



**WESTIN®**  
HOTELS & RESORTS

# EAT WELL

2025 Catering Menus

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# TERMS & CONDITIONS

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## **MENUS**

Menu items are subject to change based on seasonality and availability. The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge. All food pricing is quoted as per person, unless otherwise noted.

## **SERVICE CHARGE, TAXES & FEES**

All food & beverage pricing will be subject to a 27% taxable service charge and current 8.6% sales tax. All meeting room rental (facility fees), and related services are subject to applicable taxes (currently 2.9%) and taxable service charge (currently 27% and tax currently 8.6%). All labor fees (bartender/attendant) will be subject to current 8.6% taxes. Prices and fees are subject to change and can be guaranteed 90 days prior to your function/event, if requested and confirmed in writing.

## **FOOD & BEVERAGE**

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. All food and beverage must be purchased exclusively from The Westin Kierland Resort & Spa and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses. Regarding the safety of these items, written information is available upon request. We kindly request that all function details, including menu selections, be finalized at least thirty (30) days prior to the event. Event Orders will be issued for all organized food and beverage functions approximately twenty (20) days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of fourteen (14) days prior to the event.

## **GUARANTEES**

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

Twenty-one (21) working days prior to all food and beverage functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the final guarantee. Guarantees are required for all catered food and beverage events. Final attendance must be confirmed five (5) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will prepare food for 3% over the guarantee. This guarantee will apply to all aspects of your event. This will be considered a guarantee for which you will be charged even if fewer guests attend unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Changes or additions to food or beverage made four (4) or fewer business days prior to a function's date may incur additional charges.

### **FOOD ALLERGY & SPECIAL MENUS**

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies fourteen (14) days in advance of the event, in order that the Hotel can take the necessary precautions when preparing their food. The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians, vegans, and guests with dietary or food allergies. Kosher meals require a minimum fourteen (14) business days prior notice. All buffet food labels will note if the item includes Vegan, Vegetarians, Gluten Friendly, Dairy Free and Contains Nuts.

### **DISCLAIMERS**

#### **PLATED MEALS**

If you choose two or more entree proteins for your plated lunch or dinner function, the salad, entrees' sides, and dessert will be the same for all guests. The cost for the higher priced entree will be charged for all choices. All plated entree options are charged on a guarantee and entree selection guarantees are due five (5) business days prior to arrival. On all plated food and beverage functions, the Hotel will set seating for three percent (3%) over the guarantee for all group events. Food will only be prepared for the guarantee, not the overset. The client is responsible for providing the entrée protein indicator cards for all guests.

#### **BUFFETS**

Food items are NOT transferable to other function rooms. Additional fees will apply for guarantees less than 25 guests for breakfast and lunch and less than 50 guests for dinners. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

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## **BUFFET & STATION MEALS**

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof.

Our buffets and food stations are all priced as per the following meal durations:

- Breakfast Buffet – 60 minutes
- Lunch Buffet – 60 minutes
- Dinner Buffets – 60 minutes
- Reception/Stations – 60 minutes
- Coffee Break Packages – 30 Minutes

Should you require additional time, this can be arranged for an additional fee.

## **BAR SERVICE**

A bartender fee of \$300.00 plus tax per bartender will be applied to all bars. Bartender fees apply for a maximum of 4 hours; each additional hour will be charged at \$75.00 plus tax, per hour, per bartender. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated. Arizona State liquor laws permit alcoholic beverage service from 6:00 am through 2:00 am Monday through Sunday.

## **WEATHER POLICY**

Weather calls will be made at least five (5) hours prior to listed function time by the Client upon the recommendation of the Hotel. In event of a breakfast function, the weather call will be made by 5PM on the day prior. A client requested delay resulting in a double set up will be assessed a service charge of \$10.00 per guaranteed guest. Events will be moved to the indoor back up location if the following weather conditions are forecasted during event time or within two hours before or after:

- 30% or higher chance of precipitation
- Temperatures below 60 degrees or over 100 °F
- Wind gusts in excess of 15mph

The Resort does not provide tents, umbrellas, misters or heaters for outdoor functions. Please contact your Event Manager for rental recommendations and pricing.

## **DECORATIONS**

Arrangements for floral centerpieces, special props and entertainment may be made through the Events department. All decorations must meet with the approval of the Phoenix Fire Department, i.e. smoke machine, candles, etc. The Hotel will not permit the affixing of any items to the walls, floors or ceiling of rooms.

## **SIGNAGE**

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby. Please see production guide for more information.

## **PAYMENT**

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceeds \$10,000.00. All private functions (weddings, anniversaries, mitzvahs, galas, parties, etc.) require a payment of estimated charges payable by credit card five (30) days prior to the day of the event.

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## Priced per Person

Breakfast Tables include: Freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments and a selection of fresh squeezed orange, grapefruit and cranberry juices.

Pricing based on 60 minutes of continuous service.

Additional fee for guarantees less than 25 - 11 per person.

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## BASIC KNEADS

Coffee and Tea Service

Selection of Fresh Squeezed Juices

Steel Cut Oatmeal *(DF,V)*

Served with Sundried Cherries, Brown Sugar, Local Honey,  
Toasted Pecans

Selection of Individual Cereals

Hand-Cut Martori Farms Fruits with Seasonal Berries

Cinnamon Rolls, Chocolate Croissants and Blueberry

Muffins served with Sweet Butter, Fruit Preserves & Honey

All-Natural Granola with Sundried Fruit & Nuts

Individual Assorted Fruit Yogurts *(GF)*

\$53.00

## MORNING OASIS

Coffee and Tea Service

Selection of Fresh Squeezed Juices

Hand-Cut Seasonal Harvested Diced Fruits

Individual Fruit Yogurts *(GF)* & All-Natural Granola

Pastry Chef's Selection of Breakfast Pastries served with  
Sweet Butter, Fruit Preserves and Honey

Fair Meadow Cage Free Scrambled Eggs *(GF,DF)*

Sausage Links *(GF,DF)*

Extra Thick-Cut Rancher's Sugar-Cured Bacon *(GF,DF)*

Home-Style Breakfast Potatoes *(GF,DF,V)*

Caramelized Onions, Fresh Herbs & Peppers

\$66.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## TOHANA

Coffee and Tea Service

Selection of Fresh Squeezed Juices

Guajillo Chile-Watermelon Juice

Spiced Fruit Salad *(GF,DF,V)* | Pineapple, Watermelon,  
Cantaloupe, Honeydew, Jicama, Tajin, Lemon Wedges,  
Agave

Hatch Green Chile Raspberry Breakfast Bread, Arizona

Citrus Breakfast Bread topped with Local Wildflower

Honey

Arizona Egg Flan *(GF)* | Jalapeño Bacon, Monterey Jack  
Cheese, Fire Roasted Tomato

Crispy Sweet Potato, Peruvian Potato, Yukon Gold Potato,  
Sweet Onions, Green Chiles, Cotija Cheese *(GF)*

Build Your Own Tostada Bar

Fair Meadow Cage Free Scrambled Eggs *(GF,DF)*,

Old Town Tortilla Factory Corn Tortillas,

Salsa Fresca, Chipotle Salsa, Salsa Verde, Guacamole,

Sour Cream, Queso Fresco, Roasted Poblanos, Stewed

Black Beans

**\$67.00**

## WELL-BEING

Coffee and Tea Service

Selection of Fresh Squeezed Juices

Acai Berry & Coconut Juice

Quinoa Fruit Salad *(GF,DF,V)* | Hand-Cut Martori Farms  
Fruits, Micro Mint, Seasonal Berries

Raisin Bran Loaf, Apple Cinnamon Loaf, Zucchini Bread  
served with Sweet Butter, Fruit Preserves

Grain & Yogurt Table

Individual Assorted Greek Yogurts *(GF)*, Kashi Cereal,  
Granola

Toppings to include | Mixed Berries, Almonds, Flax Seed,  
Martha's Garden Dates, Sundried Fruits, Non-Fat Milk,  
Almond Milk, Soy Milk

Fair Meadow Cage Free Scrambled Eggs *(GF,DF)*

Egg White Frittata *(GF)* | Sauteed Spinach, Chicken

Chorizo, Roasted Heirloom Tomato, Manchego Cheese

Vegan Panini | Just Eggs, Impossible Diced Sausage, Plant  
Based Mozzarella, Scallions, Edamame

Chicken Apple Sausage *(GF,DF)*

Breakfast Hash *(GF,DF,V)* | Griddled Potatoes, Sauteed Red  
Peppers, Onions

**\$69.00**

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

*(GF)* Gluten Free / *(DF)* Dairy Free / *(VEG)* Vegetarian / *(V)* Vegan



## BREAKFAST COUNTER

Coffee and Tea Service

Selection of Fresh Squeezed Juices

### CHILLED SELECTIONS

*(Select 2)*

Individual Assorted Greek Yogurts *(GF)*

Hand-Cut Seasonal Harvested Diced Fruits

Selection of Individual Cereals

Honeydew, Pear, Turmeric, Lemon Juice Shooter

### BREAKFAST PASTERIES

Pastry Chefs Selection of Breakfast Pastries served with

Sweet Butter, Fruit Preserves and Honey

### SPECIALTY ITEMS

*(Select 1, additional item -6 per person)*

Steel-Cut Oatmeal *(DF,V)* | Sundried Fruit, Cinnamon,

Brown Sugar, Arizona Mesquite Honey

Greek Yogurt Parfait | Seasonal Berries served with Side of Granola

Overnight Oats *(DF,V)* | Rolled Oats, Almond Milk,

Cinnamon, Agave, Strawberries, Blueberries

Chia Seed Pudding *(GF,DF,V)* | Acai Berry, Dark Chocolate,

Coconut Milk

## BREAKFAST COUNTER CONTINUED

### EGG SELECTIONS

*(Select 1, additional item - 8 per person)*

Fair Meadow Cage Free Scrambled Eggs *(GF,DF)*

Fair Meadow Cage Free Scrambled Eggs with Cheddar

Cheese & Chives served on the side

Fair Meadow Cage Free Scrambled Eggs with Salsa

Fresca & Salsa Verde served on the side

Vegan Tofu Scramble *(GF,DF,V)* Turmeric, Black Beans,

Edamame, Red Peppers

### BREAKFAST MEATS

*(Select 2, additional item- 12 per person)*

Thick Slab Sugar-Cured Bacon *(GF,DF)*

Pork Sausage Links *(GF,DF)*

Turkey Sausage *(GF,DF)*

Chicken Apple Sausage *(GF,DF)*

Vegan Plant Based Impossible Sausage

### BREAKFAST POTATOES

*(Select 1)*

Potatoes O'Brien *(GF,DF,V)*

Lyonnais Potatoes *(GF,DF,V)*

Sweet Potato Hash *(GF,DF,V)*

Breakfast Potato Casserole *(GF)*

Oven Roasted Breakfast Potato *(GF,DF,V)*

Red Skin Wedge Potato *(GF,DF,V)*

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All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## Breakfast Enhancements

Enhancements for a minimum 60% of final guarantee.

Chef Attendant Fee - 300 per Chef. Server Attendant Fee - 300 per Server.

### AVOCADO TOAST STATION

Grilled Ciabatta Bread

Gluten Free Crostini

Avocado Lime Spread *(GF,DF,V)*

Ancho Jalapeno Avocado Spread *(GF,DF,V)*

Guest to top their Avocado toast with the following ingredients:

Alpha Sprouts, Heirloom Tomato, Shaved Cucumber,

Sunflower Seeds, Pumpkin Seeds, Shaved Radish,

Chopped Eggs, Sugar Cured Bacon, Strawberries, Goat

Cheese, Manchego, Diced Agave Smoked Salmon with

Diced Red Onions & Capers

*(server attendant required - 1 per 50 guests)*

\$36.00

### OMELETS & EGGS MADE TO ORDER

Egg White, Egg Beaters, Cage Free Eggs *(GF,DF)*

Smoked Ham, Thick Slab Bacon, Vermont Cheddar

Cheese, Emmental Swiss Cheese, Sautéed Mushrooms,

Diced Sweet Onions, Tri-Color Peppers, Wilted Spinach,

Fresh Pico De Gallo

*(minimum 50 guests- chef attendant required- 1 per 50 guests)*

\$28.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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#### BREAKFAST POWER BOWL STATION

Rolled Oats Oatmeal (DF,V)

Quinoa, Flax Seed, Chia Seeds, Vanilla, Cinnamon

Toppings to Include: Sliced Strawberries, Mixed Berries,  
Mango, Toasted Pumpkin Seeds, Assorted Nuts, Sundried  
Banana, Dried Apricots, Dates, Mikes Hot Honey, Almond  
Milk, Cashew Milk

*(server attendant required - 1 per 50 guests)*

\$29.00

#### WAFFLE STATION

Strawberries, Candied Pistachios, Powdered Sugar,  
Whipped Cream, Chocolate Chunks, Sugarman of  
Vermont Maple Syrup

*(minimum 50 guests - chef attendant required - 1 per 50  
guests)*

\$21.00

#### MEDITERRANEAN EGG STRATA (GF)

Chicken Chorizo, Cage Free Eggs, Yukon Gold Potatoes,  
Baby Bella Mushrooms, Tomatoes, Peppers, Manchego  
Cheese

\$17.00

#### BUILD YOUR OWN OATMEAL STATION

Steel Cut Oatmeal (DF,V)

Toppings to Include: Strawberries, Mixed Berries, Dates,  
Pistachio, Sliced Almonds, Golden Raisins, Toasted  
Coconut, Sun dried Banana, Granola, Dried Figs, Shaved  
Chocolate, Cinnamon, Honey, Agave, Cashew Milk

*(server attendant required - 1 per 75 guests)*

\$25.00

#### ORANGE BLOSSOM FRENCH TOAST

Berry Compote, Honey Butter, Sugarman of Vermont  
Maple Syrup

*(minimum 50 guests)*

\$18.00

#### WESTIN FRESH BY THE JUICERY

Assorted Pressed Juice Shooters:

Honeydew, Pear, Turmeric, Lemon Juice

Watermelon, Cucumber, Mint, Coconut Water

Beetroot, Acai, Pomegranate, Spinach, Coconut Desert

Flower Honey Juice

*(server attendant required - 1 per 50 guests)*

\$24.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## BREAKFAST MEATS & POTATOS

*Priced per person*

- Canadian Bacon \$8.00
- Grilled Ham \$8.00
- Chicken Apple Sausage \$9.00
- Vegan Plant Based Impossible Sausage \$10.00
- Hashbrowns | Shredded Potato, Caramelized Onions, Thyme, Salsa Verde, Ancho Ketchup \$9.00

## BREAKFAST SANDWICHES & WRAPS

*Priced per item. Minimum 60% of Final Guarantee*

- Breakfast Slider | Black Forest Ham Mini Croissant Five-Year Aged Cheddar Cheese, Cage Free Eggs, Chives \$14.00
- Pretzel Croissant | Cage Free Scrambled Eggs, Gruyere Cheese, Applewood Smoked Pork Loin \$16.00
- English Muffin | Chicken Sausage, Pepper Jack Cheese, Cage Free Eggs \$15.00
- Panini | Brie Cheese, Cured Tomatoes, Arugula, Cage Free Eggs, Sourdough Bread \$16.00
- Vegan Panini | Green Chiles, Chorizo, Egg Protein, Cheddar, Five Seed Bread \$16.00
- Vegetarian Breakfast Burrito | Edamame Bean Spread, Scrambled Tofu, Chipotle-Tomato Jam, Wilted Super Greens \$15.00
- Breakfast Wrap | White Cheddar Cheese, Roasted Tomatoes, Green Onions, Potatoes, Egg Whites \$15.00

## Breakfast Plates

All Plated Entrées Include:

Fresh Squeezed Orange Juice, Coffee and Tea Service

Baskets of Assorted Breakfast Pastries with Butter, Preserves, and Honey

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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#### ARIZONA PRIME (GF,DF)

4oz Grilled Beef Tenderloin,  
Cage Free Scrambled Eggs, Sweet Potato Hash, Blistered  
Asparagus, Broiled Roma Tomatoes, Green Peppercorn  
Glaze \$65.00

#### MANCHEGO & MUSHROOM EGG FLAN (GF)

Manchego and Mushroom Egg Flan  
Chicken Apple Sausage, O'Brien Potatoes, Roasted  
Peppers \$52.00

#### OLD WESTERN OMELET (GF)

Cage Free Eggs, Yellow Onions, Red Bell Peppers, Green  
Bell Peppers, Honey Smoked Ham, Aged Yellow Cheddar,  
Pork Sausage Links, Lyonnaise Potatoes, Blistered  
Tomatoes \$52.00

#### THE SUNRISE (GF,DF)

Fair Meadow Cage Free Scrambled Eggs, Sugar Cured  
Thick Slab Bacon, Roasted Roma Tomato, Lyonnaise  
Potato \$50.00

#### PLATED BREAKFAST ENHANCEMENTS

*Priced per item/per dozen*

- Fresh Pressed Honeydew, Turmeric, Pear, Lemon  
Juice \$12.00
- Sliced Harvest Fruit, Berries, Citrus Segments \$13.00
- Oatmeal Brûlée | Pumpkin Seeds, Cranberries, Golden  
Raisins, Agave Nectar \$10.00
- Organic Dark Chocolate Croissants \$11.00
- Granola Yogurt Parfait \$9.00
- Vegan Chia Seed Croissants- per dozen \$85.00

## Grab & Go Breakfast

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## BREAKFAST ON THE RUN

### Coffee & Tea Service

### INDIVIDUAL BOTTLED JUICE

*(Select 2, additional bottled juice - 6 per person)*

Orange, Cranberry, Grapefruit, Apple

### INDIVIDUAL CHILLED ITEMS

Fruit & Berry Cup

Assorted Flavor Greek Yogurt *(GF)*

### SWEET PASTRY BOX

*(Select 2)*

Croissant

Plain Bagel

Blueberry Muffin

Cheese Danish

Vegan Chia Seed Croissant

Served with assorted Jams, Cream Cheese, Sweet Butter

### HOT BREAKFAST SANDWICHES

*(Select 1, additional item - 12 per person)*

Breakfast Slider | Black Forest Ham Mini Croissant, Five-

Year Aged Cheddar Cheese, Cage Free Eggs, Chives

Breakfast Wrap | White Cheddar Cheese, Roasted

Tomatoes, Green Onions, Potatoes, Egg Whites

Panini | Brie Cheese, Cured Tomatoes, Arugula, Cage Free

Eggs, Sourdough Bread

Vegan Wrap | Just Eggs, Impossible Diced Sausage, Plant

Based Mozzarella, Scallions, Edamame \$55.00

## REFRESHMENT ENHANCEMENTS

*Priced per item*

- Regular and Diet Pepsi Products \$8.00
- Celsius Energy Drink \$10.00
- AMP Energy Drink \$11.00
- Vitamin Water \$10.00
- Fiji Mineral Water \$8.00
- Kierland Spring Water \$7.50
- Bottled AZ Lemonade Stand Lemonade \$9.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## Brunch

Priced per person

### Brunch Table

Pricing based on 60 minutes of continuous service.

Additional fee for guarantees less than 50 - 19 per person.

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## KIERLAND BRUNCH

### BREAKFAST

Coffee & Tea Service

Fresh Squeezed Orange, Grapefruit, Cranberry Juice

Butter Croissant, Sticky Buns, Seasonal Fruit & Gluten Free

Muffins with Sweet Butter, Fruit Preserves, Honey

Hand-Cut Martori Farms Fruits & Seasonal Berries

Smoked Salmon Table | House-Cured Salmon, Diced Red Onions, Roma Tomatoes, Chopped Eggs, Capers, Bagels, Cream Cheese, Chive Cream Cheese

Mediterranean Eggs Strata (GF) | Chicken Chorizo, Cage Free Eggs, Yukon Gold Potatoes, Baby Bella Mushrooms, Tomatoes, Peppers, Manchego Cheese

### CHEESE DISPLAY

Brie served with Fig Spread

Alpine Swiss with Dehydrated Pears & Apples

Rogue Creamery Smokey Blue, Toasted Almonds

Aged Gouda Strawberries & Chipotle Cashews

Sugar Hill Ranch Goat Cheese with Dried Apricots & Blueberries

Beehive Cheddar with Dried Cranberries

Sliced Baguettes, Grilled Focaccia, Water Crackers

## KIERLAND BRUNCH CONTINUES

### SALADS

Arugula & Radicchio (GF,DF,V) | Cannellini Beans,

Chickpeas, Pepperoncini, Roasted Red Peppers, Pickled Red Onions,

Preserved Lemon Vinaigrette

Quinoa & Roasted Sweet Potato (GF,DF,V) | Roasted Red Onions, Black Beans, Roasted Red Peppers, Fresh Herbs, Sherry Vinaigrette

### ENTREES

Achiote Marinated Sea Bass (GF) | Roasted Seasonal Vegetables, Cauliflower Puree, Green Apple Salsa

Skillet Tomato Chicken Breast (GF,DF) | Capers, Roasted Garlic, Green Beans

Cold Press Coffee Stout-Braised Short Ribs (GF,DF)

Crispy Brussels Sprouts, Pinot Noir Reduction

### SIDES

Roasted Rainbow Carrots (GF,DF,V) | Citrus-Mesquite

Honey Glaze

Assorted Artisan Rolls

### DESSERTS

Apple Pie, Strawberry Shortcake, Chocolate Mousse New York Cheesecake, Key Lime Pie

\$89.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## Brunch Enhancements

Enhancements for a minimum 60% of final guarantee.

Chef Attendant Fee -300 per chef. Server Attendant Fee - 300 per server.

### PACIFIC SHELF

A Selection of Mexican White Jumbo Shrimp, Marinated  
Mussels, Snow Crab Claws, Alaskan King Crab Legs  
Horseradish, Vodka-Spiked Tomato Horseradish Sauce,  
Mignonette, Lemons, Limes

*(based on 4 pieces per person)*

\$47.00

### WAFFLE STATION

Strawberries, Candied Pistachios,  
Powdered Sugar, Whipped Cream, Chocolate Chunks,  
Sugarman of Vermont Maple Syrup

*(minimum 50 guests, chef attendant required- 1 per 50  
guests)*

\$21.00

### TURKEY BREAST

Arizona Citrus-Brined Turkey Breast *(GF)*  
Caramelized Shallot & Sage Gravy  
Cabernet-Cranberry Sauce with Figs  
Brioche Rolls

\$27.00

### ORANGE BLOSSOM FRENCH TOAST

Berry Compote, Honey Butter,  
Sugarman of Vermont Maple Syrup

\$18.00

### NEW YORK STRIP LOIN

Espresso Crusted New York Strip Loin *(GF)*  
Mushroom Ragout, Horseradish Cream  
Sliced Focaccia

\$39.00

### HOT SAVORY "OATMEAL STYLE" QUINOA

Pomegranate Seeds, Flax Seed, Dried Fruit  
Applewood Smoked Turkey

\$20.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## WESTIN FRESH BY THE JUICERY

### Assorted Pressed Juice Shooters:

Honeydew, Pear, Turmeric, Lemon Juice

Watermelon, Cucumber, Mint, Coconut Water

Beetroot, Acai, Pomegranate, Spinach, Coconut Desert

Flower Honey Juice

*(server attendant required - 1 per 50 guests)*

**\$24.00**

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## Coffee Break

Morning & Afternoon selections priced per  
Person

## Wellness Breaks

Pricing based on 30 minutes of continuous service.

### ENERGIZE & MOTIVATE

Beet, Granny Smith, Tangerine Juice

Kale Tabbouleh Salad (*GF,DF,V*)

Dark Chocolate Berry Cluster with Toasted

Almonds \$31.00

### FOCUS & CONCENTRATE

Pomegranate Dark Chocolate Smoothie (*GF*)

Agave Smoked Salmon Wrap | Boursin Cheese, Tomatoes,  
Eggs, Chives, Capers, Dill, Whole Wheat Tortilla

Dark Chocolate Cherry Ganache Cups (*GF*) \$29.00

### REST & RECUPERATE

Grapefruit Ginger Spritzer | Mint, Ginger Elixir

Turkey Involtni (*DF*) | All Natural Turkey, Avocado Puree,  
Cured Tomato, Whole Wheat Involtni

Lavender Lemon Bars \$29.00

### CONNECT & COLLABORATE

Pressed Mango-Carrot Shooter

Almond Milk Overnight Oats (*DF,V*) | Sundried Banana &  
Seasonal Berries

Crudit  (*GF,DF,V*) | Crisp Carrots, Asparagus, Bell Peppers,  
Celery Sticks, Cauliflower Hummus \$29.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(*GF*) Gluten Free / (*DF*) Dairy Free / (*VEG*) Vegetarian / (*V*) Vegan

**Wellness Break Enhancements**

Please speak to your Event Manager to coordinate the following Wellness inspired breaks:

**APACHE BURDEN BASKET RITUAL**

Inspired by the Native American Apache tribe tradition of hanging a basket outside the home so visitors “leave their burdens at the door,” write one item burdening you unnecessarily, and feel the weight lift off your shoulders as you release it in our handmade Apache Burden Basket.

**HYPERVOLT RECOVERY STATION**

Continue the journey of release as you receive a percussion massage with our Hypervolt massage tool, and enjoy the aromatherapy surrounding you as the tension lifts, Hydrate with wellness water to ensure the process has concluded before re-entering your meeting refreshed.

**Morning Break**

Pricing based on 30 minutes of continuous service.  
Server Attendant Fee - 300 per server.

**HIKING TRAILS**

Create your Own Trail Mix  
Granola, Pumpkin Seeds, Sun Dried Fruits, M&Ms, Roasted Almonds, Dark Chocolate, Yogurt Covered Seasonal Dried Fruit, Kettle Corn, Toasted Coconut \$27.00

**ENERGY BOOST**

Apples, Oranges, & Bananas  
Assorted Deviled Eggs (GF) | Traditional and Beet-Caper Vegan Chia Seed, Coconut, Seasonal Pudding \$25.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.  
(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## YOGURT PARLOR

### Yogurt Bar

Greek Yogurt (*GF*), Granola, Strawberries, Blueberries,  
Dried Cranberries, Local Honey, Dried Apples,  
Chocolate Chips, Toasted Almonds, Pistachios,  
Nutella

*(server attendant required - 1 per 50 guests)*

\$25.00

## MORNING ENHANCEMENTS

*Priced per item/per person*

- Season's Best Whole Fresh Fruit- per item \$6.00
- Apple Sampling! Braeburn, Granny Smith, Fuji \$6.00
- Hand-Cut Seasonal Fruit \$13.00
- Southwest Snack Mix | Glad Corn, Chile-lime Cashews, Sunflower Seeds, Honey-Roasted Peanuts, Rice Crackers,
- Soy Nuts, Corn Nuts \$14.00
- Coconut Milk, Strawberry, Matcha, Honey Vanilla Smoothie \$12.00
- Fresh Pressed Honeydew, Turmeric, Pear, Lemon Juice \$12.00
- Chia Seed, Coconut, Chocolate Curls Pudding \$11.00

## ON THE GO

Truly Good Foods Healthy Trail Mix

Assorted Snack Bars

*LÄRABAR* Cashew Cookie

*Think!* Chunky Peanut Butter

Kate's Lemon Coconut Bars

TrEAT4U Sundried Fruit \$24.00

## FROM THE BAKERY

*Priced per dozen*

- Arizona Citrus Scones \$79.00
- Assorted Fruit & Nut Breakfast Breads \$79.00
- Baker's Basket! Muffins, Croissants, Danish Pastries \$81.00
- Warm Homemade Sticky Buns \$79.00
- Fruit Crumble Breakfast Bars \$78.00
- Selection of Bagels \$86.00
- Low fat & Traditional Cream Cheeses
- Streusel-Topped Coffee Cake (serves 15 guests) \$84.00

## Afternoon Break

Pricing based on 30 minutes of continuous service.

Server Attendant Fee - 300 per server.

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## COPPER STATE

Prickly Pear Lemonade

Mogollon Rim Mix | Dates, Pistachios, Pumpkin Seeds,

Chile Lime Cashews, Dried Cherries

Almond-wood Smoked Pork Wrap | Jalapeno Mustard

Aioli, Beehive Cheddar

Salt River Bars | Peanut Butter, Butterscotch \$32.00

## OLE

Watermelon Lime Aqua Fresca

Homemade Tortilla Chips (GF)

Guacamole, Salsa Fresca, Tomatillo Salsa, Chipotle Salsa

Churro Cheesecake Cookies

*(server attendant required - 1 per 50 guests)*

**\$29.00**

## CANDY JAR

Assorted Jellybeans

Assorted Gummy Bears

Swedish Fish

Lemon Heads

Hershey® Assorted Mini Candy Bars

Assorted Hard Flavored Candy

*(based on 4oz of candies per guest - 100 guest minimum)*

**\$29.00**

## MED

Warm Pita Bites & Crisp Local Vegetables

Roasted Garlic & Lemon Hummus, Cured Tomato & Olive

Tapenade, Tzatziki

Baklava Cups

Zero Proof Seasonal Sangria

*(server attendant required - 1 per 50 guests)*

**\$29.00**

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## BUILD YOUR OWN BREAK

Select (1) Item per category

### **ZERO PROOF**

*(select 1)*

Seasonal Sangria

Watermelon Lime Aqua Fresca

Cucumber Mint & Seltzer

Prickly Pear Lemonade

### **SWEET**

*(select 1)*

Churro Cheesecake Cookies

Salt River Bars

Peanut Butter, Butterscotch

Brown Butter Chocolate Chip Mesquite Cookies

Red Velvet Cookies

### **SAVORY**

*(select 1)*

Roasted Garlic & Lemon Hummus| Warm Pita Bites

Yuzu Infused Popcorn| Sesame Sticks, Soy, Chili Powder

Crudit  (GF)| Crisp Carrots, Asparagus, Bell Peppers,

Celery Sticks, Chile Crunch Yogurt

Tuna Poke Shooter (GF,DF)| Ginger Chile Soy, Citrus

Essence, Limu Seaweed, Green Onions \$29.00

## SWEET & SALTY

Warm Pretzel Sticks| Jalape o Mustard, Five Grain Mustard

Southwest Snack Mix| Glad Corn, Chile-Lime Cashews, Sunflower Seeds, Honey-Roasted Peanuts, Rice Crackers, Soy Nuts, Corn Nuts

Mini Eclairs, French Macarons (GF) \$27.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## FRESHLY POPPED KIERLAND KORN

Old Fashion Popcorn Machine Rental - \$300 per day

## TRADITIONAL FLAVORS

*(Select 1)*

Theater, Kettle Corn or White Popcorn *(GF)*

## INFUSED GOURMET FLAVORS

*(Select 2)*

Cheddar, Sea Salt Caramel, Ranch, Garlic Parmesan,

Jalapeño, Honey Mustard, Chili, Cinnamon Toast \$25.00

## AFTERNOON ENHANCEMENTS

*Priced per person/per item*

- Assorted Dried Fruits & Nuts \$9.00
- Hand-Cut Seasonal Fruit \$13.00
- Season's Best Whole Fresh Fruit \$6.00
- 74% Dark Chocolate Chips and Walnuts \$9.00
- Energy or Granola Bars \$7.00
- Haagen-Dazs Ice Cream Bar \$9.00
- Assorted Candy Bars \$7.00
- Individual Bags of Peanuts, Pretzels and Potato Chips \$6.00
- Individual Bags of Smart Food Popcorn \$6.00
- Freshly Popped Movie Theater-Style Popcorn \$7.00

## COOKIES & MILK

Assorted Freshly Baked Cookies | Chocolate Chip, White

Chocolate Macadamia, Snickerdoodle

Milk | Non-Fat, Chocolate, Almond \$24.00

## FROM THE BAKERY

*Priced per dozen*

- Espresso Chocolate Cookies \$75.00
- Oatmeal Raisin Cookies \$75.00
- Double Chocolate Chip Cookies \$75.00
- Assortment of Freshly Baked Cookies \$75.00
- Freshly Baked Brownies or Blondies \$78.00
- Vegan Assorted Cookies | Salted Chocolate Chip, Brownie, Horchata \$95.00
- No Bake Energy (GF) | Peanut Butter, Honey, Rolled Oats,
- Chia Seeds, Flaxseed \$85.00
- Chocolate Dipped Strawberries \$85.00
- Assorted Flavored Cheesecake Bites \$80.00
- Warm Soft Pretzels served with Dijon & Yellow Mustard \$85.00

## Refreshment Breaks

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

*(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan*



## 1 HOUR COFFEE BREAK

60 Minutes Continuous Service

Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$25.00

## 30 MINUTE COFFEE BREAK

30 Minutes Continuous Service

Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$20.00

## ALL DAY REFRESHMENT BREAK

8 Hours of Continuous Service

Starbucks® Regular & Decaf Coffee, Tazo Teas®, Iced Tea,  
Regular & Diet Pepsi Products, Bottled Water \$55.00

## HALF DAY REFRESHMENT BREAK

4 Hours of Continuous Service

Starbucks® Regular & Decaf Coffee, Tazo Teas®, Iced Tea,  
Regular & Diet Pepsi Products, Bottled Water \$40.00

## REFRESHMENTS

*Price based on consumption*

- Starbucks® Coffee and Tazo® Tea \$140.00 per gallon
- Fresh Brewed Teavana® Tea \$140.00 per gallon
- Starbucks® Coffee and Tazo® Tea \$95.00 per half gallon
- AZ Lemonade Stand Lemonade \$140.00 per gallon
- Organic Bottled Iced Tea \$9.00
- Bottled Cold Brew Iced Coffee \$12.00
- Premium Bottled Water \$8.50
- Kierland Bottled Spring Water \$8.00
- Perrier® Sparkling Mineral Water \$8.50
- Regular and Diet Pepsi® Products \$8.50
- Celsius Energy Drink \$10.00
- AMP Energy Drink \$11.00
- Orange or Grapefruit Juice \$65.00 per half gallon
- Bottled Specialty Juices and Nectars \$9.00
- V-8® Juice Strawberry Banana \$10.00
- Bottled AZ Lemonade Stand Lemonade \$10.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan



# Lunch

Priced per person

## Lunch Plates

### CHILLED PLATED LUNCH - TWO COURSE

*All Chilled Plated Entrees Include:*

- Warm Rolls & Butter
- Entree & Dessert Selection *(pre-select one for all guests)*
- Freshly Brewed Iced Tea, Coffee and Tea Service

#### SLICED BEEF TENDERLOIN (GF)

Artisan Green, Pickled Red Onions, Portobello Mushrooms,  
Roasted Red Peppers, Haricot Verts,  
Horseradish Cream  
\$68.00

#### GRILLED JUMBO SHRIMP (GF)

Sweet Gem Lettuce, Citrus Segments, Toasted Pine Nuts,  
Pomegranate-Blood Orange Vinaigrette  
\$65.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.  
(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## VEGAN POWER LUNCH BOWL

Plant Based Diced Salmon, Baby Greens, Spinach,  
Roasted Carrots, Quinoa, Edamame, Citrus Vinaigrette  
\$60.00

## DESSERT

*Select (1) Dessert*

Toffee Cheesecake | Graham Cracker Crust, Chocolate  
Décor, Whipped Cream  
Lemon Berry Tart | Whipped Cream  
Orange Scented Hazelnut Torte

## BABY ROMAINE WEDGE SALAD (GF,DF)

Grilled Chicken, Wild Rice, Lentil, Farro, Charred  
Broccolini, Roasted Carrots, Asparagus, Grilled Artichokes  
Saffron Tomato Dressing  
\$59.00

## ENHANCE YOUR PLATED LUNCH

*Priced per person. Minimum 100% of Final Guarantee.*

- Butternut Squash Soup \$8.00
- Lobster Bisque En Croute \$10.00
- Southwest Corn Chowder \$9.00
- Onions Soup En Croute \$8.00
- Strawberry Rhubarb Tart | Whipped Cream \$4.00
- Chocolate Decadence | Espresso Glaze, Berry  
Coulis \$4.00

## PLATED LUNCH - THREE COURSE

*All Plated Entrees Include:*

*Starter (pre-select one for all guests)*

Warm Rolls & Butter

*Entree (pre-select max 3 including vegetarian/vegan entree)*

*Dessert Selection (pre-select one for all guests)*

Freshly Brewed Iced Tea, Coffee and Tea Service

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## STARTERS

*Select (1) Starter*

Tomato Gazpacho (GF,DF,V)

Butternut Squash Soup (GF,DF,V) | Fuji Apple, Maple

Syrup, Soy Milk, Sherry, Nutmeg

Mediterranean Salad (GF) | Mixed Artisan Greens,

Marinated Feta, Olives, Pepperoncini, Cucumber, Tomato,

Oregano Vinaigrette

Crisp Romaine Salad | Shaved Parmigiano-Reggiano

Cheese, Cured Tomatoes, Focaccia Croutons, Smoked

Chile-Spiked Caesar Dressing

Yuma Greens (GF) | Vine-Ripe Tomatoes, Cucumbers,

Carrot-Parsnip Curls, Radish, Avocado Buttermilk Dressing

Super Greens (GF) | Spinach, Kale, Radicchio, Chopped

Egg, Tomato, Shaved Fennel, Quinoa, Edamame,

Caper Vinaigrette

## ENTRÉES

If you choose two or more entree proteins for your plated lunch function the entrees' sides will be the same for all guests.

The price for the higher priced entree will be charged for all choices.

### GRILLED PETITE FILET MIGNON (GF,DF)

Roasted Pee Wee Potatoes, Pinot Noir Sauce, Roasted

Cipollini Onion Garnish

\$79.00

## ENCHANCE YOUR STARTER

*Priced per person. Minimum 100% of Final Guarantee.*

- Lobster Bisque En Croute | Brandy Cream \$6.00
- Tomato & Burrata Salad | Heirloom Tomato, Balsamic Pearls, Micro Greens, Frisée, Roasted Garlic Olive Oil \$8.00
- Southwest Wedge | Iceberg Wedge, Blistered Corn, Cotija Cheese, Heirloom Tomatoes, Pickled Red Onions, Cornbread Croutons \$4.00
- Kale & Quinoa | Grape Tomatoes, Cauliflower Hummus, Sprouts, Citrus-Tahini Dressing \$7.00

### COLD PRESS COFFEE BRAISED SHORT RIB

Pima Grits, Forest Mushroom Compote, Asparagus, Red

Beets, Port Wine Reduction

\$70.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

PAN ROASTED ORGANIC CHICKEN BREAST (GF)

Horseradish Whipped Potatoes, Dijon Poultry Demi-Glace,

Roasted Whole Cremini Mushroom Garnish

\$67.00

FREE RANGE CHICKEN (GF)

Creamy Potato Purée, Arizona Citrus Glazed Carrots,

Baby Beets, Mushroom Madeira Glace

\$65.00

ORANGE BLOSSOM GLAZED SKUNA BAY SALMON

(GF,DF)

Red Quinoa Pilaf, Sauteed Fennel, Spinach Mandarin

Orange Segment Garnish

\$68.00

VEGAN BRAISED MUSHROOM & SPINACH RAVIOLI

Fire Roasted Tomato Sauce, Pepita Pesto, Wilted Kale

\$60.00

DESSERT

*Select (1) Dessert*

Apple Crumb Tart | Whipped Cream, Caramel Sauce

Vanilla Bean Cheesecake | Brownie Crumbles

Frangipane with Seasonal Fruit | Toppings Berry Coulis,

Micro Mint

FIVE-GRAIN MUSTARD GLAZED MORAN CHICKEN BREAST

Soft Parmesan Polenta, Red Wine Reduction, Seasonal

Crooked Sky Farm Vegetables

\$67.00

SEARED BARRAMUNDI (GF,DF)

Saffron Rice, Corn Relish, Haricot Verts, Aleppo Chile

Carrot Reduction

\$68.00

VEGAN TIKKA MASALA (GF)

Paneer, Chickpeas, Cauliflower, Heirloom, Tomatoes,

Ginger, Zucchini, Turmeric, Coriander, Garam Masala

\$60.00

VEGAN VEGETABLE ENCHILADA (GF)

Corn Tortilla, Red Enchilada Sauce, Pico De Gallo

\$60.00

ENHANCE YOUR DESSERT

*Priced per person. Minimum 100% of Final Guarantee.*

- Hazelnut Toffee Torte | Chocolate Decor \$4.00
- Triple Citrus Tart | Torched Meringue \$4.00
- Milk Chocolate Caramel Torte | Chocolate Crumbles \$4.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## Lunch Tables

Pricing based on 60 minutes of continuous service.

Additional fee for guarantees less than 25 guests- 23 per person.

All buffets include iced tea and coffee service.

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## PICK ME, PICK ME

### SOUPS *(Select 1)*

Southwest Corn Chowder *(GF)*

Seafood Gumbo *(GF,DF)*

Butternut Squash Soup *(GF,DF,V)*

Vegetable Minestrone *(GF,DF,V)*

Chicken Enchilada *(GF)*

Tomato Basil *(GF,DF,V)*

### SALADS

*(Select 2, additional items - 5 per person)*

Fruit & Berry Salad

Old Fashioned Potato *(GF)*

Farmer's Garden | Cherry Tomato, Shaved Carrot,

Watermelon Radish, Cucumber, Pea Sprouts, Buttermilk

Emulsion *(GF)*

Tri Color Rotini Pasta Salad | Bocconcini, Tomato,

Cucumber, Kalamata Olives, Julienne Soppressata, Italian

Vinaigrette

Quinoa & Roasted Sweet Potato *(GF,DF,V)* | Roasted Red

Onions, Black Beans, Roasted Red Peppers, Fresh Herbs,

Sherry Vinaigrette

Antipasti | Salami, Capicola, Mortadella, Kalamata Olives,

Artichoke, Manchego Cheese, Piquant Peppers, White

Balsamic Essence

Arizona Chopped Salad *(GF,DF,V)* | Romaine, Green Leaf,

Heirloom Tomatoes, Green Onions, Sliced Jalapenos,

Roasted Corn, Cilantro, Lime Wedges, Avocado

Vinaigrette

## PICK ME, PICK ME CONTINUED

### SANDWICHES

*(Select 2, additional items - 9 per person)*

Smoked Turkey Croissant | Sugar-Cured Bacon, Green Leaf

Lettuce, Sliced Tomatoes, Swiss, Cured Tomato Aioli

Italian Hoagie | Salami, Capicola, Mortadella, Provolone,

Tomatoes, Pepperoncini, Balsamic Cipollini Onion Aioli,

Hoagie Bun

Jambon Beurre | Smoked Pork Loin, Black Forest Ham,

Brie Cheese, French Baguette

Southwest Chicken Sandwich | Chipotle Chicken, Bibb

Lettuce, Pepper Jack Cheese, Avocado Aioli, Ciabatta Roll

Shaved Roast Beef Top Sirloin Sandwich | Caramelized

Carefree Distillery Bourbon Onions, Bibb Lettuce, Sharp

White Cheddar, Horseradish Cream, Baguette

### VEGETARAIN *(Select 1)*

Southwest Gluten-Free Wrap | Grilled Portobello

Mushrooms, Roasted Red Peppers, Alfalfa Sprouts, Grilled

Squash, Asparagus, Black Bean Smear

Vegan Seed | Grilled Zucchini, Squash, Portobello,

Roasted Red Peppers, Edamame Hummus

Roasted Tomato & Fresh Mozzarella Sandwich | Arugula,

Pesto, Aged Balsamic, Ciabatta Roll

Plant Based | Tofurky Smoked Ham, Cheddar Cheese,

Whole Grain Mustard, Five Seed Bread

### DESSERTS

Chocolate Hazelnut Cake Bites & Mini Apple Crumb Tarts

\$67.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

*(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan*

## PICK ME, PICK ME ENHANCEMENTS

*Priced per person. Minimum 60% of Final Guarantee.*

- Vegan Split Pea Soup \$7.00
- Tomato Gazpacho \$6.00
- Traditional Egg Salad & Tuna Salad \$14.00
- Build-Your-Own Chicken Caesar Salad Station | Herb-Marinated Grilled Diced Chicken, Crisp Hearts of Romaine, Diced Tomatoes, Black Beans, Queso Fresco, Parmesan Cheese, Cornbread Croutons, Focaccia Croutons, Classic Caesar Dressing, Chipotle-Lime Caesar Dressing \$20.00
- Baked Potato Bar | Sour Cream, Bacon, Chives, Shredded Cheddar, Whipped Butter, Scallions \$14.00
- Desert Stir-Fry (Gluten Free & Vegan) | Cured Tomatoes, Broccolini, Snap Peas, Mushrooms, Carrots, Roasted Red Peppers, Quinoa, Tomatillo-Soy Ginger Glaze \$16.00
- Brownies and Blondies \$8.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan



## FARMERS MARKET

### SOUP

*(Select 1)*

Butternut Squash Soup (GF,DF,V)

Vegetable Minestrone (GF,DF,V)

Tomato Basil (GF,DF,V)

### LETTUCE & GRAINS

Maya Farms Organic Field Greens

Arugula, Spinach, Radicchio

Bulgur Wheat

### TOPPINGS

Heirloom Tomatoes, Black Beans, Chopped Eggs, Assorted

Olives, Sunflower Seeds, Pumpkin Seeds,

Sundried Fruits, Red Onions, Asparagus Tips,

Blistered Corn, Grilled Spring Squash, Chopped Bacon,

Cucumber, Peppadew Peppers, Croutons

### CHEESES

Queso Fresco, Blue Cheese, Shaved Parmesan-Reggiano

### PROTEINS

Adobo Spiced Skirt Steak (GF,DF)

Grilled Chicken Breast (GF,DF)

Oven-Roasted Shrimp (GF,DF) *(3 pieces per person)*

### DRESSINGS

White Balsamic Vinaigrette, Avocado Ranch

Olive Oil and Balsamic

Noble Bread Sesame Rolls

### DESSERTS

Lemon Brownies, Pecan Bars \$79.00

## MARKET PLACE ENHANCEMENTS

*Priced per person. Minimum 60% of Final Guarantee.*

- Baked Potato Bar | Sour Cream, Bacon, Chives, Shredded Cheddar, Whipped Butter, Scallions \$14.00
- Noble Bread Company Bread Display | Lavash, Focaccia, Ciabatta \$9.00
- Gourmet Grilled Cheese | Select (2) | Roast Beef, Aged Cheddar, Cured Tomato or Brie & Fig Compote or Pepperjack, Roasted Poblanos, Roasted Tomato or Black Forest Ham, Gouda, Caramelized Onions \$18.00
- Vegan Plant Based Tuna Poke | White Shoyu, Agave Chili Sauce, Citrus Essence, Sesame Oil, Mirin, Green Onions, Limu Seaweed \$26.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## FROM SCRATCH

SOUP | SALAD *(Select 2, additional items - 6 per person)*

Vegetable Minestrone *(GF,DF,V)*

Southwest Corn Chowder *(GF)*

Tomato Basil Soup *(GF,DF,V)*

Heirloom Tomato Gazpacho Salad *(V)* | Tomatoes,

Cucumbers, Kalamata Olives, Herb Vinaigrette

Tabouleh Salad *(V)* | Bulgar Wheat, Garlic, Parsley, Tomato,

Cucumber, Pomegranate Seed, Lemon Vinaigrette

Farmer's Garden *(GF)* | Cherry Tomato, Shaved Carrot,

Watermelon Radish, Cucumber, Pea Sprouts, Buttermilk

Emulsion

Arizona Chopped Salad *(GF,DF,V)* | Romaine, Green Leaf,

Heirloom Tomatoes, Green Onions, Sliced Jalapenos,

Roasted Corn, Cilantro, Lime Wedges, Avocado Vinaigrette

Spinach & Arugula Salad *(GF)* | Sphinx Farms Dates, Abbey

Lee Farms Tomatoes, Black Mesa Ranch Goat Cheese,

Strawberry Balsamic Vinaigrette

ENTRÉES *(Select 2, additional items - 16 per person)*

Chicken Tagine *(DF)* | Roasted Vegetable Couscous, Olive

Relish, Saffron Reduction

Chicken Maderia *(GF,DF)* | Roasted Potato, Sautéed

Mushrooms, Maderia Reduction

Grilled Chipotle Spiced Skirt Steak *(GF,DF)* | Cilantro Lime

Rice, Jalapeno Pico

Cast Iron Seared Skuna Bay Salmon *(GF,DF)* | Butternut

Squash Emulsion, Mandarin Orange Relish

## FROM SCRATCH CONTINUES

Bistecca *(GF,DF)* | New York Strip Steak, Preserved Lemon,

Roasted Garlic, Caramelized Onions, Sautéed Spinach

Desert Springs Barramundi *(DF)* | Toasted Quinoa,

Broccolini, Jumbo Lump Crab Nage

Vegan Plant Based Impossible Meat Balls | Roasted Garlic,

Torn Basil, Shredded Mozzarella, Arrabiata Sauce

VEGETABLES *(Select 1)*

Lemon & Olive Oil Roasted Vegetables

Agave Glazed Baby Carrots

Roasted Beets

Seasonal Baby Squash Blend

Haricot Verts

Cauliflower Casserole Flan

STARCHES *(Select 1)*

Yukon Gold Mashed Potato

Wild Rice Lentil Pilaf

Herb Roasted Fingerling Potato

Butternut Squash Risotto

Seasonal Vegetable Couscous

DESSERTS

*(Select 2, additional item - 6 per person)*

Red Velvet Cake Bites

Oreo Cheesecake

Berry Cream Tarts

Chocolate Espresso Mousse Cups *(GF)*

Chocolate Dipped Coconut Macaroons *(GF)* \$82.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

*(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan*

## SANTORINI

Greek Salad (GF) | Romaine, Cucumber, Tomato, Kalamata Olives, Feta Cheese, Red Onions, Peppadew Peppers, Oregano Vinaigrette

Arugula & Radicchio (GF,DF,V) | Cannellini Beans, Chickpeas, Pepperoncini, Roasted Red Peppers, Pickled Red Onions, Lemon Vinaigrette

Flat Bread & Dip | Sumac Hummus, Tzatziki, Baba Ghanoush, Mediterranean Flat Bread

Chicken Tagine (DF) | Roasted Vegetable Couscous, Olive Relish, Saffron Reduction

Seared Barramundi (GF) | Wilted Spinach, Lemon Caper Sauce, Roasted Garlic Tomato Relish

Beef Souvlaki (GF) | Basmati Rice, Grilled Lemons, Chermoula

Charred Broccolini & Roasted Red Peppers (V)

Baklava Cups & Greek Butter Almond Cookies

**\$77.00**

## SANTORINI ENHANCEMENTS

*Priced per person. Minimum 60% of Final Guarantee.*

- Spinach & Arugula Salad | Sphinx Farms Dates, Abbey Lee Farms Tomatoes, Black Mesa Ranch Goat Cheese, Strawberry Balsamic Vinaigrette **\$8.00**
- Tabouleh Salad | Bulgar Wheat, Garlic, Parsley, Tomato, Cucumber, Pomegranate Seed, Lemon Vinaigrette **\$9.00**
- Bistecca | Grilled NY Strip Steak, Arugula, Sautéed Onions, Lemon Olive Oil **\$18.00**
- Vegan Moussaka | Roasted Eggplant, Vegan Chorizo, Onions, Black Beans, Charred Tomato, Vegan Roasted Garlic Bechamel **\$17.00**

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## HEALTHY CHOICES

Crisp Kale Salad (GF,DF,V) | Fire-Roasted Corn,  
Cranberries, Pumpkin Seeds, Edamame, Pomegranate  
Vinaigrette

Heirloom Tomato Gazpacho Salad (GF,DF,V) | Tomatoes,  
Cucumbers, Kalamata Olives, Herb Vinaigrette

Haricot Vert Salad (GF,DF,V) | Shaved Red Onions,  
Radicchio, Toasted Almonds, Yellow Pea Tendrils, Roasted  
Shallot Vinaigrette

Grilled Chicken Breast (GF,DF) | Roasted Sweet Potato  
Hash, Roasted Garlic, Rosemary Roasted Chicken Glace

Cast Iron Seared Skuna Bay Salmon (GF) | Butternut  
Squash Emulsion, Mandarin Orange Relish

Roasted Seasonal Squash and Carrots (GF,DF,V)

Yukon Gold Potato (GF)

Wild Rice & Lentil Pilaf (GF,DF,V)

Yogurt Honey Panna Cotta with Strawberry

Thyme Consume (GF) 77

## HEALTHY CHOICES ENHANCEMENTS

*Priced per person. Minimum 60% of Final Guarantee.*

- Watermelon & Feta Salad | Lime Essence, Serrano Chile \$6.00
- Quinoa Salad | Smoked Turkey, Edamame, White Cranberry Vinaigrette \$6.00
- Pickled Beets & Goat Cheese with Pistachios \$7.00
- Desert Springs Barramundi | Toasted Quinoa, Broccolini, Jumbo Lump Crab Nage \$17.00
- Dark Chocolate, Pumpkin Seed & Sea Salt Bark \$8.00
- Dark Chocolate Avocado Cups \$9.00
- Grilled Vegan Plant Based Chicken | Blistered Asparagus, Saffron Basmati, Artichoke & Black Olive Caponata \$18.00
- Plant Based Salmon Power Bowl | Kale, Shaved Red Cabbage, Edamame, Quinoa, Scallions, Carrot Curls, Green Goddess Dressing \$26.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## IL PRANZO

Caesar Salad | Crisp Romaine Hearts, Focaccia Croutons,  
Parmesan-Reggiano, Creamy Dressing

Caprese Salad (GF) | Heirloom Tomato, Ciliegine

Mozzarella, Chiffonade Basil, Arugula, Olive Oil, White  
Balsamic

Antipasti Salad | Chopped Iceberg, Orzo Pasta, Julienne  
Salami, Capicola, Pepperoncini, Roasted Red Peppers,  
Italian Dressing

Chicken Bruschetta (GF,DF) | Roasted Tomato, Roasted  
Garlic, Basil, Aged Balsamic

Cod Cacciatore Style (GF,DF) | Mixed Peppers, Black  
Olives, Roasted Rosemary Potato, Tomato Broth

Short Rib Bolognese | Rigatoni Pasta, Parmesan Cheese,  
Green Peas, Shaved Basil

Lemon & Olive Oil-Roasted Vegetables | Asparagus,

Cauliflower, Roasted Red Peppers

Shaved-Parmesan-Reggiano

Ciabatta

Olive Oil

Tiramisu & Citrus Pistachio Crusted Cannoli

\$77.00

## IL PRANZO ENHANCEMENTS

*Priced per person. Minimum 60% of Final Guarantee.*

- Vegetable Minestrone | Fresh Basil, Grated  
Parmesan \$6.00
- Traditional White Bean Soup | Shredded Smoked  
Ham \$7.00
- Italian Sausage | Spicy Tomato Sauce, Sweet Peppers,  
Onions \$12.00
- Gluten-Free Penne Pasta | Roasted Red Peppers, Baby  
Carrots, Broccoli Rabe, Roasted Garlic, Pumpkin Seed  
Pesto \$14.00
- Chicken Parmesan | Arrabbiata Sauce, Parmesan,  
Mozzarella Cheese \$16.00
- Ricotta Cheese Cheesecake \$8.00
- Anise Pistachio Biscotti \$8.00
- Plant Based Impossible Meat Balls | Roasted Garlic,  
Torn Basil, Shredded Mozzarella, Arrabiata  
Sauce \$17.00
- Gluten Free/Vegan Cauliflower Pizza | Kale Pesto,  
Blistered Corn, Broccolini, Grape Tomato, Vegan  
Cheese, Pickled Red Onions, Shaved Radish \$16.00

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## SOUTHWEST INSPIRATIONS

House-Made Tortilla Chips (GF) | Salsa Fresco, Salsa Verde Verde Salad (GF) | Chopped Romaine, Cucumbers, Pickled Onions, Queso Fresco, Tomatillo Lime Vinaigrette  
Southwest Quinoa (DF,V) | Heirloom Tomatoes, Butternut Squash, Kidney Beans, Red Onions, Cilantro, Lime-Jalapeño Dressing  
Fajita Bar  
Grilled Adobo-Spiced Skirt Steak (GF,DF),  
Achiote-Roasted Chicken (GF,DF),  
Bell Peppers and Onions  
Warm Flour Tortillas  
Pico De Gallo, Morita Chile Salsa, Guacamole, Sour Cream, Grated Cheddar Cheese, Lime Wedges, Shaved Cabbage, Assorted Hot Sauces  
Green Chile Tamales (GF) | Pasilla Chile Sauce  
Pinto Bean Stew (V), Tomato, Cilantro  
Mexican Rice (V)  
Crème Caramel Flans (GF)  
Ancho Chile Chocolate Cake Bites (GF)  
\$77.00

## Grab & Go Lunch

Lunches are bagged and sorted for the ease of your attendees.

Quantities of each sandwich, wrap or salad must be confirmed at time of final guarantee.

## SOUTHWEST INSPIRATIONS ENHANCEMENTS

*Priced per person. Minimum 60% of Final Guarantee.*

- Guacamole | Tri-Colored Tortilla Chips \$9.00
- Pozole | Pork, Hominy, Green Chile \$12.00
- Chicken Tortilla Soup | Shredded Cabbage, Lime Wedges \$10.00
- Sedona Greens | Charred Corn, Jicama, Radishes, Black Beans, Chipotle Ranch \$8.00
- Sizzling Shrimp Fajitas | Onions, Peppers, Cilantro (3 Pieces per person) \$23.00
- Pescado Vera Cruz | Cilantro Black Bean Relish, Vera Cruz Sauce \$21.00
- Charred Grilled Chicken Breast | Honey-Pasilla Glaze \$18.00
- Cheese Enchiladas | Tomatillo Sauce, Grated Jack \$9.00
- Churros | Warm Chocolate Dipping Sauce \$11.00
- Plant Based Taco | Vegan Chorizo, Impossible Beef®, Cilantro, Peppers, Onions, Tomatoes \$16.00
- Plant Based Shrimp Molcajete | Chorizo, Tomato, Cilantro, Garlic, Diced Poblano, Tomato Broth \$26.00

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## GRAB & GO

Whole Fruit

Individual Bag of Potato Chips

*SALAD (Select 1, additional item -6 per person)*

Tri-Color Rotini Pasta Salad

NY Deli Potato Salad

Quinoa and Roasted Sweet Potato Salad

Tomato Cucumber Salad

*SANDWICHES (Select 2, additional item - 10 per person)*

Arizona Cobb Salad Wrap

Grilled Chicken Caesar Wrap

Black Forest Ham Wrap

Smoked Turkey Croissant

Italian Hoagie

Jambon Beurre

Southwest Chicken Sandwich

Shaved Roast Beef Top Sirloin Sandwich

Smoked Salmon Bowl

Southwest Chop Salad

*VEGETARIAN (Select 1)*

Southwest Gluten-Free Wrap

Vegan Seed Sandwich

Roasted Tomato & Fresh Mozzarella Sandwich

*DESSERT (Select 1)*

Snicker Doodles

Red Velvet Cookies

Fudge Brownies

Butterscotch Blondies \$65.00

## GRAB & GO ENHANCEMENTS

*Priced per person/per item*

- Seasonal Sliced Fruit & Berry Cup \$7.00
- Farro Salad \$7.00
- Roasted Vegetable Antipasto Salad \$7.00
- Pretzel Bags \$6.00
- Stacy's Pita Chips \$7.00
- Pop Chips \$7.00
- Assorted Wrapped Candy Bars \$6.00
- Vitamin Water \$10.00
- Fiji® Mineral Water \$8.00
- Perrier® Sparkling Mineral Water \$8.00
- Kierland Bottled Spring Water \$7.50
- Regular and Diet Pepsi® Products \$8.00
- Celsius Energy Drink \$10.00
- AMP Energy Drink \$11.00
- Bottled AZ Lemonade Stand Lemonade | Traditional, Prickly Pear, Strawberry \$9.00

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# Reception

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## Hot & Cold Canapes

Stationed or Butler Passed.

All pricing is per item.

Minimum of 50 peices per item ordered.

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## NORTH RIM SELECTIONS (COLD)

### 12 Each/Per Canape

*Minimum of 50 each per item ordered.*

Southwest Chicken Tostada (GF) | Cilantro, Ancho Crema  
Parma Prosciutto Wrapped Asparagus (GF) | Candied  
Lemon Zest  
Black Mesa Ranch Goat Cheese Crostini | Cured  
Tomatoes, Slow Roasted Shallots, Fig Reduction  
Vegan Asparagus Bundle (GF,DF) | Chives, Red Pepper  
Whipped Brie & Apple Chutney | Toasted Brioche  
Southwest Chicken Pinwheels | Spicy Cream Cheese &  
Flour Tortilla  
Vegetable Napoleon (GF) | Parmesan Crisp  
Vegan Black Bean Corn Tostada Cup (GF)  
Vegetable Wonton Cone  
Prosciutto Wrapped Melon Skewer (GF) | Cream Cheese,  
Red Pepper  
Goat Cheese & Fresh Pomegranate Crostini

## SOUTH RIM SELECTION (COLD)

### 14 Each/Per Canape

*Minimum of 50 each per item ordered.*

Slow Roasted Beef Tenderloin | Cherry Jam, Avocado Oil  
Rubbed Crostini  
Sesame Ahi Tuna Spring Roll Cone | Seared Rare Tuna,  
Daikon, Red Pepper  
Oak Smoked Salmon Rose | Crème Fraiche, Dill  
Maine Lobster Crostini | Lime Chervil Aioli, Brioche  
Antipasto Skewer (GF) | Kalamata Olives, Cured Tomatoes,  
Mozzarella, Salami  
Chipotle Plum Duck Breast on a Blue Cornbread  
Beef Tenderloin & Boursin Cheese | Pickled Red Onions,  
Blue Corn Cake  
Lobster & Mango | Brioche Crostini

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## NORTH RIM SELECTIONS (HOT)

### 12 Each/Per Canape

*Minimum of 50 each per item ordered.*

Portobello Mushroom Arancini | Charred Tomato Coulis  
Chicken Lemongrass Pot Sticker **(DF)** | Ginger, Soy, Scallion  
Dipping Sauce  
Maple Sage Butternut Squash Croquette  
Vegan Buffalo Chicken Cauliflower Croquette  
Four Cheese Calzone | Tomato Basil Sauce  
Beef Manchego Empanada | Chimichurri  
Crab Rangoon | Sweet & Sour Sauce  
Vegetable Spring Roll | Hoisin Dipping Sauce  
Chile Lime Chicken Kabob **(GF,DF)** | Saffron Tomato  
Reduction  
Green Chile Chicken Empanada | Avocado Crema  
Southwest Vegetable Empanada | Peruvian Aji Amarillo  
Vegan Mac & Cheese Popper | Fire Roasted Tomato Sauce  
Sesame Breaded Chicken Satay | Coconut Ginger Sauce

## SOUTH RIM SELECTIONS (HOT)

### 14 Each/Per Canape

*Minimum of 50 each per item ordered.*

Shrimp Casino | Lemon Reduction  
Chicken Wellington | Truffle Demi-Glaze  
Peking Duck Pot Sticker | Chile Infused Plum Sauce  
Coconut Lobster Skewer | Coconut Milk Curry Reduction  
Bacon Wrapped Short Rib Skewer | Barolo Reduction  
Jalapeño Bacon Wrapped Scallop **(GF)** | Arizona Citrus  
Cream  
Lamb Samosa  
Jonah Crab Cake | Green Chile Remoulade  
Beef Tenderloin Wellington | Tuscan Wine Reduction  
Cranberry Brie Jalapeno Poppers  
Lobster & Corn Empanada | Aji Picante Sauce  
Rice Paper Wrapped Shrimp **(GF)** | Ginger Cilantro Dipping  
Sauce

## Reception Displays

Reception tables require a minimum order of 20 guests.

All station quantities must be confirmed for the full event attendance guarantee.

Pricing is per person and based on stated number of pieces per person or 60 minutes of continuous service.

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## GRAZE BOARD

*Based on 6oz per guest*

Assorted Italian Meats: Mortadella, Prosciutto,  
Soppressata, Salami  
Grilled Seasonal Vegetables  
Assorted Cheeses: Manchego, Cambozola, Provolone,  
Marinated Fresh Ciliegine Mozzarella  
Marinated Citrus Fresh Herb Olives, Cured Tomato,  
Peppadew Peppers, Grilled Artichokes, Charred  
Fennel \$39.00

## FARMERS MARKET CRUDITE

Grilled Vegetables: Asparagus, Artichokes, Seasonal  
Squash, Sweet Peppers, Portobello Mushrooms  
Crisp Vegetables: Cucumber, Jicama, Heirloom Tomato,  
Baby Carrot, Radish, Celery  
Beet Hummus, Tumeric Yogurt, Roasted Green Chile  
Ranch Dip, Olive Tapenade \$27.00

## HUMMUS PLANK

Classic Hummus Beet Hummus, Black Bean Hummus,  
Aleppo Pepper Hummus, Edamame Hummus  
Warm Pita Bites, Assorted Crackers \$31.00

## IMPORTED & DOMESTIC CHEESE BOARD

*Based on 8oz per guest*

Brie served with Fig Spread  
Alpine Swiss with Dehydrated Pears & Apples  
Rogue Creamery Smokey Blue, Toasted Almonds  
Aged Gouda Strawberries & Chipotle Cashews  
Sugar Hill Ranch Goat Cheese with Dried Apricots &  
Blueberries  
Beehive Cheddar with Dried Cranberries  
Sliced Baguettes & Water Crackers \$39.00

## MEZZA TABLA

Assorted Pickled Seasonal Vegetables  
Citrus & Chile Marinated Olives  
Stuffed Grape Leaves  
Tabouleh  
White Bean Salad Tossed Greek Oregano Vinaigrette,  
Hummus, Baba Ghanoush, Tzatziki  
Warm Pita Bites \$36.00

## Reception Carving Stations

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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Stations must have a minimum of 60% of final guarantee.

Pricing is per item and based on stated number of pieces per person or 60 minutes of continuous service.

Chef Attendant Fee - 300 per chef.

#### BEEF TENDERLOIN

*Serves 18 - 3oz portions*

Citrus & Chile Rubbed Beef Tenderloin (GF,DF)

Chimichurri

Poppy Seed Rolls \$825.00

#### NEW YORK STRIP LOIN

*Serves 20 - 6oz portions*

Five Grain Mustard-Crusted New York Strip Loin (GF,DF)

Roasted Shallot Reduction

Horseradish Cream

Kona Roll \$775.00

#### PRIME RIB OF BEEF

*Serves 25 - 6oz portions*

Salt Crusted Prime Rib (GF,DF)

Caramelized Onion Au Jus

Horseradish Cream \$795.00

#### ACHIOTE TURKEY BREAST

*Serves 20 - 3oz portions*

Achiote Turkey Breast (GF,DF)

Thyme Citrus Gravy

Orange Cranberry Sauce

Brioche Rolls \$555.00

#### SLOW ROASTED RACK OF LAMB

*Serves 5 - 2oz portions - (10) rack minimum order*

Rosemary Garlic Colorado Lamb Rack (GF,DF)

Roasted Artichoke Peperonata, Tzatziki,

Crumbled Feta, Pita \$198.00

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## DESSERTS BY THE DOZEN

*Priced per dozen. Minimum (3) dozen of the same flavor.*

- Carrot Cake Strip \$127.00
- Red Velvet Bites \$125.00
- Key Lime Tart \$131.00
- Marjorlaine (Gluten Free) \$132.00
- Miniature Fruit Tarts \$135.00
- Guinness Dark Chocolate Bites \$127.00
- Oreo Cheesecake \$135.00
- Plain Cheesecake Bites \$125.00
- Chile Chocolate Bars (Gluten Free) \$130.00
- Chocolate Crunch Bar \$131.00
- Mango Passion Fruit (Gluten Free) \$139.00
- Strawberry Shortcake Shooter (Gluten Free) \$129.00
- Mocha Tart \$131.00

## ENHANCE YOUR RECEPTION WITH A GOURMET COFFEE AND TEA STATION

Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Chocolate Shavings, Honey & Lemon, Cinnamon Sticks,  
Whipped Cream, Orange Curl  
Assortment of Flavorings: Sugar-Free Caramel,  
Hazelnut, White Chocolate Sauce, Spicy Chocolate, Irish  
Cream, Toasted Almond Mocha, Toffee Nut \$29.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## Above & Beyond

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Minimum of 4 Stations and 30 Guests.

Priced per person

### Above & Beyond Stations

Minimum of 4 stations and 30 guests.

All station quantities must be confirmed for the full event attendance guarantee.

Pricing is per person and based on stated number of pieces per person or 60 minutes of continuous service.

Chef Attendant Fee - 300 per Chef. Server Attendant Fee - 300 per Server.

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## THE GREENS

### *Select (3) Salads*

Southwest Caesar (GF) | Crisp Romaine Hearts, Tajin, Cotija Cheese, Cured Tomato, Roasted Corn Kernels, Roasted Poblano Caesar Dressing

Copper State Grain Bowl (DF,V) | Wellness Greens, Edamame, Quinoa, Lentils, Wild Rice, Pepperoncini, Cucumber, Roasted Red Peppers, Red Onion, Heirloom Tomato, Arizona Citrus Aji Vinaigrette

Arugula Salad (GF) | Sundried Cherries, Goat Cheese, Radicchio, Sherry Vinaigrette

Shaved Brussels Sprouts & Red Cabbage (DF,V) | Dehydrated Strawberries, Apples, Toasted Pepitas, Carrot Curls, Pomegranate Balsamic Vinaigrette

Artisan Mixed Greens (DF,V) | Heirloom Tomato, Cucumber, Carrot, Radish, Avocado Vinaigrette \$35.00

## BUILD YOUR OWN SLIDER

### *Based on 4 Sliders per person*

Arizona Prime Beef Burger (GF,DF)

Quinoa Slider (GF,DF)

Shrimp Patty (DF)

Accompanied by: Ketchup, Mustard, Mayonnaise, Roasted Garlic Aioli, Black Bean Relish, Mango Pico De Gallo, Shaved Lettuce, Roma Tomato, Diced Red Onions

Noble Bread Slider Bun \$46.00

## POTATO BAR

### *Select (2) Types of Potatoes*

Roasted Garlic Yukon Gold Masked Potatoes (GF)

Sweet Potato Wedge Agave Nectar (GF,DF,V)

Baked Potato (GF,DF,V)

Southwest Red Bliss Smashed (GF)

Assortment of Toppings | Crisp Pancetta, Asparagus, Sour Cream,

Aged Cheddar Cheese, Pepper Jack Cheese, Roasted Chiles, Mikes Hot Honey

Sauteed Mushrooms (GF,DF,V) | Chef's Blend of Seasonal Mushrooms, Garlic, Shallots, Truffle Essence \$37.00

## KEBAB STATON

### *Based on 3 Kebabs per person*

*Select (3) Kebabs*

Chicken (GF,DF) | Mint Lime Rice, Massaman Curry Sauce

Beef (GF,DF) | Sweet Plantains, Chimichurri

Shrimp (GF,DF) | Roasted Vegetables, Arizona Citrus Cream

Herb Roasted Vegetable (GF,DF,V) | Roasted Red Pepper Coulis

\$49.00

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## BEEF TENDERLOIN SAUTÉ STATION

*Based on 4 oz. per person*

*Chef attendant required— 1 per 100 guests*

Herb Marinated Beef Tenderloin Medallions  
Foie Gras Demi, Roasted Shallot Reduction,  
Truffle Mushroom Risotto 55

## TUNA TATAKI

*Cased on 4 oz. per person*

*Chef attendant required— 1 per 100 guests*

Flash Seared Hawaiian Ahi Tuna  
Seasoned with Tōgarashi Seasoning  
Steamed Rice, Green Onions, Daikon Sprouts,  
Ginger Ponzu Sauce \$51.00

## SUSTAINABLE SEAFOOD BAR

*Based on 5 pieces per person*

Mexican White Jumbo Shrimp  
Marinated Green Lip Mussels  
Snow Crab Claws  
Red King Crab Legs  
Horseradish, Vodka-Spiked Tomato  
Horseradish Sauce, Mignonette, Lemons, Limes \$60.00

## NEW YORK STRIP LOIN

*Based on 6oz. per person*

*Chef attendant required— 1 per 100 guests*

Five Grain Mustard-Crusted New York Strip Loin  
Cabernet Reduction, Horseradish Cream,  
Kona Roll \$49.00

## DESERT SPRINGS BARRAMUNDI

*Based on 4 oz. per person*

Desert Springs Barramundi (GF,DF)

Mango Salsa, Guacamole, Pickled Cabbage, Salsa Fresca,  
Limes, Shredded Radish, Black Bean Corn Pico, Tostada,  
Cilantro Onions  
Assorted Hot Sauces \$49.00

## SUSTAINABLE SEAFOOD BAR ENHANCEMENTS

*Priced per piece. Minimum 50 pieces per item.*

- Peeled Jumbo Mexican White Shrimp \$13.00
- Pacific Oysters on the Half Shell \$10.00
- Red King Crab Legs \$23.00
- Snow Crab Claws \$17.00
- Marinated Green Lip Mussels \$9.00
- Peruvian Scallop Ceviche \$12.00

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## SMOKE HOUSE

*Based 14oz of meat per person*

### SMOKED MEATS

*Select (2) Meats*

Pecanwood Smoked Beef Brisket (GF,DF) | Hefeweizen

Beer & Cider Vinegar

Jalapeño Sausage Links (GF,DF)

Applewood Bone-In Chicken Breast & Thighs (GF,DF)

Pulled Pork (GF,DF) | Brown Sugar, Orange Peel

Pecanwood Smoked Beef Brisket Burnt End (GF,DF)

Served with Traditional BBQ Sauce, Chipotle BBQ Sauce,

Carolina Mustard BBQ (GF,DF,V)

### BBQ SIDES

*Select (2) Sides*

Smoked Southwest Baked Beans (GF,DF)

Traditional Mac & Cheese

Braised Collard Greens (V)

Cole Slaw (GF)

Potato Salad (GF)

### BREAD

*Select (1)*

Cornbread Tops

Sliced Sourdough Bread

Buttermilk Biscuit \$56.00

## CREATE YOUR OWN NOODLE BOWL

*Chef attendant required - 1 per 100 guests*

*Server attendant required - 1 per 100 guests*

Traditional Asian Noodles

### BROTHS

*Select (2) Broths*

Tonkotsu (V)

Spicy Miso (V)

Sweet Chile Ginger (V)

Shoyu (V)

Coconut Curry (V)

### PROTEINS

*Select (2) Proteins*

Char Siu (GF)

Tofu (GF,V)

Mongolian Beef (GF)

Teriyaki Chicken (GF)

Seared Sesame Salmon (GF)

Plant Based Shrimp (GF,V)

### ASSORTED TOPPINGS

Bamboo Shoots, Furikake, Togarashi Powder, Pickled

Ginger, Bean Sprouts, Chopped Cilantro, Green Onions,

Jalapeno, Garlic Oil, Chile Oil

Stir Fry Vegetable: Broccoli, Snap Pea, Corn, Carrots,

Shiitake Mushrooms

Served with Chop Sticks \$49.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## SUSHI STATION

*Based on 4 pieces per person*

California Roll

Spicy Tuna Roll (GF)

Salmon Skin Roll

Nigiri Sushi & Sashimi: Maguro, Hamachi Yellow Tail, Sake,

Smoked Unagi, Ebi

Soy Sauce, Wasabi, Pickled Ginger \$47.00

## PAELLA SKILLET (GF)

Traditional Spanish Dish of Saffron Bomba Rice

Tossed with Chorizo, Maine Lobster, Shrimp,

Chicken, Littleneck Clams, Mussels, Garlic, Sofrito,

Cilantro, Sherry \$45.00

## MOLCAJETE STATION

*Server attendant required—1 per 50 guests*

Traditional Guacamole

Chile De ARBOL Guacamole

Salsa Fresca

Chile Queso

Roasted Shrimp, Hierloom Tomato, Cilantro Onions,

Jalapenos Peppers,

Black Bean Relish, Vegan Chorizo,

Jalapeno Bacon, Tajín, Lime Wedges

Assorted Hot Sauces

Tostadas \$33.00

## SUSHI ENHACEMENTS

*Priced per piece. Minimum 50 pieces per item.*

- Spicy Hamachi \$9.00

- Spicy Shrimp \$9.00

- Philadelphia \$9.00

- Unagi Roll \$10.00

- Spicy California \$11.00

- Smoked Unagi \$12.00

## TEQUILA & TACOS

*Based on 4 Tacos per person*

Ancho Arizona Beef (GF,DF)

Grilled Tequila Lime Chicken (GF,DF)

Vegan Plant-Based Chorizo Taco

Soft Flour Tortillas

Salsa Barl Salsa Fresca, Roasted Salsa Verde,

Charred Tomato-Morita Chile Salsa

Toppings | Nappa Cabbage, Sour Cream, Guacamole,

Queso Fresco, Diced Cilantro Onions, Pico De Gallo,

Herradura Jalapeños, Limes \$49.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## BAJA QUESADILLAS

*Based on 4 pieces per person*

*Chef attendant required—1 per 100 guests. Chef to cook one of the options of your choice*

All Quesadillas are served with Tomatillo Salsa, Salsa Fresca, Sour Cream & Guacamole

*Select (2)*

Chicken Mole | Pickled Onions, Radish, Cilantro,

Manchego Cheese, Whole Wheat Tortilla

Spicy Shrimp | Pepperjack Cheese, Avocado Cream,

Green Onions, Mango, Flour Tortilla

Barbacoa | Shredded Beef, Caramelized Onions, Cilantro,

Queso Fresco, Flour Tortilla

Pork Carnitas | Roasted Poblano Chile, Grilled Pineapple,

Shaved Cabbage, Tomato Tortilla

Verdura (V) | Pico De Gallo, Edamame, Black Beans,

Vegan Cheese, Plant-Based Chorizo, Gluten-Free Vegan

Tortilla \$41.00

## MEATBALL

Italian | Aged Prime Beef, Tomato Basil Sauce, Ricotta

Cheese, Shaved Parmesan

American Classic Buffalo | Ground Chicken, Red Hot

Sauce, Blue Cheese, Shaved Celery

Viva La Mexico | Tequila Spiked Pork, Fresno Chiles, Green

Chile Sauce

Served with Ciabatta Crisps \$37.00

## PASTA BOWL

*Select (2) Pastas*

Cavatappi Carbonara | Pancetta, Green Peas,

Caramelized Onions, Asiago Cream Sauce

Rigatoni | Bolognese Sauce, Reggiano Parmesan

Penne Pasta | Beef Meatballs, Italian Sausage, Basil,

Reggiano Parmesan, Ricotta, Pomodoro Sauce

Orecchiette (V) | Vegan Italian Sausage, Broccoli Rabe,

Roasted Garlic, Blistered Tomatoes, Arrabbiata Sauce

Herb Mushroom Vegan Gluten-Free Ravioli | Cured

Tomatoes, Sautéed Spinach, Butternut Essence

Rosemary Focaccia \$39.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## RISOTTO

*Select (2) items*

Carbonara (GF) | Diced Pancetta, Reggiano Parmesan,  
Green Peas, Caramelized Onions, Roasted Garlic Cream,  
Carnaroli Rice

Vongole (GF) | Lobster, Clams, Crab, Shrimp, Mussels,  
Mascarpone, Citrus, Saffron Tomato Broth, Green Peas,  
Pinot Grigio, Carnaroli Rice

Smoked Chicken (GF) | Cured Tomatoes, Spinach, Roasted  
Garlic, Smoked Gouda Cheese, Cilantro, Smoked Paprika  
Broth, Arborio Rice

Alla Milanese (GF) | Seasonal Mushroom Blend, Reggiano  
Parmesan, Marsala Wine, Roasted Red Peppers, Carnaroli  
Rice

Vegan | Arizona Lemon, Charred Asparagus, Vegan  
Cheese, Shallots, Arborio Rice \$45.00

## DESSERT STATIONS

*Priced per person*

### CHOCOLATE TASTING

Sample Variety Of Gourmet White, Milk, Dark &  
Confectioner's Chocolate  
Chocolate Creme Brûlée, Chocolate Eclairs, Chocolate  
Flourless Cake (GF), Chocolate Dipped Strawberries (GF),  
Chocolate Mousse Cups (GF), Chocolate Dipped Coconut  
Macaroons (GF) \$30.00

## AMERICAN

Apple Pie, Kentucky Bourbon Pecan Pie, Strawberry  
Shortcake,  
New York Cheesecake, Chocolate Fudge Cake, Boston  
Cream Pie, Whoopie Pies \$28.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## TASTE OF SOUTHWEST

Ancho Dark Chocolate Cake, Carmel Flan (GF),  
Tres Leche, Margarita Cheesecake Bites \$28.00

## ITALIAN SPECIALTIES

Cannoli's, Tiramisu, Limoncello Shooter, Mini Ricotta  
Cheesecake Bites,  
Chocolate Dipped Biscotti, Panna Cotta (GF) with  
seasonal Berry Consume \$29.00

## FRENCH CONFECTIONARIES

*Chef attendant required— 1 per 100 guests*

Assorted Seasonal Crème Brûlée Torched to Order.

Assorted Miniature French Pastries Eclairs, French Crème

Brûlée, Eclairs, Cream Puffs, Citron Tarts, French

Macarons (GF), Madeleines \$29.00

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## Dinner

Priced per Person

### Dinner Plates

**All Plated Entrees Include:**

Starter *(pre-select one for all guests)*

Warm Rolls & Butter

Entree *(pre-select max 3 including vegetarian/vegan entree)*

Dessert Selection *(pre-select one for all guests)*

Freshly Brewed Iced Tea, Coffee and Tea Service

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## SALADS

*Select (1) Salad*

Flagstaff Wedge (GF)

Romaine, Blistered Corn, Roasted Tomatoes, Shaved

Manchego Cheese, Ancho-Cilantro Buttermilk Dressing

Yuma Greens (DF)

Heirloom Tomatoes, European Cucumbers, Shaved Red

Onions, Croutons, White Balsamic Vinaigrette

Mixed Harvest Grain Salad

Shaved Organic Kale, Barley, Quinoa, Wild Rice, Blistered

Grapes, Sherry Vinaigrette

Butter Lettuce, Red Oak, Shaved Fennel

Watermelon Radish, English Peas, Dehydrated Apples,

Pea Tendrils, Mint Lime Vinaigrette

“The Med” (GF)

Romaine Wedges, Hearts of Palm, Sliced Cucumbers,

Heirloom Tomatoes, Slivered Red Onions,

Peppadew Peppers, Cured Feta Crumbles, Greek Goddess

Vinaigrette

## ENHANCE YOUR STARTER

*Priced per person*

- Vine-Ripened Tomato Gazpacho | Chipotle Infused, Key Lime, Cilantro Oil \$6.00
- Butternut Squash En Croute | Oat Milk, Agave, Cinnamon, Puff Pastry \$7.00
- Vegan Lentil Soup | Roasted Local Vegetables, Coriander Essence \$7.00
- Layered Baby Lettuces | Baby Tomatoes, Quick Pickled Cucumber Slices, Charred Red Peppers, Parsnip-Carrot Curls, Roasted Pepitas, Aged Sherry Vinaigrette \$7.00
- Kale & Butter Lettuce | Roasted Butternut Squash, Pomegranate Seeds, Shaved Golden Beets, Candied Almonds, Citrus Honey Vinaigrette \$8.00
- Caprese | Burrata, Heirloom Tomatoes, Balsamic Pearls, Crispy Arugula, Micro Flowers, Basil, Minus Eight Vinaigrette \$9.00
- Local Organic Artisan Greens | Strawberry, Grapefruit Segments, Pistachios, Blue Cheese, Clementine Vinaigrette \$7.00

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## COLD PLATED APPETIZERS ENHANCEMENT

*Priced per person*

- Seafood Mixto | Shrimp, Scallops, Mussels, Calamari, White Fish, Tomatoes, Corn, Red Onions, Micro Cilantro, Leche De Tigre \$18.00
- Seasonal Chickpea Hummus | Toasted Quinoa, Diced Cucumbers, Tomatoes, Micro Greens, Olives, Sumac Lemon, Warm Pita Bread \$14.00
- Compressed Watermelon Salad | Marinated Feta, Julienne Jicama, Micro Cilantro, Mint Powder \$15.00

## HOT PLATED APPETIZERS ENHANCEMENT

*Priced per person*

- Crab Cakes | Jonah Crab Cakes, Torched Avocado, Chayote-Mango Coleslaw \$24.00
- Pan-Seared Diver Scallops | Salsify Artichoke Puree, Jamon Iberico, Arizona Citrus Reduction \$23.00
- Glazed Snake River Pork Belly | Brussels Sprout Slaw, Pickled Fresno Chiles \$21.00
- Vegetable Paella | Edamame, Tomatoes, Red Peppers, Eggplant, Artichokes, Mushrooms, Parmesan Cheese, Cilantro, Saffron Santo Tomas Bomba Rice \$16.00

## ENTRÉES

If you choose two or more entree proteins for your plated dinner function the entrees' sides will be the same for all guests. The price for the higher priced entree will be charged for all choices. Selection quantities must be confirmed at time of final guarantee.

*Select (3) Maximum, Including (1) Vegetarian Entrée*

### ARUGULA-CRUSTED NATURAL BEEF TENDERLOIN (GF)

Yukon Gold & Parsnip Flan, Haricot Verts, Agave Beets, Barolo Reduction \$173.00

### GRILLED SWEET CHILE RUBBED BEEF TENDERLOIN (GF)

Seasonal Local Vegetables, Beehive Cheddar Mash, Shallot Demi-Glace \$170.00

### GRILLED ARIZONA PRIME BEEF STRIP LOIN (GF)

Roasted Garlic Butter, Broccolini, Roasted Baby Carrots, Mushroom Risotto, Caramelized Shallot Demi-Glace \$160.00

### SWEET CHILI BRAISED SHORT RIBS (GF)

White Soy Baby Bok Choy, Miso Glazed Carrots, Celery Root Mash \$150.00

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CHICKEN "SALTIMBOCCA" AIRLINE CHICKEN (GF)

Creamy Mascarpone Prosciutto Polenta, Charred  
Broccolini, Sage Demi \$145.00

SEARED SEA BASS (GF)

Roasted Butternut Pepper Succotash, Cannellini Beans,  
Sweet Potatoes, Roasted Asparagus, Citrus Jalapeño  
Pico, Grapefruit Creme \$152.00

BEET ROOT CRUSTED SALMON (GF)

Wilted Swiss Chard, Wild Mushroom Puree, Wild Rice Pilaf,  
Carrot Nage \$148.00

GRILLED BEEF TENDERLOIN & LOBSTER TAIL (GF)

Crème Fraiche Pomme Puree, Haricot Verts, Roasted  
Peppers, Page Springs Cellars Barrio Rojo Reduction,  
Arizona Limoncello Reduction \$190.00

BRAISED BEEF SHORT RIB & SEA BASS

Roasted Eggplant Soft Polenta, Haricot Verts, Reduced  
Beef Au Jus, Crab Newburg Sauce \$170.00

**VEGETARIAN ENTREE**

All items below are gluten free & vegan.

Vegan option may be selected in addition to entrées and charged per person at the selected highest priced entrée.

Select (1) Vegetarian Entree

TUNISIAN SPICED CHICKEN (GF)

Saffron Almond Raisin Basmati Rice, Turmeric-Scented  
Chickpeas, Brown Chicken Au Jus \$145.00

DESERT SPRINGS BARRAMUNDI

Pima Grits with Charred Corn, Golden Raisin Escabeche,  
Asparagus, Herb Caper Beurre Blanc \$150.00

FILET & PRAWNS (GF)

Smoked Chimichurri, Blistered Asparagus, Roasted Red  
Peppers, Garlic Yukon Mash, Tequila Cream  
Sauce \$180.00

GRILLED CHICKEN & GARLIC SHRIMP (GF)

Lemon Risotto, Roasted Seasonal Squash, Smoked Tomato  
Ragu \$160.00

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#### QUINOA CAKES (GF,V)

Torched Avocado, Mojito Chile Salsa, Roasted Butternut Squash, Sweet Corn Reduction

#### PLANT BASED JUMBO PRAWNS (GF,V)

Vegetable Fried rice, Snow Peas, Baby Carrot, Petite Corn, Scallions, Sweet Chile Garlic Sauce

#### DESSERT

*Select (1) Dessert*

Caramel Dark Chocolate Brownie Layered Torte  
Vanilla Crème Brule Layered Torte  
Guinness Dark Chocolate Mousse  
Biscoff Cheesecake | Caramel Sauce, Sugared Pecans  
Tropical Layered Cake | Mango Passion Fruit Gelee,  
Pineapple Mousse  
Mascarpone Cheesecake | Fig Whipped Cream,  
Blackberry Coulis

#### VEGAN TAGINE PLANT BASED PROTEIN (GF,V)

Saffron Long Grain Basmati Rice, Grilled Seasonal Squash, Preserved Lemon Olive Relish

#### DESSERT ENHANCEMENTS

*Priced per person. Minimum of 100% of Final Guarantee.*

- Black Forest Cheesecake | Cherry Coulis, Chocolate Curls \$8.00
- Milk Chocolate Nutella Tart | Whipped Cream, Chocolate Crumbles \$8.00
- Triple Chocolate Mousse | Espresso Glaze, Chocolate Décor \$8.00
- Hazelnut Chocolate Torte | Vanilla, Praline, Chocolate Mousse (Gluten Free) \$9.00
- Mango Passion Fruit Coconut Torte | Kiwi Sauce, Torched Meringue (Gluten Free) \$9.00
- Raspberry Almond Torte | Vanilla Buttercream, Almond Jaconde (Gluten Free) \$10.00
- Fresh Berry Tart | Seasonal Berries (Gluten Free) \$11.00

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## DESSERT DUET

*Priced per person*

- Chocolate Truffle Dome & Crème de Framboise Tarts \$10.00
- Nutella Mascarpone Torte & Lemon Cheesecake, Blackberry Coulis \$10.00

## DESSERT TRIO

*Priced per person*

- OPERA Mocha, Chocolate Sauce | Blackberry Basil | Chocolate Pistachio, Anglaise \$12.00
- CRÈME BRULE Vanilla Bean, Bourbon Cream | Grand Marnier Basil Scented | Valrhona Dark Chocolate \$11.00
- COMFORT Peanut Butter S'mores Tart | Banana Cream Pie | Strawberry Shortcake \$10.00
- DECADENCE Chocolate Fudge Cake | Turtle Cheesecake Bites | Raspberry Napoleons \$11.00

## Dinner Tables

Based on 60 minutes of continuous service.

Additional fee for guarantees less than 50 - 30 per person.

All buffets include iced tea and coffee service.

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## CURATED By Kierland

### SALADS

Copper State Grain Bowl *(GF,DF,V)- Antidote*

Wellness Greens, Edamame, Quinoa, Lentils, Wild Rice,  
Vegan Chorizo, Pepperoncini, Cucumber, Roasted Red  
Peppers, Red Onion, Heirloom Tomato, Arizona Citrus Aji  
Vinaigrette

Green Jacket Caesar *(GF)– Brittlebush Bar & Grill*

Baby Romaine, Tajin, Cotija Cheese, Cured Tomato,  
Roasted Corn Nuts, Roasted Poblano Caesar Dressing

Deconstructed Fringe *(GF)– Brittlebush Bar & Grill*

Mesclun Greens, Brûlée Brie, Heirloom Tomato, Boiled  
Eggs, Craisins, Toasted Sunflower Seeds, Creamy  
Avocado Poppy Seed Dressing

### ENTREES

Grilled Prime Beef Tenderloin *(GF,DF)– Faro & Brag*

Haricot Verts, Red Wine Demi-Glace

Chicken Tagine *(DF) – Faro & Brag*

Free Range Airline Chicken Breast, Toasted Couscous,  
Roasted Vegetables, Preserved Lemon, Green Olive

Relish, Saffron Tomato Broth

Desert Springs Barramundi *(GF)– Faro & Brag*

Flash Seared Barramundi, Za'atar Spiced Quinoa, Tomato

Confit, Lemon Caper Emulsion, Arugula Purée

### BUILD YOUR OWN TACO

*Server attendant required 1 per 75 guests*

Birria Tacos – *Brittlebush Bar & Grill*

Braised Short Rib, Oaxaca Cheese, Pickled Onions, Micro  
Cilantro, Birria Consommé, Flour Tortillas

Sonoran Spiced Mahi-Mahi Taco *(DF)- Antidote*

Charred Pineapple Pico, Avocado, Lime,

Micro Cilantro, Red Chile Tortilla

### SIDES

Brussel Sprouts *(GF)- Antidote*

Flash Fried, Jalapeno Bacon, Smokey Blue, Pomegranate  
Balsamic Glaze

Roasted Shallot Potato Au Gratin *(GF) – Faro & Brag*

### DESSERTS

Date Raisin Cake, Whipped Cream – *Faro & Brag*

Bourbon Crème Brûlée, Torched Sugar, Seasonal Berries -  
*Antidote*

Decadent Dark Chocolate Torte *(GF,V) – Faro & Brag*

210

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## CURATED By Kierland ENHANCEMENTS

*Priced per person. Minimum 60% of final guarantee.*

- Chopped | Artisan Mixed Greens, Tomato, Chopped Egg, Avocado, Jalapeno, Cotija Cheese, Chile Cilantro Ranch - Antidote \$10.00
- French Onion Cheese Dip | Warm Velvet Boursin Cheese, Caramelized Onions, Gruyere Toasted Sourdough Crostini - Antidote \$19.00
- Seafood Crudo | Scallops, Calamari, Mussels, Shrimp, Tomato, Arizona Citrus, Charred Corn, Ancho Pepper, Jalapeños, Cilantro, Tortilla Chips – Faro & Brag \$23.00
- Smoked Pork Belly Burnt Ends | Chipotle Soy Glaze, Pickled Cucumber– Brittlebush Bar & Grill \$18.00
- The Paella | Lobster Tail, Jumbo Prawns, Scallops, Mussels, Chorizo, Arborio Rice, Onions, English Peas, Peppers, Sherry Saffron Broth -Faro & Brag \$36.00
- Plant Based Diced Tuna | Quinoa, Lentils, Wild Rice, Super Greens, Potatoes, Tomatoes, Fennel, Green Beans, Pickled Onions, Dill Citrus Vinaigrette- Antidote \$26.00
- Petite Butter Cakes | Toffee Crunch, Tahini Bean Whipped Cream – Faro & Brag \$10.00

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## HAVASU FALLS

### SALADS

*Select 3, additional item - 14 per person*

The Wedge (GF) | Baby Iceberg, Pickled Red Onions, Kalamata Olives, Blue Cheese, Roasted Poblano Dressing

Artisan Greens (GF) | Brûlée Brie Cheese, Heirloom Tomatoes, Eggs, Craisins, Toasted Sunflower Seeds, Poppyseed Dressing

Crisp Romaine Hearts | Queso Fresco, Oven Roasted Tomatoes, Black Beans, Cornbread Croutons, Chipotle Dressing

Arugula Salad (GF) | Sundried Cherries, Goat Cheese, Radicchio, Sherry Vinaigrette

Young Field Greens (DF) | Heirloom Tomatoes, European Cucumbers, Shaved Red Onions, Croutons, White Balsamic Vinaigrette

Spinach & Frisée Salad (GF,DF) | Sundried Pears, Strawberries, Toasted Cashews, Yellow Pea Tendrils, Citrus Vinaigrette

## HAVASU FALLS CONTINUED

### ENTRÉES

*Select 3, additional item - 32 per person*

Grilled 3Oz Beef Tenderloin (GF,DF) | Seasonal Roasted Vegetables, Barolo Demi-Glace

Grilled Snake River Farms Prime Beef Strip Steak (GF) | Smoked Horseradish Butter, Caramelized Onions

Colorado Mustard-Glazed Lamb Chops (GF,DF) | Stewed Kale, Roasted Red Peppers, Mint Chimichurri

Slow Roasted Pork Loin (GF,DF) | Chorizo Fried Rice, Blistered Asparagus, Cascabel Chile-Whiskey Sauce

Cast Iron Roasted Chicken Breast (GF,DF) | Cauliflower Rice, Roasted Heirloom Potatoes, Salsa Verde Sauce

Seared Chicken Mole (GF,DF) | Cilantro Rice, Toasted Almonds, Salsa Verde

Chicken Pot Pie | Slow Roasted Chicken, Root Vegetables, Thyme, Cornbread Crust

Chinese Mustard-Glazed Salmon (GF,DF) | Sonoran Wild Rice Blend, Wilted Spinach, Stir-Fried Vegetables, Soy Reduction

Mediterranean Barramundi (GF,DF) | Yellow Kalijeera Rice, Tomato Shrimp Sofrito, Serrano Paste

Quinoa Cakes (GF,DF,V) | Torched Avocado, Mojito Chile Salsa, Roasted Butternut Squash, Sweet Corn Reduction

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## HAVASU FALLS CONTINUED

### VEGETABLES

*Select 1, additional item - 14 per person*

Seasonal Roasted Petite Vegetables

Mustard Greens, Butternut Squash, Zucchini, Carrots, Red

Onions, Broccoli

Dutch Oven Roasted Brussels Sprouts

Blistered Asparagus | Roasted Red Peppers & Butternut

Squash

### SIDES

*Select 2, additional item -16 per person*

Wild Rice Pilaf

Herb Roasted Fingerling Potatoes

Smoked Arizona Cheddar Scallop Potatoes (GF)

Southwest Stir Fry (V) | Snap Peas, Baby Corn, Seasonal

Squash, Carrots, Edamame, Quinoa, Soy Ginger Glaze

Traditional Mac & Cheese | Elbow Pasta, Three Cheese

Cream Sauce

Cavatappi Pasta | Tossed with Seasonal Vegetables, Pesto

Sauce

### DESSERTS

*Select 3, additional item - 16 per person*

Seasonal Cheesecake

Chocolate Decadence Bites

Red Velvet

Pecan Caramel Tarts

Raspberry Almond Torte (GF)

Berry Trifle (GF) \$200.00

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## STATE 48

Yuma | Hearts of Romaine, Seasonal Tomatoes, Hominy,  
Shaved Asiago, Garlic Herb Croutons, Creamy Avocado  
Caesar Dressing

Buckeye | Spinach, Quinoa, Cured Tomatoes, Black Beans,  
Toasted Chile Spiced Pepitas, Cilantro, Black Mesa Farms  
Goat Cheese, Frisée, Lime Vinaigrette

Verde Valley (GF,DF) | Artisan Greens & Vegetables,  
Roasted Heirloom Carrots, Radishes, Snap Peas, Sprouts,  
Cucumbers, Ginger Citrus Vinaigrette

Arizona Prime Grilled Beef Ribeye (GF) | Roasted Green  
Chile Butter, Horseradish Cream

Chipotle Chicken (GF) | Roasted Corn Relish, Cotija  
Cheese, Avocado Crema

Achiote Marinated Desert Springs Barramundi (GF) |  
Roasted Local Vegetables, Lemon Emulsion, Green Apple  
Salsa

Herb Roasted Fingerling Potatoes | Caramelized Onions,  
Queen Creek Olive Oil

Fire Roasted Brussels Sprouts | Charred Red Peppers

Assorted Noble Bread Dinner Rolls | Sweet Butter

Ancho Chile Flourless Cake (GF)

Arizona Citrus Cheesecake with Dessert Mesquite Honey  
Buttercream

\$185.00

## STATE 48 ENHANCEMENTS

*Priced per person. Minimum 60% of final guarantee.*

- Watermelon & Jalapeño Salad \$8.00
- Carefree Distillery Bourbon BBQ Baby Back  
Ribs \$23.00
- Orange-Brown Sugar Pork Loin Mesquite Vegetables,  
Mango Wheat Beer BBQ Sauce \$24.00
- Build Your Own Navajo Taco - Hatch Chile Beef Chili  
with Kidney Beans | Green Chile Pulled Pork | Vegan  
Chorizo | Shaved Lettuce, Sliced Black Olives, Sour  
Cream, Cheddar Cheese, Diced Tomatoes, Diced  
Cilantro, Onions, Sliced Jalapeños | Fry Bread \$31.00
- Desert S'mores Bar- Torch Your Marshmallow |  
Confections: Milk Chocolate Bars, Dark Chocolate Bars,  
Andes Candies, Nutella, Reese's Peanut Butter Cups,  
Caramel | Crisps: Traditional Graham Crackers,  
Snickerdoodles \$29.00
- Vegan Chicken Desert Stir-Fry | Seasonal Vegetables,  
Snap Peas, Carrots, Scallions, Quinoa, Edamame, Soy  
Ginger Glaze \$19.00

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## LATINO CARNIVAL

Carnival Salad *(DF,V)* | Arugula & Crisp Taro Root Salad,  
Pickled Onions, Edible Flowers, Citrus Segments, Pan  
Flashd Tomatoes, Shaved Ruby Red Beets, Carrot &  
Golden Beets, Citrus Vinaigrette  
Causa Salad *(GF)* | Shaved Romaine, Diced Hard Boiled  
Eggs, Olives, Roasted Baby Carrots, Red Peppers,  
Avocado Creamy Dressing  
Seafood Mixto *(GF)* | Shrimp, Scallops, Calamari,  
Tomatoes, Lime, Jalapeños, Fire Roasted Corn, Red  
Onions, Cilantro Leche De Tigre  
Grilled Skirt Steak *(GF,DF)* | Sweet Plantains, Pico De  
Gallo, Chimichurri  
Recado Rojo Chicken *(GF,DF)* | Cilantro Rice, Grilled  
Lemons  
Mahi Mahi Encocado *(GF,DF)* | Achiote Marinated Mahi  
Mahi, Diced Peppers, Sauteed Shrimp, Dirty Rice, Coconut  
Orange Sauce  
Roasted Corn | Lime Wedges, Jalapeños Sofrito  
Cajeta Cinnamon Flans *(GF)*  
Margarita Cheesecake Bites  
Filled Churros served with Warm Chocolate Sauce &  
Caramel Sauce  
\$181.00

## LATINO CARNIVAL ENHANCEMENTS

*Priced per person. Minimum 60% of final guarantee.*

- Taco Bar- Ancho Beef | Grilled Tequila-Lime Chicken |  
Plant-Based Chorizo | Soft Flour Tortillas | Napa  
Cabbage, Guacamole, Queso Fresco, Diced Cilantro,  
Onions, Herradura-Pickled Jalapeños, Sour Cream,  
Limes | Salsa Fresca, Roasted Salsa Verde, Charred  
Tomato-Morita Chile Salsa, Zesty Chipotle-Lime  
Crème \$28.00
- Build Your Own Tostada - Pulled Pork | Ancho-Lime  
Chicken | Plant Based Chorizo | Crisp Corn Tortillas |  
Smoked Black Beans, Refried Beans, Roasted  
Vegetables, Cotija Cheese, Cilantro, Onions,  
Guacamole, Fire-Roasted Tomatoes, Blistered Corn,  
Cumin Sour Cream, Lime Wedges, Pico De Gallo, Salsa  
Verde, Mexican Salsa \$27.00
- Vegan Jackfruit Enchiladas | Corn Tortilla, Pico De  
Gallo, Smashed Avocado, Mushrooms, Bell Peppers,  
Garlic, Black Olives, Pasilla Chile and Fire Roasted  
Tomato Sauce \$18.00

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## SMOKE & SPICE

Applewood Smoked Romaine Lettuce (GF) | Charred Corn, Pickled Onions, Tomatoes, Chipotle Avocado Buttermilk Dressing

Crispy Apple & Beet Slaw (DF,V) | Shaved Red Cabbage, Red Onions, Apple Cider Vinaigrette

Roasted Yukon Gold Potato Salad (GF,DF,V) | Onions, Seasonal Peppers, Parsley, Whole Grain Mustard Sauce

Grilled Prime New York Strip Steak (GF) | Cave Creek Bourbon Scented Onions, Roasted Garlic Butter

Pecanwood Smoked Chicken (GF) | Yukon Gold Potato Hash, Apple Cider BBQ Sauce

Mesquite Smoked Pork Spareribs (GF,DF) | Coffee & Wildflower Honey BBQ Sauce

Jalapeño Lime Corn (GF) | Cilantro, Tajin Cream, Cotija Cheese

Poblano Mac & Cheese | Horseradish Cheddar Cheese, Sautéed Onions, Cavatappi Pasta

Brioche Roll

Peach & Blackberry, Crumble Tart & S'mores Tarts

\$178.00

## SMOKE & SPICE ENHANCEMENTS

*Priced per person. Minimum 60% of final guarantee.*

- Braised Red Wine Glazed Short Ribs | Pima Grits, Red Wine Sauce \$24.00
- Oak Creek Beer Braised Bratwurst | Sautéed Onions, Five-Grain Mustard, Hoagie Bun \$18.00
- Alder & Pecan Smoked Beef Brisket | Arizona Prime Beef Brisket, Spicy BBQ Sauce, Mustard BBQ Sauce \$26.00
- Lobster Deviled Egg Chervil, Slow Cook Lobster, Mustard, Whipped Eggs (2 pieces per person) \$16.00
- Apple Cedar Smoked Turkey Breast Pan Gravy with Fresh Herbs, Cranberry Sauce, Smashed Parsnip & Yukon Gold Potato \$21.00
- Vegan Almond Wood Smoked Plant-Based Chicken | Fire Roasted Vegetables, Black Bean Rice Pilaf, Smoked Tomatillo Sauce \$19.00

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## TRAMONTO

Antipasti Salad (GF) | Romaine, Radicchio, Bocconcini, Pepperoncini, Black Olives, Salami, Heirloom Tomatoes, White Balsamic Vinaigrette

Arugula & Roasted Beets (GF) | Frisée, Dried Figs, Toasted Pine Nuts, Honey Dijon Dressing

Bistecca (GF,DF) | New York Strip Steak, Preserved Lemons, Roasted Garlic, Caramelized Onions, Sautéed Spinach

Pesce Alle Vongole (GF) | Seared Cod, Charred Broccolini, Lemons, Pinot Grigio Clam Sauce

Chicken Cacciatore (GF,DF) | Kalamata Olives, Onions, Peppers, Charred Tomato Basil Sauce

Forest Mushroom Cannelloni | Asiago Cheese, Tomato Basil Relish, Alfredo Sauce

Italian Roasted Seasonal Vegetables | Queen Creek Olive Oil

Sliced Focaccia

Espresso Torte, Cannolis & Limoncello Mousse Shooter

178

## TRAMONTO ENHANCEMENT

*Priced per person. Minimum 60% of final guarantee.*

- Pasta E Fagioli | Cannellini Beans, Kidney Beans, Ditalini, Tomatoes, Basil \$8.00
- Carbonara Risotto | Diced Pancetta, Reggiano Parmesan, Green Peas, Caramelized Onions, Roasted Garlic Cream, Carnaroli Rice \$18.00
- Lasagna | Homemade Pasta Sheets, Ricotta Cheese, Mozzarella, Reggiano Parmesan, Beef & Veal Bolognese \$16.00
- Zuppa Di Pesce | Sea Bass, Clams, PEI Mussels, Calamari, Shaved Fennel, White Wine Tomato Broth \$19.00
- Vegan Rigatoni | Vegan Italian Sausage, Kale, Tomatoes,
- Roasted Bell Peppers, Basil Nut Free Pesto \$19.00
- Plant Based Salmon Carpaccio | Arugula, Radicchio, Pomegranate Seeds, Grilled Lemons, Avocado Vinaigrette \$24.00

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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## Beverages

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Beverage selections are subject to change.

One bartender attendant for every 100  
guests - 300 per bartender.

## Host Bar

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

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#### ALL HOSTED BARS INCLUDE:

Domestic Beer | Light, Michelob Ultra, Bud Light, Heineken

0.0 (NA) 9

Import Beer | Corona Extra, Stella Artois 11

Craft & Specialty Beer | Four Peaks 8th Street Ale, Sam

Adams, Stone Brewing “Delicious” IPA (Gluten-Free), Truly

Hard Seltzer 11

Assorted Soft Drinks/Juices 8

Bottled Spring Water \$7.50

#### FAVORITE BRANDS

Smirnoff Red Vodka

Captain Morgan Original Spiced Rum

Cruzan Aged Light Rum

Beefeater Gin

Dewar’s White Label Scotch

Jim Beam White Label Bourbon Whiskey

Jose Cuervo Tradicional Silver Tequila

Hennessy VS Cognac

Martini & Rossi Dry Sweet Vermouth

Martini & Rossi Rosso Dry Vermouth

Hiram Walker Triple Sec

*House Wine 54 per bottle*

**16 per drink**

All prices are exclusive of 8.6% tax and a taxable 27% service charge.

(GF) Gluten Free / (DF) Dairy Free / (VEG) Vegetarian / (V) Vegan

## APPRECIATED BRANDS

Absolut Vodka

Tito's Handmade Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Dewar's White Label Scotch

Marker's Mark Bourbon Whiskey

Don Julio Blanco Tequila

Hennessey VS Cognac

Martini & Rossi Extra Dry Sweet Vermouth

Martini & Rossi Rosso Dry Vermouth

Hiram Walker Triple Sec

*Upgraded House Wine 62 per bottle*

**18 per drink**

## DISTINGUISHED BRANDS

Grey Goose Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek Bourbon Whiskey

Jack Daniel's Tennessee Whiskey

Crown Royal Whiskey

Patron Silver Tequila

Casamigos Blanco Tequila

Hennessy Privilege VSOP Cognac

Martini & Rossi Extra Dry Sweet Vermouth

Martini & Rossi Rosso Dry Vermouth

Hiram Walker Triple Sec

*Upgraded House Wine 70 per bottle*

**20 per drink**

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## CORDIALS | AFTER DINNER DRINKS

Amaretto DiSaronno

B&B

Bailey's Irish Cream

Drambuie

Frangelico

Grand Marnier

Kahlua

Sambuca Romana

Taylor Fladgate 10 Tawny

**17 per drink**

## ULTIMATE MIXERS

*Priced per item as mixers*

- Fever Tree Club Soda \$8.00
- Fever Tree Tonic \$8.00
- Fever Tree Ginger Beer \$8.00
- Filthy Bloody Mary Mix \$8.00
- Red Bull \$10.50
- Sugar-Free Red Bull \$10.50

## White Wine

### CHARDONNAY

*Priced per bottle*

- Quintara, California \$54.00
- Trefethen, Napa Valley \$58.00
- Patz & Hall, Sonoma County \$66.00
- ZD, Napa \$75.00
- Frank Family, Chardonnay, Napa \$80.00
- Post & Beam by Far Niente, Napa \$105.00
- Rombauer, Napa \$115.00

### SAUVIGNON BLANC

*Priced per bottle*

- Vin21, California \$54.00
- Kim Crawford, Marlborough, New Zealand \$57.00
- Rockbrook \$65.00
- Duckhorn, North Coast \$70.00

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## ALTERNATE WHITES

*Priced per bottle*

- Campo Di Fiori Pinot Grigio, Italy \$54.00
- Conundrum By Caymus White Blend, Napa \$55.00
- The Seeker, Riesling \$54.00
- J Pinot Gris, California \$56.00
- Pine Ridge White Blend, Napa \$56.00

## CHAMPAGNE & SPARKLING

*Priced per bottle*

- Mumm, Napa, California \$55.00
- Mionetto, Prosecco, “Organic”, Treviso, Italy \$60.00
- Chandon, Brut Classic, California \$70.00
- J Cuvee, Sonoma \$75.00
- Schramsberg Blanc De Blanc, Napa \$92.00
- Moet & Chandon, Imperial Brut, France \$160.00
- Veuve Clicquot Yellow Label, France \$175.00
- Moet & Chandon Dom Perignon, France \$600.00

## ROSE

*Priced per bottle*

- Whispering Angel, Cotes De Provence \$80.00

## Red Wine

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## CABERNET SAUVIGNON

### *Priced per bottle*

- Harmony and Soul, California \$54.00
- Hahn, California \$58.00
- Bonanza By Caymus, Napa \$62.00
- Joel Gott, California \$65.00
- Rodney Strong, Sonoma \$72.00
- Daou, Paso Robles \$80.00
- Niner, Paso Robles \$85.00
- Charles Krug, Napa \$90.00
- Post & Beam by Far Niente, Napa \$120.00

## MERLOT

### *Priced per bottle*

- Wild Horse, Central Coast \$57.00
- San Simeon, Paso Robles \$70.00

## PINOT NOIR

### *Priced per bottle*

- Erath “Resplendent”, Oregon \$54.00
- Bogle, California \$56.00
- J. Lohr, Paso Robles \$58.00
- Planet Oregon, Pinot Noir, Oregon \$66.00
- The Four Graces, Willamette Valley \$70.00
- Patz & Hall, Sonoma \$96.00

## ALTERNATE REDS

### *Priced per bottle*

- Fable Roots Red Blend, Italy \$54.00
- Charles & Charles “ Double Trouble” Red Blend, Washington \$60.00
- Vino Del Sol, Criss Cross Old Vine Zinfandel, California \$60.00
- Tapestry, Red Blend, Paso Robles \$70.00
- Bodega Norton, Malbec, Argentina \$70.00
- The Prisoner Wine Co. “Unshackled” Red Blend, California \$75.00

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THE WESTIN KIERLAND RESORT & SPA

6902 East Greenway Parkway, Scottsdale, Arizona, USA

480.624.1000



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