



# *High Country*

CONFERENCE CENTER



## *Master Catering*

## *Menus*

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## **GENERAL GUIDELINES & INFORMATION**

### **FOOD & BEVERAGE:**

All food, beverage, and alcohol shall be provided by High Country Conference Center (hereinafter referred to as HCCC); it is strictly prohibited to bring any of these items to an HCCC event without prior written consent. **Due to health department regulations, no left over food or beverages may be removed from the premises.**

### **MENU SELECTION & PRICING:**

To ensure menu availability please submit final menu selections at least (14) business days in advance of your function. All Food & Beverage pricing is guaranteed (90) days prior to your event. Custom menus are available upon request and will be priced accordingly. Please note that all buffet menus are offered with a minimum order requirement. If your event does not meet this minimum requirement an additional surcharge may be applied.

### **GUARANTEED ATTENDANCE:**

Final guaranteed guest attendance is due (7) business days prior to your event; this number may increase up to (3) business day prior to the event. HCCC will prepare for 5% over the final guaranteed attendance to accommodate last minute additions.

### **SALES TAX & STAFFING CHARGES:**

Pricing is not inclusive; current applicable state & local sales taxes will be added to all function invoices. A 19% Staffing Charge will be applied to all food & beverage items.

### **BILLING:**

Final payment is due (7) business days prior to your event; these charges will be based on the estimated total. At the conclusion of your event a final invoice will be produced and any additional charges will be due upon receipt; any refunds due will be processed within (30) days.

### **AUDIO VISUAL EQUIPMENT:**

HCCC maintains a state of the art audio & visual equipment inventory to meet all your event needs. Our professional staff is available to consult & provide services as needed. Please see the A/V menu for specific A/V pricing.

### **FUNCTION ROOMS:**

Rooms are assigned based on final guaranteed attendance. HCCC reserves the right to change function rooms as needed. Room rental fees and Food & Beverage minimums may be applicable. Please consult your sales manager or event planner for details.



## **BREAKFAST BUFFETS**

*Breakfast Buffets are provided with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal Teas, Hot Chocolate, Apple Cider and Chilled Orange, Apple & Cranberry Juice.*

*\*For groups under 25 attendees a surcharge may apply*

### **EXPRESS CONTINENTAL**

\$12.95 per person

Freshly sliced seasonal fruit, assorted selection of breakfast Danishes, assorted muffins served with butter and fruit preserves

### **DELUXE CONTINENTAL**

\$15.95 per person

Variety of cold cereal & milk, selection of breakfast Danishes, sliced breakfast breads & assorted bagels, cream cheese, butter & fruit preserves, freshly sliced seasonal fruit, individual yogurts, hard boiled eggs, string cheese and cheddar cheese bars, and hot cereal with assorted toppings

### **Breakfast Expansions**

\$2.95 per person per each item

- ✧ Biscuits and Gravy
- ✧ Pancakes
- ✧ Waffles
- ✧ Yogurt Parfaits

## **SERVED BREAKFAST SELECTIONS**

*Breakfast Selections are served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal Teas and Chilled Orange Juice*

### **HIGH COUNTRY CROISSANT**

\$14.95 per person

Fresh baked croissant filled with fluffy scrambled eggs, Monterey Jack and cheddar cheeses and smokehouse bacon served with home-style breakfast potatoes

### **ARIZONA FRENCH TOAST**

\$14.95 per person

Fresh slice of egg battered Texas Toast, with whipped butter, smokehouse bacon and served with a side of freshly cut fruit with a touch of mint

### **OAK CREEK**

\$15.95 per person

Fluffy scrambled eggs, choice of smokehouse bacon or fresh sausage links, home-style breakfast potatoes and English muffins.

### **BAJA RANCHERO**

\$16.95 per person

Scrambled eggs, cheddar cheese, black beans, diced onions, and fresh diced tomatoes served with home style breakfast potatoes on a warm corn tortilla finished with a red ranchero sauce

### **THE PEAKS BREAKFAST**

\$17.95 per person

High Country scrambled eggs with cheese, 2 bacon, 1 sausage, home-style breakfast potatoes, a fresh baked fluffy buttermilk biscuit and a side of fresh cut fruit



## LUNCHEON SALADS

*Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees  
Tazo Herbal & Iced Teas and Chef's Choice of Dessert*

### GARDEN SALAD

\$12.95 per person

Crisp, fresh cut greens topped with tomatoes, cucumber, carrots, croutons, red onion, and drizzled with house made balsamic vinaigrette served with a warm pretzel roll

### GRILLED CAESAR

\$15.95 per person

Grilled crisp hearts of romaine lettuce tossed with classic Caesar dressing, fresh grated parmesan cheese, Roma tomatoes, house croutons, and red onions served with garlic bread sticks

*Add grilled Chicken or grilled Salmon for additional \$3.00 per person*

### SOUTHWESTERN SALAD

\$15.95 per person

Mixed selection of baby greens, fire roasted corn, black beans, and shredded cheddar cheese in a crisp tortilla bowl with salsa and sour cream

*Add grilled Chicken for additional \$3.00 per person*

### HIGH COUNTRY

\$18.95 per person

Crunchy radicchio, Boston lettuce and baby arugula, all tossed carefully with candied walnuts, Feta cheese, fresh strawberries, marinated artichoke hearts and fresh cucumber slices drizzled with a delicious raspberry balsamic vinaigrette

### LUMBERJACK CHOPPED SALAD

\$18.95 per person

Fresh greens topped with diced oven roasted turkey breast, diced ham, fresh avocado, shredded cheddar cheese, hard boiled eggs, crispy bacon, bleu cheese crumbles and ripe Roma tomatoes with herbed croutons and ranch dressing served with warm rolls and butter

## LUNCHEON SANDWICH SELECTIONS

*Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees  
Tazo Herbal & Iced Teas and Chefs Choice of Dessert*

### GRILLED VEGETABLE

\$14.95 per person

Marinated garden vegetables in fine herb balsamic vinaigrette grilled to enhance the natural flavors and served with herb cream cheese spread on a hoagie roll with seasoned potato wedges

### GRILLED TURKEY FOCACIA

\$16.95 per person

Sliced roasted turkey, roasted red peppers and garlic aioli on herb crusted focaccia bread served with grilled vegetable salad

### THREE MEAT DELI

\$17.95 per person

Sliced honey ham, oven roasted turkey breast and roast beef, Swiss and cheddar cheeses, lettuce, tomato, and sliced red onion on a submarine roll served with a red bliss potato salad



### **FLAGSTAFF GRILLED STEAK**

\$18.95 per person

Tri-tip steak on a toasted hoagie topped with roasted peppers, chipotle mayonnaise, onion and melted Swiss cheese served with seasoned potato wedges

### **BOXED LUNCH OPTIONS**

*Includes Choice of Beverage*

#### **HUMPHREY'S HOAGIE**

\$16.95 per person

Fresh hoagie style sandwich with smoked turkey breast, honey ham, salami, provolone cheese, lettuce and tomato, whole fresh fruit, bag of chips, cheese cake and pasta salad

#### **GRILLED VEGETABLE**

\$16.95 per person

Marinated and grilled vegetables in fine herbs, balsamic vinaigrette with herb cream cheese spread on a submarine roll including whole fresh fruit, bag of chips, cheese cake and pasta salad

#### **TURKEY CLUB**

\$16.95 per person

Oven roasted turkey, crispy smokehouse bacon, fresh lettuce, tomato, avocado and provolone cheese all layered in a flaky croissant and served with pasta salad, whole fresh fruit, bag of chips and cheese cake

### **SERVED LUNCHEON SELECTIONS**

*Includes first course selection, Chef's choice seasonal vegetable, rolls and butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal & Iced Teas and Chefs Choice of Dessert*

#### **FIRST COURSE SELECTIONS**

(Choose 1)

##### **The High Country House Salad**

Fresh baby greens all tossed carefully with candied walnuts, Feta cheese, fresh strawberries, marinated artichoke hearts and fresh cucumber slices drizzled with raspberry balsamic vinaigrette

##### **Caesar Salad**

Romaine wedge with sliced tomato, crouton, and Parmesan cheese

##### **Spinach Salad**

Candied walnuts, dried cherries with Balsamic vinaigrette

#### **MAIN COURSE SELECTION**

(Choose 1)

##### **CHEF'S VEGETARIAN PLATE**

\$ 17.95 per person

Portabella mushroom stuffed with Quinoa, wilted spinach, diced peppers and parmesan cheese served on a bed of seasoned rice pilaf

##### **CHICKEN PARMESAN**

\$18.95 per person

Lightly breaded and Italian seasoned chicken breast topped with a mixture of parmesan and mozzarella topped with marinara over a bed of orzo pasta



### CHIPOLTE PENNE CHICKEN

#### ALFREDO

\$18.95 per person

Al dente Penne pasta, grilled chicken in a chipotle cream sauce

*Substitute grilled shrimp for \$3.00*

### SONORAN CHICKEN

\$19.95 per person

Garlic and cilantro marinated chicken breast, grilled and served over Spanish rice, topped with house-made creamy salsa verde

### ORANGE DILL BUTTER FILLET OF

#### SALMON

\$22.95 per person

Grilled fresh Atlantic Salmon finished with an orange dill butter sauce and served with Seasoned White Rice

### SIRLOIN STEAK

\$23.95 per person

Topped with a Captain Morgan and caramelized onion glaze served with roasted baby red potatoes

### BAKED POTATO BAR

\$17.95 per person

House-made chili and fresh baked potatoes with all your favorite fixings including: sour cream, fresh bacon bits, shredded cheese, jalapenos, scallions, salsa fresca, French style fried onions, butter and black olives

### ELK OSSO BUCCO

\$25.95 per person

Braised with red wine and hand cut carrots, celery, and onions served au jus on a bed of garlic mashed potatoes

### LUNCH DUETS

#### CHILI RELLENOS AND SONORAN CHICKEN

\$24.95

Egg battered green chili stuffed with cheese smothered in pepper jack cheese sauce and grilled chicken, finished with a house-made creamy salsa verde paired with Spanish rice

#### FLAT IRON STEAK AND SHRIMP

\$28.95 per person

Sweet cherry glazed grilled flat iron steak paired with 3 large Cajun seasoned shrimp accompanied with roasted garlic mashed potatoes





## **LUNCH BUFFETS**

*Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal & Iced Teas*

*\*Minimum 25 people*

### **HIGH COUNTRY EXECUTIVE BUFFET SELECTION**

Two Entrees: \$27.95 per person

Three Entrees: \$31.95 per person

Includes: fresh garden salad with assorted dressings, gourmet pasta salad, fresh seasonal fruit and Chef's pairing of desserts

#### **Entrée Selections:**

- ✧ Top Sirloin steak smothered with a mushroom and onion glaze
- ✧ Grilled Salmon with a sweet Asian sauce
- ✧ Skin-on butterflied trout with orange butter sauce
- ✧ Sonoran chicken
- ✧ Herb encrusted pork loin
- ✧ Oven roasted turkey breast with a savory cranberry sauce

#### **Choice of Starch (2):**

- ✧ Roasted red potatoes
- ✧ Garlic whipped potatoes
- ✧ Rice pilaf
- ✧ Basil-pesto penne pasta
- ✧ Cornbread stuffing
- ✧ Israeli couscous

*Served with fresh seasonal vegetables, rolls, butter and assorted desserts*

### **NORTHERN ARIZONA BBQ**

\$24.95 per person

Grilled hot dogs, hamburgers, veggie burgers, and barbecue chicken breast, fresh garden greens with assorted dressings, cowboy coleslaw, pasta salad, assorted sliced cheeses, relish tray with lettuce, tomato, onion, and appropriate condiments, southern baked beans and seasoned potato wedges, served with cornbread and apple cobbler

### **TASTE OF ITALY**

\$23.95 per person

Tossed caprice salad with aged balsamic vinegar, Caesar salad, classic chicken parmesan, penne pasta tossed with basil-pesto alfredo, fresh green beans garnished with roasted almonds, garlic bread sticks and served with a variety of Italian desserts

### **DELI BOARD**

\$22.95 per person

Fresh garden greens with assorted dressings, fruit salad, red bliss potato salad, sliced honey ham, turkey breast, salami, roast beef, variety of sliced cheeses, fresh lettuce, tomatoes, onions, pickles, appropriate condiments, assortment of fresh breads and rolls, assorted desserts

*Add soup for an additional \$2.50 per person*

### **MEXICAN FIESTA**

\$21.95 per person

Acapulco Caesar salad in creamy cilantro dressing, crispy tortilla chips and fresh made salsas, Southwestern pasta salad, enchilada casserole, build your own tacos: ground beef and shredded chicken, diced tomatoes, onions, shredded lettuce, cheddar cheese, sour cream, guacamole and salsa fresca with warm flour tortillas, Spanish rice, refried beans and assorted stuffed churros





### **EXECUTIVE DELI BOARD**

\$26.95 per person

High Country salad with Cabernet vinaigrette and ranch on the side, fresh cut minted fruit salad, sliced prosciutto, pancetta, smoked turkey breast, sliced grilled chicken breast, marinated grilled vegetables, variety of domestic and imported cheeses, fresh lettuce, sliced tomatoes, sliced onions, pickle spears, appropriate condiments, fresh breads, rolls, and wraps, and an assortment of desserts

*Add soup for an additional \$2.50 per person*

### **SPECIALTY BREAKS**

*\*Minimum of 15 people*

*All specialty breaks include Freshly Brewed Starbucks Regular & Decaffeinated Coffees  
Tazo Herbal & Iced Teas and Assorted Sodas*

### **HIGH COUNTRY REFRESH**

\$9.95 per person

Chef's selection of assorted sweet & salty snacks, freshly baked dessert, crudité tray, and whole fresh fruit

### **THE BAKE SHOPPE**

\$13.95 per person

Assorted freshly baked cookies, chocolate brownies, crispy rice marshmallow treats, cold milk and whole fresh fruit

### **THE BALL PARK**

\$13.95 per person

Chips and salsa, warm soft pretzels with mustard, fresh baked cookies and whole fresh fruit

### **THE ENERGIZER**

\$13.95 per person

Whole fresh fruit, breakfast bars or granola bars, and yogurt bar with assorted toppings served with chilled juices

### **THE ARIZONA RATTLER**

\$13.95 per person

Tri-Color tortilla chips, pico de gallo, chile con queso, and salsa fresca with mini chimichangas, cinnamon sugar churros and whole fresh fruit

### **MEDITERANEAN SPREAD**

\$13.95 per person

A wonderful mixture of chickpeas, garlic, tahini, lemon juice, sesame-olive oil blend and traditional spices; blended into a delicious healthy spread served with grilled pita bread triangles, a variety of raw vegetables and whole fresh fruit



## HORS D'OEUVRE PACKAGES

\*Minimum of 25 people

### HIGH COUNTRY

\$26.95 per person

Serves 8-10 pieces per person

- ✧ Italian sausage stuffed mushrooms with traditional marinara & parmesan cheese
- ✧ Marinated grilled garden vegetables with fresh pita chips
- ✧ Sundried tomato & chicken filled phyllo cups topped with caramelized onions & roasted pepper coulis
- ✧ Mini crab cakes with a chipotle cream sauce
- ✧ Shrimp cocktail canapés with Boursin and ginger spread on crisp toast rounds
- ✧ Vegetable crudités with assorted dipping sauces
- ✧ Fresh seasonal fruit display with assorted berry accents and Domestic assortment of cheeses

### SAN FRANCISCO

\$23.95 per person

Serves 8-10 pieces per person

- ✧ Chicken and cheese quesadillas with salsa, guacamole, sour cream, and pico de gallo
- ✧ Savory barbecue meatballs
- ✧ Sesame crusted Ahi tuna skewers with a pineapple sauce and a touch of cayenne
- ✧ Vegetable crudités with assorted dipping sauces
- ✧ Hummus with fresh crisp pita chips
- ✧ Buffalo mozzarella and grape tomato skewers with balsamic drizzle and fresh basil

### ROUTE 66

\$18.95 per person

Serves 6-8 pieces per person

- ✧ Classic boneless buffalo wing
- ✧ Savory barbecue meatballs
- ✧ Jalapeno poppers with marinara
- ✧ Tri-color tortilla chips, salsa and con queso
- ✧ Mini chimichangas with salsa fresca

## RECEPTION DISPLAYS

\*25 person minimum for all displays

### CHEESE BOARD

Stone-ground mustard  
Gourmet crackers  
\$5.95 per person

### GARDEN VEGGIE

Ranch-herb dip  
\$3.95 per person

### FRESH FRUIT

Honey yogurt dip  
\$4.95 per person



### ANTIPASTO PLATTER

\$6.50 per person

\*50 person minimum

Cured Imported and Domestic meats, as well as pickled vegetables and condiments; including: sliced prosciutto, Genoa salami, pancetta, hard chorizo and Andouille sausage all accompanied with Kalamata and stuffed Queen olives, pepperoncini and cherry peppers garnished with marinated golden tomatoes and artichoke hearts

### SPECIALTY UPGRADES

\*25 person minimum

#### MARTINI MASH POTATO BAR

\$4.95 per person

\*Station requires a Uniformed Chef @ \$50.00 per hour (Two hour minimum)

Your choice of garlic mash, smoked gouda mash, or Peruvian purple potato mash served in a martini glass with a variety of specialized toppings

#### SEAFOOD BAR

\$395 per 100 pieces

Jumbo prawns and crab claws prepared Maryland style, displayed on ice with cocktail and remoulade sauce, and red snapper ceviche with avocado salsa.

#### CLASSIC BANANAS FOSTER or CHERRIES JUBILEE\*

\$4.95 per person

\*Station requires a Uniformed Chef @ \$50.00 per hour (Two hour minimum)

A delightful compliment to finish your event! Served over vanilla-bean ice cream  
Expertly prepared by a uniformed chef in the room



## HORS D'OEUVRES

\*Price per 50 pieces

| <b><u>COLD HORS D' OEUVRES ~ Tray or Passed</u></b>   | <b><u>50 pcs.</u></b> |
|---|-----------------------|
| Seared Ahi Tuna with wasabi caviar on toasted baguette                                      | \$125.00              |
| Buffalo mozzarella and grape tomato skewers with balsamic drizzle                           | \$95.00               |
| Salami coronets stuffed with herbed cream cheese  | \$95.00               |
| Belgian endive tips stuffed with herb cream cheese, candied walnuts, and fresh strawberries | \$97.00               |
| Assorted bruschetta   | \$100.00              |
| Roasted cherry tomato with Boursin cheese on focaccia                                       | \$115.00              |
| Apple chutney with blue cheese on crostini  | \$95.00               |
| Marinated asparagus tips wrapped with prosciutto  | \$120.00              |
| Shredded beef in a phyllo cup with blackberry chili glaze                                   | \$95.00               |
| Assorted canapés  | \$125.00              |
| Chicken teriyaki on sesame cracker  | \$129.00              |
| Chilled jumbo shrimp  | \$130.00              |
| Marinated artichoke stuffed with crabmeat   | \$125.00              |
| Red snapper ceviche   | \$100.00              |
| <b><u>HOT HORS D' OEUVRES ~ Tray or Passed</u></b>  | <b><u>50 pcs.</u></b> |
| Mini Chimichangas with Salsa Fresca   | \$75.00               |
| Swedish or BBQ Meatballs  | \$80.00               |
| Bite-Size Eggrolls with Sweet and Sour Sauce  | \$80.00               |
| Stuffed Mushroom Caps with Spinach and Feta Cheese served with Alfredo Sauce                | \$85.00               |
| Boneless Buffalo Chicken Wings with Bleu Cheese Dressing                                    | \$87.00               |
| Spinach artichoke dip on crispy baguette  | \$95.00               |
| Phyllo cup filled with chicken, caramelized onion and sundried tomatoes                     | \$87.00               |
| Roasted Eggplant and Roma tomato relish on pita bread toast.                                | \$90.00               |
| Spanakopita   | \$92.00               |
| Chicken or beef sate with peanut dipping sauce  | \$95.00               |
| Stuffed mushroom caps with Italian sausage  | \$95.00               |
| Assorted mini quiche  | \$97.00               |
| Pot stickers with dipping sauce   | \$97.00               |
| Crab Rangoon with Asian dipping sauce   | \$97.00               |
| Stuffed mushroom caps with crabmeat and Marinara  | \$99.00               |
| Sesame crusted Ahi tuna skewers with a pineapple sauce and a touch of cayenne               | \$125.00              |
| Mini crab cakes with chipotle cream sauce   | \$130.00              |



## PLATED DINNER SELECTIONS

*Dinner selections are served with first course choice of salad, chef's choice of appropriate vegetables, fresh baked rolls and butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal & Iced Teas and Chef's Choice of Dessert*

### FIRST COURSE SALAD

(Choose one)

#### HIGH COUNTRY

Crunchy radicchio, Boston lettuce and baby arugula, all tossed carefully with candied walnuts, Feta cheese, fresh strawberries, marinated artichoke hearts and fresh cucumber slices drizzled with a delicious raspberry balsamic vinaigrette

#### CLASSIC CAESAR

Crisp romaine hearts, Roma tomatoes, shredded parmesan cheese, croutons and rich Caesar dressing accented with a fresh slice of red onion

#### FLORENTINE CAPRICE

Fresh baby spinach, basil, Roma tomatoes and buffalo mozzarella cheese, all tossed with balsamic vinaigrette and drizzled with aged balsamic reduction

## ENTREES

#### CHICKEN MARSALA

\$24.95 per person

Pan seared chicken breast, covered with a rich Marsala wine sauce and served with roasted garlic mashed potatoes (Gluten Free style available, please speak with a HCCC team member)



#### VEGETABLE NAPOLEON

\$ 24.95 per person

Sweet potatoes, roasted bell peppers, zucchini, yellow squash, red onion, eggplant and parmesan cheese all marinated in aged balsamic reduction served with roasted butternut squash and a red potato medley



#### ROASTED LOIN OF PORK

\$25.95 per person

Seared pork loin crusted with dried chilies slow roasted and paired with our house-made fresh apple glaze, Yukon gold mashed potatoes



#### VEGETARIAN TART

\$25.95 per person

Flaky black pepper and cayenne crust filled with zucchini, squash, tomatoes, mash potatoes, and quinoa served with chef choice vegetable

#### ASIAGO CHICKEN

\$26.95 per person

Roasted chicken breast stuffed with a blend of red sun-dried tomatoes and fresh basil, encrusted with our own Asiago breading served over Florentine rice and topped with basil cream sauce

#### PECAN ENCRUSTED RED SNAPPER

\$27.95 per person

Fresh Red Snapper encrusted with our house made pecan mixture and drizzled with a roasted red pepper coulis served with roasted red potatoes



### **GRILLED ATLANTIC SALMON**

\$27.95 per person

Fresh Atlantic salmon grilled and glazed with a citrus butter sauce, paired with creamed wild rice

### **BACON WRAPPED HALIBUT**

\$28.95 per person

Fresh Halibut wrapped in our smokehouse bacon and finished with citrus butter, paired with creamy orzo pasta



### **ROASTED PRIME RIB OF BEEF**

\$29.95 per person

Slow roasted prime rib of beef rubbed with fine herbs and spices accompanied with au-jus and creamy horseradish served with oven roasted red potatoes



### **FILET MIGNON**

\$34.95 per person

Hand cut 8 oz. fillet of beef crusted with gorgonzola cheese and Merlot caramelized onions and mushrooms with roasted Peruvian purple potatoes

## **DUET SELECTIONS**

### **CLASSIC ITALIAN**

\$29.95 per person

Classic eggplant parmesan served with chicken mozzarella covered with housemade marinara sauce and melted mozzarella cheese and served with basil-pesto fettuccini



### **MIXED GRILL**

\$32.95 per person

Grilled airline chicken breast with roasted garlic butter paired with slow cooked barbeque Saint Louis style pork ribs served over creamy mashed potatoes



### **SURF AND TURF**

\$39.95 per person

Petite filet mignon and jumbo prawns seasoned and grilled served with a dried cherry merlot sauce and roasted parmesan fingerling potatoes



### **GRAND CANYON DUET**

\$42.95 per person

Gorgonzola crusted petite filet mignon with bacon wrapped halibut topped with a citrus butter sauce served with red jasmine rice



## DINNER BUFFETS

\*Minimum of 25 people

*Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Tazo Herbal and Iced Teas*

### ITALIAN SAMPLER

\$29.95 per person

Antipasto platter, tomato and mozzarella salad, Caesar salad, traditional bolognese lasagna, chicken Marsala, cheese stuffed tortellini with marinara sauce, zucchini and yellow squash served with garlic bread sticks and classic tiramisu

### BAJA FIESTA

\$32.95 per person

Tri-color tortilla chips with guacamole and salsa fresca, fresh garden greens with assorted dressings, cilantro chicken salad, black bean and roasted corn salad, build your own chicken and beef fajitas with all the fixings, enchilada casserole, refried beans, Spanish rice and assorted stuffed gourmet churros

### OLD WEST BBQ

\$34.95 per person

Fresh garden greens with assorted dressings, red bliss potato salad, seasonal fresh fruit, barbecue chicken, slow cooked beef brisket and Saint Louis style pork ribs with sweet barbecue sauce accompanied with corn on the cob, ranch style beans, apple cobbler, and cornbread

*Substitute flat iron steak for additional: \$ 2.00 per person*

## SUIT YOURSELF

Design your own buffet!

Two entrees \$34.95 per person / Three Entrees \$38.95 per person

*Includes rolls, butter and Chef's Choice Dessert*

### Choice of Salads (2):

Fresh Garden with assorted Dressings, Caesar, Tossed Caprice, Fresh Fruit, Grilled Vegetable, Bowtie Pasta or Red Bliss Potato

### Choice of Entrees:

Sliced Roast Beef with Au Jus  
Red Snapper Amandine  
Chicken Marsala  
Roasted Pork Loin  
Grilled Atlantic Salmon  
Bistro Fillet Medallion  
Slow Roasted sliced Beef  
Brisket

### Choice of Starch (2):

Rice pilaf  
Roasted red potatoes  
Garlic whipped potatoes  
Baked potatoes  
Couscous  
Basil-pesto penne pasta  
Sweet mashed potatoes  
Wild rice  
Orzo Pasta

### Choice of vegetables (2):

Sautéed baby carrots and Sugar snap peas  
Sautéed green beans  
Steamed broccoli  
California medley  
Sautéed mixed garden vegetables  
Stir fry style vegetables  
Sautéed zucchini and yellow squash with cherry tomatoes





## RECEPTION AND BUFFET ENHANCEMENTS

### THE CARVERY

Includes freshly baked rolls & butter

All carvery items require a uniformed Chef @ \$60.00 per hour (\*2 hour minimum)

#### STEAMSHIP OF BEEF

\$350.00

Impressive choice for large gatherings cooked to medium and accented with herbal mayonnaise, horseradish & chive cream and whole grain mustard sauce  
(Serves approximately 75 guests)

#### BEEF TENDERLOIN WELLINGTON

\$320.00

Seared tenderloin of beef incrustated with a mushroom and shallots duxelle then carefully wrapped in pastry dough served with au-jus and merlot demi  
(Serves approximately 30 guests)

#### GOLDEN ROASTED TURKEY ROULADE

\$325.00

Slow oven roasted Tom turkey filled with chorizo cornbread stuffing rolled up and served with our cranberry aioli and Dijon mustard  
(Serves approximately 40 guests)

#### APPLE STUFFED PORKLOIN

\$295.00

Center cut pork loin stuffed fresh apples and spices served with a warm apple spiced glaze  
(Serves approximately 50 guests)

#### HONEY GLAZED HAM

\$275.00

Slow roasted ham served with honey mustard and pineapple relish  
(Serves approximately 50 guests)

#### PRIME RIB OF BEEF

\$300.00

Slow cooked to perfection, seasoned with fresh herbs to make golden crust and served with au jus and creamy horseradish  
(Serves approximately 50 guests)



## BANQUET BEVERAGE SERVICE

### HOSTED & CASH BAR PRICING

PRICED PER DRINK

#### **Hosted Bar\***

|                              |        |
|------------------------------|--------|
| <i>Standard Brands</i>       | \$4.50 |
| <i>Premium Brands</i>        | \$5.50 |
| <i>Domestic Bottled Beer</i> | \$3.50 |
| <i>Imported Bottled Beer</i> | \$4.50 |
| <i>House Wine</i>            | \$4.50 |
| <i>Cordials</i>              | \$7.50 |
| <i>Soft Drinks</i>           | \$2.50 |
| <i>Mineral Water</i>         | \$2.50 |

#### **Cash Bar\*\***

|                              |        |
|------------------------------|--------|
| <i>Standard Brands</i>       | \$5.00 |
| <i>Premium Brands</i>        | \$6.00 |
| <i>Domestic Bottled Beer</i> | \$4.00 |
| <i>Imported Bottled Beer</i> | \$5.00 |
| <i>House Wine</i>            | \$5.00 |
| <i>Cordials</i>              | \$8.00 |
| <i>Soft Drinks</i>           | \$3.00 |
| <i>Mineral Water</i>         | \$3.00 |

\*Prices do not include applicable sales tax or staffing charges

\*\* Prices include all applicable sales tax

\$75.00/hour Bartender fee applies to all bars with less than \$500 in sales

\*Minimum of two hours

### **HOUSE WINE BY THE BOTTLE**

Cabernet Sauvignon ~ Pinot Noir ~ Chardonnay

\$26.00 per bottle