

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 \cdot Whole Grain and Sourdough Toast Sweet Butter \cdot Fruit Preserves \cdot Peanut Butter \mathbf{V}

Please Select One:

- Monday Traditional Brioche French Toast · Fresh Berries · Maple Syrup
- Tuesday Breakfast Sandwich Fried Cage Free Egg · Cheddar Cheese · Shaved Ham · Brioche Bun
- Wednesday/Sunday Scrambled Eggs Served with Chives,
 Diced Tomatoes and Cheddar Cheese on the Side
- \bullet Thursday Green Chile Chilaquiles \cdot Scrambled Egg \cdot Cotija, Cilantro, Avocado Crema
- 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 Link
- Pork Sausage Patty
- 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 \cdot Sweet Butter and Fruit Preserves \mathbf{V}

Breakfast Selections:

(PLEASE SELECT ONE)

- Chorizo Breakfast Burritos · Scrambled Eggs · White Cheddar
 · Salsa Verde · Tortilla
- Breakfast Sandwich · Fried Cage Free Egg · Cheddar Cheese
 Shaved Ham · Brioche Bun
- Breakfast Sandwich · English Muffin · Plant Based Egg
 Substitute · Seasonal Vegetable · Spinach · White Cheddar
- Everything Bagel Sandwich · Sausage Patty · Cream Cheese · Avocado · Spinach

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 $oldsymbol{V}$
Sliced Seasonal Fruit and Berries DF VGN V GF
Breakfast Items V • Traditional Brioche French Toast · Fresh Berries · Maple Syrup • Herb and Garlic Roasted Peewee Potatoes • Scrambled Eggs with Chives
 Lunch Items Organic Greens · Sliced Strawberries · Feta · Red Onion · Champagne Vinaigrette Roasted Chicken and Spanish Chorizo 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)

\$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.

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

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

COMPLIMENTS

Hard Boiled Eggs **DFV 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

Barista Station * Minimum 25 Guests DF V GF | \$26 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 \mathbf{V} | \$10.50 Per Guest

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

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

Breakfast Sandwich – Fried Cage Free Egg·Cheddar Cheese·Shaved Ham·Brioche Bun | \$16 Per Guest

Breakfast Sandwich \cdot English Muffin \cdot Plant Based Egg Substitute \cdot Seasonal Vegetable \cdot Spinach \cdot White Cheddar | \$16 Per Guest

Everything Bagel Sandwich \cdot Sausage Patty \cdot Cream Cheese \cdot Avocado \cdot Spinach | \$16 Per Guest

Chia Oatmeal Parfait - Fresh Berries DFV GF | \$13.50 Per Guest

Smoked Salmon \cdot New York Style Bagels \cdot Cream Cheese \cdot Onions \cdot Capers \cdot 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 JuiceSliced Seasonal Fruit and BerriesSelection of Pastries & Muffins from our Bakery \cdot Sweet Butter and Fruit PreservesFreshly Brewed Regular & Decaffeinated Coffee \cdot 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

Green Chile Chilaquiles · Scrambled Egg · Avocado Crema · Cilantro · Cotija · Red Onion V GF | \$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	INSPIRATION BREAK
Assorted Nuts · Dry Fruits · M&M DF VGN V GF	Assorted Cookies V
\$17.50 Per Guest	"The Mix" · BBQ Marcona Almonds · Spiced Pecans · Popcorn VGN V GF
	Lemonade DF VGN V GF
	\$25 Per Guest
AWAKE BREAK	SALSA BREAK
Bottled Juices DF VGN V GF	Ginger Peach Iced Tea DF VGN V GF
Granola Bars DF VGN V	Mild Salsa· Mango Salsa· Guacamole DF VGN V GF
Dark Chocolate Covered Espresso Beans V GF	House Made Salt and Lime Chips DF VGN V GF
\$28 Per Guest	\$25 Per Guest
ALVADORA SPA BREAK	POPCORN BREAK
Granola Bars DF VGN V	Assorted Flavored Popcorn V
Dry Fruits · Local Nuts DF VGN V GF	Ginger Peach Iced Tea DF VGN V GF
Ginger Peach Iced Tea DF VGN V GF	\$26 Per Guest
\$25 Per Guest	
MEDITERRANEAN BREAK	DIPPING CUPS
Hummus · Pita Chips · Sliced Cucumbers DF VGN V	Spinach Artichoke Dip · Purple Cauliflower · Red Peppers V GF
Grilled Vegetable Antipasto · Olives DF VGN V GF	House Guacamole · Salsa · Plantain Chips DF V GF
Lemonade DF VGN V GF	Yogurt Cilantro Lime Dip· Baby Tomatoes· Cucumber Sticks V
\$26 Per Guest	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.

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SNACKS
Kind Bars DFV \$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 Almor	nd
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Beverages	
A variety of non-alcoholic libations are available throughout the day.	
COFFEE AND TEA	AND MORE
Freshly Brewed Illy Regular or Decaffeinated Coffee \$130 Per	Fresh Squeezed Lemonade \$90 Per Gallon

COFFEE AND TEA	AND MORE
Freshly Brewed Illy Regular or Decaffeinated Coffee \$130 Per Gallon Iced Tea with Lemon Wedges \$90 Per Gallon Cold Brew Coffee \$130 Per Gallon	Fresh Squeezed Lemonade \$90 Per Gallon
	Arnold Palmers (Lemonade & Iced Tea) \$90 Per Gallon
	Royal Palmers (Hibiscus Tea & Prickly Pear Lemonade) \$90 Per Gallon
Specialty and Herbal Tea Selections \$130 Per Gallon	
SOFT DRINKS	STILL WATER & SPARKLING WATER
Coke Products \$8 Each	Still \$8 Each
	Sparkling Water \$8 Each
	Spindrift Sparkling Flavored Water \$8 Each

ESSENCE WATER

Infused Water | \$35 Per Gallon

SPECIALTY BOTTLED BEVERAGES

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

- Strawberry LemonLime 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 freshlysqueezed 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 V

- Heirloom Tomato Soup
- Everything Bagel Potato Salad · Celery · Scallion · Dijon · Dill Pickle · Sour Cream · Aioli
- Chopped Salad · Cucumber · Red Onion · Tomato ·
 Avocado · Feta · Olives · Herb Honey Vinaigrette

Composed Sandwiches:

- Grilled Pesto Chicken Wrap · Lettuce · Parmesan · Tomato · Caesar Aioli
- Grilled Portobello · Roasted Pepper · Organic Greens · Grilled Onion · Herb Cream Cheese · Rosemary Focaccia
- Shaved Ham · Boston Lettuce · Dill Pickle · Tomato · Red Onion · Cheddar · Brioche Roll
- 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
- Mexican Squash and Orzo Salad · Peppers · Red Onion · Tomato · Corn · Cotija · Lime 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**

- Guacamole · Salsa Fresca · Corn & Flour Tortillas

$\mathsf{Desserts}\,V$

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

\$78 Per Guest

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
- Parmesan Gnocchi · Pomodoro Sauce · Basil · Shaved
 Parmesan

Desserts V

- Tiramisu
- Cannoli
- Nutella Cheesecake

\$78 Per Guest

\$84 Alternate Day

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
- Seasonal Grilled Vegetables · Citrus Supremes · Radish ·
 Cucumber · Tomato · Olives · Avocado · Red Onion · Carrots
- Bacon · Egg · Pistachios · Pepitas · Cranberries
- Parmesan Cheese · Goat Cheese · Feta
- $\bullet \;$ Raspberry Vinaigrette $\cdot \;$ Buttermilk Dressing $\cdot \;$ 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

BACKYARD BURGERS - FRIDAY

Starters V GF

- Watermelon, Cucumber, Mint Salad · Chili Vinaigrette
- Napa Cabbage Slaw
- Fingerling Potato Salad · Dill
- Organic Greens · 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 · Provolone Cheese
- Ketchup · Mayonnaise · Mustard · Lettuce · Onion · Tomato

MEDITERRANEAN - SATURDAY

Starters **V**

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

Skewer Station GF

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

Desserts

• Mocha Pot de Creme

· Pickles · Avocado

Accompaniments DFV

- Onion Rings · House French Fries
- Grilled Corn Mac & Cheese

Desserts V

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

\$78 Per Guest

\$84 Alternate Day

- Pistachio Praline Bars
- Lemon Olive Oil Cake

\$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

BUILD YOUR OWN ALVADORA SPA BOWLS

Bowl Ingredients VGF

Organic Baby Kale · Chopped Romaine · Organic Field
GreensGrilled Vegetables · Heirloom Tomatoes · Roasted Corn ·
Cucumber · Avocado · Shaved CarrotBrown Rice · Black Beans ·
Quinoa · Edamame Beans · Roasted Sweet PotatoShaved
Parmesan · Goat CheeseAlmonds · Cranberries · Pumpkin
SeedsBalsamic Vinaigrette · Chimichurri · Citrus Vinaigrette

Proteins **DF GF**

Grilled Chicken BreastSliced Grilled Flank SteakScottish Grilled 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 \cdot Horseradish Aioli \cdot Red Onion \cdot Tomato \cdot Lettuce \cdot Swiss Cheese \cdot Toasted Sourdough

Oven Roasted Turkey Breast · Arugula · Avocado · Sundried Tomato Aioli · Swiss Cheese · 9 Grain Bread **DF**

Shaved Ham \cdot Boston Lettuce \cdot Cheddar \cdot Dill Pickle \cdot Tomato \cdot Red Onion \cdot Brioche Roll

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

Vegetarian Wrap · Grilled Seasonal Vegetables · Goat Cheese · Sprouts · Basil Aioli ${\bf V}$

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

 $\label{eq:capicola} \mbox{Hoagie Sandwich} \cdot \mbox{Salami} \cdot \mbox{Capicola} \cdot \mbox{Italian Ham} \cdot \mbox{Provolone} \\ \cdot \mbox{Tomatoes} \cdot \mbox{Lettuce} \cdot \mbox{Italian Dressing} \cdot \mbox{Baguette}$

\$55 Per Guest

SALADS

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

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

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

 $\mbox{Baby Kale} \cdot \mbox{Quinoa} \cdot \mbox{Brussel Sprouts} \cdot \mbox{English Pea} \cdot \mbox{Corn} \cdot \\ \mbox{Cauliflower} \cdot \mbox{Walnuts} \cdot \mbox{Goat Cheese} \cdot \mbox{Cilantro Lime Vinaigrette} \\ \mbox{\bf GF}$

\$55 Per Guest

ACCOMPANIMENTS

Individual Bags of Potato Chips, Chocolate Chip Cookie, Fruit ${\bf V}$ 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 - CHOOSE ONE FOR ALL GUESTS:

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 \cdot Hearts of Romaine \cdot Avocado \cdot Cherry Tomatoes

ENTREES - CHOOSE ONE FOR ALL GUESTS:

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

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

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

· Asiago Croutons V GF	Grilled Flat Iron Steak Salad \cdot Roasted Root Vegetables \cdot Grille	
Petite Arugula Salad · Shaved Manchego · Almonds · Sweet Sherry Vinaigrette V GF	Tomato · Chimichurri DF GF \$70	
	Orecchiette Pasta · Blackened Chicken · Escarole · Roasted	
Organic Greens · Apple · Candied Walnut · Smokey Blue Cheese	Peppers · Red Onion · Garlic Alfredo \$70	
· Honey Cider Vinaigrette V GF	Lemon Rosemary Chicken \cdot Shallot Mash \cdot Brussel Sprouts \cdot Maple Butter GF $ $ \$70	
DESSERTS - CHOOSE ONE FOR ALL GUESTS: Triple Chocolate Mousse Cake V GF		

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TRAY PASSED HORS D'OEUVRES Our bite-size, mouth-watering appetizers are best served during a reception to enjoy. Minimum order of 15 pieces per selection.	on prior to dinner. We offer a variety of cold and hot options for your attend
COLD SELECTIONS	WARM SELECTIONS
Watermelon Cubes · Mint · Aged Balsamic DF VGN V GF \$9.25	Avocado Egg Rolls · Sweet Chili Sauce DFV GF \$9.50 Per Piece
Per Piece	Mushroom & Truffle Risotto Wheel (gf) DF V GF \$9.50 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	Vegetable Spring Roll·Chinese Hot Mustard DFV \$9.50 Per Piece
Crows Dainy Goat Cheese · Grilled Ciahatta Crostini · Sun-Dried	Antipasto Spring Roll·Marinara Sauce DFV \$9.50 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	Shots of Tomato Bisque \cdot Truffled Grilled Cheese $\mathbf{V} \mid \$10$ Per Piece
	Spicy Chicken and Black Bean in Phyllo DF V \$10.25 Per Piece
Southwest Beef Tenderloin · Blue Corn Pancake GF \$12.50 Per	Petite Crab Beignet· Harissa Chive Aioli DF \$10.25 Per Piece
Piece Ahi Tuna Tacos · Mango-Ginger Salsa DF \$14.50 Per Piece	Bacon Wrapped Medjool Dates · Herb Goat Cheese Filling (gf) GF \$10.50 Per Piece

Smoked Salmon · Potato Galette · Chive Crème Fraîche (gf) GF \$14.50 Per Piece Lobster Medallion with Roasted Vegetables (gf) GF \$15 Per Piece	Pulled Pork Empanada · Green Chile Salsa DF \$10.50 Per Piece
	Mini Spanish Chorizo Arepa · Avocado Salsa \$10.50 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 · Tadzhik 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	CHARCUTERIE AND CHEESE DISPLAY
Roasted Artichoke Hearts · Marinated Cauliflower DF VGN V GF	Water Crackers · Sliced Baguettes · Marcona Almonds DF VGN V
Pepperoncini · Roasted Peppers · Grilled Portobello Mushrooms DF VGN V GF	Grapes · Strawberries · Honeycomb · Mostarda DF VGN V GF
	Artisan Cheeses · Cured and Dried Meats GF
Marinated Olives · Balsamic Onions · Assorted Crackers · Toasted Crostini DF VGN V	\$38 Per Guest
\$31 Per Guest	
SALSA DISPLAY	EMPANADA DISPLAY
House Made Salt & Lime Chips · Cheese Quesadillas V	Manchego Beef
Roasted Tomato Salsa · Pico De Gallo · Tomatillo Salsa · Queso Fundido · Sour Cream · Guacamole V GF \$26 Per Guest	Chicken Mole
	Southwest Grilled Vegetable V
	Chipotle Crema · Roasted Tomato Salsa · Guacamole V GF

\$32 Per Guest

MEDITERRANEAN DISPLAY Assorted Olives DF VGN V GF	SUSHI DISPLAY (SUSHI CHEF IS AVAILABLE AT \$250.00 PER HOUR)
Traditional Hummus · Tahini Dip · Tzatziki Yogurt V GF	Assorted Nigiri Sushi \cdot California Rolls \cdot Vegetable Rolls \cdot Spicy Tuna DF
Grilled Artichoke Hearts with Boursin Cheese V	Soy Sauce, Pickled Ginger & Wasabi
Warm Pita Bread · Pita Chips · Roasted Tomatoes · Marinated Feta · Dolmas · Cucumber · Dried Fruit DF VGN V	\$42 Per Guest (Based on 5 pieces per person)
\$32 Per Guest	
RAW BAR - MINIMUM 15 PIECES PER ITEM (RECOMMENT Poached White Shrimp DF GF SF \$10.50 Per Piece	NDED 3 PIECES OF EACH PER PERSON)
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	
order of (4) four selections. Minimum 25 Guests. Groups Under 25 Guests	ing selections with Chef's personally curated stations. Based on a minimum are Subject to a \$150 Surcharge.All stations are at a maximum of 90 minutes for dditional 30 minutes. * Denotes attendant required, (1) per 50 guests at \$300.00
GRILLED CHEESE	SPANISH PAELLA
Sharp White Cheddar · Fontina · Sliced Tomato V	Traditional - Saffron Rice · Spanish Chorizo · Chicken · Shrimp · Mussels · Clams DF GF

 $\textit{Vegetarian} \cdot \textit{Saffron Rice} \cdot \textit{Seasonal Vegetables} \cdot \textit{Fresh Garden}$

Herbs (Upon Request) DFVGF

\$42 Per Guest

\$33 Per Guest

Muffalata · Focaccia

Truffle · Mushroom · Swiss · Marble Rye V

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

Short Rib · Arugula · Cheddar · Blue Cheese · Sourdough

SLIDERS	FLATBREAD (PLEASE SELECT 3)
Ground Natural Beef · Caramelized Onion · Sharp Cheddar	Italian Sausage · Roasted Tomato Sauce · Mozzarella · Pepperoncini Mushroom · White Sauce · Truffle · Prosciutto · Arugula · Parmesan Maple Cauliflower · BBQ Sauce · Red Onion · Pepperjack V
Grilled Andouille Sausage · Red Cabbage and Apple Slaw · Hot Mustard · Baguette DF Buttermilk Fried Chicken · Lettuce · Butter Pickles · House 1000 Island · Brioche	
Pomme Frites DF VGN V GF	Butternut Squash· Kale· Goat Cheese· Pepitas· Olive Oil
\$39.50 Per Guest	\$37 Per Guest
PASTA (PLEASE SELECT 3)	SOUP OR SALAD (PLEASE SELECT 3)
Mushroom Ravioli · Caramelized Onions · Roasted Mushrooms · Maple Brown Butter V	Tomato Basil Soup V GF
	Butternut Squash Bisque V GF
Orecchiette Pasta · Blackened Chicken · Escarole · Roasted Peppers · Garlic Alfredo	Smooth Corn and Cheddar V GF
Bucatini · House Made Bolognese	Mixed Greens · Asparagus · Roasted Beets · Chèvre · Candied Pistachios · Port Vinaigrette V GF
Parmesan Gnocchi · Butternut Squash · Baby Kale · Lemon Sage Vegan Cream DF 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
Macaroni and Cheese · Bacon Crumble Topping (add lobster & truffle \$10 per person)	
Served with Garlic-Pesto Bread V	
\$37.50 Per Guest	
	\$26 Per Guest
SKEWER STATION (PLEASE SELECT 3)	*GRILL STATION (PLEASE SELECT 2)
Lemon Grass Chicken Satay∙ Peanut Sauce DF GF	Spice Rubbed Ribeye · Bordeaux Mushroom Sauce DF GF
Citrus Marinated Mahi Mahi · Pineapple · Jalapeño DF GF	Free Range Chicken Breast · Roasted Pineapple Barbeque Sauce DF GF
Garlic Prawn Satay · Sweet Chili Sauce DF GF	W 0 15 16 25 25 25 25 25 25 25 2

GF

Greek Seasoned Lamb Satay \cdot Cucumber Dipping Sauce \mathbf{GF}

 $\label{eq:maple_start} \textit{Maple Glazed Pork Chop} \cdot \textit{Caramelized Apple Mustard Sauce} \, \textbf{DF}$

Ginger Soy Marinated Beef · Bok Choy · Red Pepper DF GF	Salmon Steaks · Sweet and Sour Pomegranate Sauce DF GF
Roasted Root Vegetables · Balsamic Glaze DF VGN V GF	Shrimp & Scallop Skewers · Lemon Pepper Vinaigrette DF GF
\$39.50 Per Guest	Assorted Rolls · Sweet Butter V
	<i>\$50</i> Per Guest
SIDE STATION (PLEASE SELECT 2)	*CARVING STATION (PROTEINS ARE SERVED
Haricot Verts · Toasted Almonds DF V GF	WHOLE)
Grilled Broccolini · Chili DF VGN V GF	Roast Prime Rib of Beef \$600 Per 25 Guests Natural Jus · Creamed Horseradish · Petite Rolls
Rainbow Carrots · Citrus Glaze DF VGN V GF	Natural Tenderloin of Beef \$500 Per 15 Guests Madeira Sauce· Mushrooms· Grain Mustard· Petite Rolls
Sautéed Forest Mushrooms, Fresh Herbs DF VGN V GF	
Maple Roasted Sweet Potatoes DF VGN V GF	Moroccan Spiced Leg of Lamb \$525 Per 30 Guests Tzatziki · Petite Rolls
Brussel Sprouts, Caramelized Onion, Parmesan V GF	Natural Free Range Turkey \$425 Per 25 Guests Cranberry Orange Chutney · Petite Rolls
Whipped Truffle Potatoes V GF	
\$23 Per Guest	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.

\$30 per person	\$30 per person
Tequila Sunrise Cheesecake V	Guava Cheesecake V
Limoncello Mousse Cups V	Mango Mousse Cups V
Baileys Brownies V	Coco Macadamia Pineapple Bars V
Chocolate Rum Balls V	Passionfruit Tarts V
BOOZY DESSERTS	TROPICAL TEMPTATION

MINI PIE BAR	MINI DESSERTS - SELECT THREE
Chocolate Cream Pie V	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
Lemon Meringue Pie V	
Mixed Berry Pie V	
Caramel Apple Pie V	
\$30 per person	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. *Maximum 50 Guests* INCLUDES: Artisan Bread & Basil PestoFreshly 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
- Forage Mushroom Risotto · Crispy Shallots · Shaved

provided for your guest

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

Parmesan

- Asparagus, Goat Cheese, Tarragon Tart · Arugula · Olive Oil
- Jumbo Grilled Shrimp · Frise · Grilled Lemon · Crispy Garlic · Romesco Sauce
- Hand Breaded Boursin Stuffed Artichoke Hearts · Roasted Garlic Aioli · Micro Herbs
- 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
- Skuna Bay 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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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 PestoFreshly 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 DFV GF

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

Cheese Ravioli · Poached Lobster · Asparagus · Lobster Butter

Jumbo Grilled Shrimp \cdot Frisse \cdot Grilled Lemon \cdot Crispy Garlic \cdot Romesco Sauce **DF GF**

Caramelized Onion and Goat Cheese Tart \cdot Baby Greens \cdot Balsamic Reduction \mathbf{V} $\mathbf{G}\mathbf{F}$

Forest Mushroom Risotto · Grated Parmesan · Crispy Onions V

Hand Breaded Boursin Stuffed Artichoke Hearts \cdot Roasted Garlic Aioli \cdot Micro Herbs \mathbf{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 \cdot Spinach \cdot Brie \cdot Toasted Walnut \cdot Cider Vinaigrette \mathbf{V} \mathbf{GF}

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

Roasted Beet Salad \cdot BBQ Marcona Almonds \cdot Orange Segments \cdot Blue Cheese **V GF CN**

Caesar Salad \cdot Hearts of Romaine \cdot Avocado \cdot Cherry Tomatoes \cdot Asiago Croutons ${\bf V}$

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·Ricotta Polenta·Braised Greens·Orange Glazed Carrots·Apple Cider Jus **GF** | \$133

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

Lemon Thyme Mary's Chicken \cdot Smashed Fingerling Potato \cdot Snap Peas \cdot Cipollini Onion \cdot Roasted Chicken Jus **GF** | \$135

Roasted Alaskan Halibut \cdot English Pea Risotto \cdot Cherry Tomato Vinaigrette **GF** | \$145

Skuna Bay Salmon · Heirloom Tomato Tart · Asparagus Tips · Hollandaise $\mathbf{GF}\,|\,\$145$

Chilean Sea Bass · Lemon Artichoke Risotto · Asparagus · Blistered Tomato · Meyer Lemon Butter $\mathbf{GF} \mid \$150$

Seared Maine Diver Sea Scallops · Herb Lemon Risotto · Rainbow Cauliflower · Snap Peas · Tomatoes · Lemon Butter **GF** | \$145

Rack of Colorado Lamb \cdot Grilled Broccolini \cdot Roasted Tomato \cdot Brandy Demi-Glace $\mathbf{GF} \,|\, \$160$

Braised Beef Short Ribs · Creamy Polenta · Forage Mushrooms · Asparagus · Pine Nut Gremolata · Red Wine Reduction $\bf CN$ | \$140

Grilled New York Strip \cdot Truffle-Fontina Gratin \cdot Medley of Grilled Vegetables \cdot Brandy Peppercorn Sauce **GF** | \$150

Grilled Rib Eye \cdot Cheddar Potato Croquette \cdot Grilled Tomato \cdot Foraged Mushrooms \cdot Steak Sauce | \$155

Filet Mignon \cdot Truffle Creamed Potato \cdot Broccolini \cdot Onion Medley \cdot Cabernet Reduction **GF** | \$165

Demi-Glace DF GF \$165
DUO - Braised Beef Short Ribs with Sautéed Prawns \cdot Lemon-Olive Oil Mashed Potatoes \cdot Italian Greens \cdot Cabernet Reduction DF GF \$175
DUO - Petite Filet with Chilean Sea Bass · Aged Cheddar Creamed Potato · Butter Roasted Asparagus · Citrus Butter Sauce 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 \cdot Rich Espresso Cream \cdot Chocolate Ganache V
Coconut Orange Torte V

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Buffet Dinner

Treat your attendees to a variety of options with our Cher'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

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 DFVGF

- 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

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

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

Accompaniments 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

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)

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

 Pistachio Praline Bars *\$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.

Maximum 50 Guests

ITALIAN TABLE

ESTATE

Salads - Please Select Two V

Salads - Please Select Two V GF

 \bullet Citrus Avocado Salad \cdot Orange \cdot Grapefruit \cdot Fennel \cdot Herbs

Balsamic Reduction

- Panzanella Salad · Roasted Peppers · Tomatoes · Capers · Red Onion · Italian Dressing
- Arugula Salad · Basil · Melon · Prosciutto · Marcona Almonds · Aged Sherry Vinaigrette

Herb Focaccia with Extra Virgin Olive Oil and Basil Pesto 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

- · Lime Dressing
- Mixed Organic Greens · Pea Tendrils · Heirloom Carrots · Radish · Snap Peas · Lemon Tarragon Vinaigrette
- Roasted Beets · Organic Greens · Crow's Dairy Goat Cheese · Honey BBQ Marcona Almonds · Sherry Vinegar Dressing

Bowls of Olives · Artisan Bread · 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

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
Seasonal, Local Seasonal IPA, Angry OrchardCider, White Claw
Soft Drinks \$8 Each
Coke Products
Mineral & Spring Water \$8 Each
Bottled Still and Sparkling Water

LABOR CHARGES

Bartender | \$300

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

Wines

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

SPARKLING WINE & WHITES	REDS
Sparkling Domaine Chandon Brut \$65 Per Bottle	Pinot Noir, Belle Glos "Ballade", Santa Rita Hills, CA \$88 Per Bottle
Brut Rose Lucien Albrecht, Cremant D'Alsace \$68 Per Bottle	bottle
Chardonnay, Rombauer, Carneros, CA \$125 Per Bottle	Pinot Noir, J Vineyard \$128 Per Bottle
Champagne, Veuve Clicquot Yellow Label \$150 Per Bottle	Cabernet, Duckhorn Decoy \$75 Per Bottle
	Cabernet, Tunbull, Napa Village, CA \$116 Per Bottle
Chardonnay, Walt by Kathryn Hall, Sonoma, CA \$80 Per Bottle	Red Blend, The Prisoner \$130 Per Bottle
Pinot Grigio, Banfi, Le Rime, Toscana Italy \$70 Per Bottle	Red Blend, Daou "Bodyguard", Paso Robles, CA \$100 Per Bottle
Sauvignon Blanc, Cakebread \$90 Per Bottle	
Savignon Blanc Domaine De La Barbotaine, Sancerre, France \$88 Per Bottle	Malbec, Caymus Red Schooner \$120 Per Bottle
	Sangiovese, Caparzo, Rosso Di Montalcino, Toscana, CA \$72 Per Bottle

^{*}Minimum Spend per Cash Bar is \$500.

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Bar Enhancements

Transform an ordinary bar experience! Cheers!

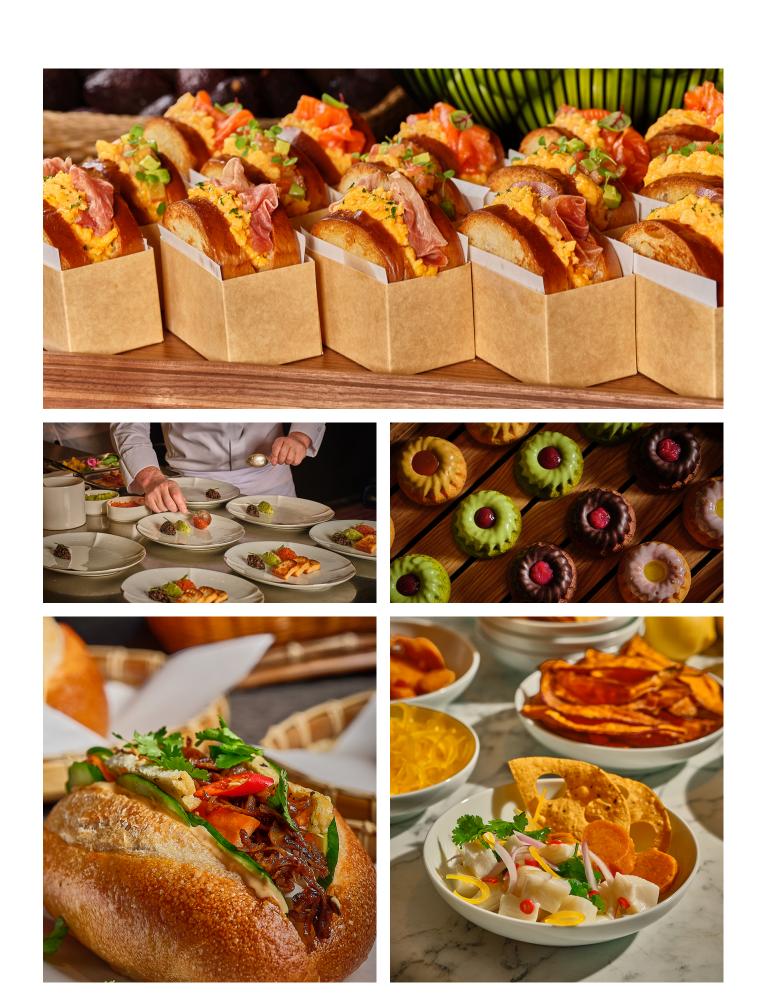
CORDIALS, COGNAC AND PORT

Amaretto di Saronno, Kahlua, Bailey's, Grand Marnier, Hennessey 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