

BANQUET MENU 2026



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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



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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.



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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 dried apricots, golden raisins, candied pepitas, cinnamon and agave syrup

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

Served with butter, cream cheese, peanut butter and fruit preserves

CONTINENTAL | \$34 per person



TALKING STICK CONTINENTAL

Individual Greek Yogurt Parfait V GF

Housemade gluten free granola, toasted pumpkin seeds, desert honey, fresh berry compote

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

Smoothies

Blueberry-acai, strawberry-banana, mango-ginger greens

Toasted V

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

TALKING STICK CONTINENTAL | \$42 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.

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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

Sliced seasonal melons, pineapple, berries and grapes

Bob's Red Mill Gluten Free Oatmeal

Served with desert honey, dried cranberries, cinnamon

Chefs' Selection of Fresh Baked Breakfast Breads & Assorted Muffins

Served with butter and fruit preserves





Farm Fresh Eggs Your Way

Please choose one of the following:

- Scrambled with Cheddar and Jack Cheeses
- Peppers, Onion and Cheddar Cheese
- Boursin Cheese and Chive

Crispy Hash Brown Potatoes

Choice of two breakfast meats:

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

THE AMERICANA | \$58 per person

THE SCOTTSDALE

Tropical Fruits & Berries

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

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

Served with butter and fruit preserves

BYO Avocado Toast

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

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

Choice of two breakfast meats:

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

THE SCOTTSDALE | \$66 per person

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 Vegetarian  Vegan  Gluten Friendly  Dairy Free

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

THE SOUTHWEST

Mexican-Spiced Fruit Salad V GF DF

Mangoes, pineapple, watermelon, cantaloupe, honeydew and jicama with mild chile, lime and honey

SW Stuffed French toast

Brioche bread stuffed with fresh berries and mascarpone cheese, served with chamoy and agave syrup

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

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.

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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

French Macarons

Assorted macarons to include chocolate, vanilla, pistachio, coffee, lemon and raspberry

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

Buttermilk pancakes with whipped butter and maple syrup

Potato-Chive Cake

Scrambled Eggs with Jack Cheese







Applewood Smoked Bacon & Pork Sausage Links

Chefs' Selection of Breakfast Breads & Muffins

Served with butter and preserves

LOCAL FARMER | \$61 per person

BOXED BREAKFAST

All boxed breakfasts include individual yogurt  , cup of seasonal fresh fruit    , fresh baked seasonal muffin, bottled water, 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

SW Breakfast Burrito

Scrambled eggs, spicy chorizo, peppers, onions, cheddar-jack cheese, flour tortilla

\$45 per person

HEALTHY START

Power Shot

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

Egg White Frittata

With spinach, onions, peppers and Parmesan

Turkey Bacon

Peggy's Toasted Nut & Seed Bar

HEALTHY START | \$61 per person

Croissant Sandwich

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

\$45 per person

Egg White Frittata

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*

SW Biscuits & Gravy

Warm buttermilk biscuits with jalapeño-bacon gravy and grilled chiles

\$22 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 Tempe served with dried apricots, golden raisins, candied pepitas, cinnamon and agave syrup

\$14 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

Hard Boiled Eggs

\$72 per dozen



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

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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

Breakfast Sandwiches

Chefs create a variety of your favorite breakfast sandwiches to include:

- Bagel with Egg, Bacon, Cheddar
- Croissant with Egg, Canadian Bacon, Gruyere
- English Muffin with Egg, Sausage, Jack Cheese

\$27 per person

From The Griddle

Cranberry-walnut French toast, buttermilk pancakes, pearl sugar belgium waffles with sides of maple syrup, berry compote, whipped butter, sliced banana and whipped cream

\$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.

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

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A LA CARTE ITEMS

Freshly Brewed Regular & Decaffeinated Peet's Coffee

\$125 per gallon

Assorted Herbal & Traditional Teas

\$120 per gallon

Fresh Brewed Iced Tea

\$110 per gallon

Fresh Lemonade

\$100 per gallon

Fresh Squeezed Orange Juice

\$100 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

- 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

\$16 each

The Best Bar

Original Flavor. Simple, clean, and delicious, the bar is made with wholesome ingredients and no refined sugar.
**Voted Best in the Valley 2024 **

\$8 each

Individual Kind® Gluten-Free Bars

\$8 each

Assorted Muffins

\$7 each

Gluten-Free Individually Wrapped Muffins

\$11 each

Individual Greek Yogurt

\$6 each

Assorted Candy Bars

\$6 each

Assorted Fresh Baked Cookies

\$61 per dozen

Assorted Cupcakes

\$61 per dozen

Chocolate-Covered Pretzels

\$48 per pound

Chocolate-Covered Strawberries

\$61 per dozen

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

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A LA CARTE ITEMS *(continued)*

Harvest Cheddar Sun Chips, Terra Vegetable Chips, Stacy Pita Chips

\$8 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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Running Late

We have you covered when time is short. Chefs create a variety of mini breakfast sandwiches to include mini egg and cheese quesadillas, Mini egg-cheese-bacon croissants, mini chicken and waffles and mini spiced hash brown bites. Pair this with other break packages and you're good to go!

\$36 per person

Donut Shop V

Fresh beignets, traditional donuts and sticky buns

\$25 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

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

Trail Mix Bar

Build your own trail mix with a variety of gourmet nuts, seeds, dried fruits, regular and chocolate covered pretzels

\$25 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

Yogurt Bar V GF

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

\$25 per person



Breaks are based on 30 minutes of continuous service. Morning breaks are available from 9am until 12pm. \$7.00 per person surcharge will apply to extend break by 30 minutes of continuous service.

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

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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. Mid-afternoon breaks are available from 12pm-5pm.

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

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

Ballpark

Grilled beef sliders with cheese and grilled onions, warm pretzel bites with warm beer cheese fondue, fresh popcorn, jalapeño poppers, and roasted peanuts

\$32 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

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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
- SW Black Bean Soup** V GF
- Chilled Gazpacho** V VG GF DF
- Roasted Tomato Garlic** V VG GF DF
- Mediterranean Lemon Orzo Soup** V

SALAD SELECTIONS

- AZ Bundle**
Fresh greens, jicama, roasted sweet corn, charred poblano chile, pepitas, cotija cheese, chipotle-avocado ranch 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
- Chile Stuffed Chicken Breast**
Chorizo-cornbread stuffing with poblano chile cream, roasted sweet potato, spiced 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-glacé
\$69 per person



- Grilled Wagyu Beef Tips** GF
Roasted garlic mashed potatoes, roasted carrots and parsnips, demi-glacé
\$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



Desert Greens

Local Arizona lettuce, cilantro, charred corn, roasted spicy chiles, pickled jicama, red onion, sweet peppers, cotija cheese, spice grilled chicken breast, chile-ranch 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
\$52 per person

Chicken Mozzarella

Roasted red peppers, balsamic onions, pesto aioli, telera roll
\$52 per person

Honey Ham & Cheddar

Spiced pickled relish, lettuce, tomato, potato roll
\$52 per person

Chipotle Chicken Club

Grilled chicken, jalapeño bacon, chipotle aioli, pepperjack cheese, roasted red peppers, crisp greens, telera roll
\$52 per person

Sesame Chicken Wrap

Grilled marinated sesame chicken, Napa cabbage, carrots, sweet peppers, crispy noodles, sesame vinaigrette, spinach tortilla
\$52 per person

Beef & Swiss

Pickled red onion, lettuce, tomato, pretzel roll
\$52 per person

Sonoran Wrap

Smoked turkey, pepper-jack cheese, shredded lettuce, tomato, spiced avocado aioli and roasted chilies wrapped in a chipotle-chile tortilla
\$52 per person

All boxed lunches include:

- *Choice of a Diced Fruit Cup or Season's Best Whole Fruit*
- *Kettle-Cooked Potato Chips* V VG GF DF
- *Choose Assorted Kind® Bars, Gourmet Brownie or Assorted Candy Bars*
- *Choose Broccoli Salad, Tomato Cucumber Salad or Orzo Pasta Salad*
- *Water*

Sw Chicken Caesar Salad

Spice grilled chicken breast, crisp romaine lettuce, charred corn relish, tortilla strips, sweet peppers, pickled jicama
\$52 per person

Vegetable Wrap V

Marinated and grilled seasonal vegetables, fresh basil pesto, wrapped in spinach tortilla
\$52 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
\$52 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

Wagyu Beef Burgers GF DF

Premium Wagyu beef, grilled onions and peppers

Vegan Black Bean Burger V

With grilled onions and peppers

Grilled Chicken Breast GF DF

Spice grilled natural chicken breast fillet

Cheeses GF

Sliced cheddar, Swiss and pepper jack

Buns V

Brioche, Kaiser and potato buns

Condiments V GF

Lettuce, tomato, red onion, escabeche, mustard, ketchup, guajillo-garlic aioli, jalapeño-bacon jam

Bag Chips V VG GF DF

Plain kettle style

Desserts V

Pecan-caramel bars, lemon blondie bites

GRAND CANYON COOKOUT | \$69 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 BBQ Pulled Pork to your cookout
\$8 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 mini carrot cake bites

SMOKE & FIRE | \$74 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.

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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)**



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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 | \$72 per person

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)**



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.

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LUNCH BUFFETS

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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

Choose 3 of the following styles:

- **Pork Carnitas & Grilled Onion**
spiced pork with cotija cheese, flour tortilla
- **Spiced Gulf Shrimp & Grilled Vegetables**
queso fresco, flour tortilla
- **Barbacoa Beef & Spiced Vegetables**
Monterey Jack cheese, flour tortilla
- **Chicken Tinga & Grilled Sweet Onions**
queso fresco, flour tortilla
- **Loaded Veggie**
Jack and cheddar cheese, flour tortilla

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 | \$72 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.

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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

Desert Succotash

Charred corn, season's best squashes, nopales, tepary beans, onion and chiles

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 | \$72 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

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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

Choice of 1 of 3 soups:

Chicken Sausage Gumbo

Rich Louisiana-style gumbo with steamed rice

Carrot Ginger Soup V VG GF DF

Naturally sweet and spicy vegan soup

Vegetable Minestrone

Hearty Italian vegetable soup with pasta

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 | \$72 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

ENHANCE YOUR BUFFET

Add to your Soup, Salad & Sandwich Buffet a variety of hot-pressed sandwiches to include:

Grilled Chicken & Brie, Carne Asada Torta and Crab Cake Slider
\$28 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.
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COLD HORS D'OEUVRES

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Vegetable Wonton Cone

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

Desert Blossom Roll

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

Manchego Cheese & Tapenade

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

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

Goat Cheese & Tomato

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

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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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 120 minutes.

Prices based upon 90 minutes of continuous service.

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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

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

Mini Chicken & Waffles

Crispy tender chicken, mini waffles,
maple cream and berry chutney
\$11 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 DF

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

Caterpillar Roll DF

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

Jackpot Roll GF

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 DF

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

Sunset Roll GF DF

Tuna, avocado salmon
\$12 per piece

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ENHANCE YOUR SUSHI

Ceviche Cocktail Display GF DF

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 GF

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



DISPLAYS

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

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

\$32 per person



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ACTION STATIONS

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

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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
- **Wagyu Beef Burgers**
Bacon jam, Gruyere cheese and grilled onions
- **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

Gaucha 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 GF

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



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Pork Crown Roast ^{GF}

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

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

\$450 per 15 guests

Cedar Planked Salmon ^{GF}

Lemon-chive crème and rolls

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

\$475 per 20 guests

Roast Turkey Breast ^{GF}

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

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

\$425 per 20 guests

Peppered Beef Tenderloin ^{GF}

Wild mushroom ragout and rolls

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

\$650 per 20 guests

New York Strip ^{GF}

Roasted to perfection, served with toasted shallot demi-glace and rolls

***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

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Prices based upon 90 minutes of continuous service.



Smoked Tomahawk Ribeye Roast ^{GF} ^{DF}

Whole, bone-in ribeye, smoked to perfection then carved to order, and served with rolls

***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

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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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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



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

Guajillo Chile Chicken

Spiced chicken stuffed with roasted poblano chiles and queso fresco, topped with roasted corn sauce, served with crispy polenta spears and roasted heirloom carrots
 \$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

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.
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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.

VEGETARIAN ENTRÉE SELECTIONS

Crispy Veggie Stack V VG GF

Layers of grilled and crispy fried eggplant and squashes with roasted cauliflower-quinoa mash with roasted peppers coulis and served with roasted new potatoes and broccolini
 \$110 per person

Roasted Eggplant Roulade V VG GF

Roasted cauliflower, peppers, shallots, edamame, garbanzo beans and quinoa all rolled with roasted eggplant and served with a fresh basil pomodoro sauce, garlic roasted sweet and Yukon gold potatoes and sautéed rapini
 \$110 per person

Spaghetti Squash Provençal V GF

Olives, sweet peppers, garlic and fresh tomatoes tossed with tender spaghetti squash and topped with crispy parmesan chips and basil chiffonade with sides of grilled lemon asparagus and garlic roasted fingerling potatoes
 \$110 per person

Grilled Vegetable Lasagna V

Layers of pasta, grilled squash, sweet onions and peppers with herbed ricotta, mozzarella and a fresh tomato sauce with sides of roasted heirloom carrots and truffle chips
 \$110 per person

Lentil Shepherd's Pie V

Caramelized sweet onions, heirloom carrots, garlic and celery with organic lentils in a savory vegetable jus topped with parmesan whipped potatoes served with green bean amandine
 \$110 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 trotole 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 60 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 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

Smoked Chicken Tortilla Sop

Tender naturally raised chicken smoked with fruit woods simmered with beans, seasonal vegetables and spices. Served with sides of fresh lime, corn tortilla, cilantro and hot sauces

Desert Greens

Crisp Arizona grown lettuce, grilled nopales, cotija cheese, heirloom tomatoes, sweet peppers, pickled red onion and chile-avocado dressing

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

Jalapeño Bacon Wrapped Chicken

Marinated naturally raised chicken thigh with a citrus-chile sauce

Char Grilled Wagyu Sirloin Steaks

American Wagyu beef, marinated and grilled to perfection, served with fresh chimichurri sauce

Fresh Baked Artisan Breads

With whipped 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

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)**



Culinary attendant required at \$225 per attendant, per selection for 60 minutes of service. Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 120 minutes.

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DINNER BUFFETS

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

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 Gratiné 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 60 minutes of service. Extending 30 minutes will receive a charge of \$100 per attendant. Chef station cannot exceed 120 minutes.

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V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Free

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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)**



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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 | \$180 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

\$975 per 30 guests

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

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BEVERAGES

Premium Brand Cocktails

Host Bar | \$16 per drink

Cash Bar | \$17 per drink

Luxury Brand Cocktails

Host Bar | \$20 per drink

Cash Bar | \$21 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
Tequila Ocho Blanco
Malibu Pineapple Rum
Captain Morgan Spiced Rum
Macallan 12 year
Meiomi Pinot Noir
Decoy Cabernet Sauvignon
Chalk Hill Chardonnay
Oyster Bay Sauvignon Blanc
Ruffino Prosecco

LUXURY BRANDS

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



*Bartender fee of \$225 per bartender provides three 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

Tequila Ocho, classic lemon & lime mix, orange juice, lime garnish

Mango & Spicy Jalapeño Margarita

Tequila Ocho, mango lemonade, jalapeño slice

Classic Paloma

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

\$450 per gallon



MARTINI BAR

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

\$20 per drink

ADULT LEMONADE STAND

Watermelon Refresher

Tito's Vodka, strawberry watermelon lemonade, strawberry garnish

Prickly Pear Lemon'rita

Tequila Ocho, Cointreau, prickly pear lemonade

Mango Madness

Tito's Vodka, mango lemonade, basil garnish

Pineapple Lemonade Mojito

Malibu Pineapple Rum, AZ Original lemonade, fresh mint

\$450 per gallon

PROHIBITION BAR

Side Car

Bees Knees

Negroni

French 75

Old Fashioned

Served in aged bourbon barrel

\$20 per drink

MAKE IT LOCAL

Carefree Bourbon

\$6 Per Drink Additional

Carefree Bourbon Barrel Strength

\$9 Per Drink Additional

***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

\$20 per drink

***BARTENDER REQUIRED**

*Bartender fee of \$225 per bartender provides three 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

Veuve Clicquot Brut France | \$160

Moët & Chandon Imperial France | \$132

SPARKLING

Schramsberg Blanc de Blanc | \$77

Roederer Estate Rosé | \$75

AMERICAN WHITE WINES

Chardonnay

Cakebread Cellars | \$85

Rombauer | \$95

Sauvignon Blanc

Cakebread Cellars | \$70

INTERNATIONAL WHITE WINES

Alphonse Mellot Sancerre | \$90

Domaine J.A. Ferret Pouilly-Fuissé | \$90

Lairana Albarino Val do Salnes | \$80

AMERICAN RED WINES

Cabernet Sauvignon

Justin Paso Robles, CA | \$75

Jordan Alexander Valley, CA | \$135

Silver Oak Alexander Valley, CA | \$195

Orin Swift 'Papillon' Napa, CA | \$160

Merlot

Duckhorn CA | \$120

Pinot Noir

Flowers Sonoma Coast, CA | \$115

Bordeaux-Style Blends

'The Prisoner' by The Prisoner Wine Co. Napa, CA | \$95

Justin 'Isosceles', Paso Robles CA | \$125

Orin Swift 'Machete' Red Blend | \$90

INTERNATIONAL RED WINES

Gaja Ca'Marcanda 'Promis' Tuscany | \$125

Alvaro Palacios 'Las Terrasses' Priorat Spain | \$105

Chateau Lassegue St. Émilion, Bordeaux, France | \$110

Susana Balbo Signature 'Brioso'

Red Blend Argentina | \$100

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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

\$16 per drink



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ADDITIONAL DETAILS

- » OUR COMMUNITY
- » BANQUET TEAM LEADERS
- » CONTINENTAL BREAKFASTS
- » BREAKFAST
- » BRUNCH
- » PLATED BREAKFASTS
- » CONTINENTAL ENHANCEMENTS
- » BREAKFAST ACTION STATIONS
- » BREAKFAST A LA CARTE
- » MORNING BREAKS
- » MID-AFTERNOON BREAKS
- » PLATED LUNCHES
- » BOXED LUNCHES
- » LUNCH BUFFETS
- » COLD HORS D'OEUVRES
- » HOT HORS D'OEUVRES
- » SUSHI + SEAFOOD DISPLAYS
- » DISPLAYS
- » ACTION STATIONS
- » CARVED STATIONS
- » PLATED DINNERS
- » DINNER BUFFETS
- » BEVERAGES
- » BEVERAGE ENHANCEMENTS
- » ADDITIONAL WINES
- » NON-ALCOHOLIC COCKTAILS
- » ADDITIONAL DETAILS
- » WHAT'S NEW?

FEE STRUCTURE BARS

\$225 per bartender is based on three hours of continuous service. Each additional or fractional hour will be billed at \$100 per hour. One bartender is required for every 75 guests. Cash Bars, the resort has a minimum spend of \$500 to be met by the group.

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 manufacturers 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.

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

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ADDITIONAL DETAILS

(continued)

» OUR COMMUNITY

» BANQUET TEAM LEADERS

» CONTINENTAL BREAKFASTS

» BREAKFAST

» BRUNCH

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» BEVERAGE ENHANCEMENTS

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» ADDITIONAL DETAILS

» WHAT'S NEW?

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.

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

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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, five 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 1:45am. 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.

ADDITIONAL DETAILS

(continued)

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 \$100 per hour.

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

VENDOR / EXHIBIT SHOWS

Vendor Tables — \$100

All vendor shows with more than 15 vendors must have a coordinator assigned to assist with load in and load out of materials – fee \$100 per hour.

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WHAT'S NEW?

Uncle's Kū Aloha Assorted Mini Ice Cream Sandwiches

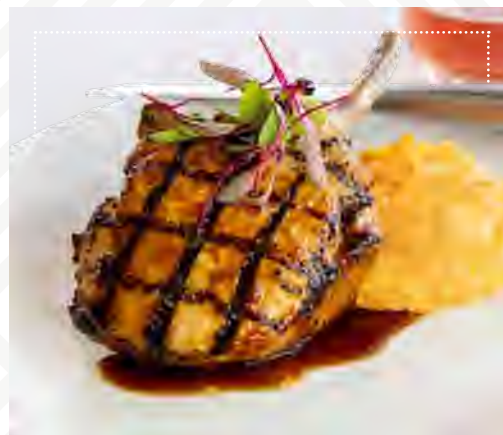
- Banana Chocolate Chip
- Cookie Butter Fudge
- Lemon Cream
- Mint Chocolate Chip
- Cookies 'n' Cream
- Double Dark Chocolate



AZ Lemonade Stand

- Classic
- Watermelon
- Prickly Pear
- Seasonal Fruit Flavors





TALKING STICK RESORT

101 & TALKING STICK WAY | [TALKINGSTICKRESORT.COM](https://talkingstickresort.com)

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