



# BANQUET MENU

OMNI  RESORTS  
montelucia | scottsdale

## SAVOR THE EXPERIENCE

The award-winning culinarians of the Omni Scottsdale Resort & Spa at Montelucia combine creative menus with the freshest ingredients available to present culinary delights that are sure to complement every delicious diversion on your agenda. Locally sourced meats, cheeses and produce provide a regional flare, and a friendly, professional staff ensures every meal is as inspired as your event itself.

Our catering options are designed to inspire and tantalize. Picture a Latin-inspired fiesta with rock shrimp ceviche, Chilean sea bass and Cuban chicken with mojo onion dressing — or an Italian feast with an antipasti display, penne primavera and roasted breast of chicken topped with creamed leeks and rosemary jus.

The philosophy behind our culinary practices is simple: find the best quality, seasonal ingredients, and prepare each dish with passion and artistry, all with an appropriate infusion of worldly elements.

Buffets are served for a maximum of 1.5 hours. 25% Service Charge and 8.80% sales tax (or current prevailing rate) to apply to all items. Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.



A close-up, top-down view of a white bowl filled with oatmeal. The oatmeal is topped with several large, sliced strawberries, several whole blueberries, and many sliced almonds. The bowl is set against a red background. A semi-transparent white rectangular box is centered over the bowl, containing the word "BREAKFAST" in a blue serif font.

BREAKFAST





# BREAKFAST

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.  
Minimum of 20 guests per order.

## PLATED

### **PALO VERDE | \$47 PER PERSON**

Freshly squeezed orange juice  
Bake shop bakeries  
Sweet butter | fruit preserves  
Scrambled eggs  
Oven roasted tomato  
Applewood smoked bacon  
Home fried potatoes

### **VALLE VISTA | \$49 PER PERSON**

Freshly squeezed orange juice  
Bake shop bakeries  
Sweet butter | fruit preserves  
Spanish torta  
Marbled parmesan potatoes  
Roasted asparagus  
Herb roasted tomato

## CONTINENTAL BREAKFASTS\*

### **HUMMINGBIRD | \$42 PER PERSON**

Freshly squeezed orange | cranberry | grapefruit juice  
Sliced seasonal fruits and berries  
Chef's bakery basket:  
fruit-filled Danishes | flaky croissants | muffins  
breakfast breads  
Sweet butter | fruit preserves

### **ECHO CANYON | \$47 PER PERSON**

Freshly squeezed orange | cranberry | grapefruit juice  
Tropical fruits | berries | melons  
Freshly baked cinnamon scones | mini muffins  
mini Danish | breakfast breads  
Fruit yogurt | granola  
Sweet butter | fruit preserves  
Scrambled eggs | ham  
cheddar cheese on a cheddar jalapeño biscuit

\*Buffets are served for a maximum of 1.5 hours.

# BREAKFAST

Includes freshly brewed coffee, decaffeinated coffee, assorted fine teas and freshly squeezed orange, cranberry and grapefruit juice. Minimum of 10 guests per order.

## BUFFETS\*

### CAMELBACK MOUNTAIN | \$52 PER PERSON

Sliced seasonal fruits and berries

Chef's bakery basket:  
fruit-filled Danish | flaky croissants | muffins  
breakfast breads

Sweet butter | fruit preserves

Cottage cheese

Individual fruit yogurts

Assorted dry cereals with skim milk | 2% milk | whole milk

Scrambled eggs

Applewood smoked bacon | chicken sausage

Crispy Yukon gold potatoes

### MUMMY MOUNTAIN | \$57 PER PERSON

Market fresh melons | citrus | berries

Gourmet breakfast breads and muffins:  
banana walnut | lemon poppy | zucchini | blueberry

Sweet butter | fruit preserves

Thick cut French toast | warm maple syrup

Scrambled eggs

Individually baked frittatas with  
spinach | tomato | Swiss cheese | romesco

Applewood smoked bacon | sage sausage links

Arizona green chili potato hash

### PARADISE VALLEY | \$62 PER PERSON

Chilled vanilla | fruit yogurts | granola

Sliced seasonal fruits and berries

Chef's bakery basket:  
fruit-filled | flaky croissants | muffins | breakfast breads

Sweet butter | fruit preserves

Assorted cold cereals skim milk | 2% milk | whole milk

Steel-cut oatmeal with milk | brown sugar | local honey  
toasted almonds | blueberries

Applewood smoked bacon | turkey sausage

Lyonnais potatoes

### PREPARED TO ORDER OMELETTES\*\*

Whole eggs | egg whites | eggbeaters

Diced ham | smoked salmon | chopped bacon  
shredded cheddar | Swiss cheeses | peppers  
onions | spinach | tomatoes | mushrooms





# BREAKFAST

## ACTION STATIONS\*

All stations require a culinary attendant. One per 75 guests per station, \$200 each. Stations are only available when added to an existing breakfast buffet, not on own. Minimum of 20 guests per order.

### BELGIAN WAFFLE OR BUTTERMILK PANCAKE STATION

**\$16 PER PERSON**

Warm maple syrup | assorted berries | sweet butter  
brown sugar | whipped cream

### GRIDDLED FRENCH TOAST

**\$16 PER PERSON**

Warm maple syrup | Meyer lemon curd | toasted almonds

### SMOOTHIE BAR \$26 PER PERSON

#### CHOICE OF TWO:

Blueberry | mint | pineapple | cucumber | spinach  
green apple | mango | banana | raspberry | kale  
pineapple | celery

### PREPARED TO ORDER OMELETS \$25 PER PERSON

Whole eggs | egg whites | egg beaters

Diced ham | chopped bacon | shredded cheese | asparagus  
grilled vegetables | onions | sweet peppers | mushrooms  
tomatoes | spinach

### BREAKFAST BURRITOS \$22 PER PERSON

Warm flour tortillas | scrambled eggs | potato hash  
pepper jack | cheddar | chorizo | bacon  
salsa | sour cream | guacamole

### CHILAQUILES VERDE | \$28 PER PERSON

Crisp tortilla chips tossed with  
salsa verde | chorizo | Arizona pepper jack cheese  
topped with fried eggs | Mexican crema | queso fresco

### BREAKFAST POUTINE BAR | \$29 PER PERSON

Potatoes: tater tots | home fries

Sauces: country gravy | hollandaise

Cheese: cheese curds | cheddar | pepper jack

Meats: pork sausage | turkey sausage | applewood smoked bacon

Scrambled egg

Toppings: scallion | caramelized onion | salsa | sour cream

\*Action stations are served for a maximum of 1.5 hours.



# BREAKFAST

## ENHANCEMENTS\*

### BREAKFAST SANDWICHES

#### \$12 EACH

Scrambled eggs | sausage patty | cheddar cheese on a buttermilk biscuit

Scrambled eggs | ham | cheddar cheese on a flaky croissant

Scrambled eggs | applewood smoked bacon cheddar cheese on an English muffin

### QUESADILLAS | \$14 PER PERSON\*

Flour tortilla | eggs | pepper jack cheese peppers | bacon

Served with salsa | guacamole

### POTATOES | \$8 PER PERSON

#### CHOICE OF ONE

Crispy Yukon Gold potatoes | potato lyonnaise  
crispy hash browns | Red Bliss potatoes

### MEATS | \$12 PER PERSON

#### CHOICE OF TWO

Applewood smoked bacon | turkey sausage links  
sage pork sausage | country sausage patties

### BYO AVOCADO TOAST | \$20 PER PERSON

Grilled sourdough and 9-grain bread | crushed avocados  
pomegranate seeds | toasted pumpkin seeds  
cherry tomato | scrambled eggs | crisp prosciutto  
smoked salmon

### SCONES | \$78 PER DOZEN

Chocolate chip | almond | vanilla

### MINI BREAKFAST BREADS

#### \$85 PER DOZEN

Banana walnut | lemon poppy seed | zucchini

Served with butter | fruit preserves

### ADDITIONAL ENHANCEMENTS

Assorted cold cereals with skim milk | 2% milk | whole milk  
\$8 per person

Fresh Pressed Juices | \$11 per bottle

Breakfast burritos with scrambled eggs | hash browns  
pepper jack | cheddar cheeses | chorizo | bacon | salsa  
sour cream | guacamole | \$14 per person

Steel-cut oatmeal with brown sugar | local honey  
almonds | milk | \$8 per person

Scrambled eggs or egg whites  
\$10 per person

Sliced seasonal fruit | berries | \$14 per person

Buttermilk pancakes or whole wheat pancakes  
maple syrup | toasted local pecans | \$11 per person

Market fresh fruit parfaits:  
Greek yogurt layered with berries and granola | \$11 each

Classic eggs Benedict | \$16 per person

Smoked Scottish salmon with  
assorted bagels | cream cheese | capers | onions | chopped egg  
\$16 per person

Assorted bagels | flavored cream cheeses  
\$9 per person





# BREAKFAST

## BREAKFAST ON THE GO

### EARLY RISER | \$34 PER PERSON

Individual orange juice

Hard-boiled egg

Seasonal muffin

Individual vanilla yogurt

Fruit and berry salad

Granola bar

## BOX ENHANCEMENTS

Each box to contain the same requested items without further customization with the exception of vegan, vegetarian or gluten-free requests.

Scrambled eggs | ham and cheddar cheese on a flaky croissant | \$11 each

Scrambled eggs | applewood smoked bacon cheddar cheese on an English muffin | \$11 each

Scrambled eggs | sausage patty cheddar cheese on a buttermilk biscuit | \$11 each

Breakfast quesadilla: flour tortilla | eggs pepper jack cheese | peppers | applewood smoked bacon Served with salsa and guacamole | \$14 each

Whole fruit | \$5 each

Bagel | cream cheese | \$8 each

Bag of trail mix | \$8 each



A close-up photograph of a stack of several chocolate chip cookies. The cookies are golden-brown with visible dark chocolate chips. They are resting on a light-colored, textured surface, possibly a piece of fabric or paper. A semi-transparent rectangular box is overlaid in the center of the image, containing the word "BREAKS" in a blue, serif font.

BREAKS



## BREAKS

### REFRESHMENTS

#### BY PERSON | \$38 PER PERSON\*

Freshly brewed coffee | decaffeinated coffee  
assorted fine teas

#### BY THE GALLON

Freshly brewed coffee | decaffeinated coffee  
assorted fine teas | \$120 per gallon

Freshly brewed iced tea or homemade lemonade  
\$105 per gallon

Hot chocolate with whipped cream | chocolate shavings  
\$110 per gallon

Freshly squeezed orange juice | \$99 per gallon

Freshly squeezed grapefruit juice | \$99 per gallon

Cranberry juice | \$99 per gallon

Apple juice | \$99 per gallon

Tomato or V-8 juice | \$99 per gallon

#### HOMEMADE FRUIT SMOOTHIES \$15 PER PERSON

#### CHOICE OF TWO

Peanut butter and banana | mixed berry  
mango pineapple | raspberry lemon

#### AGUA FRESCA | \$10 PER PERSON

Horchata - cinnamon and rice

Melon - cantaloupe

Jamaica - hibiscus

Sandia - watermelon

#### ESSENCE WATERS | \$35 PER GALLON

Citrus

Honeydew sage

Cucumber mint

Raspberry lime

#### ADDITIONAL ENHANCEMENTS

Assorted soft drinks | \$7 each

Bottled | still | sparkling water | \$7 each

Assorted bottled iced tea | \$8 each

Assorted bottled juices | \$8 each

Assorted bottled sports drinks | \$8 each

Red Bull and sugar free Red Bull energy drinks  
\$8 each

Assorted bottled Naked fruit smoothies  
\$8 each *(pre select amount required)*

Bottled iced coffee | \$8 each

750 ml Aqua Panna bottled water | \$12 each

\*Minimum of 10 guests per order for per person items



# BREAKS\*

## MORNING & AFTERNOON

### TRAIL MIX BAR | \$21 PER PERSON

Assorted nuts | grains | seeds | dried fruits | chocolate

### IMPORTED & DOMESTIC CHEESES \$21 PER PERSON

Sonoran Dried Fruit & Nuts | Crackers

### AS THE COOKIE CRUMBLES | \$20 PER PERSON

Chocolate chip | monster | peanut butter  
white chocolate macadamia nut

Chocolate milk | strawberry milk | whole milk

### JOYA SUPER FOODS | \$24 PER PERSON

Home-made granola bars | protein truffles  
vegetable crudité with chipotle ranch | mixed nuts

Blueberry vitamin C smoothies

### TRES DELINQUENTES | \$25 PER PERSON

Warm tri-color tortilla chips | queso fundido | guacamole  
salsa | chicken taquitos | churros

### BALLPARK CORNER | \$28 PER PERSON

Hot dog sliders | whole roasted nuts | warm pretzel bites  
ballpark mustard | caramel corn

### MEZZE | \$25 PER PERSON

Hummus | baba ghanoush | tabbouleh  
cucumber raita with pita bread chips  
peppered crostini | sliced fresh baguette

Spinach and artichoke dip

### CHIPS AND DIPS | \$14 PER PERSON

#### CHIPS

Terra chips | plantain | potato | apple chips

#### DIPS

Five onion sour cream

Herbed hummus

Jalapeño bean dip





# BREAKS

## À LA CARTE

### BY THE DOZEN

- Assorted tea sandwiches | \$96
- Assorted whole fresh fruit | \$48
- Miniature fruit tarts and éclairs | \$54
- Assorted breakfast bakeries | butter fruit preserves | \$60
- Traditional chocolate brownies | blondies | \$72
- Assorted freshly baked cookies | \$72
- Chocolate dipped strawberries | \$72
- Individual fruit yogurts | \$72
- Assorted biscotti | \$68
- Assorted bagels with flavored cream cheeses | \$85
- Mini fresh fruit skewers with yogurt dipping sauce | \$85

### BY PERSON

- Sliced seasonal fresh fruit and berries | \$16

### BY THE POUND

- Fruit and nut chocolate bark | \$35
- Assorted gourmet roasted nuts | \$38
- Chocolate yogurt covered pretzels | \$48
- Honey roasted peanuts | \$36
- Pretzels | \$32
- Potato chips | \$30
- Cheddar goldfish crackers | \$35
- Terra vegetable chips | \$37

### INDIVIDUAL PRICES

- Assorted granola bars | \$6 each
- Bagged popcorn | \$6
- Bag of trail mix | \$8 each
- Individual bags of chips | pretzels | popcorn | \$6 each
- Miniature candy bars | \$38 per basket
- Market fresh fruit parfaits: Greek yogurt layered with berries and granola | \$11





LUNCH





## LUNCH

Three-course lunch includes one selection from each category | \$65 per person

Includes assorted bread rolls with butter, freshly brewed coffee, decaffeinated coffee and assorted fine teas.

### STARTERS

Spiced black bean soup | crisp tortillas | sofrito

Basil tomato bisque | cheddar cheese croutons

Carrot ginger | toasted millet

Desert greens | teardrop tomatoes | English cucumber  
pepita seeds | balsamic vinaigrette

Mixed greens | shaved vegetables | jícama  
cilantro vinaigrette

Roasted beets | arugula | pistachios | goat cheese  
honey emulsion

### ENTRÉES

Southwest cobb | ancho marinated grilled chicken  
avocado | smoked bacon | eggs | pepper jack cheese  
tomatoes | chipotle ranch dressing

Moroccan salmon salad | spinach | baby greens | tomatoes  
radishes | citrus vinaigrette

Pan-seared salmon | manchego polenta  
caramelized shallots | baby spinach | heirloom carrots  
charred broccolini | lemon chardonnay sauce

Herb crusted breast of chicken | basil orzo | asparagus  
heirloom cauliflower | roasted peppers | rosemary lemon jus

Sonoran spiced flat iron steak | roasted poblano risotto  
pan seared brussels sprouts | mini pepper  
heirloom carrots | ancho rioja reduction  
+\$5 per person

### DESSERTS

Chocolate hazelnut torte | milk chocolate mousse | praline

Peanut butter decadence | avalanche bark | chocolate sable

Pabana mousse | coconut dacquoise | kiwi-mango

Cheesecake | lemon curd | blueberries | ginger streusel

Spanish vanilla torte | almond | pistachio | Amarena cherry

Tiramisu | espresso | vanilla crème anglaise

### ADD-ONS

Choice of Starter | +\$8 per person

Choice of Entrée | +\$16 per person

Choice of Dessert | +\$10 per person

Assorted miniature desserts for the table | +\$10 per person



# LUNCH

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## BUFFETS\*

### NEIGHBORHOOD DELI | \$65 PER PERSON

#### SOUP - CHOICE OF ONE

Tortilla soup | lime cloud  
Tomato shallot bisque | basil oil  
Carrot ginger soup | toasted millet | cardamom crema  
Melon gazpacho | cinnamon creme fraîche

#### SALAD

Crisp greens | cucumber | carrots | grape tomato  
lemon & balsamic vinaigrette  
Red potato salad | celery | bacon | chives  
whole grain mustard  
Deviled egg salad

#### INDIVIDUAL PLATTERS OF DELI MEATS, CHEESES, BREADS AND TOPPINGS

Peppered roast beef | smoked turkey  
honey baked ham  
Cheddar | Swiss | Havarti | pepper jack  
Artisan Kaiser rolls | ciabatta | butter croissants  
Sliced tomatoes | onion | pickles | butter lettuce  
Dijon mustard | whole grain mustard | mayonnaise  
horseradish cream | pickled vegetables  
Bagged potato chips

#### DESSERT

Chocolate chip cookies | lemon bars

### SANDWICH SHOP | \$68 PER PERSON

#### SOUP - CHOICE OF ONE

Tortilla soup | lime cloud  
Sweet corn bisque | poblano foam  
Carrot ginger soup | toasted millet | cardamom crema  
Melon gazpacho | cinnamon creme fraîche

#### SALAD

Caesar salad with romaine | grilled chicken | croutons  
Parmigiano-Reggiano  
Tomato and mozzarella salad | basil | olive oil | balsamic  
Orzo pasta salad | olives | peppers | herbs | arugula pesto

#### PRE-MADE SANDWICHES

(accompanied by lettuce & tomato)

Peppered roast beef | Havarti cheese | Kaiser roll  
Smoked turkey breast | Swiss cheese | croissant  
Honey baked ham | Wisconsin cheddar | ciabatta  
Grilled vegetables | goat cheese | pesto  
whole wheat wrap  
Condiments: imported mustards | mayonnaise  
horseradish cream | pesto aioli  
House-made potato chips

#### DESSERT

Caramelized lemon profiterole  
peanut butter and jelly cake | chocolate cream shots (GF)





# LUNCH

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## BUFFETS\*

### GLUTEN FREE | \$82 PER PERSON

#### BREAD

Gluten-free rolls | butter

#### SOUP - CHOICE OF ONE

Carrot ginger | melon gazpacho | roasted mushroom bisque  
clam chowder | sweet corn bisque

#### SALAD

Quinoa salad | kale | golden raisins | herbs  
lemon chive vinaigrette

Baby greens | grape tomatoes | English cucumber  
shaved vegetables | balsamic dressing

Melon | feta | toasted pistachios | frisée  
olive oil | sweet chili

#### ENTRÉE

Roasted sirloin of beef | herbed polenta | Cabernet demi  
Pan-seared chicken | curried sweet potato | port reduction  
Herb crusted branzino | cauliflower | arugula | dates  
Rosemary-garlic marble potatoes  
Garlic scented French beans

#### DESSERT

Chocolate raspberry roulade | amaretti cookies  
berries and sabayon

### JOYA | \$80 PER PERSON

#### BREAD

Assorted whole grain rolls | butter

#### SOUP - CHOICE OF ONE

Roasted mushroom bisque | carrot ginger soup with  
toasted millet | chilled melon | mint & basil oil | gazpacho  
sweet corn bisque

#### SALAD

Roasted butternut squash | arugula | frisée  
pomegranate seeds | feta | pepita seeds | sherry vinaigrette

Marinated kale | red chili flakes | lemon | olive oil | blueberries

Tomato gazpacho | avocado | micro cilantro

#### ENTRÉE

Roasted turkey | asparagus | piquillo pepper coulis  
Harissa honey pork tenderloin | roasted carrot purée  
Spiced Scottish salmon | cous cous | golden raisins  
blood orange oil  
Roasted sweet potatoes | brussels sprouts  
Ancient grain brown rice

#### DESSERT

Coconut macaroons (GF) | blueberry & basil meringue tart  
chocolate covered strawberries (GF)

\*Minimum of 30 guests per buffet. Modified menus can be selected for groups that fall under the minimum. GF - Gluten-free.



# LUNCH

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## BUFFETS\*

### ITALIAN | \$80 PER PERSON

#### SOUP

Minestrone soup | shaved parmigiano-reggiano

#### SALAD

Baby greens | toasted pine nuts | crisp prosciutto  
red wine vinaigrette

Tossed classic Caesar:  
crisp romaine | parmesan croutons | Caesar dressing

Bocconcini mozzarella | tomatoes | basil | arugula  
pesto | aged balsamic

#### ENTRÉE

Chicken picatta | caper butter sauce

Ziti pasta with bolognese | parmigiano-reggiano

Pepper crusted skirt steak tagliata | chimichurri

Eggplant parmesan squash | mozzarella | spiced marinara  
grated parmesan

Vegetable medley | basil mint garlic oil

#### BREAD

Honey rosemary focaccia | olive oil | balsamic cruets

#### DESSERT

Tiramisu | cassata cake | berries and sabayon

### ASIAN | \$85 PER PERSON

#### SOUP

Choice of wonton | miso mushroom | tofu soup

#### SALAD

Crisp greens | snap peas | carrots | scallions  
toasted almonds | wasabi peas | sesame soy ginger dressing

Edamame and cauliflower salad

Soba noodles | baby bok choy | cabbage | carrots | peppers  
mae ploy vinaigrette

#### ENTRÉE

Spicy chicken breast | orange chili soy sauce

Beef bulgogi: Korean marinated flank steak

Asian vegetable lo mein | snow peas | mushrooms  
bamboo shoots | zucchini | peppers | carrots

Sweet miso glazed striped bass | shiitake  
lemongrass broth

Steamed white rice | fried rice

Garlic and ginger choy sum

#### DESSERT

Passion fruit tart | five spice chocolate mousse shot (GF)  
matcha white chocolate torte





# LUNCH

## BUFFETS\*

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

### OFF THE GRILL | \$82 PER PERSON\*\*

#### APPETIZER

Poblano and cheddar corn bread | butter

#### SOUP

Beef & bean chili | caramelized onions | hot sauce

#### SALAD

Crushed fingerling potato salad | smoked bacon  
green onions | celery | eggs | dijonnaise dressing

Pasta salad | peppers | cauliflower | broccoli | red onion  
Italian vinaigrette

Bleu cheese slaw | cabbage | grapes | candied pecans

#### ENTRÉE

Grilled black angus burgers | brioche bun

Beer poached all natural beef hot dogs | sweet roll

Traditional condiments: lettuce | tomato | onion | pickles  
ketchup | mustard | mayonnaise | cheddar cheese  
Swiss cheese | pepper jack cheese

Honey BBQ pulled pork

Chipotle BBQ grilled chicken

Maple bacon baked beans | grilled vegetable medley

Baked potatoes | cheddar cheese | sour cream  
green onions | bacon

#### DESSERT

S'mores cake | key lime pie | apple cobbler shot (GF)

### SOUTHWESTERN | \$82 PER PERSON

#### APPETIZER

Tortilla chips | roasted salsa | guacamole | sour cream

#### SOUP

Chicken tortilla soup | crispy tortilla strips | lime crema

#### SALAD

Tossed southwest Caesar with crisp romaine | cotija  
cheese | dried cherries | chipotle dressing

Smoked black bean salad | roasted corn | green chilies  
tomatoes | cilantro | honey-chili vinaigrette

Jícama slaw with cabbage | pineapple  
citrus and mango dressing

#### ENTRÉE

Chipotle honey salmon | cilantro chimichurri

Roasted breast of chicken | sweet pepper mole

Cheese enchiladas | ancho rojo sauce

Calabacitas | tomato | summer squash | red onion

Sonoran rice

Refried pinto beans

#### DESSERT

Churros | margarita mousse cake | chocolate chipotle torte

\*Minimum of 35 guests per buffet. Modified menus can be selected for groups that fall under the minimum. GF - Gluten-free.



# LUNCH

## BUFFET OR FAMILY STYLE\*

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

### MEDITERRANEAN FARMERS MARKET \$90 PER PERSON\*

#### SALADS & SIDES

Frisée | arugula | garbanzo | fennel | olives  
honey emulsion dressing

Mozzarella | heirloom tomatoes | basil | balsamic | olive oil

Chopped salad | tomato | cucumber | red onion  
feta cheese | herb vinaigrette

Shrimp crudo | avocado | cilantro | heirloom toy box tomato

#### ENTRÉE

Herb crusted rack of lamb | roasted garlic hummus  
date thyme jus

Pan-seared snapper | olive tapenade | piquillo harissa

Chicken picatta | fennel caper sauce

Grilled eggplant | herbed falafel | minted yogurt  
wilted Swiss chard

#### BREAD

Buttered naan bread

Pita chips

#### DESSERT

Valencia orange olive oil cake | chocolate decadence | baklava

### SPA LUNCH | \$74 PER PERSON\*

#### SOUPS & SALADS

Tomato and melon gazpacho

Bundles of baby greens | balsamic vinaigrette

Cucumber namasu salad

Caprese salad | teardrop tomatoes | bocconcini  
watermelon | basil

#### ENTRÉE

Pan-seared wild salmon | local honey | golden raisins  
fregola pasta | agrodolce

Roasted vegetable kabob | turmeric spiced coconut yogurt  
wilted escarole

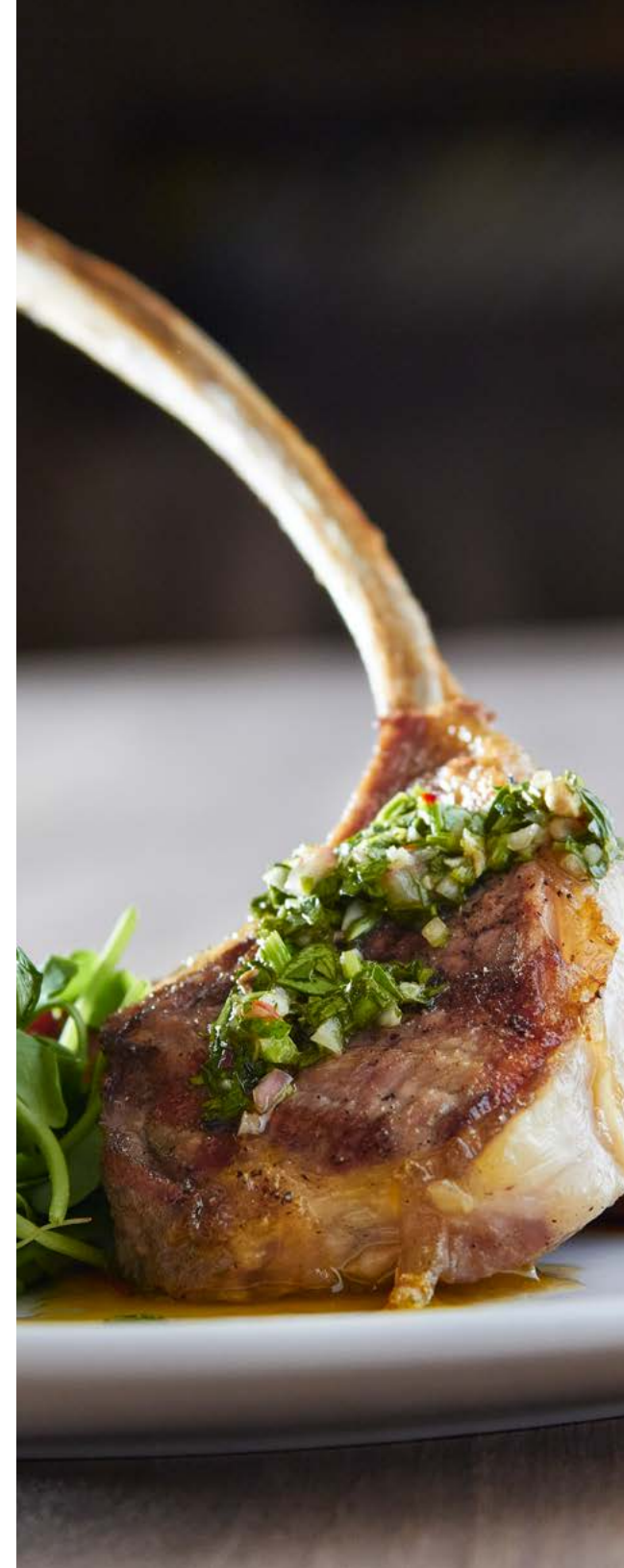
Turkey scallopini | caramelized parsnip | herbed quinoa  
crispy chickpea | thyme lemon jus

#### BREAD

Assorted rolls | butter

#### DESSERT

Chocolate covered strawberries  
salt and pepper chocolate sable | roasted strawberry tiramisu





# LUNCH

## BOXED LUNCHES \*

All lunches include: whole fruit, a fresh-baked cookie, individual bag of potato chips, appropriate condiments

### SALAD OPTIONS

#### CHOICE OF ONE

Fruit salad | coleslaw | orzo pasta salad or  
potato salad | old world mustard

### SANDWICH OPTIONS

#### CHOICE OF UP TO THREE

Grilled vegetables | goat cheese | red pepper hummus  
baby greens | peppers | gluten free wrap | \$46 per person

Honey roasted ham | smoked cheddar | dijonnaise  
butter lettuce | tomatoes | brioche kaiser | \$46 per person

Pesto grilled chicken breast | mozzarella | boursin crema  
arugula | tomatoes | spinach wrap | \$48 per person

Slow roasted turkey breast | Swiss cheese | cranberry mostarda  
bibb lettuce | tomato | large croissant | \$46 per person

Chicken Caesar salad | romaine lettuce | toasted garlic croutons  
parmesan | grilled chicken | \$46 per person

Peppered roast beef | harvati | mixed greens | caramelized  
onion | horseradish spread | Kaiser roll | \$48 per person

Mortadella | salami | pepperoni | marinated tomato  
pepperoncini | arugula | baguette | \$48 per person

\* Gluten free breads are available upon request.





RECEPTION



# HORS D'OEUVRES\*

## COLD

### \$8 PER PIECE

- Assorted bruschetta
- Caprese on ciabatta
- Brie tartlet with strawberry balsamic chutney
- Toasted macadamia nut crusted goat cheese on a sourdough crouton

### \$10 PER PIECE

- Big eye tuna with Asian coleslaw and wasabi cream on cucumber crisp
- Southwest beef tenderloin on a blue corn cake
- Chipotle chicken wonton cone
- Prosciutto, basil and mozzarella pinwheels
- Flank steak and cherry jam

### \$12 PER PIECE

- Ahi tuna tartare in wonton cup
- Seared medallion of beef tenderloin with ancho chili aioli on brioche
- Miso sesame shrimp | sweet garlic chili
- Smoked salmon rose on a cucumber crisp

## HOT

### \$8 PER PIECE

- Granola crusted brie
- Parmesan artichoke hearts
- Vegetable samosa | tamarind chutney
- Thai chicken spring roll

### \$10 PER PIECE

- Carne asada | onion en croute
- Pulled pork | fresh mango empanada
- Sesame chicken fingers
- Bacon wrapped dates
- Tandoori marinated chicken satay
- Grilled chicken flauta with prickly pear

### \$12 PER PIECE

- Lobster pepper jack quesadilla
- Southwest lump crab cake | sweet chili dip
- Coconut crusted shrimp

\*All hors d'oeuvres require a minimum order of 25 pieces per item.



# RECEPTION\*

## DISPLAYS

### CHIPS & DIPS | \$180 PER SET-UP

*Serves up to 15 people*

Display of crisp tortilla chips | salsa | guacamole

### DELUXE CRUDITÉS | \$22 PER PERSON

Seasonal vegetables including: carrots | celery | broccoli | peppers | squash and more

Served with your choice of two dips: cool ranch | hummus | avocado salsa | gorgonzola bleu | garlic herb vegetable

### QUESO FUNDIDO | \$23 PER PERSON

Queso fundido | roasted salsa | guacamole | crisp corn tortilla chips

### CHEESE DISPLAY | \$28 PER PERSON

Assorted imported and domestic cheeses | grapes | dry or fresh fruits | crackers | breads

### TRADITIONAL ANTIPASTO | \$33 PER PERSON

Assorted Italian cheeses | prosciutto | coppa ham | parmigiano-reggiano | manchego | soppressata | picante

Marinated grilled vegetables | artichoke hearts | olives | pickled vegetables

Breadsticks | crostinis | breads

### DIM SUM IN BAMBOO BASKETS | \$32 PER PERSON

#### CHOICE OF THREE

Seafood: shrimp shumai | shrimp spring roll | crab rangoon

Meat: chicken shumai | barbecue pork bun | pork pot sticker | chicken egg roll | pork shumai

Vegetarian: vegetable pot sticker | vegetable spring roll

Bamboo baskets include: shoyu | hoisin scallion sauce | spicy dragon sauce | chopsticks



\* Reception stations are served for a maximum of 1.5 hours and must be ordered for all attendees.



# RECEPTION

## DISPLAYS

### MAC & CHEESE | \$40 PER PERSON

#### CHOICE OF TWO

BBQ Chicken | caramelized onion | pepper jack | scallion  
Braised short rib | cheddar | thyme | bacon  
Wild mixed mushroom | crows dairy goat cheese | garlic chive  
Shrimp | scallop | chorizo | saffron | manchego  
Lobster + \$18 per person

### SPANISH TAPAS | \$40 PER PERSON

Marinated asparagus | prosciutto  
Chorizo sausage | roasted pepper | marcona almonds  
Grilled shrimp | orange | fennel  
Artichokes | vegetables | manchego cheese  
Tomato basil bruschetta | olive oil | aged balsamic  
pepper crostinis  
Sliced pan rustico | baguettes

### ICED SEAFOOD | \$48 PER PERSON\*\*

Chilled jumbo shrimps (3) | snow crab claw (1)  
little neck clams (2) | freshly shucked oyster (1)  
Condiments: brandied cocktail sauce | citrus sections  
horseradish | crackers

### DESSERT | \$26 PER PERSON

Chef's selection of miniature desserts  
Freshly brewed coffee | decaffeinated coffee | assorted fine teas

### SUSHI | \$44 PER PERSON\*\* (5 PIECES)

Assortment of nigiri | maki rolls | sashimi  
Pickled ginger | wasabi | soy sauce | chili sauce

## ACTION STATIONS\*

### STREET TACOS | \$36 PER PERSON

Corn and flour taco shells  
Birria beef | chili charred mahi mahi | braised chicken tinga  
Shredded lettuce | onion | cilantro | sour cream  
salsa verde | roasted salsa | guacamole | lime wedges

### VEGETARIAN PAELLA | \$30 PER PERSON

Grilled zucchini | squash | eggplant | green beans | peppers  
onions | roasted cauliflower | saffron rice

### VALENCIA PAELLA | \$38 PER PERSON

Chicken | chorizo | clams | shrimp | peppers | onions  
saffron rice

### MARISCO PAELLA | \$44 PER PERSON

Shrimp | mussels | clams | white fish | octopus  
Portuguese sausage | peppers | peas | saffron rice

### TUSCAN RISOTTO | \$38 PER PERSON

#### CHOICE OF TWO

Sweetwater shrimp | chive  
Portobello | asparagus  
Truffle | forest mushroom  
Sweet pea | pancetta | tomato  
Grilled chicken | basil pesto

\*Action stations are served for a maximum of 1.5 hours and must be ordered for all attendees. One culinarian per 75 guests per station, \$200 each.

\*\*Sushi rolled to order. Sushi Chef required, \$600. Based on three pieces per person.



# RECEPTION

## ACTION STATIONS\*

### PASTA | \$40 PER PERSON

#### PASTA - CHOICE OF TWO

Gemelli | gnocchi | orecchiette | penne | rigatoni

#### SAUCE - CHOICE OF TWO

Spiced fra diavolo | alfredo | basil cream | tomato vodka  
pomodoro | wild mushroom asiago

#### PROTEINS

Garlic herb grilled chicken | shrimp scampi

#### TOPPINGS

Red chili flakes | grated parmesan cheese | olives  
fresh basil

Served with petite rolls

### GOURMET WOOD-FIRED FLATBREADS \$35 PER PERSON

#### CHOICE OF TWO

Prosciutto | fig | arugula | balsamic

Four cheese | pepperoni | bacon

Chicken alfredo | arugula | roasted tomatoes  
balsamic reduction

Mozzarella | basil | tomato

### CRAB CAKES | \$45 PER PERSON

Jumbo lump crab sautéed to order in sweet  
drawn butter

Condiments: old bay remoulade | dijon horseradish  
roasted corn pepper relish | romesco sauce





# RECEPTION

## ACTION STATIONS\*

### TORTA | \$50 PER PERSON

#### CHOICE OF TWO

Avocado black bean

Pork carnitas | roasted poblano | avocado

Chicken machaca | queso fresco | roasted piquillo peppers

Ancho braised short rib | caramelized pickled onion  
cotija cheese

### KORIN GRILL SATE STATION

#### \$55 PER PERSON\*\*

*Offered for outside events only.*

#### CHOICE OF THREE

Gochujang chicken | cucumber | daikon | relish

Lime kaffir leaf grilled yuzu shrimp | rice noodles

Spicy honey chile grilled lamb kabob

Beef bulgogi | baby bok choy

Curry glazed vegetables | tahini | coconut rice

\*Action stations are served for a maximum of 1.5 hours and must be ordered for all attendees. Each station requires a culinary attendant. One culinarian per 75 guests, per station, \$200 each.

\*\*Requires a \$200 grill fee.



# RECEPTION\*

## THE CARVING BOARD

### PORTOBELLO AND OVEN ROASTED VEGETABLE STRUDEL | \$260 EACH

SERVES 15 GUESTS

Mozzarella | smoked tomato jam

### HERB ROASTED TURKEY BREAST | \$390 EACH

SERVES 20 GUESTS

Assorted rolls

Dijon mustard | pesto aioli | cranberry relish

### STRIPED BASS, OLIVE TEMPENADE, LEMON AGRUMATO | \$440

SERVES 20 GUESTS

### FIVE-PEPPER TENDERLOIN OF BEEF \$480 EACH

SERVES 15 GUESTS

Assorted rolls

Béarnaise and bordelaise sauces

### AGED HICKORY SMOKED STRIPLOIN \$550 EACH

SERVES 25 GUESTS

Petite rolls

Blueberry demi-glace

### SALT AND PEPPER CRUSTED PRIME RIB OF BEEF | \$740 EACH

SERVES 35 GUESTS

Silver dollar rolls

Au jus | horseradish cream

### HARISSA SHALLOT WAGYU STRIPLOIN \$850

SERVES 25 GUESTS

Petite rolls

Roasted garlic mash

Ancho au jus



\*Reception stations are served for a maximum of 1.5 hours. Chef attendant required for each carving board item. One culinarian per 50 guests per station, \$200 each.

\*Guests served figures are intended as guidelines for enhancing existing reception and/or buffet selections. Each item must be bought as a whole.



# RECEPTION\*

## THEMED STATIONS

### LATIN AND SOUTH AMERICAN \$65 PER PERSON

Citrus marinated pork carnitas | house-made tortillas  
salsas | guacamole

Stewed black beans

Fried plantains

Zarzuela de Marisco | white rice

Chicken cazuela de ave

### TASTE OF ASIA | \$62 PER PERSON

Roasted pork belly | bao | hoisin | scallions

Assorted dim sum | pot stickers | shumai  
served in steam baskets

Crispy egg rolls: meat | vegetarian

Fresh Thai spring rolls | mint | cilantro  
sweet chili sauce

Stir fry pad Thai station: rice noodles | bean sprouts  
carrots | snap peas | chili sauce | green onions | peanuts  
egg | cilantro | lime wedges\*

Add shrimp | +\$12 per person

Steamed white rice

\*Reception stations are served for a maximum of 1.5 hours. Chef attendant required for each carving board item. One culinarian per 50 guests per station, \$200 each. Stations may be attended by a culinary attendant or without. Minimum of 50 guests per buffet.





DINNER



## DINNER

Three-course dinner includes one selection from salad or soup, entrée, and dessert | \$135 per person  
Includes assorted bread rolls with butter, freshly brewed coffee, decaffeinated coffee and assorted fine teas.

### SOUPS

Potato cream | potato croquette | bacon | cheese  
truffle essence

Heirloom tomato bisque | crème fraîche | micro basil

Coconut kohlrabi bisque | toasted coconut | kale pesto

Roasted butternut squash bisque | crispy kale | pepita seeds

Tortilla soup | crisp tortillas strips | cilantro

French onion | mini ham | gruyère sandwich

Sweet corn cream | seared diver scallop | smoked bacon  
peppadew | +\$8 per person

Lobster bisque | jumbo lump crab cake | crispy chorizo  
micro cilantro | +\$12 per person

### SALADS

Arugula | frisée | roasted beet purée | goat cheese  
pistachios | lemon emulsion

Baby kale and butternut squash salad | marcona almonds  
pomegranate seeds | champagne vinaigrette

Baby greens | teardrop tomatoes | English cucumber | tart  
cherry coulis | balsamic vinaigrette

Green oak | baby red oak | candied baby pears | toasted walnuts  
maytag bleu cheese | citrus poppy dressing

Baby gem lettuce | Parmigiano-Reggiano | herbed croutons  
garlic Caesar dressing

### INTERMEZZO SORBETS | +\$10 PER PERSON

Wild berry

Cucumber tarragon

Lemon ginger

Raspberry champagne

Grapefruit rosemary

### ENTRÉE

Pan seared Scottish salmon | lemon basil risotto  
baby squash | heirloom beets | chardonnay butter sauce

Pan seared sea bass | manchego faro | sautéed rainbow Swiss  
chard | roasted asparagus | roasted tomato | chermoula  
+\$25 per person

Herb roasted chicken breast | boursin polenta  
roasted heirloom cauliflower | haricot verts | red wine reduction

Slow roasted chicken breast | caramelized vidalia onion  
risotto | roasted asparagus | tomato confit | thyme jus

Ancho braised short rib | charred corn chipotle polenta  
sautéed broccolini | calabasitas jus reduction

Grilled tenderloin of beef | wild mushroom whipped  
potatoes | garlic-tomato confit | roasted asparagus  
bordelaise | +\$25 per person



# DINNER (CONT'D)

## DUO ENTRÉES

Grilled breast of chicken | lemon garlic shrimp | saffron  
parsnip puree | roasted heirloom carrots | baby zucchini  
citrus-caper sauce | \$155 per person

Bourbon braised short rib | scallop with sweet potato mousse  
brussels sprouts | roasted tri-color cauliflower  
\$160 per person

Pepper dusted flat iron steak | chermoula spiced sea bass  
mushroom risotto | grilled zucchini | sweet peppers  
pinot demi sauce | \$165 per person

Wood-fired filet of beef | butter-poached lobster tail  
truffle potato puree | heirloom carrots | French green beans  
lemon beurre blanc | \$190 per person

## DESSERTS

Chocolate hazelnut torte | milk chocolate mousse | praline

Peanut butter decadence | avalanche bark | chocolate sable

Pabana mousse | coconut dacquoise | kiwi-mango

Cheesecake | lemon curd | blueberries | ginger streusel

Spanish vanilla torte | almond | pistachio | amarena cheery

Tiramisu | espresso | vanilla crème anglaise





# DINNER

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## CHEF'S KITCHEN DINNER

Consists of a chef's live cooking demonstration followed by a family style, lazy Susan dinner.  
Minimum of 10 persons; maximum of 30 persons. \$500 chef demonstration fee.

### TASTE OF SPAIN | \$180 PER PERSON

#### ANDALUSIAN PAELLA

Saffron bomba rice | sobrassada | prawns | clams  
octopus | roasted chicken

#### STARTERS

Sliced aged manchego | balsamic fig jam

Sliced iberico

Heirloom tomato bruschetta

Wild arugula salad | marinated artichoke | cucumber  
olives | marcona almonds | roasted piquillo peppers  
onion | herb vinaigrette

#### ENTRÉES

Harissa and shallot marinated wagyu striploin  
rioja reduction

Beef & chorizo albondigas | spicy tomato sauce

Wood fired rack of lamb | cilantro herb oil

Papas bravas | smoked paprika aioli

Caramelized cauliflower | chili roasted garlic | dates

*Paella created from the demonstration*

#### DESSERTS

Tarta de santiago

Miguelitos

Leche frita | caramel sauce

### SONORAN DESERT | \$180 PER PERSON

#### MEYER LEMON AND SWEET CRAB EMPANADA

Meyer lemon | chili olive oil | chervil

#### STARTERS

Coconut kohlrabi bisque | toasted coconut | kale pesto

Baby kale | brie salad | pomegranate seeds | candied  
pecans | apples

Manchego toast | candied fig | sourdough | saba reduction

Shaved beet | wild arugula | marcona almonds | valencia  
orange basil lemon vinaigrette

#### ENTRÉES

Black truffle braised short rib | ancho demi

Crispy skin Scottish salmon | fig agave relish

Duck confit | heirloom bean tepary | queso fresco | nopales

Calabacitas | marinated tomato | charred corn | roasted garlic

*Empanada created from the demonstration*

#### DESSERTS

Pastel de elote

Churros

Chocolate chipotle flourless cake



# DINNER

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## CHEF'S KITCHEN DINNER

Consists of a chef's live cooking demonstration followed by a family style, lazy Susan dinner.

Minimum of 10 persons; maximum of 30 persons. \$500 chef demonstration fee.

### FLAVORS OF MEXICO | \$180 PER PERSON

#### GUAJILLO BEEF TAMALE

Salsa ranchera

#### STARTERS

Shrimp aquachile | cucumber | red onion  
chiltepin pepper | tostadas

Tijuana Caesar salad | chipotle | crispy tortilla croutons  
elote | roasted poblano | cotija

Elote rostizado | creamy butter | lime | cotija | chili

Mini pork carnitas taquito | chile de arbol | guacamole

#### ENTRÉES

Crispy Kurobuta pork belly | habanero carrot purée  
sweet jalapeño glaze

Chicken mole | crema | flour tortilla

Frijoles charros | chicharron | pico de gallo

Arroz con crema y queso | green chili | requeson

Guajillo beef tamale from demonstration

#### DESSERTS

Mezcal flan

Arroz con leche

Bread pudding | Mexican chocolate anglaise





# DINNER

## BUFFETS\*

Includes assorted rolls with butter, freshly brewed coffee, decaffeinated coffee and assorted fine teas.

### MEDITERRANEAN | \$180 PER PERSON

#### STARTERS

Bouillabaisse | clams | rock shrimp | mussels  
saffron aioli

Baby kale | butternut squash | garbanzo | aged balsamic

Grilled pita | hummus | baba ghanoush

Shaved parma ham | carpaccio of melon | arugula salad  
harissa dressing

Panzanella salad | vine ripe tomatoes | herb vinaigrette

#### ENTRÉES

Seared salmon | roasted fennel purée | cucumber

Grilled shrimp orzo | asparagus | tomato | olive oil

Balsamic chicken thigh | baby potatoes | garlic butter  
lemon | thyme

Grilled lamb chops | pepper couscous | mint jus

Roasted eggplant | summer squash ragu

#### SIDES

Green beans niçoise | red potato | olive | tomato | basil

#### DESSERTS

Baklava | chocolate olive oil cake | sweet ricotta  
roasted berry parfait

### ITALIAN | \$165 PER PERSON

#### STARTERS

Antipasti display of grilled vegetables | asparagus  
pickled vegetables | Italian meats | cheeses | jam  
grissini sticks | crusty breads

Roasted Roma tomato soup | aged saba

Arugula | romaine | mixed greens | parmigiano-reggiano flakes  
crisp bacon | croutons | olives | sun dried tomatoes  
red onion | Italian vinaigrette | balsamic vinaigrette  
Caesar dressing

Focaccia bread | olive oil | balsamic | sweet butter

#### ENTRÉES

Grilled flat iron steak | roasted baby potatoes  
black truffle demi

Pan-seared fillets of snapper | artichokes | olives  
red pepper coulis

Penne primavera | arugula pesto cream | grilled vegetables

Roasted breast of chicken | leek agrodolce | rosemary jus

#### SIDES

Sautéed green vegetables | chimichurri

#### DESSERTS

Cannoli | chocolate budino | pistachio vanilla torte

\*Buffets are served for a maximum of 1.5 hours.



# DINNER

## BUFFETS\*

Includes assorted rolls with butter, freshly brewed coffee, decaffeinated coffee and assorted fine teas.

### FRENCH | \$165 PER PERSON

#### STARTERS

Truffle vichyssoise

Grilled asparagus | grapefruit | shallot vinaigrette

Mixed greens | raspberries | walnuts | citrus vinaigrette

Fennel | avocado | tomato | shrimp salad | Louis dressing

#### ENTRÉES

Striped sea bass meunière | caper butter

Chicken basquaise | ham | peppers & onions | white wine garlic | tomatoes

Porcini mushroom ravioli

Beef bourguignon | burgundy wine sauce  
roasted pearl onions | marbled potatoes

#### SIDES

Wild rice pilaf | root vegetables | thyme

Comte dauphinoise potatoes

Haricot verts | caramelized onions | toasted almonds

#### DESSERTS

Eclairs | apple almond petit gateau | chocolate pot de creme

### LATIN | \$180 PER PERSON

#### STARTERS

White fish cazuela

Grilled artichokes | pepitas | queso fresco | romesco sauce

Shrimp ceviche | chili vinaigrette

Bacon potato salad | cilantro lime dressing

Shaved serrano ham | manchego cheese | greens

Ensalata | shaved vegetables | tomato | cucumbers  
red wine vinaigrette

#### ENTRÉES

Striped sea bass | gremolata | pigeon pea | rice

Cuban chicken | pickled peppers | sweet plantain

Roasted pork loin | chili | caramelized onions | pepito pesto

Long Island steak churrasco | purple sweet potato | chimichurri

#### SIDES

Arroz verde rice | cumin stewed black beans | yucca fries

#### DESSERTS

Guava mousse | alfajores cookies | capirotda

Bread pudding with vanilla sauce





# DINNER

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## BUFFETS\*

### SOUTHWEST | \$180 PER PERSON

#### TORTILLA SOUP STATION

Lime cilantro crema | pico de gallo | fresh lime

Vegetarian bean chili | cilantro | corn broth

Condiments: grilled chicken | bell peppers  
chopped cilantro | roasted corn | chopped jalapeños  
sour cream | crisp tortillas

#### SALADS

Arugula jicama | citrus | cilantro lime vinaigrette

Romaine | corn | poblanos | pear tomatoes  
chipotle ranch

Wild rice salad | cranberries | mint

Roasted squash | local honey | toasted pepitas  
pomegranate seeds | queso fresco | spinach

#### LIVE ACTION FRY BREAD STATION\*\*

Fry bread filled with your choice of green chili pork or  
chili roasted vegetables

Condiments: a variety of traditional toppings | guacamole  
pico de gallo | salsa verde | roasted salsa | cotija cheese

#### ENTRÉES

Cumin stewed chicken | tepary bean succotash

Pecan crusted brook trout | lemon butter sauce

Beef barbacoa | arroz verde

#### BREAD

Cornbread | sweet butter

#### SIDES

Roasted corn | green beans | butternut squash

Braised local greens of kale | spinach | rainbow chard

#### DESSERTS

Tequila sunrise cake

Churros | spiced chocolate sauce

Prickly pear panna cotta

\*Buffets are served for a maximum of 1.5 hours. Minimum of 30 guests per buffet.



# DINNER

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## BUFFETS

### GASTRO PUB | \$160 PER PERSON

#### SALAD

Buffalo chicken caesar salad:  
hearts of romaine | parmesan flakes | croutons  
lemon garlic dressing

#### APPETIZER

Three flavors of chicken wings:  
honey BBQ sauce | mango habanero | buffalo style  
  
Ranch dressing | bleu cheese dressing | celery sticks

#### PIZZA STATION

Margherita: fresh mozzarella | basil  
Neapolitan tomato sauce  
  
Spicy pepperoni: pepper jack cheese | arrabiata sauce  
  
Chicken alfredo flatbread | tomatoes | arugula  
balsamic reduction  
  
Side items: red pepper chili flakes | grated parmesan

#### AMERICAN CLASSICS

Hickory smoked baby back ribs  
  
Beef slider | bacon | American cheese  
  
Mini Sonoran dogs  
  
Sweet potato tots | curly fries  
  
Ketchup | mustard | mayonnaise | barbecue sauce

#### DESSERT STATION

Popcorn panna cotta  
  
Banana pudding torte  
  
Strawberry shortcake  
  
Chocolate chip bread pudding | vanilla anglaise



\*Reception stations are served for a maximum of 2 hours. Chef attendant required for each carving board item. One culinarian per 50 guests per station, \$200 each. Stations may be attended by a culinary attendant or without. Minimum of 50 guests per buffet.



# DINNER

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.

## BUFFETS

### ANDALUSIAN | \$170 PER PERSON

#### DISPLAYED TAPAS

Piquillos peppers | caramelized onions  
cabrales cheese | crackers

Grilled baguette | mahon | tomato jam | basil oil

Manchego | olive tapenade | peppered pan rustico

Jamón wrapped asparagus

#### MEDITERRANEAN STATION

Vegetarian paella

Roasted eggplant

Arugula | fig | walnuts | red onion | goat cheese  
white balsamic

Hearts of palm | sweet onion | pickled cucumber

Northern white bean hummus | olives | toasted almonds

Garbanzo salad | cucumbers | bell pepper | onion | olives  
feta | lemon parsley vinaigrette | red pepper flakes

#### MOROCCAN STATION

Pan-seared halibut | chermoula

Tagine spiced lamb rack | carved to order\*

Ras al hanout roasted beef | vegetables

Carrot chickpea salad | almonds | mint  
lemon | orange | honey

Moroccan couscous | onion raisin compote | harissa

Grilled pita | yogurt dip

#### DESSERT STATION

Flan

Tarta de Santiago

Chocolate natillas

\*Reception stations are served for a maximum of 2 hours. Chef attendant required for each carving board item. One culinarian per 50 guests per station, \$200 each. Stations may be attended by a culinary attendant or without. Minimum of 50 guests per buffet.





DESSERT





## DESSERT

### **SOUTH OF THE BORDER**

**\$100 PER PLATTER (20 PIECES PER PLATTER)**

Warm churros  
Mexican flan  
Ancho chili natillas  
Margarita cheesecake

### **A TASTE OF ITALY**

**\$100 PER PLATTER (20 PIECES PER PLATTER)**

Tiramisu  
Cassata cake  
Cannoli  
Amaretti cookies

### **ALL THINGS CHOCOLATE**

**\$104 PER PLATTER (20 PIECES PER PLATTER)**

Salted chocolate chip cookies  
Chocolate fudge brownies  
Chocolate dipped strawberries  
Chocolate truffles



A row of champagne glasses filled with bubbly champagne, with a central text overlay.

# *BEVERAGES*





# DRINKS

## BAR SELECTIONS

Vodka  
Gin  
Rum  
Bourbon and whiskey  
Scotch  
Tequila  
Brandy and cognac

### SELECTED BRANDS

Svedka  
Beefeater  
Bacardi Superior  
Jim Beam  
Johnnie Walker Red  
Sauza Blue  
Hennessy Privilege

### PREMIUM BRANDS

Absolut  
Bombay Sapphire  
Captain Morgan  
Makers Mark  
Johnnie Walker Black  
Sauza Gold

## BAR OPTIONS\*

Select brands  
Premium brands  
Margaritas, traditional & prickly pear  
Premium martinis  
Domestic beer  
Imported beer  
House wine, by the glass  
House wine, by the bottle  
Soft drinks  
Bottled water  
Cordial and cognacs

### HOSTED BAR

\$14/drink  
\$16/drink  
\$16/drink  
\$17/drink  
\$8/each  
\$9/each  
N/A  
\$62/bottle  
\$7/each  
\$7/each  
\$19-\$38/drink

### CASH BAR

\$16/drink  
\$18/drink  
\$18/drink  
\$19/drink  
\$10/each  
\$11/each  
\$16/per glass  
\$71/bottle  
\$7/each  
\$8/each  
\$20-\$40/drink

### LOCAL BEERS

Scottsdale Blonde  
Copper State IPA  
Papago Orange Blossom  
Arizona Light Lager  
Hosted Bar: \$10/each | Cash Bar: \$13/each

\*For hosted bar, bartender is required at \$150.00 each for 4 hours, one bartender per 75 guests. For cash bar, Bartender and Cashier are required at \$150.00 each for 4 hours, one cashier per 100 guests. Cash bar prices include tax and service charge.





# DRINKS

## BANQUET WINE LIST

### SPARKLING

Campo Viejo Brut Cava	\$62/bottle
Schramsberg Blanc de Blancs Brut	\$98/bottle
Moët & Chandon Imperial	\$150/bottle

### WHITE

#### TIER 1

House Chardonnay	\$62/bottle
House Sauvignon Blanc	\$62/bottle
Robert Mondavi Chardonnay	\$64/bottle
Robert Mondavi Pinot Grigio	\$64/bottle

#### TIER 2

Hayes Ranch Chardonnay	\$68/bottle
Chateau St. Michelle Chardonnay	\$70/bottle
Murphy Goode Sauvignon Blanc	\$70/bottle
J Vineyards Pinot Gris	\$72/bottle
Kim Crawford Sauvignon Blanc	\$78/bottle

#### TIER 3

Decoy by Duckhorn Sauvignon Blanc	\$80/bottle
Decoy by Duckhorn Chardonnay	\$86/bottle
Caymus Conundrum White Blend	\$88/bottle
Cakebread Sauvignon Blanc	\$100/bottle
Cakebread Chardonnay	\$120/bottle

### ROSE

Hayes Ranch Rose	\$68/bottle
Decoy by Duckhorn Rose	\$80/bottle

### RED

#### TIER 1

House Cabernet	\$62/bottle
House Merlot	\$62/bottle
House Pinot Noir	\$64/bottle
Robert Mondavi Cabernet Sauvignon	\$64/bottle

#### TIER 2

Hayes Ranch Cabernet Sauvignon	\$68/bottle
Hayes Ranch Merlot	\$68/bottle
Murphy Goode Pinot Noir	\$70/bottle
Chateau St. Michelle Cabernet Sauvignon	\$72/bottle

#### TIER 3

Decoy by Duckhorn Pinot Noir	\$80/bottle
BR Cohn Single Vintage Cabernet Sauvignon	\$84/bottle
Decoy by Duckhorn Merlot	\$86/bottle
Decoy by Duckhorn Cabernet Sauvignon	\$96/bottle
Au Bon Climat Pinot Noir	\$100/bottle
Whitehall Lane Cabernet Sauvignon	\$140/bottle
Justin Isosceles Red Blend	\$150/bottle







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