

**Fabulous Food  
Fine Catering & Events  
Banquet Menu Packet**

**2009-2010**

**Exclusive Caterer to the Glendale Civic Center**  
5750 West Glenn Dr. | P: (623) 930-4301 | F: (623) 930-4319

# Policies and Procedures

## Food & Beverage

All food and beverage served in the Glendale Civic Center is to be provided by Fabulous Food Catering and Events. The planning of the event, including selection of menus, décor, entertainment and other pertinent details should be arranged at least 30 days prior to event date. A \$50.00 surcharge will apply for all meal functions where less than 25 guests are guaranteed. Our expert culinary staff will be happy to prepare Heart Healthy, Low Carb, Vegetarian, Kosher, Low Cholesterol, or strict dietary requirement meals to anyone desiring. Please consult your catering account executive for these requests.

## Deposits and Payment Policies

In order to properly secure confirmation of catering services, Fabulous Food Catering and Events requires confirmation deposit and payments as follows:

- 25% of estimated food and beverage deposit upon booking
- 25% additional deposit 90 days from event date (*50% deposit if booking is 90 days or less*)
- Full balance 7 days prior to event

## Attendance Guarantees

The client must guarantee the number of persons attending all food functions at least ten (10) working days prior to the event date. Charges will be for the guaranteed guest count, unless actual guest attendance is greater than the guaranteed guest count, then the greater number will be charged for food, beverages and rentals. At four (4) business days in advance of the said event, any changes to the final guest count, any changes to the set up of the assigned room, and any changes to the service staff required for said event, will reflect in a \$50.00 Change Fee, per change. These fees will be added to your invoice.

## Cancellation Policy

In the event that the client cancels their event thirty (30) days or less prior to their event date, the full estimated summary of charges will be due and payable within five (5) days of the cancellation notice date. All cancellations must be in writing and received by Fabulous Food, verbal cancellations will not be valid. In the event a deposit has not been received, a cancellation fee will be charged which represents 100% of the total estimated charges.

A deposit percentage will be returned to the client upon written notice. Payment refund by Fabulous Food will be made prior to original event date. Please take note: If your event date is during the Holiday Season (November 1st to January 30th of each year), Fabulous Food will require a 90 day advance written notice. The refund amount will be as follows:

90 Days or Greater	65% of Deposit
60 to 89 Days	40% of Deposit
31 to 59 Days	25% of Deposit
30 Days or Less	Deposit is forfeited

# Policies and Procedures

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## **China Service**

All meal functions are served with china, glassware and stainless flatware unless otherwise specified by the Customer. This service is included in the menu prices.

## **Linen Service**

All tables are dressed with standard house linen and napkins. Specialty linen is available. Please discuss options and costs with your Account Executive. One (1) linen for every 10 guests is included in the price of the meal. If additional linens will be needed, a charge will apply.

# Continental Breakfasts

## **The Early Riser**

Chilled Assorted Juices  
Selection of Breakfast Pastries  
and Sliced Breakfast Breads  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea and Iced Water

**\$10.95 per person**

## **The Arizona Continental**

Chilled Assorted Juices  
Fresh Seasonal Sliced Fruits and Melons  
Selection of Breakfast Pastries, Breakfast  
Breads and Assorted Bagels  
Butter, Preserves and Cream Cheese  
Individual Low Fat Fruit Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea and Ice Water

**\$12.50 per person**

## **The Glendale Favorite**

Chilled Assorted Juices  
Sliced Fresh Fruit

Breakfast Croissants:  
Egg, Cheese and Bacon  
Egg, Cheese and Ham  
Egg and Cheese

Assorted Breakfast Breads  
Croissants, Fruit Danish and Sliced Breads  
Sweet Butter and Berry Preserves

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea and Ice Water

**\$15.50 per person**

## **Petite Breakfast Sandwich Options:**

Bacon, Cheddar Cheese and Egg Croissant  
Breakfast Burritos with Scrambled Eggs, Chorizo, Potatoes and Cheese

**\$5.50 per person**

## **Frittata Ciabatta:**

Prepared with Eggs and Cheese and your choice of  
Spinach, Tomato, Ham, Bacon, Denver or Mexican Style

**\$5.50 per person**

**Packages based on 2 hour service period.**

**Additional labor charges may apply where service is requested for longer than 2 hours.**

**Prices are per person, based on minimum of 25 guests.**

**A \$50.00 surcharge will apply for less than 25 guests.**

**PLEASE NOTE THAT ALL PRICES ARE SUBJECT TO CHANGE.**

**A 20% SERVICE CHARGE AND SALES TAX WILL BE APPLIED TO ALL INVOICES.**

# Signature Buffet Breakfasts

\* Minimum of 25 Guests Required

All Buffet Breakfasts come with an Assortment of Breakfast Pastries, Danish, Breakfast Breads, Butter and Preserves, Seasonal Fruit Garnish, Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## The Manistee Ranch

Fluffy Scrambled Eggs  
Breakfast Potatoes

Choice of: Crispy Bacon, Sausage Links or Sliced Ham Steaks

**\$18.00 per person**

## Farm Fresh Frittata

Chicken and Green Chile Frittata

**OR**

Garden Frittata of Mushroom, Onion and Mozzarella

Herbed Country Potatoes

**\$18.50 per person**

## The Cabo

Mexican Potatoes with Chilies, Green Peppers, Onions and Cilantro

Warm Flour Tortillas, Homemade Salsa and Sour Cream

Choice of: Crispy Bacon or Sliced Ham Steaks

Choice of: Fluffy Scrambled Eggs topped with Monterey Jack or Chilaquiles

**\$20.00 per person**

## The Parisian

French Toast with Maple Syrup, Berry Compote and Sweet Butter

Fluffy Scrambled Eggs

Crispy Bacon or Sausage Links

**\$19.95 per person**

**Packages based on 2 hour service period.**

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# Plated Breakfasts

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All Plated Breakfasts come with Orange Juice, Baskets of Fresh Pastries, Sliced Breakfast Breads, Butter and Preserves, Seasonal Fruit Garnish, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## **Orange Blossom Special**

Fluffy Scrambled Eggs  
Country Potatoes  
Choice of: Crispy Bacon or Sausage Links  
**\$15.95 per person**

## **Sunrise Breakfast**

Fluffy Scrambled Eggs  
Old Fashioned Buttermilk Pancakes  
With Syrup and Butter  
Choice of: Crispy Bacon or Sausage Links  
**\$16.95 per person**

## **Sonoran Breakfast Burrito**

Fresh Flour Tortilla Filled with Potato, Eggs, Green Chilies and Chorizo  
Served with Black Beans and Homemade Salsa  
Herbed Country Potatoes  
**\$14.00 per person**

## **Catlin Court Quiche**

Fresh Baked Spinach and Mushroom Quiche  
Sliced Ham Steaks  
Hashbrown Potatoes  
**\$15.95 per person**

## **The Sedona**

Arizona Citrus Salad  
Farm Fresh Scrambled Eggs, Smoked Chicken, Pico de Gallo and Chives  
Covered with Melted Jack Cheese  
Green Chile Polenta with Red Chili Sauce  
**\$18.95 per person**

**Packages based on 2 hour service period.**  
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**Prices are per person, based on minimum of 25 guests.**  
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# Meeting Room Amenities

## **Water Station**

5 Gallon Bottle of Spring Water with Chilling Unit  
(2 Bottle Minimum)  
And Clear 8 oz Cups

**\$15.00 per 5-gallon bottle of water**  
**\$35.00 per chilling unit per day**

## **Water Pitchers**

With Glassware and Hard Candies

**\$2.50 per person**

Service Attended Additional

# A La Carte Options

## Morning and Afternoon Breaks

**\*\*30 Minute Refreshes**

<b>Coffee</b> \$35.00 per gallon	<b>Assorted Donuts</b> \$19.00 per dozen	<b>Assorted Large Cookies, Brownies and Blondie's</b> \$24.00 per dozen
<b>Decaffeinated Coffee</b> \$35.00 per gallon	<b>Assorted Breakfast Breads</b> Croissants, Fruit Danish, Cinnamon Rolls & Sliced Breads \$28.00 per dozen	<b>Assorted Packaged Snacks and Chips</b> \$2.50 each
<b>Hot Tea Service</b> \$30.00 per gallon	<b>Assortment of Bagels and Cream Cheese</b> \$28.00 per dozen	<b>Bowl of Peanuts or Pretzels</b> \$11.00 per pound
<b>Chilled Milk</b> Skim, 2%, and Whole \$2.00 per half pint	<b>Farm Fresh Whole Fruit</b> \$1.50 per piece	<b>Bowl of Mixed Nuts or M&amp;M's</b> \$13.00 per pound
<b>Lemonade or Iced Tea</b> \$28.00 per gallon	<b>Display of Seasonal Sliced Fresh Fruit</b> \$3.50 per serving	<b>Assorted Candy Bars</b> \$2.50 each
<b>Fruit Punch</b> \$30.00 per gallon	<b>Individual Fruit Yogurt</b> \$2.50 each	<b>Power Bars</b> \$3.50 each
<b>Assorted Soft Drinks</b> \$2.00 each	<b>Hot Breakfast Burritos</b> \$48.00 per dozen	<b>Granola Bars</b> \$3.50 each
<b>Bottled Spring Water</b> \$2.50 per bottle	<b>Individual Boxes of Cereals</b> With 2% Milk \$3.50 each	<b>Frozen Ice Cream Novelties</b> \$3.50 each
<b>Apple, Orange, Cranberry, or Tomato Juice</b> \$30.00 per gallon	<b>Assorted Biscotti's</b> Sage and Citrus Double Chocolate \$36.00 per dozen	<b>Fresh Popped Popcorn</b> \$2.25 per person
<b>Hot Chocolate</b> With Marshmallows \$40.00 per gallon		<b>Popcorn Cart and Attendant</b> \$150.00 (per 100 guests)
<b>Red Bull</b> \$4.00 each		

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# Mid Morning Breaks

\* Designed for a 30 minute break

\* Prices are per person and are based on a minimum of 25 guests or a \$50.00 charge will be applied.

## The Pick Me Up

Energy Bars, Brownies, and Candy Bars

Red Bull  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Bottled Waters  
**\$10.00 per person**

## South of the Border Café Break

Assorted Breakfast Pastries,  
Whole Fruit and Churros

Hot Chocolate  
  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Herbal and Flavored Hot Teas  
**\$8.95 per person**

## Bagel Mania

Assorted Fresh Baked Bagels  
Served with  
Traditional and Flavored Cream Cheese

Whipped Butter  
Berry Preserves  
  
Apple Juice  
  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Herbal and Flavored Hot Teas  
**\$9.95 per person**

## Farmer's Market

Whole Fresh Fruit  
Banana's, Apples and Oranges

Assorted Biscotti's  
Double Chocolate  
Sage and Citrus

Individual Lowfat Fruit Yogurts  
With Toppings of  
Raisins, Pecans, Granola and Coconut

Bottled Water  
Individual Apple and Orange Juices

Freshly Brewed Coffee  
Decaffeinated Coffee  
Herbal and Flavored Hot Teas  
**\$12.75 per person**

Please consult your Account Executive for Low Carb options.

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# Afternoon Breaks

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## **The Mercado**

Crispy Tortilla Chips

Homemade Salsas

Chili con Queso

Churros and Assorted Sugar Cookies

Assorted Sodas and Bottled Waters

**\$10.00 per person**

## **The Home Run**

Giant Warm Soft Pretzels

With Warm Cheese Sauce and Mustard

Individual Cracker Jack Boxes

Fresh Popped Popcorn

Assorted Sodas and Bottled Waters

**\$10.00 per person**

## **The Cookie Jar**

Assortment of Fresh Baked Cookies,  
Fudge Brownies and Blondie's

Lemonade, Iced Tea and Bottled Waters

**\$8.95 per person**

## **School Daze**

Beef Jerky

Individual Bags of Chips

Apples

Assorted Cupcakes

Assorted Sodas and Bottled Waters

**\$9.95 per person**

## **The Matinee**

Fresh Popped Popcorn

Milk Duds, Hershey Mini Bites, M&M's,  
M&M Peanuts, Junior Mints,  
Red Hot Tamales and Red Vines

Assorted Sodas and Bottled Waters

**\$9.25 per person**

## **Additional Options:**

Freshly Brewed Coffee and Decaffeinated Coffee

**\$35.00 per gallon**

Popcorn Cart and Attendant

**\$150.00**

**Breaks are based on a 30-minute service period.**

**Prices are per person, Based on a minimum of 25 guests.**

**A \$50.00 surcharge will apply for all meal functions where less than 25 guests are served.**

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# Deli Box Lunches

## Sandwich or Wrap Boxed Lunch

*Choice of Sandwiches Served on a Kaiser Roll:*

Ham and Swiss,  
Smoked Turkey and Dofino,  
Vegetarian Deli, Grilled Chicken,  
Roast Beef with Cheddar, Tuna

**OR**

Santa Fe Chicken Wrap with  
Black Beans, Avocado, Green Chilies,  
Roasted Corn and Cheddar Cheese

### **Includes**

Potato Salad or Pasta Salad

Individual Bag of Chips

Fresh Baked Cookies or Brownies

Whole Fresh Fruit

Assorted Soft Drink or Bottled Water  
*(1 drink per guest)*

**\$15.00 per lunch**

## Strawberry Chicken Salad

Mixed Greens with Grilled Chicken, Fresh  
Strawberries, Candied Walnuts, Jicama and  
Crumbled Feta Cheese  
with Raspberry Vinaigrette

Sourdough Roll with Butter

Fresh Baked Cookie

Assorted Soft Drink or Bottled Water  
*(1 drink per guest)*

**\$16.50 per lunch**

## Southwestern Chef Salad

Fresh Romaine Greens  
With Turkey Breast, Jalapeno Jack, Roasted  
Corn, Tortilla Frizzles, Jicama  
and Ranch Dressing

Sourdough Roll with Butter

Fresh Baked Cookie

Assorted Soda or Bottled Water  
*(1 drink per guest)*

**\$16.50 per lunch**

**\*\*Served in Eco-Friendly Biodegradable Plastic Containers**

Packages based on a 4 hour service period.  
Additional labor charges may apply where service is requested for longer than 4 hours.  
Prices are per person, based on minimum of 25 guests.  
A \$50.00 surcharge will apply for less than 25 guests.

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# Light Plated Lunches

All Light Plated Lunches come with an Assortment of Gourmet Cookies and Brownies  
Presented on a Platter and Presented to Each Guest Table  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## SANDWICHES

### **Italian Chicken**

Grilled Chicken Breast Served with Tomato, Lettuce and Pesto Mayonnaise on Toasted Focaccia Bread, with Potato Chips, Italian Peppers and Olives  
**\$16.50 per person**

### **Sanjero Chicken Sandwich**

Grilled Breast of Chicken with Anaheim Green Chili, Bacon, Lettuce and Tomato Finished with Chipotle Dressing and Served on a Jalapeno Cheddar Roll  
Southwest Pasta Salad  
**\$16.95 per person**

### **Turkey and Bacon Club**

Smoked Turkey and Dofino Cheese with Bacon, Lettuce, Tomato, Onion and Avocado on Nine Grain Bread  
Southwest Pasta Salad  
**\$17.00 per person**

### **Southwest Chicken**

Sliced Grilled Chicken with Sautéed Peppers, Onions And Chile Mayonnaise on a Soft Kaiser Roll  
Sliced Fresh Fruit  
Potato Chips  
**\$15.75 per person**

## SALADS

### **Strawberry Chicken**

Mixed Greens with Grilled Chicken, Fresh Strawberries, Candied Walnuts, Jicama and Crumbled Feta Cheese with Raspberry Vinaigrette  
Sourdough Rolls and Butter  
**\$17.00 per person**

### **Blackened Salmon Caesar**

Blackened Filet of Salmon with Crisp Romaine Lettuce  
Cherry Tomatoes and Parmesan Cheese  
Caesar Dressing  
Sourdough Rolls and Butter  
**\$18.50 per person**

### **Southwestern Beef Cobb**

Grilled Sirloin Skewer Marinated In Chipotle Lime Sauce  
Chopped Romaine, Tomato, Roasted Corn, Cucumber  
Grilled Onion with Peppercorn Ranch Dressing  
Sourdough Rolls and Butter  
**\$19.50 per person**

### **Santa Fe Chicken Cobb**

Julienne Strips of Chipotle Marinated Chicken  
On a Bed of Mixed Greens with Roasted Corn, Black Beans, Tomato, Shredded Cheese  
And Tortilla Frizzles with Fiesta Ranch Dressing  
Cheddar Corn Muffins and Butter  
**\$17.50 per person**

Substitute New York Style Cheesecake or Assortment of Petite Sweets  
For an additional \$2.50 per person

Packages based on a 4 hour service period.  
Additional labor charges may apply where service is requested for longer than 4 hours.  
Prices are per person, based on minimum of 25 guests.  
A \$50.00 surcharge will apply for less than 25 guests.

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# Plated Lunches

All Plated Luncheons come with Fresh Rolls with Sweet Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## LUNCHEON SALADS

Choice of One Salad:

### *Salads*

#### **Traditional Caesar**

Crisp Romaine Lettuce, Shredded Parmesan Cheese, Herbed Croutons and Caesar Dressing

#### **Bistro Salad**

Mesclun Greens with Strawberries, Feta Cheese, Candied Walnuts and Raspberry Vinaigrette

#### **Sunset Salad**

Salad of Mixed Field Greens, Citrus Sections, Jicama, Tomatoes, Tortilla Frizzles  
and Champagne Vinaigrette

## LUNCHEON ENTRÉES

Choice of One Entrée:

### *Entrees:*

#### **Asiago Chicken**

Juicy Chicken Breast with a Savory Asiago Crust  
Mushroom Marsala Sauce  
Mashed Potatoes and Seasonal Vegetables  
**\$22.00**

#### **Rosemary Chicken**

Pan Roasted Chicken Breast with Rosemary Chicken Jus  
Mashed Potatoes and Honey Glazed Carrots  
**\$19.95**

#### **Chicken Escondido**

Breast of Chicken topped with Ranchero Sauce,  
Avocado Wedges, Pepper Jack Cheese and Sliced Tomatoes  
Served with Saffron Rice and Seasonal Vegetable  
**\$22.00**

#### **Flat Iron Grill**

Mesquite Grilled Flat Iron Steak with Our Home Made Chimi Churri Sauce  
Mashed Potato and Seasonal Vegetables  
**\$24.00**

#### **Sirloin Steak**

Juicy Sirloin Steak, Roasted Red Potatoes and Fried Onions with Seasonal Vegetables  
**\$24.00**

#### **Pesto Pasta**

Cheese Tortellini Tossed with Cilantro Pesto and Fresh Tomato  
**\$18.50**

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# Plated Lunches (Continued)

## **Chicken Roulade Florentine**

Sliced Breast of Chicken Stuffed with Basil and Spinach Pesto with Sun Dried Tomato Cream  
Toasted Orzo Pilaf and Seasonal Vegetables

**\$21.50**

## **Pot Roast**

Home Style Pot Roast Smothered in a Rich Brown Gravy  
Mashed Potatoes and Seasonal Vegetables

**\$21.00**

## **Chipotle Pork Loin**

Slow Roasted Pork Loin with our House Made Chipotle Lime Sauce  
Served with Seasoned Vegetables and Roasted Red Potatoes

**\$22.00**

## **LUNCHEON DESSERT**

### ***Choice of One Dessert:***

All Desserts are Pre-Set at Each Place Setting

### **Tiramisu**

Italian Cream Cake  
Layered with Mascarpone Cheese  
Espresso and Liqueur

### **Chocolate Crunch**

Crisp Wafer and Praline topped with Rich Chocolate Mousse

### **Opera Cake**

Layers of Almond Sponge Cake Filled with Ganache and Espresso Butter Cream

### **Cheese Cake**

New York Style Cheese Cake with Fresh Strawberries and Whipped Cream

### **Deep Dish Apple Pie**

With Caramel Sauce

### **Chef's Dessert Sampler Centerpiece**

An Assortment of Miniature Cakes,  
Tarts, Bars and Pastries  
Additional \$3.00 per person

**All Plated Luncheons come with Fresh Baked Rolls with Sweet Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea**

**Packages based on a 4 hour service period.**

**Additional labor charges may apply where service is requested for longer than 4 hours.**

**Prices are per person, based on minimum of 25 guests.**

**A \$50.00 surcharge will apply for less than 25 guests.**

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# Buffet Lunches

**\*Minimum of 25 Guests; Designed for Four Hours of Service**

**All Lunch Buffets come with Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea and Iced Tea**

## **Deli Buffet**

Deli Trays of Assorted Sliced Meats, Cheeses, Lettuce, Tomato and Pickles  
Assorted Condiments  
Potato Chips  
Whole Fruit  
Choice of One of the Following: Potato Salad, Cole Slaw or Pasta Salad  
Assorted Breads and Rolls  
Assortment of Gourmet Cookies and Brownies  
**\$18.50 per person**

## **“It’s A Wrap” Sandwich and Soup Buffet**

Chef’s Soup of the Day or Mixed Field Green Salad  
Santa Fe Chicken Wrap with Black Beans, Avocado, Green Chilies,  
Roasted Corn and Cheddar Cheese OR a Veggie Wrap  
On Flavored Tortillas  
Deluxe Relish Tray  
Pasta Salad with Vegetables  
Potato Chips  
Assortment of Cookies and Chocolate Fudge Brownies  
**\$17.50 per person**

## **Baja Buffet**

Tri-Colored Tortilla Chips with Roasted Tomato Salsa and Guacamole  
Sonoran Chopped Salad with Black Beans, Roasted Corn and Smoked Chiles  
with Creamy Basil Dressing  
Three Cheese Enchiladas in Traditional Red Chile Sauce  
Chicken OR Beef Fajitas  
Seasoned Strips of Grilled Chicken Breast or Marinated Skirt Steak  
With Sautéed Bell Peppers and Onions  
Warm Flour Tortillas, Shredded Cheddar Cheese, Sour Cream,  
Shredded Lettuce, Diced Tomato and Pickled Jalapeno Peppers  
Mexican Rice and Refried Beans  
Assorted Cookies and Chocolate Fudge Brownies  
**\$21.95 per person**

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# Buffet Lunches (Continued)

**\*Minimum of 25 Guests; Designed for Four Hours of Service**

## **Taste of Arizona**

Sunset Salad

Mixed Field Greens, Citrus Sections, Jicama, Tomatoes, Tortilla Frizzles, Champagne Vinaigrette

Grilled Petite Salmon Filet Topped with Jalapeno Glaze

Southwestern Green Chili Mac N' Cheese with Smoked Chicken

Watermelon, Goat Cheese and Mint Salad

Seasoned Roasted Vegetables,

Churros, Chocolate Fudge Brownies and Lemon Flan

**\$24.95 per person**

## **American Picnic**

Fresh Seasonal Fruit Salad

Pulled Pork Sandwich with Soft Buns

Baked Potato Bar

Baked Idaho Potatoes Served with Sautéed Mushrooms,

Grated Cheddar Cheese, Bacon Bits, Green Onions,

Sour Cream and Butter

Baked Beans

Assorted Cookies and Chocolate Fudge Brownies

**\$19.95 per person**

## **That's Italian**

Caesar Salad of Crisp Romaine Lettuce, Shredded Parmesan Cheese, Herbed Croutons  
and Caesar Dressing

Antipasto Display of Olives, Cheeses and Grilled and Marinated Vegetables

Three Cheese Lasagna

Tri Colored Pasta with Pesto Cream and Julienne Chicken

Rustic Italian Bread Display

Assorted Cookies and Chocolate Fudge Brownies

**\$19.50 per person**

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# Plated Dinner Entrée Choices

The Following Dinner Entrees Include Choice of One Salad and One Dessert Choice, Chef's Seasonal Vegetables, Fresh Rolls, Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

## Roasted Prime Rib of Beef

Served Medium Rare with Creamy Horseradish  
and Au Jus  
Twice Baked Potatoes  
**\$39.95 per person**

## Beef Tenderloin & Jumbo Prawns

Petite Tenderloin Filet with Jumbo Shrimp  
Red Wine Sauce and Sweet Potato Gratin  
**\$46.00 per person**

## Salmon

Sautéed Farm Raised Salmon  
Finished with a Lemon Herb Sauce and Creamy Risotto  
**\$33.00 per person**

## Mixed Grill

Tender Flat Iron Steak  
With Chicken Breast and Chili Rubbed Grilled Shrimp  
Served with Mashed Potatoes  
**\$43.95 per person**

## Filet

Marinated and Grilled Beef Tenderloin Filet  
Topped with Portobello Mushrooms and Red Wine  
Sauce Served with Mashed Potato  
**\$48.50 per person**

## Asiago Chicken

Breast of Chicken with a Savory Asiago Crust  
Mushroom Marsala Sauce  
Mashed Potatoes  
**\$28.95 per person**

## Chicken Wellington

Chicken Breast Wrapped in a Flakey Puff Pastry  
Wild Mushroom Duxelles  
Shallot Port Reduction  
Indian Wild Rice with Dried Fruit and Nuts  
**\$33.50 per person**

## Thick Cut Grilled Pork Loin

With Dried Fruit Compote and Sweet Potato Mash  
**\$29.95 per person**

## Chicken Marsala

Sautéed Chicken Breast Seasoned with a Rich Marsala  
Mushroom Sauce, Fresh Mushrooms, Herb Orzo Pasta  
**\$33.50 per person**

## Mesquite Grilled Flat Iron Steak

With Our Home Made Chimi Churri Sauce  
and Mashed Potatoes  
**\$30.95 per person**

## Home Style Pot Roast

Smothered in a Rich Brown Gravy  
with Mashed Potatoes  
**\$28.95 per person**

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# Plated Dinner Salad Choices

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## *SALADS*

*Please select one to accompany your entrée*

### *Traditional Caesar*

Crisp Romaine Lettuce, Shredded Parmesan Cheese and Herbed Croutons and Caesar Dressing

### *Bistro Salad*

Mesclun Greens with Strawberries, Feta Cheese, Candied Walnuts and Raspberry Vinaigrette

### *Sonoran Citrus Salad*

Salad of Bibb and Romaine Lettuces, Strawberries, Orange Sections, Glazed Pecans and Raspberry Vinaigrette

### *Arizona Sunset Salad*

Salad of Mixed Field Greens, Citrus Sections, Jicama, Tomatoes and Tortilla Frizzles and Champagne Vinaigrette

### *The Wedge*

Accompanied by Chopped Tomatoes, Caramelized Walnuts and Feta Cheese  
Drizzled with Cilantro Ranch Dressing

### *Garden Salad*

Iceberg and Romaine Lettuces Tossed with Pear Tomatoes, Zucchini and Yellow Squash,  
Carrots, Broccoli Florets and Ranch Dressing

# Plated Dinner Desserts Choices

*Please select one to follow your entrée*

## **Warm Chocolate Lava Cake**

Rich Chocolate Cake Served Warm with a Molten Chocolate Center with Whipped Cream

## **Cheese Cake**

New York Style cheese Cake with Fresh Strawberries and Whipped Cream

## **Fruit Tart**

Fresh Seasonal Fruit and Almond Cream in a Short Bread Crust with Raspberry Sauce

## **Chocolate Brownie Bread Pudding**

Chunks of Goopy Brownie, Cinnamon Bread and Chocolate Chips  
Served Warm with Vanilla Sauce

## **Chocolate Chocolate Cake**

With Spicy Southwestern Fruit Salsa

## **Triple Berry Cheesecake**

With Fruit Coulis

## **Triple Chocolate Mousse**

Layers of Biter Sweet Chocolate Mousse, Rich Ganache and Chocolate Sponge Cake

**Dinner Entrees Include Choice of One Salad and One Dessert Choice, Chef's Seasonal Vegetables, Fresh Rolls, Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.**

## **Upgraded Beverage Options**

### **Cappuccino and Latte Station**

Baristas Making to Order Regular and Decaffeinated Cappuccinos, Lattes, Espresso and Brewed Fresh Roasted Coffee  
Flavored Syrups of Carmel, Vanilla, Peppermint and Almond  
Condiments of Whipped Crème, Half-and-Half, Milk, Crushed Peppermint, Candied Orange Rind and Cinnamon Sticks

**\$5.00 per person ++**

(\$300.00 Minimum)

(Additional Service Staff Required)

**Packages based on a 4 hour service period.**

**Additional labor charges may apply where service is requested for longer than 4 hours.**

**Prices are per person, based on minimum of 25 guests.**

**A \$50.00 surcharge will apply for less than 25 guests.**

**PLEASE NOTE THAT ALL PRICES ARE SUBJECT TO CHANGE.**

**A 20% SERVICE CHARGE AND SALES TAX WILL BE APPLIED TO ALL INVOICES.**

# Dinner Buffets

**\*Minimum of 50 Guests; Designed for Four Hours of Service**

## The Cabo Buffet

Fresh Tortilla Chips  
Homemade Tomato-Cilantro Salsa  
and Guacamole

Southwestern Caesar Salad  
Tortilla Frizzles and Chipotle Caesar Dressing

### **Entrées**

#### **Chef Attended Taco Station**

*(Please Choose Two Taco Fillings):*

Grilled Mahi Mahi Filets, Sliced Skirt Steak,  
Pork Carnitas, Chicken Fajitas, Machaca Beef,  
Chicken Mole

Warm Flour and Corn Tortillas

Queso Fresco, Sour Cream, Shredded Cabbage,  
Fresh Cilantro, Sliced Green Onion,  
Diced Tomato, Sliced Limes  
and Fire Roasted Jalapenos

Cheese Enchiladas  
Filled with Cheddar and Cojita Cheese  
Baked with Ranchero Sauce

Mexican Rice

Refried Beans with Cheese

#### **Sweets and Coffee Station**

Chef's Selection of Gourmet Cookies,  
Assorted Cakes and Seasonal Delights

Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Service

**\$39.50 per person**

**\*Additional labor charges may apply where  
service is requested for longer than 4 hours.**

**Prices are per person.**

**Based on a minimum of 50 guests.**

**A \$100.00 surcharge will apply  
for less than 50 guests.**

## The Traditional Buffet

### ***Please Choose One Salad:***

Traditional Dinner Salad  
Mix of Crispy Romaine and Iceberg Lettuce  
Tomato, Carrots and Cucumber  
Served with Italian Dressing

Caesar Salad  
Crisp Hearts of Romaine  
Tossed with Parmesan Cheese and Croutons  
Served with Classic Caesar Dressing

Fresh Seasonal Fruit Salad  
Melons, Berries and Grapes

### ***Please Choose Two Entrées:***

Sliced Flank Steak with Mushroom Demi Glace

Roast Loin of Pork with Dried Fruit Compote

Roast Turkey with Rosemary Jus

Asiago Chicken  
Breast of Chicken with a Savory Asiago Crust  
Mushroom Marsala Sauce

Sautéed Farm Raised Salmon  
Finished with a Lemon Herb Sauce

Upgrade to a Carving Station  
\$100.00 Additional

### ***Accompaniments***

Homemade Buttery Whipped Potatoes  
Chef's Seasonal Vegetables  
Assorted Rolls and Sweet Butter

#### **Sweets and Coffee Station**

Chef's Selection of Gourmet Cookies,  
Assorted Cakes and Seasonal Delights

Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Service

**\$40.00 per person**

**PLEASE NOTE THAT ALL PRICES ARE SUBJECT TO CHANGE.**

**A 20% SERVICE CHARGE AND SALES TAX WILL BE APPLIED TO ALL INVOICES.**

# Dinner Buffets Cont.

**\*Minimum of 50 Guests; Designed for Four Hours of Service**

## **The Tuscan Feast Buffet**

Roman Salad  
Traditional Caesar Salad  
With Genoa Salami, Roma Tomatoes, Croutons,  
Parmesan Cheese  
Served with Caesar Dressing

Cheese Tortellini with Sherry Cream Sauce

Creamy Risotto with Parmesan and Sweet Peas

Baked Cod with Savory Tomato and Basil

Asiago Chicken  
Breast of Chicken with a Savory Asiago Crust  
Mushroom Marsala Sauce

Eggplant Parmesan with Marinara and  
Mozzarella Cheese

Artisan Italian Bread

### **Sweets and Coffee Station**

Chef's Selection of Gourmet Cookies,  
Assorted Cakes and Seasonal Delights

Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Service

**\$50.00 per person**

**\*Additional labor charges may apply where  
service is requested for longer than 4 hours.**

**Prices are per person.**

**Based on a minimum of 50 guests.**

**A \$100.00 surcharge will apply  
for less than 50 guests.**

## **The Emerald Buffet**

### **Please Choose One Salad:**

Traditional Dinner Salad  
Mix of Crispy Romaine and Iceberg Lettuce  
With Tomato, Carrots and Cucumber  
Served with Italian Dressing

Caesar Salad  
Crisp Hearts of Romaine  
Tossed with Parmesan Cheese and Croutons  
Served with Classic Caesar Dressing

Fresh Seasonal Fruit Salad  
Melons, Berries and Grapes

### **Please Choose Two Carved Entrées:**

Beef Strip Loin with Au Jus and Creamy  
Horseradish

Steamship Round of Pork

Steamship Round of Beef

Roast Pork Loin with Dried Fruit Chutney

Roast Breast of Turkey with Rosemary Jus

Bone in Ham with Pineapple Salsa

### **Accompaniments**

Scalloped Potato  
Pasta Marinara  
Chef's Seasonal Vegetables

Assorted Rolls and Sweet Butter

### **Sweets and Coffee Station**

Chef's Selection of Gourmet Cookies,  
Assorted Cakes and Seasonal Delights

Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Service

**\$50.00 per person**

**PLEASE NOTE THAT ALL PRICES ARE SUBJECT TO CHANGE.  
A 20% SERVICE CHARGE AND SALES TAX WILL BE APPLIED TO ALL INVOICES.**

# Reception Cold Hors d'oeuvre

## Cold Hors d'oeuvre Displays

(Prices are per 100 Pieces unless otherwise stated)

### **Jumbo Gulf Shrimp on Ice**

With Cocktail Sauce and Lemon Wedges

**\$350.00**

### **Bruschetta Bar**

Cannellini Bean and Artichoke with Lemon and Garlic  
Chopped Heirloom Tomato and Basil

Olive Tapenade  
Herb Goat Cheese

**\$400.00**

### **California Rolls**

Crab and Avocado Roll with Shaved Wasabi and Soy

**\$350.00**

### **Finger Cocktail Sandwiches**

An Assortment of Petite Sandwiches to Include:

Egg Salad, Chicken Salad and Crab Mousse

**\$275.00**

### **Tapas Tasting**

An Artistic Presentation of Spanish and Italian Sausages  
and International Cheeses

Accompanied with Assorted Nuts,

Rustic Breads and Savory Crackers

Marinated Mushrooms, Artichoke Hearts and Olives

Sun Dried Tomato Tapenade

Traditional Hummus

Grilled Seasonal Vegetables with Balsamic Splash

**\$11.00 per person**

(Minimum of 50 guests)

### **Market Place Vegetable Display**

A Festive Array of Southwest Style Fresh Vegetables

To Include:

Broccoli, Cauliflower, Tri-Colored Peppers, Jicama,  
Carrots, Black Olives,

Celery, Cherry Tomatoes and Scallions

Served with Ripe Artichoke Dip, Parmesan Dip and  
Cucumber Sour Cream Dip

**\$5.00 per person**

(Minimum of 25 Guests)

### **Fiesta Salsa Bar**

Homemade Tri Colored Tortilla Chips

Tastings of: Tomato Cilantro Salsa, Tomatillo Salsa

Pineapple Melon Salsa and Guacamole

**\$6.00 per person**

(Minimum of 25 Guests)

### **Small Cheese Display**

A Beautiful Display of Cheeses

Garnished with Fresh Fruits

Served with Crackers

**\$49.00 per tray**

(Serves 10 Guests)

### **Large Cheese Display**

A Beautiful Display of Cheeses

Garnished with Fresh Fruits

Served with Crackers

**\$125.00 per tray**

(Serves 30 Guests)

**PLEASE NOTE THAT ALL PRICES ARE SUBJECT TO CHANGE.**

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# Reception Hot Hors d'oeuvre

## Hot Hors d'oeuvre Displays (Prices are per 100 Pieces unless otherwise stated)

### **Baked Potato Skins**

With Cheddar Cheese, Bacon Bits,  
Chives and Sour Cream  
**\$160.00**

### **Spicy Buffalo Wings**

With Bleu Cheese Dressing and Celery Sticks  
**\$175.00**

### **Vegetable Spring Rolls**

With Sweet and Sour Sauce  
**\$200.00**

### **Southwestern Crab Cakes**

With Cilantro Remoulade  
**\$350.00**

### **Beef or Chicken Satay**

With Thai Peanut Sauce or Ginger Soy Emulsion  
**\$250.00**

### **Coconut Fried Shrimp**

With Sweet & Sour Sauce and Spicy Mustard  
**\$375.00**

### **Miniature Beef Wellington**

Beef Tenderloin with a Mushroom Duxelle en Croute  
**\$300.00**

### **Spanakopita**

Feta and Spinach Stuffed Phyllo Triangles  
**\$200.00**

### **Chicken Flautas**

With Salsa & Queso Fresco  
**\$225.00**

### **Savory Meatballs**

Marinara or Sweet and Sour Sauce  
**\$150.00**

### **Mini Beef Chimichangas**

With Tomato Cilantro Salsa  
**\$225.00**

### **Assorted Oriental Potstickers**

With Ginger Soy Dipping Sauce  
**\$200.00**

### **Sautéed Pork Tenderloin Station**

Silver Dollar Rolls and Béarnaise Aioli  
**\$400.00**  
*+\$100.00 Sauté Attendant*

### **Chili Cheese Pork Fundido**

With Tri-Colored Tortilla Chips  
**\$275.00**

# Carving Stations

\* Chef Attendant Station with Assorted Rolls and Appropriate Condiments

\* Please Note a \$100.00 Carving Attendant Fee Applies for each 100 Guests Served

## **New York Strip Loin**

Served on Silver Dollar Rolls

Creamy Peppercorn Sauce and Peppercorn Demi Glaze

**\$350.00**

(Approx. 40-50 servings)

## **Bourbon Glazed Ham**

Served on Silver Dollar Rolls

Accompanied with Applesauce,  
Whole Grain Mustard and Mayonnaise

**\$225.00**

(Approx. 40 servings)

## **Steamship Round of Beef**

Served on Silver Dollar Rolls

Creamy Horseradish Sauce

Whole Grain Mustard and Mayonnaise

**\$695.00**

(Approx. 100-125 servings)

## **Whole Roasted Boneless Pork Loin**

Served on Silver Dollar Rolls

Soy, Ginger, Chinese 5-Spice and Hot Mustard

**\$295.00**

(Approx. 40 servings)

## **Whole Roasted Tenderloin of Beef**

Served on Silver Dollar Rolls

Creamy Horseradish Sauce and Peppercorn Demi Glaze

**\$295.00**

(Approx. 25 servings)

## **Roasted Top Round of Beef**

Served on Silver Dollar Rolls

Creamy Horseradish Sauce

Whole Grain Mustard and Mayonnaise

**\$325.00**

(Approx. 65 servings)

## **Whole Roasted Turkey Breast**

Served on Silver Dollar Rolls

Cranberry Relish and Mayonnaise

**\$125.00**

(Approx. 40 servings)

PLEASE NOTE THAT ALL PRICES ARE SUBJECT TO CHANGE.

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# International Reception Fare

## **Sienna Pasta Station**

Vegetable Rigatoni Primavera  
Penne Pasta with Smoked Chicken and Pesto Cream  
Fusilli Pomodoro with Fresh Herbs, Tomato and Garlic  
Grated Parmesan Cheese and Garlic Rolls

**\$9.00 per person**

Requires 1) Sauté Chef at \$100.00 per 100 Guests

## **Manzanilla Taco Station**

Crispy Taco Shells and Soft Warm Tortillas with Spicy Ground Beef  
Shredded Lettuce, Chopped Tomatoes, Cheddar Cheese, Sliced Jalpeno Peppers,  
Guacamole, Chopped Black Olives, Chopped Onions and Salsa

**\$9.00 per person**

## **Rosarita Fajita Station**

Marinated Grilled Strips of Chicken or Beef  
Sautéed Peppers and Onions  
Warm Flour Tortillas  
Guacamole, Salsa and Sour Cream  
Shredded Cheddar and Monterey Jack Cheese

**\$11.00 per person**

Requires 1) Sauté Chef at \$100.00 per 100 guests

## **Oriental Stir-Fry Station**

Beef, Chicken or Pork with Oriental Vegetables  
Pad Thai Lo Mein Noodles and Soy Sauce

**\$10.25 per person**

Requires 1) Sauté Chef at \$100.00 per 100 guests

## **Potato Bar**

Yukon Gold Mashed Potatoes and Mashed Sweet Potatoes  
Condiments of Mushroom Gravy, Sour Cream, Scallions, Crisp Bacon Bits,  
Grated Cheddar Cheese, Crumbled Brown Sugar and Mini Marshmallows

**\$10.25 per person**

Requires 1) Sauté Chef at \$100.00 per 100 guests

**Packages based on a 4 hour service period.**

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# Reception Dessert Displays

## Buffet Station Options

### **Fabulous Chocolate Fountain**

Delicious Belgian Dark Chocolate  
Flowing From a Fountain  
Served with Crème Puffs, Fresh Pineapple Chunks,  
Fresh Strawberries, Marshmallows and Pretzel Rods  
\$5.00 per person ++  
(\$250.00 Minimum)

### **Chocolate and Caramel Fondue**

Warm Belgian Sauce and Warm Sweet Caramel Sauce  
Served with Crème Puffs, Pound Cake,  
Fresh Pineapple Chunks, Strawberries,  
Marshmallows, Pretzel Rods and Whipped Cream  
\$5.00 per person ++  
(\$250.00 Minimum)

### **Petite Sweet Platters**

Mini Biscotti, Celebration Butter Cookies and Chocolate  
Decadence Squares  
Served to Each Guest Table  
\$4.00 per person ++

### **Italian Custard Station**

Warm Classic Italian Custard  
Prepared Table Side by a Fabulous Food Chef  
Presented in a Wine Glass and Filled with Fresh Berries  
\$5.00 per person ++  
(\$250.00 Minimum)

## Served Options

### **Strawberry Shortcake Martini**

With Mascarpone and Fresh Strawberries  
Topped with 10-Year Aged Balsamic and Mint  
\$5.50 per person ++

### **Individual Chef's Selection of Trio of Sweets**

Presented on a Plate of Painted Sauces  
\$5.00 per person ++

## Upgraded Beverage Options

### **Cappuccino and Latte Station**

Baristas Making to Order Regular and Decaffeinated Cappuccinos, Lattes,  
Espresso and Brewed Fresh Roasted Coffee  
Flavored Syrups of Carmel, Vanilla, Peppermint and Almond  
Condiments of Whipped Crème, Half-and-Half, Milk, Crushed Peppermint,  
Candied Orange Rind and Cinnamon Sticks  
\$5.00 per person ++  
(\$300.00 Minimum)  
(Additional Service Staff Required)

**PLEASE NOTE THAT ALL PRICES ARE SUBJECT TO CHANGE.  
A 20% SERVICE CHARGE AND SALES TAX WILL BE APPLIED TO ALL INVOICES.**

# Beverage Service

## Bartender Fee

\$100.00 per Bar with a 3 Hour Minimum

\$35.00 Each Additional Hour

## Hosted Bar Packages

Bar Packages Include the Selected Liquors, House Wines, Imported Beer, Domestic Beer, Bottled Water, Soft Drinks, Bar Juices and Mixes

	Beer/Wine/Soda	Call Brand Liquors	Premium Brand Liquors
One Hour Bar	\$10.00 ++	\$13.00 ++	\$15.00 ++
Two Hour Bar	\$13.00 ++	\$16.00 ++	\$18.00 ++
Three Hour Bar	\$16.00 ++	\$20.00 ++	\$22.00 ++
*Each Additional Hour \$4.00 per Person			

## Tableside Wine Service

House Wine Service, Waiter poured offer while dining, is available at an additional \$7.50 per person when purchased in conjunction with a bar package. Without bar package, bottle price plus service staff.

## A La Carte Bar

	<u>Host</u>	<u>Cash</u>
Premium Liquors	\$5.00 ++	\$5.25
Call Brand Liquors	\$4.50 ++	\$4.75
Super Premium Liquors	\$6.00 ++	\$6.50
Cordials	\$7.50 ++	\$8.00
Imported Beers	\$4.50 ++	\$5.00
Domestic Beers	\$3.50 ++	\$4.00
House Wine	\$4.00 ++	\$4.50
Bottled Water	\$2.00 ++	\$2.50
Soft Drinks (Coke Products)	\$2.00 ++	\$2.50
Iced Tea	\$1.50 ++	\$2.00

Domestic Keg Beer	\$250.00 Per Keg ++
Imported or Microbrew Keg	\$350.00 Per Keg ++
House Wines	\$18.00 Per Bottle ++
House Champagne	\$18.00 Per Bottle ++
Margaritas	\$65.00 Per Gallon ++
Fruit Punch Station	\$26.00 Per Gallon ++
Sorbet Punch	\$32.00 Per Gallon ++
Champagne Punch	\$60.00 Per Gallon ++
Mai Tai Punch	\$70.00 Per Gallon ++
Signature White Sangria	\$32.00 Per Gallon ++

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