



## 2023 Banquet Menu Collection



Hilton Phoenix Resort at the Peak  
7677 North 16<sup>th</sup> Street, Phoenix, Arizona 85020

1-602-997-2626

[www.hiltonphoenixresortatthepeak.com](http://www.hiltonphoenixresortatthepeak.com)

# INFORMATION

## Meal Service

Plated meal service is based upon a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast, lunch and dinner) are served for one and a half hours (1-1/2). Buffets have a minimum of fifty (50) guests. If your guarantee is less than fifty (50), you will be assessed an additional \$8.00 Per Person for Breakfast Buffets, \$10.00 Per Person for Lunch Buffets and \$12.00 Per Person for Dinner Buffets. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees.

## Supplemental Charges

There will be an Extra Facility charge of \$50.00 for any food function of less than twenty (20) guests. Carvers, Station Attendants, Chefs at Made to Order Stations: \$175.00 each per two (2) hour shift, (1) server/carver per fifty (50) guests, each additional hour at \$50.00 per hour. Bartenders: \$150.00 each per hundred (100) guests, four (4) hour shift. Butler- Style Servers: \$35.00 each per one (1) hour shift, (1) server per hundred (100) guests. Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum facility configuration charge of \$250.00 for the re-set. Charge is subject to increase depending on the room size and complexity of the changes. All North and South Pointe pool events will be assessed an additional \$1,000.00 supplemental surcharge and all River Ranch pool events will be assessed an additional \$2,000.00 supplemental surcharge.

## Service Charge, Gratuities and Taxes

The combined gratuity and service charge that is in effect on the day of your Event, pursuant to the applicable collective bargaining agreement, will be added to your account. Currently, the combined charge is equal to 24% of the food and beverage total, plus any applicable state and/or local taxes, currently 8.6%. A portion of this combined charge (currently 18%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 6%) is a service charge that is not a gratuity and is the property of Resort to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

## LAST MINUTE CHANGES

Any changes made less than 3 working days prior to the event are subject to change fees. This includes menu changes/additions and room set up revisions.

## Payment

The Resort requires a non-refundable deposit at the time of booking to secure your event date and function space as definite. All deposits will be applied to the final bill. Final payment is due seven (7) days prior to your event by cash, cashier's check or major credit card unless credit has been established with the Resort. In such case, the complete account is due and payable no later than thirty (30) days from the date of the function. See your Sales Agreement for details.

## Guarantees

Final attendance must be specified seventy-two (72) hours prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The Resort reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

## Food and Beverage

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread service is available upon pre-ordered request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.
- All Food and Beverage, including alcohol, must be purchased through the Resort and served by Resort Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

## Food Legend

GF Gluten Free    Vg Vegetarian    V Vegan

## Room Assignments and Seating

Function rooms are assigned by the Resort according to the anticipated guest count and set up requirements. The Resort reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The Resort will set up tables and chairs 3% over the guarantee based upon space availability.

## Audio Visual

For your convenience, Encore Global is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment.

## Linen

Resort length linens and napkins are available in various colors through the Resort at no extra charge. Specialty linens and napkins are available through outside sources. Your Catering or Event Manager will be happy to assist you.

## Florals, Décor, Entertainment

The Resort uses Hello Arizona! as the in-house DMC to help facilitate your additional planning needs. Additionally, we can add the billing to your Master Account, keeping it clean and simple. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Resort reserves the right to control the volume on all functions. Should you make your own arrangements all insurance requirements for outside vendors must be met, refer to your Sales Agreement for details. All deliveries should be coordinated with your catering or event manager.

## Lost and Found

The Resort will not assume or accept responsibility for damages to or loss of any merchandise or articles in the Resort prior to, during or following any event.

## Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no later than three (3) hours prior to the start of the event, based on prevailing weather conditions of wind gusts in excess of 20 mph, temperatures below 60 degrees or above 90 degrees, and/or 30% or higher chance of rain based on the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than three (3) hours' notice, will be assessed a labor charge Per Person or a minimum fee. All entertainment for outdoor functions must end by 10:00 pm.

## Shipping and Packages

Packages for meetings may be delivered to the Resort four (4) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery, see Resorts Shipping and Receiving Guidelines for more details.

1. Name of Organization
2. Guest Name
3. Attention Catering or Event Manager (indicate name)
4. Date of Function

- \* An incoming Mail/Package Charge of \$8.00 per item will be assessed.
- \* Special mailing services are available through our Shipping Department at prevailing rates.
- \* The Resort does not have a Loading Dock.

## Signage

The Resort does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Resort lobby, on the building exterior or other public areas. The Resort reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Resort will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

## BREAKS –A LA CARTE

### BEVERAGES

Starbucks Regular and Decaf Coffee \$109.00 Gallon  
Peak Regular and Decaf Coffee \$96.00 Gallon  
Hot Tea \$96.00 Gallon  
Iced Tea \$96.00 Gallon  
Iced Coffee \$96.00 Gallon  
Cold Brew Coffee \$98.00 Gallon  
  
Assorted Fruit Juices \$84.00 Gallon  
Lemonade (Prickly Pear, Strawberry, Raspberry  
or Traditional) \$84.00 Gallon  
Infused Waters (Cucumber, Citrus or Mint) \$74.00 Gallon

Assorted Soft Drinks \$5.00 Each  
Bottled Water \$ 5.00 Each  
Sparkling Water \$5.50 Each  
Flavored Mineral Water \$5.50 Each  
Bottled Juices \$6.00 Each  
Energy Drinks \$8.00 Each  
Cold Brew \$7.00 Each

### FROZEN SNACKS

Ice Cream Bars \$7.00 Each  
Individual Yogurts \$7.00 Each  
Popsicles \$6.00 Each

## BREAKS - ALL DAY

*Full expected attendance guarantee required for breaks.*

### CONTINUOUS BEVERAGE BREAK

(9-12 pm and 1-5 pm)  
Freshly Brewed Peak Regular and Decaffeinated Coffee,  
Selection of Fine Teas, Assorted Regular, Diet and  
Caffeine Free Sodas and Bottled Waters  
\$34.00 per Person

### Iced Cold Brew Coffee Station

House Made Cold Brew Coffee, Rich in Flavor with  
Vanilla Whipped Cream and Flavored Syrups  
\$45.00 per Person

## SNACKS

Granola and Energy Bars \$4.00 Each  
Kind Bars (GF, V) \$6.00 Each  
Seasonal Whole Fruit (GF, V) \$4.00 Each  
Fresh Fruit Skewers (GF, V) \$5.00 Each  
Individual Bags of Gourmet Chips and Pretzels \$4.00 Each  
Individual Bags of Mixed Nuts and Trail Mix \$5.00 Each  
Individual Bags of Buttered Popcorn \$6.00 Each  
Assorted Candy Bars \$4.00 Each  
Chocolate Dipped Strawberries \$62.00 Dozen

## THE BAKERY

Assorted Mini Muffins \$58.00 Dozen  
Assorted Muffins \$67.00 Dozen  
Sweet Scones \$58.00 Dozen  
Assorted Danish \$62.00 Dozen  
Bagels with Flavored Cream Cheese \$69.00 Dozen  
Traditional Croissants \$62.00 Dozen  
Chocolate Croissants \$68.00 Dozen  
Warm Iced Cinnamon Rolls \$69.00 Dozen  
Fresh Baked Cookies \$62.00 Dozen  
S'mores Skewers \$62.00 Dozen  
Fudge Brownies or Blondies \$62.00 Dozen  
Raspberry and Lemon Bars \$62.00 Dozen

## BREAKS ALL DAY

### Morning (45 min)

Breakfast Breads, Muffins, Bagels with Cream Cheese,  
Butter, Strawberry Jam and Orange Marmalade  
Orange Juice, Seasonal Fruit and Berries

Peak Regular and Decaffeinated, Selection of Fine Teas

**Mid-Morning (30 min)** - Granola Bars, Peak Regular and  
Decaffeinated Coffee, Selection of Fine Teas, Assorted  
Sodas, Bottled Waters

**Afternoon (30 min)** - Raspberry and Lemon Bars, Mixed  
Nuts, Whole Fresh Fruit, Regular and Decaffeinated Coffee,  
Assorted Teas, Assorted Soft Drinks and Bottled Waters  
\$54.00 per Person

## BREAKS

All Breaks are Priced per Person, Based on 30 Minutes of Service

### MORNING

#### WAKE ME UP

Chocolate Coffee Energy Bites  
Cinnamon & Streusel Coffee Cake  
Vietnamese Coffee Smoothie  
\$19.00 per Person

#### DAY AT THE SPA

Fruit Skewers with Vanilla-Honey Yogurt Dip  
(GF, V)  
Strawberry & Banana Smoothie (GF, V)  
Vanilla Almond Crunch Granola (GF, Vg)  
Assorted Yogurts (GF, Vg)  
Assorted Seasonal Berries (GF, Vg)  
\$25.00 per Person

#### THE NATURE HIKE

Whole Apples and Bananas  
Assorted Healthy Energy and Protein Bars  
House Made Trail Mix (GF, Vg)  
*honey roasted peanuts, almonds, pepitas dark  
chocolate chips, m&m's, raisins, granola, and  
dried cranberries*  
\$23.00 per Person

### SEASONAL BREAKS

#### SPRING /SUMMER

Fresh Fruit Kabobs (GF, V)  
Arizona Summer Trail Mix (GF, Vg)  
Lemon Poppy Seed Mini Muffins  
\$17.00 per Person

#### FALL/WINTER

Mini Apple Pie Tarts (Vg)  
Warm Baked Brie, Pear & Walnut Filo Pouch (Vg)  
Candied Bacon Lollipops (GF)  
\$18.00 per Person

### AFTERNOON

#### SNACK SHACK

Buttered Popcorn (GF, Vg)  
Pretzel Bites & Cheese Sauce  
Assorted Individual Bags of Chips  
Assorted Mini Candy Bars  
\$20.00 per Person

#### ARIZONA WELCOME

Tortilla Chips, Roasted Tomato Salsa &  
Guacamole (Vg)  
Green Chile & Cheese Quesadilla Bites (Vg)  
Churros with Mexican Chocolate Sauce (Vg)  
\$19.00 per Person

#### COOKIES AND MILK

Freshly Baked Chocolate Chip, Sugar, Oatmeal  
Raisin & Peanut Butter Cookies  
Chilled Regular and Chocolate Milk (Vg)  
\$18.00 per Person

#### SWEET TREATS

S'mores on a Stick (Vg)  
Strawberry Shortcake Shooters (Vg)  
Assorted Cheesecake Bites (Vg)  
Assorted Ice Cream Bars (Vg)  
\$19.00 per Person

#### GAME TIME

Fresh Popped Popcorn (GF, Vg)  
Pigs in a Blanket  
Buffalo Chicken Dip  
House Made Potato Chips  
Mini Potato Skins  
\$20.00 per Person

## BREAKFAST BUFFETS

*Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.*

### DREAMY DRAW CONTINENTAL

Freshly Brewed Peak Regular &  
Decaffeinated Coffee  
Assorted Hot Teas  
Orange, Cranberry, Apple & Grapefruit  
Juices (GF, Vg)  
Seasonal Fruit & Berries (GF, V)  
Breakfast Breads & Muffins (Vg)  
Vanilla Almond Granola (GF)  
Assorted Greek Yogurt (Vg)  
Assorted Bagels with Cream Cheese  
Butter & Fruit Preserves  
\$42.00 per Person

### BARRIO BREAKFAST

Freshly Brewed Peak Regular &  
Decaffeinated Coffee  
Assorted Hot Teas  
Orange, Cranberry, Apple & Grapefruit  
Juices (GF, Vg)  
Horchata  
Mojito Fruit Salad (GF, Vg)  
Bacon, Refried Black Beans,  
Avocado & Jack Cheese Torta  
Chorizo & Eggs Ranchero (GF)  
Abuelita French Toast  
Potatoes, Peppers, Onions, Cotija (GF, Vg)  
Red & Green Salsas (GF, V)  
\$52.00 per Person

### THE PEAK BREAKFAST

Freshly Brewed Peak Regular & Decaffeinated Coffee  
Assorted Hot Teas  
Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Seasonal Fruit & Berries (GF, V)  
Breakfast Breads & Muffins (Vg)  
Assorted Bagels with Cream Cheese  
Butter & Fruit Preserves  
Oatmeal with Raisins & Brown Sugar (GF, Vg)  
Assorted Cereals with Skim, 2% Milk & Soy Milks  
Scrambled Eggs (GF)  
Smoked Bacon & Sausage (GF)  
Herb Roasted Potatoes (GF, Vg)  
\$52.00 per Person

### COUNTRY STYLE BREAKFAST

Freshly Brewed Peak Regular & Decaffeinated Coffee  
Assorted Hot Teas  
Orange, Cranberry, Apple &  
Grapefruit Juices (GF, Vg)  
Buttermilk Biscuits & Sausage Gravy  
Mini Chicken Fried Steak  
Scrambled Eggs (GF, Vg)  
Smoked Bacon (GF)  
Cheesy Grits (GF, Vg)  
Pancakes, Maple Syrup & Butter  
Hash Browns (GF, Vg)  
\$56.00 per Person



## BREAKFAST ENHANCEMENTS

*Add on to your existing breakfast selection. Served per Person (Minimum order of 12).*

Scrambled Eggs \$6.00      add Cheddar Cheese +\$2.00

*Breakfast Sandwich: Farm Scrambled Eggs, Cheddar & Pork Sausage on Toasted English Muffin \$14.00*

*Breakfast Sandwich: Egg Whites, Turkey Bacon, Asparagus, Sun-Dried Tomatoes & Swiss on Toasted English Muffin \$15.00*

*Sunrise Breakfast Burrito: Scrambled Eggs, Potatoes, Bacon & Cheddar Cheese on Flour Tortilla \$15.00*

*Mexican Breakfast Burrito: Scrambled Eggs, Chorizo, Potatoes, Mexican Cheeses & Cilantro on Flour Tortilla \$15.00*

Pancakes with Maple Syrup \$9.00

Cinnamon French Toast \$10.00

Steel Cut Oatmeal with Brown Sugar & Raisins \$8.00

Smoked Salmon, Cream Cheese, Tomatoes, Capers & Bagels \$17.00

Hard Boiled Eggs \$4.00

Smoked Bacon \$9.00

Pork Sausage \$9.00

Hash Browns \$5.00

Home Fries, Onions, Peppers, Cotija & Cilantro \$7.00

*Minimum of 50 people required for breakfast buffets. For service less than 50 people, add \$8.00++ per person to the menu price.*

## CHEF ATTENDED STATIONS

*Add a Station to your Breakfast Buffet. Full guarantee required for each station. Chef Attendant Required, one per 50 Guests at \$150.00 each. Stations to be added to a full Breakfast, cannot be ordered individually as a breakfast.*

### THE PEAK OMELET STATION (GF)

Fresh Eggs & Egg Whites, Tomatoes, Onions, Red Bell Peppers, Spinach, Chorizo, Green Chilies, Sliced Jalapenos, Mushrooms, Smoked Bacon, Ham, & Roasted Tomato Salsa, Cheddar, Swiss & Feta Cheeses

\$21.00 per Person

### BREAKFAST TACO & TOSTADA STATION

Scrambled Eggs, Carne Asada, Chorizo & Smoked Bacon, Monterey Jack, Cotija & Cheddar Cheeses, Fire Roasted Green Chilies, Onions, Cilantro, Pickled Jalapenos, Pico de Gallo, Roasted Tomato Salsa, Tomatillo Salsa, Sour Cream, Selection of Hot Sauces, Corn & Flour Tortillas, Crispy Corn Tostadas

\$24.00 per Person

### SMOOTHIE AND JUICE BAR

Juices:

Immune Boost: Carrot, Orange & Ginger Juice

Detox: Kale, Green Apple, Spinach & Celery Juice

Tropical Hydration: Orange, Pineapple & Mango Juice

Fresh Smoothies:

Mango Lassie (GF, Vg)

Strawberry, Banana & Oat Milk (GF, V)

Peanut Butter, Chocolate & Banana (GF, Vg)

Pineapple, Banana, Date & Vanilla (GF, Vg)

Pina Colada

\$21.00 per Person

### ACAI BOWL BAR

Choice of 2 Blends:

Acai, Blueberries, Strawberries, Yogurt & Apple Juice

Acai, Strawberries, Banana, Pineapple & Almond Milk

Acai, Dragon Fruit, Banana, Pineapple & Coconut Milk

Acai, Banana, Strawberries, Dates, Peanut Butter &

Almond Milk

Toppings:

Vanilla Crunch Granola, Pepitas, Toasted Coconut

Flakes, Blueberries, Strawberries, Raspberries,

Banana, Dates, Pineapple, Honey Drizzle & Peanut

Butter

\$19.00 per Person



## PLATED BREAKFASTS

*All Served with Coffees, Teas and Juices*

### RISE & SHINE (GF)

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Scrambled Eggs with Cheddar Cheese and Chives  
Smoked Bacon or Sausage Links  
Herb Roasted Potatoes  
Breakfast Breads & Muffins for the Table  
\$30.00 per Person

### COUNTRY STEAK & EGGS

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Chicken Fried Steak with Gravy  
Eggs Any Style  
Hash Browns  
Breakfast Breads & Muffins for the Table  
\$34.00 per Person

### CITY STEAK & EGGS

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Charbroiled 6oz. Sirloin Steak  
Eggs Any Style  
Home Fries  
Breakfast Breads & Muffins for the Table  
\$39.00 per Person

### BISCUITS & GRAVY

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Two House Made Buttermilk Biscuits  
Sausage Gravy  
Eggs Any Style  
Breakfast Breads & Muffins for the Table  
\$32.00 per Person

### DESERT MORNING

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Huevos Rancheros  
Over-Easy Eggs, Black Beans, Avocado, Cilantro,  
Cotija Cheese, Ranchero Sauce & Crispy Corn  
Tortillas  
Breakfast Breads & Muffins for the Table  
\$32.00 per Person

### BISTRO BREAKFAST SANDWICH

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Scrambled Eggs, Black Forest Ham, Havarti Cheese  
& Vine-Ripe Tomato on Toasted Ciabatta Bread  
Herb Roasted Potatoes  
Breakfast Breads & Muffins for the Table  
\$32.00 per Person

### POWER BREAKFAST (GF)

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Roasted Asparagus and Tomato Egg White Frittata  
Grilled Canadian Bacon  
Breakfast Breads & Muffins for the Table  
\$32.00 per Person

### FARMERS MARKET FRITTATA (GF)

Orange, Cranberry, Apple & Grapefruit Juices (GF, Vg)  
Onions, Peppers, Mushrooms, Zucchini,  
Tomatoes, Spinach, Fresh Basil, Cheddar and  
Provolone Cheeses, Pesto Sauce  
Home Fries  
Breakfast Breads & Muffins for the Table  
\$34.00 per Person

### ADDITIONAL COURSES

*Served Per Person*

Yogurt, Granola and Berry Parfait \$9.00  
Strawberry & Banana Smoothie \$8.00  
Fresh Melon, Berries and Arizona Citrus Fruits \$8.00  
Avocado Toast: Arugula, Heirloom Tomatoes  
Feta, Pepitas, 12-Grain Toast \$10.00

## LUNCH BUFFETS

*Served with Freshly Brewed Peak Regular and Decaffeinated Coffee and Assorted Teas, and Iced Tea. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks, (minimum of 50 guests).*

### THE MARKET

Farm Fresh Vegetable Salad (GF, Vg)  
Artisan Lettuce, Market Vegetables,  
Herb Vinaigrette and Buttermilk Dressing

Quinoa Salad (GF, Vg)  
Spinach, Quinoa, Goat Cheese, Toasted Almonds,  
Cranberries, Cucumber, Raspberry Vinaigrette

Roasted Red Pepper Hummus (Vg)  
Spa Lahvosh and Grilled Pita

Grilled Salmon with Arugula Pesto (GF)

Herb Roasted Chicken with Lemon Jus (GF)

Moroccan Spiced Roasted Carrots (GF, V)

Vegetable Couscous, Citrus Vinaigrette (GF, Vg)

Angel Food Cake with Fresh Berries (Vg)

Chocolate Flourless Tort, Raspberry Sauce (GF)  
\$64.00 per Person

### THE ITALIAN

Tomato Basil Bisque (GF, Vg)  
Herb Bread Sticks

Caprese Salad (GF, Vg)  
Arugula, Grape Tomatoes, Mozzarella Pearls, Fresh Basil,  
Balsamic Vinaigrette

Mini Chicken Parmesan  
House Made Marinara Sauce, Provolone Cheese

Five Cheese Lasagna (Vg)

Charred Broccolini, Lemon Vinaigrette (GF, Vg)

Chocolate Dipped Cannoli's  
Tiramisu  
\$62.00 per Person

## THE SONORAN DESERT

Southwestern Caesar Salad (GF, Vg)  
Romaine, Pico de Gallo, Roasted Pumpkin  
Seeds, Black Beans, Queso Fresca, Crispy  
Tortilla Strips & Chipotle Caesar Dressing

Mexican Street Corn (GF, Vg)  
Grilled Corn Cut Off Cob, Butter, Cilantro-  
Lime Mayo, Sour Cream, Queso Cotija &  
Chili Powder

Grilled Carne Asada Style Flank  
Steak (GF)

Adobo Grilled Chicken (GF)

Fire Roasted Onions & Peppers (GF)

Mexican Style Rice & Refried Beans (GF, Vg)

Flour & Corn Tortillas

Roasted Tomato Salsa, Guacamole,  
Pickled Jalapenos, Cilantro Leaves,  
Sour Cream & Shredded Jack Cheese

Traditional Cinnamon Sugar Churros with  
Chocolate Sauce

Lime Tarts with Mango-Tajin Sauce  
\$65.00 per Person

## FAR EAST

Wonton Soup  
Pork Dumplings, Bok Choy & Green Onions

Szechuan Beef Crunchy Salad  
Marinated Flank Steak, Romaine, Red & Napa  
Cabbage, Cilantro, Cashews, Crispy Wonton &  
Sesame-Ginger Vinaigrette

Miso Glazed Salmon (GF)

Thai Green Curry Chicken (GF)

Steamed Jasmine Rice (GF, V)

Pad Thai (GF)  
Rice Noodles, Shrimp, Bean Sprouts, Peppers, Peanuts,  
Lime, Cilantro & Green Onions

Fortune Cookies

Mango Sticky Rice  
\$66.00 per Person

*Minimum of 50 people required for lunch buffets. For service less than 50 people add \$10.00++ per person to the menu price.*

## LUNCH BUFFETS

*Served with Freshly Brewed Peak Regular and Decaffeinated Coffee and Assorted Teas, and Iced Tea. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.*

### DELI ANY DAY

Garden Salad (GF, Vg)  
Artisan Lettuce Mix, Shredded Carrots, Cucumber,  
Grape Tomatoes, Radish, Croutons  
Choice of Dressings

Traditional Potato Salad (GF, Vg)

Fresh Seasonal Fruit Salad (GF, V)

Sliced Oven Roasted Turkey, Honey Baked Ham &  
Roast Beef (GF)

Cheddar, Swiss & Provolone Cheeses

Wheat, Sourdough, Harvest White & Rye Breads

Kosher Pickles, Red Onions, Vine-Ripe Tomatoes &  
Green Leaf Lettuce

Mayonnaise, Dijon & Yellow Mustards,

Assorted Individual Bags of Chips

Fresh Baked Cookies and Brownies  
\$52.00 per Person

### THE DELICATESSEN

Traditional Caesar Salad  
Romaine Lettuce, Aged Parmesan Cheese, Herbed  
Croutons & Classic Caesar Dressing

Mixed Artisan Greens & Kale Salad  
Marinated Tomatoes, Roasted Butternut Squash, Toasted  
Pistachio, Dried Cherries & Crispy Prosciutto

Choice of 3 Sandwiches:

Turkey Club Croissant  
Roasted Turkey Breast, Smoked Bacon, Sliced Tomato,  
Lettuce & Herb Mayonnaise on a Croissant

Ham & Swiss  
Black Forest Ham, Swiss Cheese, Lettuce, Sliced  
Tomato & Stone Ground Mustard on Marble Rye

Roast Beef & Havarti  
Sliced Roast Beef, Havarti Cheese, Roasted Red  
Peppers, Arugula & Horseradish Spread on Multi-  
Grain Bread

Italian Panini  
Genoa Salami, Pepperoni, Ham, Soppressata,  
Provolone Cheese & Spicy Giardiniera on Ciabatta

BBQ Brisket Grilled Cheese  
Shredded Smoked Brisket, Hole-In-The-Wall BBQ  
Sauce, Pepper Jack & Cheddar Cheeses on White  
Bread

Very Veggie Sandwich  
Roasted Red Peppers, Grilled Zucchini, Yellow Squash,  
Portobello Mushroom, Sautéed Onions & Balsamic  
Mayo on Wheat Bread

Fresh Baked Cookies and Brownies  
\$58.00 per Person  
Additional Sandwiches: \$10.00 per person, per type

## LUNCH BUFFETS

*Served with Freshly Brewed Peak Regular and Decaffeinated Coffee and Assorted Teas, and Iced Tea. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.*

### Barbecue at the Peak

Angus Beef Burgers  
All-Beef Hot Dogs  
Grilled Chicken Breast  
Tossed Salad  
Cucumbers, Tomatoes, Carrots, Radishes & Choice of Dressings  
Cole Slaw  
Traditional Potato Salad (GF, Vg)  
Fresh Seasonal Fruit Salad (GF, V)  
Assorted Individual Bags of Chips  
Sliced Watermelon  
Lettuce, Sliced Tomatoes, Red Onions, Relish,  
Sauerkraut, Pickles, Ketchup, Mayonnaise, Dijon & Yellow Mustards  
Assorted Sliced Cheeses  
Assorted Rolls & Buns  
Fresh Baked Brownies  
Fresh Baked Chocolate Chip Cookies  
Assorted Popsicles  
\$56.00 per person

### LUNCH BUFFET ENHANCEMENTS

Add House-made Soup \$8.00 Per Person  
Tomato Basil Bisque (GF, Vg)  
Chicken and Wild Rice (GF)  
Roasted Butternut Squash (GF, Vg) (Seasonal)  
Steak & Potato  
New England Style Clam Chowder  
Creamy Corn Chowder  
French Onion  
Tomato Gazpacho (Summer Only) (GF, V) (Seasonal)  
Add Salad Action Station, Chef Attendant \$150.00

*Minimum of 50 people required for lunch buffets. For service less than 50 people add \$10.00++ per person to the price.*

## ON THE GO LUNCHES

### THE PEAK TO-GO LUNCHES

*Includes Choice of Sandwich or Entrée Salad, Whole Fruit, Potato Chips and Choice of One (1) Side and One (1) Dessert*

*For to-go only.....this menu cannot be used for dining in the resort meeting or ballroom spaces.*

#### Select Three

##### **Southwest Caesar Salad (GF)**

romaine, pico de gallo, roasted corn, black beans, cotija cheese, crispy tortilla strips, adobo Caesar dressing

##### **Agave Salad (GF)**

grilled chicken, spinach, couscous, tomatoes, black olives, feta cheese, red wine vinaigrette

##### **Roasted Vegetable Salad (GF, Vg)**

artisan lettuce, seasonal vegetables, feta cheese, balsamic vinaigrette

##### **Roast Beef Sandwich**

sliced roast beef, provolone, sundried tomatoes, and arugula on sourdough

##### **Carved Turkey Sandwich**

roasted turkey, lettuce, tomato aioli, grilled onions on focaccia

##### **Grilled Chicken Caesar Wrap (GF)**

grilled chicken, parmesan cheese, lettuce, Caesar dressing in a spinach tortilla wrap

##### **Veggie Sandwich**

roasted red peppers, grilled zucchini, yellow squash & portobello mushroom, sautéed onions, balsamic mayo, wheat bread

#### Select One

Mediterranean Pasta Salad (GF, Vg)

Roasted Vegetable Salad (GF, Vg)

Potato Salad (GF, Vg)

Cole Slaw (GF, Vg)

#### Select One

Freshly Baked Chocolate Chip Cookie

Chocolate Brownie

Toffee Crunch Blondie

Lemon Bar

Cheesecake Bar

\$44.00 per person

*For four (4) sandwich selections please add \$4.00 per person*

*Add a soft drink, bottled water or juice \$3.00 per person*

## PLATED LUNCH

*Entrée Pricing based on Two (2) Courses and with your choice of Salad or Soup or Dessert.  
Served with Freshly Brewed Peak Regular and Decaffeinated Coffee and Assorted Teas, and Iced Tea.  
Add \$12.00 per person to Add a Third Course. Bread service is available upon pre-ordered request.*

## SOUPS

Tomato Basil Bisque (GF, Vg)  
Chicken and Wild Rice (GF)  
Roasted Butternut Squash (GF, Vg)  
Steak & Potato  
New England Style Clam Chowder  
French Onion  
Tomato Gazpacho (Summer Only) (GF, V)

## SALADS

Traditional Caesar Salad (GF, Vg)  
romaine hearts, parmesan, croutons, roasted garlic Caesar dressing  
Harvest Salad (GF, Vg)  
artisan lettuces, carrots, cucumber, cherry tomatoes, red wine vinaigrette  
Iceberg Wedge Salad (GF)  
buttermilk bleu cheese, red onion, crispy bacon, tomatoes and buttermilk dressing

## ENTRÉES

Herb Grilled Chicken Breast (GF)  
Yukon potato puree, sautéed asparagus, chasseur sauce  
\$48.00 per person  
Chicken Parmigiana  
orzo pasta, mozzarella, pomodoro sauce, broccolini  
\$48.00 per person  
Oaxacan Seared Atlantic Salmon (GF)  
cilantro-lime rice, seasonal vegetables, pico de gallo  
\$52.00 per person  
Miso Glazed Tofu (GF, V)  
King trumpet mushroom, baby bok choy, steamed jasmine rice, pickled vegetables  
\$44.00 per person

## DESSERTS

Lemon Bar raspberry sauce	Key Lime Pie whipped cream, graham cracker crust
Tiramisu ladyfingers, espresso, mascarpone	Tres Leches Cake fresh strawberries, dulce de leche



## HORS D'OEUVRES SELECTION

Minimum 50 Pieces Per Item

### CHILLED

Tomato Bruschetta  
Whipped Herb Cheese Stuffed Tomato  
Prosciutto Wrapped Cantaloupe Ball  
Prosciutto, Mozzarella & Basil Pesto Pinwheels  
Sonoran Chicken Tortilla Pinwheel  
Tomato, Basil & Mozzarella Skewer (GF, Vg)  
Vegetable Napoleon Parmesan Cup  
Fresh Strawberry Stuffed with Whipped Brie  
Classic Deviled Egg  
\$8.00 per Piece

Parma Prosciutto Wrapped Asparagus  
Grilled Sonoran Chicken Tortilla Cup  
Smoked Salmon Tarragon Mousse  
Asian Chicken Salad in Spring Roll Cup  
Chipotle Chicken Wonton Cone  
\$9.00 per Piece

Brie Tartlet with Apple & Raspberry  
Ahi "Poke" Mini-Tacos  
Sesame Ahi with Wasabi on Rice Cracker  
Ahi Tartare & Seared Ahi in Wonton Cup  
Crab Wonton Taco  
Seared Beef Tenderloin on Parmesan Shortbread  
Smoked Salmon Rose on Pumpnickel  
Lamb Tenderloin with Green Apple Chili Chutney  
BBQ Duck with Mandarin Orange in a Tart Shell  
\$11.00 per piece

### HOT

Black Bean Empanada (Vg) Gochujang  
Cauliflower Bites (GF, V)  
Bacon Wrapped Bleu Cheese Stuffed Dates  
Spanakopita  
Tandoori Chicken Satay  
Italian Sausage Stuffed Mushrooms  
Artichoke & Feta Stuffed Mushrooms  
Franks in a Blanket  
\$8.00 per Piece

Warm Brie and Truffle Tartelette (Vg)  
Guajillo Marinated Chicken and Plantain Kabob  
(GF) Chicken Tikka Skewer (GF)  
Meatballs with Basil & Marinara  
Orange Glazed Chicken  
Kabob Southwest Chorizo  
Spring Roll  
Bison Chili Cornbread Tart  
\$9.00 per Piece

Chicken Pot Pie  
Mini Beef Wellington  
Pork Belly Satay  
Maryland Style Crab Cakes  
Lobster Cobbler  
Jalapeno Bacon Wrapped Scallops (GF)  
Candied Applewood Smoked Bacon Lollipops (GF)  
Lobster Mac & Cheese Bites  
\$11.00 per piece

## RECEPTION – A LA CARTE

Each Display Serves 50 Guests

### FRESH FRUIT DISPLAY (GF, Vg)

Fresh Sliced Seasonal Melons and Berries

Agave Greek Yogurt

\$500.00

### ARTISAN CHEESES (Vg)

Served with Caramelized Nuts, Fig Jam, Dried Fruits,  
Crackers and Crostini

\$600.00

## LIGHT DISPLAYS

*Serves 25 guests*

Corn Tortilla Chips

warm chorizo queso dip, warm refried bean dip,  
corn & black bean salsa, roasted tomato salsa,  
tomatillo & green chile salsa, guacamole

Select two (2) \$150 Select three (3) \$200

Beer Cheese Dip with Bavarian Pretzel Bites (Vg)

\$200.00

Mixed Nuts (GF, V)

\$50.00 per pound

Dry Roasted Salted Peanuts (GF, V)

\$25.00 per pound

Honey Roasted Peanuts (GF, Vg)

\$30.00 per pound

### FRESH VEGETABLE CRUDITÉ (GF, Vg)

Carrots, Celery, Broccolini, Sweet Bell Peppers,  
Cucumbers, Grape Tomatoes, Jicama, Radishes,  
Hummus and Herb Buttermilk Dipping Sauces

\$400.00

### GRILLED GARDEN VEGETABLES (GF, V)

Marinated Zucchini, Squash, Asparagus, Onions,  
Tomatoes, Mushrooms, Carrots and Sweet Bell  
Peppers, Basil Pesto and Cold Pressed Olive Oil

\$450.00

Build Your Own Tomato Bruschetta (V)

\$150.00

Spinach Dip with Assorted Artisan Breads (Vg)

\$200.00

House Made Hummus (Vg)

traditional, roasted red pepper and olive tapenade  
crispy pita chips

\$225.00

Antipasto

genoa salami, prosciutto, soppressata, provolone,  
fontina, assorted olives, roasted red peppers,  
pepperoncini, marinated artichokes & mushrooms,  
sun-dried tomato tapenade, crackers & crostini

\$400.00

## RECEPTION STATIONS

*Based on two (2) Hours of Service. Full guarantee required for each station.*

### THE FARMER'S STAND

Fresh Cubed Seasonal Melons and Berries (GF, Vg)  
Agave Greek Yogurt

Vegetable Crudit  (GF, Vg)  
Baby Carrots, Broccoli, Sweet Bell Peppers,  
Cucumbers, Grape Tomatoes, Jicama, Cannellini Bean  
Hummus and Herb Buttermilk Dipping Sauces

Artisan Cheeses (Vg)  
Caramelized Nuts, Fig Jam, Dried Fruits, Lahvosh,  
Hearth Baked Breads  
\$30.00 per Person

### SOUTHWEST FIESTA

Tortilla Chips with Roasted Tomato Salsa  
Tomatillo Salsa, Guacamole and Queso Dip (Vg)

Cilantro Chicken (GF)

Ancho Beef Skewers (GF)

Mexican Street Corn (GF, Vg)  
lime, mayo, cotija, cilantro and ancho chile butter  
\$32.00 per person

### THE SLIDER BURGER BAR

**Black Angus Beef Burgers**

**Turkey Burgers**

**Black Bean Burgers**

slider buns  
cheddar, Swiss, American and pepper jack  
shredded lettuce, tomato, onion, bacon, pickles,  
green chiles, crushed avocado, caramelized onions,  
jalapenos, mayo, Dijon mustard, ketchup  
\$29.00 per person

### ASIAN

Vegetable Spring Rolls

Chicken Pot Stickers

Chinese Roasted Pork Bao Buns

Chinese "Take Out" Boxes

Singapore Noodles

Orange Chicken with Jasmine Rice

Sesame-Ginger Vegetables with Jasmine Rice  
\$32.00 per person

### MASHED POTATO BAR (GF)

Yukon Mashed Potatoes  
bacon, sour cream, butter, shredded cheddar  
cheese, cheese sauce, chives, roasted poblanos,  
saut ed mushrooms, chorizo, ground beef,  
caramelized onions, horseradish  
\$29.00 per person

### MAC & CHEESE BAR

Creamy Mac & Cheese

Assorted Toppings: Diced Green Chili Peppers,  
Cubed Pork Belly, Steamed Broccoli, Hot Pepper  
Flakes, Toasted Parmesan Bread Crumbs  
\$29.00 per person

Add Lobster Pieces additional \$10.00 per person

## CHEF ATTENDED ACTIONS STATIONS

*One Chef Attendant per 50 Guests, \$175.00 Chef Fee for each Attendant. Based on two (2) Hours of Service.*

*Full guarantee required for each station. Some stations can be self-serve, ask your Catering or Event Manager for details.*

### PASTA! PASTA! PASTA!

Pastas: Farfalle, Penne & Orecchiette

Sauces: Marinara, Alfredo, Vodka

Mix-Ins: fresh basil, mushrooms, asparagus, peas, tomatoes, spinach, grilled vegetables, grilled chicken, Italian sausage, ground beef, grated parmesan, shredded asiago, red pepper flakes

Bread Sticks

\$34.00 per person

### THE WOK STATION

Sesame-Ginger Chicken

snow peas, carrots, bok choy

Kung Pao Shrimp

peanuts, chiles, peppers, onions

Vegetable Stir-Fry (Vg)

edamame, carrot, broccoli, cabbage, peppers

Jasmine Rice and Lo Mein Noodles

\$36.00 per person

### MADE TO ORDER GUACAMOLE (Vg)

Freshly Made Guacamole

Tortilla Chips & Roasted Tomato Salsa

Mix-Ins: black beans, roasted corn, pickled jalapeños, fresh jalapeños, cilantro, pico de gallo, crushed pistachios, orange sections

\$22.00 per person

## THE TACO STAND

Flour and Corn Tortillas, Crispy Corn Tortilla Shells

Carne Asada

Chicken Tinga

Grilled Mahi-Mahi

lettuce, tomatoes, pico de gallo, sour cream,  
cilantro, diced onions, pickled jalapeños, jack  
cheese, cotija cheese, limes, tomatillo salsa,  
roasted tomato salsa

\$30.00 per person

## CARVING BOARDS (GF)

*Chef Attendant, \$175.00 each*

Each serves approximately 25 guests. Tenderloin serves approximately 15 guests.

Garlic & Herb Crusted Prime Rib of Beef \$600.00 ea

Roasted Tenderloin of Beef \$400.00 each

Roast Sirloin of Beef \$400.00 each

Roasted Turkey Breast \$300.00 each

Pineapple & Brown Sugar Glazed Ham \$350.00 each

Mojo Marinated Roasted Pork Loin \$300.00 each

Cedar Plank Grilled Salmon Fillet \$400.00 each

All Served with Assorted Rolls, Whole Grain Mustard, Creamy Horseradish and Herb Mayonnaise

## DINNER BUFFETS

*Served with Freshly Brewed Peak Regular and Decaffeinated Coffee and Assorted Teas*

### THE MEDITERRANEAN

Couscous and Arugula Salad (V)

israeli couscous, wild arugula, dry apricots, currants, red peppers, cucumber, tomatoes, lemon-dijon vinaigrette

Mediterranean Salad (Vg)

bibb lettuce, grilled paneer, peppadew, cucumber, sun-dried tomatoes, olives, shaved cauliflower, crispy flatbread

Greek Salad (GF, Vg)

romaine lettuce, cucumber, red bell peppers, grape tomatoes, red onions, kalamata olives, feta cheese, oregano, red wine vinaigrette

Chicken Tagine (GF)

chicken, warm spices, carrots, peppers

Aegean Seafood Stew (GF)

shrimp, mussels, cod, squash, potatoes, tomato broth

Beef Shawarma

flank steak, marinated tomatoes, onion, tahini sauce, pickles, parsley

Falafel Plate (V)

hummus, tzatziki, pita

Baklava

Tiramisu

\$90.00 per person

### THE FIESTA BUFFET

Tortilla Chips (GF, V)

guacamole, roasted tomato salsa

Ranchero Salad (Vg)

romaine lettuce, tortilla strips, roasted corn, black beans, cotija cheese, tomatoes ancho-honey vinaigrette

Three Cheese Enchiladas (GF, Vg)

red chile sauce

Make Your Own Fajita's

Carne Asada Style Flank Steak

Tequila Lime Grilled Chicken

Sonoran Marinated Shrimp

grilled peppers and onions

corn & flour tortillas, pickled jalapeños,

pico de gallo, cilantro, jack cheese, sour cream

Cilantro-Lime Rice (GF, Vg)

Chipotle Charro Beans (GF)

Churros with Chocolate Sauce

Tres Leches Cake

\$82.00 per person

## ITALIAN

### Antipasto Platter

genoa salami, prosciutto, soppressata, provolone, fontina, assorted olives, roasted red peppers, pepperoncini, marinated artichokes, mushrooms, sun-dried tomato tapenade, crackers & crostini

### Classic Caesar Salad

romaine, parmesan, garlic & herb croutons, Caesar dressing

### Caprese Salad

heirloom tomatoes, mozzarella pearls, arugula, basil, balsamic vinaigrette

### Chicken Marsala

chicken cutlets, mushrooms, Italian parsley, marsala wine sauce

### Shrimp Scampi

white wine, garlic, Italian parsley

### Beef Braciola

braised beef stuffed with prosciutto, pecorino, garlic & parsley

### Penne Pasta & Meatballs

marinara sauce, meatballs, parmesan, fresh basil

Ciabatta, Breadsticks, Pesto, Whipped Butter

### Tiramisu

Chocolate Chip Cannolis

\$86.00 per person

## TOCASIERRA

### Harvest Salad (GF, Vg)

local greens, roasted sweet potatoes, cucumber, carrots, celery, radishes, grape tomatoes, green goddess dressing

### Kale and Quinoa Salad

shredded kale, quinoa, toasted pine nuts, dried cranberries, grapes, roasted red bell peppers, crow's dairy peppercorn feta cheese, citrus-honey vinaigrette

### Seared Market Fish (GF)

beluga lentils, wild arugula, shaved fennel salad, chimichurri sauce

### Grilled Breast of Chicken (GF)

wild mushrooms, caramelized onions, romesco sauce

### Grilled Vegetables (GF,

Vg)

Rosemary & Garlic Roasted Fingerling Potatoes

Fresh Fruit Skewer with Honey-Lime Yogurt Sauce

Gluten-Free Brownie Bites with Fresh Berries

\$80.00 per person

*Minimum of 50 people required for dinner buffets. For less than 50 people add \$12.00++ per person to the price.*



## DINNER BUFFETS

*Served with Freshly Brewed Peak Regular and Decaffeinated Coffee and Assorted Teas*

### TOMBSTONE COOK-OUT

Jalapeno-Cheddar Cornbread,  
Fry Bread, Biscuits  
Prickly Pear Cactus Fruit Butter

Green Salad (GF, Vg)  
Romaine lettuce, cucumber, carrots, celery,  
radishes, grape tomatoes, Buttermilk Ranch  
Dressing and Balsamic Vinaigrette

Beef & Three Bean Chili  
cheddar cheese, diced red onions,  
sour cream

BBQ Baby Back Ribs

Grilled BBQ Chicken (GF)

Grilled NY Strip Steaks (GF)

Southwestern-Spiced Grilled Salmon

Mac n' Cheese

Baked Potatoes (GF, Vg)  
butter, sour cream, bacon bits, chives,  
cheddar cheese, sour cream

Corn on the Cob (GF, Vg)

Coleslaw (GF, V)

Strawberry Shortcake  
Apple Pie  
\$120.00 per person

### THE PEAK DINNER

Southwest Salad (GF, Vg)  
romaine, roasted corn, black beans,  
red onions, grape tomatoes, cotija cheese,  
cilantro, chipotle Caesar dressing,  
crispy tortilla strips

Yuma Valley Salad (GF, Vg)  
local artisan lettuces, goat cheese,  
garden vegetables, cilantro-lime and  
buttermilk ranch dressings

Adobo Marinated Breast of Chicken (GF)  
poblano chile sauce

Grilled Atlantic Salmon (GF)  
southwestern succotash

Coffee Rubbed Roasted Tenderloin of Beef (GF)  
wild mushroom sauce

Roasted Seasonal Vegetables (GF, Vg)

Sonoran Roasted Potatoes (GF, V)

Margarita Tarts  
Prickly Pear Cheesecake  
\$90.00 per person

*Minimum of 50 people required for dinner buffets. For less than 50 people add \$12++ per person to the menu price.*

## 3-COURSE PLATED DINNERS

*Served with your choice of one Soup or Salad, one Entrée and one Dessert.*

*Dinner pricing is based on one entrée selection per event. Add an appetizer for a four-course menu option, \$12 per person additional.*

*Freshly Brewed Peak Regular and Decaffeinated Coffee and Assorted Teas. Bread service available upon request.*

### SOUPS

Tomato Basil Bisque (GF, Vg)  
Chicken and Wild Rice (GF)  
Chicken Noodle  
Roasted Butternut Squash (GF, Vg)  
Steak & Potato  
New England Style Clam Chowder  
Creamy Corn Chowder  
French Onion  
Tomato Gazpacho (Summer Only) (GF, V)

### SALADS

Artisan Lettuce Salad (GF, Vg)  
grape tomatoes, shaved cucumber,  
carrots, radishes, focaccia croutons  
buttermilk ranch dressing

Classic Wedge (GF)  
iceberg lettuce, grape tomatoes, smoked bacon, bleu  
cheese crumbles, buttermilk bleu cheese dressing aged  
balsamic drizzle

Southwest Caesar (GF)  
romaine lettuce, roasted corn, black beans, pico de  
gallo, crispy tortilla strips, cotija cheese, chipotle Caesar  
dressing

Arcadian Salad (GF)  
lola rosa lettuce, goat cheese, dried mission figs,  
toasted pistachios, crispy prosciutto, honey-mustard  
vinaigrette

Mediterranean Salad (Vg)  
bibb lettuce, grilled paneer, peppadew, cucumber,  
marinated tomatoes, olives, shaved cauliflower, crispy  
flatbread

Kale and Quinoa Salad (GF, Vg)  
shredded kale, quinoa, toasted pine nuts, grapes,  
roasted red bell peppers, peppercorn feta cheese,  
citrus-honey vinaigrette

Brussels Sprouts Salad (GF)  
shaved brussel sprouts, cranberries, honey roasted  
cashews, crispy bacon, manchego cheese, mustard seed  
vinaigrette

### CHICKEN ENTREES ~ \$78.00 per person

Chicken Francese  
battered and pan-seared chicken breast, Italian parsley,  
white wine, lemon butter sauce, haricot verts, mashed  
potatoes

Chicken Cacciatore  
sautéed chicken breast, peppers, onions, tomatoes, capers,  
mashed potatoes, broccolini

Chicken Chasseur (French Hunter's Style)  
grilled airline chicken breast, mushrooms, white wine,  
tomatoes, tarragon, parsley, asparagus, roasted fingerling  
potatoes

Charbroiled Airline Chicken Breast  
wild mushroom risotto, baby carrots, asparagus, lemon pan  
sauce

### FISH ENTREES ~ \$92.00 per person

Grilled Atlantic Salmon (GF)  
broccolini, chimichurri rice, lemon butter sauce

Pan-Seared Sea Bass (GF)  
ratatouille, shaved fennel salad, roasted fingerling potatoes,  
saffron sauce

Sautéed Barramundi (GF)  
asparagus, sour cream & chive mashed potatoes, roasted  
tomato-garlic sauce

### BEEF ENTREES ~ \$98.00 per person

Grilled Filet of Beef (GF)  
medley of baby vegetables, dauphinoise potatoes, wild  
mushroom sauce

Port Wine Braised Beef Short Rib  
haricot verts, carrots, parsnip-potato puree

Charbroiled NY Sirloin (GF)  
broccolini, baby carrots, lyonnaise potatoes, green  
peppercorn sauce

Prime Flatiron Steak  
herb marinated steak, asparagus, Yukon gold mashed  
potatoes, sun-dried cherry sauce

## 3-COURSE PLATED DINNERS

### SPECIALTY ENTRÉES ~ \$140.00 per person

Petite Tenderloin of Beef & Shrimp Scampi (GF)  
Lobster, mushroom & saffron risotto, charred  
broccolini, port wine sauce & white wine-garlic cream

Seared Chicken and Sliced Filet of Beef (GF)  
brussels sprouts hash, yukon gold mashed potatoes,  
whole grain mustard cream & pinot noir sauce

Chilean Seabass and Prime Flat Iron Steak (GF)  
roasted heirloom carrots, dauphinoise  
potatoes, lemon beurre blanc & bordelaise  
sauce

Braised Beef Short Rib & Jumbo Lump Crab Cake  
sour cream & chive mashed potatoes, baby carrots &  
zucchini, port wine & roasted red pepper sauces

### VEGETARIAN ENTREES ~ \$75.00 per person

Falafel Plate (V)  
hummus, tzatziki, cucumbers, red onions,  
tomatoes, pickled turnips, tabbouleh salad, pita

Cauliflower Steak & Roasted Root Vegetable Hash (GF,  
V)  
pan-seared cauliflower steak, roasted carrots,  
parsnips, rutabagas, turnips and beets, barley risotto,  
carrot mole, pumpkinseed vinaigrette

Vegetable Korma  
cauliflower, carrots, potatoes, green beans,  
peas, cashews, paneer cheese, cilantro,  
creamy curry sauce, kashmiri rice, naan bread

Chicken-Fried Portobello Mushroom Steak  
mashed potatoes, buttered corn, haricot verts,  
vegetable gravy

### DESSERTS

Dulce de Leche Cheesecake  
fresh raspberries

NY Style Cheesecake  
strawberry sauce

Prickly Pear Cheesecake  
cajeta sauce

Tres Leches cake  
fresh strawberries

Crème Brulee Tart  
macerated berries

Black Forest Bombe  
brandied cherries, chantilly cream

Flourless Chocolate Decadence (GF)  
crème anglaise, fresh berries

Tiramisu  
espresso sauce

Carrot Cake  
cream cheese frosting

Lemon Meringue Pie  
raspberry sauce

Key Lime Pie  
tequila- caramel sauce

Tartufo Pistachio  
pistachio ice cream with a liquid pistachio core,  
coated with caramelized hazelnuts & crushed  
pistachios

*When offering a choice of Two (2) Entrées, Client is required to provide the Guarantee count for split entrées (7) days prior to the event. Client must select the same Salad, Starch and Vegetable to be served with all entrées and provide place cards with indicators to identify the guest's entrée choice.*

*The highest priced entrée will be applied to each entrée selection.*

*Duet Entrée, two (2) Entrées served on one plate) will have the highest priced entrée selected  
Plus an additional \$10.00 added to the plate pricing.*

## APPETIZER ADD ONS

*Add an appetizer for a four-course menu option, \$12 per person additional*

Mexican Street Corn Made Easy (GF, Vg)  
grilled corn cut off cob, butter,  
cilantro-lime mayo, sour cream,  
queso cotija, chili powder, tortilla chips

Puerto Penasco Shrimp Cocktail  
shrimp, cucumber, spicy tomato sauce  
saltine crackers & tortilla chips

Traditional Shrimp Cocktail (GF)  
horseradish cocktail sauce, lemon

Jumbo Lump Crab Cake  
wild arugula, pineapple chutney,  
roasted red pepper sauce

Beef Carpaccio  
extra virgin olive oil, parmesan reggiano,  
arugula, whole grain mustard, capers,  
rye toast points

Ahi Tuna Tartare  
raw sushi grade ahi tuna, cucumber, avocado,  
radish, ginger, sesame, crispy wontons

Oysters Rockefeller  
spinach, parmesan, pernod

Lobster & Chorizo Mac & Cheese  
Lobster, chorizo, cavatappi, roasted poblano  
chilies, cheese sauce, parmesan-panko crumb

Indian Roasted Cauliflower (GF, Vg)  
curry, ginger, poblano, almonds,  
currants, cilantro, paneer

Spanish Paella  
arborio rice, shrimp, chicken, chorizo,  
mussels, saffron, tomatoes, peppers, peas

Potato Gnocchi & Short Rib  
port wine braised short rib,  
wild mushrooms, English peas, tomatoes,  
parmesan reggiano, Italian parsley

## BARS AND BEVERAGES

### SPIRITS

#### SELECT SPIRITS

Vodka, Skyy  
Gin, New Amsterdam  
Rum, Captain Morgan White  
Tequila, Sauza Blue Silver  
Whiskey, Jameson  
Bourbon, Jim Beam White Label  
Scotch, Johnny Walker Red  
Cognac, Christian Bothers  
Cordials, DeKuyper  
\$14.00 per drink

#### PREMIUM SPIRITS

Vodka, Titos  
Gin, Tanqueray  
Rum, Captain Morgan Spiced  
Tequila, Hornitos Black Barrel  
Bourbon, Bulleit Rye  
Whiskey, Makers Mark  
Scotch, Macallan Double Cask 12  
Cognac, Hennessy VS  
Cordials, Kahlua, Baileys  
\$16.00 per drink

#### DELUXE SPIRITS

Johnny Walker Black  
\$20.00 per drink

### BEER

#### DOMESTIC BEER

Budweiser, Bud Light, Coors Light,  
Miller Lite  
\$10.00 per drink

#### PREMIUM BEER

Corona Extra, Heineken Lager, Blue Moon Belgian  
White, Sam Adams, Boston Lager, Stella Artois,  
Modelo Especial  
\$12.00 per drink

#### LOCAL BEER

Kilt Lifter Scottish Ale, AZHop Knot IPA  
\$12.00 per drink

### HARD SELTZERS

White Claw - black cherry, mango, grapefruit,  
watermelon  
\$10.00 per drink

Truly - Pineapple, mango, passion fruit, watermelon-  
kiwi  
\$10.00 per drink

### WINE

#### HOUSE WINES

Sycamore Lane  
Chardonnay and Cabernet Sauvignon  
\$12.00 per glass

#### SELECT WINES

Three Thieves  
Chardonnay and Cabernet Sauvignon  
\$14.00 per glass

#### PREMIUM WINES

Tribute  
Chardonnay and Cabernet Sauvignon  
\$16.00 per glass

### NON ALCOHOLIC

Assorted Sodas and Bottled Water  
\$5.00 per Drink

Mineral Water and Bottled Juices  
\$5.50 per Drink

### SPECIALTY STATIONS

#### BEVERAGES FOR ALL AGES PACKAGE

assorted sodas, diet, regular and caffeine free, still  
and sparkling bottled waters, assorted fruit juices  
and iced tea

\$12.00 per person, for the first hour of service,  
\$9.00 per person for each additional hour

#### MARGARITA BAR

Try the classic served with Sauza 100% Blue Agave  
Silver Tequila or our Peak Signature Margarita made  
with Prickly Pear Juice  
\$15.00 per Drink

BLOODY MARY BAR

Peak Bloody Mary Mix, Skyy Vodka,  
lemons, limes, celery, cucumber slices, pickle spears,  
pickled green beans & asparagus, pimento stuffed  
green olives, pepperoncini, pickled jalapeños, caper  
berries, marinated pearl onions, baby corn,  
applewood smoked bacon  
\$17 per drink

Full Wine List Available Upon Request

*\$150 bartender fee per bartender will apply.*

*One (1) bartender per 100 guests.*