



# BANQUET MENU COLLECTION

2025



# Hilton

PHOENIX RESORT AT THE PEAK



THE TABLE OF

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# 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. All North and South Pointe pool events will be assessed an additional \$1,000.00 supplemental surcharge. Tombstone events at River Ranch pool \$2,000 and all River Ranch pool events will be assessed an additional \$4,000.00 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.

## Food Legend

(GF) Gluten Free (Vg) Vegetarian (V) Vegan

## 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 requirements 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.

# INFORMATION

## 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. 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.

## 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 professional partner providing a knowledgeable, on-site team and state of the art equipment.

## Linen

Resort length, 85 x 85, linens and napkins are available in the following colors through the Resort at no extra charge.

- Black
- White
- Ivory
- Forest Green
- Gold
- Royal Blue
- Sandalwood
- Red

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.

## 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.

## 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.

# BREAKFAST BUFFETS

*DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS.  
BUFFETS TO SERVE FULL GUARANTEED NUMBER OF ATTENDEES.  
MINIMUM OF 50 PEOPLE REQUIRED FOR BREAKFAST BUFFETS. FOR 10-49 PEOPLE, ADD \$8.00++ PER PERSON TO THE MENU PRICE.*

## **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 CRUNCH 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 (TRADITIONAL CINNAMON RICE MILK)  
MOJITO FRUIT SALAD (GF, VG)  
BURRITOS WITH CHORIZO, SCRAMBLED EGG & POTATO  
BREAKFAST NACHOS: TORTILLA CHIPS, SALSA, COTIJA CHEESE AND SCRAMBLED EGGS  
ABUELITA FRENCH TOAST  
POTATOES, PEPPERS, ONIONS & COTIJA CHEESE (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)  
PANCAKES WITH MAPLE SYRUP & BUTTER  
HASH BROWNS (GF, VG)

**\$56.00 PER PERSON**

# BREAKFAST ENHANCEMENTS

ADD ON TO YOUR EXISTING BREAKFAST BUFFET MENU. SERVED PER PERSON (MINIMUM ORDER OF 12)

## BREAKFAST SANDWICHES

### THE CLASSIC

SCRAMBLED EGGS, CHEDDAR CHEESE & PORK SAUSAGE ON TOASTED ENGLISH MUFFIN  
\$14.00 EACH

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### THE LEAN MACHINE

EGG WHITES, TURKEY BACON, ASPARAGUS, SUN-DRIED TOMATOES & SWISS CHEESE ON TOASTED ENGLISH MUFFIN  
\$15.00 EACH

## BREAKFAST BURRITOS

### THE SUNRISE

SCRAMBLED EGGS, POTATOES, BACON & CHEDDAR CHEESE ON FLOUR TORTILLA  
\$15.00 EACH

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### THE MEXICAN

SCRAMBLED EGGS, CHORIZO, POTATOES, MEXICAN CHEESES & CILANTRO ON FLOUR TORTILLA  
\$15.00 EACH

## BAGEL BAR

ASSORTED BAGELS WITH TOASTER & WHIPPED BUTTER

CREAM CHEESE SELECTIONS  
PLAIN, STRAWBERRY, HONEY BROWN BUTTER, CHIVE, GARDEN VEGGIE

TOPPINGS  
PEANUT BUTTER, NUTELLA, SLICED BANANAS, SLICED STRAWBERRIES, STRAWBERRY PRESERVES, ORANGE MARMALADE

\$26.00 PER PERSON

**ADD:** SMOKED SALMON, CAPERS, SLICED TOMATOES, RED ONIONS & FRESH DILL  
+\$10.00 PER PERSON

## SAVORY

### SCRAMBLED EGGS

\$6.00

ADD CHEDDAR CHEESE +\$2.00

### HARD BOILED EGGS

\$4.00

### SMOKED BACON

\$9.00

### PORK SAUSAGE

\$9.00

### HASH BROWNS

\$5.00

### HOME FRIES

WITH ONIONS, PEPPERS, COTIJA CHEESE & CILANTRO  
\$7.00

### BAGELS

WITH SMOKED SALMON, CREAM CHEESE, TOMATOES, CAPERS  
\$17.00

## SWEET

### PANCAKES WITH MAPLE SYRUP

\$9.00

### CINNAMON FRENCH TOAST

\$10.00

### STEEL CUT OATMEAL

WITH BROWN SUGAR & RAISINS  
\$8.00

# CHEF-ATTENDED BREAKFAST STATIONS

ADD A CHEF-ATTENDED STATION TO YOUR BREAKFAST BUFFET MENU. STATIONS CANNOT BE ORDERED INDIVIDUALLY.

FULL GUARANTEE REQUIRED FOR EACH STATION.

CHEF ATTENDANT REQUIRED, ONE PER 50 GUESTS AT \$150.00 EACH.

## THE PEAK OMELET STATION (GF)

FRESH EGGS & EGG WHITES

TOMATOES, ONIONS, RED BELL PEPPERS, SPINACH, SLICED JALAPEÑOS,  
MUSHROOMS, GREEN CHILIES & ROASTED TOMATO SALSA

CHORIZO, SMOKED BACON & HAM

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 JALAPEÑOS,  
PICO DE GALLO, ROASTED TOMATO SALSA, TOMATILLO SALSA, SOUR CREAM  
& SELECTION OF HOT SAUCES

CRISPY CORN TOSTADAS, CORN & FLOUR TORTILLAS

\$24.00 PER PERSON

## SMOOTHIE & JUICE BAR

JUICES:

IMMUNE BOOST: *CARROT, ORANGE & GINGER*

DETOX: *KALE, GREEN APPLE, SPINACH & CELERY*

TROPICAL HYDRATION: *ORANGE, PINEAPPLE & MANGO*

FRESH SMOOTHIES:

MANGO LASSIE (GF, VG)

STRAWBERRY, BANANA & OAT MILK (GF, V)

PEANUT BUTTER, CHOCOLATE & BANANA (GF, VG)

PINEAPPLE, BANANA, DATE & VANILLA (GF, VG)

PIÑA 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 ALMOND CRUNCH GRANOLA, PEPITAS & TOASTED COCONUT FLAKES*

*BLUEBERRIES, STRAWBERRIES, RASPBERRIES, BANANA, DATES & PINEAPPLE*

*HONEY DRIZZLE & PEANUT BUTTER*

\$19.00 PER PERSON

# PLATED BREAKFASTS

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## **RISE & SHINE (GF)**

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT JUICES (GF, VG)  
SCRAMBLED EGGS WITH CHEDDAR CHEESE & CHIVES  
SMOKED BACON OR SAUSAGE LINKS  
HERB ROASTED POTATOES  
BREAKFAST BREADS & MUFFINS FOR THE TABLE

**\$30.00 PER PERSON**

## **COUNTRY STEAK & EGGS**

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
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**

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
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**

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
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**

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## **DESERT MORNING**

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT JUICES (GF, VG)  
HUEVOS RANCHEROS  
*SCRAMBLED 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**

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
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**

## **FARMERS MARKET FRITTATA (GF)**

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT JUICES (GF, VG)  
*ONIONS, PEPPERS, MUSHROOMS, ZUCCHINI, TOMATOES, SPINACH, FRESH BASIL, PESTO SAUCE, CHEDDAR & PROVOLONE CHEESES*  
HOME FRIES  
BREAKFAST BREADS & MUFFINS FOR THE TABLE

**\$34.00 PER PERSON**

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## **ADD AN ADDITIONAL COURSE**

SERVED PER PERSON

YOGURT, GRANOLA & BERRY PARFAIT  
**\$9.00**

STRAWBERRY & BANANA SMOOTHIE  
**\$8.00**

FRESH MELON, BERRIES & ARIZONA CITRUS  
**\$8.00**

AVOCADO TOAST  
*WITH ARUGULA, HEIRLOOM TOMATOES, FETA CHEESE & PEPITAS ON 12-GRAIN TOAST*  
**\$10.00**



# BREAKS

ALL BREAKS ARE PRICED PER PERSON, BASED ON 30 MINUTES OF SERVICE. BREAK OPTIONS CANNOT BE COMBINED AS MEAL ALTERNATIVES. FULL GUARANTEE OF GROUP REQUIRED.

## 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 & PROTEIN BARS  
HOUSE MADE TRAIL MIX (GF, VG)  
HONEY ROASTED PEANUTS, ALMONDS,  
PEPITAS, DARK CHOCOLATE CHIPS, M&M'S,  
RAISINS, GRANOLA & DRIED CRANBERRIES

**\$23.00 PER PERSON**

## SEASONAL

### 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 CHEESE, 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, CHOCOLATE & OAT MILKS (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**

### MOVIE POPCORN MADNESS

FRESH POPPED POPCORN  
SEASONINGS: RANCH, KETTLE CORN, BUTTER,  
NACHO CHEDDAR, CARAMEL CORN, CHEESY  
JALAPENO, WHITE CHEDDAR, BACON  
CHEDDAR  
CANDY: SKITTLES, RESSE'S PIECES, M&M'S,  
BUTTERFINGER PIECES, TWIZZLER BITES,  
NONPAREILS, CHOCOLATE CHIPS, PEANUTS

**\$20.00 PER PERSON**

# A LA CARTE BREAKS

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## BEVERAGES

STARBUCKS REGULAR & DECAFFEINATED COFFEE -\$109.00 PER GALLON

PEAK REGULAR & DECAFFEINATED COFFEE -\$96.00 PER GALLON

HOT TEA -\$96.00 PER GALLON

ICED TEA -\$96.00 PER GALLON

ICED COFFEE -\$96.00 PER GALLON

COLD BREW COFFEE -\$98.00 PER GALLON

ASSORTED FRUIT JUICES -\$84.00 PER GALLON

LEMONADE (*PRICKLY PEAR, STRAWBERRY, RASPBERRY, OR TRADITIONAL*) -\$84.00 PER GALLON

INFUSED WATERS (CUCUMBER, CITRUS OR MINT) -\$74.00 PER 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

## SNACKS

GRANOLA & 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 & PRETZELS -\$4.00 EACH

INDIVIDUAL BAGS OF MIXED NUTS & TRAIL MIX -\$5.00 EACH

INDIVIDUAL BAGS OF BUTTERED POPCORN -\$6.00 EACH

ASSORTED CANDY BARS -\$4.00 EACH

ICE CREAM BARS -\$7.00 EACH

INDIVIDUAL YOGURTS -\$ 7.00 EACH

POPSICLES -\$6.00 EACH

## THE BAKERY BY THE DOZEN

ASSORTED MINI MUFFINS -\$58.00

ASSORTED MUFFINS -\$67.00

SWEET SCONES -\$58.00

ASSORTED DANISH -\$62.00

BAGELS WITH FLAVORED CREAM CHEESE -\$69.00

TRADITIONAL CROISSANTS -\$62.00

CHOCOLATE CROISSANTS -\$68.00

WARM ICED CINNAMON ROLLS -\$69.00

FRESH BAKED COOKIES -\$62.00

S'MORES SKEWERS -\$62.00

FUDGE BROWNIES OR BLONDIES -\$62.00

RASPBERRY & LEMON BARS -\$62.00

CHOCOLATE DIPPED STRAWBERRIES -\$62.00

# BREAK PACKAGES

## **BREAKS ALL DAY**

### **MORNING (45 MIN)**

BREAKFAST BREADS, MUFFINS & ASSORTED  
BAGELS WITH CREAM CHEESE, BUTTER,  
STRAWBERRY JAM & ORANGE MARMALADE  
SEASONAL FRUIT & BERRIES  
ORANGE JUICE  
PEAK REGULAR & DECAFFEINATED COFFEE  
SELECTION OF FINE TEAS

### **MID-MORNING (30 MIN)**

GRANOLA BARS  
PEAK REGULAR & DECAFFEINATED COFFEE  
SELECTION OF FINE TEAS  
ASSORTED SODAS & BOTTLED WATERS

### **AFTERNOON (30 MIN)**

ASSORTED RASPBERRY & LEMON BARS  
MIXED NUTS  
WHOLE FRESH FRUIT  
PEAK REGULAR & DECAFFEINATED COFFEE  
SELECTION OF FINE TEAS  
ASSORTED SODAS & BOTTLED WATERS

**\$54.00 PER PERSON**

## **CONTINUOUS BEVERAGE BREAK**

**(9AM-12 PM AND 1PM-5PM)**

PEAK REGULAR & DECAFFEINATED COFFEE  
SELECTION OF FINE TEAS  
ASSORTED REGULAR, DIET & CAFFEINE FREE SODAS  
BOTTLED WATERS

**\$36.00 PER PERSON**

-OR-

### **1/2 DAY ONLY**

**9AM-12PM @ \$19 PER PERSON**

**1PM-5PM @ \$19 PER PERSON**

# BREAK PACKAGES CONTINUED:

## **ULTIMATE COFFEE BREAK**

STARBUCKS REGULAR & DECAFFEINATED COFFEE  
STARBUCKS COLD BREW COFFEE  
VIETNAMESE ICED COFFEE

### **CREAMER STATION**

*HALF & HALF, WHOLE MILK, SKIM MILK, ALMOND MILK, OAT MILK, FRENCH VANILLA, FAT FREE FRENCH VANILLA*

### **FLAVOR STATION**

CARAMEL SAUCE, CHOCOLATE SAUCE, HAZELNUT SYRUP, VANILLA SYRUP, SUGAR-FREE CARAMEL SYRUP, SUGAR-FREE VANILLA SYRUP, CINNAMON STICKS, CHOCOLATE SHAVINGS, WHIPPED CREAM

HOUSE-MADE CHOCOLATE-ALMOND BISCOTTI  
ASSORTED MACARONS

**9AM-12PM @ \$30.00 PER PERSON**

**1PM-5PM @ \$30.00 PER PERSON**

## **ICED COLD BREW COFFEE STATION**

HOUSE MADE COLD BREW COFFEE  
VANILLA WHIPPED CREAM  
ASSORTED CREAMERS & OATMILK  
ASSORTED FLAVORED SYRUPS

**9AM-12PM @ \$25.00 PER PERSON**

**1PM-5PM @ \$25.00 PER PERSON**

# LUNCH BUFFETS

DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS.  
MINIMUM OF 50 PEOPLE REQUIRED FOR LUNCH BUFFETS. FOR 20-49 PEOPLE, ADD \$10.00++ PER PERSON TO THE MENU PRICE. SEE PLATED LUNCHESES FOR GROUPS UNDER 20 PEOPLE.

## THE MARKET

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

FARM FRESH VEGETABLE SALAD (GF, VG)  
ARTISAN LETTUCE, MARKET VEGETABLES,  
HERB VINAIGRETTE & BUTTERMILK DRESSING

QUINOA SALAD (GF, VG)  
SPINACH, QUINOA, GOAT CHEESE, TOASTED ALMONDS, CRANBERRIES, CUCUMBER  
& RASPBERRY VINAIGRETTE

ROASTED RED PEPPER HUMMUS (VG)  
SPA LAHVOSH & GRILLED PITA

GRILLED SALMON WITH ARUGULA PESTO (GF)

HERB ROASTED CHICKEN WITH LEMON JUS (GF)

MOROCCAN SPICED ROASTED CARROTS (GF, V)

VEGETABLE COUSCOUS WITH CITRUS VINAIGRETTE (GF, VG)

ANGEL FOOD CAKE WITH FRESH BERRIES (VG)

CHOCOLATE FLOURLESS TORT WITH RASPBERRY SAUCE (GF)

**\$64.00 PER PERSON**

## FAR EAST

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

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

COCONUT TAPIOCA CREME BRULEE

**\$66.00 PER PERSON**

# LUNCH BUFFETS

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MINIMUM OF 50 PEOPLE REQUIRED FOR LUNCH BUFFETS. FOR 20-49 PEOPLE, ADD \$10.00++ PER PERSON TO THE MENU PRICE. SEE PLATED LUNCHESES FOR GROUPS UNDER 20 PEOPLE.

## THE SONORAN DESERT

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

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 MAYONNAISE, 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 JALAPEÑOS, CILANTRO, SOUR CREAM  
& SHREDDED JACK CHEESE

TRADITIONAL CINNAMON SUGAR CHURROS  
WITH CHOCOLATE SAUCE

LIME TARTS WITH MANGO-TAJIN SAUCE

\$65.00 PER PERSON

## THE ITALIAN

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

TOMATO BASIL BISQUE (GF, VG)  
HERB BREAD STICKS

CAPRESE SALAD (GF, VG)  
ARUGULA, GRAPE TOMATOES, MOZZARELLA CHEESE PEARLS,  
FRESH BASIL & BALSAMIC VINAIGRETTE

MINI CHICKEN PARMESAN  
HOUSE MADE MARINARA SAUCE & PROVOLONE CHEESE

FIVE CHEESE LASAGNA (VG)

CHARRED BROCCOLINI WITH LEMON VINAIGRETTE (GF, VG)

CHOCOLATE DIPPED CANNOLIS

TIRAMISU

\$62.00 PER PERSON

# LUNCH BUFFETS

DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS. MINIMUM OF 50 PEOPLE REQUIRED FOR LUNCH BUFFETS. FOR 20-49 PEOPLE, ADD \$10.00++ PER PERSON TO THE MENU PRICE. SEE PLATED LUNCHESES FOR GROUPS UNDER 20.

## THE GOURMET PICNIC

FRESHLY BREWED PEAK REGULAR &  
DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

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

GOURMET POTATO CHIPS  
KOSHER PICKLES

### 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
- **BBQ BRISKET GRILLED CHEESE**  
SHREDDED SMOKED BRISKET, BBQ SAUCE,  
PEPPER JACK & CHEDDAR CHEESES ON  
WHITE BREAD
- **VERY VEGGIE SANDWICH**  
ROASTED RED PEPPERS, GRILLED ZUCCHINI,  
YELLOW SQUASH, PORTOBELLO MUSHROOM,  
SAUTÉED ONIONS & BALSAMIC MAYONNAISE  
ON WHEAT BREAD

FRESH BAKED BLONDIES AND LEMON BARS

**\$58.00 PER PERSON**  
ADDITIONAL SANDWICHES:  
**\$10.00 PER PERSON, PER TYPE**

## DELI ANY DAY

FRESHLY BREWED PEAK REGULAR &  
DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

GARDEN SALAD (GF, VG)  
ARTISAN LETTUCE MIX, SHREDDED CARROTS,  
CUCUMBER, GRAPE TOMATOES, RADISH,  
CROUTONS & ASSORTED 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  
SLICED TOMATOES & GREEN LEAF LETTUCE

MAYONNAISE, DIJON & YELLOW MUSTARDS

ASSORTED INDIVIDUAL BAGS OF CHIPS

FRESH BAKED COOKIES & BROWNIES

**\$52.00 PER PERSON**

# LUNCH BUFFETS

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## BARBECUE AT THE PEAK

FRESHLY BREWED PEAK REGULAR &  
DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

TOSSED SALAD  
CUCUMBERS, TOMATOES, CARROTS, RADISHES  
& ASSORTED DRESSINGS

ANGUS BEEF BURGERS

ALL-BEEF HOT DOGS

GRILLED CHICKEN BREAST

COLESLAW

TRADITIONAL POTATO SALAD (GF, VG)

FRESH SEASONAL FRUIT SALAD (GF, V)

SLICED WATERMELON

ASSORTED INDIVIDUAL BAGS OF CHIPS

ASSORTED SLICED CHEESES

ASSORTED ROLLS & BUNS

KOSHER PICKLES, RED ONIONS, VINE-RIPE  
SLICED TOMATOES & GREEN LEAF LETTUCE

RELISH, SAUERKRAUT, KETCHUP, MAYONNAISE,  
DIJON & YELLOW MUSTARDS

STRAWBERRY SHORTCAKE

ASSORTED POPSICLES

**\$56.00 PER PERSON**

## NOLA LUNCH BUFFET

FRESHLY BREWED PEAK REGULAR &  
DECAFFEINATED COFFEE  
ASSORTED HOT TEAS  
ICED TEA

MIXED GREENS SALAD  
DRIED CRANBERRIES, CRUMBLLED BLUE CHEESE, TOASTED  
ALMONDS, WITH A SWEET & SPICEY RASPBERRY  
VINAIGRETTE

GUMBO SERVED WITH CRUSTY FRENCH BREAD  
A SAVORY TOMATO BASED STEW WITH CHICKEN, SHRIMP,  
CRAWFISH AND ANDOUILLE SAUSAGE

CAJUN BLACKENED REDFISH  
REDFISH PAN-SEARED IN BLACKENING SPICE

CRISPY FRIED CHICKEN

HOMEMADE MAC AND CHEESE

CREOLE GREEN BEANS  
BACON, CARAMELIZED ONIONS & BELL PEPPERS

RED BEANS AND RICE

BEIGNETS  
FRESHLY FRIED DOUGH WITH POWERED SUGAR

SOUTHERN BREAD PUDDING  
CHANTILLY CREAM, CARAMEL-WHISKEY SAUCE

**\$65.00 PER PERSON**

# LUNCH ENHANCEMENTS

*ADD ON TO YOUR EXISTING LUNCH BUFFET MENU. SERVED PER PERSON.*

## ADD HOUSE-MADE SOUP

TOMATO BASIL BISQUE (GF, VG)

CHICKEN & WILD RICE (GF)

ROASTED BUTTERNUT SQUASH (GF, VG) (SEASONAL)

STEAK & POTATO

NEW ENGLAND STYLE CLAM CHOWDER

CREAMY CORN CHOWDER

FRENCH ONION

TOMATO GAZPACHO (GF, V) (SEASONAL)

**\$8.00 PER PERSON**



# THREE-COURSE PLATED LUNCHES

ENTRÉE PRICING BASED ON THREE COURSES, ENTRÉE WITH A SOUP OR SALAD & DESSERT.

SERVED WITH FRESHLY BREWED PEAK REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS, & ICED TEA.

TO ADD A FORTH COURSE, ADDITIONAL \$12.00 PER PERSON.

BREAD SERVICE AVAILABLE UPON PRE-ORDERED REQUEST.

- SMALL GROUPS OF 19 PEOPLE & UNDER MAY HAVE MEAL SERVED BUFFET STYLE FOR ADDITIONAL \$8++/PERSON

## SOUPS

TOMATO BASIL BISQUE (GF, VG)

CHICKEN & WILD RICE (GF)

STEAK & POTATO

NEW ENGLAND CLAM CHOWDER

FRENCH ONION

CREAMY CORN CHOWDER

ROASTED BUTTERNUT SQUASH (SEASONAL) (GF, VG)

TOMATO GAZPACHO (SEASONAL) (GF, V)

## SALADS

TRADITIONAL CAESAR (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 BLUE CHEESE, RED ONION,  
CRISPY BACON, TOMATOES,  
& BUTTERMILK DRESSING

## DESSERTS

LEMON BAR

SERVED WITH RASPBERRY SAUCE

KEY LIME PIE

ON A GRAHAM CRACKER CRUST SERVED WITH  
WHIPPED CREAM

TIRAMISU

LADYFINGERS, ESPRESSO & MASCARPONE

TRES LECHES CAKE

SERVED WITH FRESH STRAWBERRIES & DULCE DE LECHE

## ENTRÉES

HERB GRILLED CHICKEN BREAST (GF)

ASPARAGUS, BABY CARROTS, HERBED RICE  
PILAF, LEMON CAPER SAUCE

\$60.00 PER PERSON

SEABASS VERACRUZ

SUMMER SQUASH AND RICE PILAF  
CLASSIC MEDITERRANEAN SAUCE

\$58.00 PER PERSON

OAXACAN SEARED ATLANTIC  
SALMON (GF)

CILANTRO-LIME RICE, SEASONAL  
VEGETABLES & PICO DE GALLO

\$64.00 PER PERSON

CHICKEN PARMIGIANA

ORZO PASTA, MOZZARELLA, BROCCOLINI,  
& POMODORO SAUCE

\$60.00 PER PERSON

MISO GLAZED TOFU (GF, V)

KING TRUMPET MUSHROOMS, BABY BOK CHOY,  
STEAMED JASMINE RICE, & PICKLED  
VEGETABLES

\$56.00 PER PERSON

CHARBROILED FLAT IRON STEAK

HERBED ROASTED POTATOES, BROCCOLINI &  
WILD MUSHROOM SAUCE

\$68.00 PER PERSON

CHICKEN ALFREDO PASTA PRIMAVERA

PENNE PASTA, GRILLED CHICKEN, BROCCOLI,  
ASPARAGUS, GRAPE TOMATOES, RED BELL  
PEPPERS, YELLOW SQUASH, CARROTS,  
PARSLEY & ALFREDO SAUCE

\$58.00 PER PERSON

# THE PEAK TO-GO LUNCHES

CHOICE OF SANDWICH OR ENTRÉE SALAD, ONE SIDE, WHOLE FRUIT, POTATO CHIPS & ONE DESSERT.  
FOR TO-GO ONLY.

THIS MENU CANNOT BE USED FOR DINING IN THE MEETING OR BALLROOM SPACES.

SELECT TWO ENTRÉES (GROUPS OVER 75 PEOPLE MAY SELECT UP TO 3)

## SANDWICHES

### ROAST BEEF

SLICED ROAST BEEF, PROVOLONE, SUNDRIED  
TOMATOES & ARUGULA ON SOURDOUGH

### CARVED TURKEY

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 (VG)

ROASTED RED PEPPERS, GRILLED ZUCCHINI,  
YELLOW SQUASH,  
PORTOBELLO MUSHROOM, SAUTÉED ONIONS  
& BALSAMIC MAYO ON WHEAT BREAD

## SALADS

### SOUTHWEST CAESAR (GF)

ROMAINE, PICO DE GALLO, ROASTED CORN,  
BLACK BEANS, COTIJA CHEESE,  
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

SELECT ONE SIDE & ONE DESSERT

## SIDES

MEDITERRANEAN PASTA SALAD (GF, VG)

ROASTED VEGETABLE SALAD (GF, VG)

POTATO SALAD (GF, VG)

COLE SLAW (GF, VG)

## DESSERTS

FRESHLY BAKED CHOCOLATE CHIP COOKIE

CHOCOLATE BROWNIE

TOFFEE CRUNCH BLONDIE

LEMON BAR

CHEESECAKE BAR

\$46.00 PER PERSON

ADD A SOFT DRINK OR BOTTLED WATER

ADDITIONAL \$5.00 PER PERSON

# HORS D'OEUVRES

MINIMUM OF 50 PIECES PER ITEM

BUTLER- STYLE SERVERS ARE \$35.00 EACH PER ONE HOUR SHIFT, WITH ONE SERVER PER ONE HUNDRED GUESTS.

## CHILLED SELECTION

TOMATO BRUSCHETTA  
WHIPPED HERB CHEESE STUFFED TOMATO  
PROSCIUTTO WRAPPED CANTALOUPE  
PROSCIUTTO, MOZZARELLA & BASIL PESTO PINWHEEL  
SONORAN CHICKEN TORTILLA PINWHEEL  
TOMATO, BASIL & MOZZARELLA SKEWER (GF, VG)  
VEGETABLE NAPOLEON PARMESAN CUP  
FRESH STRAWBERRY STUFFED WITH WHIPPED BRIE  
CLASSIC DEVEILED 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 PUMPERNICKEL  
LAMB TENDERLOIN WITH GREEN APPLE CHILI CHUTNEY  
BBQ DUCK WITH MANDARIN ORANGE IN A TART SHELL

**\$11.00 PER PIECE**

## HOT SELECTION

BLACK BEAN EMPANADA (VG)  
GOCHUJANG CAULIFLOWER BITES (GF, V)  
BACON WRAPPED BLUE 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 & TRUFFLE TARTLET (VG)  
GUAJILLO CHICKEN & 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  
JALAPEÑO BACON WRAPPED SCALLOPS (GF)  
CANDIED APPLEWOOD SMOKED BACON LOLLIPOPS (GF)  
LOBSTER MAC & CHEESE BITES

**\$11.00 PER PIECE**

# RECEPTION DISPLAYS

## SERVES 25 GUESTS

### CORN TORTILLA CHIPS & DIPS

- WARM CHORIZO QUESO DIP
- TOMATILLO & GREEN CHILI SALSA
- GUACAMOLE

\$200.00

### BAVARIAN PRETZEL BITES (VG)

SERVED WITH BEER CHEESE DIP

\$200.00

### MIXED NUTS (GF, V)

\$50.00 PER POUND

### HONEY ROASTED PEANUTS (GF, VG)

\$30.00 PER POUND

### BAKED BRIE EN CROUTE

BRIE, JAM AND TOASTED NUTS  
IN PUFF PASTRY

\$300.00

### SPINACH/ARTICHOKE DIP

SERVED WITH ASSORTED ARTISAN BREADS

\$200.00

### HOUSE MADE HUMMUS

TRADITIONAL, ROASTED RED  
PEPPER & OLIVE TAPENADE  
WITH 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

## SERVES 50 GUESTS

### FRESH FRUIT DISPLAY (GF, V)

SLICED SEASONAL MELONS & BERRIES  
WITH AGAVE GREEK YOGURT

\$500.00

### ARTISAN CHEESES (V)

SERVED WITH CARAMELIZED NUTS, FIG JAM, DRIED  
NUTS, CRACKERS & CROSTINI

\$600.00

### FRESH VEGETABLE CRUDITÉ (GF, V)

CARROTS, CELERY, BROCCOLINI, SWEET BELL  
PEPPERS, CUCUMBERS, GRAPE TOMATOES,  
JICAMA, RADISHES

HUMMUS & HERB BUTTERMILK DIPPING SAUCES

\$400.00

### GRILLED GARDEN VEGETABLES (GF, V)

MARINATED ZUCCHINI, SQUASH, ASPARAGUS,  
ONIONS, TOMATOES, MUSHROOMS, CARROTS,  
SWEET BELL PEPPERS

WITH BASIL PESTO & COLD PRESSED OLIVE OIL

\$450.00

# RECEPTION STATIONS

BASED ON TWO HOURS OF SERVICE. FULL GUARANTEE REQUIRED FOR EACH STATION  
STATIONS MUST BE IN COMBINATION WITH A BUFFET MEAL -OR- 2 ADDITIONAL STATIONS  
MINIMUM GUARANTEE OF 25 GUESTS

## THE FARMERS STAND

SLICED SEASONAL MELONS & BERRIES (GF, VG)  
*WITH AGAVE GREEK YOGURT*

VEGETABLE CRUDITÉ (GF, VG)  
*CARROTS, CELERY, BROCCOLINI, SWEET BELL PEPPERS, CUCUMBERS, GRAPE TOMATOES, JICAMA, RADISHES  
HUMMUS & HERB BUTTERMILK DIPPING SAUCES*

SPINACH/ARTICHOKE DIP  
& FRENCH ONION DIP  
*SERVED WITH CHIBATTA BREAD AND PITA CHIPS*

**\$25.00 PER PERSON**

## SOUTHWEST FIESTA

TORTILLA CHIPS  
*ROASTED TOMATO SALSA, TOMATILLO SALSA, GUACAMOLE, & QUESO DIP (VG)*

CILANTRO CHICKEN (GF)

ANCHO BEEF SKEWERS (GF)

MEXICAN STREET CORN (GF)  
*LIME, COTIJA, CILANTRO, MAYONNAISE & ANCHO CHILE BUTTER*

**\$32.00 PER PERSON**

## ASIAN

FORTUNE COOKIES

VEGETABLE SPRING ROLLS

CHICKEN POT STICKERS

CHINESE ROASTED PORK BAO BUNS

SINGAPORE NOODLES

ORANGE CHICKEN & JASMINE RICE

SESAME-GINGER VEGETABLES  
*WITH JASMINE RICE*

**\$32.00 PER PERSON**

## THE SLIDER BURGER BAR

BLACK ANGUS BEEF BURGERS

TURKEY BURGERS

BLACK BEAN BURGERS

ON SLIDER BUNS SERVED WITH:

*CHEDDAR, SWISS, AMERICAN & PEPPERJACK CHEESES*

*SHREDDED LETTUCE, TOMATO, ONION, PICKLES, BACON, GREEN CHILES, CRUSHED AVOCADO, CARAMELIZED ONIONS, JALAPEÑOS*

*MAYONNAISE, KETCHUP & DIJON MUSTARD*

**\$30.00 PER PERSON**

# RECEPTION STATIONS

*BASED ON TWO HOURS OF SERVICE. FULL GUARANTEE REQUIRED FOR EACH STATION  
STATIONS MUST BE IN COMBINATION WITH A BUFFET MEAL -OR- 2 ADDITIONAL STATIONS  
MINIMUM GUARANTEE OF 25 GUESTS*

## **MASHED POTATO BAR (GF)**

**YUKON MASHED POTATOES WITH  
ASSORTED TOPPINGS:**  
*BUTTER, SOUR CREAM, CHIVES, CHEESE  
SAUCE, SHREDDED CHEDDAR,  
BACON, CHORIZO, GROUND BEEF, ROASTED  
POBLANOS, SAUTÉED MUSHROOMS,  
CAMELIZED ONIONS & HORSERADISH*

**\$29.00 PER PERSON**

## **CAESAR SALAD BAR**

*ROMAINE HEARTS, PARMESAN, & CROUTONS  
TOSSED IN CHEF-PREPARED ROASTED GARLIC  
CAESAR DRESSING*

**GUEST CHOICE TO ADD:**  
*GRILLED CHICKEN OR GRILLED SHRIMP*

**\$30.00 PER PERSON**

## **MAC & CHEESE BAR**

**CREAMY MACARONI & CHEESE WITH  
ASSORTED TOPPINGS:**  
*CUBED PORK BELLY, STEAMED BROCCOLI,  
GREEN CHILES, HOT PEPPER FLAKES &  
TOASTED PARMESAN BREADCRUMBS*

**\$29.00 PER PERSON**

**LOBSTER CHUNKS**

**ADDITIONAL \$10.00 PER PERSON**

## **DESSERT STATION**

*CHOICE OF THREE*

- S'MORES ON A STICK (VG)
- STRAWBERRY SHORTCAKE SHOOTERS (VG)
- ASSORTED CHEESECAKE BITES (VG)
- CHOCOLATE DIPPED STRAWBERRIES (VG)
- FLOURLESS CHOCOLATE CAKE
- LIME TARTS WITH MANGO-TAJIN SAUCE
- PRICKLY PEAR CHEESECAKE
- TRES LECHES CAKE WITH FRESH STRAWBERRIES

**\$25.00 PER PERSON**

# CHEF ATTENDED ACTION STATIONS

ONE CHEF ATTENDANT PER 50 GUESTS, \$175.00 CHEF FEE FOR EACH ATTENDANT. BASED ON TWO HOURS OF SERVICE. FULL GUARANTEE REQUIRED FOR EACH STATION. SOME STATIONS CAN BE SELF SERVE, STATIONS MUST BE IN COMBINATION WITH A BUFFET MEAL -OR- 2 ADDITIONAL STATIONS MINIMUM GUARANTEE OF 25 GUESTS

## PASTA! PASTA! PASTA!

PENNE, FARFALLE & ORICCHIETTE  
MARINARA, ALFREDO & VODKA SAUCE

BREAD STICKS

MIX IN:

GRILLED CHICKEN, ITALIAN SAUSAGE, GROUND BEEF

FRESH BASIL, MUSHROOMS, ASPARAGUS,  
PEAS, TOMATOS, SPINACH, GRILLED  
VEGETABLES, RED PEPPER FLAKES,

GRATED PARMESAN & SHREDDED ASIAGO

\$34.00 PER PERSON

## THE TACO STAND

SOFT FLOUR & CORN TORTILLAS  
CRISPY CORN TORTILLA SHELLS  
CARNE ASADA

CHICKEN TINGA

GRILLED MAHI-MAHI

TOPPINGS: LETTUCE, TOMATOES, ONIONS,  
PICO DE GALLO, SOUR CREAM, CILANTRO,  
PICKLED JALAPEÑOS, JACK CHEESE,  
COTIJA, TOMATILLO SALSA, ROASTED  
TOMATO SALSA & LIMES

\$30.00 PER PERSON

## MADE TO ORDER GUACAMOLE (VG)

TORTILLA CHIPS  
ROASTED TOMATO SALSA

MIX IN: FRESH JALAPEÑOS, CILANTRO, PICO DE  
GALLO, PICKLED JALAPEÑOS, BLACK BEANS,  
ROASTED CORN, CRUSHED PISTACHIOS &  
ORANGE SECTIONS

\$22.00 PER PERSON

## THE WOK STATION

SESAME-GINGER CHICKEN  
WITH SNOW PEAS, CARROTS & BOK CHOY

KUNG PAO SHRIMP  
WITH PEANUTS, CHILES, PEPPERS & ONIONS

VEGETABLE STIR FRY (VG)  
EDAMAME, CARROT, BROCCOLI,  
CABBAGE & PEPPERS

JASMINE RICE & LO MEIN NOODLES

\$36.00 PER PERSON

## CARVING BOARD (GF)

ALL SERVED WITH ASSORTED ROLLS,  
WHOLE GRAIN MUSTARD, CREAMY  
HORSERADISH & HERB MAYONNAISE

SERVES APPROXIMATELY 25 GUESTS

ROASTED TURKEY BREAST  
\$300.00 EACH

MOJO MARINATED ROASTED PORK LOIN  
\$300.00 EACH

PINEAPPLE & BROWN SUGAR GLAZED HAM  
\$350.00 EACH

CEDAR PLANK GRILLED SALMON FILET  
\$400.00 EACH

ROASTED SIRLOIN OF BEEF  
\$400.00 EACH

ROASTED TENDERLOIN OF BEEF  
SERVES APPROXIMATELY 15 GUESTS  
\$400.00 EACH

PRIME RIB OF BEEF  
GARLIC AND HERB CRUSTED  
\$600.00 EACH

# DINNER BUFFETS

MINIMUM OF 50 PEOPLE REQUIRED FOR DINNER BUFFETS.  
FOR 49-25 PEOPLE, ADD \$12.00++ PER PERSON TO THE MENU PRICE.  
PLEASE REFER TO PLATED MENUS FOR UNDER 24 GUESTS

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED TEAS

## THE MEDITERRANEAN

### COUSCOUS & ARUGULA SALAD (V)

ISRAELI COUSCOUS, WILD ARUGULA,  
DRIED 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)

WARM SPICED CHICKEN WITH CARROTS & PEPPERS

### AEGEAN SEAFOOD STEW (GF)

SHRIMP, MUSSELS & COD  
IN A TOMATO BROTH WITH SQUASH & POTATOES

### BEEF SHAWARMA

FLANK STEAK WITH MARINATED TOMATOES,  
ONION, TAHINI SAUCE, PICKLES & PARSLEY

### FALAFEL PLATE (V)

WITH HUMMUS, TZATZIKI & PITA

### BAKLAVA

### TIRAMISU

\$95.00 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)

WITH RED CHILE SAUCE

### MAKE YOUR OWN FAJITAS

CARNE ASADA STYLE FLANK STEAK  
TEQUILA LIME GRILLED CHICKEN  
SONORAN MARINATED SHRIMP

SERVED WITH GRILLED PEPPERS & 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

\$88.00 PER PERSON



# DINNER BUFFETS

MINIMUM OF 50 PEOPLE REQUIRED FOR DINNER BUFFETS.  
FOR 49-25 PEOPLE, ADD \$12.00++ PER PERSON TO THE MENU PRICE.  
PLEASE REFER TO PLATED MENUS FOR UNDER 24 GUESTS.

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED TEAS



## THE ITALIAN

**BREADSTICKS & CIABATTA**  
WITH PESTO & WHIPPED BUTTER

**ANTIPASTO PLATTER**  
GENOA SALAMI, PROSCIUTTO, SOPPRESSATA,  
PROVOLONE, FONTINA, ASSORTED OLIVES,  
ROASTED RED PEPPERS, PEPPERONCINI,  
MARINATED ARTICHOKE, MUSHROOMS,  
SUN DRIED TOMATO TAPENADE,  
CRACKERS & CROSTINI

**CLASSIC CAESAR SALAD**  
ROMAINE HEARTS, PARMESAN, & CROUTONS  
TOSSED IN CHEF-PREPARED ROASTED GARLIC  
CAESAR DRESSING

**CAPRESE SALAD**  
HEIRLOOM TOMATOES, MOZZARELLA PEARLS,  
ARUGULA, BASIL & BALSAMIC VINAIGRETTE

**CHICKEN MARSALA**  
CHICKEN CUTLETS, MUSHROOMS & PARSLEY  
WITH MARSALA WINE SAUCE

**SHRIMP SCAMPI**  
WHITE WINE SAUCE WITH GARLIC & PARSLEY

**BEEF BRACIOLE**  
BRAISED BEEF STUFFED WITH PROSCIUTTO,  
PECORINO, GARLIC & PARSLEY

**PENNE & MEATBALLS**  
WITH MARINARA SAUCE, PARMESAN & BASIL

TIRAMISU

CHOCOLATE CHIP CANNOLIS

\$92.00 PER PERSON

## THE TOCASIERRA

**HARVEST SALAD (GF, VG)**  
LOCAL GREENS, ROASTED SWEET POTATOES,  
CUCUMBERS, CARROTS, CELERY, RADISHES,  
GRAPE TOMATOES  
& GREEN GODDESS DRESSING

**KALE & QUINOA SALAD**  
SHREDDED KALE, QUINOA, TOASTED PINE NUTS,  
DRIED CRANBERRIES, GRAPES,  
ROASTED RED BELL PEPPERS,  
PEPPERCORN FETA CHEESE  
& CITRUS-HONEY VINAIGRETTE

**SEARED MARKET FISH (GF)**  
BELUGA LENTILS, WILD ARUGULA,  
SHAVED FENNEL SALAD  
& CHIMICHURRI SAUCE

**GRILLED CHICKEN BREAST (GF)**  
WILD MUSHROOMS, CARAMELIZED ONIONS  
& ROMESCO SAUCE

GRILLED VEGETABLES (GF)

GARLIC & ROSEMARY ROASTED POTATOES

NAPOLEON CAKE

CHOCOLATE ESPRESSO MOUSSE  
WITH FRESH BERRIES

\$84.00 PER PERSON



# DINNER BUFFETS

MINIMUM OF 50 PEOPLE REQUIRED FOR DINNER BUFFETS.  
FOR 49-25 PEOPLE, ADD \$12.00++ PER PERSON TO THE MENU PRICE.  
PLEASE REFER TO PLATED MENUS FOR UNDER 24 GUESTS.

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED TEAS

## TOMBSTONE COOKOUT

JALAPEÑO CHEDDAR CORNBREAD  
FRYBREAD

BISCUITS

*PRICKLY PEAR CACTUS BUTTER*

GREEN SALAD (GF, VG)

*ROMAINE LETTUCE, CUCUMBER, CARROTS,  
CELERY, RADISHES, GRAPE TOMATOES,  
BUTTERMILK RANCH & BALSAMIC VINAIGRETTE*

BEEF & THREE BEAN CHILI

*SERVED WITH CHEDDAR CHEESE,  
DICED RED ONIONS & SOUR CREAM*

BBQ BABY BACK RIBS

GRILLED BBQ CHICKEN (GF)

GRILLED NY STRIP STEAKS (GF)

SOUTHWEST SPICED GRILLED SALMON

MAC & CHEESE

CORN ON THE COB (GF, VG)

COLESLAW (GF, VG)

BAKED POTATOES

*WITH BUTTER, SOUR CREAM, BACON BITS,  
CHIVES, CHEDDAR, & SOUR CREAM*

STRAWBERRY SHORTCAKE

APPLE PIE

\$126.00 PER PERSON

## THE PEAK

SOUTHWEST SALAD (GF, VG)

*ROMAINE LETTUCE, ROASTED CORN,  
BLACK BEANS, RED ONIONS, GRAPE  
TOMATOES, COTIJA, CILANTRO,  
CRISPY TORTILLA STRIPS &  
CHIPOTLE CAESAR DRESSING*

YUMA VALLEY SALAD (GF, VG)

*LOCAL ARTISAN LETTUCES, GOAT CHEESE,  
GARDEN VEGETABLES,  
CILANTRO-LIME DRESSING & BUTTERMILK RANCH*

ADOBO CHICKEN BREAST (GF)

*WITH POBLANO CHILE SAUCE*

GRILLED ATLANTIC SALMON (GF)

*WITH SOUTHWESTERN SUCCOTASH*

COFFEE RUBBED BEEF TENDERLOIN (GF)

*WITH WILD MUSHROOM SAUCE*

ROASTED SEASONAL VEGETABLES (GF, VG)

SONORAN ROASTED POTATOES (GF, V)

MARGARITA TARTS

PRICKLY PEAR CHEESECAKE

\$95.00 PER PERSON

# THREE-COURSE PLATED DINNERS

*ENTRÉE PRICING BASED ON THREE COURSES, ENTRÉE WITH A SOUP OR SALAD & DESSERT.  
SERVED WITH FRESHLY BREWED PEAK REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS, & ICED TEA.  
TO ADD AN APPETIZER, ADDITIONAL \$12.00 PER PERSON.  
BREAD SERVICE AVAILABLE UPON PRE-ORDERED REQUEST.*

## SOUPS

TOMATO BASIL BISQUE (GF, VG)  
CHICKEN & WILD RICE (GF)  
CHICKEN NOODLE  
STEAK & POTATO  
NEW ENGLAND CLAM CHOWDER  
CREAMY CORN CHOWDER  
FRENCH ONION  
ROASTED BUTTERNUT SQUASH (SEASONAL) (GF, VG)  
TOMATO GAZPACHO (SEASONAL) (GF, V)

## SALADS

**ARTISAN LETTUCE SALAD (GF, VG)**  
*GRAPE TOMATOES, SHAVED CUCUMBERS,  
CARROTS, RADISHES, FOCACCIA CROUTONS &  
BUTTERMILK RANCH*

**SOUTHWEST CAESAR (GF)**  
*ROMAINE LETTUCE, ROASTED CORN, COTIJA,  
BLACK BEANS, PICO DE GALLO,  
CRISPY TORTILLA STRIPS &  
CHIPOTLE CAESAR DRESSING*

**ARCADIAN (GF)**  
*LOLA ROSA LETTUCE, GOAT CHEESE,  
DRIED MISSION FIGS, TOASTED PISTACHIOS,  
CRISPY PROSCIUTTO &  
HONEY MUSTARD VINAIGRETTE*

**CLASSIC WEDGE (GF)**  
*ICEBERG LETTUCE, GRAPE TOMATOES,  
BLUE CHEESE CRUMBLES, SMOKED BACON,  
BUTTERMILK BLU CHEESE DRESSING &  
AGED BALSAMIC DRIZZLE*

**MEDITERRANEAN (VG)**  
*BIBB LETTUCE, GRILLED PANEER, PEPPADEW,  
CUCUMBER, MARINATED TOMATOES, OLIVES,  
SHAVED CAULIFLOWER, CRISPY FLATBREAD*

**KALE & QUINOA (GF, VG)**  
*SHREDDED KALE, QUINOA, TOASTED PINE NUTS,  
DRIED CRANBERRIES, GRAPES,  
ROASTED RED BELL PEPPERS,  
PEPPERCORN FETA CHEESE &  
CITRUS-HONEY VINAIGRETTE*

**BRUSSEL SPROUTS (GF)**  
*SHAVED BRUSSEL SPROUTS, CRANBERRIES,  
HONEY ROASTED CASHEWS, CRISPY BACON,  
MANCHEGO CHEESE &  
MUSTARD SEED VINAIGRETTE*

## CHICKEN ENTRÉES

### CHICKEN FRANCESE

BATTERED & PAN SEARED CHICKEN BREAST,  
WHITE WINE & LEMON BUTTER SAUCE,  
HARICOT VERTS & MASHED POTATOES

### CHICKEN CACCIATORE

SAUTÉED CHICKEN BREAST, PEPPERS,  
ONIONS, TOMATOES, CAPERS, BROCCOLINI,  
& MASHED POTATOES

### CHICKEN CHASSEUR

GRILLED AIRLINE CHICKEN BREAST,  
MUSHROOMS, WHITE WINE, TOMATOES,  
TARRAGON, ASPARAGUS  
& ROASTED FINGERLING POTATOES

### CHARBROILED AIRLINE CHICKEN BREAST

WILD MUSHROOMS RISOTTO, BABY CARROTS,  
& ASPARAGUS IN LEMON PAN SAUCE

**\$82.00 PER PERSON**

## FISH ENTRÉES

### GRILLED ATLANTIC SALMON (GF)

IN A LEMON BUTTER SAUCE WITH  
BROCCOLINI & CHIMICHURRI RICE

### PAN-SEARED SEA BASS (GF)

IN A SAFFRON SAUCE WITH RATATOUILLE,  
SHAVED FENNEL SALAD &  
ROASTED FINGERLING POTATOES

### SAUTÉED BARRAMUNDI (GF)

IN A ROASTED TOMATO-GARLIC SAUCE  
WITH ASPARAGUS &  
SOUR CREAM & CHIVE MASHED POTATOES

**\$97.00 PER PERSON**

## BEEF ENTRÉES

### GRILLED FILET (GF)

IN A WILD MUSHROOM SAUCE, WITH  
BABY VEGETABLE MEDLEY &  
DAUPHINOISE POTATOES

### PORT WINE BRAISED SHORT RIB

HARICOT VERTS, CARROTS &  
PARSNIP & POTATO PUREE

### CHARBROILED NY SIRLOIN

IN A GREEN PEPPERCORN SAUCE, WITH  
BROCCOLINI, BABY CARROTS, &  
LYONNAISE POTATOES

### HERB MARINATED PRIME FLAT IRON

IN A SUN-DRIED CHERRY SAUCE,  
WITH ASPARAGUS &  
YUKON GOLD MASHED POTATOES

**\$104.00 PER PERSON**

## VEGETARIAN ENTRÉES

### FALAFEL PLATE (V)

HUMMUS & TZATZIKI, PITA, CUCUMBERS,  
RED ONIONS, TOMATOES, PICKLED TURNIPS  
& TOBBOULEH SALAD

### CAULIFLOWER STEAK & ROASTED ROOT VEGETABLE HASH (GF,V)

PAN-SEARED CAULIFLOWER STEAK,  
ROASTED CARROTS, PARSNIPS, RUTABAGA,  
TURNIPS, BEETS & BARLEY RISOTTO WITH A  
CARROT MOLE & PUMPKIN SEED VINAIGRETTE

### VEGETABLE KORMA

CAULIFLOWER, CARROTS, POTATOES, GREEN  
BEANS, PEAS, CASHEWS, PENEER CHEESE,  
CILANTRO, KASHMIRI RICE & CREAMY CURRY  
SAUCE WITH NAAN BREAD

### CHICKEN FRIED PORTOBELLO MUSHROOM STEAK

BUTTERED CORN, HARICOT VERTS  
& MASHED POTATOES WITH VEGETABLE GRAVY

**\$79.00 PER PERSON**

## SPECIALTY ENTRÉES

### SHRIMP SCAMPI & PETITE BEEF TENDERLOIN (GF)

IN A WHITE WINE-GARLIC CREAM & PORT WINE SAUCE,  
CHARRED BROCCOLINI, &  
LOBSTER, MUSHROOM & SAFFRON RISOTTO

### SEARED CHICKEN & SLICED FILET OF BEEF (GF)

IN A WHOLE GRAIN MUSTARD CREAM &  
PINOT NOIR SAUCE,  
WITH BRUSSEL SPROUTS HASH &  
YUKON GOLD MASHED POTATOES

### CHILEAN SEABASS & PRIME FLAT IRON STEAK (GF)

IN LEMON BEURRE BLANC & BORDELAISE SAUCES,  
WITH ROASTED HEIRLOOM CARROTS &  
DAUPHINOISE POTATOES

### JUMBO LUMP CRAB CAKE & BRAISED BEEF SHORT RIB

IN ROASTED RED PEPPER & PORT WINE SAUCES,  
WITH CARROTS & ZUCCHINI,  
SOUR CREAM & CHIVE MASHED POTATOES

**\$150.00 PER PERSON**

## DESSERTS

**DULCE DE LECHE CHEESECAKE**  
*FRESH RASPBERRIES*

**NEW YORK STYLE CHEESECAKE**  
*STRAWBERRY SAUCE*

**PRICKLY PEAR CHEESECAKE**  
*CAJETA SAUCE*

**CRÈME BRÛLÉE TART**  
*MACERATED BERRIES*

**BLACK FOREST BOMBE**  
*BRANDIED CHERRIES & CHANTILLY CREAM*

**FLOURLESS CHOCOLATE DECADENCE (GF)**  
*CREME 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  
CAMELIZED HAZELNUTS  
& CRUSHED PISTACHIOS*

## APPETIZER ADD ONS

**MEXICAN STREET CORN-MADE EASY**  
*GRILLED CORN CUT OFF THE COB WITH  
BUTTER, CILANTRO-LIME MAYONNAISE,  
SOUR CREAM, QUESO COTIJA, CHILI  
POWDER & TORTILLA STRIPS*

**PUERTO PEÑASCO SHRIMP COCKTAIL**  
*SHRIMP, CUCUMBER, SPICY TOMATO SAUCE,  
SALTINE CRACKERS & TORTILLA STRIPS*

**TRADITIONAL SHRIMP COCKTAIL (GF)**  
*HORSERADISH COCKTAIL SAUCE & LEMON*

**JUMBO LUMP CRAB CAKE**  
*WITH ROASTED RED PEPPER SAUCE,  
PINEAPPLE CHUTNEY & WILD ARUGULA*

**BEEF CARPACCIO**  
*EXTRA VIRGIN OLIVE OIL DRIZZLE, PARMESANO  
REGGIANO, CAPERS, ARUGULA,  
WHOLE GRAIN MUSTARD & RYE TOAST POINTS*

**AHI TUNA TARTARE**  
*RAW SUSHI GRADE AHI TUNA, CUCUMBER,  
AVOCADO, RADISH, GINGER & SESAME  
WITH WONTONS*

**OYSTERS ROCKEFELLER**  
*WITH SPINACH, PARMESAN & PERNOD*

**LOBSTER & CHORIZO MAC & CHEESE**  
*CAVATAPPI PASTA, CHEESE SAUCE,  
ROASTED POBLANO CHILIES, LOBSTER,  
CHORIZO & PARMESAN-PANKO CRUMBS*

**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  
& PARMESANO REGGIANO*

WHEN OFFERING A CHOICE OF TWO (2) ENTRÉES, THE CLIENT IS REQUIRED TO PROVIDE THE GUARANTEE COUNT FOR SPLIT ENTRÉES SEVEN (7) DAYS PRIOR TO THE EVENT.

CLIENT MUST SELECT THE SAME SALAD, STARCH & VEGETABLE TO BE SERVED WITH ALL ENTRÉES AND PROVIDE PLACE CARDS WITH INDICATORS TO IDENTIFY THE GUEST'S ENTRÉE CHOICE.

THE HIGHEST PRICE ENTRÉE WILL BE APPLIED TO EACH ENTRÉE SELECTION.

DUET ENTRÉES, (TWO SERVED ON ONE PLATE) WILL BE CHARGED AS HIGHER PRICED ENTRÉE SELECTED, PLUS AN ADDITIONAL \$10.00 ADDED TO THE PLATE PRICING

# BAR

ONE BARTENDER PER 100 GUESTS IN FOUR HOUR SHIFTS  
\$150.00 BARTENDER FEE PER BARTENDER WILL APPLY

## 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 BROTHERS*  
CORDIALS, *DEKUYPER*

\$16.00 PER DRINK

## PREMIUM SPIRITS

VODKA, *TITOS*  
GIN, *TANQUERAY*  
RUM, *CAPTAIN MORGAN SPICED*  
TEQUILA, *HORNITOS BLACK BARREL*  
WHISKEY, *MAKERS MARK*  
BOURBON, *BULLEIT RYE*  
SCOTCH, *MACALLAN DOUBLE CASK 12*  
COGNAC, *HENNESSY VS*  
CORDIALS, *KAHLUA & BAILEYS*

\$18.00 PER DRINK

JOHNNY WALKER BLACK

\$22.00 PER DRINK

## MOCKTAIL LIST

POMEGRANATE NOJITO  
VIRGIN MARGARITA  
VIRGIN STRAWBERRY DAIQUIRI  
VIRGIN PINA COLADA  
MANO-LIME RICKEY  
ORANGE CREAM MIMOSA  
TROPICAL PUNCH  
CRANBERRY SANGRIA  
JALAPENO PALOMA

\$14.00 PER DRINK

## WINE

### CHARDONNAY & CABERNET SAUVIGNON

SYCAMORE LANE, *CALIFORNIA*  
\$14.00 PER GLASS

THREE THIEVES, *CALIFORNIA*  
\$16.00 PER GLASS

TIRBUTE, *CALIFORNIA*  
\$18.00 PER GLASS

## BEER

### DOMESTIC

*BUDWEISER, BUD LIGHT, COORS LIGHT,  
& MILLER LIGHT*

\$12.00 EACH

### PREMIUM

*CORONA EXTRA, HEINEKEN, BLUE MOON,  
SAM ADAMS BOSTON LAGER, STELLA  
ARTOIS & MODELO*

\$14.00 EACH

### LOCAL

*KILT LIFTER SCOTTISH ALE & AZ HOP KNOT IPA*

\$14.00 EACH

### HARD SELTZERS

*WHITE CLAW (BLACK CHERRY, MANGO,  
GRAPEFRUIT & WATERMELON)*

\$12.00 EACH

# SPECIALTY DRINK STATIONS

ONE BARTENDER PER 100 GUESTS IN FOUR HOUR SHIFTS  
\$150.00 BARTENDER FEE PER BARTENDER WILL APPLY

## MARGARITA BAR

CLASSIC MARGARITAS WITH SAUZA 100% BLUE AGAVE SILVER TEQUILA  
& PEAK SIGNATURE PRICKLY PEAR MARGARITAS

\$17.00 PER DRINK

## BLOODY MARY BAR

PEAK BLOODY MARY MIX & SKYY VODKA  
GARNISHED WITH CHOICE OF LEMONS, LIMES, CELERY, CUCUMBER, PICKLES, GREEN BEANS,  
ASPARAGUS, PIMENTO CHEESE STUFFED OLIVES, PEPPERONCINI, PICKLED JALAPEÑOS,  
CAPER BERRIES, MARINATED PEARL ONIONS, BABY CORN & APPLEWOOD SMOKED BACON

\$25.00 PER DRINK

## BEVERAGES FOR ALL AGES PACKAGE

ASSORTED SODAS, REGULAR, DIET & CAFFEINE FREE, STILL & SPARKLING BOTTLED WATERS,  
ASSORTED FRUIT JUICES AND ICED TEA

\$14.00 PER PERSON FOR THE FIRST HOUR OF SERVICE

\$10.00 PER PERSON FOR EACH ADDITIONAL HOUR OF SERVICE

# WINE LIST

*BY THE BOTTLE. MUST BE SERVED BY BARTENDER*

## **RED**

Sycamore Lane - Cabernet - \$56

Sycamore Lane - Merlot - \$56

Three Thieves - Cabernet - \$64

Tribute - Cabernet - \$80

Parducci Cabernet - \$64

Dos Cabezas Red Blend (AZ) - \$85

Citra Merlot - \$64

## **WHITE**

Sycamore Lane - Chardonnay - \$56

Sycamore Lane - Pinot Grigio - \$56

Three Thieves - Chardonnay - \$64

Tribute - Chardonnay - \$80

Chateau St. Jean Chardonnay - \$68

Educated Guess Chardonnay - \$85

## **SPARKLING CIDER**

Martinelli's - \$26