



**TEMPE MISSION PALMS**

A DESTINATION® HOTEL



# **2019 BANQUET MENUS**

**SIXTY EAST FIFTH STREET  
TEMPE, ARIZONA 85281  
480.894.1400**

# CONFEREE DINING

## BREAKFAST BUFFET

featuring a locally-inspired menu, our chef's choice buffet includes something for everyone with classic breakfast dishes, made-to-order selections, specialty items, and continental options for light eaters

omelets - cinnamon rolls - crepes - breakfast burritos - waffles - cereals - fresh fruits – pastries  
breakfast breads - breakfast meats and much more

**\$38**

## LUNCH 'N' DINNER BUFFET

all buffets include an assortment of non-alcoholic beverages - including sodas - juices - teas - coffees

highlighting the flavors of the southwest, your guests will enjoy a wide variety of selections including soup 'n' salad bar, carving station, deli bar, delicious entrees, and desserts created uniquely for your group by our culinary team

lunch

**\$45**

dinner

**\$65**

conferee dining is a social experience for your guests, served in the cloister room with combined service for all of our conference attendees staying at **TEMPE MISSION PALMS** ask your conference services manager about making it a private event

## BREAK STATION

find out why our Break Station is the most requested and popular option for your guests loaded with variety for both beverages and snacks alike, your guests will be looking forward to discovering "what's next?" during their morning and afternoon breaks

unlimited fresh pastries - breakfast breads - gourmet coffees - fruit & yogurt - chef's special "locally-inspired" selections - individual sweets 'n' treats - Ben & Jerry's ice cream - gourmet snacks  
soda - sparkling water - tea - and much more

morning

**\$32.95**

afternoon

**\$24.95**

all-day

**\$49.95**

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# BREAKFAST CONTINENTAL

all breakfast buffets are served with continuous service of freshly brewed  
royal cup coffee, decaf and hot tea for 60 minutes  
each additional hour - **\$10** per guest

## CHOOSE ONE OF THE FOLLOWING BREAKFAST CONTINENTAL SELECTIONS

### “A” MOUNTAIN WAKE UP

fresh squeezed orange, apple and grapefruit juices  
season's best sliced fruit and berries  
assorted cereal cups with 2% and skim milk  
assorted pastries and breakfast breads  
**\$26**

### MORNING MISSION

fresh squeezed orange, apple and grapefruit juices  
season's best sliced fruit and berries  
fruit and greek yogurts, granola  
bagels with toaster station and cream cheese  
sweet butter and jams  
assorted pastries and breakfast breads  
**\$28**

### HAYDEN MILL CLASSIC

fresh squeezed orange, apple and grapefruit juices  
season's best sliced fruit and berries  
fruit and greek yogurts, granola  
steel-cut oatmeal with brown sugar, cinnamon and dried fruits  
assorted pastries and breakfast breads  
**\$30**

## BREAKFAST ENHANCEMENTS

canadian bacon, egg and cheese english muffin	chocolate banana pancakes with raspberry syrup
<b>\$7</b>	<b>\$6.5</b>
chorizo green chile breakfast burro	cinnamon orange-infused french toast
<b>\$7</b>	<b>\$7.5</b>
smoked salmon lox – capers, eggs, onions, mini bagels	assorted bagels
<b>\$11</b>	<b>\$4</b>
individual fruit yogurts	individual greek yogurts
<b>\$4</b>	<b>\$5</b>

breakfast continentals available for groups **20** or more

**\$150** surcharge for less than **20** guests

breakfast enhancements are to be guaranteed at the full guest count

all continental options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# BREAKFAST BUFFETS

all breakfast buffets are served with continuous service of freshly brewed  
royal cup coffee, decaf and hot tea for 60 minutes  
each additional hour - **\$10** per guest

## CHOOSE ONE OF THE FOLLOWING BREAKFAST BUFFET SELECTIONS

### RISE AND DINE

fresh squeezed orange, apple, grapefruit juices  
season's best sliced fruit and berries  
steel cut oatmeal with brown sugar,  
cinnamon, dried fruits  
assorted pastries and breakfast breads  
scrambled eggs with snipped herbs  
applewood smoked bacon  
potato hash

**\$41**

### MORNING AFTER

fresh squeezed orange, apple, grapefruit juices  
season's best sliced fruit and berries  
steel cut oatmeal with brown sugar,  
cinnamon, dried fruits  
assorted pastries and breakfast breads  
scrambled eggs with snipped herbs  
egg enchilada cups with green chile and cotija  
cinnamon infused pancakes  
pork sausage patties  
applewood smoke bacon  
roasted new potatoes with caramelized leeks

**\$45**

### THE HANGOVER

fresh squeezed orange, apple, grapefruit juices  
season's best sliced fruit and berries  
assorted cereal cups with 2% and skim milk  
assorted pastries and breakfast breads  
southwest chorizo scrambled eggs  
thick cut honey orange glazed ham  
biscuits and gravy  
german potato pancakes

**\$43**

### THE SOUTHERNER

fresh squeezed orange, apple, grapefruit juices  
season's best sliced fruit and berries  
shrimp and grits with tasso cream  
assorted pastries and breakfast breads  
scrambled eggs with snipped herbs  
roasted vegetable egg white fritatta  
lemon poppy seed french toast  
applewood bacon  
chicken apple sausage  
buttered hash browns

**\$48**

breakfast buffets available for groups **20** or more

**\$150** surcharge for less than **20** guests

all buffet options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

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# BREAKFAST PLATED

all plated breakfast are served with pre-set sliced seasonal fruit and baskets of fresh pastries  
freshly squeezed orange juice, coffee and hot tea service

**CHOOSE ONE OF THE FOLLOWING BREAKFAST PLATED SELECTIONS**

## **BROCCOLI AND WHITE CHEDDAR QUICHE**

individual baked pastry tart served with garlic truffle hash browns

**\$29**

## **THE MISSION BENEDICT**

chorizo and pepper jack wrapped in puff pastry  
topped with two poached eggs and cilantro hollandaise  
fried papas fritas

**\$32**

## **GREEN EGGS AND HAM**

seared canadian bacon and two poached eggs  
on a toasted english muffin and spinach hollandaise  
roasted rosemary potatoes

**\$30**

## **SONORAN SCRAMBLED EGGS**

scrambled eggs, chorizo, roasted peppers and cheddar  
served in a tortilla cup with potato hash

**\$29**

## **RASPBERRY STUFFED FRENCH TOAST**

raspberry mascarpone, corn flake crusted  
macerated berry compote

**\$32**

breakfast plated options available for groups **20** or more

**\$175** surcharge for less than **20** guests

split or choice of entrée menus, price of highest entrée will be applied to all selections

more than two selections will result in a **\$5** surcharge per guest

final count for menu selections due 72 hours (three business days) prior to event

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# BREAKS

## SNACKS 'N' BEVERAGES

<b>beverages</b>	per gallon
deluxe coffee service _____	<b>\$89</b>
flavored syrups, rock sugar sticks, sugar cubes, red hots, peppermint sticks cinnamon sticks, chocolate dipped spoons, whipped cream	
fresh brewed regular or decaffeinated coffee _____	<b>\$75</b>
gourmet hot tea _____	<b>\$69</b>
hot chocolate _____	<b>\$58</b>
iced tea with lemon _____	<b>\$64</b>
fresh squeezed juices – orange or grapefruit _____	<b>\$58</b>
cranberry, apple, v-8 or tomato juices _____	<b>\$58</b>
lemonade, pink lemonade or fruit punch _____	<b>\$52</b>
flavored water station – mixed berry, lemon lime, cucumber mint or watermelon _____	<b>\$52</b>
<b>bottled beverages</b>	per each
assorted bottled juices _____	<b>\$5</b>
aquafina bottled water _____	<b>\$5</b>
pepsi soft drinks _____	<b>\$5</b>
sparkling or mineral water _____	<b>\$7</b>
sparkling juices _____	<b>\$6</b>
individual milk – 1% and chocolate _____	<b>\$4</b>
red bull – regular, or no sugar _____	<b>\$7</b>
gatorade – assorted flavors _____	<b>\$7</b>
bottled flavored teas _____	<b>\$7</b>
<b>grab 'n' go</b>	per each
trail mix _____	<b>\$3</b>
pretzels _____	<b>\$4</b>
assorted potato chips _____	<b>\$4</b>
individual fruit yogurts _____	<b>\$5</b>
assorted granola bars _____	<b>\$4</b>
power/energy bars _____	<b>\$7</b>
sabra's hummus cups _____	<b>\$7</b>
<b>to share</b>	per guest
mixed nuts _____	<b>\$5</b>
roasted peanuts _____	<b>\$4</b>
pretzel sticks _____	<b>\$4</b>
flavored popcorn _____	<b>\$4</b>
housemade potato chips _____	<b>\$5</b>
<b>sweets 'n' eats</b>	per dozen
whole fruit – banana, apple, orange, peach and pear _____	<b>\$36</b>
assorted breakfast pastries _____	<b>\$48</b>
croissants _____	<b>\$52</b>
assorted muffins _____	<b>\$48</b>
assorted bagels and cream cheese _____	<b>\$48</b>
assorted breakfast/tea breads _____	<b>\$36</b>
assorted cookies _____	<b>\$42</b>
assorted brownies _____	<b>\$40</b>
assorted miniature desserts _____	<b>\$50</b>
chocolate dipped strawberries _____	<b>\$48</b>
assorted fun size candy bars _____	<b>\$24</b>
sliced fruit platter – serves 40/20 _____	<b>\$190/\$100</b>

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# LUNCH

## GRAB 'N' GO

chef's choice of salad, variety of assorted chips, whole fruit and chef's choice of sweets  
served with choice of bottled aquafina water or assorted pepsi products

### CHOOSE ONE OF THE FOLLOWING GRAB 'N' SELECTIONS

proudly serving "**BOAR'S HEAD**" brand deli meats

#### **BUFFALO CHICKEN**

three pepper colby jack, butter lettuce, tomato  
blue cheese dressing, tomato basil tortilla

**\$31**

#### **ROTISSERIE CHICKEN**

avocado spread, daikon sprouts, bacon  
tomato, ciabatta bun

**\$33**

#### **OVEN ROASTED TURKEY**

crow's dairy goat cheese, cranberry sherry aioli  
apple cabbage slaw, spinach tortilla

**\$32**

#### **CILANTRO TOFU**

spinach, roasted red pepper, avocado, garlic  
hummus, whole wheat bread

**\$31**

#### **ITALIAN GRINDER**

salami, ham, pepperoni, olive tapenade  
shredded lettuce and onion on focaccia

**\$34**

#### **GRILLED PORTOBELLO**

rosemary aioli, artichoke, grilled onion  
arugula, lavosh wrap

**\$30**

#### **SHAVED ROAST BEEF**

balsamic onions, boursin cheese spread  
baby kale, pretzel hoagie

**\$34**

#### **FENNEL BEET SALAD**

frizee, orange segment, blue cheese  
citrus vinaigrette

**\$30**

#### **DECONSTRUCTED**

build your own lunch box buffet

Add **\$3** per guest

up to **TWO** sandwich choices per group

each additional sandwich choice - **\$5** per guest

grab 'n' go options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

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# LUNCH

## DELI

all buffets are served with continuous service of freshly brewed royal cup iced tea

### CHOOSE ONE OF THE FOLLOWING LUNCH BUFFET SELECTIONS

#### SOUP 'N' SALAD

tossed garden green salad  
carrots, tomato, cucumber, mushrooms, onion  
white balsamic, raspberry vinaigrette, chipotle ranch

bowtie pasta, chickpea, tomato, onion, olives, torn basil, italian vinaigrette

diced fruit, walnuts, grapes, coconut, yogurt citrus dressing

chef's soup du jour

tortilla soup  
grilled chicken, roasted corn, black beans, onion, peppers, cilantro

triple chocolate brownies

miniature dessert cups  
**\$28**

#### DELI

includes the soup 'n' salad buffet

grilled vegetable platter

smokemaster ham, mesquite turkey, sliced roast beef, genoa salami  
vermont cheddar, big eye swiss, three pepper colby jack

red leaf lettuce, beef steak tomato, pickle chip, sweet onion  
pesto aioli, honey mustard, horseradish lemon aioli and red pepper aioli

chef's selection of rolls, buns and sliced breads

**\$42**

lunch buffets available for groups **25** or more

**\$200** surcharge for less than **25** guests

all buffet options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

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# LUNCH BUFFET

all buffets options are served with continuous service of freshly brewed royal cup iced tea

## CHOOSE ONE OF THE FOLLOWING LUNCH BUFFET SELECTIONS

### GRANDMA'S GARDEN

chicken noodle soup  
array of fresh lettuces and garden vegetables  
chipotle ranch, white balsamic, raspberry vinaigrette  
potato egg salad  
chicken salad  
macaroni salad  
chickpea hummus and pita  
lemon bars  
strawberry shortcake  
chocolate chip cookies  
**\$38**

### EURO TRIO

sliced tomato and mozzarella  
with torn basil and balsamic glaze  
caesar salad  
tortellini in lemon vinaigrette  
coq au vin and tagliatelle  
pork roulade with spinach, artichoke,  
sun-dried tomato and feta  
cod provencal  
roasted red potatoes  
ratatouille  
miniature tiramisu  
eclairs  
cannoli  
**\$44**

lunch buffets available for groups **25** or more

**\$200** surcharge for less than **25** guests

all buffet options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

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# LUNCH BUFFET

all buffets options are served with continuous service of freshly brewed royal cup iced tea

## CHOOSE ONE OF THE FOLLOWING LUNCH BUFFET SELECTIONS

### RIO GRANDE

tortilla soup  
southwest tossed salad with  
black bean, roasted corn, tomato,  
avocado, tortilla strips in cilantro dressing  
roasted baby seasonal vegetables  
chicken enchilada casserole  
baked pork tamales with  
creamed salsa verde  
spanish rice  
tres leches  
churros  
**\$42**

### BACKYARD BBQ

three bean beef chili  
dijon olive potato salad  
tossed garden salad with  
assorted dressings  
shredded apple braised brisket  
smoked pulled chicken  
lettuce, tomato, onion, pickle chips  
various condiments, brioche buns  
skewered corn with achiote butter  
and grated parmesan  
grilled vegetable kabobs  
with garlic chive oil  
half baked potato with cheddar,  
bacon and chive sour cream  
strawberry shortcake  
chocolate chip cookies  
cast iron peach cobbler  
and vanilla ice cream  
**\$46**

lunch buffets available for groups **25** or more

**\$200** surcharge for less than **25** guests

all buffet options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

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# LUNCH BUFFET

all buffets options are served with continuous service of freshly brewed royal cup iced tea  
**CHOOSE ONE OF THE FOLLOWING LUNCH BUFFET SELECTIONS**

## **TOMBSTONE**

tri-color tortilla chips and salsa roja  
arugula romaine salad,  
chayote, oranges, radish, avocado, tortilla strips  
and red pepper vinaigrette  
tomato cucumber salad with  
cilantro, cotija and lime honey vinaigrette  
taco station  
seasoned ground chuck  
ancho shredded chicken  
hard shells and grilled flour tortillas  
lettuce, tomato, onion, cheese, sour cream, salsa,  
olives, jalapeno and lime  
cumin scented smashed pinto beans  
hatch chile cilantro rice  
grilled watermelon  
cinnamon ducted churros  
miniature fruit tarts

**\$45**

## **THE CRUSADES**

white bean and ham with collard greens  
roasted garlic hummus and pita  
cucumber tomato salad  
with olive, feta and basil  
baby red and green romaine,  
shaved parmesan, red onion, pinenuts  
and white balsamic vinaigrette  
tarragon seared chicken with  
citrus quinoa and cucumber  
grilled swordfish with  
tomato caper relish  
roasted leg of lamb with  
curry yogurt drizzle  
grilled garden vegetable and oregano oil  
balsamic grilled mushrooms with  
cherry tomato and rosemary  
red velvet cake  
mini tarts  
lemon pistachio gelato

**\$52**

lunch buffets available for groups **25** or more

**\$200** surcharge for less than **25** guests

all buffet options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

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# LUNCH PLATED

all plated options are served with continuous service of freshly brewed royal cup iced tea

## CHOOSE ONE OF THE FOLLOWING LUNCH PLATED OPTIONS

### LP#1

pre-set chips and salsa roja

fajita chicken salad  
black bean, sweet corn, tomato, avocado  
cilantro vinaigrette

caramel flan

**\$33**

### LP#2

pre-set chips and salsa roja

chipotle lime chicken and cheese enchilada  
cumin scented beans, spanish rice triangle

strawberry tres leches

**\$35**

### LP#3

creamy pasta egg salad  
celery, pickle, pimento and parsley

honey bbq chicken  
cheesy baked potato, collard greens

apple pear tartlet

**\$38**

### LP#4

field greens salad  
tomato, cucumber, pepitas, carrot curls

rosemary seared chicken breast  
butter smashed yukon potatoes  
roasted baby squash and tomato

angel food cake and macerated berries

**\$40**

### LP#5

"spaghetti" squash salad  
ginger sesame vinaigrette

soy wasabi marinated salmon  
edamame rice pilaf, baby bok choy

pacific island fruit cake

**\$43**

### LP#6

wedge salad, shaved prosciutto, grilled  
artichoke, tomato, balsamic goat cheese vin

cast iron seared sirloin and peppercorn demi  
white cheddar spinach polenta cake  
glazed carrots

triple chocolate mousse

**\$45**

### LP#7

red green baby romaine, garlic dressing  
pecorino, pecan, anchovy

slow braised beef shortrib, grilled shrimp  
mushroom ragout, boursin whipped potatoes  
roasted brussel sprouts

four layer carrot cake

**\$56**

lunch plated options available for groups **25** or more

**\$175** surcharge for less than **25** guests

split or choice of entrée menus, price of highest entrée will be applied to all selections  
more than two selections will result in a **\$5** surcharge per guest; only one salad and dessert  
final count for menu selections due 72 hours (three business days) prior to event

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# LUNCH

## PLATED VEGETARIAN & VEGAN

all plated options are served with continuous service of freshly brewed royal cup iced tea

### CHOOSE ONE OF THE FOLLOWING LUNCH PLATED OPTIONS

Shaved Cauliflower Salad GF  
Quinoa, Tomato, Cucumber, Corn, Cactus  
Cilantro Lime Vinaigrette  
**\$35**

Vegan Black Bean Garden Burger  
Kaiser Roll, Lettuce, Onion, Tomato, Pickle  
Gluten Free Bread Available  
**\$35**

Vegan Tamales GF  
Calabacitas, Quinoa, Flax Seed, Corn, Cactus, Salsa Verde  
**\$35**

lunch plated options available for groups **25** or more  
**\$175** surcharge for less than **25** guests  
split or choice of entrée menus, price of highest entrée will be applied to all selections  
more than two selections will result in a **\$5** surcharge per guest; only one salad and dessert  
final count for menu selections due 72 hours (three business days) prior to event

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# DINNER

## BUFFET

all buffets options are served with continuous service of freshly brewed royal cup iced tea and coffee  
**CHOOSE ONE OF THE FOLLOWING DINNER BUFFET SELECTIONS**

### SANTAN

chayote bisque  
orzo salad with tomato, cucumber,  
spinach, cotija and chipotle vinaigrette  
pomegranate arugula salad,  
frizee, radish, citrus and avocado lime vinaigrette  
adobo rubbed striploin,  
pearl onions, wild mushrooms, jalapeno  
steamed spanish shellfish  
with cilantro rice  
tomatillo grilled chicken  
with oxaca, black bean salsa  
roasted tri-color potatoes  
with cilantro, grilled corn  
chorizo mac and cheese  
arizona ratatouille  
tres leches  
cinnamon caramel cheesecake  
mango mousse cake

**\$75**

### DIXIE CORRIDOR

crockpot beef and potato stew  
garbanzo beet salad  
with sweet onion vinaigrette  
blue cheese and scallion potato salad  
romaine and red cabbage salad,  
carrot, cucumber, yellow tomato, pickled onion  
honey ham with maple reduction  
butter mashed potatoes  
seared trout with black pepper cream  
bourbon wild rice pilaf  
baked chicken with cheddar rye gratin  
squash casserole with fried onions  
bacon apple green beans  
stewed cauliflower and tomato  
pineapple upside down cake  
carrot cake  
banana bread pudding

**\$69**

dinner buffets available for groups **30** or more, must be guaranteed for full guest count

**\$225** surcharge for less than **30** guests

all buffet options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# DINNER

## BUFFET

all buffets options are served with continuous service of freshly brewed royal cup iced tea and coffee  
**CHOOSE ONE OF THE FOLLOWING DINNER BUFFET SELECTIONS**

### **DIRTY HARRY**

loaded potato chowder  
blue cheese bacon salad,  
iceberg, onion, tomato and balsamic vinaigrette  
creamed corn salad,  
peas, onions, scallion, bell pepper and paprika  
pepper seared beef tenderloin  
with caramelized onion demi  
pecan crusted chicken, sweet potato hash  
cornmeal seared catfish  
with black eyed pea rice pilaf  
and lemon caper remoulade  
whole smashed and roasted red potatoes  
blackened cauliflower and buttered asparagus  
cast iron chocolate chip cookie  
dutch oven brownie  
slow-churned vanilla bean ice cream  
cherry pie

**\$78**

### **ITALIA**

italian wedding soup,  
spicy meatballs in flavored broth  
tortellini pasta salad,  
pancetta, tomato, mozzarella and basil pesto  
romaine and iceberg chopped salad with  
pepperoncini, artichoke, shaved onion, yellow tomato, oil and vinegar  
rosemary braised beef shortrib with burgundy jus  
with dijon roasted mushrooms and shallots  
chicken carbanara with bacon, peas and onions  
lemon thyme baked white fish  
with olive tapenade  
baked ziti with italian sausage  
saffron tomato risotto  
roasted baby vegetables  
chocolate flourless cake  
lemon cloud cake  
pecan mascarpone cinnamon roll

**\$78**

dinner buffets available for groups **30** or more, must be guaranteed for full guest count  
**\$225** surcharge for less than **30** guests  
all buffet options are priced for one hour of service  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# DINNER PLATED

all plated options are served with continuous service of freshly brewed royal cup iced tea and coffee

## CHOOSE ONE OF THE FOLLOWING DINNER PLATED SELECTIONS

### DP# 1

mixed green salad  
cucumber, cherry tomato  
roasted mushroom and white balsamic

pan seared chicken breast  
spinach infused smashed potatoes  
and butter glazed carrots

apple pear pie  
**\$57**

### DP#2

roasted golden beet salad  
bibb, candied walnut, goat cheese

chicken confit  
roasted fingerlings, parsnip puree  
and wilted spinach

four layer carrot cake and salted caramel  
**\$59**

### DP#3

zucchini salad  
yellow tomatoes, mint, parsley  
sweet onion and feta

slow braised beef shortrib  
white cheddar grits and watercress

triple chocolate cheesecake  
raspberry coulis  
**\$67**

dinner plated options available for groups **30** or more

**\$275** surcharge for less than **30** guests

split or choice of entrée menus, price of highest entrée will be applied to all selections  
more than two selections will result in a **\$5** surcharge per guest; only one salad and dessert  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# DINNER PLATED

all plated options are served with continuous service of freshly brewed royal cup iced tea and coffee

## CHOOSE ONE OF THE FOLLOWING DINNER PLATED SELECTIONS

### DP#4

quinoa salad

lola rosa, roasted corn

black beans and jicama

cilantro seared salmon

roasted fingerling potatoes, calabacitas, corn, green chile, chimichurri

tres leches strawberry mousse

**\$64**

### DP#5

roasted cauliflower salad

carnival cauliflower, kale

raisins, pinenuts and onions

roasted beef tenderloin

mashed potato, carrots, asparagus, red wine mushroom butter

chocolate hazelnut crunch

**\$78**

dinner plated options available for groups **30** or more

**\$275** surcharge for less than **30** guests

split or choice of entrée menus, price of highest entrée will be applied to all selections

more than two selections will result in a **\$5** surcharge per guest; only one salad and dessert

final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# DINNER

## PLATED VEGETARIAN & VEGAN

all plated options are served with continuous service of freshly brewed royal cup iced tea and coffee

### CHOOSE ONE OF THE FOLLOWING DINNER PLATED SELECTIONS

Crispy Tofu GF

Rice, Corn, Refried Beans, Salsa Roja, Pico de Gallo

**\$57**

Quinoa GF

Seared Cauliflower, Corn, Tomato, Guajillo Chile, Avocado Lime Vinaigrette

**\$57**

Portobello Mushroom GF

Quinoa, Asparagus, Spinach, Carrot, Tomato Vinaigrette

**\$57**

dinner plated options available for groups **30** or more

**\$275** surcharge for less than **30** guests

split or choice of entrée menus, price of highest entrée will be applied to all selections  
more than two selections will result in a **\$5** surcharge per guest; only one salad and dessert  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# DINNER

## PLATED DUET MENU

all plated options are served with continuous service of freshly brewed royal cup iced tea and coffee

### CHOOSE ONE OF THE FOLLOWING DINNER PLATED SELECTIONS

Roasted Pork Loin & Shrimp  
Cheddar Grits, Tasso Ham, Broccolini, Creamed Corn  
**\$57**

Pan Seared Chicken & Salmon  
Cous Cous, Spinach, Carrots, Sundried Tomato Jus  
**\$63**

Roasted Beef Tenderloin & Opah  
Mashed Potatoes, Chard, Asparagus, Sauce Choron  
**\$85**

Roasted Beef Striploin & Seabass  
Mashed Potatoes, Roasted Brussels Sprouts, Carrots, Red Wine Mushroom Butter  
**\$75**

dinner plated options available for groups **30** or more  
**\$275** surcharge for less than **30** guests  
split or choice of entrée menus, price of highest entrée will be applied to all selections  
more than two selections will result in a **\$5** surcharge per guest; only one salad and dessert  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# RECEPTION

## HORS D'OEUVRES

### HOT HORS D'OEUVRES

three cheese quesadilla triangle – chipotle aioli	<b>\$4.75</b>
cheddar, pepper jack, mozzarella in tortilla	
spanakopita	<b>\$4.50</b>
spinach, feta and herbs in phyllo	
brie and raspberry phyllo star	<b>\$5.15</b>
french brie and raspberry folded in phyllo	
roasted eggplant tortilla crisp	<b>\$5.15</b>
eggplant, onion, tomato, pinenut and feta in tortilla cup	
fig and goat cheese flatbread	<b>\$4.75</b>
fig and balsamic reduced on a swirl of goat cheese	
black bean empanada – roasted corn poblano chutney	<b>\$5.15</b>
corn, jalapeno seasoned with cilantro	
chicken and andouille phyllo star	<b>\$5.25</b>
southwest spiced chicken and andouille sausage in phyllo	
coconut crusted chicken satay – sesame peanut sauce	<b>\$5.15</b>
skewered chicken rolled in coconut	
italian sausage stuffed mushroom	<b>\$5.50</b>
zesty sausage with parmesan	
beef barbacoa taquito – avocado sour cream	<b>\$5.25</b>
onions, fresh lime, cilantro and mexican spices rolled in tortilla	
jumbo scallop in jalapeno bacon	<b>\$6.95</b>
scallop wrapped in jalapeno bacon	
cozy shrimp – sweet chile glaze	<b>\$6.75</b>
whole shrimp wrapped in spring roll wrapper	

### COLD CANAPES

brie with spicy apple and walnut	<b>\$6.95</b>
apple chutney, brie cheese and walnut on crostini	
vegetable napoleon parmesan crisp	<b>\$6.95</b>
roasted vegetables layered on parmesan crisp	
sonoran grilled chicken tortilla pinwheel	<b>\$6.95</b>
seasoned chicken, pepper and corn rolled in tortilla	
tequila lime marinated chicken with pico de gallo	<b>\$7.55</b>
marinated chicken and avocado spread on blue corn spoon	
beef tenderloin with balsamic on focaccia	<b>\$7.75</b>
tomato relish, balsamic aioli on focaccia	
sesame ahi with wasabi caviar on wonton crisp	<b>\$7.75</b>
sriracha cream, wasabi caviar on wonton	
spicy shrimp with black bean corn relish	<b>\$8.25</b>
black bean relish, cilantro lime on red corn spoon	

priced per piece, minimum of **25** pieces per order  
hors d'oeuvres are served displayed or hand passed  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# RECEPTION

## DISPLAYED PLATTERS

may not be a stand-alone meal, must be combined with additional menu items

### CHAROLA DE QUESOS

(gourmet cheese platter)

regional imported and domestic cheeses  
artesian breads and crackers

**\$400**

### CHAROLA DE VEGETALES

(vegetable crudité)

assorted garden vegetables and herbed dipping sauce

**\$375**

### BAR DE SALSA

(salsa bar)

tri-color tortilla chips, salsa roja, tomatillo salsa verde  
avocado lime puree, hatch green chile cheddar sauce

**\$375**

### CHAROLA DE CARNES

(antipasti platter)

smoked or cured meats and sausages  
grilled vegetables, olives

**\$400**

### PLATO DE FRUTAS

(seasonal fruit platter)

assortment of seasonal melons, berries and flavored yogurt

**\$250**

### BAR MEDITERRANEO

(mediterranean bar)

three flavored hummus', cucumber tzatziki, spinach artichoke dip  
artesian breads, pita and corn-infused tortilla crisps

**\$400**

each reception platter serves **40** guests

final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# RECEPTION

## COOKED TO ORDER

stations may be a self-serve station with no chef attendant  
may not be a stand-alone meal, must be combined with additional menu items

### ITALIAN PASTA STATION

- farfalle, grilled chicken, spinach, mushrooms, alfredo sauce
- penne, italian sausage, peppers, olives, torn basil marinara
- fusilli, poached shrimp, lemon juice, wine, roasted garlic, butter sauce
- herbed breadsticks, parmesan, pepper flakes and toasted pinenuts

**\$24**

### FAJITA STATION

- chipotle marinated flank steak, cilantro lime chicken
- sautéed peppers and onions, imported mexican cheese blend
- salsa roja, sour cream, guacamole, lime wedge, shredded cabbage and grilled flour tortillas

**\$24**

### SHRIMP AND SCALLOP FLAMBE STATION

- rosemary marinated shrimp served on vegetable "spaghetti" with lemon butter sauce
- chive shallot seared scallop served on frizee and wonton crisp with ginger soy drizzle

**\$32**

### BANANA FOSTERS STATION

- sliced bananas in a caramel rum sauce, served warm over vanilla ice cream
- paired with miniature desserts, cookies and brownies

**\$20**

### FARMER'S MARKET SALAD BAR

- abundant selection of lettuces and garden fresh vegetables, meats and dressings

**\$18**

### MADE TO ORDER OMELET STATION

available for breakfast add-on only

- whole eggs, egg whites, egg beaters, selection of meats and vegetables
- cheddar, pepper jack, swiss, feta, salsa roja and jalapeno

**\$24**

reception stations are available for groups **30** or more, must be guaranteed for full guest count  
**\$95** surcharge for less than **30** guests, chef attendant fee of **\$150** required  
all station options are priced for one hour of service  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# RECEPTION

## COOKED TO ORDER

stations may be a self-serve station with no chef attendant  
these stations only available for outdoor functions  
may not be a stand-alone meal, must be combined with additional menu items

### SLIDER STATION

-angus beef sliders, cheddar, caramelized onion  
-italian chicken sliders, buffalo mozzarella, roma tomato  
served with appropriate condiments

**\$22**

### QUESADILLA STATION

-ancho lime chicken, cheddar oaxaca blend, black beans, scallions, chipotle tortilla  
-adobo flank steak, pepper jack cotija blend, roasted corn, cilantro, tomato tortilla  
served with salsa roja, sour cream and avocado lime puree

**\$26**

### GOURMET GRILLED CHEESE

-smoked bbq brisket, southern cheddar mac and cheese on grilled brioche  
-vermont white cheddar, caramelized onions, maple ham, 7-grain wheat bread  
-pepper jack, avocado, shaved chicken, chile cheese brioche

**\$26**

### FRENCH TOAST AND PANCAKE STATION

available for breakfast add-on only

-cinnamon swirl brioche, grilled in citrus rum batter  
-blueberry white chocolate pancakes  
served with flavored syrups and whipped butter

**\$24**

reception stations are available for groups **30** or more, must be guaranteed for full guest count  
**\$95** surcharge for less than **30** guests, chef attendant fee of **\$150** required  
all station options are priced for one hour of service  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# RECEPTION

## CARVING STATION

may not be a stand-alone meal, must be combined with additional menu items

### VODKA SALT-CRUSTED BEEF TENDERLOIN

with cognac demi reduction

**\$22**

### ROSEMARY GARLIC PRIME RIB

served medium rare with natural pan jus, horseradish cream

**\$20**

### SMOKED CHILE RUBBED BEEF BRISKET

bourbon bbq sauce

**\$18**

### CUMIN CURRY RUBBED LEG OF LAMB

cucumber cilantro tzatziki

**\$18**

### BACON WRAPPED PORKLOIN

apple walnut chutney

**\$16**

### FENNEL CITRUS ROTISSERIE TURKEY

brandy orange reduction

**\$16**

### LEMON THYME SMOKE SALMON

chervil cucumber relish

**\$18**

### PINEAPPLE GLAZED SPIRAL HAM

rosemary cranberry jam

**\$16**

carving stations are available for groups **30** or more, must be guaranteed for full guest count  
**\$95** surcharge for less than **30** guests, chef attendant fee of **\$150** required  
all station options are priced for one hour of service  
final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# RECEPTION PACKAGES

**BUILD YOUR OWN RECEPTION PACKAGE**

**PRICE BASED ON TWO PIECES PER GUESTS**

**PLEASE CHOOSE FROM THE LISTS BELOW**

## **DELUXE PACKAGE**

two cold canapes  
three hot hors d'oeuvres  
one displayed platter

**\$50**

## **VIP PACKAGE**

three cold canapes  
three hot hors d'oeuvres  
two displayed platter  
one action station

**\$83**

### **COLD CANAPES**

seared beef tenderloin with balsamic on focaccia  
antipasti stack on brioche  
smoked salmon pinwheel  
spicy shrimp and candied pineapple  
toasted macadamia nut crusted goat cheese  
red and yellow tomato bruschetta

### **HORS D'OEUVRES**

teriyaki beef satay  
sesame chicken satay  
grilled chicken and vegetable kabob  
machaca beef burrito  
vegetable spring roll  
spinach artichoke tortilla crisp  
three cheese quesadilla triangle

### **PLATTERS**

gourmet cheese platter  
vegetable crudité  
seasonal fruit platter  
salsa bar  
antipasti platter

### **ACTION STATION**

slider station  
quesadilla station  
gourmet grilled cheese  
banana fosters station  
farmer's market salad bar

reception packages are available for groups **30** or more, must be guaranteed for full guest count

**\$95** surcharge for less than **30** guests

chef attendant fee of **\$150** required for vip package

all station options are priced for one hour of service

final count for menu selections due 72 hours (three business days) prior to event

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# BARS 'N' BEVERAGES

## INDIVIDUAL CONSUMPTION PRICING

### HOST BAR PRICES

house wine	<b>\$7.00</b>
house spirits	<b>\$7.00</b>
premium spirits	<b>\$9.00</b>
domestic beer	<b>\$6.00</b>
imported beer	<b>\$7.00</b>
premium wine	<b>\$10.00</b>
bottled spring water	<b>\$7.00</b>
soft drinks	<b>\$5.00</b>
bottled water	<b>\$5.00</b>

### CASH BAR PRICES\*

house wine	<b>\$8.00</b>
house spirits	<b>\$8.00</b>
premium spirits	<b>\$10.00</b>
domestic beer	<b>\$7.00</b>
imported beer	<b>\$8.00</b>
premium wine	<b>\$11.00</b>
bottled spring water	<b>\$7.00</b>
soft drinks	<b>\$5.00</b>
bottled water	<b>\$5.00</b>

priced per drink

\*cash bar pricing includes service charge and tax

## SPECIALTY BEVERAGES

mission palms margarita	<b>\$160.00</b>	gallon
bloody mary	<b>\$160.00</b>	gallon
screwdriver	<b>\$160.00</b>	gallon
mimosa	<b>\$160.00</b>	gallon
champagne punch	<b>\$160.00</b>	gallon
domestic beer keg	<b>\$440.00</b>	half barrel
imported beer keg	<b>VARIES</b>	half barrel
craft beer keg	<b>VARIES</b>	half barrel

## WE PROUDLY OFFER THE FOLLOWING

### HOUSE WELL

vodka	smirnoff
gin	beefeater
scotch	dewars white
bourbon	evan williams
tequila	el jimador
rum	bacardi
brandy	e&j
whiskey	jameson
house wine	canyon road

### PREMIUM WELL

vodka	ketel one
gin	plymouth
scotch	glenfiddich
bourbon	jack daniels
tequila	herredura & patron
rum	banks 5
brandy	martel vs
whiskey	red breast 12yr
premium wine	chateau souverain

Bartender fee of **\$100**

*A taxable service charge of 25% and applicable sales tax will be added to the menu prices*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# TERMS 'N' CONDITIONS

## FOOD AND BEVERAGE

- the state of arizona regulates the sale and service of alcoholic beverages
- the **TEMPE MISSION PALMS** is responsible for the administration of these regulations
- the **TEMPE MISSION PALMS** is the sole provider of all food and beverage served on the premises
- it is the law to serve only those patrons 21 years and older and we may refuse service to any guest without proper identification
- all food and beverage is subject to the prevailing service charge and applicable taxes; the current service charge is 25%
- all menus and pricing are subject to change

## FOOD AND BEVERAGE MINIMUMS

- a food and beverage minimum at the **TEMPE MISSION PALMS** varies due to event site and number of guests in attendance
- the minimum requirements do not include the service charge or applicable taxes
- when guest counts are under 20 for breakfast, under 25 for lunch, and under 30 for dinner, an additional surcharge will apply
- split or choice of entrée selections for plated functions will be charged at the price of highest entrée
- a maximum of two selections is permitted, additional selections will incur a surcharge of **\$5.00** per guest

## GUARANTEE

- please inform your conference services manager of the number of guests attending your event no later than 72 hours (three business days) prior to the event
- after that time, a count may increase but it cannot decrease
- if a guarantee increases the day of the event, the **TEMPE MISSION PALMS** will provide all guests with any food and beverage, but no guarantees to the exact menu selection
- if the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee

## PAYMENT TERMS

- a non-refundable deposit is required at the time of contract
- fifty percent (**50%**) of the total payment is due in a schedule of three or less payments; set-up to be paid prior to the event
- the final payment is due no less than 72 hours (three business days) prior to the event
- a complete and signed credit card authorization form must be on file for any remaining balance

# POLICIES 'N' PROCEDURES

**ALL FOOD AND BEVERAGE FUNCTIONS WILL INCLUDE A  
TAXABLE 25% SERVICE CHARGE PLUS APPLICABLE SALES TAX**

## **CONTINENTAL BREAKFAST**

- available for groups **20** or more, **\$150** surcharge for less than **20** guests
- priced on one hour of service, add **\$10** a guest for each additional hour
- breakfast enhancements are guaranteed at the full guest count
- final count for menu selections due 72 hours (three business days) prior to event

## **BREAKFAST BUFFETS**

- available for groups **20** or more, **\$150** surcharge for less than **20** guests
- priced for one hour of service, add **\$10** a guest for each additional hour
- final count for menu selections due 72 hours (three business days) prior to event

## **BREAKFAST PLATED**

- available for groups **20** or more, **\$175** surcharge for less than **20** guests
- split or choice of entrée menus, price of highest entrée will be applied to all selections
- more than two selections will result in a **\$5** surcharge per guest
- final count for menu selections due 72 hours (three business days) prior to event

## **SPECIALTY IN-ROOM BREAKS**

- available for groups **20** or more, **\$150** surcharge for less than **20** guests
- priced on 30 minutes of service, add **\$5** a guest for each additional 15 minutes
- breaks are guaranteed at the full guest count
- final count for menu selections due 72 hours (three business days) prior to event

## **LUNCH BUFFETS – GRAB 'N' GO**

- choice of up to **TWO** types of sandwiches per group, each additional sandwich choice - **\$5** per guest
- priced for one hour of service
- final count for menu selections due 72 hours (three business days) prior to event

## **LUNCH BUFFETS**

- available for groups **25** or more, **\$200** surcharge for less than **25** guests
- priced for one hour of service, add **\$15** a guest for each additional hour
- final count for menu selections due 72 hours (three business days) prior to event

## **LUNCH PLATED**

- available for groups **25** or more, **\$175** surcharge for less than **25** guests
- split or choice of entrée menus, price of highest entrée will be applied to all selections
- more than two selections will result in a **\$5** surcharge per guest; only one salad and dessert
- final count for menu selections due 72 hours (three business days) prior to event

# POLICIES 'N' PROCEDURES

**ALL FOOD AND BEVERAGE FUNCTIONS WILL INCLUDE A  
TAXABLE 25% SERVICE CHARGE PLUS APPLICABLE SALES TAX**

## **DINNER BUFFET**

- available for groups **30** or more, **\$225** surcharge for less than **30** guests
- buffets are guaranteed for full guest count
- priced for one hour of service, add **\$20** a guest for each additional hour
- final count for menu selections due 72 hours (three business days) prior to event

## **DINNER PLATED**

- available for groups **30** or more, **\$275** surcharge for less than **30** guests
- split or choice of entrée menus, price of highest entrée will be applied to all selections
- more than two selections will result in a **\$5** surcharge; only one salad and dessert
- final count for menu selections due 72 hours (three business days) prior to event

## **RECEPTION – HORS D'OEUVRES**

- priced per piece, minimum of **25** pieces per order
- hors d'oeuvres are served displayed or hand-passed

## **RECEPTION – ACTION STATIONS**

- may not be a stand-alone meal, must be combined with additional menu items
- available for groups **30** or more, **\$95** surcharge for less than **30** guests
- action stations are guaranteed for full guest count
- chef attendant fee of **\$150** required
- priced for one hour of service, add **\$20** a guest for each additional hour
- final count for menu selections due 72 hours (three business days) prior to event

## **RECEPTION – PACKAGES**

- available for groups **30** or more, **\$95** surcharge for less than **30** guests
- packages are guaranteed for full guest count
- chef attendant fee of **\$150** required
- priced for one hour of service, add **\$20** a guest for each additional hour
- final count for menu selections due 72 hours (three business days) prior to event

## **CHEF ATTENDED ACTION STATIONS**

- chef fee of **\$150**

## **BANQUET BARS**

- bartender fee of **\$100**

## **CAKE CUTTING**

- cake cutting fee of **\$2.00** per guest