


WESTWARD LOOK
WYNDHAM GRAND RESORT & SPA
The Soul of the Southwest

BANQUET MENUS



CONTINENTAL BREAKFAST

Minimum of 20 guests required for buffet style.

Arizona Sunrise - \$27 Per Person

Chef's Breakfast Pastries - Fruit Filled and Cheese Pastries, Breakfast Breads

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Catalina Foothills - \$29 Per Person

Fresh Melons and Berries

Choice of

Greek Yogurt & Granola

OR

Assorted Bagels - Whipped Cream Cheese, Chive Cream Cheese, Local Honey Butter, Marmalade

Chef's Breakfast Pastries - Fruit Filled and Cheese Pastries

Freshly Squeezed Orange, Tomato and Cranberry Juices

Regular and Decaffeinated Coffee

Assorted Hot Teas

Lite & Fit - \$34 Per Person

Greek Yogurt Parfait with House-made Granola, Berries and Local Honey, Seasonal Fruit

Steel Cut Oatmeal with Brown Sugar and Raisins

Assorted Fresh Baked Muffins

BREAKFAST BUFFET

Minimum of 20 guests required for buffet style.

Classic - \$39 Per Person

Scrambled Eggs

Seasonal Fruit and Berries

Breakfast Potatoes with Peppers and Onions

Mesquite Smoked Bacon or Maple Sausage Links

Buttermilk Biscuits

Local Honey Butter and Preserves

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Westward Look - \$46 Per Person

Seasonal Fresh Fruit & Berries

Fresh Strawberry and Toasted Oats Parfait

Sharp Cheddar and Chive Scrambled Eggs

Mesquite Smoked Bacon or Maple Sausage

Herb Roasted Yukon Gold Potatoes

Chef's Assorted Selection of Breakfast Pastries

Brick Oven Bagels – Whipped Cream Cheese, Chive Cream Cheese, Local Honey Butter, Marmalade

(add Smoked Salmon cream cheese +\$4)

Fresh Orange Juice

Regular and Decaffeinated Coffee

Assorted Hot Teas

(Smoked Salmon Platter with Capers, Red Onions, Tomato add \$10)

Southwest - \$46 Per Person

Chorizo Spiced Tofu Scramble *(Vegetarian & Gluten Free)*

(Organic Tofu add 4)

Chicken Apple Sausage and Turkey Bacon *(Gluten Free)*

Quinoa with Diced Pineapple and Agave Nectar Drizzle *(Vegan & Gluten Free)*

Vanilla Yogurt and Berry Parfait with Homemade Granola Garnish *(Vegetarian & Gluten Free)*

Seasonal Fruit and Berries

Raisin and Bran Muffins, Gluten Free Muffins, Multigrain Bread

Local Honey Butter and Preserves

Healthy Start - \$50 Per Person

Chorizo Spiced Tofu Scramble *(Vegetarian & Gluten Free)*

(Organic Tofu add 4)

Chicken Apple Sausage and Turkey Bacon *(Gluten Free)*

Quinoa with Diced Pineapple and Agave Nectar Drizzle *(Vegan & Gluten Free)*

Vanilla Yogurt and Berry Parfait with Homemade Granola Garnish *(Vegetarian & Gluten Free)*

Seasonal Fruit and Berries

Raisin and Bran Muffins, Gluten Free Muffins, Multigrain Bread

Local Honey Butter and Preserves

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ENHANCEMENTS

Used in conjunction with a buffet. Cannot be selected separately.

Sandwiches and Wraps**\$9 Per Person (Select one)**

Breakfast Sandwiches

Choice of Chicken Apple Sausage, Applewood Smoked Bacon, Shaved Ham or Pork Sausage, Scrambled Eggs, American Cheese on a Buttery Croissant

Scrambled Eggs, House Made Chorizo (*Soy-Rizo Available*), shaved Pico De Gallo, Lettuce, Monterey Jack Cheese, Grilled French Roll

Local Wild Mushrooms, Spinach, Roma tomatoes, Scrambled Eggs, Gruyere Cheese, Grilled French Roll

Breakfast Wraps

House-made Chorizo, Home Fries, Poblano Peppers, Caramelized Onions, Pepperjack (*Soy- Rizo Available*)

Country Ham, Sharp Cheddar, Red Onions, Home Fries

\$7 Per Person (Select one)

Agua Fresca

Scrambled Eggs

Greek Yogurt & Fruit Parfaits

Brick Oven Bagels, Whipped Cream Cheese, Local Honey Butter, Marmalade

Brioche French Toast, Fresh Berries, Maple Syrup

Steel Cut Oatmeal, Brown Sugar

Sunshine Fruit Smoothies (Strawberry, Banana, Blueberry or Mango) – Yogurt, Local Honey, Granola, Chia Seeds

French Toast, Fresh Berries, Butter, Maple Syrup

Buttermilk Pancakes, Maple Syrup, Local Honey, Whipped Butter

Smoked Salmon and Bagels - \$15 Per Person

Assorted Bagels, Hard Boiled Egg, Capers, Red Onions, Tomatoes

Whipped Cream Cheese, Chive Cream Cheese

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Chef Made Breakfast Burritos - \$25 Per Person (\$150.00 per chef)

Assorted Bagels, Hard Boiled Egg, Capers, Red Onions, Tomatoes

Whipped Cream Cheese, Chive Cream Cheese

Chef Made Omelets - \$25 Per Person

Eggs Your Way – Chef Attendant Required (\$150.00 per chef)

Mesquite Smoked Bacon, Basil and Lemon Poached Shrimp, Chicken and Apple Sausage, Maple Sausage, Ham

Sharp Cheddar, Oaxaca, Queso Fresco, Feta, Goat Cheese

Spinach, Roma Tomatoes, Bell Peppers, Jalapeños, Sweet Onion, Local Wild Mushrooms, Olives

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PLATED BREAKFAST

Minimum of 15 guests required.

Fresh Juices (Choose 2) Orange, Grapefruit, Pineapple, Cranberry
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas

Bakery Basket

Breakfast Breads, Assorted Muffins, Fresh Baked Pastries

Appetizer (choose one)

House Baked Granola and Berry Parfait &
Fresh Fruit and Mint Salad

Main Course (selection of one) (All Selections Are Served with Herb Roasted Yukon Gold Potatoes)**Italian Sausage Hash & Egg - \$38 Per Person**

Spicy Italian Sausage, Scrambled Eggs, Sautéed Pepper and Onions, Herb Roasted Yukon Gold Potatoes, Roasted Tomato Hollandaise

Avocado Toast - \$36 Per Person

Local Avocado, Multigrain Bread, Soft Boiled Eggs, Heirloom Tomatoes, Micro Basil, Goat Cheese

The Classic - \$36 Per Person

Scrambled Eggs, Chives, Mesquite Smoked Bacon, Vegan Sausage or Maple Sausage, Oven Roasted Tomatoes

Huevos Rancheros- \$38 Per Person

Scrambled Eggs, Queso Fresco, House Made Chorizo or Soy-Rizo, Ranchero Beans, Salsa Verde, Crispy Tortillas, Pico De Gallo

Steak and Eggs - \$39 Per Person

Scrambled Eggs, Slow roasted New York Strip Steak, Caramelized Onion and Red Wine Hollandaise

Chilaquiles - \$36 Per Person (add Chicken or Beef Birria +\$4)

Fried Corn Tortillas, Red Chili Sauce, Cheddar and Oaxaca Cheese, Scrambled Eggs, Scallions, Avocado, Pico De Gallo

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A LA CARTE**Beverages**

Freshly Brewed Regular & Decaffeinated Coffee	\$75 per gallon
Assorted Roar Hot Teas	\$75 per gallon
Fresh Brewed Iced Tea, lemon	\$55 per gallon
Assorted Juices (Orange, Grapefruit, Apple, Cranberry)	\$50 per gallon
Lemonade or Fruit Punch	\$45 per gallon
Soft Drinks	\$5 each
Bottled Sparkling Water	\$7 each
Bottled Water	\$5 each

**Alternate beverage options available upon request, prices will vary*

Baked

Freshly Baked Muffins – Blueberry Streusel, Carrot Raisin, Orange Blossom	\$48 per dozen
Croissants	\$52 per dozen
Freshly Baked Assorted Pastries	\$52 per dozen
Bagels – Whipped Cream Cheese (Plain, Chive, Smoked Salmon)	\$58 per dozen
Fresh Baked Blueberry Coffee Cake	\$52 per dozen

Snacks

Assorted Granola Bars	\$4 each
Individual Bags of Popcorn	\$4 each
Individual Bags of Chips or Pretzels	\$4 each
Individual Bags of Trail Mix	\$6 each
Individual Yogurt Parfaits	\$8 each
Assorted Whole Fruit	\$42 per dozen

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BREAKS

Minimum of 20 guests required.

Doughnut Shop - \$18 per person

Assorted Doughnuts and Scones

Freshly Brewed Regular & Decaffeinated Coffee

Slightly Salted Slightly Sweet - \$22 per person

Fresh Baked Sourdough Pretzel Bites, Dijon Honey Mustard, Queso

Double Chocolate Brownies

M'n'M Chex mix

Prickly Pear and Traditional Lemonade

Cookies & Milk - \$18 per person

Assorted Cookies - Chocolate Chip, Oatmeal Raisin, Salted Peanut Butter

Brownies

Local Milk (*Oat, Almond & Soy Milks available Upon Request*)

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Hikers Delight - \$23 per person

Apples, Oranges, Bananas, Seasonal Fresh Fruit

House Made Trail Mix- Dried Currant, Craisins and Raisins, Chocolate Chips, Toasted Oat Clusters, Toasted Almonds,

Toasted Cashews and Toasted Coconut

Granola & Kind Bars Individual Bags of Assorted Chips, White Cheddar Popcorn

Gatorade, Bottled Water

Charcuterie - \$24 per person (*May be Substituted for All Cheese*)

Chef's Selection of 3 Meats and 3 Artisanal Cheese

Apricot Chutney

Local Honey Butter

Chipotle Agave syrup

Grilled Breads

Assorted Cured Olives

Hummus – Garlic & Lemon, Roasted Red Pepper Hummus, Fresh & Pickled Vegetables

Assorted Sodas

Bottled Water

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Burst of Sunshine - \$26 per person

- Flavored Iced Coffees
- Oatmeal Raisin Cookies
- Hibiscus and Black Iced Teas
- Assorted Sodas
- Energy Drinks

Snack Skewers - \$21 per person

- Antipasto- Salami, Fresh Mozzarella, Olives, Pepperoncini
- Caprese- Fresh Mozzarella, Heirloom Cherry Tomatoes, Basil, Balsamic Reduction
- Fruit- Melons, Pineapple, Blackberry, Mint
- Assorted Sodas, Bottled Water

Chips and Dip- \$22 Per Person

- House Made Tortilla Chips
- Tomato-Napolita Salsa
- Guacamole
- Chipotle Lime Sour Cream
- Mexican Wedding Cookies
- Horchata
- Bottled Water

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LUNCH BUFFET

All meals served with Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea.

Minimum of 20 guests required for buffet style

Soup, Salad and Sandwiches - \$52 per person *(Also Available as a Boxed Lunch.*

Selection Will Include Bottled Water or Canned Soda Instead of Buffet Beverages)

Soups- *(Choose 1) All Soups Served with Assorted Artisanal Breads and Local Honey Butter*

Roasted Corn and Poblano Chowder

Tomato Bisque, Basil Pesto, Parmesan Crisps

Braised Chicken and Farro

Arizona Beef Chili

French Onion Soup, Baked Parmesan Crisps

Westward Chicken Tortilla

Roasted Beef and Barley

Salads *(Choose 1)*

Marinated Tomatoes, Hot House Cucumbers, Kalamata Olives, Shaved Red Onion,

Basil, Feta, Mixed Greens, Balsamic- Honey Vinaigrette

Oranges, Goat Cheese, Candied Red Onions, Toasted Almonds, Arugula, Citrus- Reisling Vinaigrette

Hot House Cucumbers, Roasted Corn, Mesquite Smoked Bacon, Roma Tomatoes, Mixed Greens, Basil Ranch

Classic Caesar, Hearts of Romaine, Toasted French Bread Croutons, Aged Parmesan, Caesar Dressing

Dried Cranberries, Currants, Candied Pecans, Shaved Red Onion, Goat Cheese, Mixed Greens, Tart Cherry

Vinaigrette

Oven roasted Tomatoes, Grilled corn, Charred Peppers, and Onions, Queso Fresco, Mixed Greens, Green Chili-

Lime Vinaigrette

Fresh Melons and Berries, Mint, Lemon Yogurt Dip

Red Potato Salad, Celery, Sweet Onions, Scallions, Herbs, Creamy Dijon Dressing

Bowtie Pasta Salad, Roma Tomatoes, Toasted Pine Nuts, Kalamata Olives, Scallions, Basil, Toasted Garlic, Fresh

Mozzarella, Aged Parmesan, White Balsamic Dressing

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Sandwiches and Wraps- *(All Sections are Offered As a Sandwich On A Chef's Suggested Bread or as a Wrap On a Flour Tortilla)**(For Groups Under 30 Guests, Choose 2. For Groups Over 30 Guests, Choose 3)*

Classic BLT - Mesquite Smoked Bacon, Wilcox Tomatoes, Leaf Lettuce, Roasted Garlic Mayonnaise, Grilled Sourdough

Salmon BLT - Seared Chilean Salmon, Mesquite Smoked Bacon, Wilcox Tomatoes, Leaf Lettuce, Lemon- Dill Aioli,

Grilled Sourdough

Oven Roasted Turkey - Triple Cream Brie, Spinach, Red Onion, Honey Mustard, Grilled Sourdough

Caprese - Roma Tomato, Fresh Mozzarella, Red Onion, Basil Pesto Aioli, Balsamic Reduction, Grilled Ciabatta

Slow Cooked Roast Beef - Havarti Cheese, Leaf Lettuce, Roma Tomato, Caramelized Onion, Horseradish Mayonnaise,

Grilled Hoagie Roll

Roasted Vegetable - Roasted Zucchini, Yellow Squash, and Roma Tomatoes, Charred Red Onions, Roasted Red Pepper Hummus,

Grilled Ciabatta

Chicken Salad - All-Natural Chicken, Dried Cranberries, Leaf Lettuce, Roma Tomatoes, Grilled Whole Wheat

The Club - Oven Roasted Turkey and Ham, Swiss, Leaf Lettuce, Roma Tomatoes, Shaved Red Onions, Roasted Garlic Mayonnaise,

Grilled Sourdough

Seared Ahi- Sesame Crusted Tuna Served Rare, Kalamata Olive Tapenade, Roma Tomatoes, Balsamic Honey, Mixed Greens,

Grilled Baguette

Desserts

Assorted Cookies and Brownies

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LUNCH BUFFETS

Minimum of 20 guests required for buffet style

All Meals served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

Mediterranean Wellness - \$54 per person (Choose 1 of the Following Entrees)**Entrées**

Grilled All Natural Garlic- Lemon Chicken, Tzatziki, Sun Dried Tomato Pesto

Basil Sautéed Shrimp, Kalata Olive Tapenade, Oven Roasted Tomatoes, Julienned Cucumber Salad

Pan Seared Chilean Salmon, Artichoke Lemon Pesto

Slow Roasted Beef Striploin, Charred Tomato- Fennel Salad

Sides, Accompaniments. Dessert

Roasted Garlic Hummus, Extra Virgin Olive Oil, Pita, Kalamata Olives, Herb Roasted Zucchini and Squash, Marinated Artichokes

Greek Salad – Olive Oil and Herb Marinated Cucumbers, Tomatoes and Onions, Basil, Lemon, Feta

Basil Scented Organic Quinoa

Olive Oil Cake, Toasted Pecans, Mint Infused Local Honey

Sonoran Street Tacos - \$47 per person

(For Groups Under 30 Guests, Choose 2. For Groups Over 30 Guests, Choose 3)

Tacos

Beef Birria - 8 Hour Braised Boneless Beef Short Rib in a Blend of Tomatoes, Dried Ancho and Guajillo Chilies,
Herbs and Spices

Carne Asada - Marinated and Grilled Beef Skirt Steak

Al Pastor - Slow Roasted and Sliced Pork Loin

Chicken Tinga- Slow Cooked Chicken in Tomato, Chilies, Adobo, Onions and Herbs

Vegetarian Calabacitas – Sautéed Zucchini, Squash, Tomatoes, Garlic and Onions, Chipotle, Cilantro, Queso Fresco Crema

Tacos de Cameron- Grilled and Chilled Shrimp, Marinated Jicama Salad

Vegan Jack Fruit- Jack Fruit Stewed in Dried Ancho and Guajillo Chilies, Tomatoes, Cilantro and Onions

Carnitas- Braised and Pulled Pork Shoulder in Onions, Chilies, Oranges, Garlic, Herbs and Spices

Add Enchiladas (choose 1 +\$10)

Chicken- Salsa Verde, Baked Queso Oaxaca

Beef Birria- Red Chili Sauce, Baked Cheddar, Queso Fresco

Green Chili and Cheese- Red Chili Sauce, Queso Oaxaca, Cheddar, Queso Fresco

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Sides, Accompaniments. Dessert

Tomato- Napolita Salsa
 Cilantro- Lime Rice
 Ranchero Style Black Benas
 Guajillo- Lime Crema
 Pico De Gallo
 Shaved Radish
 Shredded Cabbage
 Limes
 Local Flour and Corn Tortillas
 Spiced Chocolate Nachos

Troubadour Round Up- \$59 per person

(For Groups Under 30 Guests, Choose 1 Entree. For Groups Over 30 Guests, Choose 2 Entrees)

Entrées

Smoked St. Louis Pork Ribs, Brown Sugar Dry Rubbed
 Slow Roasted 1/2 Chicken- Thyme and Rosemary Rubbed, Bourbon Dijon Molasses
 Louisiana Hot Link Sausage- Charred Bell Peppers and Onions
 Smoked Beef Brisket- 12 Hour Smoked, Au Jus
 Slow Roasted Pork Loin- Granny Smith Apple and Bourbon Chutney
 Grilled Pepper Rubbed Flat Iron Steaks
 Grilled Chilean Salmon, Charred Pineapple Mole

Sides, Accompaniments. Dessert

Hot House Cucumbers, Roasted Corn, Mesquite Smoked Bacon, Roma Tomatoes, Mixed Greens, Basil Ranch
 5 Cheese Baked Mac 'N' Cheese
 Chipotle Honey Slaw
 Ranchero Style Beans
 Sharp Cheddar and Bacon Mashed Potatoes
 Whiskey BBQ
 Jalapeño Cheddar Corn Bread
 Peach Cobbler, Vanilla Whipped Cream

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Italian- \$56 per person

(For Groups Under 30 Guests, Choose 1 Entree. For Groups Over 30 Guests, Choose 2 Entrees)

Entrées

Lasagna Bolognese- Classic Meat Lasagna, Tomato Sauce, Mozzarella, Parmesan

Vegetable Lasagna- Grilled Vegetables, Alfredo Sauce, Mozzarella, Parmesan

Sausage and Penne Ala Vodka-Toasted Garlic, Local Wild Mushrooms, Tomato Rose Sauce, Shaved Parmesan, Fresh Oregano

Chicken Piccata- Lemon - White Wine Sauce, Toasted Garlic and Shallots, Capers, Pappardelle Pasta

Chicken Marsala- Local Wild Mushrooms, Marsala cream, Rosemary Roasted Potatoes

Chicken Parmesan- Mozzarella Cheese Baked, Marinara, Fettucine Pasta

Eggplant Parmesan- Mozzarella Cheese Baked, Marinara, Fettucine Pasta

Beef Short Rib Farfalle- Red Wine and Tomato Braised, Roasted Tomato, Basil, Caramelized Onions, Pomodoro, Mascarpone Polenta

Baked Ziti- Sautéed Peppers and Onions, Mushrooms, Garlic, Olives, Marinara, Baked with Mozzarella and Parmesan

Salmon Provençale- Seared Chilean Salmon, Butter- White wine sauce, Roma Tomatoes, Toasted Garlic, Rosemary Roasted Potatoes

Maderia Braised Chicken Thighs- Frenched All Natural Chicken Thighs, Thyme, Local Wild Mushrooms, Maderia Cream, Farro

Italian Meatballs, Marinara, Basil, Pecorino, Linguini

Sides, Accompaniments. Dessert

Classic Caesar, Hearts of Romaine, Toasted French Bread Croutons, Aged Parmesan, Caesar Dressing

Toasted French Bread, House Whipped Butter

Caprese, Roma Tomato, Fresh Mozzarella, Basil, Balsamic Reduction, Extra Virgin Olive Oil

Charcuterie, Chefs Selection of Meats and Cheeses, Local Honey Butter, Apricot Chutney, Extra virgin Olive Oil, Grilled Bread

Garlic and Lemon Grilled Asparagus

Desserts

Chocolate Chip Cannoli

Tiramisu

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Farm to Fork - \$59 per person *(For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees. For Groups Over 50 Guests, Choose 3 Entrees)*

Greens *(Choose 1)*

Marinated Tomatoes, Hot House Cucumbers, Kalamata Olives, Shaved Red Onion, Basil, Feta, Mixed Greens,

Balsamic- Honey Vinaigrette

Oranges, Goat Cheese, Candied Red Onions, Toasted Almonds, Arugula, Citrus- Reisling Vinaigrette

Hot House Cucumbers, Roasted Corn, Mesquite Smoked Bacon, Roma Tomatoes, Mixed Greens, Basil Ranch

Classic Caesar, Hearts of Romaine, Toasted French Bread Croutons, Aged Parmesan, Caesar Dressing

Dried Cranberries, Currants, Candied Pecans, Shaved Red Onion, Goat Cheese, Mixed Greens, Tart Cherry

Vinaigrette

Oven Roasted Tomatoes, Grilled corn, Charred Peppers and Onions, Queso Fresco, Mixed Greens, Green Chili-

Lime Vinaigrette

Entrées *(For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees. For Groups Over 50 Guests, Choose 3 Entrees)*

Basil Crusted Chilean Salmon, Romesco, Charred Scallion

Wild Mexican Sea Bass, Roasted Corn and Jalapeño Sauce, Oven Roasted Tomatoes

Slow Roasted Beef Strip Loin, Caramelized Onion Sage Cream, Charred Lemons

Asparagus and Brie Quiche, Crispy Shallots, Bechamel

Pancetta and mozzarella Quiche, Blistered Tomatoes, Basil Pesto

Seared All-Natural Frenched Chicken Breast, Avocado Sweet Peas Cream, Tomato Coulis

Chicken and Wild Oyster Mushroom Crepes. Mornay

Prosciutto and Sundried Tomato Stuffed Pork Tenderloin, Vodka Basil Cream, Peppernada

Accompaniments *(Choose 2)*

Prosciutto Wrapped Asparagus

Lemon Grilled Broccolini

Garlic Butter Sautéed Green Beans

Brown Butter Baby Carrots

Roasted Yukon Gold Potatoes

Herbed Farro

Brown and Wild Rice

Brie Dauphinoise Potatoes

3 Cheese Potato Gratin

Creamy Polenta

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Sweets (choose 2)

Bindi Tiramisu

New York Cheesecake- Espresso Chocolate Sauce, Fresh Berries

Strawberry Key Lime Parfait- Candied Strawberries, Key Lime Whipped Cream, Sponge Cake

Candied Lemon and Mint Tart- Mint Pastry Cream, Candied and Caramelized Lemons, Sweet Pastry Crust

Baileys and Kahlua Pot De crème, Shaved Dark Chocolate, Candied Mint Whipped Cream

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PLATED LUNCH*Minimum of 20 guests required***Three Course**– Salad, Choice of 1 Entrée, Dessert \$54 per person**Three Course**– Salad, Choice of 2 Entrées, Dessert \$57 per person**Greens** Add Grilled Chicken, Grilled Flatiron Steak, Citrus Grilled and Chilled Shrimp, Seared Salmon, or Gilled Tofu - \$7 per person

Mixed Greens, Roasted Corn, Radishes, Red Onion, Queso Fresco, Citrus Vinaigrette

Classic Caesar, Hearts of Romaine, Toasted French Bread Croutons, Aged Parmesan, Caesar Dressing

Caprese, Roma Tomato, Fresh Mozzarella, Basil, Balsamic Reduction, Extra Virgin Olive Oil

Bowtie Pasta Salad, Roma Tomatoes, Toasted Pine Nuts, Kalamata Olives, Scallions, Basil, Toasted Garlic, Fresh Mozzarella, Aged

Parmesan, White Balsamic Dressing

Marinated Tomatoes, Hot House Cucumbers, Kalamata Olives, Shaved Red Onion, Basil, Feta, Mixed Greens,

Balsamic- Honey Vinaigrette

Oranges, Goat Cheese, Candied Red Onions, Toasted Almonds, Arugula, Citrus- Reisling Vinaigrette

Hot House Cucumbers, Roasted Corn, Shaved Radish, Roma Tomatoes, Mixed Greens, Basil Ranch

Dried Cranberries, Currants, Candied Pecans, Shaved Red Onion, Goat Cheese, Mixed Greens, Tart Cherry Vinaigrette

Oven Roasted Tomatoes, Grilled Corn, Charred Peppers and Onions, Queso Fresco, Mixed Greens, Green Chili- Lime Vinaigrette

Fresh Melons and Berries, Mint, Lemon Yogurt Dip

Entrées

Slow Roasted Beef Strip Loin- Brie Dauphinois Potatoes, Roasted Brussels and Bacon, Bordelaise

Roasted All-Natural Frenched Chicken Breast, Local Wild Mushrooms, Wild Arugula, Thyme Jus, Goat Cheese

Farro

Pan Seared Chilean Salmon- Arugula Walnut Pesto, Herb and Garlic Quinoa, Lemon Grilled Asparagus

Tomato and Oregano Braised Chicken Breast, Lemon Chive Risotto, Shallot Sautéed Green Beans, Tomato Cream

Prosciutto Wrapped Shrimp- Brown and Minnesota Wild Rice Blend, Sundried Tomato Basil Pesto Cream, Lemon

Charred Broccolini

Slow Roasted Pork Loin- Apple and Bourbon Chutney, Sharp Cheddar Mashed Potatoes, Garlic Sautéed Kale

Blackened Cauliflower Steak, Oregano and White Wine Braised Brown Rice, Roasted Peppers, and Onions,

Tomato Coulis (*Vegan*)Spaghettis Squash Pomodoro- Sautéed Swiss Chard, Caramelized Onions, Toasted Walnuts, Chevere (*Vegetarian*)

Stuffed Yellow Squash-Elote and Sonoran Wheatberry Stuffed, Roasted Poblano Slaw, Cilantro Pepita Pesto

(Vegetarian)

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Sweets

Bindi Tiramisu

New York Cheesecake- Espresso Chocolate Sauce, Fresh Berries

Strawberry Key Lime Parfait- Candied Strawberries, Key Lime Whipped Cream, Sponge Cake

Candied Lemon and Mint Tart- Mint Pastry Cream, Candied and Caramelized Lemons, Sweet Pastry Crust

Baileys and Kahlua Pot De Crème, Shaved Dark Chocolate, Candied Mint Whipped Cream

Traditional Crème Bruleé - Vanilla Custard, Hard Candy Shell, Fresh Berries

Baileys and Kahlua Pot De Crème, Shaved Dark Chocolate, Candied Mint Whipped Cream

RECEPTION ENHANCEMENTS FOR LUNCH AND DINNER

All Carving and Sauté Stations Require a Chef Attendant at \$150.00 per Chef, per 50 guests. Over 50 People, additional Chef Attendant \$75

CARVED

Slow Roasted Prime Rib of Beef- \$25 Per Person

Au Jus, Bearnaise, Horseradish sour Cream

Seared Salmon- \$23 Per Person

Lemon-Dill Beurre Blanc, Fried Capers, Charred Citrus

Herb Crusted Roasted Beef tenderloin- \$28 Per Person

Caramelized Shallot Demi, Blueberry Port Reduction, Gorgonzola Cheese

Chorizo and Cornbread Stuffed Pork Loin- \$22 Per Person

Bourbon Apple Glazed, Charred Corn Relish

Grilled Ribeye Cap- \$28 Per Person

Caramelized Onion and Rosemary Cream, Roasted Local Wild Mushrooms

10 Hour Smoked Beef Brisket- \$22 Per Person

Pinot Noir Demi

All-Natural Citrus and Thyme Roasted Whole Turkey- \$22 Per Person

Sage and Rosemary Gravy, Cranberry- Jalapeño Chutney

Pistachio Crusted Colorado Rack of Lamb- \$28 Per Person

Tart Cherry- Pinot Noir Demi, Mint Gremolata

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SAUTÉED

Pasta and Risotto - \$24 per person with *Parmigiano-Reggiano, Chili Pepper Flakes and Artisanal Bread*
(Choice of 2 Styles of Preparation)

Prosciutto, Lobster, Sweet Peas, Vodka Cream, Linguini

Short Ribs, Wild Local Mushrooms, Truffle oil, Shaved Parmesan, Arugula, Pappardelle

Marinated Artichoke Hearts, Sun Dried Tomatoes, Red Onions, Kalamata Olives, Feta, Farfalle

Italian Sausage, Caramelized Onions, Local Cremini Mushrooms, Basil, Roasted Garlic Tomato Cream, Penne

Rock Shrimp, Charred Lemon and Red Onion, Basil, Thyme, Risotto

Grilled Chicken, Crispy Pancetta, Leeks, Garlic, Wild Mushrooms, Aged Parmesan, Cream, Risotto

Andouille Sausage, Shrimp, Peppers, Onions, Tomatoes, Garlic, Creole Sauce, Risotto

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 8.6% sales tax.
Please advise Resort Sales Representative of any food allergies prior to event.*

DINNER BUFFETS

Minimum of 20 guests required for buffet style

Troubadour Round Up - \$96 per person *(For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees. For Groups Over 50 Guests, Choose 3)*

Entrées

Smoked St. Louis Pork Ribs, Brown Sugar Dry Rubbed

Slow Roasted 1/2 Chicken- Thyme and Rosemary Rubbed, Bourbon Dijon Molasses

Louisiana Hot Link Sausage- Charred Bell Peppers and Onions

Smoked Beef Brisket- 12 Hour Smoked, Au Jus

Slow Roasted Pork Loin- Granny Smith Apple and Bourbon Chutney

Grilled Pepper Rubbed Flat Iron Steaks

Grilled Chilean Salmon, Charred Pineapple Mole

Sides, Accompaniments. Dessert

Hot House Cucumbers, Roasted Corn, Mesquite Smoked Bacon, Roma Tomatoes, Mixed Greens, Basil Ranch

5 Cheese Baked Mac 'N' Cheese

Chipotle Honey Slaw

Ranchero Style Beans

Sharp Cheddar and Bacon Mashed Potatoes

Whiskey BBQ

Jalapeño Cheddar Corn Bread

Peach Cobbler, Vanilla Whipped Cream

Double Chocolate Brownies

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 8.6% sales tax.
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Italian- \$90 per person (For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees. For Groups Over 50 Guests, Choose 3)

Entrées

Lasagna Bolognese- Classic Meat Lasagna, Tomato Sauce, Mozzarella, Parmesan
 Vegetable Lasagna- Grilled Vegetables, Alfredo Sauce, Mozzarella, Parmesan
 Sausage and Penne Ala Vodka-Toasted Garlic, Local Wild Mushrooms, Tomato Rose Sauce, Shaved Parmesan, Fresh Oregano
 Chicken Piccata- Lemon- white wine sauce, Toasted Garlic and Shallots, Capers, Pappardelle Pasta
 Chicken Marsala- Local Wild Mushrooms, Marsala Cream, Rosemary Roasted Potatoes
 Chicken Parmesan- Mozzarella Cheese Baked, Marinara, Fettucine Pasta
 Eggplant Parmesan- Mozzarella Cheese Baked, Marinara, Fettucine Pasta
 Beef Short Rib Farfalle- Red Wine and Tomato Braised, Roasted Tomato, Basil, Caramelized Onions, Pomodoro, Mascarpone Polenta
 Baked Ziti- Sautéed Peppers and Onions, Mushrooms, Garlic, Olives, Marinara, Baked with Mozzarella and Parmesan
 Salmon Provençale- Seared Chilean Salmon, Butter- White Wine Sauce, Roma Tomatoes, Toasted Garlic, Rosemary Roasted Potatoes
 Maderia Braised Chicken Thighs- Frenched All Natural Chicken Thighs, Thyme, Local Wild Mushrooms, Maderia Cream, Farro
 Italian Meatballs, Marinara, Basil, Pecorino, Linguini

Sides, Accompaniments. Dessert

Classic Caesar, Hearts of Romaine, Toasted French Bread Croutons, Aged Parmesan, Caesar Dressing
 Toasted French Bread, House Whipped Butter
 Caprese, Roma Tomato, Fresh Mozzarella, Basil, Balsamic Reduction, Extra Virgin Olive Oil
 Charcuterie, Chefs Selection of Meats and Cheeses, Local Honey Butter, Apricot Chutney, Extra Virgin Olive Oil,
 Grilled Bread
 Garlic and Lemon Grilled asparagus

Desserts (For Groups Under 30 Guests, Choose 1 Dessert. For Groups Over 30 Guests, Choose 2 Desserts)

Chocolate Chip Cannoli
 Tiramisu
 New York Cheesecake, Shaved Dark Chocolate, Candied Strawberries
 Olive Oil Cake, Toasted Pecans, Mint Infused Local Honey
 Napoleon Millefoglie- Puff Pastry, Pastry Cream, Toasted Almonds, Powdered Sugar, Fresh Berries

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Sonoran - \$94 per person *(For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees. For Groups Over 50 Guests, Choose 3)*

Entrées

Enchiladas

Chicken - Salsa Verde, Baked Queso Oaxaca

Beef Birria - Red Chili Sauce, Baked Cheddar, Queso fresco

Green Chili and Cheese - Red Chili Sauce, Queso Oaxaca, Cheddar, Queso Fresco

Grilled Skirt Steak, Chimichurri

Chili and Brown Sugar Rubber Roasted Pork Loin, Molasses Horchata Cream

Chipotle Lime Salmon, Pickled Peppers and Onions

Achiote Orange Marinated Grilled ½ Chicken, Citrus Cumin Glaze

Green Chili and Corn Tamales, Salsa Verde, Queso Fresco

Braised Pork Shoulder, Mole, Sesame Seeds, Scallions

Mescal Cilantro Marinated Chicken Thighs, Avocado Lime Crema

Chili Lime Shrimp, Tequila Cream, Pico De Gallo

Citrus Marinated and Grilled Mahi Mahi, Vera Cruz Sauce

Chili Braised Pork Shank, Rajas Con Crema, Red Chili Sauce

Sides, Accompaniments, Dessert

Tomato- Napolita Salsa

Cilantro- Lime Rice

Ranchero Black Beans

Calabacitas

Mixed Greens, Roasted Corn, Radishes, Red Onion, Queso Fresco, Citrus Vinaigrette

Limes

Local Flour and Corn Tortillas

Tres Leches Cake, Spiced Chocolate - Orange Ganache

Mexican Chocolate Brownies, Fresh Raspberries

Mexican Wedding Cookies

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 8.6% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.

Sonoran Enhancements

Taco Station (add \$10 Per choice) *Chef Attendant at \$150.00 per Chef, per 50 guests.
Over 50 People, additional Chef Attendant \$75*

Beef Birria - 8 Hour Braised Boneless Beef Short Rib in a Blend of Tomatoes, Dried Ancho and Guajillo
Chilies, Herbs and Spices

Carne Asada - Marinated and Grilled Beef Skirt Steak

Al Pastor - Slow Roasted and Sliced Pork Loin

Chicken Tinga - Slow Cooked Chicken in Tomato, Chilies, Adobo, Onions, and Herbs

Vegetarian Calabacitas - Sautéed Zucchini, Squash, Tomatoes, Garlic and Onions, Chipotle, Cilantro,
Queso Fresco Crema

Tacos de Cameron - Grilled and Chilled Shrimp, Marinated Jicama Salad

Vegan Jack Fruit - Jack Fruit Stewed in Dried Ancho and Guajillo Chilies, Tomatoes, Cilantro and Onions

Carnitas - Braised and Pulled Pork Shoulder in Onions, Chilies, Oranges, Garlic, Herbs and Spices

Nacho Bar (add \$10 Per choice)

Beef Birria or Achiote Chicken, Fried Corn Tortillas, Queso Dip, Jalapeños, Charred Peppers and Onions, Olives,
Salsa, Chipotle Crema, Guacamole

Farm to Fork - \$98 per person *(For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees. For Groups Over 50 Guests, Choose 3 Entrees)*

Starters

Grilled Beef Tenderloin Crostini

Blueberry Port Reduction

Gorgonzola

Caprese Skewers

Greens *(Choose 1)*

Marinated Tomatoes, Hot House Cucumbers, Kalamata Olives, Shaved Red Onion, Basil, Feta, Mixed Greens,
Balsamic- Honey Vinaigrette

Oranges, Goat Cheese, Candied Red Onions, Toasted Almonds, Arugula, Citrus- Reisling Vinaigrette

Hot House Cucumbers, Roasted Corn, Mesquite Smoked Bacon, Roma Tomatoes, Mixed Greens, Basil Ranch

Classic Caesar, Hearts of Romaine, Toasted French Bread Croutons, Aged Parmesan, Caesar Dressing

Dried Cranberries, Currants, Candied Pecans, Shaved Red Onion, Goat Cheese, Mixed Greens,

Tart Cherry Vinaigrette

Oven roasted Tomatoes, Grilled Corn, Charred Peppers, and Onions, Queso Fresco, Mixed Greens,

Green Chili-Lime Vinaigrette

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Entrées (For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees.
For Groups Over 50 Guests, Choose 3 Entrees)

Herb and Olive Oil Rubbed Beef Tenderloin, Bordelaise, Balsamic Roasted Cippolini Onions
 Basil Crusted Chilean Salmon, Romesco, Charred Scallion
 Wild Mexican Sea Bass, Roasted Corn and Jalapeño Sauce, Oven Roasted Tomatoes
 Pancetta Stuffed Lobster Tail, Saffron Lemon Beurre Blanc, Sautéed Arugula
 Slow Roasted Beef Strip Loin, Caramelized Onion Sage Cream, Charred Lemons
 Pan Seared Jumbo Scallops, Local Wild Mushrooms, Maderia Thyme Cream, Truffle Oil
 Seared All-Natural Frenched Chicken Breast, Avocado Sweet Peas Cream, Tomato Coulis
 All-Natural ½ Chicken, Lemon Thyme Jus, Crispy Shallots
 Prosciutto and Sundried Tomato Stuffed Pork Tenderloin, Vodka Basil Cream, Peppernada

Accompaniments (Choose 2)

Prosciutto Wrapped Asparagus
 Lemon Grilled Broccolini
 Garlic Butter Sautéed Green Beans
 Brown Butter Baby Carrots
 Roasted Cauliflower and Broccoli
 Roasted Yukon Gold Potatoes
 Herbed Farro
 Brown and Wild Rice
 Cilantro Lime Rice
 Brie Dauphinoise Potatoes
 3 Cheese Potato Gratin
 Sharp Cheddar Mashed Potatoes
 Creamy Polenta
 4 Cheese Risotto

Sweets (choose 2)

Tiramisu
 Napoleon Millefoglie - Puff Pastry, Pastry Cream, Toasted Almonds, Powdered Sugar, Fresh Berries
 New York Cheesecake - Espresso Chocolate Sauce, Fresh Berries
 Traditional Crème Brûlée - Vanilla Custard, Hard Candy Shell, Fresh Berries
 Assorted Cookies and Brownies, Served Family Style
 Strawberry Key Lime Parfait- Candied Strawberries, Key Lime Whipped Cream, Sponge Cake
 Candied Lemon and Mint Tart- Mint Pastry Cream, Candied and Caramelized Lemons, Sweet Pastry Crust
 Baileys and Kahlua Pot De Crème, Shaved Dark Chocolate, Candied Mint Whipped Cream

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PLATED DINNER

Minimum of 20 Guests Required (For Groups Under 30 Guests, Choose 1 Entree. For Groups From 31-49 Guests, Choose 2 Entrees. For Groups Over 50 Guests, Choose 3 Entrees)

3 Courses**Greens (Select 1 Item)**

Marinated Tomatoes, Hot House Cucumbers, Kalamata Olives, Shaved Red Onion, Basil, Feta, Mixed Greens,
Balsamic- Honey Vinaigrette

Oranges, Goat Cheese, Candied Red Onions, Toasted Almonds, Arugula, Citrus- Reisling Vinaigrette

Hot House Cucumbers, Roasted Corn, Mesquite Smoked Bacon, Roma Tomatoes, Mixed Greens, Basil Ranch

Classic Caesar, Hearts of Romaine, Toasted French Bread Croutons, Aged Parmesan, Caesar Dressing

Dried Cranberries, Currants, Candied Pecans, Shaved Red Onion, Goat Cheese, Mixed Greens, Tart Cherry
Vinaigrette

Oven Roasted Tomatoes, Grilled corn, Charred Peppers, and Onions, Queso Fresco, Mixed Greens, Green Chili-
Lime Vinaigrette

Entrées**Beef \$105**

Braised Short Rib, Cabernet Tomato Braised, Creamy Pecorino Chive Polenta, Citrus Grilled Broccolini

Slow Roasted Beef Tenderloin, Cambozola Dauphinoise Potatoes, Roasted Local Oyster Mushrooms, Prosciutto
Wrapped asparagus, Pinot Noir Demi

Bone In Grilled New York Strip, Soubise, Rosemary Roasted Fingerling Potatoes, Crispy Pancetta Salad, Garlic Sautéed
Green Beans

Surf and Turf- Grilled Petite Filet Mignon, Pan seared Jumbo Scallops, Parmesan Chive Risotto, Grilled Asparagus, Charred Scallion
and Lemon Hollandaise

Seafood \$98

Bacon and Pecorino Stuffed Lobster Tail, Roasted Garlic Butter, Porcini Mushroom Risotto, Kalamata Olive Tapenade,
Sautéed Greens

Seared Chilean Salmon, Arugula Walnut Pesto, Wild Mushroom Farro, Lemon Grilled Asparagus

Wild Mexican Sea Bass, Avocado Lime Basmati, Guajillo Sauce, Chimichurri, Grilled Corn and Grape Tomato Salad

Nori Wrapped Ahi, Served Rare, Avocado and Roasted Red Pepper Stuffed, Wasabi Mashed Potatoes, Red Chili Tobiko,
Ginger Sautéed Spinach

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Chicken \$88

Pan Seared Frenched Chicken Breast, Fried Sweet Pea Fried Risotto, Romesco, Avocado Crema

Chicken coq Au Vin, Brown Butter Baby Carrots, Dill Roasted New Potatoes, Shaved Finocchiona

Pecan Crusted Frenched Chicken Breast, Bourbon Dijon Molasses, Shallot and Chive Toasted Barley, Roasted Brussels
and Bacon

Pork \$89

Chili Dusted Braised Pork Shank, Roasted Poblano and Caramelized Onion Demi, Creamy Southwest Orzo, Calabacitas

Grilled Pork Porterhouse, Drunken Apple Cranberry Chutney, Brown and Wild Rice, Bacon and Pecan Sautéed Green Beans

Lamb \$102

Sauvignon Blanc Braised Lamb Shank, Mint and Rosemary Rubbed, Roasted Garlic Gnocchi, Sautéed Kale

Grilled Colorado Lamb Chop, Mint and Lemon Pesto, Basil Roasted New Potatoes, Garlic Grilled Asparagus

Vegetarian \$82

Blackened Cauliflower Steak, Oregano and White Wine Braised Brown Rice, Roasted Peppers and Onions,
Tomato Coulis *(Vegan)*

Spaghetti Squash Pomodoro- Sautéed Swiss Chard, Caramelized Onions, Toasted Walnuts, Chevere *(Vegetarian)*
(Vegan Without Chevere)

Stuffed Yellow Squash- Elote and Sonoran Wheatberry Stuffed, Roasted Poblano Slaw, Cilantro Pepita Pesto
(Vegetarian)

Wild Mushroom Pappardelle, Maderia Thyme Cream, Sautéed Arugula, Shaved Pecorino, Truffle Oil *(Vegetarian)*

Sweets *(Select 1 Item)*

Tiramisu

Napoleon Millefoglie - Puff Pastry, Pastry Cream, Toasted Almonds, Powdered Sugar, Fresh Berries

New York Cheese Cake - Espresso Chocolate Sauce, Fresh Berries

“Old Fashioned” Crème Bruleé - Bourbon Vanilla Custard, Hard Candy Shell, Oranges and Dark Cherries

Traditional Crème Bruleé - Vanila Custard, Hard Candy Shell, Fresh Berries

Strawberry Key Lime Parfait - Candied Strawberries, Key Lime Whipped Cream, Sponge Cake

Candied Lemon and Mint Tart - Mint Pastry Cream, Candied and Caramelized Lemons, Sweet Pastry Crust

Baileys and Kahlua Pot De Crème, Shaved Dark Chocolate, Candied Mint Whipped Cream

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HORS D'OEUVRES

All Hors D'Oeuvres are \$9 Per Piece

Chef recommends 6-8 pieces per person per hour

Bruschetta

Slow Roasted Pork, Spicy Tomato Marmalade, Pecorino

Smoked Salmon, Garlic and Dill Goat Cheese, Fried Capers, Pickled Red Onion

Seared Beef Tenderloin, Blueberry Port Reduction, Gorgonzola Cheese

Fig, Goat Cheese, Caramelized Onion

Apple, Triple Cream Brie, Horseradish Sour Cream

Chilled

Prosciutto, Melon, Skewered

Antipasto Skewer, Fresh Mozzarella, Kalamata Olives, Imported Salami, Heirloom Cherry Tomatoes

Sesame Seared Ahi, Kiwi Jalapeño Sauce, Micro Cilantro, Charred Scallion

Grilled Jumbo Prawn, Charred Lime and Tomatillo Crema, Radishes, Citrus

Chicken Salad, Pinot Noir-Soaked Tart Cherries, Goat Cheese, Endive

Warm

Risotto Arancini, Smoked Tomato Jam

Braised Beef Short Rib, Brie, Caramelized Onions, Red Pepper Horseradish Crema, Puff Pastry Crisps

Pulled Chicken, Local Wild Mushroom, Boursin Cheese, Maderia- Thyme Crema, Toasted Flatbread

Pulled Pork, Blackberry Jalapeño Jam, Ricotta, Crepe

Skewered Beef Tenderloin, Balsamic Honey Cippolini Onions, Local Wild Mushroom

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RECEPTION STATIONS

Minimum of 20 guests required. Guarantee for each selected station cannot be less than the total number of guests attending.

Crudit  - \$14 per person

Assorted Fresh Cut Vegetables, Lemon Garlic Hummus, Basil Pesto Aioli

Westward Look Tapas and Bites - \$20 choice of 2 per person /\$27 choice of 3 per person /\$35 choice of 4 per person**Bruschetta**

Slow Roasted Pork, Spicey Tomato Marmalade, Pecorino

Smoked Salmon, Garlic and Dill Goat Cheese, Fried Capers, Pickled Red Onion

Seared Beef Tenderloin, Blueberry Port Reduction, Gorgonzola Cheese

Fig, Goat Cheese, Caramelized Onion

Apple, Triple Cream Brie, Horseradish Sour Cream

Artichoke Tomato Bruschetta, Jarlsberg, Lemon, Basil

Chilled

Prosciutto, Melon, Skewered

Caprese Martini - Mini Mozzarella, Heirloom Cherry Tomatoes, Basil Pesto, Aged Balsamic, Olive Oil

Sesame Seared Ahi, Kiwi Jalape o Sauce, Micro Cilantro, Charred Scallion

Grilled Jumbo Prawn, Charred Lime and Tomatillo Crema, Radishes, Citrus

Chicken Salad, Pinot Noir-Soaked Tart Cherries, Goat Cheese, Endive

Warm

Risotto Arancini, Smoked Tomato Jam

Braised Beef Short Rib, Brie, Caramelized Onions, Red Pepper Horseradish Crema, Puff Pastry Crisps

Pulled Chicken, Local Wild Mushroom, Boursin Cheese, Maderia- Thyme Crema, Toasted Flatbread

Pulled Pork, Blackberry Jalape o Jam, Ricotta, Crepe

Hazelnut Crusted Beef Tenderloin, Chardonnay Thyme Saut ed Oyster Mushrooms, Prosciutto Hollandaise, Puff Pastry

Charcuterie - \$22 per person

Chef's Selection of Cured Meats and Artisanal Cheeses

Apricot Chutney

Local Honey Butter

Chipotle Agave Syrup

Grilled Bread

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Cheese Board- \$21 per person

Chef's Selection of Artisanal Cheeses

Fresh Berries

Candied Pistachios

Spiced Local Honey

Toasted Baguettes

Sliders- \$22 per person (Choose 3 of the following)

Wagyu Beef, Gruyere, Horseradish Mayo, Caramelized Shallots, Cremini Mushrooms

Reisling Braised Chicken, Charred Grapes, Brie, Arugula

Grilled Portobello Mushroom, Gorgonzola Cheese, Currants, Greens, Roasted Garlic Aioli

Chilean Salmon Burger, Tzatziki, Feta, marinated Cucumbers and Tomatoes, Pickled Red Onion

BBQ Pulled Pork, Guajillo BBQ, Sharp Cheddar, Shaved and Marinated Jicama

Mac "N" Cheese and Bites -\$21 Per Person (Choose 2 of the following)

Baked 5 Cheese Mac

Shrimp and Crawfish Mac

Meatball Sliders, Marinara, Smoked Mozzarella, Charred Onions

BBQ Rib Tips, Chipotle Honey BBQ

Mediterranean - \$27 per person with Parmigiano-Reggiano, Chili Pepper Flakes and Artisanal Bread

Mussels, Chorizo, Spiced Tomato Broth, Grilled Bread

Marinated Artichoke Hearts, Sun Dried Tomatoes, Red Onions, Kalamata Olives, Feta, Farfalle

Hummus, Tapenade, Grilled Vegetables, Olives

Sweets - \$20 Per Person

Strawberry Key Lime Parfait- Candied Strawberries, Key Lime Whipped Cream, Sponge Cake

Baileys and Kahlua Pot De crème, Shaved Dark Chocolate, Candied Mint Whipped Cream

Ghirardelli Brownie Bites

Assorted Cookies – Chocolate Chip, Cinnamon Brown Sugar, Oatmeal Raisin

"I Wish Every Day Was Sundae" - \$21 per person

Chocolate, Salted Carmel, Vanilla Bean, Vegan Cookies and Cream Ice Creams

Toppings

Whipped Cream, Cherries, M&M's, Chocolate Chips, Peanut Butter Chips, Heath Bar Crunch, Oreo Cookies, Mini Marshmallows, Ghirardelli Chocolate Sauce, and Salted Caramel Sauce

NA consumption vs package

BARS

COPPER TIER

Liquors:

Conciere Vodka
Conciere Gin
Conciere Silver Tequila
Conciere White Rum
Conciere Bourbon Old
Smuggler Scotch

Wines:

Coastal Vine Pinot Grigio
Coastal Vine Chardonnay
Coastal Vine Pinot Noir
Coastal Vine Cabernet
Opera Prima

GOLD TIER

Liquors:

Stoli Vodka
Drumshambo Gin
Dobel Reposado Tequila
Don Q Rum
Buffalo Trace Bourbon
Dewars White Label Scotch

Wines:

Chasing Venus Sauvignon
Blanc
Outerbound Chardonnay
Sea Sun Pinot Noir
Outerbound
Cabernet
Lunneta
Prosecco

*All Bars Include Imported and Domestic Beer, Soft Drinks, Juices, Still and Sparkling Water

HOSTED BAR

Copper Tier Bar

Cocktails	\$12
Wine by the Glass	\$12
Wine by the Bottle	\$45

Gold Tier Bar

Cocktails	\$15
Wine by the Glass	\$15
Wine by the Bottle	\$55

All Bars

Craft & Specialty Beer	\$9
Domestic Beer	\$8
Soft Drinks	\$6
Still and Sparkling Water	\$6

CASH BAR

Copper Tier Bar

Cocktails	\$13
Wine by the Glass	\$13
Wine by the Bottle	\$45

Gold Tier Bar

Cocktails	\$16
Wine by the Glass	\$16
Wine by the Bottle	\$55

All Bars

Craft & Specialty Beer	\$10
Domestic Beer	\$9
Soft Drinks, Still and Sparkling Water	\$6

HOSTED BAR PACKAGE

Copper Tier Bar

One Hour Per Guest	\$25
Each Additional Hour	\$14

Gold Tier Bar

One Hour Per Guest	\$30
Each Additional Hour	\$18

***Bartender fee of \$150.00 is required for every 75 guests. Minimum of 50 guests for dedicated bar service.
Maximum bar service for hosted is four hours continuous and for cash bar five hours continuous.**

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November 2023

