



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 top-down view of a white bowl with a black rim, filled with oatmeal. The oatmeal is topped with several large, sliced strawberries, several whole blueberries, and many sliced almonds. The bowl is placed on a red surface. A semi-transparent white rectangular box is centered over the oatmeal, 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
Lyonnaise 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 several chocolate chip cookies stacked on a light-colored, textured surface. The cookies are golden-brown with visible chocolate chips. A semi-transparent white 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 crudités 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 macarons (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 | dijonaise 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

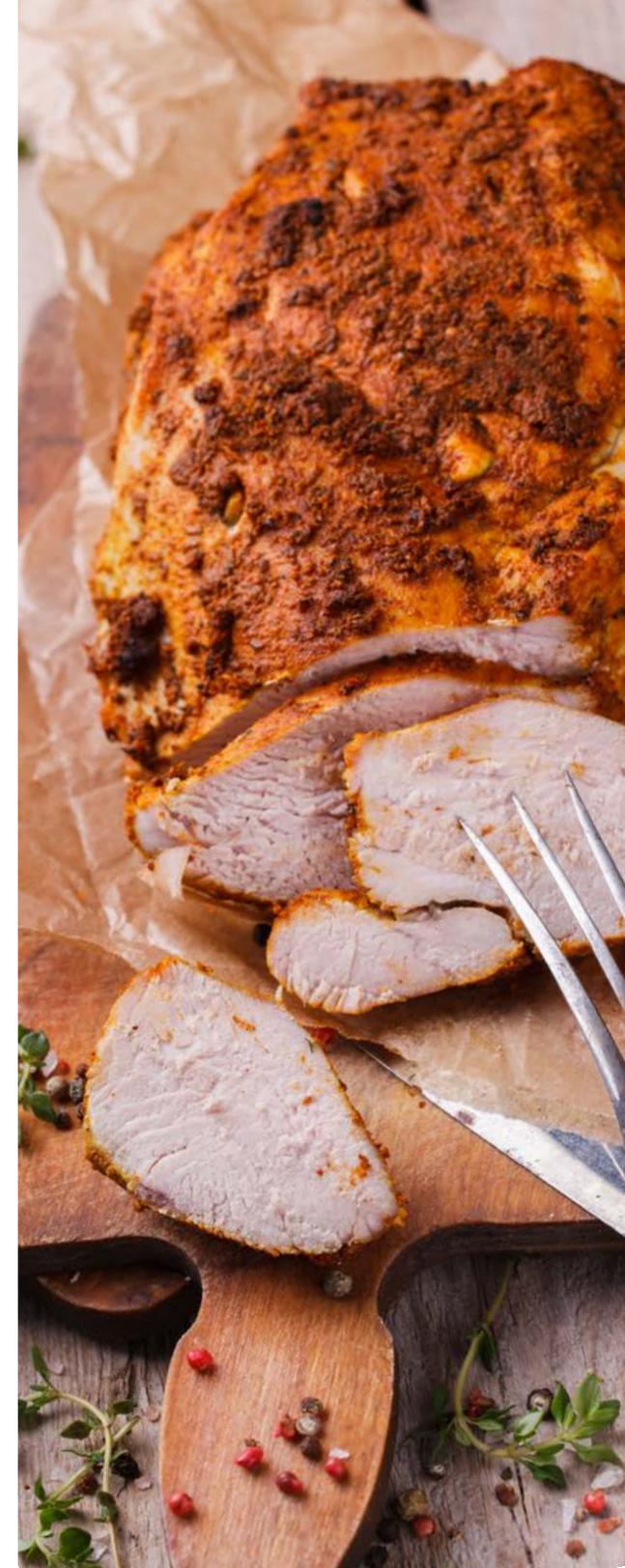
HARISSA SHALLOT WAGYU STRIPLOIN \$850

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 | capirotada
- 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 jícama | 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





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 flutes filled with bubbly champagne, with the word 'BEVERAGES' overlaid in a white box.

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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