

# BANQUET MENU 2025



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# OUR COMMUNITY

Ske:g taş (Good day),

The Akimel O'odham and the Xalychidom Piipaash people have called the Salt River valley home for thousands of years. Our ancestors were farmers, moving up and down the river with the seasons, and created an elaborate and sophisticated canal irrigation system that is still used today.

The Akimel O'odham, translated as River People, are often referred to as Pima and are known for their exquisite basket weaving techniques, which are intricately designed and made watertight using natural materials like devils claw and willow.

Similarly, the Xalychidom Piipaash, translated as People Who Live Towards the Water, and commonly referred to as Maricopa, are celebrated for their distinctive red clay pottery. Jars and bowls are crafted from natural materials and serve essential purposes such as food and water storage. Many of these materials are sourced directly from the Salt River.

Many of these items can be found here at Talking Stick Resort, where we honor our heritage through thoughtful architectural design, art installations, water features, and other simple touches. Each element reflects the rich traditions and natural beauty of our community and helps tell our story.

The Akimel O'odham and Xalychidom Piipaash are two very distinct tribes, varying in language, songs, style of dress and more, but our values and ties to the land continue to bind us and together. Together, we are proud to be the Salt River Pima-Maricopa Indian Community.



Talking Stick Resort is proudly and caringly owned and operated by the Salt River Pima-Maricopa Indian Community and we are honored to host you and your attendees. Your patronage contributes to numerous programs that support the health, education, housing and general wellbeing of members of our Community.

We are so excited to welcome you and your attendees and our team stands ready to do whatever necessary to ensure an amazingly successful event.

## THE STORY OF OUR TALKING STICK

The Talking Stick logo is a contemporary representation of the traditional calendar stick used by the O'odham and Piipaash to record significant events for the tribe. Calendar sticks feature carvings or "symbols" emphasizing different events throughout the year. (Pictured to the right)

Each of the symbols on our District logo/stick are representative of our area and the development we have experienced through the years. (Pictured below)

The first carving symbolizes the people of the Salt River Pima-Maricopa Indian Community

The second carving symbolizes an "ant's house" and records the opening of the Pavilions shopping center in the 1980s.

The third carving records the opening of Talking Stick Golf Club in 1998.

The fourth carving records the first multi-story mid-rise building opening in 2010, Talking Stick Resort.

The fifth carving, a rattlesnake and a mountain range, records the decision in 2009 to build Salt River Fields at Talking Stick, spring training home of the Arizona Diamondbacks and Colorado Rockies.

**TALKING STICK**  
ENTERTAINMENT DISTRICT



# BANQUET TEAM LEADERS

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## BANQUET CHEF MARK HANSCOM

Originally from Maine, Mark worked as a Bartender and Restaurant Manager. In early 2000, Mark moved to Arizona to pursue his degree in Culinary Arts at Scottsdale Culinary Institute. After graduation, Mark worked at Casino Arizona, then later moved to Alabama to work at a local Steakhouse as head chef.

Mark moved back to his hometown of Maine to operate as Chef/Proprietor of his own restaurant. Mark relocated back to Talking Stick Resort 15 years ago, he has held various respectable positions as head chef in various restaurants, the past 8 years as Banquet Chef.

In his downtime Mark enjoys riding and working on his motorcycles. Mark has two adult children who are both well on their way with their respective careers.

Mark enjoys rustic and natural flavors where foods are highlighted not hidden. He strives to provide fine dining foods in Banquets.



## BANQUET MANAGER ANGELA MASCO

Originally from Ireland, Angela studied in Belgium for four years, and after obtaining her degree in hospitality management, she began her career in the U.S. at the Hyatt Regency in Atlanta as a food and beverage intern. Five years later she had risen to Director of Banquets. Continuing her career with Starwood Hotels, Angela was part of the opening team for both the Westin Diplomat in Fort Lauderdale FL and the Westin Waterfront in Boston. In 2014, Angela and her family relocated to Scottsdale, AZ.

In her off hours, Angela can be found hiking through the scenic Arizona wilderness. She and her husband of 23 years have two children now attending NAU and an energetic English Lab who keeps them on their toes. When she is not burning calories on the trails, Angela loves to explore the valley and beyond for memorable dining experiences.



# CONTINENTAL BREAKFASTS

*Includes fresh orange juice, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## CONTINENTAL

### Sliced Fresh Fruits & Berries V VG GF DF

### Hayden Mills Oatmeal V DF

Locally sourced from Tempe served with desert honey, dried cranberries and cinnamon

### Chef's Selection of Fresh Baked Breakfast Breads, Muffins & Assorted Bagels V

Served with butter, cream cheese and fruit preserves

**CONTINENTAL** | \$34 per person

## WELLNESS CONTINENTAL

### Seasonal Exotic Fruits, Melons & Berries V VG GF DF

### BYO Greek Yogurt Parfaits V GF

Toasted quinoa granola, desert honey, fresh berry compote

### Mini Smoothie Shots V VG GF DF

Super greens with ginger and apple, black and blue berries, strawberry-banana, coconut-mango with agave

### Chef Peggy's Power Bars V

Generous house-made granola bars loaded with nuts, seeds, dried fruits and berries, served warm

### Toasted V

Whole wheat bagels, sliced wheat toast and English muffins served with peanut butter, almond butter, fruit preserves and whipped butter

**WELLNESS CONTINENTAL** | \$42 per person

## TALKING STICK CONTINENTAL

### Individual Greek Yogurts V GF

### Chilled Melon-Berry Mint V GF DF

Fresh seasonal melons, pineapple, mango, papaya, fresh berries and mint with a touch of desert honey

### Warm Coconut-Quinoa V VG GF DF

Gluten-free and packed with protein slow-cooked with organic blueberries, organic agave syrup and a side of house-made granola

### Fresh Baked Assorted Croissants, Fruit Filled Danish, Cinnamon Rolls & Assorted Bagels V

Served with butter, cream cheese and fruit preserves

**TALKING STICK CONTINENTAL** | \$41 per person



*\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.*

All prices subject to 26% service charge and current Arizona state sales tax.

Eating raw or undercooked meat, poultry, shellfish and eggs can increase the risk of foodborne illness.

V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Free

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# BREAKFASTS

Includes fresh orange juice, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.

## THE AMERICANA

### Fresh Fruit Display V VG GF DF

Sliced seasonal melons, pineapple, berries and grapes

### Bob's Red Mill Gluten Free Oatmeal V GF DF

Served with desert honey, dried cranberries, cinnamon

### Chefs' Selection of Fresh Baked Breakfast Breads & Assorted Muffins V

Served with butter and fruit preserves

### Farm Fresh Scrambled Eggs with Cheddar & Jack Cheese V GF

### Crisp Applewood Smoked Bacon & Our Butcher's Pork Sausage Patties GF DF

### Crispy Hash Brown Potatoes V GF DF

THE AMERICANA | \$54 per person



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## THE SCOTTSDALE

### Tropical Fruits & Berries V VG GF DF

Individual rocks glasses with diced papaya, watermelon, kiwi, seasonal berries

### Manchego-Chile Scones, Whole Wheat Croissants, Fresh Baked Fruit Danish, & Cinnamon Rolls V

Served with butter and fruit preserves

### BYO Avocado Toast V

Thick slices of rustic Noble bread with sides of diced heirloom tomatoes, pickled red onion, fresh smashed avocado, cotija cheese and balsamic reduction

### Roasted Fingerling Potatoes V VG GF DF

Petite tri-color potatoes with garlic and fresh herbs

### A Lotta Frittatas

Chefs create a variety of fresh-made frittatas to include crispy bacon, pork sausage, spinach, onion, mushroom, goat cheese, cheddar and jack cheese and fresh herbs

### Crisp Jalapeño Smoked Bacon & Chicken Sausage Links GF DF

THE SCOTTSDALE | \$66 per person

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Includes fresh orange juice, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.

## THE RESORT

**Seasonal Exotic Fruits,  
Melons & Berries** V VG GF DF

**Individual Greek Yogurts  
& House-Made Granola** V DF

**Fresh Baked Assorted Danish  
& Caramel-Pecan Coffee Cake** V

**Avocado Toast Station** V  
Noble bread toast topped with fresh smashed avocado and eggs your way. Sides include sliced tomatoes, diced red onion, balsamic glaze and cotija cheese

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

**Fresh Fruit Crepes** V  
Choice of one flavor:  
Banana-hazelnut spread, blueberry-lemon curd, cannoli cream-mixed berry

**Roasted New Potatoes** V VG GF DF  
Oven-roasted baby reds with garlic and shallots

- Choice of two breakfast meats:
- **Applewood Smoked Bacon** GF DF
  - **Pork Sausage Links** DF
  - **Canadian Bacon** GF DF
  - **Grilled Ham Steaks** GF DF
  - **Chicken-Apple Sausage** DF
  - **Pork Sausage Patties** GF DF
  - **Turkey Bacon** DF
  - **Jalapeño Bacon** GF DF
  - **Plant-Based Sausage Patties** V VG DF

**THE RESORT** | \$66 per person

Culinary attendant required at \$225 per attendant, per selection for one hour of service. Extending 30 minutes will receive a charge of \$100. Chef station cannot exceed 90 minutes.

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.

All prices subject to 26% service charge and current Arizona state sales tax.  
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## THE SOUTHWEST

**Mexican-Spiced Fruit Salad** V GF DF  
Mangoes, pineapple, watermelon, cantaloupe, honeydew and jicama with mild chile, lime and honey

**Blue Corn Cakes** V  
Warm blue cornmeal cakes served with agave butter and warm caramel sauce

**Southwest Eggs Benedict**  
Fresh buttermilk biscuits topped with agave-glazed bacon, poached egg and a roasted chile hollandaise

**Potato-Pepper Hash** V GF  
Crispy sweet, Peruvian and russet potatoes with Vidalia onions, peppers and cotija cheese

Choice of two breakfast meats:

- **Applewood Smoked Bacon** GF DF
- **Pork Sausage Links** DF
- **Canadian Bacon** GF DF
- **Grilled Ham Steaks** GF DF
- **Chicken-Apple Sausage** DF
- **Pork Sausage Patties** GF DF
- **Turkey Bacon** DF
- **Jalapeño Bacon** GF DF
- **Plant-Based Sausage Patties** V VG DF

**THE SOUTHWEST** | \$64 per person



# BRUNCH

*Includes fresh orange juice, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## Mojito Fruit + Berries V VG GF DF

Fresh mint and lime scented diced melons and seasonal berries

## Fresh Baked Muffins + Scones V

Served with whipped butter and fruit preserves

## Waffle Benedict

Crispy Belgian-style waffles topped with crispy applewood smoked bacon, poached eggs and classic hollandaise sauce

## Crêpe Station

*Chefs create fresh-made crêpes with your choice of fillings and toppings to include the following:*

chocolate-hazelnut spread, lemon curd, mixed berry compote, assorted fresh berries and sliced bananas;

*Savory options to include:* curry chicken, marinated grilled seasonal vegetables, roasted wild mushrooms with sweet caramelized onions, Gruyère and sharp cheddar cheeses

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

## California Fresh Salad V GF

Spring greens, avocado, cucumbers, cherry tomatoes, fresh mozzarella, sweet peppers with a mild blood orange vinaigrette

## Butchers Kabobs GF DF

Beef tenderloin, chile-citrus chicken, adobo pork medallions and herb-grilled portobello mushroom

## Blinis

Traditional buckwheat blinis garnished with crème fraîche, herbs and a variety of smoked seafood to include sockeye salmon, caviar and ruby red trout

**BRUNCH | \$82 per person**

*Culinary attendant required at \$225 per attendant, per selection for one hour of service.*

*Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 90 minutes.*

*Action stations are designed to accompany any breakfast buffet. All items must be guaranteed for all guests.*

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## DESSERTS

### Chocolate Espresso Tart V

Chocolate cookie crust filled with a rich espresso cream with chocolate ganache glaze

### Dessert Shots V

A variety of shot glasses filled with chocolate mousse and chocolate ganache, lemon mousse with meringue, tiramisu, vanilla sabayon with raspberry jam and pistachios

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# PLATED BREAKFAST

*Includes fresh orange juice, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## LOCAL FARMER

### Short Stack V

Buttermilk pancakes with whipped butter and maple syrup

### Potato-Chive Cake V

### Scrambled Eggs with Jack Cheese V GF

### Applewood Smoked Bacon & Pork Sausage Links DF

### Chefs' Selection of Breakfast Breads & Muffins V

Served with butter and preserves

**LOCAL FARMER** | \$61 per person

# BOXED BREAKFAST

*All boxed breakfasts include individual yogurt V GF, cup of seasonal fresh fruit V VG GF DF, blueberry muffin V, bottled water, fresh orange juice, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

### Bagel Sandwich

Applewood smoked bacon, fried egg, Monterey jack cheese, on a toasted New York-style bagel

\$45 per person

### Breakfast Burrito

Scrambled eggs, diced ham, heirloom tomatoes, bell peppers, cheddar and jack cheese, flour tortilla

\$45 per person

## HEALTHY START

### Power Shot V VG GF DF

Fresh-made juice shot with kale, ginger, apple, carrot and orange juice

### Egg White Frittata V GF

With spinach, onions, peppers and Parmesan

### Turkey Bacon DF

### Peggy's Toasted Nut & Seed Bar V

**HEALTHY START** | \$61 per person

### Croissant Sandwich

Fried egg, Canadian bacon, Gruyère cheese, on a flaky butter croissant

\$45 per person

### Egg White Frittata V GF

Individual frittata with spinach, onions, tomatoes and goat cheese

\$45 per person

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## Breakfast Burrito

Warm tortilla, scrambled eggs, crispy bacon, cheddar cheese and a side of salsa

*\$15 per person*

## Biscuit Sandwich

Buttermilk biscuit, fried egg and cheddar cheese

*\$15 per person*

## Croissant Sandwich

Fried egg, Gruyère cheese, flaky butter croissant, choice of : Canadian bacon, applewood bacon, or sausage patty

*\$15 per person*

## Shakshuka V GF

Free-range eggs poached in a sauce of chunky tomato, bell peppers, onion, olives, fresh parsley and goat cheese

*\$15 per person*

## Toaster Station V

Assorted bagels with cream cheese, whole wheat and raisin breads with whipped butter, whipped mixed berry butter and fruit preserves

*\$12 per person*

## Scrambled Egg Bar

Sides of shredded cheddar cheese, crispy bacon, diced tomatoes, sautéed mushrooms, fennel breakfast sausage and salsa

*\$23 per person*

## From the Griddle V

Served with whipped cream and wild berry compote

### CHOOSE:

- Belgian Waffles
- Buttermilk Pancakes
- Buckwheat Pancakes
- Cinnamon Brioche French Toast

**ONE OPTION** *\$19 per person*

**ALL OPTIONS** *\$23 per person*

## Nosh

Assorted domestic and imported cured meats and cheeses, herb-marinated olives, tapenade, basil pesto, grapes and assorted crisp breads

*\$24 per person*

## Warm Coconut-Quinoa V VG GF DF

Gluten-free and packed with protein slow-cooked with organic blueberries, organic agave syrup, and a side of house-made granola

*\$14 per person*

## From the Butcher

### CHOOSE ONE:

- Applewood Smoked Bacon GF DF
- Pork Sausage Links DF
- Canadian Bacon GF DF
- Grilled Ham Steaks GF DF
- Chicken-Apple Sausage DF
- Pork Sausage Patties GF DF
- Turkey Bacon DF
- Jalapeño Bacon GF DF
- Plant-Based Sausage Patties V VG DF

*\$23 per person*

## Hayden Mills Oatmeal V DF

Locally sourced from the mill in Tempe, AZ Served with cinnamon, brown sugar, dried cranberries and desert honey

*\$13 per person*

## Bob's Red Mill Certified Gluten-Free Oatmeal V GF DF

Served with cinnamon, brown sugar, dried cranberries and desert honey

*\$13 per person*

## Gluten-Free Bread V GF DF

*\$7 per person*

## Biscotti & Scones V

*\$7 per person*

## Yogurt Bar V GF

Bowls of plain, unsweetened Greek yogurt, fresh blueberries, raspberries and blackberries, chopped pecans, strawberry coulis, gluten-free granola

*\$21 per person*



*All continental enhancements must be sold with a buffet and cannot be offered at this price a la carte.*

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# BREAKFAST ACTION STATIONS

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## Classic Omelet

Farm fresh eggs, egg whites, diced bacon, ham, sausage, onions, mushrooms, bell peppers, tomatoes, poblano chiles, Swiss, cheddar, and jack cheese

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$26 per person

## Griddle Cake V

Whole wheat pancakes, cornmeal johnny cakes, Vermont maple syrup, strawberry-orange compote, candied pecans, whipped butter, fresh blueberries, whipped cream

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$23 per person

## French Toast V

French baguette, cranberry walnut bread, blueberry compote, Vermont maple syrup, chocolate shavings, strawberries, whipped sweet cream, mascarpone cream, Nutella®

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$23 per person

## Avocado Toast Station V

Toast topped with smashed avocado and eggs your way. Sides to include sliced tomatoes, diced red onion, balsamic glaze, cotija cheese

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$27 per person



## Crêpe Station V

Chefs create fresh-made crêpes with your choice of fillings and toppings to include but not limited to the following: chocolate-hazelnut spread, lemon curd, ricotta cannoli cream, mixed berry compote, assorted fresh berries and sliced bananas

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$25 per person

*Action stations are designed to accompany any breakfast buffet. All items must be guaranteed for all guests.*

*Culinary attendant required at \$225 per attendant, per selection for one hour of service.*

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# A LA CARTE ITEMS

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## Freshly Brewed Regular & Decaffeinated Peet's Coffee

\$115 per gallon

## Assorted Herbal & Traditional Teas

\$115 per gallon

## Fresh Brewed Iced Tea

\$100 per gallon

## Fresh Lemonade

\$100 per gallon

## Fresh Squeezed Orange Juice

\$100 per gallon

## Individual Juices

Tomato, Grapefruit, Orange, Cranberry

\$7 each

## Milk

Whole, Skim, Almond, Soy

\$95 per gallon

## Talking Stick Resort® Bottled Water

\$6 each

## Assorted Diet & Regular Soft Drinks, and Topo Chico Mineral Water

\$8 each

## Energy Drinks

Monster, Regular & Sugar-Free Red Bull,

Passport Coffee Cold Brew

12 OZ CAN \$10 each

## AZ Lemonade Stand

Classic Lemonade, Prickly Pear Lemonade,

Strawberry Lemonade

16 OZ BOTTLE \$8 each

## Grab & Go Agua Fresca V GF DF

- Jamaica (Sweetened Hibiscus)
- Pepino (Cucumber-Kiwi Limeade)
- Horchata (Sweetened Cinnamon Rice Drink)
- Tamarind (Orange-Lime with Spice & Tamarind)
- Strawberry-Banana

\$9 each

## Infused Water

Choose one:

- Honeydew-Cucumber-Mint
- Blackberry-Orange-Ginger
- Strawberry-Lemon Basil
- Watermelon-Lime

\$100 per gallon

## Assorted Seasonal Whole Fruit

\$5 each

## Fruit Kabobs with Yogurt Dip V GF

\$16 each

## Individual Kind® Gluten-Free Bars V GF

\$6 each

## Assorted Muffins V

\$7 each

## Gluten-Free Individually Wrapped Muffins V GF

\$11 each

## Individual Greek Yogurt V GF

\$6 each

## Assorted Candy Bars V

\$5 each

## Assorted Fresh Baked Cookies V

\$61 per dozen

## Assorted Cupcakes V

\$61 per dozen

## Chocolate-Covered Pretzels V

\$48 per pound

## Chocolate-Covered Strawberries V GF

\$61 per dozen

## Lara Bars V

Almond Butter Chocolate Chip, Apple Pie,

Blueberry Muffin, Cherry Pie

\$8 each

All prices subject to 26% service charge and current Arizona state sales tax.

Eating raw or undercooked meat, poultry, shellfish and eggs can increase the risk of foodborne illness.

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## Individual Bags of Assorted Chips & Pretzels V

\$6 each

## Boxed Popcorn V GF

Flavors: Buttered, Caramel, Chile-Lime, Parmesan Ranch  
\$8 each

## House-Made Trail Mix Pouches V VG GF DF

\$6 each

## Individual Deluxe Mixed Nuts V VG GF DF

\$6 each

## Tortilla Chips with Fire-Roasted Salsa V VG DF

\$12 per person

## Hummus & Pita Chips with Vegetable Crudité V VG DF

\$14 per person

## Mini Peanut Butter & Jelly Sandwiches V VG

\$60 per dozen

## Assorted Mini Tea Sandwiches

- Cucumber, Boursin Cheese, Turkey & Cranberry
- Black Forest Ham & Swiss
- Roast Beef & Horseradish Cream

\$75 per dozen

## Assorted Mini Smokehouse Sandwiches

- Smoked Ham & Cheddar with Mustard Pickle
- Korean Barbecue Pork with Pickled Slaw
- BLT with Boursin Cheese

\$75 per dozen

## Uncle's Kū Aloha Assorted Mini Ice Cream Sandwiches V

- Banana Chocolate Chip
- Cookie Butter Fudge
- Lemon Cream
- Mint Chocolate Chip
- Cookies 'n' Cream
- Double Dark Chocolate

\$6 each



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# MORNING BREAK PACKAGES

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## Java Junction V GF

Hand crafted gourmet beverages to include:

- Espresso
- Americano
- Cappuccino
- Caffe Latte

Syrups: Vanilla, Hazelnut, Seasonal

Milk: Whole, 2%, Almond

Freshly Brewed Peet's Regular & Decaf Coffee

Chef Peggy's Gourmet Assorted Biscotti Biscuits

**\*REQUIRES BEVERAGE MIXOLOGIST \$225 (one per 50 guests)**

**\$27 per person for 30 minutes**

## Donut Shop V

Fresh beignets, traditional donuts and sticky buns

**\$23 per person**

## Brainiac V GF DF

Trail mix loaded with deluxe mixed nuts and fresh cut dried fruits, assorted Kind® bars, individual cups of frozen açai sorbet topped with fresh berries and desert honey

**\$27 per person**

*Breaks are based on 30 minutes of continuous service.*

*\$7.00 per person surcharge will apply to extend break by 30 minutes of continuous service.*

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## Health Nut V

Chef Peggy's fruit-nut-seed bars, almond butter, peanut butter, Nutella®, celery boats, crisp flat breads, packs of sliced apples  
**\$27 per person**

## Smoothie Bar V GF

Mixed berry-banana, mango-strawberry-pineapple, blueberry-almond, apple-greens, chocolate-peanut butter oats  
**\$26 per person**

## Power Bar V

Cold brew coffee, assorted energy drinks, fresh juice shots, house made energy bars, chocolate trail mix pouches  
**\$27 per person**



# MID-AFTERNOON BREAK PACKAGES



## AZ Lemonade Stand V

Classic, watermelon, prickly pear, seasonal fruit flavors, chocolate-dipped shortbread, s'mores bars and raspberry-lemon bars

**\$30 per person**

## So Grown-Up Snack Pack

Sliced prosciutto and soppressata, English cheddar and smoked provolone cheeses, apple slices, individual almond butter and flatbread crisps, all packaged individually in-house using biodegradable material

**\$30 per person**

## Movie Night V

Fresh popped buttered popcorn boxes, assorted boxed movie theater candies and pouches of candied pecans

**\$27 per person**

*Breaks are based on 30 minutes of continuous service.*

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## Ballpark

Warm pretzel nuggets and mini corn dogs with sides of warm beer cheese fondue and grain mustard. Bags of Cracker Jack snacks, licorice, and roasted peanuts  
**\$30 per person**

## South of the Border V

Fried corn tortilla chips, tomato salsa, guacamole, Mexican wedding cookies, assorted paletas (Mexican-style ice pops)  
**\$30 per person**

## Afternoon Recess V

Assorted rice crispy bars, espresso-fudge brownies, Chef Peggy's jumbo chocolate chip cookies, mini grilled cheese sandwiches, pitchers of Kool-Aid®  
**\$30 per person**

## Shake-n-Bake V

Individual chocolate, vanilla, strawberry shakes and malts loaded with whipped cream, chocolate and berry sauces, chef's selection of mini tarts and pies

**\*REQUIRES SERVER ATTENDANT (one per 50 guests)**

*Server Attendant fee of \$75 per attendant, per location provides 30 minutes of continuous service. Prices subject to change.*

**\$32 per person**

## Food Truck

Mini hot dogs, funnel cakes, street corn cups, Uncle's Kū Aloha assorted mini ice cream sandwiches, agave-lemonade

**\$30 per person**

# PLATED LUNCH

PLATED LUNCHES INCLUDE A CHOICE OF SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT.

All Plated Lunches include assorted artisan breads and rolls, country fresh butter, freshly brewed iced tea, freshly brewed regular and decaffeinated Peet's coffee, assorted traditional and herbal teas.

## SOUP SELECTIONS

**Sweet Corn Chowder** V GF

**Butternut Squash Bisque** V GF

**Chilled Gazpacho** V VG GF DF

**Roasted Tomato Garlic** V VG GF DF

**Garden Minestrone** V GF

## SALAD SELECTIONS

**Cranberry Spinach** V GF

Baby spinach, curly endive, sun-dried cranberries, slivered almonds, herbed goat cheese, citrus dressing

**Classic Caesar**

Chopped romaine hearts, focaccia croutons, pecorino Romano, house-made Caesar dressing

**Field Greens** V DF

Local lettuce blend, cherry tomatoes, cucumber, shaved onion, cracked pepper croutons, fresh herb vinaigrette

**Caprese** V

Slices of heirloom tomatoes and fresh mozzarella with baby arugula, extra virgin olive oil and aged balsamic

## ENTRÉE SELECTIONS

**Chicken Madeira**

Sautéed chicken breast with mushroom, onion, cream and Maderia wine. Served with asparagus and wild rice  
\$57 per person

**Prosciutto Chicken** GF

Sun-dried tomato pesto and fresh mozzarella, crispy Parmesan polenta, buttered broccolini  
\$58 per person

**Seared Atlantic Salmon** GF

Herb-roasted potatoes, sautéed greens, roasted pepper coulis  
\$63 per person

**Grilled Hawaiian Mahi-Mahi** GF

Coconut black rice, sautéed bok choy, island salsa  
\$67 per person

**Petite Filet Medallions** GF

Garlic-roasted new potatoes, grilled asparagus, wild mushroom demi-glace  
\$69 per person



**Grilled Sirloin Steak** GF

Roasted garlic mashed potatoes, roasted carrots and parsnips, demi-glace  
\$70 per person

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# PLATED LUNCH SALAD

PLATED LUNCH SALADS INCLUDE A CHOICE OF ONE SOUP AND ONE DESSERT.

All Plated Lunches include assorted artisan breads and rolls, country fresh butter, freshly brewed iced tea, freshly brewed regular and decaffeinated Peet's coffee, assorted traditional and herbal teas.

## SALAD SELECTIONS

### Steakhouse Chop

Chopped iceberg lettuce, crispy bacon, beefsteak tomatoes, bleu cheese, spice grilled sirloin medallions, bleu cheese dressing  
*\$65 per person*

### Grilled Salmon Caesar

Chopped romaine hearts, herbed croutons, shaved Parmesan, house-made Caesar  
*\$63 per person*

### Chicken Cobb

Romaine lettuce, watercress, pancetta, bleu cheese, diced tomato, hardboiled egg, avocado, peppered croutons, buttermilk ranch  
*\$61 per person*

### Ahi Tuna Steak GF DF

Baby greens, bok choy, cucumbers, radish, cilantro, diced mango, sesame vinaigrette  
*\$65 per person*



### Grilled Greek GF

Chopped hearts of romaine, sweet peppers, red onion, heirloom tomatoes, cucumber, herb feta cheese and grilled chicken breast with a zesty Greek dressing  
*\$61 per person*

## DESSERT SELECTIONS

### Mango-Passion Fruit V GF

Sugar free and gluten free coconut cake with mango and passion fruit mousse

### Carrot Cake V

Sliced almond, cream cheese icing

### Salted Caramel Profiteroles V

Cream puffs filled with caramel-vanilla cream

### Gluten Free Chocolate Cake V GF

Layers of gluten free cake filled with chocolate mousse and topped with a rich chocolate ganache

### Mini Trio V

Salted caramel profiteroles, lemon meringue tart, and chocolate crunch

### Flourless Chocolate Cake V

Rich chocolate cake with chocolate ganache

### New York Cheesecake V

Classic cheesecake with graham cracker crust and strawberries

### Marjolaine V GF

Layers of hazelnut dacquoise, vanilla mousse, praline mousse and chocolate mousse

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# BOXED LUNCHES

BOXED LUNCHES INCLUDE A MAXIMUM OF THREE SELECTIONS. *Gluten-free bread and vegetable options are available.*

## Italian Sub

Genoa salami, prosciutto, hot capicola, provolone cheese, beefsteak tomatoes, shredded lettuce, giardiniera on a Parmesan hoagie roll  
\$48 per person

## Chicken Mozzarella

Roasted red peppers, balsamic onions, pesto aioli, telera roll  
\$48 per person

## Honey Ham & Cheddar

Spiced pickled relish, lettuce, tomato, potato roll  
\$48 per person

## Sesame Chicken Wrap

Grilled marinated sesame chicken, Napa cabbage, carrots, sweet peppers, crispy noodles, sesame vinaigrette, spinach tortilla  
\$48 per person

## Beef & Swiss

Pickled red onion, lettuce, tomato, pretzel roll  
\$48 per person

## Sonoran Wrap

Smoked turkey, pepper-jack cheese, shredded lettuce, tomato, spiced avocado aioli and roasted chilies wrapped in a chipotle-chile tortilla  
\$48 per person

All boxed lunches include:

- Fresh Whole Fruit
- Kettle-Cooked Potato Chips V VG GF DF
- Assorted Kind® Bars V
- Broccoli Salad V VG GF DF
- Water

## Chopped Chicken Cobb Salad GF

Crisp greens, tomato, bacon, sliced egg, chive, grilled chicken breast, bleu cheese and our house-made avocado ranch dressing  
\$48 per person

## Vegetable Wrap V

Marinated and grilled seasonal vegetables, fresh basil pesto, wrapped in spinach tortilla  
\$48 per person

## Wicked Power Bowl V VG GF DF

Choose grilled marinated chicken or tofu. Spinach, arugula, quinoa, sweet potato, garbanzo beans, broccoli, black bean corn relish, avocado lime dressing  
\$48 per person



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# LUNCH BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## GRAND CANYON COOKOUT

### House Salad V

Tender local greens, cherry tomatoes, cucumber, carrots, bell peppers, croutons, balsamic vinaigrette

### Loaded Potato Salad GF

Cheddar cheese, chopped applewood bacon, sliced green onion and stone-ground mustard mayo

### Burgers GF DF

Grilled Angus beef

### Grilled Portobello GF DF

Garlic and herb marinated portobello mushrooms, peppers and onions

### Grilled Chicken Breast GF DF

Spice grilled natural chicken breast fillet

### Cheeses GF

Sliced cheddar, Swiss and pepper jack

### Buns V

Brioche, Kaiser and pretzel buns

### Condiments V GF

Lettuce, tomato, red onion, kosher pickle spears, assorted mustards, ketchup

### Bag Chips V VG GF DF

Plain kettle style

### Desserts V

Turtle brownie bites, raspberry cheesecake bars

## GRAND CANYON COOKOUT | \$67 per person

*Culinary attendant required at \$225 per attendant, per selection for one hour of service.*

*Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 90 minutes.*

*\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.*



## ENHANCE YOUR BUFFET

### Add Veggie Burgers to your cookout lunch V

*\$7 per person*

### Add our Chef-Attended Wood-Fired Santa Maria Grill to enhance your buffet

Our Chefs cook over our open wood fired grill to enhance your foods with natural wood flavors and elevate your culinary experience. Please note this requires space outside and is subject to change if weather or other circumstances prohibit the use of a live fire.

*\$300 per 150 guests*

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

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# LUNCH BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## SMOKE & FIRE

### Garden Salad V

Crisp local greens, heirloom tomatoes, cucumber, carrots, radish, ranch dressing

### Fried Potato Salad GF

Yukon gold, sweet and Peruvian potatoes with scallions, smoked bacon, cheddar cheese and garlic aioli

### Grilled Jalapeño Slaw V GF

Cabbage, jicama, fresh jalapeño, sweet peppers, with a grain mustard dressing

### Black Eyed Peas GF

Slow cooked with smoked ham, greens, garlic and tomato

### Cornbread V

Honey butter

*Please select two of the following:*

- **Mesquite Boneless Chicken** GF DF  
Served with grilled sweet onions and peppers
- **Grilled Atlantic Salmon** GF DF  
Served with roasted corn and tri-colored potato hash
- **Smoked Beef Brisket** GF DF  
Served with natural jus and grilled sweet onions
- **Smoked Pulled Pork** GF DF  
Served with grilled sweet onions and warm house-made barbecue sauce on the side

*Add an additional protein for \$10 per person*

### Desserts V

Fresh baked chocolate chip cookies and lemon bars

**SMOKE & FIRE** | \$72 per person

*Culinary attendant required at \$225 per attendant, per selection for one hour of service.*

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## ENHANCE YOUR BUFFET

### Add Chef-Carved Smoked New York Strip GF DF

*\$30 per person*

### Add our Chef-Attended Wood-Fired Santa Maria Grill to enhance your buffet

Our Chefs cook over our open wood fired grill to enhance your foods with natural wood flavors and elevate your culinary experience. Please note this requires space outside and is subject to change if weather or other circumstances prohibit the use of a live fire.

*\$300 per 150 guests*

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**



# LUNCH BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## MANGIAMO

### Italian Lentil Soup V VG GF DF

Hearty vegan soup loaded with veggies and fresh herbs

### Antipasti Salad V GF

Local greens, artichoke hearts, asparagus tips, marinated olives, shaved Parmesan and balsamic vinaigrette

### Grilled Chicken Alfredo

Marinated chicken breast with penne pasta, rich Parmesan Alfredo, sautéed mushrooms and onions with cured Roma tomatoes and more Parmesan

### Stuffed Peppers V GF

Sweet bell peppers loaded with grilled veggies, herbs, pine nuts, olives, garlic and quinoa, slow roasted and topped with pomodoro sauce and Parmesan reggiano

### Braised Beef & Polenta GF

Tender beef tenderloin, simmered with garlic, shallots, tomato, herbs and burgundy wine, served with gluten friendly polenta and grilled seasonal squashes

### Garlic Bread V

A variety of garlic rolls and flat breads accompanied by fresh pesto, aged balsamic and extra virgin olive oil

### Cannoli V

Traditional variety

### Tiramisu V

Chocolate and vanilla ladyfingers, coffee and cognac, mascarpone cheese

**MANGIAMO** | \$70 per person

*Culinary attendant required at \$225 per attendant, per selection for one hour of service.*

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## ENHANCE YOUR BUFFET

### Add Branzino GF

Branzino fillets, grilled with lemon and herbs and served with a zesty olive pesto

\$20 per person

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**



# LUNCH BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## STATE 48

### **Chips** V VG GF DF

Tri-color corn tortilla chips, roasted tomato salsa

### **Street Corn Salad** V GF

Chopped romaine lettuce, grilled sweet corn, sweet peppers, chiles, pickled jicama, cotija cheese, chile-lime crema dressing

### **Quesadilla Bar**

- **Barbacoa Beef & Spiced Vegetables**  
with Monterey Jack cheese in a flour tortilla
- **Chicken Tinga & Grilled Sweet Onions**  
with queso fresco in a flour tortilla
- **Grilled Peppers & Caramelized Onions**  
with Monterey Jack cheese & cheddar cheese in a flour tortilla V
- **Sides:** Salsa Fresca, Tomatillo-Lime Salsa, Fresh Guacamole, Sour Cream V GF

### **Vegan Pinto Beans** V VG GF DF

Simmered with sweet peppers, onions, garlic, tomatoes and chipotle peppers

### **Mexican Rice** V GF DF

Charred corn and fresh cilantro

### **Mexican Wedding Cookies** V

### **Tres Leches Cake** V

Classic Latin American Cake, three milk infusion, whipped cream and berries

**STATE 48** | \$70 per person

*Culinary attendant required at \$225 per attendant, per selection for one hour of service.*

*Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 60 minutes.*

*\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.*



## ENHANCE YOUR BUFFET

### **Add Chef-Carved Carne Asada** GF DF

Marinated and grilled flank steak carved to order and served with a warm tomatillo salsa

**\$20 per person**

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# LUNCH BUFFETS

Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.

## TWO WATERS

### Chico Salad V

Spring mix, heirloom cherry tomatoes, and chicos corn from McClendon Farms, pickled red onion, cucumber and mesquite-ranch dressing

### 3 Sisters Vegetables V VG GF DF

Yellow squash, zucchini, jalapeño corn, and tepary beans

### Mesquite Roasted Fingerlings V VG GF DF

Fingerling potatoes seasoned in a mesquite rub and roasted garlic

### Pop Over Tacos (FRY BREAD)

Choice of 2 Meats:

- Red Chile Beef GF DF
- Green Chile Pork GF DF
- Mesquite Grilled Chicken Breast GF DF
- Beef Picadillo GF DF
- Smoked Trout GF DF

### Sides V GF

Shredded lettuce, diced tomato, diced white onion, shredded cheddar, house-made salsa, stewed organic bean medley

### Desserts V GF

Coconut prickly pear panna cotta shooters, biscochito cookie V

**TWO WATERS** | \$70 per person

Culinary attendant required at \$225 per attendant, per selection for one hour of service.

Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 60 minutes.

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



## ENHANCE YOUR BUFFET

### Add Chef-Carved Bison Strip Loin

Slow roasted bison strip loin served with a tamarind-chile crunch and cotija-pepper flatbread \$45 per person

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

All prices subject to 26% service charge and current Arizona state sales tax.

Eating raw or undercooked meat, poultry, shellfish and eggs can increase the risk of foodborne illness.

V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Free

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# LUNCH BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## SOUP, SALAD & SANDWICH

### Chicken Sausage Gumbo

Rich Louisiana-style gumbo with steamed rice

### Carrot Ginger Soup V VG GF DF

Naturally sweet and spicy vegan soup

### California Fresh Salad V GF

Spring greens, lemon-avocado, cucumbers, cherry tomatoes, fresh mozzarella, sweet peppers with a mild blood orange vinaigrette

### Sweet Potato Salad V GF

Roasted sweet potatoes, tender local arugula, tajín pepitas, pickled red onion, queso fresco, charred lemon-avocado dressing

### Tortellini Salad V

Tri-color cheese filled tortellini pasta tossed with crisp peppers, red onions, sun-dried tomatoes, fresh spinach, herb vinaigrette

**SOUP, SALAD & SANDWICH | \$70 per person**

### Ready-Made Sandwich Platters

Platters of lettuce, tomatoes, onions and pickles on the side

*Choice of 3 Sandwiches:*

- Roast Beef & Cheddar on Telera Rolls
- Turkey & Monterey Jack Cheese on Whole Wheat Roll
- Black Forest Ham & Swiss on Pretzel Rolls
- BLT on Potato Roll
- Vegetable Wrap V
- Chicken Caprese on Herb Focaccia
- Albacore Tuna Salad on Telera Roll
- Italian Cold Cuts on Parmesan Hoagie Roll

### Dressings & Schmears

Buttermilk ranch, herb vinaigrette, balsamic vinaigrette, deli mustard, mayonnaise, basil pesto

### Gluten-Free Dulce De Leche V GF

Walnut brownie cake with dulce de leche chocolate mousse

### Apple Crumble Bars V



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## Vegetable Wonton Cone <sup>V</sup>

Mini vegetable crudité  
with herb cream cheese  
*\$9 per piece*

## Desert Blossom Roll <sup>V</sup> <sup>VG</sup> <sup>DF</sup>

Julienne crispy vegetable with  
hoisin glaze, wrapped in rice paper  
*\$9 per piece*

## Manchego Cheese & Tapenade <sup>V</sup>

Black olive tapenade and manchego  
cheese on toasted crostini  
*\$9 per piece*

## Tequila Smoked Salmon

Cilantro cream cheese, Indian corn crisp  
*\$9 per piece*

## Caprese Skewers <sup>V</sup> <sup>GF</sup>

Fresh mozzarella, cured Roma tomatoes,  
basil and balsamic reduction  
*\$10 per piece*

## Goat Cheese & Tomato <sup>V</sup>

Fresh goat cheese rosette,  
oven roasted tomato, olive  
and chive on crostini  
*\$10 per piece*

## Seared Beef Tenderloin

Sun-dried tomato, mascarpone cheese,  
onion relish, sweet polenta  
*\$10 per piece*

## Teriyaki Chicken

Grilled teriyaki chicken, ginger cream  
on a crisp rice cracker  
*\$10 per piece*

## Southwest Chicken Tostada

Spiced shredded chicken, lime crema,  
cilantro in a corn tortilla cup  
*\$10 per piece*

## Grilled Shrimp & Grape Tomato <sup>GF</sup>

Knotted bamboo skewer  
*\$10 per piece*

## Spicy Shrimp

Spiced shrimp on coconut cornbread  
with candied pineapple  
*\$10 per piece*

## Ahi Tuna Cup

Seared ahi tuna, cucumber-ginger  
in a crisp wonton cup  
*\$10 per piece*

## Smoked Duck & Plum Relish

Smoked duck with a plum relish  
and chipotle cream cheese  
on a blue corn pancake  
*\$11 per piece*

## Lobster Medallion with Papaya Relish

Maine lobster on toasted brioche  
*\$12 per piece*

*A minimum of 25 pieces per selection is required.*

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## Spanakopita V

Spinach, feta cheese,  
herbs and spices  
*\$8 per piece*

## Steamed Pork Pot Stickers DF

Szechwan sauce  
*\$8 per piece*

## Artichoke Fritter V

Hand-breaded artichoke  
stuffed with boursin cheese  
*\$9 per piece*

## Roasted Eggplant Crisp V

Eggplant, tomato, onions  
and feta cheese stuffed in  
a crispy tortilla cup  
*\$9 per piece*

## Hatch Chile Mac & Cheese Bites V

Loaded with cheese and  
fire roasted chiles  
*\$9 per piece*

## Chipotle Steak Churrasco Skewer GF

Brazilian spices, onions, peppers  
*\$9 per piece*

## Tandoori Chicken Satay GF DF

Thai peanut sauce  
*\$9 per piece*

## Mini Chicken & Waffles

Crispy tender chicken, mini waffles,  
maple cream and berry chutney  
*\$11 per piece*

## Green Chile Arepas V GF

Traditional corn cake  
stuffed with green chiles,  
cilantro and jack cheese  
*\$10 per piece*

## Beef Manchego Empanada

Shredded slow-braised beef,  
manchego cheese in a flaky  
masa harina infused dough  
*\$10 per piece*

## Barbacoa Beef Taco GF

Mini rolled tacos  
*\$10 per piece*

## Coconut Shrimp DF

Breaded with sweet coconut  
and bread crumbs  
*\$10 per piece*

## Jalapeño Bacon-Wrapped Barbecue Beef Brisket GF DF

Sweet chipotle barbecue sauce  
*\$11 per piece*

## Shrimp Tempura DF

Tail-on shrimp dipped in  
tempura batter  
*\$12 per piece*

## Bacon-Wrapped Diver Scallops GF

Sweet diver scallops wrapped in  
maple smoked bacon  
*\$12 per piece*

## Petite Maryland Crab Cakes

Zesty remoulade sauce  
*\$12 per piece*



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## California Roll <sup>DF</sup>

Traditional California roll with avocado and crab  
*\$10 per piece*

## Caterpillar Roll <sup>DF</sup>

Barbecue eel, cucumber, avocado on top  
*\$11 per piece*

## Jackpot Roll <sup>GF</sup>

Cucumber, avocado, cream cheese, salmon  
*\$11 per piece*

## Lava

California roll with spicy tuna and eel sauce  
*\$11 per piece*

## Smoked Salmon Roll

Spicy crab, cucumber, cream cheese, smoked salmon and avocado on top  
*\$11 per piece*

## Spicy Crab Roll

Crab mix, spicy sauce, cucumber  
*\$11 per piece*

## Dragon Roll <sup>DF</sup>

California roll with eel, avocado and eel sauce on top  
*\$12 per piece*

## Sunset Roll <sup>GF</sup> <sup>DF</sup>

Tuna, avocado salmon  
*\$12 per piece*

## ENHANCE YOUR SUSHI

### Ceviche Cocktail Display <sup>GF</sup> <sup>DF</sup>

Mexican seafood cocktail with shrimp, scallops, squid, crab, tomatoes, onions, cilantro and lime in a zesty chilled seafood-tomato broth  
*\$38 per person*

### Iced Seafood <sup>GF</sup>

Chilled shrimp and crab claws, cherrystone clams, PEI mussels, spiced remoulade, cocktail, cured capers  
*\$750 per 20 guests*



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## Garden Grilled Display V VG DF

Marinated and grilled seasonal vegetable spears, carrots and asparagus served with house-made hummus, pickled giardiniera, baba ganoush, grilled artisan breads and crispy pita chips

\$425 per 20 guests

## Antipasto Display GF

Mozzarella, provolone and pecorino Romano cheese, fresh figs, roasted peppers, sliced soppressata, prosciutto and salami, pickled vegetables and marinated olives

\$30 per person

## Imported & Domestic Cheese Display V

Mango stilton, herbed goat, baby Swiss, sharp cheddar, fontina, toasted nuts, dried fruits, table wafers and artisan breads

\$475 per 25 guests

## Chips & Dip Display V VG DF

Fried corn tortilla chips, charred tomatillo and cilantro salsa, fresh-made guacamole, salsa fresca  
\$22 per person

## Fresh Fruit Display V GF

Seasonally available local and exotic fruits, fresh berries, yogurt dip  
\$375 per 20 guests

## Dessert Flights Display V

Lemon custard shooters, almond-raspberry ganache bars, key lime tarts, salted caramel cream puffs  
\$450 per 20 guests

## Sundae Bar Display V

Vanilla bean, chocolate and strawberry ice cream, whipped cream, chocolate and candy toppings, cookies and brownies  
\$32 per person



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## Taco Truck

Grilled marinated shrimp tacos with cilantro-cabbage and lime crema, tinga chicken and green chile-jack cheese pupusas with spiced slaw, birria beef tacos

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$47 per person*

## Wings Station

Crispy fried chicken wings served plain or tossed with your favorite sauce to include: classic buffalo, sweet Thai-chile, and smoked barbecue, sides of carrot and celery sticks with bleu cheese and ranch dressing

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$47 per person*

## Mac 'n Cheese Station

*Create your own signature dish*

This station will include a variety of sauces to include Wisconsin cheddar, Swiss Gruyère, brie, and fontina, and toppings to include jalapeño bacon, caramelized sweet onions, lump crab meat, smoked beef brisket, spiced gulf shrimp and Parmesan crisps

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$53 per person*

*All stations must be guaranteed for the full attendance.*

*Culinary attendant required at \$225 per attendant, per selection for 90 minutes of service. A minimum of two Action Stations is required for a reception. Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 120 minutes.*

*Prices based upon 90 minutes of continuous service.*

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## Slider Station

Chefs create a variety of hot, pressed mini sandwiches to order

*Please choose 3:*

- **Smoked Pulled Barbecue Pork**  
Jalapeño slaw on a mini sweet Hawaiian roll
- **Mini Philly Cheesesteak**  
grilled beef, onions, peppers and cheese sauce
- **Coconut Shrimp & Mango Slaw**  
Crispy telera rolls
- **Mini Cuban**  
Smoked ham, fried pickles, deli mustard and Swiss cheese with crisp focaccia bread
- **Grilled Vegetables**   
Marinated and grilled portobello mushrooms, peppers, onions, spinach, goat cheese and basil pesto on herbed focaccia
- **Classic Reuben**  
Thin-sliced corned beef, sauerkraut, Swiss cheese and pickled aioli
- **Nashville-Style Hot Chicken**  
Crispy fried chicken tossed with our tangy Tennessee-style hot sauce, classic coleslaw, sweet pickles on brioche
- **Mini Schnitzel**  
Crispy fried pork, pickled red cabbage, sliced apple, grain mustard aioli on potato rolls

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$55 per person*

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## Bourbon Street Boil Station

Chefs create your favorite New Orleans-inspired favorites to include étouffée, jambalaya and gumbo combined with your choices of smoked chicken, andouille sausage, lump crab meat, gulf shrimp, served with steamed white rice

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$55 per person*

## Gaucho Station

Argentinian-style marinated and grilled flat iron steak with spiced chimichurri, grilled jumbo shrimp and citrus-herb marinated bacon-wrapped chicken thigh. Cooked and served on our Brazilian-style skewers with sides of chimichurri and diablo sauces

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$55 per person*

## Salad Station

Chefs prepare your choice of salad with grilled marinated chicken, gulf shrimp and tender steak with your choice of crisp greens, spinach, tomatoes, cucumber, edamame, roasted sweet potato, pickled red onion, Parmesan cheese and herbed feta cheese, dressings include peppercorn ranch, honey balsamic and Greek vinaigrette

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$54 per person*

## Poke Bowl Station <sup>GF</sup>

Chefs build-your-own poke bowl with chilled ingredients to include diced ahi tuna, grilled chicken, grilled shrimp, loads of fresh cut vegetables, sliced avocado, white and brown rice, spicy mayo, sriracha, soy sauce and sesame

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

*\$50 per person*



*All stations must be guaranteed for the full attendance.*

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## Pork Crown Roast <sup>GF</sup>

Served with charred vegetables and guajillo chile-apple demi-glace

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$450 per 15 guests

## Cedar Planked Salmon <sup>GF</sup>

Lemon-chive crème

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$475 per 20 guests

## Roast Turkey Breast <sup>GF</sup>

Cranberry relish, grain mustard, fresh garlic aioli, turkey gravy

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$425 per 20 guests

## Peppered Beef Tenderloin <sup>GF</sup>

Wild mushroom ragout

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$650 per 20 guests

## New York Strip <sup>GF</sup>

Roasted to perfection, served with toasted shallot demi-glace

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$675 per 25 guests

## Steamship Round Of Beef

Roasted to perfection, served with natural jus and rolls

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$1000 per 125 guests



## Smoked Tomahawk Ribeye Roast <sup>GF</sup> <sup>DF</sup>

Whole, bone-in ribeye, smoked to perfection and carved to order

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$975 per 30 guests

## Suckling Pig

Slow-roasted and served with Hawaiian rolls and charred pineapple salsa

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

\$1500 per 100 guests

*Culinary attendant required at \$225 per attendant, per selection for 90 minutes of service.*

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# PLATED DINNERS

PLATED DINNERS INCLUDE A CHOICE OF SOUP OR SALAD AND ONE DESSERT. Prices based on one entrée selection per event. Select a fourth course of soup or salad at \$12 additional per person. Appetizers selections priced separately per person.

All Plated Dinners include assorted artisan breads and rolls, country fresh butter, freshly brewed iced tea, freshly brewed regular and decaffeinated Peet's coffee, assorted traditional and herbal teas.

## SOUP SELECTIONS

### Seafood Chowder

Scallops, shrimp and cod with fresh cream

### Roasted Butternut Squash V GF

Vermont maple cream

### Tomato Bisque V

Parmesan crostini

### Chilled Gazpacho V VG

Parmesan croutons

### Maine Lobster Bisque

White truffle & cream

### French Onion

Chives and Gruyère crostini

### Potato Leek V GF

Crisp yam chip



## SALAD SELECTIONS

### Classic Caesar V

Romaine hearts, herb focaccia croutons, Parmesan chip, confit tomatoes, house-made Caesar dressing

### Caprese V GF

Plum and heirloom tomatoes, buffalo mozzarella, shaved basil, arugula, toasted pine nuts, extra virgin olive oil, aged balsamic reduction

### Harvest Bundle V VG GF DF

Local greens, julienne sweet peppers, carrots wrapped with English cucumber and garnished with heirloom cherry tomatoes and radish, sweet potato chips with herbed white balsamic vinaigrette

### Fennel Apple V GF

Sliced tart apples and fennel, curly endive, field greens, celery, tomatoes, spiced walnuts, basil, Parmesan crisps, tarragon vinaigrette

### Endive GF

Crispy pancetta, herbed chèvre, spring lettuce frisée, charred red onion, toasted pine nuts, strawberry vinaigrette



### Grilled Greek V GF

Char-grilled romaine hearts, herbed feta cheese, marinated olives and tomatoes, shaved red onion, classic Greek dressing

### Classic Wedge GF

Wedged iceberg lettuce, crispy bacon, pickled red onion, bleu cheese crumbles, beefsteak tomatoes, bleu cheese dressing

### Sonoran V VG GF DF

Romaine lettuce, heirloom tomatoes, pickled red onion, roasted corn, toasted pepitas, pickled jicama, corn tortilla cup, cumin vinaigrette

Pricing based on a minimum of 25 guests. An additional charge of \$14 per person will apply for guest counts below 25.

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# PLATED DINNERS (continued)

PLATED DINNERS INCLUDE A CHOICE OF SOUP OR SALAD AND ONE DESSERT. Prices based on one entrée selection per event. Select a fourth course of soup or salad at \$12 additional per person. Appetizers selections priced separately per person.

All Plated Dinners include assorted artisan breads and rolls, country fresh butter, freshly brewed iced tea, freshly brewed regular and decaffeinated Peet's coffee, assorted traditional and herbal teas.

## COLD APPETIZER SELECTIONS

### Ahi Tuna DF

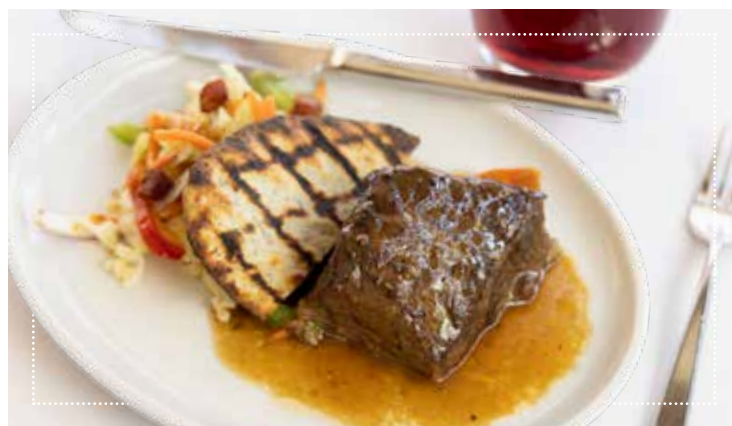
Sushi grade ahi, seaweed salad, sesame and soy  
\$22 per person

### Beef Carpaccio

Thin slices of prime beef tenderloin served with baby arugula, Parmesan Reggiano, Dijon-caper vinaigrette, heirloom cherry tomatoes and baguette crisps  
\$24 per person

### Antipasti GF

Imported salami and cured meats, marinated olives, tomatoes and artichokes, shaved Parmesan, roasted peppers  
\$17 per person



Pricing based on a minimum of 25 guests. An additional charge of \$14 per person will apply for guest counts below 25.

All prices subject to 26% service charge and current Arizona state sales tax.  
Eating raw or undercooked meat, poultry, shellfish and eggs can increase the risk of foodborne illness.

## HOT APPETIZER SELECTIONS

### Dungeness Crab Cakes

Pan-seared, classic remoulade sauce  
\$20 per person

### Short Rib

Blue corn flatbread, braised beef short rib, pancetta corn slaw  
\$28 per person

### Stuffed Prawns DF

Crab-stuffed jumbo prawns, jicama slaw  
\$21 per person

### Duck Confit Risotto GF

Forest mushroom, Parmesan chips and white truffle oil  
\$23 per person

### Pork Belly GF DF

Tamarind-yuzu glaze, papaya slaw, watermelon gastrique, taro chip  
\$28 per person



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# PLATED DINNERS (continued)

PLATED DINNERS INCLUDE A CHOICE OF SOUP OR SALAD AND ONE DESSERT. Prices based on one entrée selection per event. Make it a duet for an additional \$24.00 per person (Based on highest priced entrée.)

All Plated Dinners include assorted artisan breads and rolls, country fresh butter, freshly brewed iced tea, freshly brewed regular and decaffeinated Peet's coffee, assorted traditional and herbal teas.

## ENTRÉE SELECTIONS

### Herb-Roasted Organic Chicken

Served with natural jus, roasted garlic haricots verts, Parmesan whipped potatoes  
**\$115 per person**

### Chicken Florentine GF

Naturally raised chicken stuffed with fresh spinach and cheese, served with a rich garlic béchamel, crispy Parmesan polenta spears, rapini  
**\$125 per person**

### Crab Stuffed Grouper DF

Sweet lump crab, fresh gulf coast grouper, peppers cream, roasted heirloom carrots, grilled rosemary sweet potatoes  
**\$125 per person**

### Ora King Salmon GF

Pan-seared fillet served with a spiced shrimp corn cream, grilled asparagus, roasted fingerling potatoes  
**\$125 per person**

### Pacific Halibut

Beautiful fresh halibut served with tomatillo-lime coulis, butternut squash gratiné, broccolini  
**\$145 per person**

### Mahi-Mahi GF

Fresh Hawaiian mahi-mahi fillet served with papaya relish, bok choy sauté, roasted cauliflower mash  
**\$135 per person**

### Pork Rib Chop GF

Spice grilled and served with fig demi-glace, sweet potato mash, braised greens  
**\$125 per person**

### Filet Mignon GF

Always-tender prime beef filet served with a charred shallot demi-glace, roasted carrot and parsnip spears, roasted garlic whipped potatoes  
**\$150 per person**



### Char-Grilled Ribeye Steak GF

12oz. Char-grilled beef ribeye served with a Creole horseradish cream, Yukon gold mashed potatoes, roasted jumbo asparagus  
**\$150 per person**

### Rack of Lamb GF

Australian lamb roasted with fresh herbs and grain mustard, served with forest mushroom risotto, artichoke-Tuscan kale sauté  
**\$160 per person**

### Wagyu Strip Loin GF

Char-grilled Wagyu strip steak served with white truffle whipped potatoes, roasted carrots and grilled asparagus  
**\$190 per person**

### Braised Beef Short Rib GF

Slow cooked with Zinfandel, bouquet garni, served with Parmesan whipped potatoes, charred Brussels sprouts and Vidalia onion demi-glace  
**\$140 per person**

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# PLATED DINNERS ( continued )

*PLATED DINNERS INCLUDE A CHOICE OF SOUP OR SALAD AND ONE DESSERT. Prices based on one entrée selection per event. Gluten-free options available.*

*All Plated Dinners include assorted artisan breads and rolls, country fresh butter, freshly brewed iced tea, freshly brewed regular and decaffeinated Peet's coffee, assorted traditional and herbal teas.*

## DESSERT SELECTIONS

### Caramelo

Silk chocolate, praline sabayon, hazelnut dacquoise

### Tiramisu Available GF

Moist espresso-infused vanilla cake with mascarpone cream filling

### Flourless Chocolate Cake GF

Rich and chocolaty

### Sunrise Strip GF

Dacquoise filled with mango and passion fruit coulis topped with coconut mousse

### New York Cheesecake

Served with fresh strawberries and cream

### Chocolate Crunch

Crispy wafer and praline topped with silky chocolate mousse

### Marjolaine Cake GF

Layered hazelnut meringue, vanilla mousse and praline

### Georgia

White chocolate almond mousse with peach coulis in layers of peach-soaked vanilla cake

### Espresso Tart

Chocolate cookie crust filled with espresso cream, topped with chocolate ganache

### Edelweiss

Vanilla biscuit, raspberry coulis, white chocolate mousse and hazelnut praline

### Ricotta Pistachio Cake

Ricotta and pistachio creams, vanilla sponge cake and fresh berries

### Key Lime Cheesecake

Graham cracker crust, rich key lime cheesecake topped with key lime glaze



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# DINNER BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## SUPERSTITION SUNSET

### Farmers Salad V

Local Arizona-grown greens, cherry tomatoes, sliced cucumbers, sweet peppers, crispy jicama, chile-cornbread croutons, peppercorn ranch dressing

### Roasted Chayote Squash V VG GF DF

Slow roasted with herbs and sweet onion

### Smashed Potatoes V GF

Crispy pressed red potatoes with butter and herbs

### Crispy Chile Mac 'n Cheese V

Roasted chiles tossed in a rich cheddar and jack cheese sauce with trottolo pasta and baked with a crispy panko cheese crust

### Citrus-Chipotle Chicken GF DF

Naturally raised chicken, marinated and grilled to perfection

### Prickly Pear Baby Back Ribs DF

Fall-off-the-bone tender

### Hot Smoked Salmon GF

Fresh Atlantic salmon smoked with desert honey served with hibiscus crème

### Cheddar & Jalapeño Scones V

### Buttermilk Biscuits & Whipped Butter V

### Apple Tartlet V

Shortbread pastry filled with apples, topped with almond cream

### Black Forest Cheesecake V

Layers of cheesecake, sour cherries, chocolate mousse and Oreo® cookie crust

**SUPERSTITION SUNSET** | \$145 per person

*Culinary attendant required at \$225 per attendant, per selection for 90 minutes of service.*

*Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 120 minutes.*

*\$14 per person surcharge will apply for guarantees below 25 people. Prices based upon 90 minutes of continuous service.*

## ENHANCE YOUR BUFFET

### Add a Smoked Butcher Board GF DF

Smoked pork and beef sausages, grilled beef tenderloin kabobs with smoked tomato relish

*\$48 per person*

### Add our Chef-Attended Wood-Fired Santa Maria Grill to enhance your buffet

Our Chefs cook over our open wood fired grill to enhance your foods with natural wood flavors and elevate your culinary experience. Please note this requires space outside and is subject to change if weather or other circumstances prohibit the use of a live fire.

*\$300 per 150 guests*

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**



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# DINNER BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## SONORAN GRILL

### Carne en su Jugo GF DF

Traditional Mexican beef and vegetable soup loaded with tender flank steak, tomatoes, beans and classic Mexican spices

### Citrus Salad V VG GF DF

Chopped romaine lettuce, sweet peppers, orange supremes, pickled red onion, diced mangoes, tortilla strips, citrus-mango vinaigrette

### Ceviche GF DF

Gulf shrimp, scallops and crab with onion, chiles, peppers and avocado, served with crispy tostados

### Sonoran Rice V VG GF DF

Wild and basmati rice combined with fresh roasted chiles, heirloom tomatoes, charred sweet corn and cilantro

### Santa Maria Grill GF DF

Chile-citrus marinated chicken, tender sirloin steaks and vegetable skewers all cooked over our mesquite wood-fired grill with sides of fresh chimichurri and citrus-adobo sauces

### Mini Bolillos & Jalapeño Cheddar Scones V

With spiced honey butter

### Tres Leches Cake V

### Mexican Chocolate Tarts V

**SONORAN GRILL** | \$150 per person

## ENHANCE YOUR BUFFET

### Add Chef-Grilled Lobster Tails GF

Fresh Maine lobster tails, grilled to order and basted with a rich white truffle butter

\$70 per person

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**

### Add our Chef-Attended Wood-Fired Santa Maria Grill to enhance your buffet

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\$300 per 150 guests

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# DINNER BUFFETS

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## CYPRUS

### Fattoush Salad V VG DF

Crisp romaine lettuce, cucumber, tomatoes, bell peppers, radish, scallion, parsley, mint, mini pita chips, sumac dressing

### Fruits de Mer GF

Rich seafood stew of shrimp, clams, scallops and crab in a herb-tomato broth

### Charred Broccolini V VG GF DF

With lemon oil and caramelized onions

### Grilled Vegetable Paella V VG GF DF

Grilled squash, eggplant, fennel, artichokes, tomatoes and portobello mushrooms simmered with garlic, saffron and spices with short grain and wild rice

### Moroccan Chicken Tagine

Slow-cooked chicken with garlic, olives and spices, served with a fresh herbed couscous

### Beef Tenderloin Souvlaki GF

Spiced beef tenderloin medallions served with grilled tomatoes, onion and herbed yogurt sauce

### Petite French Rolls & Whipped Butter V

### Hazelnut Toffee V

Layers of chocolate genoise filled with hazelnut mousse

### Macarons V

Classic French macarons to include pistachio, raspberry, caramel, chocolate, lemon and vanilla

**CYPRUS** | \$160 per person

## ENHANCE YOUR BUFFET

### Add Grilled Gulf Shrimp GF

Shrimp skewers painted with aleppo pepper glaze and garnished with arugula-basil pesto

*\$58 per person*

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**



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# DINNER BUFFETS

Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.

## THE BIG EASY

### Gumbo

Rich Louisiana-style gumbo with tender chicken and andouille sausage, served with rice and spiced oyster crackers

### Southern Belle V GF

Crisp greens, tri-colored bell peppers, pickled red onions, candied pecans, herbed goat cheese, honey-lime vinaigrette

### Trinity Vegetables V VG GF DF

Spice-roasted root vegetables with sweet bell peppers and Vidalia onions

### Nola Potato Gratin V

Layers of Yukon gold and sweet potatoes baked in rich custard with a crispy jack and Parmesan cheese crust

### Grouper Étouffée GF

Pan-seared gulf coast grouper fillets with shrimp étouffée

### Blackened Chicken GF

Frenched chicken breast, blackened and served with braised greens

### Bourbon Sirloin Steaks GF

Petite sirloin steaks with caramelized sweet onion and bourbon glaze

### Cornbread & Buttermilk Biscuits V

With honey butter

### Brioche Bread Pudding V

With a bourbon caramel sauce

**THE BIG EASY** | \$165 per person

## ENHANCE YOUR BUFFET

### Add Chef-Grilled Lobster Tails GF

Fresh Maine lobster tails, grilled to order and basted with a rich white truffle butter

\$70 per person

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**



Culinary attendant required at \$225 per attendant, per selection for 90 minutes of service.

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# DINNER BUFFETS

Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.

## SALT RIVER

### Native Greens V

Local lettuce, red onion, toasted pumpkin seeds, carrot, tomato, jalapeño cornbread croutons with a wolfberry-tamarind vinaigrette

### Three Sisters Medley V VG GF DF

Local squashes, Ramona farms tepary beans, chile-roasted corn and heirloom tomatoes

### Roasted Fingerling Potatoes V VG GF DF

Rosemary, roasted garlic

### Red Chile Pork Stew GF DF

A hearty stew loaded with tender pork, hominy, potatoes, onion, carrots, served with fresh cabbage and lime

### Mesquite Ora King Salmon GF DF

Charred seasonal sauté squash

### Grilled Elk Kabobs GF DF

Tender elk loin grilled with seasonal vegetables and agave-chile gastrique

### Guajillo Chicken GF DF

Roasted organic chicken breast with garlic and a smoky guajillo chile rub

### Fresh Baked Rolls V

Whipped butter

### Blue Corn Fry Bread V

Served with desert honey and powdered sugar

### Caramel Dulce De Leches V

Layers of crumble shortbread and caramel dulce de leche mousse with a light caramel cream

**SALT RIVER** | \$165 per person

Culinary attendant required at \$225 per attendant, per selection for 90 minutes of service.

Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 120 minutes.

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## ENHANCE YOUR BUFFET

### Add Grilled Bison Strip Steaks GF DF

Served with charred onion-hominy hash

\$65 per person

**\*REQUIRES CHEF ATTENDANT (one chef per 50 guests)**



# DINNER BUFFETS

*Includes freshly brewed iced tea, assorted herbal and traditional teas, freshly brewed regular and decaffeinated Peet's coffee.*

## STEAKHOUSE

### French Onion Soup

Gruyère crostinis

### Chop House Salad

Chopped crisp greens, carrots, peppers, tomatoes, bacon, aged cheddar, focaccia croutons, peppercorn, ranch dressing

### Spinach Gratin

Baby spinach, caramelized onion, crispy bacon, garlic and Gruyère cheese

### Twice Baked Potatoes V

Parmesan and chive

### Carved Rack of Lamb GF DF

Grain mustard, fresh rosemary, natural jus

### Kobe Beef GF

Tender Kobe beef medallions with Parmesan crisp, port wine demi-glace

### Seared Chicken GF DF

Toasted shallot jus

### Crab Cakes DF

Jumbo lump crab cakes with fried leeks and spice remoulade

### Fresh Baked Rolls V

Petit French, sesame semolina, whipped butter

### New York Cheesecake V

Classic cheesecake with fresh strawberries

### Mini Crème Brûlée V

Vanilla custard, candied top

**STEAKHOUSE** | \$170 per person

*Culinary attendant required at \$225 per attendant, per selection for 90 minutes of service.*

*Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 120 minutes.*

*\$14 per person surcharge will apply for guarantees below 25 people. Prices based upon 90 minutes of continuous service.*



## ENHANCE YOUR BUFFET

### Add Chef-Carved Tomahawk Ribeye GF DF

Whole smoked bone-in ribeye of beef cooked to perfection and carved to order

**\$165 per person**

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# BEVERAGES

## Premium Brand Cocktails

Host Bar | \$15 per drink

Cash Bar | \$16 per drink

## Luxury Brand Cocktails

Host Bar | \$18 per drink

Cash Bar | \$18 per drink

## Wine

Host Bar | \$65 per bottle

Cash Bar | \$16 per drink

## Domestic Beers

Host Bar | \$9 per drink

Cash Bar | \$10 per drink

## Premium Beers

Host Bar | \$10 per drink

Cash Bar | \$11 per drink

## Local & Craft Beers

Host Bar | \$11 per drink

Cash Bar | \$12 per drink

## Red Bull

Host & Cash Bar | \$9 per drink

## Soft Drinks

Host & Cash Bar | \$8 per drink

## Bottled Water

Host & Cash Bar | \$6 per drink

## BRANDS

### PREMIUM BRANDS

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Basil Hayden Bourbon  
Jameson Irish Whiskey  
Casamigos Blanco  
Malibu Pineapple Rum  
Captain Morgan Spiced Rum  
Macallan 12 year  
Meiomi Pinot Noir  
Decoy Cabernet Sauvignon  
Decoy Chardonnay  
Livio Felluga Pinot Grigio  
Ruffino Prosecco

### LUXURY BRANDS

Grey Goose Vodka  
Botanist Gin  
Captain Morgan Spiced Rum  
Malibu Pineapple Rum  
Jameson Irish Whiskey  
Angels Envy Bourbon  
Casamigos Reposado  
Balvenie DoubleWood Scotch



*Bartender fee of \$225 per bartender provides four hours of continuous service.  
Extending one hour will receive a charge of \$100 per hour, per bartender, per location.*

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# BEVERAGE ENHANCEMENTS

## MARGARITAVILLE

### Sonoran Citrus Margarita

Casamigos Blanco Tequila, classic lemon & lime mix, orange juice, lime garnish

### Mango & Spicy Jalapeño Margarita

Casamigos Tequila, mango lemonade, jalapeño slice

### Classic Paloma

Grapefruit juice, club soda, agave, lime juice, Casamigos Tequila

*\$450 per gallon*



## MARTINI BAR

### Classic, Cosmopolitan, Espresso, Grey Goose Vodka, Botanist Gin

*\$18 per drink*

## ADULT LEMONADE STAND

### Watermelon Refresher

Tito's Vodka, strawberry watermelon lemonade, strawberry garnish

### Prickly Pear Lemon'rita

Casamigos Blanco, Cointreau, prickly pear lemonade

### Mango Madness

Tito's Vodka, mango lemonade, basil garnish

### Pineapple Lemonade Mojito

Malibu Pineapple Rum, AZ Original lemonade, fresh mint

### Strawberry Lemonade Sangria

Red or white wine, brandy, strawberry lemonade, seasonal fruit garnish

*\$18 per drink*

## THE STABLE

Liquor, ginger beer, and lime juice

### Moscow Mule

Tito's Vodka

### Mexican Mule

Casamigos Blanco Tequila

### Kentucky Mule

Basil Hayden Bourbon

### Irish Mule

Jameson Irish Whiskey

*\$18 per drink*

**\*BARTENDER REQUIRED**

## THE BREAKFAST CLUB

### Bloody Mary

Dill Pickle Bloody Mary and Bloody Maria  
Includes self-service condiment bar toppings: celery, pickles, crispy bacon, hot sauce, lemon, lime, pepperoncini olives

### Mimosas

Raspberry, pomegranate, lemonade, peach, cranberry, mango

### Bellini

Sparkling wine blended with hand-infused flavors, peach, pomegranate, blackberry

*\$18 per drink*

**\*BARTENDER REQUIRED**

*Bartender fee of \$225 per bartender provides four hours of continuous service. Extending one hour will receive a charge of \$100 per hour, per bartender, per location.*

All prices subject to 26% service charge and current Arizona state sales tax.  
Eating raw or undercooked meat, poultry, shellfish and eggs can increase the risk of foodborne illness.

# ADDITIONAL WINE SELECTIONS

## CHAMPAGNES

**Louis Roederer Brut Rosé** France | \$150

**Louis Roederer Brut Premier** France | \$130

## SPARKLING

**Schramsberg Blanc de Blanc** CA | \$75

**Roederer Estate Rosé** CA | \$60

## AMERICAN WHITE WINES

### Chardonnay

**Jordan** Russian River, CA | \$75

**Rombauer** Carneros, CA | \$90

### Sauvignon Blanc

**Charles Krug** St. Helena, CA | \$50

**Cakebread Cellars** Napa, CA | \$67

## INTERNATIONAL WHITE WINES

**Kim Crawford Sauvignon Blanc** New Zealand | \$45

**Domaine Chanson Viré-Clessé** France | \$45

**Marc Bredif Vouvray** France | \$45

## AMERICAN RED WINES

### Cabernet Sauvignon

**Justin** Paso Robles, CA | \$67

**Jordan** Alexander Valley, CA | \$135

**Silver Oak** Alexander Valley, CA | \$195

**Cakebread Cellars** Napa, CA | \$180

**DAOU Cabernet Reserve** Paso Robles, CA | \$75

### Merlot

**Duckhorn** CA | \$120

### Pinot Noir

**Flowers** Sonoma Coast, CA | \$112

**Au Bon Climat** CA | \$50

**Argyle** Dundee, OR | \$50

## Bordeaux-Style Blends

**'The Prisoner' by The Prisoner Wine Co.** Napa, CA | \$90

**Justin 'Isosceles', Paso Robles** CA | \$120

**The Pessimist by DAOU** CA | \$50

## INTERNATIONAL RED WINES

**Ruffino Riserva Ducale Oro, Chianti Classico** Italy | \$75

**Piattelli Malbec Grand Reserve** Argentina | \$45

**Chateau Lassegue** St. Émilion, Bordeaux, France | \$100

**Vietti Perbacco Nebbiolo** Langhe, Italy | \$65

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# NON-ALCOHOLIC COCKTAILS

## FREE SPIRIT

*All beverages are crafted with the freshest ingredients and completely non-alcoholic.*

*Please select two:*

### **Pineapple Mint Nojito**

Pineapple juice, club soda, simple syrup, fresh lime juice, mint sprig garnish

### **Mango Arnold Palmer**

Mango AZ lemonade, iced tea

### **Desert Prickly Pear**

Ginger beer, prickly pear syrup, lime juice, lime wheel garnish

### **Spicy Grapefruit Mule**

Lime juice muddled with fresh jalapeño grapefruit juice, ginger beer

### **Spirit Free Margarita**

Lemon juice, lime juice, simple syrup, topped with tonic water, orange wheel garnish

*\$14 per drink*



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## FEE STRUCTURE BARS

\$225 per bartender is based on four hours of continuous service. Each additional or fractional hour will be billed at \$100 per hour. One bartender is required for every 100 guests.

## CHEF/ATTENDANT

\$225 per culinary chef/attendant per action station based on one hour of continuous service. One culinary attendant is required for each action station on buffets. Each additional or fractional hour will be billed at \$100 per hour.

## ROOM SET

We strive to set your event space accurately as per diagram and description as provided to you in advance. Any changes less than 24 hours out will incur a charge of \$300 per room for reset. Fee subject to increase based on room size.

Room resets beyond what is contracted will be charged at \$100 per hour up to 50 guests with a minimum of one hour.

## FUNCTION ROOM ASSIGNMENTS

Event rooms are reserved according to the signed Catering or Sales Agreement and are assigned according to the anticipated guaranteed number of guests. Should there be changes in attendance or event times, the Resort reserves the right to move an event to a more appropriate or available room.

The locations assigned as back-up space are not guaranteed and subject to change.

Access to your event space prior to the scheduled time, for the purpose of decoration, etc. is subject to availability and may incur an additional charge, room rental fee.

As other groups may be utilizing the same space as you, prior to or following your functions, please adhere to the agreed time. Should your needs change, every effort will be made to accommodate you. Room will be set to your guarantee and upon request, 3% over. Room set-up changes that occur within a 24 hour period of a scheduled function will be subject to a labor fee.

## RECEPTIONS

Except those preceding a lunch or dinner, Receptions require an \$100 per person minimum expenditure in food, excluding beverage, tax and service charge.

## OUTDOOR FUNCTIONS

Entertainment in outdoor function areas is subject to the approval of your Catering or Event Manager. The Resort requires all forms of entertainment to cease at 10:00pm and events must conclude by 1:00am.

The Resort provides minimal safety lighting. All outdoor functions before sunrise or after sunset will require additional functional lighting. Encore can provide assistance with lighting rentals for function, atmosphere and landscaping enhancements.

## WEATHER POLICY

Any of the following locally forecasted weather conditions may require the relocation of an outdoor event to its indoor back-up location:

1. 30% or higher chance of precipitation
2. Temperatures below 50 degrees or over 100 degrees
3. Wind gusts in excess of 15mph

Decisions will be made no less than five hours prior to the scheduled start time. A client-requested delay resulting in a double set-up will be assessed a service charge of \$10 per guaranteed guest. Should the event happen to be breakfast for the following day, the weather call will be made no later than 7:00pm the day prior. The Resort reserves the right to make the final decision regarding outdoor functions.

During cooler months, it is recommended that portable heaters be rented at \$150 per heater. A suggested ratio of one per table is recommended. Heater manufactures note, output is not effective below 50 degrees or in windy conditions. Your event manager can assist with these arrangements.

Room will be set as per your guaranteed attendance.

## SOUND

If amplified music, live bands, audiovisual equipment or excessive noise impacts other groups, the Resort has the right to have groups cease such activity or set volume levels.

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## FOOD & BEVERAGE

\$7 per person surcharge will apply to extend a break by 30 minutes. All breaks are based on a 30 minutes of continuous service.

Buffet breakfasts are based on one hour of continuous service. Additional \$5 per person will be billed per guest per 30 minutes extension.

Buffet lunches are based on one hour of continuous service. Additional \$10 per person will be billed per guest per 30 minutes extension.

Receptions are based on 1.5 hours of continuous service. Additional \$10 per person will be billed per guest per 30 minutes extension.

All Receptions food stations require a minimum food order of 75% of the guarantee number of attendance. Receptions with food ordered per person needs to meet the guarantee number.

Buffet dinners are based on 1.5 hours of continuous service. Additional \$15 per person will be billed per guest per 30 minutes extension.

Health and quality issues will arise if the buffets exceed the posted time frame. All menu items will not be available to be repackaged and taken off premise after events.

## MENU SELECTIONS

To assure that your menu selections are available, please submit them at least four weeks in advance. Our menus are designed to offer a wide array of culinary selections and to accommodate common dietary restrictions. Once completed, you will receive an event order for your approval and signature. Any changes should be made at that time.

Kosher meals require 2 weeks' notice for ordering from a certified provider.

All menus have a listed minimum attendance. A minimal per person surcharge will be applied for all meals less than 25 people.

Due to uncertain market conditions, all prices are subject to change and substitutions may be necessary.

## REQUEST FOR MULTIPLE ENTRÉE

If multiple entrées are requested, the following stipulations will apply:

1. If there is a price discrepancy between the two entrées, the higher price will prevail for all entrées.
2. Normal guarantee procedure is required with indication for each entrée.
3. Some form of entrée indication is required at the guest table and provided by the client, i.e. colored tickets, coded name tags, etc. This will enable better service by our staff during the meal service.
4. Multiple entrées are limited to three selections.

## GUARANTEED ATTENDANCE

To ensure the success of your special event or meeting, it is imperative that your catering or event manager receives in writing your guaranteed attendance no later than 12:00pm, ten (10) business days prior to the event. This figure will be considered a guarantee and not subject to reduction.

Guarantees are required for all food and beverage events. In the absence of a final guarantee, the agreed number from the signed event orders will apply.

This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. Final charges will be based on your guarantee or actual attendance whichever is greater. If requested, the Resort will set up 3% over the final guarantee figure provided the space allows for the overage; however, for plated meals, food is prepared for the guarantee only.

## ALCOHOLIC BEVERAGES

The Arizona Department of Liquor Licenses and Control regulate the sales and service of alcoholic beverages. Arizona Law requires all alcohol be purchased and supplied by the Resort and service to end at 2:00am. If alcoholic beverages are to be served on the Resort premises, the Resort will require Resort bartenders and servers to dispense beverages. Liquor may not be brought into the Resort from an outside source for use in banquets, event gift baskets, or auction items; nor, can it be removed from our function space. In accordance with State Law, alcoholic beverages are sold by the drink only. The Resort's and Casino's alcoholic beverage license requires the premises to:

1. Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced.
2. Refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated.

Menus are subject to change and based on availability and seasonality.

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## BACK OF HOUSE PROCEDURES

Due to safety and security concerns, all vendors must unload all of their displays, giveaways, and materials at the Talking Stick Resort loading dock.

Please note: Talking Stick Resort bellman are not allowed to provide service to the meeting space and will instruct you to go to the Talking Stick Resort loading dock.

If you can physically carry your materials yourself (without the use of a cart or luggage mover) you may use the main casino doors. The following information will make your unloading process easier.

Vendors must wear visitor badge at all times when they are in back of house. A valid state ID is required and badges will be issued by the security department. Ring the doorbell to begin the badging process. A security officer will be called by the dock staff. Please have your photo ID ready and make sure the name on your ID matches the name you provided on the attached form. The security officer will verify information and sign the badge out to you. Your Catering or Event Manager will send you a form to fill out. Fill out the form and return four days prior to the event.

## BOX HANDLING

Any packages that are shipped or received to/from the hotel and delivered to/from the event space will be charged at \$25 per box, 0-30 lbs.

**FIRST FIVE BOXES ARE COMPLIMENTARY**

**Large Box** (up to 60lbs.) — \$75

**Box / Cases** (60-90lbs.) — \$150

**Crates / Pallets** (requiring a pallet jack) — \$275

**Custom Crates / Oversized** (requiring multiple pallet jacks) — \$500

## EXPOSITIONS / TRADE SHOWS

Dedicated exhibit coordinator fee of \$75 per hour.

Any additional furniture needed (tables, chairs, stools, podium etc.) will be billed at \$50 per item.

## VENDOR / EXHIBIT SHOWS

**Vendor Tables** — \$175

(Includes table, linen, 2 chairs, and up to 5 vendor boxes.)

All vendor shows with more than 15 vendors must have a coordinator assigned to assist with load in and load out of materials – fee \$75 per hour.

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# WHAT'S NEW?

## Uncle's Kū Aloha Assorted Mini Ice Cream Sandwiches



- Banana Chocolate Chip
- Cookie Butter Fudge
- Lemon Cream
- Mint Chocolate Chip
- Cookies 'n' Cream
- Double Dark Chocolate

## AZ Lemonade Stand



- Classic
- Watermelon
- Prickly Pear
- Seasonal Fruit Flavors

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# TALKING STICK RESORT

101 & TALKING STICK WAY | [TALKINGSTICKRESORT.COM](http://TALKINGSTICKRESORT.COM)

480.850.7777

Locally owned and caringly operated by the Salt River Pima-Maricopa Indian Community.