

Conferee Breakfast Buffet

~ Classic Breakfast Dishes ~

Scrambled Eggs with Snipped Herbs
Hash Browns du Jour or Roasted Rosemary Potatoes
Apple Smoked & Sage Breakfast Sausages or Honey-Glazed Ham
Crepes with Berry Confit or Grand Marnier Anglaise
Warm Cinnamon Buns or French Toast

~ Cereals & Fresh Fruit ~

Warm Home-Style Oatmeal, Cream of Wheat or Homemade Granola
Brown Sugar, Golden Raisins & Cinnamon
An Assortment of Cold Breakfast Cereals with 2% Milk
Fresh Seasonal Berries with Assorted Yogurts
A Seasonal Selection of Freshly Sliced Fruit
Basket of Whole Fresh Fruit
Continental Delicacies, European Meat Platter, House Smoked Salmon
Granola Parfaits

~ Breakfast Breads ~

An Assortment of Homemade Pastries, Muffins & Croissants
Freshly Toasted Bagels & English Muffins
Sweet Cream Butter & an Array of Preserves & Cream Cheeses

~ Action Station ~

Made to Order Omelets with Mushrooms, Ham, Scallions, Apple-Smoked Bacon,
Sausage, Tomatoes, Snipped Herbs & Cheddar Cheese
Create Your Own Waffle Station with Walnuts, Raisins, Chocolate Chips,
Berries & Chantilly Cream
Breakfast Panini Sandwiches -
Prosciutto & Gruyere, Monte Cristos, Shrimp Breakfast Quiche, or
Cheddar & Chives with Scrambled Eggs on French Baguettes

~ Beverages ~

Freshly Squeezed Orange Juice
Pineapple, Apple & Tomato Juices
2% Milk
Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas

\$26.95 per person

Conferee Breakfast Buffet is not a private service. All Conferee Meals are served in the Cloister Room with combined service for all guests participating in the Conferee Meal.

A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.

Continental Breakfast

*Freshly Squeezed Orange & Grapefruit Juice
Apple & Tomato Juices
An Assortment of Homemade Pastries, Muffins & Croissants
Sweet Cream Butter & Preserves
Assorted Oatmeal Cups with Dried Fruit Toppings
Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas
\$17.95 per person*

*with Fresh Seasonal Fruit
\$21.95 per person*

Continental Breakfast Displayed for 1½ Hours

Selections to enhance your Continental Breakfast:

*Enhancements must be provided for the complete per person guarantee.
Additionally priced per person.*

*Lemon Peppercorn Smoked Salmon with Capers, Cream Cheese, Toast Points,
Chopped Red Onions & Roasted Red Pepper
\$6.25*

*Sonoran Breakfast Burros wrapped in Sun Dried Tomato Tortillas with Salsa & Sour Cream
\$5.25*

*Smoked Sausage & Scrambled Egg Croissants
\$4.25*

*White Chocolate & Walnut Waffles with Maple Syrup
\$4.25*

*Piping Hot Irish Oatmeal with Brown Sugar, Fresh Berries & Cream
\$4.25*

*Assorted Bagels with Cream Cheese & Preserves
\$3.25*

*Granola & Assorted Yogurt
\$3.25*

*Assortment of Boxed Cereals with Whole & 2% Milk
\$3.00*

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Private Breakfast Buffet Selections

Page 1 of 2

Selection One

☞ Classic Breakfast Dishes ☞

Scrambled Eggs with Snipped Herbs
Crispy Potato Pancakes or Roasted Rosemary Red Potatoes
Apple Smoked Bacon, Sage Breakfast Sausages or Honey-Glazed Ham
Orange Scented Blintzes with Berry Compote
or Cinnamon French Toast

☞ Cereals & Fresh Fruit ☞

Warm Steel Cut Irish Oatmeal, Cream of Wheat
or Homemade Granola with Brown Sugar, Golden Raisins & Cinnamon
An Assortment of Cold Breakfast Cereals with 2% Milk
Fresh Seasonal Berries with Assorted Yogurts
A Seasonal Selection of Freshly Sliced Fruit
A Basket of Whole Fresh Fruit

☞ Breakfast Breads ☞

An Assortment of Homemade Pastries, Muffins & Croissants
Freshly Toasted Bagels & English Muffins
Sweet Cream Butter & an Array of Preserves & Cream Cheeses

☞ Beverages ☞

Freshly Squeezed Orange & Grapefruit Juices
Tomato Juices
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas

\$29.95 per person

Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

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Private Breakfast Buffet Selections

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Selection Two

☞ Classic Breakfast Dishes ☞

Mexican Style Scrambled Eggs with Monterey Jack Cheese
or Spinach & Wild Mushroom Frittata
White Chocolate Walnut Waffles with Mint Scented Maple Syrup
Roasted Rosemary Red Potatoes
Apple Smoked Bacon, Chicken Apple Sausages or Honey-Glazed Ham
Apricot Glazed Cinnamon Buns

☞ Cereals & Fresh Fruit ☞

Warm Steel Cut Irish Oatmeal, Cream of Wheat
or Homemade Granola with Brown Sugar, Golden Raisins & Cinnamon
An Assortment of Cold Breakfast Cereals with 2% Milk
Fresh Seasonal Berries with Assorted Yogurts
A Seasonal Selection of Freshly Sliced Fruit
A Basket of Whole Fresh Fruit

☞ Breakfast Breads ☞

An Assortment of Homemade Pastries, Muffins & Croissants
Freshly Toasted Bagels & English Muffins
Sweet Cream Butter & an Array of Preserves & Cream Cheeses

☞ Beverages ☞

Freshly Squeezed Orange & Grapefruit Juices
Tomato Juice
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas

\$31.95 per person

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Plated Breakfast Selections

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↻ Chicken Fried Steak & Eggs ↻

A Southern Classic with Old-Fashioned White Gravy, Scrambled Eggs

Chef's Home Fries & Apple Smoked Bacon

Fresh Seasonal Fruit Salad

Basket of Fresh Pastries

Sweet Cream Butter & Jam

Freshly Squeezed Orange Juice

Freshly Brewed Colombian Coffee & Decaffeinated Coffee

A Selection of Gourmet Teas

\$25.95 per person

↻ Wild Mushroom and Spinach Frittata ↻

Baked with Fresh Baby Spinach, Grilled Portobello Mushrooms & Aged White Cheddar Cheese,

Topped with Tomato Coulis & garnished with Peppered Bacon

Fresh Seasonal Fruit Salad

Basket of Fresh Pastries

Sweet Cream Butter & Jam

Freshly Squeezed Orange Juice

Freshly Brewed Colombian Coffee & Decaffeinated Coffee

A Selection of Gourmet Teas

\$24.95 per person

↻ Eggs Benedict ↻

Two Poached Eggs with Grilled Ham Steak & Toasted English Muffin

Herbed Hollandaise Sauce & Roasted Rosemary Potatoes

Fresh Seasonal Fruit Salad

Basket of Fresh Pastries

Sweet Cream Butter & Jam

Freshly Squeezed Orange Juice

Freshly Brewed Colombian Coffee & Decaffeinated Coffee

A Selection of Gourmet Teas

\$23.95 per person

*For Split Entrée Menus, price of highest entrée will be applied to all selections.
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Plated Breakfast Selections

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☞ Sonoran Scrambled Eggs ☞

*Fluffy Scrambled Eggs with Chorizo, Roasted Peppers & Cheddar Cheese
Served in a Corn Tortilla Cup*

Yukon Gold Home Fries & Maple Syrup Sausage Patties

Fresh Seasonal Fruit Salad

Basket of Fresh Pastries

Sweet Cream Butter & Jam

Freshly Squeezed Orange Juice

Freshly Brewed Colombian Coffee & Decaffeinated Coffee

A Selection of Gourmet Teas

\$23.95 per person

☞ Sun Dried Tomato & Andouille Sausage Burrito ☞

*Three Scrambled Eggs with Smoky Sausage, Roasted Peppers, Fresh Basil & Cheddar Cheese
Wrapped in a Grilled Tomato Herbed Tortilla*

Homemade Salsa Fresca, Turkey Bacon & Roasted Rosemary Potatoes

Fresh Seasonal Fruit Salad

Basket of Fresh Pastries

Sweet Cream Butter & Jam

Freshly Squeezed Orange Juice

Freshly Brewed Colombian Coffee & Decaffeinated Coffee

A Selection of Gourmet Teas

\$22.95 per person

☞ Mission Palms Waffles ☞

White Chocolate & Toasted Walnut Topped Waffles

Berry Compote, Mint Scented Maple Syrup & Two Rosemary Sausage Links

Fresh Seasonal Fruit Salad

Basket of Fresh Pastries

Sweet Cream Butter & Jam

Freshly Squeezed Orange Juice

Freshly Brewed Colombian Coffee & Decaffeinated Coffee

A Selection of Gourmet Teas

\$22.95 per person

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Break Station Menu

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☞ Continental Breakfast Break Station ☞

7:00 am – 10:00 am

*Sweet Pastries, Apple Danish, Raspberry Leafs, Guava Fans, White Chocolate Raspberry Scones
Warm Cinnamon Rolls & an Assortment of Freshly Baked Muffins
Freshly Toasted Bagels & Sweet Butter, Preserves & Cream Cheeses
Assorted Oatmeal Cups with Dried Fruit Toppings
A Variety of Breakfast Snacks
Individual Fruit Yogurts
Hard Boiled Eggs
Trio of Whole Fruit, Freshly Sliced Melons & Seasonal Fruit
Assorted Juices, V8 Tomato Drink, Aquafina Mineral & Sparkling Flavored Spring Water
Milk, Gatorade & Assorted Soft Drinks, Iced Tea
European Coffee & Decaffeinated Coffee, Cappuccino, Espresso, Mocha Latte & Hot Chocolate
A Selection of Gourmet & Organic Hot Teas*

☞ Morning Break ☞

10:00 am – 12:00 pm

*Mini Chocolate & Fruit-Filled Croissants, Sweetbreads, Raspberry & Apple Mini Tarts
Sweet Butter, Preserves & Cream Cheeses
Individual Fruit Yogurts
Trio of Whole Fruit, Freshly Sliced Melons & Seasonal Fruit
A Variety of Candies, Snacks, Cookies, Crackers, & String Cheese
Assorted Juices, V8 Tomato Drink, Aquafina Mineral & Sparkling Flavored Spring Water
Milk, Gatorade & Assorted Soft Drinks
European Coffee & Decaffeinated Coffee, Cappuccino, Espresso, Mocha Latte & Hot Chocolate
A Selection of Gourmet & Organic Hot Teas*

\$24.95 per person

Break Station Menu

Page 2 of 2

☞ Afternoon Break ☞

12:30 pm – 5:00 pm

An Assortment of Homemade Cookies
Fudge Brownies, Raspberry & Lemon Bars
Display of Seasonal Whole Fruits
A Variety of Individual Candies, Snacks, Cookies, Crackers & Mixed Nuts
Ice Cream & Sorbet Bars to include: Ben & Jerry's, Klondike & Dreyers
Individual Fruit Yogurts, Pudding & Cinnamon Applesauce
Daily Rotation of Fresh Vegetable Crudité, Charcuterie Platter, Tomato Mozzarella Bruschetta, Antipasto,
Deviled Eggs, Sushi & California Rolls
Featured Afternoon Specialties include items such as Warm Spinach & Artichoke Dip,
Mini Pizza Bites, Tortilla Chips & Green Chili Queso, Soft Warm Giant Pretzels, Cinnamon Churros,
Fresh Popped Popcorn & Honey Sopapillas
Assorted Crackers and Domestic Cheeses
Potato Chips, Cracker Jacks, Fritos, Pretzels & Sun Chips
Assorted Juices, V8 Tomato Drink, Aquafina Mineral & Sparkling Flavored Spring Water, Iced Tea
Milk, Gatorade & Assorted Soft Drinks
European Coffee & Decaffeinated Coffee, Cappuccino, Espresso, Mocha Latte & Hot Chocolate
A Selection of Gourmet & Organic Hot Teas
\$16.95 per person

☞ All Day Break Station ☞

7:00 am – Noon, 12:30 pm – 5:00pm

To include all of the above selections
\$35.95 per person

Specialty In-Room Breaks

~ Healthy Alternative ~

Fresh Fruit with Mint Yogurt Dip
Cranberry Walnut Quick Bread
Tropical Fruit Trail Mix
Assorted Individual Yogurts
Assorted Selection of Balance Bars
Flavored Aquafina Bottled Sparkling & Mineral Waters
Freshly Brewed Regular & Decaffeinated Coffee
A Selection of Gourmet Teas
\$25.00 per person

~ Chocolate Ecstasy ~

Double Chocolate Walnut Brownies
Chocolate Chip Walnut Cookies
Chocolate Dipped Strawberries
Chocolate Glazed Scones
Ice Cold Regular & Chocolate Milk
Freshly Brewed Regular & Decaffeinated Coffee
A Selection of Gourmet Teas
Hot Chocolate Packets
\$23.00 per person

~ Movie Time ~

Freshly Popped Popcorn
Warm Soft Pretzels with Mustard Dipping Sauce
Individual Bags of Chips
Fig Newtons
Assorted Candy Bars
Old Fashioned Root Beer & Assorted Soft Drinks
Flavored Aquafina Bottled Sparkling & Mineral Waters
\$22.00 per person

~ Arizona Sunset ~

Make Your Own Nachos
with Queso Dip, Salsa, Pico de Gallo, Diced Jalapenos & Guacamole
Sopapillas with Fruit Dipping Sauces
Churros with Cinnamon Sugar & Cream
Assorted Soft Drinks
Flavored Aquafina Bottled Sparkling & Mineral Waters

\$18.00 per person

Breaks are to be for 1 ½ hour service

Snacks & Beverages

<i>Mission Palms Deluxe Coffee Service</i>	65.00/gallon
<i>Flavored Syrups, Orange & Lemon Peel, Rock Sugar, Shaved Chocolate, Cinnamon Sticks & Whipped Cream</i>	
<i>Freshly Brewed Regular & Decaffeinated Coffee</i>	58.00
<i>A Selection of Gourmet Hot Teas with Lemon</i>	58.00
<i>Hot Chocolate</i>	58.00
<i>Iced Tea with Lemon</i>	58.00
<i>Freshly Squeezed Orange Juice</i>	49.00
<i>Freshly Squeezed Grapefruit Juice</i>	48.00
<i>Country Style Lemonade</i>	42.00
<i>Cranberry, Apple or Tomato Juice</i>	42.00
<i>Fresh Fruit Punch</i>	42.00
<i>Assorted Bottled Juices</i>	3.95/bottle
<i>Aquafina Spring Water</i>	3.75
<i>Assorted Pepsi Soft Drinks</i>	3.75
<i>Aquafina Mineral & Flavored Sparkling Waters</i>	3.75
<i>Republic of Tea</i>	4.50
<i>Cinnamon Buns – Served Warm</i>	38.00/dozen
<i>Bagels with Cream Cheese</i>	38.00
<i>Individual Fruit Yogurts</i>	34.00
<i>Banana Nut & Zucchini Bread Slices</i>	31.00
<i>Chocolate Brownies & Lemon Bars, Raspberry and Blueberry Bars</i>	38.00
<i>Danish Pastries</i>	38.00
<i>Regular, Chocolate or Fruit-Filled Croissants</i>	38.00
<i>Assorted Whole Fresh Fruit – Apples & Bananas</i>	20.00
<i>Granola Bars</i>	26.00
<i>Petit Fours</i>	38.00
<i>Chocolate Dipped Strawberries</i>	36.00
<i>Assorted Cookies – Oatmeal Raisin, Peanut Butter, Chocolate Chip, White Chocolate Macadamia Nut</i>	38.00
<i>Potato Chips & Pretzels – Packaged Individual Servings</i>	28.00/dozen
<i>Gourmet Bar Snacks</i>	18.00/pound
<i>Mixed Nuts</i>	26.00
<i>Honey Roasted Peanuts</i>	26.00
<i>Pretzel Sticks</i>	15.00
<i>Fresh Fruit Tray (serves 40)</i>	130.00

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Conferee Lunch Buffet

🌿 Soup & Salad 🌿

Two Homemade Soups made Daily by our Chef

*Romaine & Baby Mixed Greens, Shredded Cheese, Pine Nuts, Cucumbers,
Cherry Tomatoes, Kalamata Olives, Shallot Rings & Apple-Smoked Bacon
Tender Romaine Hearts with Creamy Garlic Dressing, Grilled Chicken, Shaved Parmesan,
Anchovies, Ciabatta Croutons & Freshly Ground Pepper*

🌿 Deli Bar 🌿

*Two Grilled or Marinated Vegetable Salads
Roasted Turkey Breast, Peppered Roast Beef, & Honey Baked Ham
Sliced Domestic Cheeses
Freshly Baked Artisan Breads with Butters & Olive Oils*

🌿 Entrees 🌿

*A variety of daily specialties, including:
Chicken, Beef, Fresh Fish, Pastas & Vegetarian Options
Garnished with Garden Vegetables & Potatoes*

🌿 Live Action Station 🌿

*Carved Meats include a daily Rotation of Smoked Beef Brisket, Roasted Tom Turkey Breast, Herb Crusted
Prime Rib of Beef, Ancho Pork Loin & Banana Leaf Wrapped Reef Fish*

🌿 Desserts 🌿

*Selection of Cheesecakes, Warm Apple Tarts, Chocolate Raspberry Tortes,
Key Lime & Lemon Meringue Pies
An Assortment of Petit Fours
Homemade Chocolate Chip, Peanut Butter, Oatmeal & White Chocolate Macadamia Nut Cookies
with Wild Berry Compote & Vanilla Bean Crème
Featured Desserts include a daily rotation of Cherries Jubilee, Crepe Suzettes, Fruit Cobblers & Bananas Foster*

🌿 Beverages 🌿

*Freshly Squeezed Lemonade, Iced Tea & Soft Drink Service
Freshly Brewed Colombian & Decaffeinated Coffee
A Selection of Gourmet Teas*

\$30.95 per person

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in the Cloister Room with combined seating for all guests participating in the Conferee Meal.*

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All prices are valid through December of 2010.*

Lunch Starter Selections

Lunch entrée choice comes with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections. Same salad & dessert served to all guests with Split Entrée Menu.

Final count for Split Entrée Menu selections due three business days prior to event.

Salads or Soup Choice of One

Iceberg Wedge Salad with Crumbled Bacon, Blue Cheese & Shaved Carrots

*Mixed Baby Greens with Marinated Red Onions, Toasted Piñon Nuts
Balsamic Fig Dressing*

Marinated Tomato & Mozzarella Salad with Balsamic Syrup & Shaved Parmesan

*Baby Butter Lettuce Salad with Lola Rosa, Queso Fresco, Marinated Tomatoes
Sherry Vinaigrette*

*Mixed Greens Salad with Jícama, Black Beans & Orange Segments
Red Pepper Vinaigrette*

*Baby Romaine Lettuce with Roasted Garlic Dressing, Freshly Parmesan
Ciabatta Croutons*

House made Wild Mushroom Bisque

Southwestern Corn & Poblano Pepper Chowder

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Dessert Selections

Luncheon entrée choice comes with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections. Same salad & dessert served to all guests with Split Entrée Menu.

Final count for Split Entrée Menu selections due three business days prior to event.

Desserts Choice of One

Chocolate Raspberry Cake with Island Mango Sauce

Almond Raspberry Cake with Kiwi Compote & Citrus Crème Anglaise

Lemon Meringue Tart

Apple Tarte Tatin

Crème Brûlée with Berry Sauce & Fresh Mint Cream

Chocolate Hazelnut Mousse Cake with Caramelized Bananas

Tequila Sunrise Torte with Mint Soaked Berries

Tiramisu Gateaux with Chocolate Sauce

Margarita Lime Cheesecake with Berry Coulis

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Plated Luncheon Selections

Page 1 of 2

Luncheon entrée choices come with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections. Same salad & dessert served to all guests with Split Entrée Menu.

Final count for Split Entrée Menu selections due three business days prior to event.

❧ Selection One ❧

*Peppercorn Rubbed Bistro Steak with Oven Roasted Gold Potatoes
Caramelized Shallot Demi
\$32.95 per person*

❧ Selection Two ❧

*Asian Seared Salmon Filet with Coconut Black Bean Rice, Stir-Fried Vegetables
Ginger Soy Reduction
\$31.95 per person*

❧ Selection Three ❧

*Herb Seared Chicken Breast with Soft Garlic Polenta, Oven Roasted Artichokes, Portobello Ragout
\$31.95 per person*

❧ Selection Four ❧

*Grilled Cilantro Lime Breast of Chicken with Goat Cheese Mashed Potatoes,
Ancho Chili Cream & Fricassee Green Beans
\$29.95 per person*

*All Plated Luncheons Served With:
Baskets of Freshly Baked Rolls with Sweet Cream Butter
Freshly Squeezed Lemonade & Iced Tea Service
Freshly Brewed Colombian Coffee & Decaffeinated Coffee*

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Plated Luncheon Selections

Page 2 of 2

Luncheon entrée choice comes with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections. Same salad & dessert served to all guests with Split Entrée Menu.

Final count for Split Entrée Menu selections due three business days prior to event.

❧ Selection Five ❧

*Chicken & Cheese Enchiladas with Refried Beans, Spanish Rice
Smoked Vegetable Relish
\$29.95 per person*

❧ Selection Six ❧

*Beef & Italian Sausage Lasagna with Marinara & Asiago Cream Sauces
\$28.95 per person*

❧ Selection Seven ❧

*Chilled Chinese Chicken Salad with Green Papaya, Bok Choy, Long Noodles
& Snap Peas with Sweet Thai Chili Dressing
\$27.95 per person*

❧ Selection Eight ❧

*Chicken or Beef Fajita Salad in a Sonoran Taco Cup
with Peppers & Avocado, Crumbled Queso Cheese & Cilantro Vinaigrette
\$27.95 per person*

*All Plated Luncheons Served With:
Baskets of Freshly Baked Rolls with Sweet Cream Butter
Freshly Squeezed Lemonade & Iced Tea Service
Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas.*

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Buffet Luncheon Selections

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❧ Italian Countryside Buffet Luncheon ❧

*Baskets of Freshly Cut Focaccia
Tomato & Baby Mozzarella Salad with Fig & Balsamic Syrup
Grilled Vegetable Antipasto with Sweet Pepper Vinaigrette
Tuscan White Bean Salad with Sun Dried Tomatoes & Grilled Chicken*

*Italian Beef & Pepper Sauté
Chicken Picatta with Capers, Parsley & Sautéed Spinach
Fettuccini Tossed with Artichokes, Kalamata Olives, Roasted Garlic & Freshly Basil Tomato Sauce
Eggplant Parmesan*

*Chocolate Raspberry Torte
French Vanilla Cheesecake
Cookies & Brownies*

*Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas*

\$33.95 per person

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Buffet Luncheon Selections

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↻ **Baja Buffet Luncheon** *↻*

Chicken Tortilla Soup with Pico De Gallo & Tortilla Strips Garnish
Mixed Greens Salad with Jícama, Black Beans, & Orange Segments with Red Pepper Vinaigrette
Cucumber & Bay Shrimp Salad with Cilantro Dressing
White Corn and Green Chili Tamales
Chicken Enchiladas with Freshly, House Made Enchilada Sauce

Make Your Own Taco Bar
with Seasoned Ground Beef, Flour Tortillas, Hard Corn Shells,
Shredded Cheese, Shredded Lettuce, Diced Tomato, Guacamole, Sour Cream & Pico de Gallo
Spanish Rice
Mexican Beans

Margarita Cheese Cake
Tres Leches
Tiramisu
Assorted Cookies

Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas

\$32.95 per person

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Buffet Luncheon Selections

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Arizona Tailgate Buffet Luncheon

Seasonal Fresh Fruit Salad
Red Potato Salad with Bacon & Stone Ground Dijon
Buttermilk Cole Slaw with Pineapple & Poppy Seeds
Baby Lettuce Salad with Tomatoes & Red Onions with Mustard Vinaigrette
BBQ Brisket of Beef
Mesquite Grilled Hamburgers, All Beef Hot Dogs & Green Chili Bratwurst
Assorted Hot Dog & Hamburger Buns

Condiments
Sliced Cheddar, Swiss, & Pepper Jack Cheeses
Country Style Mustard, Ketchup & Mayonnaise
Sliced Red Onion, Tomato & Lettuce

Potato Chips
Ranch Style Baked Beans
Corn on the Cob
Fresh Fruit Cobbler
Lemon Mousse Cake
Assorted Cookies & Brownies

Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
Selection of Gourmet Teas

\$34.95 per person

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Buffet Luncheon Selections

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➤ Ready-Made Sandwich Bar Buffet Luncheon ➤

Mixed Field Green Salad
Honey-Cured Ham & Swiss Sandwich
with Shredded Lettuce, Vine Ripened Tomatoes & Mustard Mayonnaise
Buffalo Turkey Wrap with Lettuce, Tomato
Bacon & Chipotle Mayonnaise
Grilled Rosemary Chicken Sandwich
with Rosemary Pesto Marinated Chicken Breast,
Green Leaf Lettuce, Vine Ripened Tomatoes & Balsamic Caramelized Onions
Roast Beef Sandwich with Peppercorn Mayonnaise and Marinated Tomatoes
Portobello Mushrooms
with Roasted Peppers, Sprouts & Sun Dried Tomato Vinaigrette on a Ciabatta Roll

Red Potato Salad with Whole Grain Dijon
Buttermilk Cole Slaw with Pineapple & Poppy Seeds
Assorted Fruit & Chocolate Squares
Freshly Whole Fruit

Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas

\$32.95 per person

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Buffet Luncheon Selections

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❧ Roll-In Deli Buffet Luncheon ❧

*Penne Pasta Salad with Grilled Squashes & Teardrop Tomatoes
Marinated Cucumbers, Red Onions, & Arugula with Goat Cheese
Traditional Caesar Salad*

*Variety of Deli Rolls & Breads
Honey Glazed Ham, Roasted Turkey, Rare Roast Beef & Buffalo Chicken Breast
Swiss, Smokey Cheddar & Pepper Jack Cheeses
Lettuce, Tomatoes, Onions & Pickles
Pesto Mayonnaise & Dijon Mustards*

*Assorted Cookies
Mini Pastries*

*Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas*

\$29.00 per person

Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Boxed Lunches

Limit two sandwich choices and a vegetarian selection, per lunch period. Each box will contain one type of sandwich. All accompaniments will be identical in each box. Final sandwich choice counts are to be communicated three business days prior to the event or the Conference Service Manager will make this determination on the group's behalf.

❧ Grilled Rosemary Chicken Sandwich ❧

*Rosemary Pesto Marinated Chicken Breast with Green Leaf Lettuce,
Vine Ripened Tomatoes & Balsamic Caramelized Onions
Chefs Choice Deli Salad
Bag of Pretzels
Whole Fruit
Cookies
Beverage
\$24.95 each*

❧ Pepper Roast Beef Sandwich ❧

*Thinly Sliced Peppered Roast Beef & Herbed Mayonnaise with Baby Mixed Greens
& Vine Ripened Tomato
Chefs Choice Deli Salad
Potato Chips
Whole Fruit
Cookies
Beverage
\$24.95 each*

❧ Buffalo Style Turkey Breast Wrap ❧

*Buffalo Style Turkey Breast in a Sun Dried Tomato Tortilla
with Chipotle Cream Cheese, Chopped Lettuce & Tomato
Chefs Choice Deli Salad
Potato Chips
Whole Fruit
Cookies
Beverage
\$23.95 each*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Boxed Lunches

Page 2 of 2

✦ Honey Glazed Ham Sandwich ✦

*Honey Glazed Ham, Baby Swiss Cheese, Lettuce & Red Tomato on
French Baguette with Grained Dijon*

Chefs Choice Deli Salad

Potato Chips

Whole Fruit

Cookies

Beverage

\$22.95 each

✦ Portobello Mushrooms Sandwich ✦

*Portobello Mushrooms with Roasted Peppers, Sprouts & Sun Dried Tomato Vinaigrette
on a Ciabatta Roll*

Chefs Choice Deli Salad

Bag of Potato Chips

Whole Fruit

Cookies

Beverage

\$23.95 each

*Boxed lunches are "walk-in" lunches and are not supplied with table service. Prices are based on a minimum of 10 people.
There will be a \$2.00 surcharge per person for parties less than 10.*

Conferee Dinner Buffet

~ Soup & Salad ~

Chef's Homemade Heart Healthy Soup Selection

*Baby Mixed Greens with Sherry Vinaigrette, Goat Cheese, Pine Nuts, Cucumbers,
Cherry Tomatoes, Kalamata Olives, Shallot Rings & Apple-Smoked Bacon
Tender Romaine Hearts with Creamy Garlic Dressing, Grilled Chicken, Shaved Parmesan,
Anchovies, Ciabatta Croutons & Freshly Ground Pepper
Iceberg Taco Salad with Cheddar Cheese, Black Olives, Tomatoes, Salsa Roja, Black Beans,
Sour Cream & Tri-Colored Tortilla Strips*

*Two Grilled or Marinated Vegetable Salads
Freshly Baked Artisan Breads with Butters & Olive Oils*

~ Entrees ~

*A variety of fresh daily specialties, including:
Chicken, Beef, Fresh Fish, Pastas & Vegetarian Options,
garnished with Garden Vegetables & Potatoes*

~ Live Action Station ~

*Unique dishes cooked to order, such as Steamed Mussels,
Tossed Warm Salads, Asian Stir Frys & Roasted Meat Carving Stations*

~ Desserts ~

*Selection of Cheesecakes, Warm Apple Tarts, Carrot Cake, Chocolate Raspberry Tortes,
Key Lime & Lemon Meringue Pies
An Assortment of Petit Fours and Pastries
Homemade Chocolate Chip, Peanut Butter, Oatmeal & White Chocolate Macadamia Nut Cookies
with Wild Berry Compote & Vanilla Bean Crème*

~ Beverages ~

*Freshly Squeezed Lemonade, Iced Tea & Soft Drink Service
Freshly Brewed Colombian & Decaffeinated Coffee
Selection of Gourmet Teas*

\$50.95 per person

*Conferee Dinner Buffet is not a private service. All Conferee Meals are served
in the Cloister Room with combined service for all guests participating in the Conferee Meal.
Served for a Minimum of 50 Guests*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Dinner Starter and Dessert Selections

Page 1 of 2

Dinner entrée choice comes with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections.

Same salad & dessert served to all guests with Split Entrée Menu.

Final count for Split Entrée Menu selections due three business days prior to event.

Salads Choice of One

*Radicchio & Endive with Candied Walnuts, Orange Segments & Jicama
Smoked Bacon Dressing*

*Caesar Salad with Petite Romaine Lettuce Hearts, Focaccia Croutons, Shaved Parmigiano-Reggiano
Classic Caesar Dressing*

*Tossed Baby Field Greens with Black Beans & Queso Fresco with Roasted Peppers
Cuervo Gold Lime Vinaigrette*

*Butter Lettuce Salad with Candied Walnuts, Orange Segments, & Jicama
Smoked Bacon Dressing*

*Marinated Tomato Rings with Frisée, Lola Rosa, Feta Cheese, Greek Olives
& Beet Curls served with Pumpernickel Crostini*

*Baby Spinach & Arugula Salad with Warm Brie & Pear Wrapped in
Phyllo with Caramelized Pine Nuts & Sherry Green Apple Dressing*

*Caesar Salad with Petite Romaine Lettuce Hearts, Focaccia Croutons,
Shaved Parmigianino-Reggiano & Roasted Garlic Caesar Dressing*

Salad Upgrade Selections additional \$2.00 per person

*Iceberg Lettuce Wedge with Grilled Asparagus, Smoked Mushrooms & Spicy Rock Shrimp with Maytag Blue
Cheese Vinaigrette*

*Bouquet of Seasonal Baby Greens Wrapped in a Cucumber Vase with Baby Buffalo Mozzarella & Teardrop
Tomatoes with Aged Balsamic Vinaigrette*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Dessert Selections

Page 2 of 2

Dinner entrée choice comes with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections.

Same salad & dessert served to all guests with Split Entrée Menu.

Final count for Split Entrée Menu selections due three business days prior to event.

Desserts Choice of One

German Chocolate Cake with Coconut Whipped Cream

Chocolate Mousse Tart with Espresso Crème Anglaise

Strawberry Shortcake with Mint Syrup

Chocolate Thunder

Banana Gateaux with Grand Mariner Sauce

Apple Tarte Tatin

Lemon Tart with Freshly Berries

Cappuccino Cake with Wild Berry Ragout

Crème Brûlée with Raspberry Coulis

Plated Dinner Entrée Selections

Page 1 of 2

Dinner entrée choice comes with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections.

*Same salad & dessert served to all guests with Split Entrée Menu.
Final count for Split Entrée Menu selections due three business days prior to event.*

❧ Selection One ❧

*Herb Seared Tenderloin of Beef & Half Broiled Australian Lobster Tail
with Horseradish Potato Custard & Braised Baby Vegetables
\$80.00 per person*

❧ Selection Two ❧

*Duet of Herb Roasted Aged Tenderloin Steak & Seared Atlantic Salmon
with Neapolitan Risotto & Baby Vegetable Sauté
\$65.00 per person*

❧ Selection Three ❧

*Ancho Chili Rubbed Tenderloin of Beef with Grilled Yukon Potatoes
Baby Carrots & Red Pepper Fricassee
\$62.00 per person*

❧ Selection Four ❧

*Herb Roasted Aged Tenderloin & Sautéed Garlic Shrimp
with Basil Mashed Potatoes & Peppercorn Pan Gravy
\$64.00 per person*

❧ Selection Five ❧

*Stuffed Organic Chicken with Mesquite Grilled Vegetables,
Pepper Jack Cheese & Sun Dried Tomato Bread Pudding
\$49.95 per person*

*All Plated Dinners Served With:
Baskets of Freshly Baked Rolls with Sweet Cream Butter
Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Plated Dinner Entrée Selections

Page 2 of 2

Dinner entrée choice comes with one selection of Starter and one selection of Dessert

Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a \$7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections.

Same salad & dessert served to all guests with Split Entrée Menu.

Final count for Split Entrée Menu selections due 3 business days prior to event.

❧ Selection Six ❧

*Spinach & Mushroom Stuffed Chicken Breast enveloped in Flaky Puff Pastry
with Candied Garlic Demi Glace*

\$52.00 per person

❧ Selection Seven ❧

Asian Grilled Salmon Filet with Sticky Rice & Oriental Vegetables with Red Curry Coconut Sauce

\$53.00 per person

❧ Selection Eight ❧

Herb Roasted New York Strip Steak with Smoked Garlic, Wild Mushroom Polenta & Peppercorn Pan Gravy

\$58.00 per person

❧ Selection Nine ❧

*Citrus Nut Crusted Sea Bass with Grilled Corn Risotto, Ginger Butter Sauce & Mango Relish
Market Price per person*

❧ Selection Ten ❧

*Pesto Seared Organic Chicken Breast
with Caramelized Shallot Bordelaise, Thyme Skillet Fingerling Potatoes & Sweet Onion Tapenade*

\$53.00 per person

All Plated Dinners Served With:

Baskets of Freshly Baked Rolls with Sweet Cream Butter

Freshly Squeezed Lemonade & Iced Tea Service

Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee

A Selection of Gourmet Teas

A service charge of 22% and applicable sales tax will be added to the menu prices.

All prices are valid through December of 2010.

Buffet Dinner Selections

Page 1 of 5

∞ Flavors of the Orient ∞

*Spicy Chicken & Noodle Salad with Cracked Peanuts
Ginger Pickled Cabbage Slaw
Hothouse Cucumber, Octopus & Nori Noodles with Rice Wine Vinaigrette*

*Assorted Nigiri and Sushi Roll Platters
including:
Ahi Tuna, Fresh Water Eel, Atlantic Salmon, California Rolls & Caterpillar Rolls
(4 pieces per person)*

*Spicy Tuna Tartar with Masago Eggs, Sir-Acha, Romaine Leaves & Crispy Rice Paper
Citrus Macadamia Nut Crusted Mahi-Mahi with Papaya Salsa
Hoisin BBQ Baby Back Ribs with Stir Fried Vegetables*

*Crispy Vegetarian Spring Rolls with Sweet & Sour Sauce
Assorted Dim Sum & Shu Mai with Ponzu & Soy Mustard*

*Fresh Fruit Flambe with Coconut & Rum
Vanilla Ice Cream*

*Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas*

\$58.00 per person

Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Buffet Dinner Selections

Page 2 of 5

↻ Caribbean Buffet ↻

Tossed Baby Lettuce with Orange Segments, Island Piñon Nuts & Marinated Cucumbers with Lime Vinaigrette
Chilled West Indian Shrimp Salad with Red Peppers & Green Papaya served in Coconut Shells
Peppered Pineapple & Couscous tossed with Cilantro, Tomato & Curried Coconut Dressing
Rare Seared Sesame Crusted Tuna tossed with Antiguan Green Beans & Fresh Mango & Nutmeg Emulsion
Sugar Cane Rubbed Pork Loin Carved to Order with Tamarind Demi served with Island Sweet Rolls & French Creole Mustard
Whole Reef Grouper steamed in Banana Leaves with Tropical Fruit Salsa & Aromatic Vegetables
Seared Sugar Cane Skewered Chicken Sticks with Sweet Potato Puree & Papaya Butter Sauce
Caribbean Pepperpot Stew with Mussels & Rock Shrimp

Black Beans and Rice

Jamaican Rum Fruit Flambe with Vanilla Bean Ice Cream
Toasted Coconut Cream Cake
Assorted Cookies

Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas

\$55.00 per person

Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

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All prices are valid through December of 2010.*

Buffet Dinner Selections

Page 3 of 5

➤ Italian Countryside ◀

Mini Buffalo Mozzarella & Roma Tomatoes with Olive Oil & Balsamic Syrup
Caesar Salad Bowl with Focaccia Croutons & Shaved Parmesan
Cheese Tortellini Salad with Toasted Pine Nuts, Plum Tomatoes & Fresh Basil
Zuppa Mille Fanti

Hand Made Pizzas
to include:

Four Cheese, Meat Lovers & Grilled Vegetable
Chicken Parmesan with Penne & Roasted Garlic Marinara
Roasted Pepper Raviolis with Pesto Cream & Artichoke Hearts

Vegetarian Lasagna
Sautéed Italian Squashes
Herbed Garlic Breadsticks & Loaves of Country Breads
Florence Style Cannoli

Tiramisu
Mini Pastries

Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas

\$49.95 per person

Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.

Buffet Dinner Selections

Page 4 of 5

⇒ Arizona Barbecue ⇐

*Tossed Salad with Julianne Tortilla Chips & Buttermilk Ranch Dressing
White Bean & Roasted Pepper Salad
Tomato & Mozzarella Onion Salad
Black Bean Soup with Sour Cream & Monterey Jack Cheese
Carved Prime Rib
Pecan Smoked Baby Back Barbecued Pork Ribs
Fresh Ancho Seared Salmon Filet with Slow Roasted Garlic Sauce & Grilled Corn Relish
Baked Potato Bar with Butter, Sour Cream, Shredded Cheese, Bacon & Scallions*

Corn-on-the-Cob with Butter

*Apple Tarts
Chocolate Brownies
Vanilla Ice Cream
Warm Berry Cobbler with Vanilla Bean Ice Cream*

*Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas*

\$57.00 per person

*Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.
Chef Carver Fee \$125.00*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Buffet Dinner Selections

Page 5 of 5

≈ Mexican Fiesta ≈

*Spinach & Jicama Salad with Honey Mustard Dressing
Marinated Vegetable Salad
Avocado & Tomato Salad
Pasta Salad with Cilantro and Smoked Jalapenos
Carne Asada: Lime Marinated Beef, Tortillas, Cheese, Salsa & Guacamole
Shrimp Fajitas: Tortillas, Cheese, Salsa & Guacamole
Grilled Breast of Chicken with Roasted Poblano Chilies & Monterey Jack Cheese*

*Spanish Rice
Refried Beans
Sauté of Fresh Vegetables
Basket of Tortilla Chips*

*Cinnamon Churros
Margarita Cheesecake*

*Freshly Squeezed Lemonade & Iced Tea Service
Deluxe Coffee Service with Freshly Brewed Colombian Coffee & Decaffeinated Coffee
A Selection of Gourmet Teas*

\$53.95 per person

Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

Reception Platters

*Reception Platters may not be served as a stand-alone meal,
must be combined with other menu items.
Each Reception Platter serves 50 guests.*

Charcuterie

*Sliced Proscuitto, Brie Cheese
Soprasatta, Marguez Sausages
Kalamata Olives
Marinated & Grilled Asparagus
Zucchini, Squash, Carrot Batons
Whole Grain Mustard
\$295.00*

Seasonal Fruit Platter

*Cantaloupe & Honeydew,
Pineapple
Strawberries
Bananas, Grapes
Kiwi
\$235.00*

Baja Platter

*Tri-Colored Tortilla Chips
with Guacamole, Tomatillo Salsa Verde,
Salsa Roja & Melted Jalapeno Jack Cheese
Black Bean Salad
with Jicama, Red Bell Pepper
& Citrus Vinaigrette
\$225.00*

House Smoked Salmon

*with Baby Arugula & Lemon Vinaigrette,
Toasted French Crostinis,
Crème Fraîche, Petite Capers,
Lemons & Shallot Rings
\$300.00*

Freshly Vegetable Crudités

*including Carrots, Broccoli,
Cauliflower, Zucchini,
Red Bell Peppers & Button Mushrooms
with Herb Ranch Dip
\$210.00*

Domestic Cheese Display

*Cheddar, Swiss, Jalapeno Jack, Boursin,
Gouda, & Munster Cheeses
with Fresh Fruit Garnish
Toasted French Bread
with Granny Smith Apples
\$275.00*

Iced Jumbo Shrimp Platter

*with Cocktail & Rémoûlade Sauce
\$425.00 per 100 pieces*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Passed Hot Hors D'oeuvres

Priced Per Dozen

Grilled Baby Lamb Chops with Mint
\$39

Coconut Crusted Chicken & Pineapple Swizzles
\$39

Smoked Cheddar and Mushroom Quiche
\$35

Sesame Crusted Chicken with Pineapple Salsa
\$38

Beef Satay with Peanut Sauce
\$37

Mini Lobster Quiche
\$37

Chicken Satay with Peanut Sauce
\$37

Grilled Corn Quesadilla
\$35

Chicken & Roasted Pepper Quesadilla
\$37

Parmesan Artichoke Hearts
\$35

Southwestern Black Bean Empanada
\$39

Vegetable Spring Rolls with Plum Sauce
\$35

Vegetarian Pot Stickers with Soy Mustard
\$35

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Passed Cold Hors D'oeuvres

Priced Per Dozen

Rosemary Skewered Shrimp with Avocado
\$43

Peppered Smoked Salmon Wrapped Asparagus
\$38

Belgium Endive with Blackened Rock Shrimp
\$38

Spiced Shrimp on Cucumber
\$38

Teriyaki Chicken on Rice Cake
\$37

Asian Wonton Cup with Chopped Chicken Salad
\$37

Artichoke & Heirloom Tomato Bruschetta
\$37

Chilled Rock Shrimp Shooter with Melon Salsa
\$37

Beef Tenderloin on Blue Corn Cake
\$37

Seared Citrus Tuna with Wasabi Oil
\$35

Rice Paper Summer Roll with Soy Dipping Sauce
\$33

Sonoran Vegetable Profiterole
\$33

Herb Cheese Stuffed Baby Tomato
\$33

Mini Opal Basil & Mozzarella Tartlet
\$32

Tequila Soaked Melon and Prosciutto
\$32

Silver Dollar Carving Stations

*Carving Stations may not be served as a stand-alone meal, and must be combined with other menu items.
Chef Attendant Required. \$125.00 per Chef.*

*Herb Crusted Prime Rib with Red Wine Jus & Horseradish Crème
\$14.50 per person*

*Roasted Rack of Lamb with Mint Sauce
\$14.50 per person*

*Roasted Turkey Breast on the Bone with Cranberry Chutney
\$13.50 per person*

*Molasses Glazed Leg of Lamb with Rosemary Jus
\$12.50 per person*

*Mustard Rubbed Pork Loin with Peach Compote & Cider Sauce
\$12.50 per person*

*Whole Reef Fish Wrapped in Banana Leaves with Tropical Fruit Salsa
\$12.50 per person*

*Garlic Stuffed Steamship Round of Beef with Wild Mushroom Ragout
\$11.50 per person*

*Smoked Virginia Ham with Dijon Date Sauce
\$10.50 per person*

Each Carving Station Includes Miniature Ciabatta Rolls and Appropriate Condiments.

Station will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter.

Prices are based on a minimum guarantee of 50 people.

There will be a \$5.00 surcharge per person for parties less than 50.

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Culinary Action Stations

*Culinary Action Stations may not be served as a stand-alone meal, and must be combined with other menu items.
Chef Attendant Required. \$125.00 per Chef.*

≈ The Sushi Orient Express ≈

*Assorted Nigiri to include Salmon, Tuna, Smoked Eel & Shrimp, California Rolls, Spicy Tuna Rolls, Avocado Rolls, and Spicy Squid Salad. Served with Assorted Dipping Sauces, Wasabi, Bowls of Edamame and Seaweed Salad
\$21.00 per person*

≈ Baja Fajita Station ≈

*Chicken & Beef Fajitas with Onions, Bell Peppers & Mild Chilis Served with Sharp Cheddar & Jack Cheeses, Sour Cream, Salsa, Guacamole, Pico de Gallo & Warm Soft Flour Tortillas
\$16.00 per person*

≈ Deluxe Pasta Station ≈

*Cheese Tortellini & Penne tossed to order with Fresh Tomato Basil & Pesto Cream Sauces Accompaniments of Grilled Chicken, Italian Sausage, Pine Nuts, Sun Dried Tomatoes, Roasted Bell Peppers, Mushrooms & Parmesan
Display of Garlic & Herb Breadsticks & Ciabatta Loaves
\$14.00 per person*

≈ Vegetarian Stir-Fry Station ≈

*Portobello & Crimini Mushrooms Stir Fried to Order
Asparagus Tips, Artichokes & Sweet Bell Peppers served in a Puff Pastry Shell
\$12.00 per person*

Dessert Station

*Assorted Trifles in Martini Glasses, Chocolate Dipped Strawberries, Assorted Tortes and European Gateaux's, Mini Pastries & Warm Chocolate Fondue
\$13.00 per person*

Station will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Reception Packages

Page 1 of 2

≈ Sedona ≈

Display Table

Display of Imported & Domestic Cheeses garnished with Fruits, Nuts & Berries

A Basket of Breads & Crackers

Basket of Freshly Garden Vegetables served with Blue Cheese Dip & Herbed Ranch Dressing

Cold Hors d'Oeuvres

Spiced Cucumber Wheels with Seared Asian Tuna & Wasabi Cream

Oven Dried Tomato & Mozzarella Bruschetta

Crab & Shrimp Stuffed Mini Tartlets

Hot Hors d'Oeuvres

Southwest Beef Satay, Southwestern Spring Roll with Chipolte Roasted Tomato Salsa

Sesame Crusted Chicken with Crushed Pineapple Salsa

Grilled Corn Quesadilla

Spinach and Artichoke dip with crustinis

\$36.95 per person

≈ Tucson ≈

Display Table

Display of Imported & Domestic Cheeses garnished with Fruits, Nuts & Berries

Basket of Breads, Crackers & Lavosh

Three Cheese Fondue with Asadero, Queso Enchilado & Pepper Jack Cheeses, Chorizo

& Fresh Herbs served with Miniature Flour Tortillas, Crusty Breads & Pico de Gallo

Cold Hors d'Oeuvres

Rosemary Shrimp Skewers with Lime Cream & Cilantro

Teriyaki Chicken on a Rice Cake

Stuffed Red Potato with Chive Cream & Caviar

Hot Hors d'Oeuvres

Sonoran Chicken and Pineapple Skewers, Coconut Crusted Shrimp with Pineapple Salsa

Parmesan Artichoke Hearts with Chipolte Aioli

Curry Beef Brochettes with Fruit Dipping Sauce

\$38.95 per person

*Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter.
Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Reception Packages

Page 2 of 2

⇒ Flagstaff ⇐

Display Table

*Sun-Dried Tomato Cheesecake with Smoked Walnuts
Roasted Pepper & Smoked Salmon Goat Cheese Torte
with Crostini, Grissini & Crackers garnished with Grapes & Berries
Three Cheese Fondue with Asadero, Queso Enchilado & Pepper Jack Cheeses, Chorizo
& Fresh Herbs served with Miniature Flour Tortillas, Crusty Breads & Pico de Gallo*

Cold Hors d'Oeuvres

*Smoked Duck & Mandarin Orange Tartlets
Shrimp & Avocado Skewers with Lime Aioli
Yellow Tomato & Chervil Bruschetta*

Hot Hors d'Oeuvres

*Shrimp Yum-Yum (Coconut Milk & Red Curry Crispy Prawn)
Vegetarian Spring Roll with Sweet Thai Chili
Mini Maryland Crab Cake with Sonoran Aioli*

\$40.95 per person

Buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices are based on a minimum guarantee of 25 people. There will be a \$5.00 surcharge per person for parties less than 25.

The Evo Grille Action Station

*Custom Tepanyaki flat top cooking system. Chef attended, cook to order foods.
Requires \$125.00 Chef Fee.*

*Grilled Cajun Spiced Baby Lamb Chops with White Truffle Frisse & Mint Demi
\$40.00/dozen*

*Sweet Thai Chili Shrimp Skewers with Mango Soy Sauce & Pineapple Relish
\$40.00/dozen*

*Mini Sliders with Cheddar Cheese & Grilled Onions
\$35.00/dozen*

*Sonoran Green Chili Chicken Quesadillas with Fire Roasted Salsa, Guacamole & Sour Cream
\$37.00/dozen*

*Warm Asian Noodle and Crunchy Vegetable Martinis with Garlic Chili Sauce
33.00/dozen
Add chicken or beef
\$9.00/dozen*

*Seared Pesto Rubbed Jumbo Scallops with Tomato Relish & Balsamic Glaze
\$38.00/dozen*

*Trio of Wings
Spicy Buffalo, Teriyaki, and Honey BBQ with Celery, Carrot, & Assorted Dipping Sauces
\$35.00/dozen*

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Bars & Beverages

Hosted Hourly Bar Packages

<i>House</i>		<i>Top Shelf</i>	
<i>First Hour</i>	19.00	<i>First Hour</i>	21.00
<i>Two Hours</i>	28.00	<i>Two Hours</i>	30.00
<i>Each Additional Hour</i>	11.00	<i>Each Additional Hour</i>	12.00

*Unlimited Consumption of Liquor, Beer & Wine.
Minimum of 35 guests. Priced Per Person.*

Individual Consumption Bar Pricing

<i>Host Bar Prices</i>		<i>Cash Bar Prices*</i>	
<i>Call Spirits</i>	6.50	<i>Call Spirits</i>	6.75
<i>Top Shelf Spirits</i>	7.00	<i>Top Shelf Spirits</i>	7.25
<i>Domestic Beer</i>	5.00	<i>Domestic Beer</i>	5.50
<i>Imported Beer</i>	5.50	<i>Imported Beer</i>	6.00
<i>Premium Wine</i>	6.50	<i>Premium Wine</i>	6.75
<i>Bottled Spring Water</i>	3.75	<i>Bottled Spring Water</i>	3.75
<i>Soft Drinks</i>	3.75	<i>Soft Drinks</i>	3.75
<i>Bottled Water</i>	3.75	<i>Bottled Water</i>	3.75

Priced Per Drink.

**Cash Bar pricing includes tax & service charge.*

Specialty Beverages

<i>The Mission Palms Margarita</i>	110.00	<i>gallon</i>
<i>Bloody Mary</i>	95.00	<i>gallon</i>
<i>Screwdriver</i>	95.00	<i>gallon</i>
<i>Mimosa</i>	95.00	<i>gallon</i>
<i>Champagne Punch</i>	95.00	<i>gallon</i>
<i>Non-Alcoholic Fruit Punch</i>	50.00	<i>gallon</i>
<i>Domestic Beer Keg</i>	325.00	<i>half barrel</i>
<i>Imported Beer Keg</i>	375.00	<i>half barrel</i>

We Proudly Serve the Following Selection of Spirits:

<i>House</i>		<i>Top Shelf</i>	
<i>Vodka</i>	<i>Smirnoff</i>	<i>Vodka</i>	<i>Absolut</i>
<i>Gin</i>	<i>Seagrams</i>	<i>Gin</i>	<i>Tanqueray</i>
<i>Scotch</i>	<i>Dewars</i>	<i>Scotch</i>	<i>Chivas Regal</i>
<i>Bourbon</i>	<i>Jack Daniels</i>	<i>Bourbon</i>	<i>Makers Mark</i>
<i>Canadian</i>	<i>Seagram's 7</i>	<i>Canadian</i>	<i>Canadian Club</i>
<i>Tequila</i>	<i>Sauza Gold</i>	<i>Tequila</i>	<i>Cuervo 1800</i>
<i>Rum</i>	<i>Myers Platinum White</i>	<i>Rum</i>	<i>Bacardi Silver</i>
<i>Brandy</i>	<i>Christian Brothers</i>	<i>Brandy</i>	<i>Courvoisier V.S.</i>

Please apply a fee of \$100.00 per bartender. (1 bartender per 75 guests recommended.)

*A service charge of 22% and applicable sales tax will be added to the menu prices.
All prices are valid through December of 2010.*

Organic Selections

Organic food is produced without synthetic fertilizer or pesticides. Organic livestock products come from an animal that is fed organic feed and is not give any antibiotics or growth hormones.

Salads

Organic Baby Green Salad with Wilcox Tomatoes, toasted Pumpkin seeds and white Balsamic Vinaigrette

Organic Baby Watercress Salad with Peppered Arizona Goat Cheese Candied Onions and Marinated Tomatoes

Organic Mache with Daikon sprouts, Marinated cucumber and Blue cheese Vinaigrette

Entrees

Grilled Wild Salmon with Pesto Buttered Baby Organic Potatoes, Steamed Broccolini and Citrus Nage
\$48.00

*Charbroiled Nolan Ryan Farms Organic Beef Strip loin Steak with Gratin Potatoes
and baby vegetable Saute*
\$56.00

*Pan Seared Organic RedBird Farm Chicken Breast with Sweet Pea Saute, Baby Fingerling Potatoes and Slow
Roasted Garlic Sauce*
\$52.00

*A service charge of 22% and applicable sales tax will be added to the menu prices.
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