



CONFERENCE
DINING

Menu



EST 1976

THE SCOTTSDALE

RESORT AT McCORMICK RANCH

Conference Dining Menu Overview

FOOD AND BEVERAGE PACKAGES

COMPLETE MEETING PACKAGE (CMP)

- Breakfast Buffet I All Day Break Station I Lunch I Dinner
- *Dinner selections: Plated for less than 50 guests I Buffet 50+ guests

MODIFIED MEETING PACKAGE (MMP)

- Breakfast Buffet I All Day Break Station I Lunch Buffet

DAY MEETING PACKAGES (DMP #1-5)

- DMP #1- Breakfast Buffet I AM Break Station Only
- DMP #2- Lunch Buffet I PM Break Station Only
- DMP #3- AM Break Station I Lunch Buffet
- DMP #4- AM Break Station I Lunch Buffet I PM Break Station
- DMP #5- Breakfast Buffet I AM Break Station I Lunch Buffet

FOOD AND BEVERAGE PACKAGE DETAILS

- Private space surcharge, outside of Vista Verde: Breakfast \$15 per person I Lunch \$20 per person I Dinner \$25 per person
- A box lunch surcharge (currently \$15++) will be added for a substitution of the package lunch buffet.
- Conference dining buffets are not a private service. All conference dining buffets are combined seating for all guests participating in conference dining.
- If banquet menus are chosen by the client, surcharges will be based on menu selection.
- Reception charges are additional and alcohol is not included.
- A credit will be allotted to the group if a meal is scheduled off-site vs. at the property: Lunch \$15 per person I Dinner \$25 per person
- Please inform your event planning manager of the number of guests attending your event no later than 72 business hours prior to the event. After that time a count may increase but it cannot decrease.
- If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.
- The Resort agrees to prepare food for attendance no greater than 3% over the guarantee.
- Standard service times are 30 minutes for breaks and receptions, 60 minutes for breakfasts, lunches and dinners. Any extensions will be billed at: Breakfast - \$8 per person, Lunch and receptions - \$10 per person and Dinner -\$15 per person
- All quoted food, beverage and other prices are subject to a 26% service charge and applicable sales tax. Please note that service charges are taxable based upon Arizona State tax regulations.

Conference Dining Menu Overview

FOOD AND BEVERAGE TERMS AND CONDITIONS

- The State of Arizona regulates the sale and service of alcohol beverages.
- It is the law to serve only those patrons 21 years and older and we may refuse service to any guest without proper identification.
- The Chef reserves the right to customize and revise the menu selection at any time.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- All service prices are subject to a taxable service charge and applicable sales taxes.
- Buffets are based on 1 hour of service for breakfasts, lunches and dinners. For each additional hour of buffet service, please refer to the following fees:

FOOD AND BEVERAGE SPECIAL REQUESTS

- We strive to meet all special dietary requirements; please inform your Event Planning Manager.

PUBLIC AND MEETING FUNCTION SPACE

- Registration and Hospitality Desks- In order to maintain an ambiance acceptable to all Resort guests, registration and hospitality desks will be located in the designated group hospitality area or event function space. Registration and hospitality desks will not be placed in lobby areas.
- Signage – The Resort must approve all group signage prior to posting in any public area. Handwritten flip charts, easels and directional signs are not permitted in any public area. The resort provides “Sign Holders” for public areas. Signage may also be acquired from the Resort to meet Resort requirements at \$20 and up per sign. Please inquire with your Event Planning Manager for sign measurements and/or to purchase signs from the hotel.
- Exhibits and Displays –An Exhibit Services Package is required for all Trade Shows and includes Conference Host Services and General Cleaning Services of the Exhibit Hall and Aisles. Packages for these services start at \$500 and can be arranged through your Event Planning Manager.
- Damages – Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or truss is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.
- Cancellations- Please refer to your Sales contract for Food and Beverage cancellations fees.
- Please refer to your sales contract and inquire with your Event Planning Manager for any changes to your contracted meeting space.

Conference Dining Menu Overview

AUDIO VISUAL PACKAGE DETAIL

PSAV is our in-house highly trained Audio Visual partner and can provide you with the latest in technical equipment along with experienced service technicians. The audio visual grid illustrated below is an overview of the AV inclusions based on the number of attendees for the package program.

EQUIPMENT	NUMBER OF ATTENDEES				
	1-24	25-150	151-250	251-300	301+
Easel	0	2	4	8	8
Flipchart	2	4	6	8	8
Riser	0	1	3	4	5
Podium Microphone Package*	1	1	3	4	5
Client Support Package**	1	N/A	N/A	N/A	N/A
Breakout LCD Package***	N/A	1 low lumens	2	3	4

Includes podium, wired podium microphone, 4 channel audio mixer

**Includes front projection tripod or drop down screen, skirted cart, all cables and cords

***Includes a breakout LCD projector, front projection tripod or drop down screen, skirted cart, all cables and cords

PSAV is an extension of the Scottsdale Resort at McCormick Ranch resort's staff. Their ability to work in coordination with other departments will ensure successful events. They are required to be on site and accessible for any last minute needs or emergency support. Should you consider contracting with another audiovisual organization, a fee equal to 20% of the equipment rental price for similar equipment available from the on-site audiovisual provider, PSAV, will be charged. This fee covers the costs of the Scottsdale Resort at McCormick Ranch on-site audiovisual technicians to be on property and available to assist with any last minute assistance or emergency support. Should PSAV be utilized in a support role, consideration will be given to waiving or reducing this charge.

Conference Dining Menu Overview

SHIPPING AND RECEIVING

- All materials and boxes shipped to the resort must be clearly marked with the group name, event date and Event Planning Manager's name.
- Package handling fees will apply to all materials and boxes sent to the resort and those requiring return shipment. Please refer to your contract for details.

SPECIAL SERVICES

- Special Services can be contacted directly at (480) 596-7490.
- The Resort reserves the right to require security to monitor certain events at the expense of the group.
- Arrangements for hired additional security for your event or conference can be made directly with Event Planning Manager.
- Entertainment – Noise ordinances require that all outdoor amplified music must conclude at 10PM and those conducted before 5PM must be approved prior to group's arrival by resort management. The resort reserves the right to manage noise levels to ensure a tranquil and peaceful environment for all guests both outdoors and in the event space.
- Open flames are not allowed indoors. Outdoor events that are moved indoors due to inclement weather and have open flame stations will need to be modified.
- Approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Event Planning Manager.
- In the event that we are faced with inclement weather on the day a group has scheduled an outdoor event, a "weather call" is made together between the Meeting Professional and Event Planning Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.
- For evening events, weather calls are made no later than 1:00 PM.
- For morning events, weather calls must be made the night before no later than 7:00 PM.
- For afternoon events, weather calls must be made no later than 7:00 AM.
- Lost and Found – The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client's function. All guests are directed to the following website for items misplaced while on property:
www.ileftmystuff.com (Client ID 40430)



Breakfast

Breakfast

DAY ONE

Orange & grapefruit juices
Assorted cold cereals
Granola
Soy, skim, 2% milk

Assorted flavored yogurts
Sliced fresh seasonal fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jam and butter

Scrambled eggs

Herb roasted red bliss potatoes
Applewood smoked bacon
Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakfast

DAY TWO

Orange & grapefruit juices
Assorted cold cereals
Granola
Soy, skim, 2% milk

Assorted flavored yogurts
Sliced fresh seasonal fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jam and butter

Scrambled eggs

Yukon gold potatoes, fresh garlic and herbs
Applewood smoked bacon
Breakfast sausage link

Steel cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakfast

DAY THREE

Orange & grapefruit juices
Assorted cold cereals
Granola
Soy, skim, 2% milk

Assorted flavored and greek yogurts
Sliced fresh seasonal fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jam and butter

Scrambled eggs

Roasted fingerling potatoes
Applewood smoked bacon
House made chorizo, ranchero sauce

Buttermilk pancakes, fresh blueberries, warm maple syrup

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakfast

DAY FOUR

Orange & grapefruit juices

Assorted cold cereals

Granola

Soy, skim, 2% milk

Assorted flavored and greek yogurts

Sliced fresh seasonal fruit

Dried fruits and nuts

Hard-boiled eggs

Breakfast breads and muffins

Sliced breads

Jam and butter

Scrambled eggs

Herb roasted red bliss potatoes

Applewood smoked bacon

Chicken apple sausage

Steel cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakfast

DAY FIVE

Orange & grapefruit juices

Assorted cold cereals

Granola

Soy, skim, 2% milk

Assorted flavored and greek yogurts

Sliced fresh seasonal fruit

Dried fruits and nuts

Hard-boiled eggs

Jam and butter

Breakfast breads and muffins

Sliced breads

Scrambled eggs

Yukon gold potatoes, fresh garlic and herbs

Applewood smoked bacon

Breakfast sausage

Texas french toast, warm maple syrup

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakfast

DAY SIX

Orange & grapefruit juices
Assorted cold cereals
Granola
Soy, skim, 2% milk

Assorted flavored and greek yogurts
Sliced fresh seasonal fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jam and butter

Scrambled eggs

Roasted fingerling potatoes
Applewood smoked bacon
House made chorizo, ranchero sauce

Steel cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakfast

DAY SEVEN

Orange & grapefruit juices

Assorted cold cereals

Granola

Soy, skim, 2% milk

Assorted flavored and greek yogurts

Sliced fresh seasonal fruit

Dried fruits and nuts

Hard-boiled eggs

Breakfast breads and muffins

Sliced breads

Jam and butter

Scrambled eggs

Herb roasted red bliss potato

Applewood smoked bacon

Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakfast

DAY EIGHT

Orange & grapefruit juices
Assorted cold cereals
Granola
Soy, skim, 2% milk

Assorted flavored yogurts
Sliced fresh seasonal fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jam and butter

Scrambled eggs

Herb roasted red bliss potatoes
Applewood smoked bacon
Chicken apple sausage

Steel cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets with assorted toppings

Royal Cup coffee and assorted teas



Breakstations

*Our state of the art break stations feature a **rotating selection** of items similar to those listed below.
Please note that these breaks are not designed to be a breakfast substitute.*

General Store, Trading Post & McDowell Mercantile Morning Refreshments 7:30a to 11:30a

breakfast breads and pastries: strawberry lattice, apple coronets, banana muffins, pecan chocolate chip coffee cake, cream cheese plait, pineapple strudel, cherry lattice, zucchini nut bread, raspberry claw, cranberry twist, pecan plains, assorted scones
fresh bagels served with butter, jam and cream cheese
whole fresh fruit, sliced melons and seasonal fruits
hard boiled eggs
individual plain, flavored and greek yogurts
yogurt parfaits
assorted juices, still and sparkling waters
milk, gatorade, soft drinks and iced tea
royal cup coffee and assorted teas

General Store, Trading Post & McDowell Mercantile Afternoon Refreshments 1p to 4:30p

warm house made cookies, ice cream bars
individual sweets and treats: miniature candy bars, snacks, crackers and mixed nuts
display platters: fresh vegetable crudité, charcuterie and cheese, deviled eggs, grilled vegetables with smoked & cured meats
afternoon specialties: Asian tempura chicken, mini pizzas, mini corn dogs, mini burritos, tamale bites, pretzel bites
assorted individually bagged snacks
individual fruit yogurts, chocolate and vanilla puddings, whole fresh fruit
assorted juices, still and sparkling waters
milk, gatorade, soft drinks
royal cup coffee and assorted teas

General Store, Trading Post & McDowell Mercantile All Day Refreshment Break Station 7:30a to 11:30a and 1p to 4:30p





Lunch

Lunch

DAY ONE

Iceberg lettuce salad with ranch and balsamic dressings
Red and green cabbage coleslaw, poppy seed dressing
Grilled vegetable platter with tofu

From the deli

Honey smoked ham and oven-roasted turkey breast
Sliced swiss, american and cheddar cheeses
Lettuce, tomato, onion, banana peppers
Mustard, mayonnaise, relish and creamy horseradish
Assorted breads and rolls
House made potato chips

Action station

Traditional reuben sandwiches
Hot pastrami, swiss cheese, whole grain mustard, relish, sauerkraut, coleslaw

Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks



Lunch

DAY TWO

Hearts of romaine, caesar dressing, parmesan cheese, herb croutons

Antipasto salad

Toy-boxed tomato, pearl mozzarella, basil balsamic vinaigrette

Grilled tuscan chicken, lemon caper butter

Pan-seared salmon, tomatoes, onions, mediterranean olives

Action Station

Sautéed penne pasta

Three cheese sauce and tomato sauce

Green beans provençale

Garlic bread

Pastry chef's choice of desserts

Ibis Moon iced tea or soft drinks



Lunch

DAY THREE

Romaine and iceberg lettuce salad, Italian and ranch dressings
Three bean salad, cilantro lemon dressing
Tomato, onion and cucumber salad, feta cheese dressing

Herb roasted airline chicken, natural jus
Grilled shrimp scampi

Action station
Bourbon cured honey bone-in ham
Whole grain mustard, onion glaze

Root vegetable medley
Assorted rolls, whipped butter

Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks



Lunch

DAY FOUR

Organic mixed greens, ranch and balsamic dressings
Pearl couscous and vegetable salad
Fresh seasonal fruit salad

Herb-rubbed sirloin, natural jus, creamy horseradish
Baked fresh market catch, tarragon sauce

Carving station

Rosemary roasted turkey breast
Mushroom and sage dressing, cranberry sauce

Steamed green beans and carrots
Assorted rolls, whipped butter

Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks



Lunch

DAY FIVE

Butter lettuce and lolla rossa, maple chardonnay dressing
Pasta salad with sweet herbs, tomato, lemon garlic oil
Tossed vegetable salad

Asian style soy beef, fresh broccoli and peppers
Sweet chili seared salmon
Thai style paneer

Action station
Asian chicken
Prepared to order with orange sauce & general sauce, green onions

Asian style noodles with peas, carrots, beans, eggs
Steamed mixed vegetables

Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks



Lunch

DAY SIX

Organic mixed greens and iceberg with cilantro jalapeno and ranch dressings
Jicama, mango and roasted corn salad, chili vinaigrette
Fresh seasonal fruit salad

Bonito's cheese enchiladas, chili salsa roja
Tequila and chipotle marinated pulled chicken
Beef machaca
Salsa fresca, avocado cream, mexican four cheeses

Action station
Fresh guacamole made to order
Avocados, tomatoes, onions, jalapeño, lime, garlic
Corn tortilla chips

Mini flour tortillas
Spanish rice, refried beans
Oven roasted vegetables

Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks



Lunch

DAY SEVEN

Tossed salad with ranch and balsamic
Green apple jicama salad, chili vinaigrette

Pulled pork, BBQ sauce, Kaiser Roll
Beer-batter alaskan cod fillet, tartar sauce

Action station

Chicken wings tossed to order
Buffalo sauce, asian sauce, BBQ sauce
Blue cheese, green onion, celery sticks

Corn on the cob
Spicy waffle fries

Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks



Lunch

DAY EIGHT

Action Station

Tossed to order: iceberg and romaine lettuces
Tomatoes, celery, roasted corn, green scallions, carrots, radishes
Ranch & raspberry vinaigrette

Red and green cabbage coleslaw, poppy seed dressing
Penne pasta salad, roasted red pepper and sundried tomato

Chef's creation wrap board:

Turkey wrap – lettuce, tomato, bacon, provolone, cranberry relish, sundried tomato tortilla

Honey ham wrap - lettuce, tomato, swiss cheese, honey mustard, spinach tortilla

Grilled vegetable - lettuce, beans, sundried tomato hummus pesto, whole wheat tortilla

Mustard, mayonnaise, relish

Potato chips

Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks



Lunch

GRILL LUNCH

Romaine and iceberg lettuces, cilantro lemon vinaigrette
Fully loaded potato salad
Tomato, onion, cucumber salad, feta cheese dressing

On The Grill

Hamburgers, cheeseburgers, garden burgers
Grilled chicken breast, grilled hot dogs

Lettuce, tomato, onion, pickles
Mustard, mayonnaise, ketchup
Hamburger and hot dogs buns
Tater tots

Cookies, brownies, blondies

Ibis Moon iced tea or soft drinks

Based upon final guarantee numbers - our outdoor grill menu option may be available
in conjunction with Vista Verde conference dining





Dinner

Dinner

DAY ONE PLATED

Blue Sky Farms' mixed green salad
Roasted vegetable, herb balsamic vinaigrette

Entrées: Choice of one

Braised short ribs
Cabernet reduction
or

Grilled chicken breast
Arizona honey and thyme emulsion
or

Potato gnocchi
Sage butter sauce

Sweet potato mash
Oven roasted vegetables
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY ONE BUFFET

Blue Sky Farms' mixed green salad
Roasted vegetable, herb balsamic vinaigrette

Action station
Braised short ribs
Cabernet reduction

Grilled chicken breast
Arizona honey and thyme emulsion

Potato gnocchi
Sage butter sauce

Sweet potato mash
Oven roasted vegetables
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas



Plated <50 guests | Buffet >50 guests

Dinner

DAY TWO PLATED

Tossed garden greens
Julienne carrots, teardrop tomatoes, cheddar cheese
White balsamic vinaigrette

Entrées: Choice of one

Grilled flat Iron steak
Fig balsamic reduction

or

Grilled chicken breast
Citrus butter sauce

or

Vegetable lasagna Napolitano
Italian tomato sauce
Parmesan reggiano

Au gratin potatoes
Sautéed green beans and red bell peppers
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY TWO BUFFET

Tossed garden greens
Julienne carrots, teardrop tomatoes, cheddar cheese
White balsamic vinaigrette

Grilled flat iron steak
Fig balsamic reduction

Grilled chicken breast
Citrus butter sauce

Vegetable lasagna Napolitano
Italian tomato sauce
Parmesan reggiano

Au gratin potatoes
Sautéed green beans and red bell peppers
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas



Plated <50 guests | Buffet >50 guests

Dinner

DAY THREE PLATED

Wedge salad
Iceberg lettuce, applewood smoked bacon
Blue cheese crumbles, ranch dressing

Entrées: Choice of one
Mesquite honey fried chicken
Homemade gravy
or
Alaskan cod fish 'n fries
Malt vinegar
Tarragon tartar sauce
or
Vegetable wellington
Basil tomato sauce

Yukon gold mashed potato
Sautéed broccoli
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY THREE BUFFET

Wedge salad
Iceberg lettuce, applewood smoked bacon
Blue cheese crumbles, ranch dressing

Mesquite honey fried chicken
Homemade gravy

Alaskan Cod Fish 'N Fries
Malt vinegar
Tarragon tartar sauce

Action station
Yukon gold and sweet mashed potato bar
Bacon, chives, sour cream cheddar cheese

Fresh vegetables with basil tomato sauce
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas



Dinner

DAY FOUR PLATED

Baby spinach salad
Strawberries, candied pecans, feta cheese
Aged balsamic vinaigrette

Entrées: Choice of one

Grilled sirloin steak
Foraged mushroom reduction
or
Pan-seared seasonal catch
Herb tomato ragoût
or
Spinach and cheese tortellini
Alfredo sauce

Grilled asparagus
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY FOUR BUFFET

Baby spinach salad
Strawberries, candied pecans, feta cheese
Aged balsamic vinaigrette

Grilled sirloin steak
Foraged mushroom reduction

Pan-seared seasonal catch
Herb tomato ragoût

Action Station
Spinach and cheese tortellini
Alfredo sauce

Grilled asparagus
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas



Plated <50 guests | Buffet >50 guests

Dinner

DAY FIVE PLATED

Sea salt baked golden beet salad
Arugula, shaved fennel, crumbled goat cheese
Citrus honey vinaigrette

Entrées: Choice of one

Grilled pork chop
Cipollini onion jus
or
Roasted free range chicken breast
Lemon herb sauce
or
Ratatouille
Smoked tomato ragoût
Buffalo mozzarella

Herb roasted fingerling potatoes
Sautéed seasonal vegetables
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY FIVE BUFFET

Sea salt baked golden beet salad
Arugula, shaved fennel, crumbled goat cheese
Citrus honey vinaigrette

Carving Station
Oven-roasted pork loin
Cipollini onion jus

Roasted free range chicken breast
Lemon herb sauce

Grilled ratatouille
Smoked tomato ragoût
Buffalo mozzarella

Herb roasted fingerling potatoes
Sautéed seasonal vegetables
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas



Plated <50 guests | Buffet >50 guests

Dinner

DAY SIX PLATED

Baby green salad
Julienne tomatoes, kalamata olives, pine nuts
Creamy avocado and chive dressing

Entrées: Choice of one

Sautéed garlic shrimp
Garlic butter

or

Roasted free range chicken breast
Chardonnay sauce

or

Broccoli, cauliflower capellini pasta
Fresh herbs, beurre blanc, toasted almonds

Green rice

Grilled artichokes and oven-roasted tomatoes
Freshly baked rolls and butter

Dessert

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY SIX BUFFET

Baby green salad
Julienne tomatoes, kalamata olives, pine nuts
Creamy avocado and chive dressing

Action station
Sautéed garlic shrimp
Garlic butter

Roasted free range chicken breast
Chardonnay sauce

Broccoli, cauliflower capellini pasta
Fresh herbs, beurre blanc, toasted almonds

Green rice

Grilled artichokes and oven-roasted tomatoes
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal cup coffee and assorted teas



Plated <50 guests | Buffet >50 guests

Dinner

DAY SEVEN PLATED

Arizona greens, blackberries, toasted almonds
Local goat cheese, citrus vinaigrette

Entrées: Choice of one

Grilled flat iron
Peppercorn teriyaki glaze

or

Grilled fresh catch
Saffron beurre blanc

or

Baked breaded eggplant
Heirloom tomato marinara
Fresh mozzarella

Grilled vegetables
Roasted red bliss potatoes
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY SEVEN BUFFET

Arizona greens, blackberries, toasted almonds
Local goat cheese, citrus vinaigrette

Grilled flat iron
Peppercorn teriyaki glaze

Grilled fresh catch
Saffron beurre blanc

Baked breaded eggplant
Heirloom tomato marinara
Fresh mozzarella

Grilled vegetables
Roasted red bliss potatoes
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas



Plated <50 guests | Buffet >50 guests

Dinner

DAY EIGHT PLATED

Kalette and farro salad
Herb citrus vinaigrette

Entrées: Choice of one

Oven-roasted pork tenderloin
Caramelized shallots
Grain mustard reduction

or

Beer can chicken
Lemon tarragon sauce

or

Vegetable lasagna Napolitano
Marinara sauce
Parmesan reggiano

Roasted new potatoes
Sautéed vegetables
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas

DAY EIGHT BUFFET

Kalette and farro salad
Herb citrus vinaigrette

Carving station
Oven-roasted pork tenderloin
Caramelized shallots
Grain mustard reduction

Beer can chicken
Lemon tarragon sauce

Vegetable lasagna Napolitano
Marinara sauce
Parmesan reggiano

Roasted new potatoes
Sautéed vegetables
Freshly baked rolls and butter

Pastry chef's choice of desserts
Royal Cup coffee and assorted teas



Plated <50 guests | Buffet >50 guests