



ROYAL PALMS RESORT AND SPA
MEETING & EVENT MENUS



Breakfast Buffets

Heartier breakfast options will nourish your attendees as they begin their day. Breakfast Buffets are for a Maximum of 90 Minutes. Groups under 25 Guests are Subject to a \$150 Surcharge

DESERT DREAMING - BUFFET OF THE DAY

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. \$65 per guest is for the designated day only, if chosen on an alternate day, price will be \$75 per guest.

Orange Juice **DF VGN V GF**

Local and Seasonally Inspired Sliced Fruit **DF VGN V GF**

Individual Fruit Flavored Greek Yogurt **V GF**

Selection of Pastries & Muffins from our Bakery · Whole Grain and Sourdough Toast Sweet Butter · Fruit Preserves · Peanut Butter **V**

Please Select One:

- Monday - Lemon Poppy seed French Toast · Fresh Berries · Maple Syrup
- Tuesday - Breakfast Sandwich – Cage Free Eggs · Jack Cheese · Bacon · Butter Croissant
- Wednesday/Sunday - Scrambled Eggs - Served with Chives, Diced Tomatoes and Cheddar Cheese on the Side
- Thursday - Quiches · Seasonal Vegetable & Goat Cheese · Tomato, Bacon, Onion, Boursin Cheese
- Friday - Traditional Eggs Benedict · Poached Egg · English Muffin · Canadian Bacon · Hollandaise
- Saturday - Huevos Rancheros · Poached Eggs · Frijoles Refritos · Queso Cotija · Ranchero Sauce · Corn Tortilla

Accompaniments **DF GF**

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

- Home Potatoes · Peppers · Onions
- Grated Potato Hash Browns
- Double Smoked Bacon
- Country Pork Sausage
- Portuguese Sausage
- Canadian Bacon
- Chicken Sausage

Freshly Brewed Regular and Decaffeinated Coffee, Selection of

SCOTTSDALE MORNING - ALL DAYS

Orange Juice **DF VGN V GF**

Local and Seasonally Inspired Sliced Fruit **DF VGN V GF**

Individual Fruit Flavored Greek Yogurt **V GF**

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

Breakfast Selections:

(PLEASE SELECT ONE)

- Chorizo Breakfast Burritos · Scrambled Eggs · White Cheddar · Salsa Verde · Tortilla
- Breakfast Sandwich · Cage Free Egg · Jack Cheese · Bacon · Toasted Butter Croissant

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty and Herbal Teas **DF VGN V GF**

\$53 *Per Guest*

Specialty and Herbal Teas **DF VGN V GF**

\$65 Per Guest

BRUNCH - PALM BUFFET - ALL DAYS

Selection of Chilled Juices to Include Orange Juice **DF VGN V GF**

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

Sliced Seasonal Fruit and Berries **DF VGN V GF**

Breakfast Items **V**

- Lemon Poppyseed French Toast · Fresh Berries · Maple Syrup
 - Herb and Garlic Roasted Peewee Potatoes
-

Lunch Items

- Organic Greens · Fresh Citrus · Feta · Red Onion · Lemon Herb Vinaigrette
 - Roasted Chicken and Portuguese Sausage Paella · Saffron Rice · Peppers · Onion · Tomato · Fresh Herbs
 - Smoked Salmon · Capers · Pickled Red Onion · Arugula · Diced Tomato · Everything Bagel Cream Cheese
-

Desserts **V**

- Strawberry Layer Cake (nf)
 - Lemon Meringue Pie (nf)
 - Triple Chocolate Mousse Cake (gf)(nf)
-

Freshly Brewed Regular & Decaffeinated Coffee · Selection of Specialty Hot Teas and Iced Tea **DF VGN V GF**

\$75 Per Guest

Prices are subject to 26% taxable service charge and current AZ sales tax of 8.6%. Menu pricing valid until December 31, 2024.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

STATIONS & DISPLAYS

Omelet Station **GF** | \$27 Per Guest

- Honey Cured Ham · Bacon · Chorizo · Diced Chicken
 - Cheddar · Jack · Goat Cheese · Swiss Cheese
 - Seasonal Mushrooms · Sweet Onions · Tomatoes · Bell Peppers
 - Jalapeños · Spinach · Fine Herbs · Avocado · Fresh Salsa
-

Barista Station * Minimum 25 Guests **DF V GF** | \$26 Per Guest

COMPLIMENTS

Hard Boiled Eggs **DF V GF** | \$38 Per Dozen

Double Smoked Bacon or Country Pork Sausage **DF GF** | \$10.50 Per Guest

Grated Potato Hash Browns or Home Potatoes · Peppers · Onions **DF VGN V GF** | \$10 Per Guest

- Espresso · Americano · Cappuccino · Latte · Dark Chocolate Mocha
- White Chocolate Mocha · Hot Dark Hot Chocolate · Hot White Hot Chocolate
- Caramel Macchiato · Skinny Vanilla Latte · Hot Steamers · Chai Lattes

*Attendant Required - \$300 Per Attendant

Avocado Toast **V** | \$24 Per Guest

- Whole Grain Toast · Rye Toast · Crushed Avocado
- Sliced Tomatoes · Feta Cheese · Chopped Hard Boiled Eggs
- Basil · Cilantro · Sprouts · Assorted Hot Sauces · Balsamic Reduction

Build Your Own Parfaits | \$21 Per Guest

- Plain Greek Yogurt · Vanilla Yogurt
- Laura's Granola · Toasted Coconut · Sliced Almonds
- Seasonal Fresh Fruit · Assorted Berries · Golden Raisins

Scrambled Eggs - Served with Chives, Diced Tomatoes and Cheddar Cheese on the Side **V** | \$10.50 Per Guest

Irish Oatmeal · Raisins · Brown Sugar · Hot Milk · Seasonal Berries **DF VGN V GF** | \$11 Per Guest

Chorizo Breakfast Burritos - Scrambled Eggs · White Cheddar · Salsa Verde · Tortilla | \$16 Per Guest

Breakfast Sandwich - Cage Free Egg · Jack Cheese · Bacon · Butter Croissant | \$16 Per Guest

Chia Oatmeal Parfait – Fresh Berries **DF V GF** | \$13.50 Per Guest

Smoked Salmon · New York Style Bagels · Cream Cheese · Onions · Capers · Tomatoes | \$17 Per Guest

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Plated Breakfasts

Ideal for a breakfast meeting, our composed plated lunches feature Chef's seasonal specialties.

PLATED BREAKFAST

Prices based per person INCLUDES: Freshly Squeezed Orange Juice Sliced Seasonal Fruit and Berries Selection of Pastries & Muffins from our Bakery · Sweet Butter and Fruit Preserves Freshly Brewed Regular & Decaffeinated Coffee · Selection of Specialty and Herbal Teas

Custard French Toast · Fresh Berries · Candied Pepitas · Blueberry Syrup **V** | \$48

Spinach and Mushroom Frittata · Fontina · Roasted Tomato **V GF** | \$52

Smoked Salmon · New York Style Bagels · Cream Cheese · Onions · Capers · Tomatoes | \$58

Quiche · Tomato · Bacon · Onion · Boursin **V** | \$56.50

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Breaks

Breaks are for a Maximum of 90 minutes. Each Additional 30 Minutes will Incur a Fee of \$8 per person. Minimum 10 Guests

TRAIL MIX

Assorted Nuts · Dry Fruits · M&M **DF VGN V GF**

\$17.50 *Per Guest*

AWAKE BREAK

Bottled Juices **DF VGN V GF**

Granola Bars **DF VGN V**

Dark Chocolate Covered Espresso Beans **V GF**

\$28 *Per Guest*

ALVADORA SPA BREAK

Granola Bars **DF VGN V**

Dry Fruits · Local Nuts **DF VGN V GF**

Ginger Peach Iced Tea **DF VGN V GF**

\$25 *Per Guest*

MEDITERRANEAN BREAK

Hummus · Pita Chips · Sliced Cucumbers **DF VGN V**

Grilled Vegetable Antipasto · Olives **DF VGN V GF**

Lemonade **DF VGN V GF**

\$26 *Per Guest*

INSPIRATION BREAK

Assorted Cookies **V**

"The Mix" · BBQ Marcona Almonds · Spiced Pecans · Popcorn
VGN V GF

Lemonade **DF VGN V GF**

\$25 *Per Guest*

SALSA BREAK

Ginger Peach Iced Tea **DF VGN V GF**

Mild Salsa · Mango Salsa · Guacamole **DF VGN V GF**

House Made Salt and Lime Chips **DF VGN V GF**

\$25 *Per Guest*

POPCORN BREAK

Assorted Flavored Popcorn **V**

Ginger Peach Iced Tea **DF VGN V GF**

\$26 *Per Guest*

DIPPING CUPS

Spinach Artichoke Dip · Purple Cauliflower · Red Peppers **V GF**

Blue Cheese Dip · Buffalo Chicken Lollipop · Celery · Carrot **GF**

Yogurt Cilantro Lime Dip · Baby Tomatoes · Cucumber Sticks **V GF**

Ginger Peach Iced Tea **DF VGN V GF**

\$28 *Per Guest*

SOUTH OF THE BORDER

Cinnamon Chips · Fruit Salsa · Mexican Chocolate Dipping Sauce **DF V**

Jalapeño Cheddar Cornbread · Honey Butter **V**

Mini Chicken Mole Empanadas **DF**

Watermelon-Mint Spritzer **DF VGN V GF**

\$28 *Per Guest*

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Snack Shop

Variety of goods available during morning and afternoon breaks.

SNACKS

Kind Bars **DF V** | \$8 Each

Whole Fresh Fruit **DF VGN V GF** | \$72 Per Dozen

Sliced Fresh Fruit and Berries **DF VGN V GF** | \$16.50 Per Guest

Individual Fresh Fruit Cups · Yogurt Dip **V GF** | \$18.50 Per Guest

Soft Warm Pretzel Bites · Cheese Fondue **V** | \$13 Per Guest

Tortilla Chips and Salsa **DF VGN V GF** | \$11 Per Guest

Fresh Popcorn or Kettle Corn **V GF** | \$9.50 Per Guest

Hummus & Pita Chips **VGN V** | \$12.50 Per Guest

Individual Crudité Cups · Buttermilk Chive Dip **V GF** | \$11 Per Guest

Cheese & Cracker Cups **V GF** | \$21 Per Guest

Antipasto Cups **DF GF** | \$21 Per Guest

Caprese Salad Skewers **DF V GF** | \$75 Per Dozen

Assorted Mixed Nuts **DF VGN V GF** | \$43 Per Pound

Trail Mix **DF VGN V GF** | \$43 Per Pound

"The Mix" - BBQ Marcona Almonds · Spiced Pecans · Popcorn **DF VGN V GF** | \$49 Per Pound

Wasabi Peas **DF VGN V GF** | \$42 Per Pound

Individually Bagged Pretzels · Chips **DF VGN V** | \$7.25 Each

Brownies **V** | \$84 Per Dozen

Assorted Cookies **V** | \$84 Per Dozen

Miniature Candy Bars **V GF** | \$30 Per Pound

Chocolate Dipped Pretzels **V** | \$53 Per Pound

Dark Chocolate Covered Espresso Beans **DF VGN V** | \$48 Per Pound

Ice Cream Bars **V** | \$80 Per Dozen

Dove Dark Chocolate and Haagen Daz Vanilla Milk Chocolate Almond

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Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Freshly Brewed Illy Regular or Decaffeinated Coffee | \$130 Per Gallon

Iced Tea with Lemon Wedges | \$90 Per Gallon

Cold Brew Coffee | \$130 Per Gallon

Specialty and Herbal Tea Selections | \$130 Per Gallon

SOFT DRINKS

Coke Products | \$8 Each

ESSENCE WATER

Infused Water | \$35 Per Gallon

AND MORE

Fresh Squeezed Lemonade | \$90 Per Gallon

Arnold Palmers (Lemonade & Iced Tea) | \$90 Per Gallon

Royal Palmers (Hibiscus Tea & Prickly Pear Lemonade) | \$90 Per Gallon

STILL WATER & SPARKLING WATER

Still | \$8 Each

Sparkling Water | \$8 Each

Spindrift Sparkling Flavored Water | \$8 Each

SPECIALTY BOTTLED BEVERAGES

Red Bull or Sugar Free Red Bull | \$8 Each

- Strawberry Lemon
- Lime and Mint
- Orange Pineapple

Assorted Bottled Naked Juice | \$95 Per Dozen
 Strawberry Banana, Mighty Mango, Green Machine

Bottled Electrolyte Life Water | \$100 Per Dozen

Bottled Zico Coconut Water | \$115 Per Dozen

Me & the Bees Lemonade (Assorted Flavors) | \$10 Each

Me & the Bees Lemonade is a freshly-squeezed lemonade with Texas wildflower honey and flaxseed. Made with Love from Austin, Texas.

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LUNCH OF THE DAY

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Lunch Buffets are for a Maximum of 90 Minutes, each Additional 30 Minutes will Incur a Fee of \$8 per person. Groups Under 25 Guests are Subject to a \$150 Buffet Surcharge

ARTISAN DELI – MONDAY

Starters

- Heirloom Tomato Soup
- Fresh Herb Lemon and Olive Oil Potato Salad
- Chopped Salad · Watercress · Cucumber · Corn · Tomato · Avocado · Bacon · Yogurt Dill

Composed Sandwiches:

- Apple and Walnut Chicken Salad Lettuce Wrap
- Pan Roasted Turkey Breast · Avocado · Shaved Jicama Slaw · Swiss Cheese · Cilantro Aioli · 9 Grain Bread
- Maple BBQ Cauliflower Wrap · Zucchini · Spinach · Tomato
- Shaved Ham · Cheddar · Lettuce · Dill Pickle · Dijon Mayo · Croissant
- Individual Bags of Kettle Potato Chips

Dessert

- Assorted Cookies & Brownies

\$78 *Per Guest*

\$84 *Alternate Day*

FAJITA FRESH – TUESDAY

Starters **DF GF**

- Mango Lime and Cilantro Slaw
- Black Bean and Roasted Corn Salad · Red Chili Vinaigrette
- Baja Shrimp Ceviche · Crisp Tortilla · Fried Plantain

Fajita Station

- Chicken, Steak and Shrimp Fajitas · Sweet Peppers and Onions
- Cheese Quesadillas
- Spanish Rice
- Pinto Bean Purée with Chili de Árbol

Accompaniments **V**

- Shredded Lettuce · Tomato · Grated Cheese · Sour Cream
- Guacamole · Salsa Fresca · Corn & Flour Tortillas

Desserts **V**

- Key Lime Tart
- Spiced Chocolate Mousse Cup
- Horchata Panna Cotta

\$78 *Per Guest*

\$84 *Alternate Day*

ITALIAN INSPIRATION – WEDNESDAY

Salads

- Caesar Salad · Hearts of Romaine · Asiago Croutons
 - Caprese · Vine Ripe Tomatoes · Fresh Mozzarella · Fresh Basil
 - Grilled Broccolini
 - Rosemary Focaccia · Pesto (contains nuts)
-

Mains

- Chicken Picatta · Caper Lemon Butter
 - Shrimp Capellini · Roasted Garlic · Tomato · Olive Oil
 - Vegan Gnocchi · Tomato · Basil
-

Desserts **V**

- Tiramisu
 - Cannoli
 - Nutella Cheesecake
-

\$78 *Per Guest*

\$84 *Alternate Day*

BACKYARD BURGERS – FRIDAY

Starters **V GF**

- Vegetarian Chili · Crème Fraîche
 - Napa Cabbage Slaw
 - Fingerling Potato Salad · Dill
 - Crisp Gem Lettuce · Cucumber · Cherry Tomato · Carrot · Buttermilk Chive Dressing
-

From The Grill

- Natural Ground Sirloin Burgers
 - Free Range Ground Turkey Burgers - GF
 - Salmon Burgers
 - (Vegetarian Burgers Available Upon Request)
 - Fresh Baked Buns · Aged Cheddar · Swiss · Jack Cheese
 - Ketchup · Mayonnaise · Mustard · Lettuce · Onion · Tomato · Pickles · Avocado
-

Accompaniments **DF VGN V**

- Onion Rings · Sweet Potato Fries
 - Grilled Chili Lime Corn
-

BUILD YOUR OWN SALAD BOWLS – THURSDAY

Starters **DF VGN V**

- Tuscan White Bean Soup · Sundried Tomatoes · Olive Oil
 - Herb Focaccia, Basil Pesto (contains nuts)
-

Salads & Toppings **GF**

- Bibb Lettuce · Field Organic Greens · Romaine Hearts
 - Roasted Beets · Citrus Supremes · Radish · Cucumber · Tomato · Olives · Avocado · Red Onion · Carrots
 - Bacon · Egg · Pistachios · Pepitas · Cranberries
 - Blue Cheese · Goat Cheese · Feta
 - Raspberry Vinaigrette · Buttermilk Dressing · Herb Vinaigrette
-

Proteins **GF**

- Grilled Herb and Garlic Shrimp
 - Citrus Grilled Chicken Breast
 - Churrasco Flank Steak
-

Desserts **V**

- Dark Chocolate Mousse Cup
 - Coconut Green Tea Panna Cotta
 - Honey Lavender Shortbread
-

\$78 *Per Guest*

\$84 *Alternate Day*

MEDITERRANEAN - SATURDAY

Starters **V**

- Sliced Cucumber · Olives · Tomatoes · Feta Cheese · Mint
 - Marinated Grilled Vegetables · Romaine Hearts · Red Onion · Olive Vinaigrette
 - Lemon Olive Oil and Fresh Herb Couscous Salad
-

Skewer Station **GF**

- Herbed Garlic Chicken Skewer
 - Rosemary Saffron Grilled Lamb Skewer
 - Jumbo Prawn Skewer · Lemon Olive Oil
 - Warm Pitas · Tzatziki Sauce · Hummus
 - Citrus Grilled Asparagus
-

Desserts

- Mocha Pot de Creme
 - Pistachio Praline Bars
 - Lemon Olive Oil Cake
-

\$78 *Per Guest*

Desserts **V**

- Caramel Apple Pie
- S'mores Tart
- Fruit Tart

\$78 *Per Guest*

\$84 *Alternate Day*

PAN PACIFIC - SUNDAY

Starters

- Mango Shrimp Summer Rolls · Thai Peanut Sauce
- Fresh Edamame Salad · Carrot Miso Vinaigrette
- Asian Salad · Romaine · Mint · Cucumber · Radish · Tomato · Wonton Strips · Sesame Dressing

Mains **DF**

- Crispy Orange Chicken · Ramen Noodles · Scallions
- Grilled Mahi Mahi · Soy Ginger Papaya Salsa
- Honey-Black Pepper Beef · Snow Peas · Coriander · Jasmine Rice
- Vegetable Stir Fry

Desserts **V**

- Matcha Torte
- Black Sesame Panna Cotta
- Coconut Macadamia Bars

\$78 *Per Guest*

\$84 *Alternate Day*

\$84 *Alternate Day*

BUILD YOUR OWN ALVADORA SPA BOWLS

Bowl Ingredients **V GF**

Organic Baby Kale · Chopped Romaine · Organic Field Greens
 Grilled Vegetables · Heirloom Tomatoes · Roasted Corn · Pickled Cucumber · Avocado · Shaved Carrot
 Brown Rice · Black Beans · Quinoa · Edamame Beans · Roasted Sweet Potato
 Shaved Parmesan · Goat Cheese
 Almonds · Cranberries · Pumpkin Seeds
 Soy Peanut Sauce · Salsa Fresca · Citrus Vinaigrette

Proteins **DF GF**

Grilled Chicken Breast
 Sliced Grilled Flank Steak
 Pan Seared Salmon

Desserts

Fruit tart (nf)
 Matcha Torte (gf)(nf)
 Coconut Chia Seed Panna Cotta (gf)(NF)(V)

\$84 *Per Guest - Any Day*

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ON THE GO LUNCH

Our On The Go Lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Please select 3 from Sandwiches or Salads. Counts are required for each item selected *Beverages sold separately

SANDWICHES

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

SALADS

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

Pan Roasted Turkey Breast · Avocado · Shaved Jicama Slaw · Swiss Cheese · Cilantro Aioli · 9 Grain Bread **DF**

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

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

Vegetarian Wrap · Grilled Seasonal Vegetables · Goat Cheese · Sprouts · Basil Aioli **V**

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

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

\$55 Per Guest

Sesame Chicken · Organic Greens · Cucumber · Red Cabbage · Jicama · Scallions · Toasted Almonds · Thai Peanut Dressing **DF**

Oven Roasted Turkey · Iceberg · Red Grapes · Fuji Apples · Spiced Pecans · Carrot · Cranberries · Apple Cider Vinaigrette **DF GF**

Baby Kale · Quinoa · Brussel Sprouts · English Pea · Corn · Cauliflower · Walnuts · Goat Cheese · Cilantro Lime Vinaigrette **GF**

\$55 Per Guest

ACCOMPANIMENTS

Individual Bags of Potato Chips, Chocolate Chip Cookie, Fruit **V**
Appropriate Condiments and Disposable Utensils

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PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties. Three-Course Lunch Includes: one selection from each category below. Prices determined by main course. Prices based per person. Add an additional course for \$16 per person

SOUP OR SALAD

White Corn Chowder · Chives · Roasted Corn **V GF**

Tomato-Fennel Bisque · Balsamic · Basil **V GF**

Local Tomatoes · Fresh Burrata · Basil · Toasted Brioche · Balsamic **V GF**

Caesar Salad · Hearts of Romaine · Avocado · Cherry Tomatoes · Asiago Croutons **V GF**

Petite Arugula Salad · Shaved Manchego · Almonds · Sweet Sherry Vinaigrette **V GF**

ENTREES

BLT Salad · Boston Lettuce · Bacon · Heirloom Tomato · Green Beans · Avocado · Roasted Corn · Buttermilk Dressing **GF** | \$70

Lemon Maple Grilled Salmon · Organic Greens · Olive · Artichoke · Feta · Shaved Red Onion · Tomato · Olive oil **GF** | \$70

Blackened Jumbo Shrimp Caesar · Hearts of Romaine · Tomato · Avocado **GF** | \$70

Grilled Flat Iron Steak Salad · Roasted Root Vegetables · Grilled Tomato · Chimichurri **DF GF** | \$70

Organic Greens · Apple · Candied Walnut · Smokey Blue Cheese
· Honey Cider Vinaigrette **V GF**

Orecchiette Pasta · Blackened Chicken · Escarole · Roasted
Peppers · Red Onion · Garlic Alfredo | \$70

Lemon Rosemary Chicken · Shallot Mash · Brussel Sprouts ·
Maple Butter **GF** | \$70

DESSERTS

Triple Chocolate Mousse Cake **V GF**

Limoncello Torte **V**

Raspberry Cheesecake **V**

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TRAY PASSED HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 15 pieces per selection.

COLD SELECTIONS

Watermelon Cubes · Mint · Aged Balsamic **DF VGN V GF** | \$9.25
Per Piece

Vegan Mozzarella and Tomato Chutney **VGN V GF** | \$9.25 Per
Piece

Canapé of Grilled Vegetables · Arugula Pesto **V GF** | \$9.25 Per
Piece

Crows Dairy Goat Cheese · Grilled Ciabatta Crostini · Sun-Dried
Tomato **V** | \$9.25 Per Piece

Skewer of Prosciutto · Artichoke · Manchego · Olive (gf) **GF** |
\$10.50 Per Piece

Southwest Beef Tenderloin · Blue Corn Pancake **GF** | \$12.50 Per
Piece

Ahi Tuna Tacos · Mango-Ginger Salsa **DF** | \$14.50 Per Piece

Smoked Salmon · Potato Galette · Chive Crème Fraîche (gf) **GF** |

WARM SELECTIONS

Avocado Egg Rolls · Sweet Chili Sauce **DF V GF** | \$9.50 Per Piece

Mushroom & Truffle Risotto Wheel (gf) **DF V GF** | \$9.50 Per Piece

Vegetable Spring Roll · Chinese Hot Mustard **DF V** | \$9.50 Per
Piece

Antipasto Spring Roll · Marinara Sauce **DF V** | \$9.50 Per Piece

Shots of Tomato Bisque · Truffled Grilled Cheese **V** | \$10 Per
Piece

Spicy Chicken and Black Bean in Phyllo **DF V** | \$10.25 Per Piece

Petite Crab Beignet · Harissa Chive Aioli **DF** | \$10.25 Per Piece

Bacon Wrapped Medjool Dates · Herb Goat Cheese Filling (gf) **GF**
| \$10.50 Per Piece

Pulled Pork Empanada · Green Chile Salsa **DF** | \$10.50 Per Piece

Mini Spanish Chorizo Arepa · Avocado Salsa | \$10.50 Per Piece

\$14.50 Per Piece

Lobster Medallion with Roasted Vegetables (gf) **GF** | \$15 Per Piece

Short Rib & Fontina Panini | \$12.50 Per Piece

Thai Chicken Satay · Thai Peanut Sauce **DF GF** | \$10.50 Per Piece

Coconut Shrimp · Sweet Chili Sauce **DF SF** | \$13.50 Per Piece

Braised Beef Short Rib Beignets **DF** | \$13.50 Per Piece

Kofta Kabob · Tadjik Sauce **GF** | \$13.50 Per Piece

Pancetta Wrapped Scallops · Apricot Chutney (gf) **DF GF SF** | \$16 Per Piece

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DISPLAYS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All displays are at a maximum of 90 minutes for service. Extended food service is \$10 per person for each 30 minutes. Minimum 10 Guests

ANTIPASTO DISPLAY

Roasted Artichoke Hearts · Marinated Cauliflower **DF VGN V GF**

Pepperoncini · Roasted Peppers · Grilled Portobello Mushrooms
DF VGN V GF

Marinated Olives · Balsamic Onions · Assorted Crackers ·
Toasted Crostini **DF VGN V**

\$31 Per Guest

SALSA DISPLAY

House Made Salt & Lime Chips · Cheese Quesadillas **V**

Roasted Tomato Salsa · Pico De Gallo · Tomatillo Salsa · Queso
Fundido · Sour Cream · Guacamole **V GF**

\$26 Per Guest

MEDITERRANEAN DISPLAY

CHARCUTERIE AND CHEESE DISPLAY

Water Crackers · Sliced Baguettes · Marcona Almonds **DF VGN V**

Grapes · Strawberries · Honeycomb · Mostarda **DF VGN V GF**

Artisan Cheeses · Cured and Dried Meats **GF**

\$38 Per Guest

EMPANADA DISPLAY

Manchego Beef

Chicken Mole

Southwest Grilled Vegetable **V**

Chipotle Crema · Roasted Tomato Salsa · Guacamole **V GF**

\$32 Per Guest

SUSHI DISPLAY (SUSHI CHEF IS AVAILABLE AT

Assorted Olives **DF VGN V GF**

Traditional Hummus · Cilantro Jalapeño Hummus · Tzatziki
Yogurt **V GF**

Hand Breaded Artichoke Stuffed with Boursin Cheese **V**

Warm Pita Bread · Pita Chips · Sliced Red Pepper · Cucumber
DF VGN V

\$32 *Per Guest*

\$250.00 PER HOUR)

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

Soy Sauce, Pickled Ginger & Wasabi

\$42 *Per Guest (Based on 5 pieces per person)*

RAW BAR - MINIMUM 15 PIECES PER ITEM (RECOMMENDED 3 PIECES OF EACH PER PERSON)

Poached White Shrimp **DF GF SF** | \$10.50 Per Piece

Snow Crab Claws on Ice **DF GF SF** | \$11 Per Piece

Oysters on the Half Shell **DF GF SF** | \$11 Per Piece

Cocktail Sauce · Mignonette · Lemon · Tabasco **DF VGN V GF**

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DINNER STATIONS

An ideal complement to your reception, our stations feature show-stopping selections with Chef's personally curated stations. Based on a minimum order of (4) four selections. Minimum 25 Guests. Groups Under 25 Guests are Subject to a \$150 Surcharge. All stations are at a maximum of 90 minutes for service. Extended food service will incur a fee of \$10 per person for each additional 30 minutes. * Denotes attendant required, (1) per 50 guests at \$300.00 per attendant

GRILLED CHEESE

Sharp White Cheddar · Fontina · Sliced Tomato **V**

Truffle · Mushroom · Swiss · Marble Rye **V**

Muffalata · Focaccia

Short Rib · Arugula · Cheddar · Blue Cheese · Sourdough

French Fries & Regular Tots **DF VGN V GF**

\$33 *Per Guest*

SPANISH PAELLA

Traditional - Saffron Rice · Spanish Chorizo · Chicken · Shrimp ·
Mussels · Clams **DF GF**

Vegetarian - Saffron Rice · Seasonal Vegetables · Fresh Garden
Herbs (Upon Request) **DF V GF**

\$42 *Per Guest*

SLIDERS

Ground Natural Beef · Caramelized Onion · Sharp Cheddar

BBQ Pulled Pork · Smoky Slaw · Pickle · Buttermilk Biscuit **DF**

Spicy Fried Chicken · Blue Cheese Aioli

Chilled Seafood Salad · Lettuce · Tomato **DF GF**

Potato Chips **DF VGN V GF**

\$39.50 *Per Guest*

PASTA (PLEASE SELECT 3)

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

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

Bucatini · Chef Mireya's Bolgonese

Vegan Gnocchi · Butternut Squash · Baby Kale · Lemon Sage Vegan Cream **DF VGN V GF**

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

Served with Garlic-Pesto Bread **V**

\$37.50 *Per Guest*

SKEWER STATION (PLEASE SELECT 3)

Lemon Grass Chicken Satay · Peanut Sauce **DF GF**

Citrus Marinated Mahi Mahi · Pineapple · Jalapeño **DF GF**

Garlic Prawn Satay · Sweet Chili Sauce **DF GF**

Greek Seasoned Lamb Satay · Cucumber Dipping Sauce **GF**

FLATBREAD (PLEASE SELECT 3)

Italian Sausage · Roasted Tomato Sauce · Mozzarella · Pepperoncini

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

Maple Cauliflower · BBQ Sauce · Red Onion · Pepperjack **V**

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

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

\$37 *Per Guest*

SOUP OR SALAD (PLEASE SELECT 3)

Tomato Basil Soup **V GF**

Butternut Squash Bisque **V GF**

Smooth Corn and Cheddar **V GF**

Mixed Greens · Asparagus · Roasted Beets · Chèvre · Candied Pistachios · Port Vinaigrette **V GF**

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

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

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

\$26 *Per Guest*

*GRILL STATION (PLEASE SELECT 2)

Spice Rubbed Ribeye · Bordeaux Mushroom Sauce **DF GF**

Free Range Chicken Breast · Roasted Pineapple Barbeque Sauce **DF GF**

Maple Glazed Pork Chop · Caramelized Apple Mustard Sauce **DF GF**

Ginger Soy Marinated Beef · Bok Choy · Red Pepper **DF GF**

Roasted Root Vegetables · Balsamic Glaze **DF VGN V GF**

\$39.50 *Per Guest*

SIDE STATION (PLEASE SELECT 2)

Haricot Verts · Toasted Almonds **DF V GF**

Grilled Broccolini · Chili **DF VGN V GF**

Rainbow Carrots · Citrus Glaze **DF VGN V GF**

Sautéed Forest Mushrooms, Fresh Herbs **DF VGN V GF**

Maple Roasted Sweet Potatoes **DF VGN V GF**

Brussel Sprouts, Caramelized Onion, Parmesan **V GF**

Whipped Truffle Potatoes **V GF**

\$23 *Per Guest*

Salmon Steaks · Sweet and Sour Pomegranate Sauce **DF GF**

Shrimp & Scallop Skewers · Lemon Pepper Vinaigrette **DF GF**

Assorted Rolls · Sweet Butter **V**

\$50 *Per Guest*

*CARVING STATION (PROTEINS ARE SERVED WHOLE)

Roast Prime Rib of Beef | \$600 Per 25 Guests
Natural Jus · Creamed Horseradish · Petite Rolls

Natural Tenderloin of Beef | \$500 Per 15 Guests
Madeira Sauce · Mushrooms · Grain Mustard · Petite Rolls

Moroccan Spiced Leg of Lamb | \$525 Per 30 Guests
Tzatziki · Petite Rolls

Natural Free Range Turkey | \$425 Per 25 Guests
Cranberry Orange Chutney · Petite Rolls

Cedar Plank Scottish Salmon | \$450 Per 20 Guests
Roasted Asparagus · Tomato Pine Nut Chutney · Petite Rolls

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DESSERTS

Round out your evening with carefully crafted desserts from our very own Pastry Chef Hollie. Minimum 25 Guests. All stations are at a maximum of 90 minutes for service. Extended food service will incur a fee of \$10 per person for each additional 30 minutes.

BOOZY DESSERTS

Chocolate Rum Balls **V**

Baileys Brownies **V**

Limoncello Mousse Cups **V**

Tequila Sunrise Cheesecake **V**

\$30 *per person*

TROPICAL TEMPTATION

Passionfruit Tarts **V**

Coco Macadamia Pineapple Bars **V**

Mango Mousse Cups **V**

Guava Cheesecake **V**

\$30 *per person*

MINI PIE BAR

Chocolate Cream Pie **V**

Lemon Meringue Pie **V**

Mixed Berry Pie **V**

Caramel Apple Pie **V**

\$30 *per person*

MINI DESSERTS - SELECT THREE

Macarons **V**

Choose from: Vanilla, Chocolate, Pistachio, Lemon, Raspberry, Caramel, Funfetti, Cookies-n-Cream

Dessert Cups **V**

Choose from: Strawberry Shortcake, Tiramisu, Salted Caramel Brownie

Royal Palms Signature Cake Pops **V**

A delectable mini orange cake pop made with orange scented vanilla cake paying homage to the orange trees on property!

Rice Krispie Dream Bars **V**

Rice Krispies swirled with pink animal cookie & marshmallow or chocolate peanut butter cup

Cheesecake Bites **V**

Choose from: Vanilla Bean, Raspberry Swirl, Lemon Creme, Guava, Toasted Coconut, Nutella

Chocolate Covered Oreos **V**

Make it personalized with your company or event logo!

Chocolate Crunch Rolls **V**

Chocolate Covered Cookie Rolls Filled with Your Choice of Filling: Chocolate Mousse, Cannoli Filling, Peanut Butter Cream, White Chocolate Mousse

\$30 *per person*

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter course from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. INCLUDES: Artisan Bread & Basil Pesto Freshly Brewed Regular & Decaffeinated Coffee · Hot Tea

Add an additional course for \$16 per person.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the starter and dessert in advance.
2. A custom printed menu featuring up to four entree selections is

PLANNER'S CHOICE STARTER

Please Select One

- Fresh Dungeness Crab Cake · Shaved Fennel Slaw · Roasted Red Pepper Aioli
- Spring Pea Risotto · Black Garlic · Crispy Carrot · Nasturtium

provided for your guest

3. Specially trained servers take your guests' orders as they are seated.

- Caramelized Onion and Goat Cheese Tart · Baby Greens · Balsamic Reduction
 - Roasted Diver Scallop · Fingerling Potatoes · Crispy Lardons · Romesco
 - Thin Sliced Prosciutto · Melon · Petite Arugula · Sherry Vinegar
 - Lobster Bisque · Poached Lobster · Fennel Confit
 - Roasted Butternut Squash Bisque · Sage · Candied Pecans
 - Cauliflower Soup · Smoked Paprika Oil · Crispy Parsnips
 - Honey Crisp Apple · Spinach · Brie · Toasted Walnut · Cider Vinaigrette
 - Organic Greens · Pomegranate · Roasted Squash · Pear · Valdeón Blue · Fig Balsamic
 - Arugula · Bosch Pear · Candied Pecan · Raspberry · Mascarpone Dressing
 - Caesar Salad · Hearts of Romaine · Avocado · Cherry Tomatoes · Asiago Croutons
-

INDIVIDUAL GUESTS' CHOICE ENTREE

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

MAINS

- Free Range Chicken Breast · Maple Brown Butter
 - Roasted Alaskan Halibut · Cherry Tomato Vinaigrette
 - Wild King Salmon · Hollandaise
 - Chilean Sea Bass · Meyer Lemon Butter
 - Braised Beef Short Ribs · Red Wine Reduction
 - Grilled New York Strip · Brandy Peppercorn Sauce
 - Filet Mignon · Cabernet Reduction
 - Tenderloin of Beef · Demi-Glace
-

PLANNER'S CHOICE DESSERT

Please Select One

- Prada – Chocolate Cake · Chocolate Mousse · Coffee Sabayon
 - Red Velvet Cake – Rich Cream Cheese Filling
 - Tiramisu Cake – Espresso Infused Vanilla Cake · Mascarpone Cream
 - New York Cheesecake
 - Classic Crème Brûlée
 - Lemon Meringue Tart
 - Dark Chocolate Espresso Bomb – Chocolate Crust · Rich Espresso Cream · Chocolate Ganache
 - Coconut Orange Torte
-

NOTE:

Maximum 50 Guests

\$168 *TWO SELECTIONS*

\$178 *THREE SELECTIONS*

\$188 *FOUR SELECTIONS*

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Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee' taste buds. INCLUDES: Artisan Bread & Basil Pesto Freshly Brewed Regular & Decaffeinated Coffee · Hot Tea Prices based per person. Add an additional course for \$16 per person. Custom Printed Menus Available at \$5 per menu.

STARTERS - PLEASE SELECT ONE

Cauliflower Soup · Smoked Paprika Oil · Crispy Parsnips **DF V GF**

Fresh Dungeness Crab Cake · Shaved Fennel Slaw · Roasted Red Pepper Aioli **DF GF**

Lobster Ravioli · Asparagus · Tomato · Lobster Butter

Roasted Diver Scallop · Fingerling Potatoes · Crispy Lardons · Romesco **DF GF**

Caramelized Onion and Goat Cheese Tart · Baby Greens · Balsamic Reduction **V GF**

Forest Mushroom Risotto · Grated Parmesan · Crispy Onions **V**

Duck Breast · Duck Confit Ravioli · Fig Syrah Gastrique

Thin Sliced Prosciutto · Melon · Petite Arugula · Sherry Vinegar **GF**

Lobster Bisque · Poached Lobster · Fennel Confit **GF**

Roasted Butternut Squash Bisque · Sage · Candied Pecans **V GF**

Organic Greens · Pomegranate · Roasted Squash · Pear · Valdeón Blue · Fig Balsamic **V GF**

Honey Crisp Apple · Spinach · Brie · Toasted Walnut · Cider Vinaigrette **V GF**

Arugula · Bosch Pear · Candied Pecan · Raspberry · Mascarpone Dressing **V GF**

Roasted Beet Salad · Caramelized Yogurt · Pistachios · Orange Segments · Blue Cheese **V GF**

Caesar Salad · Hearts of Romaine · Avocado · Cherry Tomatoes · Asiago Croutons **V**

MAINS - PLEASE SELECT ONE

Stuffed Grilled Eggplant · Caramelized Onion · Squash · Ancient Grains · Fig Balsamic Vinaigrette **DF VGN V** | \$119

Grilled Vegetable Napoleon · Forbidden Rice · Scallion · Blistered Shishito Peppers · Red Pepper Sauce **DF VGN V GF** | \$119

Berkshire Pork Chop · Homemade Ricotta Gnocchi · Braised Napa Cabbage · Crispy Pancetta · Whole Grain Mustard **GF** | \$132

Free Range Chicken Breast · Butternut Squash Risotto · Swiss Chard · Pumpkin Seed · Maple Brown Butter **GF** | \$135

Meyer Lemon Chicken Breast · Minted English Peas · Cipollini Onion · Smashed Fingerlings · Chicken Jus **GF** | \$135

Roasted Alaskan Halibut · English Peas · Artichokes · Fingerling Coins · Cherry Tomato Vinaigrette **GF** | \$145

Wild King Salmon · Heirloom Tomato Tart · Asparagus Tips · Hollandaise **GF** | \$145

Chilean Sea Bass · Buttered Potatoes · Baby Fennel · Cipollini Onion · Meyer Lemon Butter **GF** | \$150

Seared Maine Diver Sea Scallops · Cherry Tomatoes · Tuscan Kale · Cannellini Bean Puree · Lemon Olive Oil **GF** | \$145

Rack of Colorado Lamb · Goat Cheese Gratin · Forest Mushrooms · Roasted Garlic · Brandy Reduction **GF** | \$160

Braised Beef Short Ribs · Creamy Polenta · Wilted Spinach · Pine Nut Gremolata · Red Wine Reduction / **GF** | \$140

Grilled New York Strip · Truffle-Fontina Gratin · Sautéed Toy Box Squash · Brandy Peppercorn Sauce **GF** | \$150

Grilled Rib Eye · Twice Baked Potato · Sautéed Local Beans · Steak Sauce **GF** | \$155

Filet Mignon · White Corn Puree · Grilled Seasonal Vegetables · Cabernet Reduction **GF** | \$165

Tenderloin of Beef · Asparagus · Crispy Salted Potatoes · Lemon Aioli · Demi-Glace **DF GF** | \$165

DUO - Braised Beef Short Ribs with Sautéed Prawns · Lemon-Olive Oil Mashed Potatoes · Italian Greens · Cabernet Reduction **DF GF** | \$175

DUO - Petite Filet with Chilean Sea Bass · Lemon Thyme Confit Potato · Tuscan Kale · Citrus Brown Butter **GF** | \$200

DESSERT - PLEASE SELECT ONE

Prada – Chocolate Cake · Chocolate Mousse · Coffee Sabayon **V GF**

Red Velvet Cake – Rich Cream Cheese Filling **V**

Tiramisu Cake – Espresso Infused Vanilla Cake · Mascarpone Cream **V**

New York Cheesecake **V**

Classic Crème Brûlée **V**

Lemon Meringue Tart **V**

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

Coconut Orange Torte **V**

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Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Coffee & Tea Service Dinner Buffets are for a Maximum of 90 Minutes. Each Additional 30 Minutes will Incur a Fee of \$8 per person. Groups Under 25 Guests are Subject to a \$150 Buffet Surcharge

FLAVORS OF BAJA

Starters **GF**

- House Made Salt & Lime Chips
 - Rojo Salsa · Queso Fundido · Guacamole
 - Red and Green Romaine Hearts · Jicama · Crispy Tortilla · Chipotle Dressing
 - Organic Green Salad · Mexican Papaya · Shaved Red Onion · Poached Shrimp · Grapefruit Vinaigrette
-

ARIZONA BBQ

Starters

- Arizona Sweet Corn Soup · Crème Fraîche · Scallions
 - Baby Gem Lettuce · Egg · Cherry Tomato · Crisp Pancetta · Truffle Caesar Dressing
 - Organic Greens · Peas · Heirloom Carrots · Radish · Snap Peas · Lemon Tarragon Vinaigrette
-

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

Mains

- Pacific Snapper · Veracruz Sauce
- Chile Rellenos · Mild Green Chile filled with Jack Cheese
- BUILD YOUR OWN STREET TACOS
- Marinated Carne Asada
- Achiote Citrus Grilled Chicken · Cilantro · Sweet Onion
- Cabbage · Salsa · Shredded Cheese · Chipotle Crema · Scallions · Cilantro · Limes
- Warm Corn & Flour Tortillas · Jalapeño Cornbread

Accompaniments **DFV GF**

- Spanish Rice · Carrots · Onion · Jalapeño
- Frijoles Charros · Cilantro · Onion · Garlic

Desserts **V**

- Spiced Chocolate Mousse Tart (gf)(nf)
- Tres Leches Cake (nf)
- Margarita Mousse Cups (gf)(nf)

\$160 *Per Guest*

MEDITERRANEAN NIGHTS

Starters **V**

- Almond Soup · Olive Oil · Smoked Paprika
- Charcuterie and Cheese Display · Nuts · Fresh Fruit · Jam · Crackers
- Hummus · Spanish Olives · Focaccia · Basil pesto
- Romaine · Radish · Cucumber · Red Onion Tomato · Lemon Vinaigrette
- Black Quinoa and Roasted Beet Salad · Arugula · English Peas · Champagne Vinaigrette

Mains **GF**

- Medallions of Beef · Wild Mushrooms · Daube Jus
- Olive Rubbed Chicken · Rosemary Jus
- Sea Bass Filet · Capers · Meyer Lemon Butter · Fresh Herbs

Accompaniments **DFV**

- Roasted Parsnip Puree
- Papas Bravas · Lemon Aioli · Romesco Sauce · Parsley
- Petite Vegetable Medley

Dessert **V**

- Mocha Pot de Creme (gf) (nf)
- Lemon Olive Oil Cake (nf)
- Pistachio Praline Bars

per attendant

- Bourbon Flank Steak
- Chipotle-Lime Shrimp Skewers
- Cowboy Ribs
- Citrus-Herb Marinated Chicken Breast
- SAUCES
- Herb Chimichurri · Tangy Local Barbeque Sauce · Mango-Avocado Salsa

Accompaniments **V**

- BBQ Baked Butter Beans
- Loaded Baked Potato Casserole · Bacon
- Fire Roasted Corn on the Cob · Herb Butter
- Buttermilk Biscuits with Honey Butter

Desserts **V**

- Prickly Pear Cheesecake (nf)
- Churro Bites (nf)
- Dulce de Leche chocolate cake (gf)

\$170 *Per Guest*

THE CLASSIC

Starters **V**

- Cold Charred Vegetable Platter with Whole Grain Mustard Vinaigrette
- Strawberry Orange Salad · Arugula · Pickled Onions · Marcona Almonds · Goat Cheese Honey Vinaigrette
- Caesar Salad · Shaved Parmesan · Garlic Croutons
- Artisan Rolls and Butter

Mains **GF**

- Roasted Mary's Chicken · Tomato Butter Sauce
- Sea Bass · Citrus Beurre Blanc
- Charbroiled New York Strip · Mushroom Brandy Sauce

Accompaniments **GF**

- Chive and Smoked Cheddar Mashed Potatoes
- Roasted Vegetable Medley

Dessert

- Triple Chocolate Mousse Cake (gf)(nf)
- Raspberry Cheesecake (nf)
- Fruit tart (nf)

\$190 *Per Guest*

\$180 *Per Guest*

NEW ENGLAND LOBSTER BROIL

Raw Bar **DF GF**

(2 pieces of each per person)

- Poached White Shrimp & Snow Crab Claws on Ice
 - Cocktail Sauce · Mignonette · Lemon · Tabasco
-

Starters **V**

- New England Clam Chowder
 - Caesar Salad · Hearts of Romaine · Classic Dressing · Asiago Croutons · Shaved Parmesan
 - Boston Lettuce · Walnut · Shaved Manchego · Orange · Honey Mustard Dressing
-

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

- Maine Lobsters
 - Spice Rubbed Rib-Eye
 - Lemon Pepper Halibut Steaks
 - SAUCES
 - Drawn Butter · Red Wine Demi
-

Accompaniments **V GF**

- Butter and Herb Roasted Potatoes
 - Fire Roasted Corn on the Cobb
 - Assorted Rolls and Butter
-

Dessert

- Boston Cream Pie Torte (nf)
 - Pecan Bars
 - Apple Pie Cups (nf)
-

\$200 *Per Guest*

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Family Style

Intimate experience with platters served family style for guests to share amongst the table. Groups Under 25 Guests are Subject to a \$150 Surcharge

ITALIAN TABLE

Salads - Please Select Two **V**

- Caprese · Heirloom Tomatoes · Mozzarella · Basil · Balsamic Reduction
- Panzanella Salad · Roasted Peppers · Tomatoes · Capers · Red Onion · Italian Dressing

ESTATE

Salads - Please Select Two **V GF**

- Citrus Avocado Salad · Orange · Grapefruit · Fennel · Herbs · Lime Dressing
- Mixed Organic Greens · Pea Tendrils · Heirloom Carrots · Radish · Snap Peas · Lemon Tarragon Vinaigrette

- Arugula Salad · Basil · Melon · Prosciutto · Marcona Almonds · Aged Sherry Vinaigrette

Herb Focaccia with Extra Virgin Olive Oil and Basil Pesto **DFV**

Mains - Please Select Three **GF**

- Roasted Seasonal Fish · Olives · Capers · White Wine Reduction
- Osso Bucco · Creamy Polenta · Braising Reduction
- Tuscan Baked Chicken · Mushrooms · Cannellini Beans · Sundried Tomatoes
- Spinach and Ricotta Stuffed Manicotti with Basil Marinara
- Three Cheese House Made Gnocchi · Petite Roasted Vegetables · Tomato Butter

Sides - Please Select Two

- Braised Italian Greens
- Parmesan and Herb Roasted Potatoes
- Spicy Broccolini
- Sautéed Forest Mushrooms with Shallots and Garlic

Dessert

- Tiramisu
- Limoncello Torte

\$168 *Per Guest*

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

Bowls of Olives · Artisan Bread · Pesto **DFV**

Mains - Please Select Three

- Scottish Salmon Wellington · Pesto · Tomato Hollandaise
- NY Strip · Mélange of Onions · Demi
- Citrus Tarragon Mary's Chicken · Chicken Jus
- Sautéed Shrimp · Garlic · Tomato · Artichoke
- Quinoa Stuffed Red and Yellow Peppers · Charred Tomato Sauce · Fresh Mozzarella

Sides - Please Select Two **GF**

- Roasted Brussel Sprouts with Bacon
- Caramelized Cauliflower · Pine Nuts · Preserved Lemon
- Buttered Potatoes
- Lemon-Olive Oil Fork Mashed Potatoes
- Haricot Verts
- Citrus Glazed Heirloom Carrots

Dessert

- Triple Chocolate Mousse Cake (gf)
- New York Cheesecake

\$178 *Per Guest*

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Bar Packages

Choose from a deluxe or premium bar experience.

DELUXE BAR

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Deluxe Cocktail Selection | \$15 Each | \$17 Cash Bar

Tito's Vodka, Beefeater Gin, Cruzan Rum, El Jimador Silver Tequila, Jim Beam, Dewars

Deluxe Wines | \$65 Per Bottle | \$15 Cash Bar - Per Glass

Conde de Subirats Cava Brut, Angeline Chardonnay, Angeline Sauvignon Blanc, Angeline Pinot Noir and Angeline Cabernet Sauvignon

PREMIUM BAR

Premium Cocktail Selection | \$17 Each | \$19 Cash Bar

Grey Goose Vodka, Bombay Sapphire, Bacardi, Herradura Tequila, Makers Mark, Bulleit, Glenlivet 12

Premium Wines | \$70 Per Bottle | \$17 Cash Bar - Per Glass

Naonis Prosecco, Cline Family Cellars Chardonnay, Napa Cellars Sauvignon Blanc, Black Magnolia Pinot Noir, La Fete Rosé, Cline Family Cellars Cabernet Sauvignon

Beers | \$9 Each | \$10 Cash Bar

Coors Light, Michelob Ultra, Corona, Dos Equis, Stella, Local

Beers | \$9 Each | \$10 Cash Bar

Coors Light, Michelob Ultra, Corona, Dos Equis, Stella, Local Seasonal, Local Seasonal IPA, Angry OrchardCider, White Claw

Soft Drinks | \$8 Each

Coke Products

Mineral & Spring Water | \$8 Each

Bottled Still and Sparkling Icelandic Glacial Water

Seasonal, Local Seasonal IPA, Angry OrchardCider, White Claw

Soft Drinks | \$8 Each

Coke Products

Mineral & Spring Water | \$8 Each

Bottled Still and Sparkling Icelandic Glacial Water

LABOR CHARGES

Bartender | \$300

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

*Minimum Spend per Cash Bar is \$500.

Wines

Seasonally inspired, our signature wine series are highlighted wines that your attendees will appreciate.

SPARKLING WINE & WHITES

Sparkling Domaine Chandon Brut | \$65 Per Bottle

Brut Rose Lucien Albrecht, Cremant D'Alsace | \$68 Per Bottle

Chardonnay, Rombauer, Carneros, CA | \$125 Per Bottle

Champagne, Veuve Clicquot Yellow Label | \$150 Per Bottle

Chardonnay, Walt by Kathryn Hall, Sonoma, CA | \$80 Per Bottle

Pinot Grigio, Banfi, Le Rime, Toscana Italy | \$70 Per Bottle

Sauvignon Blanc, Cakebread | \$90 Per Bottle

Savignon Blanc Patient Cottat, Sancerre, France | \$88 Per Bottle

REDS

Pinot Noir, Belle Glos "Ballade", Santa Rita Hills, CA | \$88 Per Bottle

Pinot Noir, J Vineyard | \$128 Per Bottle

Cabernet, Duckhorn Decoy | \$75 Per Bottle

Cabernet, Tunbull, Napa Village, CA | \$116 Per Bottle

Red Blend, The Prisoner | \$130 Per Bottle

Red Blend, Daou "Bodyguard", Paso Robles, CA | \$100 Per Bottle

Malbec, Caymus Red Schooner | \$120 Per Bottle

Sangiovese, Caparzo, Rosso Di Montalcino, Toscana, CA | \$72 Per Bottle

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Bar Enhancements

Transform an ordinary bar experience! Cheers!

CORDIALS, COGNAC AND PORT

Amaretto di Saronno, Kahlua, Bailey's, Grand Marnier, Hennessy VS, Fonseca Bin 27 | \$15 Each | \$17 Cash Bar - Each

FINE CIGARS

Please Ask Event Planning Manager for Full Cigar Menu

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian