli, Dijon Mustard, Lettuce,
Tomato, Avocado Slices
Sides (select two)
Homemade Three-Bean Salad, Broccoli
Carrot Slaw, and Bacon-Sour Cream
Potato Salad
Assorted Cookies and Brownies
$38 per person

Chopped Salad Buffet
Mesclun Mix, Romaine Hearts, Baby
Spinach
Ham, Turkey, Genoa Salami, Pepperoni
and Rock Shrimp
Fresh Mozzarella, Parmesan, Blue
Cheese, Provolone, and Swiss
Cremini Mushrooms, Red Onion, Bell
Pepper, Cucumber, Garbanzo Beans,
Olives, Broccoli, Cauliflower, and
Tomatoes
Herb-Citrus, Balsamic, and Creamy Garlic
Dressings
Herb-Garlic Croutons, Almonds, Rolls &
Butter
Assorted Cookies and Brownies
$36 per person

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Hot Lunch Buffets
(Minimum 25 guests, Please Select One)
Iced Tea Included

Italian Pasta
Caesar Salad
Chicken Penne Marinara
Shrimp Alfredo
Basil Pesto Tortellini
Broccoli Florets, Cremini Mushrooms, Red Peppers, Cippolini Onions, Shell Peas, Tomatoes, and Braised Local Italian Kale
Garlic Toast
Shredded Parmesan Reggiano
Mascarpone Cream-Filled Cannolis
$36 per person
add Italian Sausage $3 per person

Asian
Crab Rangoons, Chicken Egg Rolls, and Pork Pot Stickers
Sesame-Ginger Chicken
Mongolian Beef
Stir Fried Vegetables
Lo mein Noodles
Steamed Rice
Cheesecake Bites
$37 per person

Latin Fajita
Fresh Flour Tortillas
Corn Tortilla Chips
Adobo Flank Steak
Tequila Lime Chicken
Grilled Peppers and Onions
Spanish Rice
Braised Black Beans
Fresh Salsa, Sour Cream, Guacamole, Lettuce, Jalapeños, and Cheddar Cheese
Tres Leches Cake
$37 per person

Grab & Go Lunches
$25.00 per person
Roasted Turkey Sandwich
Ham & Cheese Sandwich
Local Tomatoes, Mozzarella and Basil Chicken Salad Sandwich
Tuna Salad Sandwich
Farmers Market Salad

Also included:
Fresh Baked Cookie
Whole Fruit
Bag of Chips

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Passed Hors d’oeuvres

$5.50 per piece
(50 piece minimum)

Cold Hors d’oeuvres

Argentinian Marinade and Sliced Grass Fed Beef with Salsa Verde on Tortilla Crisp

Faro Salad with Avocado and Pickled Jalapeño on Sweet Potato Chip

Whole Wheat Pita Toast with Lemon Garlic Hummus, Cucumber, and Goat Feta Cheese

Local Chicken Rillette with Pickled Vegetables and Dill Sauce

Bruschetta of Goat Cheese Curd, Raisins, Green Valley Pecans and Baby Spinach

Stuffed Tomato with Local Faro, Spinach, Herbs and Feta Cheese

Pistachio Crusted Fossil Creek Goat Cheese with Local Honey and Fig Balsamic

Sea of Cortez Scallop Escabeche on Olive Oil Crisp, Cilantro and Lime

Mini Antipasti of Sopressata, Fontina, Olive and Piquillo Pepper

Hot Hors d’oeuvres

Crooked Sky Farm Sweet Potato Fritter and Curry Aioli

Vegetable Spring Rolls with Hoisin Sauce (can be hot or cold)

Arancini of Rainbow Valley Mascarpone and Risotto and Tomato Basil Sauce

Cornmeal Crusted Red Snapper with Sweet Corn Tartar Sauce

Turkey Molé Empanada with Cilantro Lime Crema

Mini Potato Pie Españole with Ramps, Greens, Manchego Cheese, Oregano Roasted Tomatoes

Arugula and Fontina Stuffed Cremini Mushrooms with Red Pepper and Marcona Almond Romesco Sauce

Malaysian Beef or Chicken Satay topped with Onion, Cucumber and Cilantro

Crab Corn and Mango Fritter with Spicy Soy Aioli $7.00/piece

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Global Traditions
$7.00 per piece
(100 piece minimum)

USA/Canada
Pulled Wilson Ranch Pork Shoulder Mop
  Sauce, Collard Greens and Sweet
  Cornbread
Whisky Maple Glazed Salmon with Warm
  Dill Potato Salad, Pea Tendrils
Grass-fed Sirloin Slider with Local Bacon,
  Cheddar and Ranch on an Artisan Roll

Latin America
El Latino Pork Tenderloin with Black
  Beans, Queso Fresco and Avocado
Grilled Chicken Breast with Red Beans,
  Chimichurri Sauce, Calabazas and
  Toasted Pumpkin Seeds
Skewered Chile Spiced Shrimp with Dark-
  Rum Mojo

Europe
Bratwurst Slider on Pretzel Bun with
  Curry Aioli
Lavender Lamb Chop with Stone Ground
  Mustard Glaze and Sorrel
Seasonal Vegetable Ratatouille with
  Roasted Potatoes, Herbs Provencal

Middle East
Falafel with Pita Bread with Tzatziki
  Sauce
Garlic Yogurt Chicken Kabobs with
  toum bi zeit
Bacon Wrapped Local Dates stuffed
  with Goat Cheese and Almonds

Africa
Beef Bobotie with Saffron Jasmine Rice
Lamb Couscous with Carrot Sambal
Grilled Chicken with Piri Piri Red Pepper
  Sauce with Sweet Potato

Eastern Europe
Bacon Wrapped Pork with Pink
  Peppercorns
Allspice Meatballs with Sour Cream Sauce

South Asia
Tandoori Chicken, Saffron Rice, Spinach,
  and Cucumber Raita
Roghan josh Yogurt Marinated Lamb
  on Grilled Flatbread
Tilapia with Biryani Rice and Mango

East Asia
Honey Thai Chili Chicken Wings
Five Spice Crab and Cream Cheese
  Wontons
Beef Tenderloin Skewer with Oyster
  Sauce

Southeast Asia
Coconut Red Curry Pork and Papaya
Lemongrass Sriracha Chicken Satay
Garlic-Chile Crab Dumpling

Oceania
Guava BBQ Chicken with Sweet Potato
Wattleseed Lamb Chop with Mint Bush
Fried Oyster
Signature Stations

Tequila Coffee BBQ Beef Machaca Sliders with Jalapeño Jack Cheese
$14.00 per person

Prime Rib Carving Station with Horseradish & Artisan Buttermilk Rolls
$24.00 per person

Guajillo Chile and Garlic Marinated Beef Flank Steak Carving Station, Cilantro Lime Crema
$16.00 per person

Beef Tenderloin Carving Station with Au Jus
$34.00 per person

Cheese Tortellini with Tomatoes, Garlic, Basil, Local EVOO and Parmigiano Reggiano
$10.00 per person

Chicken, Rock Shrimp, and Chorizo Paella with Saffron, Rice and Peppers
$24.00 per person

Achiote Marinated Wild Alaskan Cod, Chipotle-Pineapple Brown Rice, Tequila-glazed Vegetables
$18.00 per person

Sliced Leg of Lamb with Lentils, Eggplant, Peppers and Onions accented with Middle Eastern Spices
$20.00 per person

Chicken Curry with Brown Rice, Cauliflower, Cabbage and Eggplant
$12.00 per person

Lemongrass Rock Shrimp and Watercress Salad with Bok Choy, Shiitake and Oyster Mushrooms, Chiles, and Quinoa (this can be served cold or hot)
$13.00 per person

Garlic-Chili Blue Crab Spring Rolls with Rice Noodles, Cucumbers, Carrots, and Cilantro served with Dipping Sauces
$15.00 per person

Salt and Pepper Chicken Stir Fry, Seasonal Vegetable, Rice
$12.00 per person
add Shrimp or Beef $3 per person

OPTIONAL $200.00 per Culinary Attendant per station, (one Chef per 75 guests)

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**Dinner Buffets**

2 Starters, 2 Entrees, 2 Desserts $75 per person  
2 Starters, 3 Entrees, 2 Desserts $85 per person  
3 Starters, 3 Entrees, 3 Desserts $95 per person  
(Minimum 50 guests)

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**Starters**

- Tomato-Garlic Soup
- Soup of Two Celeries with Foraged Mushrooms
- **Albondigas** Meatball Soup with Tomatoes, Olives and Capers
- Field Greens with Sliced Red Grapes, Double Crème Brie, Pernod Toasted Almonds Chambord Raspberry Dressing with Brioche
- Niçoise Salad with New Potatoes, Haricots Verts, Niçoise Olives, Tomatoes, Cucumbers, Red Onions, Hard Boiled Egg, Red Wine Vinaigrette
  - *add Seared Tuna $10 per person*
- Arugula Salad with Tomatoes, Goat Cheese, Crispy Sopressata, Red Wine Vinaigrette
- Roasted Beets, Pancetta, Walnuts, Blue Cheese, and Butter Lettuce with Mustard Vinaigrette
- Chef’s Choice Arizona Farmers Market Salad
- Salmon Gravlax with Aquavit-Infused Lingonberries, Rainbow Chard, and Potato
- Warm Braised Chicken Salad, Wild Mushrooms and Kale, Horseradish Cracked Mustard Kale Dressing
- Wild Caught Gulf Shrimp, Nopales, Jicama, Peppers, and Onions with Avocado Crema
- Salpicón Shredded Beef Salad with Potatoes, Carrots, Tomatoes, hard-boiled Eggs, and Butter Lettuce
- Tangerine Pork Belly with Shredded Napa Cabbage, Carrots, Daikon, Edamame, Almonds, Honey-Mustard Dressing
- New Zealand Green-lipped Mussel with Lobster Stuffing and Papaya-Maui Onion Relish

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Entremets

Pink Peppercorn Grilled European Chicken Breast with Sweet Lemon Beurre Blanc, Parsnip-Potatoes, and Tarragon Green Beans

Guava BBQ Wild Alaskan Cod, Kokuho Rose Rice, and Wild Lime and Grilled Asparagus with Tomato

Philippine Chicken Adobo with Peppers, Onions, Pechay, Whole Grain Jasmine Rice, Banana Chips

Court Bouillon Poached Rainbow Trout with Sorrel Coulis, Five-grain Blend and Mixed Julienne Vegetables

Chicken with Bacon, Dried Fruits and Onions, Whole Grain Pilaf, and Vodka Braised Cabbage

Holy Basil and Galangal Pork Tenderloin with Sausage and Pineapple Fried Rice, and Steamed Long Beans

Duck Breast with Rosemary, Warm Potato and Celery Root Salad, and Caraway Roasted Root Vegetables

Passion Fruit Glazed Pork Belly with Sweet Potato and Grilled Zucchini with Mountain Pepper

Turkey en Papián Verde with Pepitas, Tomatillo and Coriander over Aztec Rice Blend

Lavender Roasted Leg of Lamb with Melted Leeks, French Green Lentils with Breadcrumb Oven Baked Tomato $5 per person upcharge

Halibut with Crab Imperial, Russian Fingerling Potatoes with Dill, Sweet Corn with Tomatoes and Chives $7 per person upcharge

Balsamic Lamb Chops with Fig-Date Chutney, White Beans and Shell Peas $5 per person upcharge

Red Curry Coconut Milk Sea Scallops with Eggplant, Potatoes, Peppers, Onions, and Kefir Lime with Brown Basmati

Mushroom Crusted Beef Tenderloin with Caramelized Shallot jus, Barley with Mirepoix and Grilled White Asparagus $7 per person upcharge

Slow Roasted Salmon with Spiced Tomato Jam, Roasted Fennel and Olives on Couscous

Adobe Grilled Beef Flank Steak with Chimichurri, Anasazi Beans, Roasted Corn, Tomatoes, Green Chiles and Green Onions

Desserts

Mango-Berry Cheesecake (petit four)
Black Forest Cake with Cherry and Chocolate Ganache (petit Four)
White Chocolate and Raspberry (petit four)

Mascarpone Cream-Filled Cannoli
Salted Caramel Tart, Seasonal Fresh Fruit Tart, Milk Chocolate Tart
Chocolate Fudge Brownie
Carrot Cake

A La Carté Dessert
1 choice $7 pp
2 choices $11 pp

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# Beverages

## Non-Alcoholic Beverages

Locally Roasted Bergie’s Coffee, Decaffeinated Coffee, and Organic Numi Teas or Iced Tea

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Sodas</td>
<td>$4 each</td>
</tr>
<tr>
<td>Still Water</td>
<td>$4.25 each</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$6 each</td>
</tr>
<tr>
<td>Fresh Squeezed Orange Juice</td>
<td>$60/gallon</td>
</tr>
<tr>
<td>Naked Juice</td>
<td>$6 each</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$4 each</td>
</tr>
</tbody>
</table>

## Alcoholic Beverages

Bartender fee $150.00 per bartender
One bartender per 100 people

### Quartet

- Svedka Vodka
- Jack Daniels
- Jim Beam
- Johnnie Walker Red Scotch
- Gordon’s Gin
- Bacardi Light Rum
- Sauza Gold Tequila
- Christian Brothers Brandy

### Symphony

- Tito’s Vodka
- Knob Creek Bourbon
- Crown Royal
- Johnnie Walker Black Scotch
- Bombay Sapphire Gin
- Bacardi Gran Reserva Rum
- Patron Tequila
- Courvoisier VS Cognac

### Hosted Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Cocktail (quartet)</td>
<td>$8</td>
</tr>
<tr>
<td>Cocktail (symphony)</td>
<td>$9</td>
</tr>
<tr>
<td>Wine (bottle)</td>
<td>$60</td>
</tr>
</tbody>
</table>

### Cash Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Cocktail (quartet)</td>
<td>$9</td>
</tr>
<tr>
<td>Cocktail (symphony)</td>
<td>$10</td>
</tr>
<tr>
<td>Wine (glass)</td>
<td>$10</td>
</tr>
</tbody>
</table>

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Whites

Wente Riesling
Arroyo Seco, California

Scarpetta
Friuli-Venezia Giulia, Italy

Pillsbury Wildchild White
Cochise County, Arizona
Chenin Blanc, Pinot Grigio, Riesling Symphony

Provisioner White
Graham County, Arizona

Laetitia Chardonnay
Arroyo Grande Valley, California

Cliff Lede
Napa Valley, California

Reds

Provisioner Red
Graham County, Arizona

Petite Petit
Lodi, California
Petit Sirah, Petit Verdot

Altos Ibericos Tempranillo
Rioja, Spain

Astrolabe Pinot Noir
Marlborough, New Zealand

Lechthaler Pinot Noir
Trentino-Alto Adige, Italy

Felino Cabernet Sauvignon
Mendoza, Argentina

Cannonball
Napa Valley, California

Pulenta Malbec
Mendoza, Argentina

Bubbles

Secco Italian Bubbles
Veneto, Italy

Blanc de Bleu Cuvee Mousseux Brut
Ceres, California

Dos Cabezas “Pink”
Cochise County, Arizona
Garnacha, Monastrell

(Selections and vintages subject to change based on availability)

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