



# 2010 CATERING MENUS

*Menus and Prices Can be Customized  
to Meet Your Needs and Budget.  
Please Consult with Your Catering Manager  
For More Information.*

*Whether it's power tie or black tie, our  
Professional staff can orchestrate every detail of your  
Convention, Meeting or Social Event*

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## **CHAPARRAL SUITES SCOTTSDALE RECEPTION/BANQUET POLICIES**

**Guarantees:** A final guarantee is required no later than four business days prior to the scheduled event. Guarantees may not be lowered after the final number is given, but may be raised. Chaparral Suites Scottsdale anticipates and prepares for five percent above your final number. Charges will be based upon the final guarantee or actual guests in attendance, whichever is greater.

**Cancellation Policy:** Cancellation of a function more than 30 days prior will result in a charge of 25% of room rental and total estimated food and beverage. Cancellation of a function 30 days or less will result in a charge of 50% of room rental and total estimated food and beverage.

**Prices:** Our quoted prices reflect current market conditions for food and beverage services. Prices and menu selections can be guaranteed for a maximum of six months prior to the scheduled event date. All prices are subject to 8.95% State Sales Tax and 22% Service Charge.

**Menus:** The menus enclosed are our most popular items. Should you have a special need or requirement, our professional staff will prepare a special menu to fit your specifications. We request that your menu selections be final a minimum of thirty (30) days in advance.

**Deposits:** A \$500.00 deposit is required to confirm your function on a definite basis and becomes non-refundable after 30 days. This deposit will be applied to your bill. Final payment is due four business days prior to the function.

**Payment:** If customer fails to pay Chaparral Suites Scottsdale any balance due after an event, and if legal proceedings are necessary to recover the unpaid amounts, Chaparral Suites Scottsdale shall be entitled to recover, in addition to the amount due, all costs associated with collection or litigation, including reasonable attorney's fee.

**Outside Food & Beverage:** In accordance with Arizona Liquor Laws, no alcoholic beverages may be brought onto the property by patrons or their guests. Chaparral Suites Scottsdale does not allow any food or beverage products to be brought onto the premises.

**Entertainment:** Chaparral Suites Scottsdale reserves the right to approve any form of entertainment and to inspect and regulate all functions. Due to resort policy, musical entertainment scheduled for outdoor functions must cease at 10:00 pm and indoor functions by 12:00 am. If complaints are received by sleeping room guests, Chaparral Suites Scottsdale reserves the right to cease the function.

**Miscellaneous:** The patron will be responsible for any and all damages to the premises and equipment caused by them, their invitees and/or their employees during the time the function rooms are used by patron or its invitees. Chaparral Suites Scottsdale is not responsible for damage or loss to any merchandise or articles brought upon the premises by the patron or any invitee of the patron. The use of nails, staples, glue or tacks are not permitted on walls, ceilings or woodwork. All function rooms are non-smoking. Chaparral Suites Scottsdale shall furnish function room or rooms suitable for Patron's function and attendance. However, Chaparral Suites Scottsdale reserves the right to move any function to another suitable function area.



## Beverages

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas	\$49.00 per gallon
Freshly Brewed Iced Tea	\$42.00 per gallon
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.50 each
Chilled Lemonade	\$40.00 per gallon
Assorted Bottled Juices	\$4.00 each
Sparkling Water	\$3.50 each

## From Our Own Bakery

Assorted Breakfast Bakery Items - Assorted Muffins, Danish Pastry, Nut Breads and Coffee Cakes	\$34.00 per dozen
Assorted Danish Pastry - Fruit, Maple Pecan and Cheese	\$34.00 per dozen
Assorted Muffins – Blueberry, Apple, Raspberry, Chocolate and Chocolate Chip	\$34.00 per dozen
Variety of Bagels with Select Cream Cheeses	\$34.00 per dozen
Flaky Croissants	\$34.00 per dozen
Assorted Nut Breads and Coffee Cakes	\$34.00 per dozen
Assorted Homemade Cookies	\$32.00 per dozen
Assorted Fancy Gourmet Cookies- Macadamia Nut, Biscotti, Coconut Macaroons And Sugar Cookies Dipped in Chocolate	\$36.00 per dozen
Double Fudge and Blonde Brownies	\$32.00 per dozen
Assorted Homemade Cookies and Double Fudge and Blonde Brownie	\$32.00 per dozen
Miniature French Pastries	\$36.00 per dozen
Chocolate Dipped Strawberries	\$32.00 per dozen

## Complements

Fresh Fruit Kabobs	\$3.75 each
Assorted Granola Bars	\$2.50 each
Assorted Individual Fruit Yogurt	\$3.00 per person
Fresh Sliced Seasonal Fruits and Berries	\$5.00 per person
Whole Fresh Fruit	\$1.75 each
Ice Cream Novelties	\$36.00 per dozen

## Savory Snacks

Deluxe Mixed Nuts	\$20.00 per pound
Pretzels and Potato Chips	\$3.00 per person
Baskets of Freshly Popped Popcorn	\$3.00 per person
Tortilla Chips with Fresh Salsa	\$3.00 per person
Trail Mix	\$3.00 per person
CHEX Snack Mix	\$3.25 per person
Soft Pretzels with Yellow Mustard and Cheese Dip	\$36.00 per dozen

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## Continental Breakfasts

### Continental Breakfast

Assorted Bottled Juices  
Assorted Breakfast Bakery Items-Muffins, Danish Pastry,  
Nut Breads and Coffee Cakes  
Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Select Teas  
\$12.50 per person

### Deluxe Continental Breakfast

Assorted Bottled Juices  
Fresh Sliced Seasonal Fruits and Berries  
Assorted Breakfast Bakery Items-  
Muffins, Danish Pastry, Nut Breads and Coffee Cakes  
Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas  
\$14.50 per person

### Continental Plus

Assorted Bottled Juices  
Fresh Sliced Seasonal Fruits and Berries  
Assorted Breakfast Bakery Items-  
Muffins, Danish Pastry, Nut Breads and Coffee Cakes  
Preserves and Butter  
Flaky Croissants  
Assorted Bagels with Select Cream Cheeses  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas  
\$16.50 per person

### Complements

Enhance your Continental Breakfast or A.M. Coffee Service  
with a selection of the following:

#### Ham and Egg Croissant

with Cheddar Cheese  
\$4.00 per person

#### Sausage and Egg English Muffin

with Cheddar Cheese  
\$4.00 per person

### Breakfast Burrito

Scrambled Eggs, Green Onions and Green Chiles  
with Monterey Jack Cheese rolled in a  
Flour Tortilla and served with Homemade Salsa  
\$4.00 per person

All Continental Breakfasts are designed for one (1) hour of service

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## **Themed Breaks**

### **Make Your Own Sundae**

Vanilla Ice Cream with Hot Fudge and Strawberry Sauce, M&Ms, Chopped Nuts,  
Toasted Coconut, Cookie Crumbles, Chocolate Chips, Whipped Cream and Cherries  
Freshly Brewed Regular and Decaffeinated Coffee and Select Teas  
Bottled Water  
\$14.00 per person

### **Sweet Tooth Break**

Assorted Homemade Cookies  
Double Fudge Brownies and Blonde Brownies  
Candy Bars and M&Ms  
Freshly Brewed Regular and Decaffeinated Coffee and Select Teas  
Bottled Water  
\$12.50 per person

### **Homemade Chip Break**

Tortilla Chips  
Salsa and Fresh Guacamole  
Tortilla Pinwheels  
Lemonade  
Iced Tea  
Assorted Soft Drinks  
Bottled Water  
\$13.50 per person

### **The California Break**

Granola Bars  
Trail Mix  
Fresh Fruit Skewers  
Assorted Fruit Juices  
Bottled Water  
Soft Drinks  
Iced Tea  
\$12.50 per person

### **Pretzel Break**

Soft Baked Pretzels with Yellow Mustard and Cheese Dip  
Fruit Kabobs  
Bottled Water  
Soft Drinks  
Iced Tea  
\$13.50 per person

All Themed Breaks are designed for one (1) hour of service  
Additional refreshes will be charged by consumption

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## Meeting Packages

### Package #1

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#### Morning Break

Assorted Breakfast Bakery Items- Muffins, Danish Pastry, Nut Breads and Coffee Cakes,  
Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

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#### Plated Lunch

Any of our Plated Lunches

\*\*A Surcharge of \$3.00 per person will be added for the Prime Rib Lunch

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#### Afternoon Break

Bottled Water  
Assorted Soft Drinks  
Assorted Homemade Cookies

\$38.00 per person

To add a mid-morning coffee refresh  
Please add \$3.25 per person

All breaks are refreshed for (1) one hour  
Additional refreshes will be charged by consumption

\$50.00 Labor Charge for Groups Fewer than 25 People

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## **Package #2**

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### **Continental Breakfast**

Assorted Bottled Juices  
Assorted Breakfast Bakery Items-Muffins, Danish Pastry, Nut Breads and Coffee Cakes  
Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

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### **Buffet Lunch**

Any of our Buffet Lunches

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### **Afternoon Break**

Bottled Water  
Assorted Soft Drinks  
Assorted Homemade Cookies and Double Fudge and Blonde Brownies

\$44.00 per person

To add a mid-morning coffee refresh  
Please add \$3.25 per person

All breaks are refreshed for (1) one hour  
Additional refreshes will be charged by consumption

\$50.00 Labor Charge for Groups Fewer than 25 People

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### **Package #3**

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#### **Deluxe Continental Breakfast**

Assorted Bottled Juices  
Fresh Sliced Seasonal Fruits and Berries  
Assorted Breakfast Bakery Items-Muffins, Danish Pastry, Nut Breads and Coffee Cakes  
Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

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#### **Plated or Buffet Lunch**

Any of our Plated or Buffet Lunches

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#### **Afternoon Break**

Any of our Themed Breaks

\$49.00 per person

To add a mid-morning coffee refresh  
Please add \$3.25 per person

All breaks are refreshed for (1) one hour  
Additional refreshes will be charged by consumption

\$50.00 Labor Charge for Groups Fewer than 25 People

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## **Chaparral Breakfasts**

(Plated)

### **The All American**

Freshly Squeezed Orange Juice  
Fluffy Fresh Scrambled Eggs with  
Chives & Tomatoes  
Skillet Fried Bacon or Country Sausage  
Red Potatoes Sautéed with Onions and Green Chiles  
Fresh Fruit Garnish  
Assorted Breakfast Bakery Items with Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas  
\$20.00 per person

### **The Saguaro**

Freshly Squeezed Orange Juice  
Wedge of Sweet Melon  
Scallion and Cheese Omelet  
Skillet Fried Bacon or Country Sausage  
Red Potatoes Sautéed with Onions and Green Chiles  
Assorted Breakfast Bakery Items with Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas  
\$21.00 per person

### **South of the Border**

Freshly Squeezed Orange Juice  
A Tortilla Filled with Fluffy Scrambled Eggs  
Refried Beans, Pico de Gallo, Green Chiles and  
Freshly Grated Monterey Jack Cheese  
Ranch Style Potatoes  
Jalapeño Corn Muffins and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas  
\$22.00 per person

\$50.00 Labor Charge for Groups Fewer than 25 People

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## **Breakfast Buffets**

### **Cactus Garden Buffet**

A Selection of Bottled Juices  
Fresh Sliced Seasonal Fruits and Berries  
Fluffy Scrambled Eggs with Chives  
Country Sausage and Crispy Skillet Fried Bacon  
Red Potatoes Sautéed with Onions and Green Chiles  
Assorted Individual Fruit Yogurt  
Assorted Breakfast Bakery Items-  
Muffins, Danish Pastry, Nut Breads and Coffee Cakes  
Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas  
\$22.95 per person

### **Saguaro Sunrise Buffet**

A Selection of Bottled Juices  
Fresh Sliced Seasonal Fruits and Berries  
Fluffy Scrambled Eggs with Cheese  
Crispy Skillet Fried Bacon  
Red Potatoes Sautéed with Onions and Green Chiles  
Country Sausage Gravy with Fluffy Homemade Biscuits  
Thick French Toast with Maple Syrup  
Assorted Breakfast Bakery Items-  
Muffins, Danish Pastry, Nut Breads and Coffee Cakes  
Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas  
\$25.95 per person

Breakfast Buffets are designed for 1½ hours of service.

\$50.00 Labor Charge for Groups Fewer than 25 People

Minimum Guarantees Required

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## **Breakfast Buffet Complements**

Enhance your Breakfast Buffet with a selection of the following:

### **Omelet Station**

Omelets and Eggs Prepared to Order by a Uniformed Chef with the  
Following Selections: Ham, Bacon, Country Sausage, Broccoli,  
Mushrooms, Peppers, Onions, Tomatoes, Cheddar Cheese and Salsa  
\$7.50 per person

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### **Deluxe Omelet Station**

Omelets and Eggs Prepared to Order by a Uniformed Chef with the  
Following Selections: Shrimp, Portabella Mushrooms,  
Caramelized Onions, Tomatoes, Canadian Bacon, Baby Spinach, Roasted Peppers,  
Leeks, Cheddar Cheese and Salsa  
\$10.00 per person

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### **Smoked Salmon**

Assorted Bagels  
Chopped Eggs, Red Onions, Capers, Tomatoes  
and Select Cream Cheeses.  
\$12.00 per person

\$75.00 Chef Fee Applies Per Station

\$50.00 Labor Charge for Groups Fewer than 25 People  
Minimum Guarantees Required

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## Brunch Buffet

Assorted Bottled Juices  
Fresh Fruit Display with a Variety of Domestic and Imported Cheeses  
Crackers, Lahvosh, Bread Sticks and Baguettes

Spinach Artichoke Salad with Diced Mozzarella, Tomatoes,  
Peppers, Spinach, Olives and Basil in a Balsamic Vinaigrette

Display of Marinated Grilled Vegetables

Smoked Salmon with Assorted Bagels, Chopped Egg, Red Onion,  
Capers, Tomatoes and Select Cream Cheeses

Country Sausage and Apple Wood Smoked Bacon

Sautéed Potatoes with Caramelized Onion

Omelet Station  
Omelets and Eggs Prepared to Order by a Uniformed Chef  
with the Following Selections:  
Ham, Bacon, Shrimp, Broccoli, Mushrooms, Peppers  
Onions, Tomatoes, Cheddar Cheese and Salsa

Carved Prime Rib Accompanied by Creamy Horseradish and Au Jus

Cashew Crusted Chicken Breast Accompanied by Tarragon Cream Sauce

Assorted Breakfast Bakery Items-  
Muffins, Danish Pastry, Nut Breads and Coffee Cakes  
Preserves and Butter

Dessert Display of Cakes, Tortes and French Pastries

Freshly Brewed Regular and Decaffeinated Coffee  
Select Teas

**\$49.95 per person**

\$75.00 Chef Fee Applies Per Chef

\$50.00 Labor Charge for Groups Fewer than 25 People  
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## Luncheons

Please make one selection from each of the following courses: Soup **or** Salad, Entrée and Dessert  
All Luncheons include Oven Fresh Rolls with Butter, Chef's Selection of Potato or Rice,  
Seasonal Fresh Vegetables and Freshly Brewed Iced Tea  
To add coffee service with luncheon there will be an additional charge of \$1.00 per person  
Soup **and** Salad is available for an additional charge of \$3.00 per person

## Soups

**Roasted Tortilla Soup**  
A Southwestern Favorite

**Homemade Chicken Noodle Soup**  
A Traditional Classic

**Chilled Gazpacho**  
Chilled Southwestern Vegetable Soup

**Southwestern Shrimp Corn Chowder**  
Thick & Rich with  
Chunks of Shrimp

**Minestrone**  
Classic Italian Soup

## Salads

**Southwestern Salad**  
Mixed Greens Topped with Grape  
Tomatoes, Tortilla Confetti and Queso  
Fresco with Avocado Ranch and Lime  
Cilantro Vinaigrette

**Caesar Salad Au Crouton**  
Crisp Romaine, Herbed  
Croutons, Freshly Grated  
Parmesan Cheese with Classic  
Caesar Dressing

**Mixed Green Salad**  
Beautifully Garnished with  
Cucumbers and Tomatoes  
Served with Raspberry  
Vinaigrette and Ranch Dressing

**Greek Salad**  
Crisp Romaine Lettuce, Green  
Olives, Feta Cheese, Red  
Onions and Tomato Wedges  
Served with an Herbed Vinaigrette

**Italian Salad**  
A Bed of Romaine Surrounded by Black  
Olives, Garlic Croutons  
and Julienne Marinated Vegetables  
Served with Italian Dressing

**The Florentine**  
Baby Spinach with Candied Pecans,  
Daikon Radish, Blackberries and Tomato  
Wedges Served with  
A Smoky Chipotle Vinaigrette

\$50.00 Labor Charge for Groups Fewer than 25 People

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## Entrée Selections

(Please Select One)

### Champagne Chicken

Baked Boneless Breast of Chicken  
Served with a Champagne Leek Sauce  
\$25.95 per person

### Chicken Marsala

Baked Boneless Breast of Chicken  
with Sautéed Mushrooms & Marsala Wine Sauce  
\$25.95 per person

### Asiago Crusted Chicken

Baked Boneless Breast of Chicken Crusted with  
an Herbed Asiago & Parmesan Cheese  
and Served with Homemade Pomodoro Sauce  
\$26.95 per person

### Herb Roasted Chicken

Garlic and Herb Roasted  
Airline Breast of Chicken  
\$25.95 per person

### Prime Rib of Beef

Petite Cut of Prime Rib  
Served with Creamy Horseradish and Au Jus  
\$30.95 per person

### \*Southwestern Salmon

Grilled Salmon in a Mild  
Honey Jalapeño Marinade  
\$28.95 per person  
\*House Specialty

### Halibut

Pan Seared Halibut with a  
Cajun Mustard Cream Sauce  
\$30.95 per person

### Cashew Crusted Chicken Breast

with Tarragon Cream Sauce  
\$26.95 per person

### Chipotle Chicken

Herb Crusted Boneless Breast of Chicken  
Served with a Chipotle Cream Sauce  
\$26.95 per person

### Saguaro Chicken Breast

Stuffed with Pepper Jack Cream  
Cheese and Spinach Served on a  
Sweet Red Pepper Cream  
\$28.95 per person

### Guava Chicken

Guava Glazed  
Airline Breast of Chicken  
\$25.95 per person

### Grilled London Broil

with Mushrooms and a Shallot  
Demi-glaze Reduction Sauce  
\$26.95 per person

### Pacific Rim Salmon

Grilled Salmon with  
a Sweet Asian Glaze  
\$28.95 per person

### Pasta Primavera

Angel Hair Pasta Tossed with Fresh  
Vegetables, Garlic and Olive Oil  
\$24.95 per person

\$50.00 Labor Charge for Groups Fewer than 25 People

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## **Vegetarian Menu Selections**

### **Lunch Vegetarian Entrée Selections**

#### **Veggie Wrap Served with Avocado Ranch**

\$22.95 per person

#### **Ratatouille on Angel Hair Pasta**

\$25.95 per person

#### **Asian Vegetables over Rice**

\$25.95 per person

#### **Veggie Delight Sandwich**

\$22.95 per person

### **Dinner Vegetarian Entrée Selections**

#### **Vegetarian Wellington**

Grilled Vegetables Encased in a Puff Pastry

\$35.95 per person

#### **Vegetarian Lasagna**

\$35.95 per person

#### **Grilled Vegetables with Herbed Angel Hair Pasta**

\$35.95 per person

#### **Angel Hair Pasta**

Tossed with Fresh Vegetables, Garlic and Olive Oil

\$35.95 per person

#### **Spinach and Mushroom Lasagna**

Served with a Gorgonzola Cream Sauce

\$35.95 per person

\$50.00 Labor Charge for Groups Fewer than 25 People

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## On the Lighter Side of Lunch

The following Entrées include Oven Fresh Rolls,  
Dessert and Freshly Brewed Iced Tea

### Grilled Chicken Salad

Marinated Breast of Grilled Chicken - Served on a Bed of Baby Greens  
Tortilla Confetti, Wontons and Diced Tomatoes  
Served with Honey Lime Dressing  
\$21.95 per person  
(Highly Recommended)

### Cobb Salad

Mixed Greens Topped with Chunks of Grilled Chicken, Tomato, Cucumber,  
Bacon Bits and Bleu Cheese  
Garnished with Hard Boiled Egg and Red Onion Rings  
Served with Italian Dressing or Ancho Chile Ranch Dressing  
\$22.95 per person

### Chicken Caesar Salad

Crisp Romaine, Herbed Croutons,  
Freshly Grated Parmesan Cheese and Classic Caesar Dressing  
Topped with Grilled Blackened Chicken  
\$22.95 per person

### Southwest Salad

Honey Jalapeño Chicken Served on a Bed of  
Mixed Greens, Tomatoes, Carrots, Cucumber,  
Roasted Red Peppers, Tortilla Confetti & Wontons in a Honey Jalapeño Dressing  
\$22.95 per person  
\*Add Salmon for an additional \$3.00 per person

### Knife and Fork Caesar Salad

Crisp Romaine with Sun-Dried Tomatoes,  
Olives and Garlic Croutons Topped with Shaved Parmesan Cheese  
\$19.95 per person  
\*Add Chicken for an additional \$3.00 per person

### Oriental Salmon Salad

Salmon with a Sweet Asian Glaze  
Served on a Bed of Julienne Vegetables and Mixed Greens  
Served with an Asian Soy Chile Dressing  
\$25.95 per person

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## **Cold Sandwich Selections**

### **Croissant Club Sandwich**

Pan Roasted Turkey, Black Forest Ham, Dofino Cheese  
Bacon, Lettuce, Tomato and Mayonnaise  
Served on a Fresh Baked Croissant  
\$21.95 per person

### **Grilled Chicken Breast**

With Pepper Jack Cheese,  
Bacon and Pepper Mayonnaise  
Served on Sun-Dried Tomato Foccacia Bread  
\$22.95 per person

### **Italian Bistro**

Black Forest Ham, Salami, Capicola, Pepperoni,  
Provolone Cheese, Red Peppers and Mixed Greens  
Served on a Fresh Baguette with Balsamic Vinaigrette  
\$22.95 per person

### **Pesto Grilled Chicken Breast**

Roasted Red Pepper and Dofino Cheese  
with Sun-Dried Tomato Aioli on  
Red Onion Foccacia Bread  
\$22.95 per person

### **Dijonnaise Turkey Sandwich**

Pan Roasted Turkey Piled High with Lettuce,  
Tomato and Cheddar Cheese with a Dijonnaise Sauce  
Served on a Pasilla Chile Roll  
\$22.95 per person

### **Veggie Delight**

Roasted Portobello Mushroom, Zucchini, Squash, Peppers,  
Mixed Greens and Tomatoes. Served with Basil Garlic Aioli  
on Sun-Dried Tomato Foccacia Bread  
\$22.95 per person

### **Roast Beef Sandwich**

Tender Roast Beef with Lettuce, Tomato and Provolone Cheese  
Topped with Red Onion Marmalade  
and Mild Horseradish Mayo on a Garlic Roll  
\$22.95 per person

The above selections include your choice of Marinated Pasta Salad,  
Red Skin Potato Salad, Home style Cheddar & Sour Cream Potato Salad or Coleslaw,  
Dessert and Freshly Brewed Iced Tea

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## Lunch Dessert Selections

(Please Select One)

### **Tuxedo Cake**

Chocolate Cake with White  
Chocolate Mousse Filling and Frosting  
Accented with Chocolate Ganache

### **Mango Cheesecake**

Mango Infused Cheesecake Served  
with a Strawberry Coulis and Accented  
with a Seasonal Fruit Garnish

### **Chocolate Almond Brandy Snap Cup**

Very Delicate Almond Shell Dipped in Chocolate and  
Filled with Dark Chocolate Mousse Topped with  
Shaved Dark Chocolate on a Painted Plate

### **14 Carrot – Carrot Cake**

Very Rich Moist Carrot Cake with Cream Cheese Icing  
Accented with Toasted Almonds and  
a Raspberry Coulis

### **Strawberry Napoleon**

Three Layers of Flaky Puff Pastry Filled with  
Two Layers of Strawberry and Custard Sitting upon a  
Painted Plate of Vanilla and Caramel Sauce

### **Fresh Fruit Tart**

Swiss Shell Topped with Assorted Fresh Fruits  
and Apricot Glaze Served on a Bed of  
Raspberry Coulis and Vanilla Hearts

### **Prickly Pear Cheesecake**

New York Style Cheesecake  
Topped with a Prickly Pear Glaze  
Served with a Kiwi Coulis and a Strawberry Garnish

Above Included in Lunch Price

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## Light Lunch Buffets

### Sub Sandwich Buffet

Mixed Green Salad  
with an Assortment of Dressings

Macaroni Salad

Relish Tray

Sub Sandwich

Black Forest Ham, Pan Roasted Turkey and Genoa Salami  
Swiss Cheese, Shredded Lettuce, Sliced Tomatoes,  
and Onions on a French Sub Roll

Italian Dressing

Mayonnaise

Mustard

Kettle Chips

Blueberry Bars and Apple Strudel

Freshly Brewed Iced Tea

\$26.95 per person

### Chaparral Deli Buffet

Chilled Gazpacho  
Chilled Southwestern Vegetable Soup

Green Leaf Salad  
with Raspberry Vinaigrette and Ranch Dressings

Pasta Salad

Home style Cheddar & Sour Cream Potato Salad

Coleslaw

Display of Pan Roasted Turkey,  
Black Forest Ham and Tender Roast Beef

Assortment of Sliced Cheeses

Tuna Salad

Assorted Deli Breads and Kaiser Rolls

Assortment of Fine Condiments

Green Leaf Lettuce, Onions, Sliced  
Tomatoes and Dill Pickle Spears

Fresh Sliced Seasonal Fruits and Berries

Blueberry Bars and Apple Strudel

Freshly Brewed Iced Tea

\$29.95 Per Person

\$50.00 Labor Charge for Groups Fewer than 25 People

Minimum Guarantee Required

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## Themed Lunch Buffets

### Pita Buffet

Greek Salad  
Crisp Romaine, Green Olives,  
Feta Cheese and Red Onions, Tomato Wedges  
Served with an Herbed Vinaigrette

Hummus

Baba Ghanoush

Tabbouleh Salad  
Cracked Wheat, Diced Tomatoes,  
Chopped Parsley and Mint,  
Chopped Onions, Olive Oil and Lemon

Sliced Oven Roasted Breast  
of Chicken, Pan Roasted Turkey  
and Tuna Salad

Sprouts, Onions, Leaves of  
Romaine, Tomatoes, Chopped Eggs  
and Feta Cheese

Pita Breads

Baklava

Freshly Brewed Iced Tea

\$29.95 per person

### Pasta Lunch Buffet

Caesar Salad Au Crouton  
Crisp Romaine, Herbed Croutons  
Freshly Grated Parmesan Cheese  
with Classic Caesar Dressing

Spinach Artichoke Salad  
Diced Mozzarella, Tomatoes, Peppers,  
Spinach, Olives and Basil  
with Balsamic Vinaigrette

Buffalo Mozzarella and Roma Tomato Salad

Meat Lasagna  
Homemade with Fresh Ricotta Cheese

Penne Pasta and Tri-Colored Tortellini  
with Creamy Alfredo Sauce and  
Marinara Sauce

Seasonal Vegetable Medley

Freshly Baked Garlic Bread

Dessert Pizza  
An Amazing Display of Fresh Fruit  
and Shaved Chocolate on a  
Flaky Dough Crust

Freshly Brewed Iced Tea

\$27.95 per person

\$50.00 Labor Charge for Groups Fewer than 25 People  
Minimum Guarantee Required

All Prices are Subject to 22% Gratuity and 8.95% Sales Tax  
Prices and Menus are Subject to Change Based on Market Conditions



## Mexican Buffet

Tortilla Chips and Salsa

Fiesta Salad

Mixed Greens, Tomato, Cucumber, Avocado,  
Tortilla Confetti and Queso Fresco  
with Mild Jalapeño Dressing and  
Roasted Tomato Vinaigrette Dressing

Beef and Chicken Taco Bar  
Seasoned Ground Beef, Diced Chicken,  
Chopped Tomatoes, Shredded Lettuce,  
Cheddar Cheese, Sour Cream,  
Fresh Salsa and Guacamole  
Corn Taco Shells and Flour Tortillas

Cheese Enchiladas

Mexican Rice

Refried Beans

Jalapeño Corn Bread

Sopaipillas and Churros  
Served with Honey

Freshly Brewed Iced Tea

\$32.95 per person

## Asian Buffet

Chinese Slaw  
with Cabbage, Green Onions  
Snow Peas, and Peanuts

Mandarin Orange Salad

Pot Stickers  
Delicious Chinese Dumplings  
with Soy Dipping Sauce

Cashew Chicken  
with Roasted Cashews

Beef and Broccoli  
Pepper Steak with Broccoli  
in an Oriental Sauce

Fried Rice

Chow Mein Noodles

Egg Rolls  
with Sweet and Sour Sauce

Pineapple Upside Down Cake  
and Fortune Cookies

Freshly Brewed Iced Tea

\$29.95 per person

\$50.00 Labor Charge for Groups Fewer than 25 People

Minimum Guarantee Required

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## Backyard Cook-Out

Red Skin Potato Salad

Coleslaw

Fresh Fruit Salad

Uniformed Chef at the Grill  
(Outdoor Functions Only)

New York Style Deli Hot Dogs  
-and-  
Char-Grilled 1/2 Pound Hamburgers

BBQ Chicken Breast  
Boneless Breast of Chicken Grilled with our Special Barbecue Sauce

Green Leaf Lettuce, Onions, Sliced Tomatoes  
and Dill Pickle Spears

Assortment of Sliced Cheeses

Assortment of Fine Condiments

Old Fashioned Baked Beans

Assorted Cream Pies

Freshly Brewed Iced Tea

\$30.95 per person

Veggie Burgers Available Upon Request

\$75.00 Chef Charge Applies to Outdoor Functions with Grill

\$50.00 Labor Charge for Groups Fewer than 25 People

Minimum Guarantee Required

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## **Baked Potato and Salad Bar**

Chilled Gazpacho  
Chilled Southwestern Vegetable Soup

Tossed Fresh Garden Greens with Raspberry Vinaigrette,  
Ranch Dressing and Italian Dressing

Fresh Hot Baked Potatoes

Salad and Potato Toppings:  
Diced Ham, Chopped Egg, Carrots, Cucumbers, Onions,  
Green Peppers, Shredded Cheese, Chives, Bacon Bits,  
Sunflower Seeds, Croutons, Butter and Sour Cream

Marinated Grilled Chicken Sliced for Salad Topping

Fresh Sliced Seasonal Fruits and Berries

Oven Fresh Rolls with Butter

Mango Cheesecake

Freshly Brewed Iced Tea

\$29.95 per person

\$50.00 Labor Charge for Groups Fewer than 25 People

Minimum Guarantee Required

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## Mini Buffet Lunches

(Made especially for groups under 25 people)

### Chaparral Mini Deli Buffet

*Select two of the following Salads:*

Garden Salad  
with Raspberry Vinaigrette and Ranch Dressing

Pasta Salad

Red Skin Potato Salad

Coleslaw

Selection of Deli Meats:  
Pan Roasted Turkey, Black Forest Ham,  
Tender Roast Beef

Assorted Cheeses

Assorted Deli Breads and Kaiser Rolls

Assortment of Fine Condiments

Green Leaf Lettuce, Onions, Sliced Tomatoes and  
Dill Pickle Spears

Sliced Fresh Seasonal Fruits and Berries

Blueberry Bars and Apple Strudel

Freshly Brewed Iced Tea

\$24.95 per person

### Croissant Sandwich Buffet

*Select two of the following Salads:*

Garden Salad  
with Raspberry Vinaigrette and Ranch Dressing

Pasta Salad

Red Skin Potato Salad

Coleslaw

Turkey and Ham Croissant Sandwiches  
Cut in Halves  
Served with Green Leaf Lettuce and Tomato

Assortment of Fine Condiments

Kettle Chips

Blueberry Bars and Apple Strudel

Freshly Brewed Iced Tea

\$24.95 per person

\$50.00 Labor Charge for Groups Fewer than 25 People

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## **Boxed Lunches**

### **The Golfer**

Pan Roasted Turkey with Swiss Cheese on a Kaiser Roll  
With Lettuce and Tomato  
\$19.50 per person

### **The Classic**

Tender Roast Beef on a Kaiser Roll  
with Lettuce and Tomato  
\$19.50 per person

### **The Picnic Lunch**

Black Forest Ham with Swiss on an Onion Kaiser Roll  
with Lettuce and Tomato  
\$19.50 per person

### **The Traveler**

Grilled Pesto Chicken Breast, Roasted Red Peppers,  
Dofino Cheese with Sun-Dried Tomato Aioli  
on Red Onion Focaccia  
\$21.00 per person

**The Above Boxed Lunches Include:  
Whole Fresh Fruit, Cookie or Brownie, Bottled Water and  
Choice of two (2) of the Following Selections:**

**Macaroni Salad**

**Coleslaw**

**Potato Salad**

**Home style Cheddar & Sour Cream Potato Salad**

**Individual Bag of Potato Chips**

**Individual Bag of Pretzels**

### **Caesar on the Go**

Chicken Caesar Salad – Crisp Romaine,  
Herbed Croutons, Freshly Grated Parmesan and  
Classic Caesar Dressing  
Fruit Salad, Whole Fresh Fruit,  
Granola Bar, Coleslaw and  
Bottled Water  
Soft Drink  
\$19.50 per person

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## Hors d'oeuvres

### Premium Selections

\$3.50 each

#### Cold

Melon with Prosciutto  
Smoked Chicken on Chipotle Mesa Cake with Tomatillo Salsa  
Assorted Vegetable Canapes  
Cherry Tomatoes with Boursin Cheese  
Antipasto Skewers  
Deviled Eggs  
Vegetarian California Roll  
Spiced Shrimp on Cucumber  
Asparagus Wrapped in Prosciutto  
Tortilla Pinwheels

#### Hot

Chicken Quesadillas  
Sonoran Chicken Phyllo Purse  
Pot Stickers with Sesame Soy Sauce  
Egg Rolls with Hot Mustard and Sweet & Sour Sauce  
Miniature Quiche  
Teriyaki Chicken Skewers  
Italian Sausage in a Puff Pastry  
Buffalo Chicken Skewer  
Portobello Popper Filled with Artichokes & Sun-Dried Tomatoes  
Phyllo Pastry with Feta Cheese and Spinach  
Barbequed Meatballs  
Italian Meatballs  
Crab Stuffed Mushrooms  
Grilled Andouille Sausage  
Coconut Chicken with Peanut Sauce  
Italian Stuffed Mushrooms

### Deluxe Selections

\$4.00 each

#### Cold

Roulade of Smoked Salmon with Dill  
Beef Tenderloin on Shortbread with Red Onion Cheese  
Chipotle Plum Duck on a Blue Corn Cake  
Thai Curry Beef on Rice Cracker with Ginger Cheese and Chives

#### Hot

Flaming Shrimp Wonton  
Maryland Crab Cakes  
Coconut Shrimp  
Mini Beef Wellington with Gorgonzola Demi-glace  
Coconut Spicy Lobster Tail  
Almond Granola Crusted Brie  
Scallops Wrapped in Bacon

When creating your reception, we recommend six (6) to eight (8) hors d'oeuvres per person  
for a one (1) hour reception prior to dinner

\$50.00 Labor Charge for Groups Fewer than 25 People

All Prices are Subject to 22% Gratuity and 8.95% Sales Tax  
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## Hors d'oeuvre Packages

### Reception Package

Imported and Domestic Cheese Display  
Grilled Vegetable Display

Choice of three (3) Butler Passed Hors d'oeuvres  
From Our Premium Selections

Steamship of Beef **OR** Baron of Pork

\$30.00 per person

### Southwest Reception Package

Homemade Tortilla Chips  
Tortilla Pinwheels  
Sonoran Chicken Phyllo Purse

Choice of three (3) Butler Passed Hors d'oeuvres

Taco Bar **OR** Fajita Bar

Carved Cumin Crusted Baron of Pork

Jalapeño Corn Bread

\$40.00 per person

\*Chef Fee of \$75.00 per Chef Where Applicable

Hors d'oeuvres served for 1 ½ hours  
Hors d'oeuvre Package prices based on six (6) pieces per person

Minimum Guarantee Required  
\$50.00 Labor Charge for Groups Fewer than 25 People

All Prices are Subject to 22% Gratuity and 8.95% Sales Tax



## Hors d'oeuvre Complements

Complements are designed as enhancements to hors d'oeuvre selections

### **Deluxe Crudité Display**

Bell Peppers, Broccoli, Cauliflower, Carrots,  
Celery, Cherry Tomatoes, Yellow Squash,  
Jícama and Zucchini with Ranch Dressing  
Presented in a Hollowed Red Cabbage  
\$3.75 per person

### **Selection of Imported and Domestic Cheeses**

Fresh Fruit Garnish  
Lahvosh, Baguettes and Fancy Crackers  
\$5.50 per person

### **Homemade Tortilla Chips**

Tri-Colored Chips Served with our  
World Famous Queso Dip,  
Guacamole and Spicy Salsa  
\$5.50 per person

### **Grilled Vegetable Display**

Assortment of Grilled Vegetables Marinated in  
a Southwestern Dressing and Served Cold  
\$6.00 per person

### **Baked Brie en Croûte**

Served with Warm Raspberry Coulis, Fancy Crackers  
and French Bread Baguettes  
\$175.00 each  
\*serves approximately 50 people

### **Lush Pineapple Tree Display**

Decorated with Fresh Fruits and Melons  
Served with a Chocolate Fondue Dipping Sauce  
\$600.00 each  
\*serves approximately 100 people

Hors d'oeuvre complements are designed for one (1) hour service

\$50.00 Labor Charge for Groups Fewer than 25 People

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## Reception Stations

Stations are designed as enhancements to hors d'oeuvre selections

### Mashed Potato Margarita Bar

Served in a Cactus Margarita Glass

Mashed Potatoes, Butter, Bacon Bits, Ham, Shredded Cheddar Cheese,  
Chives, Caramelized Onion, Broccoli Florets, Peas and Sour Cream

\$10.00 per person

\*\$100.00 Attendant Fee Applies

### Pasta Sauté Station

Tortellini and Penne Pasta

Alfredo and Marinara Sauce

Bay Shrimp, Italian Sausage, Artichoke Hearts, Roasted Garlic,  
Pine Nuts, Julienne Vegetables and Italian Breads

\$12.95 per person

\*Add Caesar Salad for \$3.00 per person

## Southwestern Stations

### Fajita Bar

Marinated Chicken and Beef

Sautéed with Onions and Peppers

Accompanied by Flour Tortillas, Fresh Salsa, Cheddar Cheese,  
Sour Cream, Guacamole and Homemade Tortilla Chips

\$13.75 per person

### Taco Bar

Spicy Ground Beef and Chicken

with Tomatoes, Shredded Lettuce, Cheddar Cheese,  
Onions, Refried Beans, Fresh Salsa,

Sour Cream, Guacamole, Warm Soft Tortillas,  
Taco Shells and Homemade Tortilla Chips

\$12.00 per person

\*Chef Fee of \$75.00 per Chef Where Applicable

Reception Stations are designed for one and one half (1½) hours of service.

\$50.00 Labor Charge for Groups Fewer than 25 People

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## Seafood Bar

Seafood items are designed as complements to hors d'oeuvre selections

### Iced Jumbo Shrimp Cocktail

with Zesty Cocktail Sauce and Lemon Wedges

\$4.50 each

### Crab Claw Cocktail

with Zesty Cocktail Sauce and Lemon Wedges

\$4.50 each

### Freshly Chilled Oyster Shooters

Gulf Oysters Accompanied by Hot Sauce,  
Cocktail Sauce and Horseradish

\$3.50 each

### Whole Side of Smoked Salmon

Sliced Paper Thin and Served on Rye  
and Pumpnickel Tartines

Served with Chopped Onion, Egg Yolks,  
Egg Whites and Capers

\$200.00 per side

\*serves 25 people

### Side of Southwestern Salmon

Served Cold with French Bread Baguettes

\$200.00 per side

\*serves 20 people

Above stations are designed for one and one half (1 ½) hours of service

## Sauté Stations

### Jamaican Jerk Shrimp Flambé

with Appleton's Jamaican Rum

\$12.00 per person/per hour

### Shrimp Scampi Flambé

Sautéed in White Wine, Butter and Garlic

\$12.00 per person/per hour

Chef Fee of \$75.00 per Chef Where Applicable

\$50.00 Labor Charge for Groups Fewer than 25 People

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## From The Carvery

Carving stations are designed as complements to hors d'oeuvre selections

### **Steamship Round of Beef**

Carved at the Buffet  
Served with Creamy Horseradish, Mustard  
and Silver Dollar Rolls  
\$600.00 each

\*serves approximately 150 people

### **Roasted Breast of Turkey**

Carved at the Buffet  
Served with Silver Dollar Rolls,  
Cranberries and Mustard  
\$150.00 each

\*serves approximately 20 people

### **Cumin Crusted Baron of Pork**

Carved at the Buffet  
Served with Creole Mustard  
and Silver Dollar Rolls  
\$250.00 each

\*serves approximately 50 people

### **White & Black Sesame Crusted Tenderloin**

Carved at the Buffet  
Served with Creamy Horseradish, Mustard  
and Silver Dollar Rolls  
\$300.00 each

\*serves approximately 20 people

### **Honey Baked Ham**

Carved at the Buffet  
Served with Silver Dollar Rolls  
and Spicy Mustard  
\$200.00 each

\*serves approximately 50 people

### **Deli Style Corned Beef**

Carved at the Buffet  
Served with Silver Dollar Rolls,  
Spicy Brown Mustard and Sauerkraut  
\$225.00 each

\*serves approximately 40 people

\*Chef Fee of \$75.00 per Chef Where Applicable

\$50.00 Labor Charge for Groups Fewer than 25 People

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## **Dinner Appetizers**

### **Herbed Angel Hair Pasta**

Served with Southwest Blackened Shrimp and  
Cumin Tomato Cream

\$7.00 per person

### **Maryland Crab Cakes**

Over a Papaya and Cilantro Sauce

\$7.00 per person

### **Southwestern Shrimp Cocktail**

Four Grilled Shrimp Served with Roasted  
Tomato Balsamic Vinaigrette Dressing

\$12.00 per person

### **\*A Refreshing Sorbet May be Added to any Meal as an Intermezzo**

Raspberry \* Lemon \* Mango

\*Additional \$3.50 per person

Chef Fee of \$75.00 per Chef

\$50.00 Labor Charge for Groups Fewer than 25 People

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## Dinners

Please make one selection from each of the following courses: Soup or Salad, Entrée and Dessert

All Dinners include Oven Fresh Rolls, Butter, a Selection of Fresh Vegetables, Potato or Rice,

Freshly Brewed Regular and Decaffeinated Coffee and Select Teas

To enhance your dinner, review our a la carte appetizer and intermezzo selections.

\*Soup **and** Salad available for an additional \$3.00 per person

## Soups

### Chilled Gazpacho Soup

A Southwestern Vegetable Soup

### Southwestern Shrimp Corn Chowder

Thick and Rich with Chunks of Shrimp

### Minestrone

Classic Italian Soup

### Roasted Tortilla Soup

a Southwestern Favorite

### Three Onion

### Soup Gratinée

with Mozzarella Cheese

### Black Bean Soup

with a Dollop of Sour Cream

## Salads

### Caesar Salad Au Crouton

Crisp Romaine, Herbed Croutons, Freshly Grated Parmesan  
Cheese with Classic Caesar Dressing

### California Field Greens

California Field Greens Tossed with Asparagus Spears and  
Mandarin Oranges  
Served with Honey Orange Vinaigrette Dressing

### Southwestern Salad

Mixed Greens Topped with Grape Tomatoes, Tortilla Confetti  
and Queso Fresco Served with Avocado Ranch or  
Lime Cilantro Vinaigrette

### Greek Salad

Crisp Romaine Lettuce, Green Olives,  
Feta Cheese, Red Onions and Tomato Wedges  
Served with an Herbed Vinaigrette

### The Florentine

Baby Spinach with Candied Pecans, Daikon Radish,  
Blackberries and Tomato Wedges  
Served with a Smokey Chipotle Vinaigrette

### Mediterranean Salad

A Variety of Greens Circled by a Cucumber Ring  
Atop Balsamic Syrup with Roma Tomatoes and Carrots  
Garnished with Edible Orchids

### Italian Salad

A Bed of Romaine Surrounded by Black Olives, Garlic Croutons  
and Julienne Marinated Vegetables  
Served with an Italian Dressing

### Belgian Endive Salad

Chopped Asparagus, Belgian Endive,  
Candied Walnuts and Roasted Peppers  
Served with a Sherry Honey Vinaigrette

\$50.00 Labor Charge for Groups Fewer than 25 people

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## Dinner Entrées

(Please select one)

### Cornish Hen

Served with Rosemary Demi-glace  
\$33.95 per person

### Herb Roasted Chicken

Garlic Herb Roasted Airline Breast of Chicken  
\$35.95 per person

### Asiago Crusted Breast of Chicken

Baked Boneless Breast of Chicken Crusted with  
Herbed Asiago and Parmesan Cheese  
Served with Homemade Pomodoro Sauce  
\$35.95 per person

### Sonoran Chicken

Chicken Breast Stuffed with Artichoke,  
Sun-Dried Tomatoes, Mozzarella Cheese and Spinach  
Served with a Sun-Dried Tomato Cream Sauce  
\$39.95 per person

### Chicken & The Sea

Garlic Herb Roasted Airline Breast of Chicken  
Served with Three Grilled Shrimp and a Mango Relish  
\$43.95 per person

### Ribeye

Grilled Ribeye with a Jack Daniels  
Caramelized Onion Chutney  
\$45.95 per person

### French Style Center Cut Pork Chop

Filled with Cornbread Stuffing and  
Served with a Dry Sherry Sauce  
\$37.95 per person

### Southwestern Salmon

Grilled Salmon in a  
Mild Honey Jalapeño Marinade  
\$39.95 per person  
\*Highly recommended- House Specialty

### Guava Chicken

Guava Glazed Airline Breast of Chicken  
\$35.95 per person

### Cashew Crusted Chicken Breast

Served with a Tarragon Cream Sauce  
\$35.95 per person

### Chipotle Chicken

Herb Crusted Boneless Breast of Chicken  
Served with a Chipotle Cream Sauce  
\$35.95 per person

### Saguaro Chicken Breast

Stuffed with Pepper Jack Cream Cheese and Spinach  
Served on a Sweet Red Pepper Cream  
\$39.95 per person

### Prime Rib of Beef Au Jus

Cooked to Perfection  
\$41.95 per person

### Filet Mignon

with Pearl Onions Caramelized in Balsamic Vinegar  
Topped with Fried Leeks  
\$50.95 per person

### Pacific Rim Salmon

Grilled Salmon with a Sweet Asian Glaze  
\$39.95 per person

### Orange Roughy

Served with a Pineapple Mango Relish  
\$41.95 per person

### Halibut

Pan Seared Halibut Served with a  
Cajun Mustard Cream  
\$43.95 per person

\$50.00 Labor Charge for Groups Fewer than 25 people

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## Combination Plates

**Petite Filet Mignon**  
with Ancho Chile Demi-glace and Blackbean Corn Relish  
and  
**Southwestern Salmon**  
Grilled Salmon in a Mild Honey Jalapeño Marinade  
\$57.95 per person  
\*Highly Recommended—House Specialty

**Petite Filet Mignon**  
with Mushroom Cabernet Sauce  
and  
**Pacific Rim Salmon**  
with a Sweet Asian Glaze  
\$57.95 per person

**Petite Filet Mignon**  
with Peppercorn Brandy Beef Sauce  
and  
**(3) Grilled Prawns**  
in a Chile Sauce  
\$59.00 per person

**Grilled Petite Filet of Beef**  
with Diablo Sauce  
and  
**Garlic Herb Roasted Airline Breast of Chicken**  
\$54.00 per person

\$50.00 Labor Charge for Groups Fewer than 25 People

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## Dinner Desserts

### **White Chocolate Raspberry Bomb**

White Chocolate Mousse Filled with Raspberries  
Topped with Ganache and Served on a Painted Plate

### **Strawberry Napoleon**

Three Layers of Flaky Puff Pastry Filled with  
Two Layers of Strawberry and Custard Sitting upon a  
Painted Plate of Vanilla and Caramel Sauce

### **Tiramisú**

Traditional Mascarpone Cheese with Heavy Cream  
and Espresso Flavored Ladyfingers  
with a Chocolate Sauce

### **Tuxedo Cake**

Rich Chocolate Cake with White Chocolate Mousse  
Filling and Frosting Accented with Chocolate Ganache

### **Chocolate Almond Brandy Snap Cup**

Very Delicate Almond Shell Dipped in  
Chocolate Filled with Dark Chocolate Mousse  
Topped with Shaved Dark Chocolate on a Painted Plate

### **Mango Mousse Tower**

Mango Mousse Wrapped in White Chocolate  
with Fresh Berries and Raspberry Coulis

### **"To Die For" Chocolate Pate**

Three Layers of the Most Delicious Chocolate From Dark to Milk to  
White, Very Light Dessert to Satisfy Your Chocolate Addiction

### **Chocolate Caramel Cheesecake**

Very Rich Cheesecake Ribboned with Caramel and  
Chocolate Accented with Toasted Almonds

### **Banana Cream Tart**

Banana Pastry Cream in a Sweet Tart Shell Dipped in Chocolate  
and Served with a Macadamia Nut Sauce

### **Fresh Fruit Tart**

Swiss Shell Topped with Assorted Fresh Fruits  
and Apricot Glaze Served on a Bed of  
Raspberry Coulis and Vanilla Hearts

Above Included in Dinner Price

\$50.00 Labor Charge for Groups Fewer than 25 People

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## **Dinner Buffet**

### **Baby Green Salad**

Tossed Baby Greens Beautifully Garnished  
and Served with Raspberry Vinaigrette Dressing and Italian Dressing

### **Shrimp Corn Chowder**

### **Chicken Cordon Bleu**

Panko Breaded Breast of Chicken  
Topped with Prosciutto Ham, Swiss Cheese and  
Roasted Garlic Cream

### **Marinated Beef Brochette**

Skewered with Green and Red Peppers and Onions

### **Caramelized Vidalia Onion Mashed Potatoes**

### **Mixed Vegetable Medley**

Colorful Array of Seasonal Vegetables

### **Oven Fresh Rolls**

with Butter

### **Chocolate Caramel Cheesecake**

**Freshly Brewed Regular and Decaffeinated Coffee  
Specialty Teas**

\$46.95 per person

\$75.00 Chef Fee Where Applicable  
Minimum Guarantee Required

\$50.00 Labor Charge for Groups Fewer than 25 People

All Prices are Subject to 22% Gratuity and 8.95% Sales Tax  
Prices and Menus are Subject to Change Based on Market Conditions



## **Tuscan Dinner Buffet**

Buffet Decorated with an Italian Theme

### **Tuscan Salad**

Diced Mozzarella, Tomatoes, Peppers, Spinach,  
Olives and Basil Served with a Balsamic Vinaigrette

### **Mixed Green Salad**

Shaved Carrots, Tomatoes and Cucumber  
Served with Raspberry Vinaigrette and Ranch Dressing

### **Minestrone**

Classic Italian Soup

### **Chicken Parmesan**

Boneless Breast of Chicken Topped with Mozzarella Cheese  
and Marinara Sauce

### **Petite Filet Mignon**

Served with a Kalamata Tapenade

### **Baby Baked Potatoes**

Roasted in Garlic, Basil and Oregano

### **Seasonal Mixed Vegetables**

### **Oven Fresh Rolls**

with Butter

### **Chef's Dessert Table**

Assorted Cakes, Tortes and French Pastries

### **Freshly Brewed Regular and Decaffeinated Coffee Specialty Teas**

\$49.95 per person

\$75.00 Chef Fee Where Applicable  
Minimum Guarantee Required

\$50.00 Labor Charge for Groups Fewer than 25 People

All Prices are Subject to 22% Gratuity and 8.95% Sales Tax  
Prices and Menus are Subject to Change Based on Market Conditions



## **Western Steak Fry Dinner**

Buffet Decorated with a Western Theme

### **Ranch Salad**

A Colorful Mixed Green Salad with Sliced Tomatoes, Cucumbers,  
Sliced Red Onions and Served with Ranch Dressing

### **Black Bean and Corn Salad**

*Choose from Two (2) of the Following Three (3) Entrées:*

### **Seasoned Ribeye Steak**

### **Baby Back Ribs**

Painted with our Secret Recipe Barbecue Sauce

### **Barbecued Chicken**

Bone-in Breast of Chicken with our Secret Recipe Barbecue Sauce

### **Baked Potatoes with all of the Trimmings**

### **Ranch Style Beans**

**Farm Fresh Corn on the Cob with Melted Butter**

**Jalapeño Corn Bread and Biscuits with Honey Butter**

**Fresh Sliced Seasonal Fruits and Berries**

**Chocolate Chip Banana Bread Pudding**

**Freshly Brewed Regular and Decaffeinated Coffee**

**Specialty Teas**

**\$49.95 per person**

\*For an additional \$7.00 per person, you may enjoy all three (3) entrees

\$75.00 Chef Fee Applies to Outdoor Functions with Grill

\$50.00 Labor Charge for Groups Fewer than 25 People  
Minimum Guarantee Required

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## **Caribbean Buffet**

Buffet Decorated with a Caribbean Theme

### **Island Leaf Salad**

Mixed Greens with Tomatoes, Cucumbers, Carrot Curls and Assorted Citrus  
Served with Honey Orange Vinaigrette and Italian Dressing

### **Island Fruit Salad**

Pineapple, Mango, Melons, Citrus and Cherries

### **Island Slaw**

Sweet and Sour Pineapple Slaw

### **Filet of Caribbean White Fish**

Lemon, Green Onions and Orange Slices

### **Roast Guava Pork Loin**

Served with Sweet and Spicy Ginger  
Barbecue Sauce

### **Jerk Chicken**

Bone-in Chicken Marinated and Grilled the Island Way

### **Stir Fried Vegetables**

### **Blended Rice with Red Beans**

### **Oven Fresh Rolls and Butter**

### **Whole Roasted Suckling Pig**

Slow Cooked the "Island" Way  
(Additional Charge—Market Price)  
Carved at the Buffet

### **From the Dessert Buffet:**

Pineapple Upside Down Cake, Banana Cream Tarts  
and a Pineapple Tree with Fresh Fruits and Melons

### **Freshly Brewed Regular and Decaffeinated Coffee Specialty Teas**

\$47.95 per person

\$75.00 Chef Fee Where Applicable

\$50.00 Labor Charge for Groups Fewer than 25 People  
Minimum Guarantee Required

All Prices are Subject to 22% Gratuity and 8.95% Sales Tax  
Prices and Menus are Subject to Change Based on Market Conditions



## **Mexican Buffet**

Buffet Decorated with a Fiesta Theme

**Tri-Colored Tortilla Corn Chips**  
with Spicy Salsa and Guacamole

**Fiesta Salad**  
Mixed Greens, Tomato, Cucumber, Avocado,  
Tortilla Confetti and Queso Fresco  
with Mild Jalapeño Dressing and  
Roasted Tomato Vinaigrette Dressing

**Blackbean and Corn Salad**

**Chicken Vera Cruz**  
Airline Breast of Chicken Served with a Garlic, Tomato,  
Pepper and Olive Vera Cruz Sauce

**Cheese Enchiladas**

**Beef and Chicken Fajita Station**  
Marinated Beef and Chicken with Sautéed Green Peppers and Onions,  
Cheddar Cheese, Shredded Lettuce, Diced Tomatoes,  
Guacamole, Sour Cream, Salsa and Flour Tortillas

**Refried Beans**

**Spanish Rice**

**Jalapeño Corn Bread**

**Margarita Mousse Torte**

**Freshly Brewed Regular and Decaffeinated Coffee**  
**Specialty Teas**

\$46.95 per person

\$75.00 Chef Fee Where Applicable

\$50.00 Labor Charge for Groups Fewer than 25 People  
Minimum Guarantee Required

All Prices are Subject to 22% Gratuity and 8.95% Sales Tax  
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## Beverage Arrangements

### Hosted Bar on a Per Person Basis

Beverage Service for One Full Hour

#### Premium Brands

\$17.00 per person for the first hour

\$6.00 per person for second hour

\$5.00 per person for third hour

\$4.00 per person for fourth hour

Smirnoff Vodka \* Cuervo Tequila \* Dewar's White Label Scotch \* V.O Blended Canadian Whiskey  
Jack Daniels Bourbon Whiskey \* Beefeater Gin \* Bacardi Rum

#### Deluxe Brands

\$19.00 per person for the first hour

\$6.00 per person for the second hour

\$5.00 per person for the third hour

\$4.00 per person for the fourth hour

Absolut Vodka \* 1800 Cuervo Tequila \* Chivas Regal Scotch \* Crown Royal Canadian Whiskey  
Maker's Mark Bourbon \* Tanqueray Gin \* Bacardi Select Rum

Full Complement of Liquors, Red, White & Zinfandel Wines,  
Imported & Domestic Beer, Soft Drinks, Bottled Water and Juices  
Add \$2.00 Per Person Per Hour to Include Cordials in Your Hosted Bar Package

#### Beer and Wine Package

\$16.00 per person for the first hour

\$5.00 per person for the second hour

\$4.00 per person for the third hour

\$3.00 per person for the fourth hour

There is a \$75.00 Bartender Charge for each Bar

### Hosted Bar on a Per Drink Basis

Deluxe Brands	\$6.00 each
Premium Brands	\$5.50 each
Domestic Beer	\$5.00 each
Imported Beer	\$5.50 each
Red and White Wines	\$5.50 each
Cordials	\$6.75 each
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.50 each

\*Drink Tickets are available for \$5.50 each

All Prices Subject to 8.95% Tax and 22% Gratuity  
Prices and Menus are Subject to Change Based on Market Conditions



## Cash Bar on a Per Drink Basis

Deluxe Brands	\$6.50 each
Premium Brands	\$6.00 each
Domestic Beer	\$5.50 each
Imported Beer	\$6.00 each
Red and White Wines	\$6.00 each
Cordials	\$7.00 each
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.50 each

Above Prices are Inclusive of 22% Gratuity and 8.95% Tax.

### Additional Beverage Suggestions

#### Domestic Keg Beer

(approximately 150 twelve ounce glasses)  
\$225.00

#### Imported and Deluxe Keg Beer

Available Upon Request  
Prices Vary

#### Champagne Punch

\$52.00 per gallon

#### Fruit Punch

\$33.00 per gallon

#### Mimosas

\$75.00 per gallon

#### Frozen or "On the Rocks" Margaritas

\$70.00 per gallon

\*Frozen Margartias will Require Rental of Margarita Machine

#### Bloody Marys

\$60.00 per gallon

All Prices Subject to 8.95% Tax and 22% Gratuity  
Prices and Menus are Subject to Change Based on Market Conditions



## Wine Service

Served by the Bottle with Dinner

House Cabernet Sauvignon ,  
Chardonnay, & White Zinfandel  
\$30.00 per bottle

\*Merlot Available Upon Request

### White Wine

Kendall Jackson Chardonnay, California	\$34.00/bottle
Kris Pinot Grigio, Italy	\$34.00/bottle
St. Supery Sauvignon Blanc, California	\$37.00/bottle
Sun Garden Riesling, Germany	\$32.00/bottle

### Red Wine

Purple Cowboy Merlot, California	\$32.00/bottle
Karly Pokerville Zinfandel, California	\$34.00/bottle
Masked Rider Petite Sirah, California	\$32.00/bottle
J. Lohr Cabernet Sauvignon, California	\$37.00/bottle
1221 Cabernet Cuvee, California	\$40.00/bottle
Blackstone Sonoma Reserve "Rubric", California	\$40.00/bottle

### Sparkling Wines

Moet & Chandon White Star Champagne, France	\$75.00/bottle
House, California	\$26.00/bottle

All Prices Subject to 8.95% Tax and 22% Gratuity  
Prices and Menus are Subject to Change Based on Market Conditions



## Preferred Vendor List

### Disc Jockey Services

Citron Sound Services	480-966-2929
Windy City DJs	480-966-9900
Infinity Entertainment	623-910-9295
Limelight Entertainment	480-391-3679
SKM Entertainment	480-423-1114

### Photography

Bruce Erik Steffine	602-405-9145
To Have & To Hold	480-785-7304
Ed Goodman Photography	480-998-4997
Dwight Smith Photography	480-832-9877

### Videography

Media Madness USA	623-594-0506
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### Florist

Flowers by Jodi	602-264-6932
Cactus Flowers	480-948-1130
Enchanted Florist	480-994-1758
Terrace Floral Design Group	480-990-1102

### Entertainment – Live Bands, Etc.

Limelight Entertainment	480-391-3679
Applause Productions	480-951-8393

### Balloon Decorations

Arizona Celebrations	623-580-0792
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### Specialty Linens/Chair Covers

Special Events Table Linens	602-353-8755
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### Ice Carvings

Fitzgerald Ice Sculpture	480-962-0068
Custom Craft Ice Sculpturing	480-256-0851

### DMC

Sacco & Associates	480-483-5037
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