

The background of the entire page is a photograph of an outdoor event space at the Royal Palms Resort and Spa. In the foreground, several round tables are set up on a green lawn, each covered with a bright orange tablecloth and surrounded by dark wood chairs with white seat cushions. The tables are elegantly set with white plates, glassware, and small floral centerpieces. In the background, there are tall palm trees, a low wall, and a building with a terracotta roof. The sky is a clear, bright blue.

ROYAL PALMS

Resort and Spa

EVENT MENUS

BREAKFAST - BRUNCH - BREAKS - LUNCH - RECEPTION - DINNER - PLATED - FAMILY STYLE - BUFFET - BEVERAGES

Breakfast

Breakfast Buffets are for a Maximum of 90 Minutes.

Each Additional 30 Minutes will Incur a Fee of \$8 per person.

SCOTTSDALE MORNING

Groups under 25 Guests are Subject to a \$150 Surcharge

Orange Juice

Sliced Seasonal Fruit and Berries

Individual Fruit Flavored Greek Yogurt

Selection of Pastries and Muffins from our Bakery • Sweet Butter and Fruit Preserves

Main

(PLEASE SELECT ONE)

Chorizo Breakfast Burritos • Scrambled Eggs • White Cheddar • Salsa Verde • Tortilla

Breakfast Sandwich • Cage Free Egg • Jack Cheese • Bacon • Toasted Butter Croissant

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Freshly Brewed Regular and Decaffeinated Coffee

Selection of Specialty and Herbal Teas

\$50.00 per person



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To provide our guests with the freshest ingredients and most exceptional dining experience all menus and pricing are subject to change without notice. Menus are to be purchased on a full attendance basis.



DESERT DREAMIN' BUFFET OF THE DAY

Breakfast Buffets are for a Maximum of 90 Minutes.

Each Additional 30 Minutes will Incur a Fee of \$8 per person.

Prices based per person. Groups under 25 Guests are Subject to a \$150 Buffet Surcharge.

Orange Juice

Sliced Seasonal Fruit and Berries

Individual Fruit Flavored Greek Yogurt

Selection of Pastries & Muffins from our Bakery • Whole Grain and Sourdough Toast

Sweet Butter • Fruit Preserves • Peanut Butter

Freshly Brewed Regular and Decaffeinated Coffee • Selection of Specialty and Herbal Teas

Main

(PLEASE SELECT ONE)

Monday - Lemon Poppy seed French Toast • Fresh Berries • Maple Syrup

Tuesday - Breakfast Sandwich – Cage Free Eggs • Jack Cheese • Bacon • Butter Croissant

Wednesday/Sunday - Scrambled Eggs - Served with Chives, Diced Tomatoes and Cheddar Cheese on the Side

Thursday - Quiches • Seasonal Vegetable & Goat Cheese • Tomato, Bacon, Onion, Boursin Cheese

Friday - Traditional Eggs Benedict • Poached Egg • English Muffin • Canadian Bacon • Hollandaise

Saturday - Huevos Rancheros • Poached Eggs • Frijoles Refritos • Queso Cotija • Ranchero Sauce • Corn Tortilla

Buffet of the Day \$60.00 per person

Buffet on Any Day \$70.00 per person

Accompaniments

(INCLUDES TWO SELECTIONS) **\$9.00 per person for each additional selection**

Home Potatoes • Peppers • Onions

Grated Potato Hash Browns

Double Smoked Bacon

Country Pork Sausage

Portuguese Sausage

Canadian Bacon

Chicken Sausage

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LIVE STATIONS

Attendant required (1) per 50 guests at \$300.00 per attendant. Prices based per person.

Stations and Displays are for a Maximum of 90 Minutes.

Each Additional 30 Minutes will Incur a Fee of \$8 per person.

Must be accompanied by a buffet.

Omelet Station

Honey Cured Ham • Bacon • Chorizo • Diced Chicken

Cheddar • Jack • Goat Cheese • Swiss Cheese

Seasonal Mushrooms • Sweet Onions • Tomatoes • Bell Peppers

Jalapeños • Spinach • Fine Herbs • Avocado • Fresh Salsa

\$26.00 per person

Barista Station *Minimum 25 Guests

Espresso • Americano • Cappuccino • Latte • Dark Chocolate Mocha

White Chocolate Mocha • Hot Dark Hot Chocolate • Hot White Hot Chocolate

Caramel Macchiato • Skinny Vanilla Latte • Hot Steamers • Chai Lattes

\$20.00 per person



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DISPLAYS *Minimum 25 Guests

Avocado Toast

Whole Grain Toast • Rye Toast • Crushed Avocado

Sliced Tomatoes • Feta Cheese • Chopped Hard Boiled Eggs

Basil • Cilantro • Sprouts • Assorted Hot Sauces • Balsamic Reduction

\$24.00 per person

Parfaits

Plain Greek Yogurt • Vanilla Yogurt

Laura's Granola • Toasted Coconut • Sliced Almonds

Seasonal Fresh Fruit • Assorted Berries • Golden Raisins

\$19.00 per person

COMPLIMENTS

Hard Boiled Eggs / **\$38.00 per dozen**

Double Smoked Bacon or Country Pork Sausage / **\$10.00 per person**

Grated Potato Hash Browns or Home Potatoes • Peppers • Onions / **\$10.00 per person**

Parfaits • Vanilla Yogurt • House-Made Granola • Berries / **\$12.00 per person**

Scrambled Eggs - Served with Chives, Diced Tomatoes and Cheddar Cheese on the Side / **\$10.00 per person**

*Irish Oatmeal • Raisins • Brown Sugar • Hot Milk • Seasonal Berries / **\$10.00 per person**

* Chorizo Breakfast Burritos - Scrambled Eggs • White Cheddar • Salsa Verde • Tortilla / **\$16.00 per person**

*Breakfast Sandwich - Cage Free Egg • Jack Cheese • Bacon • Butter Croissant / **\$11.00 per person**

*Chia Oatmeal Parfait – Fresh Berries / **\$13.00 per person**

*Smoked Salmon • New York Style Bagels • Cream Cheese • Onions • Capers • Tomatoes / **\$16.00 per person**

***Minimum 10 Guests**

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PLATED BREAKFASTS

Prices based per person

Freshly Squeezed Orange Juice

Sliced Seasonal Fruit and Berries

Selection of Pastries & Muffins from our Bakery · Sweet Butter and Fruit Preserves

Freshly Brewed Regular & Decaffeinated Coffee · Selection of Specialty and Herbal Teas

Main

(PLEASE SELECT ONE)

Custard French Toast · Fresh Berries · Candied Pepitas · Blueberry Syrup / **\$46.00**

Spinach and Mushroom Frittata · Fontina · Roasted Tomato / **\$51.00**

Smoked Salmon · New York Style Bagels · Cream Cheese · Onions · Capers · Tomatoes / **\$55.00**

Quiche · Goat Cheese · Tomato · Bacon · Onion Quiche Boursin Cheese/**\$54.00**

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Brunch

Brunch Buffets are for a Maximum of 90 Minutes, each Additional 30 Minutes will Incur a Fee of \$8 per person

Prices based per person. Groups under 25 Guests are Subject to a \$150 Buffet Surcharge

PALM BUFFET

Breakfast Items

Orange Juice

Sliced Seasonal Fruit and Berries

Selection of Pastries and Muffins from our Bakery with Sweet Butter and Fruit Preserves

Lemon Poppy seed French Toast · Fresh Berries · Maple Syrup

Herb and Garlic Roasted Peewee Potatoes

Lunch Items

Organic Greens · Fresh Citrus · Feta · Red Onion · Lemon Herb Vinaigrette

Prosciutto Flatbread · Caramelized Onions · Roasted Sweet Potatoes · Fresh Fig Compote · Goat Cheese

Smoked Salmon · Capers · Pickled Red Onion · Arugula · Diced Tomato · Everything Bagel Cream Cheese

Desserts

Strawberry Layer Cake (nf)

Lemon Meringue Pie (nf)

Triple Chocolate Mousse Cake (gf)(nf)

Freshly Brewed Regular & Decaffeinated Coffee · Selection of Specialty Hot Teas and Iced Tea

\$70.00 per person

BRUNCH BAR **Bartender required (1) per 50 guests at \$300.00 per bartender.*

Royal Palms Bloody Mary's - Bloody Mary Mix · Pickled Vegetables · Candied Bacon · Celery / **\$15.00 each**

Screwdrivers & Greyhounds / **\$15.00 each**

Mimosas - Traditional · Grapefruit · Peach / **\$15.00 each**

Soft Drinks - Coca Cola, Diet Coke and Sprite / **\$7.00 each**

Bottled Still & Sparking Water / **\$7.00 each**

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Breaks

Breaks are for a Maximum of 90 minutes.

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Minimum 10 Guests

TRAIL MIX

Assorted Nuts · Dry Fruits · M&M

\$17.00 per person

AWAKE BREAK

Bottled Juices

Granola Bars

Dark Chocolate Covered Espresso Beans

\$27.00 per person

INSPIRATION BREAK

Assorted Cookies

"The Mix" · BBQ Marcona Almonds · Spiced Pecans · Popcorn

Lemonade

\$23.00 per person



SALSA BREAK

House Made Salt and Lime Chips

Mild Salsa · Mango Salsa · Guacamole

Ginger Peach Iced Tea

\$23.00 per person

ALVADORA SPA BREAK

Granola Bars

Dry Fruits · Local Nuts

Ginger Peach Iced Tea

\$23.00 per person

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POPCORN BREAK

Buttered Popcorn

Kettle Corn

Cheddar Popcorn

Ginger Peach Iced Tea

\$25.00 per person

MEDITERRANEAN BREAK

Hummus • Pita Chips • Sliced Cucumbers

Grilled Vegetable Antipasto • Olives

Lemonade

\$25.00 per person

DIPPING CUPS

Spinach Artichoke Dip • Purple Cauliflower • Red Peppers

Blue Cheese Dip • Buffalo Chicken Lollipop • Celery • Carrot

Yogurt Cilantro Lime Dip • Baby Tomatoes • Cucumber Sticks

Ginger Peach Iced Tea

\$27.00 per person

SOUTH OF THE BORDER

Cinnamon Chips • Fruit Salsa • Mexican Chocolate Dipping Sauce

Jalapeño Cheddar Cornbread • Honey Butter

Mini Chicken Mole Empanadas

Watermelon-Mint Spritzer

\$27.00 per person



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Additions

BEVERAGES

Freshly Brewed Illy Regular or Decaffeinated Coffee	\$115.00 per gallon
Cold Brew Coffee	\$115.00 per gallon
Individually Made Espresso Drinks	\$8.00 each
Specialty and Herbal Tea Selections	\$115.00 per gallon
Fresh Squeezed Lemonade	\$86.00 per gallon
Arnold Palmers (Lemonade & Iced Tea)	\$86.00 per gallon
Iced Tea with Lemon Wedges	\$86.00 per gallon
Royal Palmers (Hibiscus Tea & Prickly Pear Lemonade)	\$86.00 per gallon
T. Cook's Juice of the Day	\$130.00 per gallon

Assorted Bottled Naked Juice	\$90.00 per dozen
Bottled Zico Coconut Water	\$115.00 per dozen
Bottled Electrolyte Life Water	\$100.00 per dozen
Red Bull or Sugar Free Red Bull	\$8.00 each
Sparkling and Still Bottled Waters	\$7.00 each
Assorted Soft Drinks – Coke Products	\$7.00 each
Essence Water	\$34.00 per gallon
<ul style="list-style-type: none">• Strawberry Lemon• Lime and Mint• Orange Pineapple	



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SNACK SHOP *Minimum order of (10)

Kind Bars	\$8.00 each
Whole Fresh Fruit	\$72.00 per dozen
*Sliced Fresh Fruit and Berries	\$16.00 per person
*Individual Fresh Fruit Cups · Yogurt Dip	\$18.00 per person
*Soft Warm Pretzel Bites · Cheese Fondue	\$12.00 per person
*Tortilla Chips and Salsa	\$10.00 per person
*Fresh Popcorn or Kettle Corn	\$9.00 per person
*Hummus & Pita Chips	\$12.00 per person
*Individual Crudité Cups · Buttermilk Chive Dip	\$10.00 per person
*Cheese & Cracker Cups	\$20.00 per person
Antipasto Cups	\$20.00 per person
Caprese Salad Skewers	\$74.00 per dozen
Assorted Mixed Nuts	\$41.00 per pound
Trail Mix	\$41.00 per pound
"The Mix" BBQ Marcona Almonds · Spiced Pecans · Popcorn	\$47.00 per pound
Wasabi Peas	\$41.00 per pound
Individually Bagged Pretzels · Chips	\$7.00 each
Dozen Brownies	\$62.00 per dozen
Dozen Assorted Cookies	\$62.00 per dozen
Miniature Candy Bars	\$29.00 per pound
Chocolate Dipped Pretzels	\$52.00 per pound
Dark Chocolate Covered Espresso Beans	\$46.00 per pound
Ice Cream Bars	\$80.00 per dozen
Dove Dark Chocolate and Haagen Daz Vanilla Milk Chocolate Almond	

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Lunch

PLATED LUNCH

Three-Course Lunch Includes: one selection from each category below. Prices determined by main course.

Prices based per person. Add an additional course for \$16 per person

Soup or Salad

White Corn Chowder • Chives • Roasted Corn

Tomato-Fennel Bisque • Balsamic • Basil

Local Tomatoes • Fresh Burrata • Basil • Toasted Brioche • Balsamic

Caesar Salad • Hearts of Romaine • Avocado • Cherry Tomatoes • Asiago Croutons

Petite Arugula Salad • Shaved Manchego • Almonds • Sweet Sherry Vinaigrette

Organic Greens • Apple • Candied Walnut • Smokey Blue Cheese • Honey Cider Vinaigrette

Mains

BLT Salad • Boston Lettuce • Bacon • Heirloom Tomato • Green Beans • Avocado • Roasted Corn • Buttermilk Dressing / **\$55.00**

Lemon Maple Grilled Salmon • Organic Greens • Olive • Artichoke • Feta • Shaved Red Onion • Tomato • Olive oil / **\$56.00**

Blackened Jumbo Shrimp Caesar • Hearts of Romaine • Tomato • Avocado / **\$58.00**

Grilled Flat Iron Steak Salad • Roasted Root Vegetables • Grilled Tomato • Chimichurri / **\$60.00**

Orecchiette Pasta • Blackened Chicken • Escarole • Roasted Peppers • Red Onion • Garlic Alfredo / **\$59.00**

Lemon Rosemary Chicken • Shallot Mash • Brussel Sprouts • Maple Butter / **\$59.00**

Dessert (PLEASE SELECT ONE)

Triple Chocolate Mousse Cake (nf)(gf)

Limoncello Torte (nf)

Raspberry Cheesecake (nf)

Freshly Brewed Regular & Decaffeinated Coffee • Iced Tea

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BUFFET LUNCH

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MONDAY - ARTISAN DELI

Starters

Heirloom Tomato Soup

Fresh Herb Lemon and Olive Oil Potato Salad

Chopped Salad • Watercress • Cucumber • Corn • Tomato • Avocado • Bacon • Yogurt Dill

Composed Sandwiches

Apple and Walnut Chicken Salad Lettuce Wrap

Pan Roasted Turkey Breast • Avocado • Shaved Jicama Slaw • Swiss Cheese • Cilantro Aioli • 9 Grain Bread

Maple BBQ Cauliflower Wrap • Zucchini • Spinach • Tomato

Shaved Ham • Cheddar • Lettuce • Dill Pickle • Dijon Mayo • Croissant

~ Individual Bags of Kettle Potato Chips

Dessert

Assorted Cookies & Brownies

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea • Ginger Peach Iced Tea

Buffet of the Day - \$70.00 per person

Any Day - \$80.00 per person



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TUESDAY - FAJITA FRESH

Starters

Mango Lime and Cilantro Slaw

Black Bean and Roasted Corn Salad • Red Chili Vinaigrette

Baja Shrimp Ceviche • Crisp Tortilla • Fried Plantain

Fajita Station

Chicken, Steak and Shrimp Fajitas • Sweet Peppers and Onions

Cheese Quesadillas

Spanish Rice

Pinto Bean Purée with Chili de Árbol

Accompaniments

Shredded Lettuce • Tomato • Grated Cheese • Sour Cream

Guacamole • Salsa Fresca • Corn & Flour Tortillas

Desserts

Key Lime Tart (nf)

Spiced Chocolate Mousse Cup (nf)(gf)

Horchata Panna Cotta (gf)(nf)

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea • Ginger Peach Iced Tea

Buffet of the Day - \$70.00 per person

Any Day - \$80.00 per person



WEDNESDAY - ITALIAN INSPIRATION

Salads

Caesar Salad • Hearts of Romaine • Asiago Croutons

Caprese • Vine Ripe Tomatoes • Fresh Mozzarella • Fresh Basil

Grilled Broccolini

Rosemary Focaccia • Pesto

Mains

Chicken Picatta • Caper Lemon Butter

Shrimp Capellini • Roasted Garlic • Tomato • Olive Oil

Vegan Gnocchi • Tomato • Basil

Desserts

Tiramisu (nf)

Cannoli (nf)

Nutella Cheesecake (gf)

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea • Ginger Peach Iced Tea

Buffet of the Day - \$70.00 per person

Any Day - \$80.00 per person

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THURSDAY – BUILD YOUR OWN SALAD BOWLS

Starter

Tuscan White Bean • Sundried Tomatoes • Olive Oil

Herb Focaccia, Basil Pesto

Salads & Toppings

Bibb Lettuce • Field Organic Greens • Romaine Hearts

Roasted Beets • Citrus Supremes • Radish • Cucumber • Tomato • Olives • Avocado • Red Onion • Carrots

Bacon • Egg • Pistachios • Pepitas • Cranberries

Blue Cheese • Goat Cheese • Feta

Raspberry Vinaigrette • Buttermilk Dressing • Herb Vinaigrette

Proteins

Grilled Herb and Garlic Shrimp

Citrus Grilled Chicken Breast

Churrasco Flank Steak

Desserts

Dark Chocolate Mousse Cup (gf)(nf)

Coconut Green Tea Panna Cotta (nf)(gf)(V)

Honey Lavender Shortbread (nf)

Freshly Brewed Regular & Decaffeinated Coffee

Hot Tea • Ginger Peach Iced Tea

Buffet of the Day - \$70.00 per person

Any Day - \$80.00 per person

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FRIDAY - BACKYARD BURGERS

Starters

Vegetarian Chili · Crème Fraîche

Napa Cabbage Slaw

Fingerling Potato Salad · Dill

Crisp Gem Lettuce · Cucumber · Cherry Tomato · Carrot · Buttermilk Chive Dressing

From the Grill

Natural Ground Sirloin Burgers

Free Range Ground Turkey Burgers

Salmon Burgers

(Vegetarian Burgers Available Upon Request)

~

Fresh Baked Buns · Aged Cheddar · Swiss · Jack Cheese

Ketchup · Mayonnaise · Mustard · Lettuce · Onion · Tomato · Pickles · Avocado

Accompaniments

Onion Rings · Sweet Potato Fries

Grilled Chili Lime Corn

Desserts

Caramel Apple Pie (nf)

S'mores Tart (nf)

Fruit Tart (nf)

Freshly Brewed Regular & Decaffeinated Coffee · Hot Tea · Ginger Peach Iced Tea

Buffet of the Day - \$70.00 per person

Any Day - \$80.00 per person



SATURDAY - MEDITERRANEAN

Starters

Sliced Cucumber · Olives · Tomatoes · Feta Cheese · Mint

Marinated Grilled Vegetables · Romaine Hearts · Red Onion · Olive Vinaigrette

Lemon Olive Oil and Fresh Herb Couscous Salad

Skewer Station

Herbed Garlic Chicken Skewer

Rosemary Saffron Grilled Lamb Skewer

Jumbo Prawn Skewer · Lemon Olive Oil

Warm Pitas · Tzatziki Sauce · Hummus

Citrus Grilled Asparagus

Desserts

Butterscotch Budino

Pistachio Praline Bars

Freshly Brewed Regular & Decaffeinated Coffee · Hot Tea · Ginger Peach Iced Tea

Buffet of the Day - \$70.00 per person

Any Day - \$80.00 per person

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SUNDAY - PAN PACIFIC

Starters

Mango Shrimp Summer Rolls • Thai Peanut Sauce

Fresh Edamame Salad • Carrot Miso Vinaigrette

Asian Salad • Romaine • Mint • Cucumber • Radish • Tomato • Wonton Strips • Sesame Dressing

Mains

Crispy Orange Chicken • Ramen Noodles • Scallions

Grilled Mahi Mahi • Soy Ginger Papaya Salsa

Honey-Black Pepper Beef • Snow Peas • Coriander • Jasmine Rice

Vegetable Stir Fry

Desserts

Matcha Torte (nf)

Black Sesame Panna Cotta (nf)(gf)

Coconut Macadamia Bars **Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea • Ginger Peach Iced Tea**

Chopsticks

Buffet of the Day - \$70.00 per person

Any Day - \$80.00 per person

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BUILD YOUR OWN ALVADORA SPA BOWLS

Bowl Ingredients

Organic Baby Kale • Chopped Romaine • Organic Field Greens

Grilled Vegetables • Heirloom Tomatoes • Roasted Corn • Pickled Cucumber • Avocado • Shaved Carrot

Brown Rice • Black Beans • Quinoa • Edamame Beans • Roasted Sweet Potato

Shaved Parmesan • Goat Cheese

Almonds • Cranberries • Pumpkin Seeds

Soy Peanut Sauce • Salsa Fresca • Citrus Vinaigrette

Proteins

Grilled Chicken Breast

Sliced Grilled Flank Steak

Pan Seared Salmon

Desserts

Fruit tart (nf)

Matcha Torte (gf)(nf)

Coconut Chia Seed Panna Cotta (gf)(NF)(V)

Freshly Brewed Regular & Decaffeinated Coffee

Hot Tea • Ginger Peach Iced Tea

\$75.00 per person



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ON THE GO LUNCH

Individual Bags of Potato Chips

Chocolate Chip Cookie

Fruit

Appropriate Condiments and Disposable Utensils

(PLEASE SELECT THREE FROM SANDWICHES OR SALADS)

Provide counts for each item

SANDWICHES

NY Strip • House Made 1000 Island • Crispy Onions • Tomato • Provolone • Marbled Rye

Pan Roasted Turkey Breast • Avocado • Shaved Jicama Slaw • Swiss Cheese • Cilantro Aioli • 9 Grain Bread

Black Forest Ham • Avocado • Monterey Jack • Dill Pickle • Crisp Romaine • Grilled Onion • Sourdough

Grilled Breast of Chicken • Roasted Red Peppers • Marinated Mushrooms • Feta • Pesto • Ciabatta

Vegetarian Wrap • Grilled Seasonal Vegetables • Goat Cheese • Sprouts • Basil Aioli

Chicken Salad • Red & Green Peppers • Celery • Scallions • Garlic-Lemon Aioli • Butter Lettuce • Toasted Sourdough

Hoagie Sandwich • Salami • Capocollo • Italian Ham • Provolone • Tomatoes • Lettuce • Italian Dressing • Baguette

SALADS

Ancho Grilled Chicken • Romaine • Roasted Peppers • Jalapeño Jack Cheese • Chipotle Ranch • Pepitas

Sesame Chicken • Organic Greens • Cucumber • Red Cabbage • Jicama • Scallions • Toasted Almonds • Thai Peanut Dressing

Oven Roasted Turkey • Iceberg • Red Grapes • Fuji Apples • Spiced Pecans • Carrot • Cranberries • Apple Cider Vinaigrette

Baby Kale • Quinoa • Brussel Sprouts • English Pea • Corn • Cauliflower • Walnuts • Goat Cheese • Cilantro Lime Vinaigrette

\$48.00 per person

***Beverages sold separately**

BREAKFAST - BRUNCH - BREAKS - LUNCH - RECEPTION - DINNER - PLATED - FAMILY STYLE - BUFFET - BEVERAGES

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Reception

TRAY PASSED HORS D'OEUVRES

MINIMUM 15 PIECES OF EACH SELECTION - Prices based per piece, recommended one piece of each per person

Cold

Watermelon Cubes · Mint · Aged Balsamic (*gf*) / \$9.00

Vegan Mozzarella and Tomato Chutney / \$9.00

Canapé of Grilled Vegetables · Arugula Pesto / \$9.00

Crows Dairy Goat Cheese · Grilled Ciabatta Crostini · Sun-Dried Tomato / \$9.00

Skewer of Prosciutto · Artichoke · Manchego · Olive (*gf*) / \$10.00

Southwest Beef Tenderloin · Blue Corn Pancake / \$12.00

Ahi Tuna Tacos · Mango-Ginger Salsa / \$14.00

Smoked Salmon · Potato Galette · Chive Crème Fraîche (*gf*) / \$14.00

Lobster Medallion with Roasted Vegetables (*gf*) / \$14.00



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TRAY PASSED HORS D'OEUVRES

MINIMUM 15 PIECES OF EACH SELECTION - Prices based per piece, recommended one piece of each per person

Hot

Avocado Egg Rolls • Sweet Chili Sauce / \$9.00

Mushroom & Truffle Risotto Wheel (gf) / \$9.00

Vegetable Spring Roll • Chinese Hot Mustard / \$9.00

Antipasto Spring Roll • Marinara Sauce / \$9.00

Shots of Tomato Bisque • Truffled Grilled Cheese / \$10.00

Spicy Chicken and Black Bean in Phyllo / \$10.00

Petite Crab Beignet • Harissa Chive Aioli / \$10.00

Bacon Wrapped Medjool Dates • Herb Goat Cheese Filling (gf) / \$10.00

Pulled Pork Empanada • Green Chile Salsa / \$10.00

Mini Spanish Chorizo Arepa • Avocado Salsa / \$10.00

Short Rib & Fontina Panini / \$12.00

Thai Chicken Satay • Thai Peanut Sauce / \$10.00

Coconut Shrimp • Sweet Chili Sauce / \$13.00

Braised Beef Short Rib Beignets / \$13.00

Kofta Kabob • Tadjik Sauce / \$13.00

Pancetta Wrapped Scallops • Apricot Chutney (gf) / \$15.00



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DISPLAYS

All displays are at a maximum of 90 minutes for service.

Extended food service is \$10 per person for each 30 minutes. Minimum 10 Guests

Antipasto

Roasted Artichoke Hearts · Marinated Cauliflower

Pepperoncini · Roasted Peppers · Grilled Portobello Mushrooms

Marinated Olives · Balsamic Onions · Assorted Crackers · Toasted Crostini

\$30.00 per person

Charcuterie & Cheese

Artisan Cheeses · Cured and Dried Meats

Grapes · Strawberries · Honeycomb · Mostarda

Water Crackers · Sliced Baguettes · Marcona Almonds

\$36.00 per person

Salsa Display

House Made Salt & Lime Chips · Cheese Quesadillas

Roasted Tomato Salsa · Pico De Gallo · Tomatillo Salsa

\$25.00 per person

Empanada Display

Manchego Beef

Chicken Mole

Southwest Grilled Vegetable

Chipotle Crema · Roasted Tomato Salsa · Guacamole

\$30.00 per person



Mediterranean Display

Assorted Olives

Traditional Hummus · Cilantro Jalapeño Hummus · Tzatziki Yogurt

Hand Breaded Artichoke Stuffed with Boursin Cheese

Warm Pita Bread · Pita Chips · Sliced Red Pepper · Cucumber

\$32.00 per person

Sushi Bar (Sushi Chef is Available at \$250.00 per hour)

Assorted Nigiri Sushi · California Rolls · Vegetable Rolls · Spicy Tuna

Wasabi · Pickled Ginger · Soy

\$40.00 per person (based on 5 pieces per person)

Raw Bar

Poached White Shrimp / **\$10.00 per piece**

Snow Crab Claws on Ice / **\$11.00 per piece**

Oysters on the Half Shell / **\$9.00 per piece**

Cocktail Sauce · Mignonette · Lemon · Tabasco

Minimum 15 pieces per item (Recommended 3 pieces per person)

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Dinner

DISPLAYS

Based on a minimum order of (4) four selections. Minimum 25 Guests

All stations are at a maximum of 90 minutes for service.

Extended food service will incur a fee of \$10 per person for each additional 30 minutes.



Grilled Cheese

Sharp White Cheddar · Fontina · Sliced Tomato

Muffalata · Focaccia

Truffle · Mushroom · Swiss · Marble Rye

Short Rib · Arugula · Cheddar · Blue Cheese · Sourdough

French Fries & Regular Tots

\$32.00 per person

Spanish Paella

Traditional - Saffron Rice · Spanish Chorizo · Chicken · Shrimp · Mussels · Clams

Vegetarian - Saffron Rice · Seasonal Vegetables · Fresh Garden Herbs (Upon Request)

\$40.00 per person

Sliders

Ground Natural Beef · Caramelized Onion · Sharp Cheddar

BBQ Pulled Pork · Smoky Slaw · Pickle · Buttermilk Biscuit

Spicy Fried Chicken · Blue Cheese Aioli

Chilled Seafood Salad · Lettuce · Tomato

Potato Chips

\$38.00 per person

Flatbread (PLEASE SELECT THREE)

Italian Sausage · Roasted Tomato Sauce · Mozzarella · Pepperoncini

Mushroom · White Sauce · Truffle · Prosciutto · Arugula · Parmesan

Maple Cauliflower · BBQ Sauce · Red Onion · Pepperjack

Margherita · Red Sauce · Fresh Mozzarella · Basil · Sliced Tomatoes

Butternut Squash · Kale · Goat Cheese · Pepitas · Olive Oil

\$36.00 per person

Pasta (PLEASE SELECT THREE)

Mushroom Ravioli · Caramelized Onions · Roasted Mushrooms · Maple Brown Butter

Orecchiette Pasta · Blackened Chicken · Escarole · Roasted Peppers · Garlic Alfredo

Bucatini · Chef Mireya’s Bolgonese

Vegan Gnocchi · Butternut Squash · Baby Kale · Lemon Sage Vegan Cream

Macaroni and Cheese · Bacon Crumble Topping (add lobster & truffle \$10 per person)

Served with Garlic-Pesto Bread

\$36.00 per person

Soup & Salad (PLEASE SELECT THREE)

Tomato Basil Soup

Butternut Squash Bisque

Smooth Corn and Cheddar

Mixed Greens · Asparagus · Roasted Beets · Chèvre · Candied Pistachios · Port Vinaigrette

Baby Spinach · Egg · Bacon · Caramelized Onions · Goat Cheese · Aged Sherry Vinaigrette

Caesar Salad · Hearts of Romaine · Classic Dressing · Asiago Croutons · Shaved Parmesan

Little Gem Lettuce · Walnuts · Cranberries · Apple · Smoky blue · Cider Vinaigrette

\$24.00 per person

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STATIONS

Attendant required (1) per 50 guests at \$300.00 per attendant

All stations are at a maximum of 90 minutes for service.

Extended food service will incur a fee of \$10 per person for each additional 30 minutes.

Minimum 25 Guests

Skewer Station (PLEASE SELECT THREE)

Lemon Grass Chicken Satay · Peanut Sauce

Citrus Marinated Mahi Mahi · Pineapple · Jalapeño

Garlic Prawn Satay · Sweet Chili Sauce

Greek Seasoned Lamb Satay · Cucumber Dipping Sauce

Ginger Soy Marinated Beef · Bok Choy · Red Pepper

Roasted Root Vegetables · Balsamic Glaze

\$38.00 per person

Carving Station

Proteins are served whole

NATURAL TENDERLOIN OF BEEF

Madeira Sauce · Mushrooms · Grain Mustard · Petite Rolls / **\$475 per 15 Guests**

ROAST PRIME RIB OF BEEF

Natural Jus · Creamed Horseradish · Petite Rolls / **\$575.00 per 25 Guests**

MOROCCAN SPICED LEG OF LAMB

Tzatziki · Petite Rolls / **\$500.00 per 30 Guests**

NATURAL FREE RANGE TURKEY

Cranberry Orange Chutney · Petite Rolls / **\$380 per 25 Guests**

CEDAR PLANK SCOTTISH SALMON

Roasted Asparagus · Tomato Pine Nut Chutney · Petite Rolls / **\$430.00 per 20 Guests**

Grill Station (PLEASE SELECT TWO)

Spice Rubbed Ribeye · Bordeaux Mushroom Sauce

Free Range Chicken Breast · Roasted Pineapple Barbeque Sauce

Maple Glazed Pork Chop · Caramelized Apple Mustard Sauce

Salmon Steaks · Sweet and Sour Pomegranate Sauce

Shrimp & Scallop Skewers · Lemon Pepper Vinaigrette

Assorted Rolls · Sweet Butter

\$43.00 per person

Side Station (PLEASE SELECT TWO)

Haricot Verts · Toasted Almonds

Grilled Broccolini · Chili

Rainbow Carrots · Citrus Glaze

Sautéed Forest Mushrooms, Fresh Herbs

Maple Roasted Sweet Potatoes

Brussel Sprouts, Caramelized Onion, parmesan

Whipped Truffle Potatoes

\$22.00 per person



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PLATED PERSONAL PREFERENCE

Maximum 50 Guests

TWO MAIN SELECTIONS - \$160.00 per person

THREE MAIN SELECTIONS - \$170.00 per person

(Mains served with Chef's seasonal selection of vegetables and starch)

Add an additional course for \$16 per person.

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TABLESIDE WATER SERVICE

Sparkling or Still Icelandic Glacial Water - **\$10.00 per bottle**

Starters

(PLEASE SELECT ONE)

Fresh Dungeness Crab Cake • Shaved Fennel Slaw • Roasted Red Pepper Aioli

Spring Pea Risotto • Black Garlic • Crispy Carrot • Nasturtium

Caramelized Onion and Goat Cheese Tart • Baby Greens • Balsamic Reduction

Roasted Diver Scallop • Fingerling Potatoes • Crispy Lardons • Romesco

Thin Sliced Prosciutto • Melon • Petite Arugula • Sherry Vinegar

Lobster Bisque • Poached Lobster • Fennel Confit

Roasted Butternut Squash Bisque • Sage • Candied Pecans

Cauliflower Soup • Smoked Paprika Oil • Crispy Parsnips

Honey Crisp Apple • Spinach • Brie • Toasted Walnut • Cider Vinaigrette

Organic Greens • Pomegranate • Roasted Squash • Pear • Valdeón Blue • Fig Balsamic

Arugula • Bosch Pear • Candied Pecan • Raspberry • Mascarpone Dressing

Caesar Salad • Hearts of Romaine • Avocado • Cherry Tomatoes • Asiago Croutons



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Mains

(Mains served with Chef's seasonal selection of vegetables and starch)

Free Range Chicken Breast • Maple Brown Butter

Roasted Alaskan Halibut • Cherry Tomato Vinaigrette

Wild King Salmon • Hollandaise

Chilean Sea Bass • Meyer Lemon Butter

Braised Beef Short Ribs • Red Wine Reduction

Grilled New York Strip • Brandy Peppercorn Sauce

Filet Mignon • Cabernet Reduction

Tenderloin of Beef • Demi-Glace

Dessert

(PLEASE SELECT ONE)

Prada – Chocolate Cake • Chocolate Mousse • Coffee Sabayon

Red Velvet Cake – Rich Cream Cheese Filling

Tiramisu Cake – Espresso Infused Vanilla Cake • Mascarpone Cream

New York Cheesecake

Classic Crème Brûlée

Lemon Meringue Tart

Dark Chocolate Espresso Bomb – Chocolate Crust • Rich Espresso Cream • Chocolate Ganache

Coconut Orange Torte

Artisan Bread & Basil Pesto

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea

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PLATED DINNER

Prices based per person. Add an additional course for \$16 per person.

~

TABLESIDE WATER SERVICE

Sparkling or Still Icelandic Glacial Water - **\$10.00 per bottle**

Starters

(PLEASE SELECT ONE)

Fresh Dungeness Crab Cake • Shaved Fennel Slaw • Roasted Red Pepper Aioli

Lobster Ravioli • Asparagus • Tomato • Lobster Butter

Caramelized Onion and Goat Cheese Tart • Baby Greens • Balsamic Reduction

Duck Breast • Duck Confit Ravioli • Fig Syrah Gastrique

Roasted Diver Scallop • Fingerling Potatoes • Crispy Lardons • Romesco

Forest Mushroom Risotto • Grated Parmesan • Crispy Onions

Thin Sliced Prosciutto • Melon • Petite Arugula • Sherry Vinegar

Lobster Bisque • Poached Lobster • Fennel Confit

Roasted Butternut Squash Bisque • Sage • Candied Pecans

Cauliflower Soup • Smoked Paprika Oil • Crispy Parsnips

Honey Crisp Apple • Spinach • Brie • Toasted Walnut • Cider Vinaigrette

Organic Greens • Pomegranate • Roasted Squash • Pear • Valdeón Blue • Fig Balsamic

Arugula • Bosch Pear • Candied Pecan • Raspberry • Mascarpone Dressing

Roasted Beet Salad • Caramelized Yogurt • Pistachios • Orange Segments • Blue Cheese

Caesar Salad • Hearts of Romaine • Avocado • Cherry Tomatoes • Asiago Croutons



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Mains

(PLEASE SELECT ONE)

Stuffed Grilled Eggplant · Caramelized Onion · Squash · Ancient Grains · Fig Balsamic Vinaigrette **(veg/vg/df)** / **\$115.00**

Grilled Vegetable Napoleon · Forbidden Rice · Scallion · Blistered Shishito Peppers · Red Pepper Sauce **(veg/vg/df/gf)** / **\$115.00**

Berkshire Pork Chop · Homemade Ricotta Gnocchi · Braised Napa Cabbage · Crispy Pancetta · Whole Grain Mustard / **\$130.00**

Free Range Chicken Breast · Butternut Squash Risotto · Swiss Chard · Pumpkin Seed · Maple Brown Butter / **\$130.00**

Meyer Lemon Chicken Breast · Minted English Peas · Cipollini Onion · Smashed Fingerlings · Chicken Jus / **\$130.00**

Seared Maine Diver Sea Scallops · Cherry Tomatoes · Tuscan Kale · Cannellini Bean Puree · Lemon Olive Oil / **\$140.00**

Roasted Alaskan Halibut · English Peas · Artichokes · Fingerling Coins · Cherry Tomato Vinaigrette / **\$135.00**

Wild King Salmon · Heirloom Tomato Tart · Asparagus Tips · Hollandaise / **\$135.00**

Chilean Sea Bass · Buttered Potatoes · Baby Fennel · Cipollini Onion · Meyer Lemon Butter / **\$140.00**

Braised Beef Short Ribs · Creamy Polenta · Wilted Spinach · Pine Nut Gremolata · Red Wine Reduction / **\$135.00**

Grilled New York Strip · Truffle-Fontina Gratin · Sautéed Toy Box Squash · Brandy Peppercorn Sauce / **\$140.00**

Grilled Rib Eye · Twice Baked Potato · Sautéed Local Beans · Steak Sauce / **\$140.00**

Rack of Colorado Lamb · Goat Cheese Gratin · Forest Mushrooms · Roasted Garlic · Brandy Reduction / **\$145.00**

Filet Mignon · White Corn Puree · Grilled Seasonal Vegetables · Cabernet Reduction / **\$150.00**

Tenderloin of Beef · White & Green Asparagus · Crispy Salted Potatoes · Lemon Aioli · Demi-Glace / **\$150.00**

Duos

Braised Beef Short Ribs with Sautéed Prawns · Lemon-Olive Oil Mashed Potatoes · Italian Greens · Cabernet Reduction / **\$165.00**

Petite Filet with Chilean Sea Bass · Lemon Thyme Confit Potato · Tuscan Kale · Citrus Brown Butter / **\$175.00**

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Dessert

(PLEASE SELECT ONE)

Prada – Chocolate Cake · Chocolate Mousse · Coffee Sabayon

Red Velvet Cake – Rich Cream Cheese Filling

Tiramisu Cake – Espresso Infused Vanilla Cake · Mascarpone Cream

New York Cheesecake

Classic Crème Brûlée

Lemon Meringue Tart

Dark Chocolate Espresso Bomb – Chocolate Crust · Rich Espresso Cream · Chocolate Ganache

Coconut Orange Torte

Artisan Bread & Basil Pesto

Freshly Brewed Regular & Decaffeinated Coffee · Hot Tea



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FAMILY STYLE

Intimate experience with platters served family style for guests to share amongst the table

ITALIAN TABLE

Salads (PLEASE SELECT TWO)

Caprese • Heirloom Tomatoes • Mozzarella • Basil • Balsamic Reduction

Panzanella Salad • Roasted Peppers • Tomatoes • Capers • Red Onion • Italian Dressing

Arugula Salad • Basil • Melon • Prosciutto • Marcona Almonds • Aged Sherry Vinaigrette

Herb Focaccia with Extra Virgin Olive Oil and Basil Pesto

Mains (PLEASE SELECT THREE)

Roasted Seasonal Fish • Olives • Capers • White Wine Reduction

Osso Bucco • Creamy Polenta • Braising Reduction

Tuscan Baked Chicken • Mushrooms • Cannellini Beans • Sundried Tomatoes Spinach and

Ricotta Stuffed Manicotti with Basil Marinara

Three Cheese House Made Gnocchi • Petite Roasted Vegetables • Tomato Butter

Sides (PLEASE SELECT TWO)

Braised Italian Greens

Parmesan and Herb Roasted Potatoes

Spicy Broccolini

Sautéed Forest Mushrooms with Shallots and Garlic

Dessert

Tiramisu (nf)

Limoncello Torte (nf)

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea

\$160.00 per person

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ESTATE

Salads (PLEASE SELECT TWO)

Citrus Avocado Salad • Orange • Grapefruit • Fennel • Herbs • Lime Dressing

Mixed Organic Greens • Pea Tendrils • Heirloom Carrots • Radish • Snap Peas • Lemon Tarragon Vinaigrette

Roasted Beets • Organic Greens • Crow's Dairy Goat Cheese • Honey BBQ Marcona Almonds • Sherry Vinegar Dressing

Bowls of Olives • Artisan Bread • Olive Oil

Mains (PLEASE SELECT THREE)

Scottish Salmon • Pesto • Tomato Wellington Hollandaise

NY Strip • Mélange of Onions • Demi

Citrus Tarragon Mary's Chicken • Chicken Jus

Sautéed Shrimp • Garlic • Tomato • Artichoke

Quinoa Stuffed Red and Yellow Peppers • Charred Tomato Sauce • Fresh Mozzarella

Sides (PLEASE SELECT TWO)

Roasted Brussel Sprouts with Bacon

Caramelized Cauliflower • Pine Nuts • Preserved Lemon

Buttered Potatoes

Lemon-Olive Oil Fork Mashed Potatoes

Haricot Verts

Citrus Glazed Heirloom Carrots

Dessert

Triple Chocolate Mousse Cake (gf)(nf)

New York Cheesecake (nf)

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea

\$170.00 per person



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BUFFET DINNER

Dinner Buffets are for a Maximum of 90 Minutes. Each Additional 30 Minutes will Incur a Fee of \$8 per person

Groups Under 25 Guests are Subject to a \$150 Buffet Surcharge

FLAVORS OF BAJA

Starters

House Made Salt & Lime Chips

Rojo Salsa • Queso Fundido • Guacamole

Red and Green Romaine Hearts • Jicama • Crispy Tortilla • Chipotle Dressing

Organic Green Salad • Mexican Papaya • Shaved Red Onion • Poached Shrimp • Grapefruit Vinaigrette

Mains

Pacific Snapper • Vera Cruz Sauce

Chile Rellenos • Mild Green Chile filled with Jack Cheese

BUILD YOUR OWN STREET TACOS

Marinated Carne Asada

Achiote Citrus Grilled Chicken • Cilantro • Sweet Onion

Cabbage • Salsa • Shredded Cheese • Chipotle Crema • Scallions • Cilantro • Limes

Warm Corn & Flour Tortillas • Jalapeño Cornbread

Accompaniments

Spanish Rice • Carrots • Onion • Jalapeño

Frijoles Charros • Cilantro • Onion • Garlic

Desserts

Spiced Chocolate Mousse Tart (gf)(nf)

Tres Leche Cake (nf)

Margarita Mousse Cups (gf)(nf)

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea

\$150.00 per person



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ARIZONA BBQ

Starters

Arizona Sweet Corn Soup • Crème Fraîche • Scallions

Bay Gem Lettuce • Egg • Cherry Tomato • Crisp Pancetta • Truffle Caesar Dressing

Organic Greens • Peas • Heirloom Carrots • Radish • Snap Peas • Lemon Tarragon Vinaigrette

From the Grill **Attendant Required (1) per 50 guests at \$300.00 per attendant**

Bourbon Flank Steak

Chipotle-Lime Shrimp Skewers

Cowboy Ribs

Citrus-Herb Marinated Chicken Breast

SAUCES

Herb Chimichurri • Tangy Local Barbeque Sauce • Mango-Avocado Salsa

Accompaniments

BBQ Baked Butter Beans

Loaded Baked Potato Casserole • Bacon

Fire Roasted Corn on the Cob • Herb Butter

Buttermilk Biscuits with Honey Butter

Dessert

Prickly Pear Cheesecake (nf)

Churro Bites (nf)

Dulce de Leche chocolate cake (gf)

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea

\$158.00 per person

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MEDITERRANEAN NIGHTS

Starters

Almond Soup • Olive Oil • Smoked Paprika

Charcuterie and Cheese Display • Nuts • Fresh Fruit • Jam • Crackers

Hummus • Spanish Olives • Focaccia • Basil pesto

Romaine • Radish • Cucumber • Red Onion Tomato • Lemon Vinaigrette

Black Quinoa and Roasted Beet Salad • Arugula • English Peas • Champagne Vinaigrette

Mains

Medallions of Beef • Wild Mushrooms • Daube Jus

Olive Rubbed Chicken • Rosemary Jus

Sea Bass Filet • Capers • Meyer Lemon Butter • Fresh Herbs

Accompaniments

Roasted Parsnip Puree

Papas Bravas • Lemon Aioli • Romesco Sauce • Parsley

Petite Vegetable Medley

Dessert

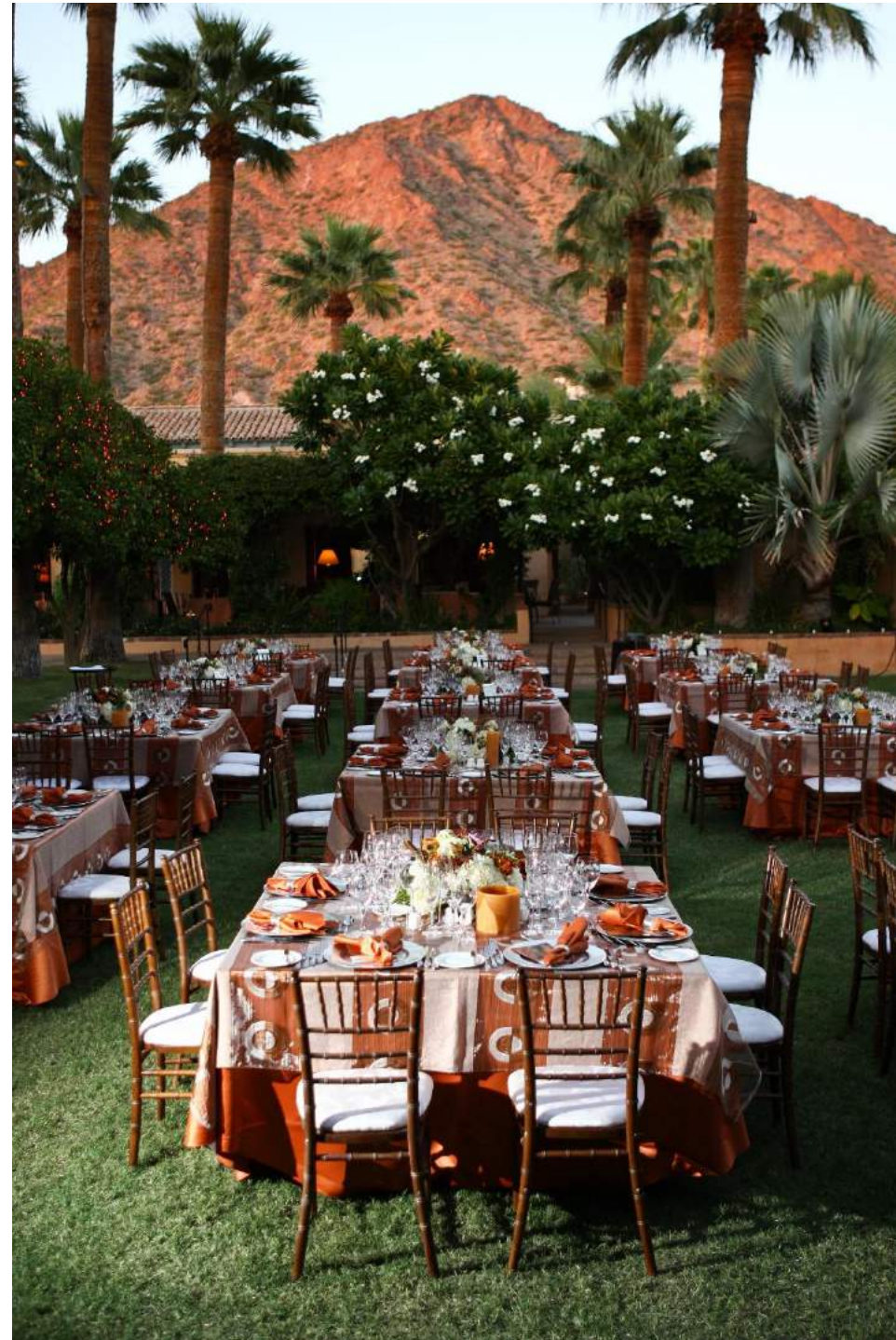
Butterscotch Budino (gf)(nf)

Lemon Olive Oil Cake (nf)

Pistachio Praline Bars

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea

\$170.00 per person



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THE CLASSIC

Starters

Cold Charred Vegetable Platter with Whole Grain Mustard Vinaigrette

Strawberry Orange Salad · Arugula · Pickled Onions · Marcona Almonds · Goat Cheese Honey Vinaigrette

Caesar Salad · Shaved Parmesan · Garlic Croutons

Artisan Rolls and Butter

Mains

Roasted Mary's Chicken · Tomato Butter Sauce

Sea Bass · Citrus Beurre Blanc

Charbroiled New York Strip · Mushroom Brandy Sauce

Accompaniments

Chive and Smoked Cheddar Mashed Potatoes

Roasted Vegetable Medley

Dessert

Triple Chocolate Mousse Cake (gf)(nf)

Raspberry Cheesecake (nf)

Fruit tart (nf)

Freshly Brewed Regular & Decaffeinated Coffee · Hot Tea

\$170.00 per person



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NEW ENGLAND LOBSTER BROIL

Raw Bar (2 pieces of each per person)

Poached White Shrimp & Snow Crab Claws on Ice

Cocktail Sauce • Mignonette • Lemon • Tabasco

Starters

New England Clam Chowder

Caesar Salad • Hearts of Romaine • Classic Dressing • Asiago Croutons • Shaved Parmesan

Boston Lettuce • Walnut • Shaved Manchego • Orange • Honey Mustard Dressing

From the Grill Attendant Required (1) per 50 guests at \$300.00 per attendant

Maine Lobsters

Spice Rubbed Rib-Eye

Lemon Pepper Halibut Steaks

SAUCES

Drawn Butter • Red Wine Demi

Accompaniments

Butter and Herb Roasted Potatoes

Fire Roasted Corn on the Cobb

Assorted Rolls and Butter

Desserts

Boston Cream Pie Torte

Pecan Bars

Apple Pie Cups (gf)(nf)

Freshly Brewed Regular & Decaffeinated Coffee • Hot Tea

\$182.00 per person

BREAKFAST - BRUNCH - BREAKS - LUNCH - RECEPTION - DINNER - PLATED - FAMILY STYLE - BUFFET - BEVERAGES

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To provide our guests with the freshest ingredients and most exceptional dining experience all menus and pricing are subject to change without notice. Menus are to be purchased on a full attendance basis.

Beverages

BAR ITEMS

Bartender required (1) per 50 guests at \$300.00 per bartender.

Deluxe Bar

	HOSTED BAR	CASH BAR
Deluxe Cocktail Selection	\$15.00 each	\$17.00 each
Tito's Vodka, Beefeater Gin, Cruzan Rum, El Jimador Silver Tequila, Jim Beam, Dewars		
Deluxe Wines	\$60.00 per bottle	\$13.00 per glass
Conde de Subirats Cava Brut, McManis Family Chardonnay, Man Family Wines Sauvignon Blanc, McManis Family Pinot Noir and McManis Family Cabernet Sauvignon		
Beers	\$8.00 each	\$9.00 each
Coors Light, Corona, Dos Equis, Stella, Local Seasonal, Local Seasonal IPA, Angry Orchard Cider		
Soft Drinks	\$7.00 each	\$7.00 each
Coca Cola, Diet Coke and Sprite		
Mineral & Spring Water	\$7.00 each	\$7.00 each
Bottled Still and Sparkling Icelandic Glacial Water		



Premium Bar

	HOSTED BAR	CASH BAR
Premium Cocktail Selection	\$17.00 each	\$19.00 each
Grey Goose Vodka, Bombay Sapphire, Bacardi, Herradura Tequila, Makers Mark, Bulleit, Glenlivet 12		
Premium Wines	\$70.00 per bottle	\$15.00 per glass
Naonis Prosecco, Cline Family Cellars Chardonnay, Napa Cellars Sauvignon Blanc, Black Magnolia Pinot Noir, Louis Jadot Rose and, Cline Family Cellars Cabernet Sauvignon		
Beers	\$8.00 each	\$9.00 each
Coors Light, Corona, Dos Equis, Stella, Local Seasonal, Local Seasonal IPA, Angry Orchard Cider		
Soft Drinks	\$7.00 each	\$7.00 each
Coca Cola, Diet Coke and Sprite		
Mineral & Spring Water	\$7.00 each	\$7.00 each
Bottled Still and Sparkling Icelandic Glacial Water		

Bar Enhancements

Cordials, Cognac and Port	\$15.00 each	\$17.00 each
Amaretto di Saronno, Kahlua, Bailey's, Grand Marnier, Hennessy VS, Fonseca Bin 27		
Fine Cigars		
Ranging in Flavor and Price		

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Wines

SPARKLING WINE & WHITES

Sparkling Brut, Domaine Chandon Etoile	\$120.00 per bottle
Champagne, Tattinger Brut	\$120.00 per bottle
Champagne, Veuve Clicquot Yellow Label	\$138.00 per bottle
Chardonnay, Grgich Hills	\$120.00 per bottle
Chardonnay, ZD	\$125.00 per bottle
Pinot Grigio, Santa Margarita	\$80.00 per bottle
Chablis, William Fèvre	\$145.00 per bottle
Sauvignon Blanc, Cakebread	\$90.00 per bottle

REDS

Pinot Noir, La Crema	\$92.00 per bottle
Pinot Noir, Belle Glos	\$100.00 per bottle
Pinot Noir, J Vineyard	\$115.00 per bottle
Zinfandel, Beran	\$88.00 per bottle
Cabernet, Duckhorn Decoy	\$75.00 per bottle
Cabernet, Groth	\$145.00 per bottle
Cabernet, Grgich Hills Estate	\$180.00 per bottle
Red Blend, Blackbird “Arise” Napa Valley, CA	\$120.00 per bottle
Red Blend, The Prisoner	\$130.00 per bottle
Malbec, Altocedro, Año Cero, Mendoza Argentina 2018	\$60.00 per bottle
Malbec, Caymus Red Schooner	\$120.00 per bottle



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