

## 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**

#### A La Carte

Yogurt & Granola

**\$4 per person**

Bagels with Cream Cheese

**\$3 per person**

Hot Oatmeal with Raisins & Brown Sugar

**\$4 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**

#### 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**

# 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

All Pricing is subject to 22% service charge and applicable tax  
Final guest counts are due ten (10) business days prior to event date  
by 12:00 noon

# 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)  
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### 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

Hoisin Marinated Pork Tenderloin with  
Avocado Mousse and Smoked Cheese  
served on Wonton Chip

## 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 Española with Ramps,  
Greens, Manchego Cheese, Oregano  
Roasted Tomatoes

Arugula and Fontina Stuffed Cremini  
Mushrooms with Red Pepper and  
Marcona Almond Romesca 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

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# 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, Shitake 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)

## Starters

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

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## Entrées

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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  
\$65/gallon

*Bottled Sodas*  
\$4 each

*Fresh Squeezed Orange Juice*  
\$60/gallon

*Still Water*  
\$4.25 each

*Naked Juice*  
\$6 each

*Sparkling Water*  
\$6 each

*Bottled Juice*  
\$4 each

## 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

Beer	\$6
Cocktail (quartet)	\$8
Cocktail (symphony)	\$9
Wine (bottle)	\$60

### Cash Bar

Beer	\$7
Cocktail (quartet)	\$9
Cocktail (symphony)	\$10
Wine (glass)	\$10

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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

## Bubbles

**Secco Italian Bubbles**  
Veneto, Italy

**Blanc de Bleu Cuvee Mousseux Brut**  
Ceres, California

**Dos Cabezas "Pink"**  
Cochise County, Arizona  
Garnacha, Monastrell

## 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

*(Selections and vintages subject to change based on availability)*

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