

**BANQUET
MENU
COLLECTION**

2023



Hilton

PHOENIX RESORT AT THE PEAK



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INFORMATION

Meal Service

Plated meal service is based upon a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast, lunch and dinner) are served for one and a half hours (1-1/2). Buffets have a minimum of fifty (50) guests. If your guarantee is less than fifty(50), you will be assessed an additional \$8.00 per Person for Breakfast Buffets, \$10.00 per Person for Lunch Buffets and \$12.00 per Person for Dinner Buffets. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees.

Supplemental Charges

There will be an Extra Facility charge of \$50.00 for any food function of less than twenty (20) guests. Carvers, Station Attendants, Chefs at Made to Order Stations: \$175.00 each per two (2) hour shift, (1) server/carver per fifty (50) guests, each additional hour at \$50.00 per hour. Bartenders: \$150.00 each per hundred (100) guests, four (4) hour shift. Butler- Style Servers: \$35.00 each per one (1) hour shift, (1) server per hundred (100) guests. All North and South Pointe pool events will be assessed an additional \$1,000.00 supplemental surcharge. Tombstone events at River Ranch pool \$2,000 and all River Ranch pool events will be assessed an additional \$4,000.00 supplemental surcharge.

Service Charge, Gratuities and Taxes

The combined gratuity and service charge that is in effect on the day of your Event, pursuant to the applicable collective bargaining agreement, will be added to your account. Currently, the combined charge is equal to 24% of the food and beverage total, plus any applicable state and/or local taxes, currently 8.6%. A portion of this combined charge (currently 18%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 6%) is a service charge that is not a gratuity and is the property of Resort to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

Food Legend

(GF) Gluten Free (Vg) Vegetarian (V) Vegan

Payment

The Resort requires a non-refundable deposit at the time of booking to secure your event date and function space as definite. All deposits will be applied to the final bill. Final payment is due seven (7) days prior to your event by cash, cashier's check or major credit card unless credit has been established with the Resort. In such case, the complete account is due and payable no later than thirty (30) days from the date of the function. See your Sales Agreement for details.

Guarantees

Final attendance must be specified seventy-two (72) hours prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the Resort reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

Food and Beverage

In addition to our published menu suggestions, our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget requirements and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread service is available upon pre-ordered request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.
- All Food and Beverage, including alcohol, must be purchased through the Resort and served by Resort Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

INFORMATION

Last Minute Changes

Any changes made less than 3 working days prior to the event are subject to change fees. This includes menu changes/additions and room set up revisions. Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum facility configuration charge of \$250.00 for the re-set. Charge is subject to increase depending on the room size and complexity of the changes.

Room Assignments and Seating

Function rooms are assigned by the Resort according to the anticipated guest count and set up requirements. The Resort reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The Resort will set up tables and chairs 3% over the guarantee based upon space availability.

Audio Visual

For your convenience, Encore Global is our in-house professional partner providing a knowledgeable, on-site team and state of the art equipment.

Linen

Resort length, 85 x 85, linens and napkins are available in the following colors through the Resort at no extra charge.

- Black
- White
- Ivory
- Forest Green
- Gold
- Royal Blue
- Sandalwood
- Red

Specialty linens and napkins are available through outside sources. Your Catering or Event Manager will be happy to assist you.

Florals, Décor, Entertainment

The Resort uses Hello! Arizona as the in-house DMC to help facilitate your additional planning needs. Additionally, we can add the billing to your Master Account, keeping it clean and simple. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Resort reserves the right to control the volume on all functions. Should you make your own arrangements all insurance requirements for outside vendors must be met, refer to your Sales Agreement for details. All deliveries should be coordinated with your Catering or Event Manager.

Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no later than three (3) hours prior to the start of the event, based on prevailing weather conditions of wind gusts in excess of 20 mph, temperatures below 60 degrees or above 90 degrees, and/or 30% or higher chance of rain based on the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than three (3) hours' notice, will be assessed a labor charge per person or a minimum fee. All entertainment for outdoor functions must end by 10:00 pm.

Shipping and Packages

Packages for meetings may be delivered to the Resort four (4) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery, see Resorts Shipping and Receiving Guidelines for more details.

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Event Manager (indicate name)
- 4) Date of Function

*An incoming Mail/Package Charge of \$8.00 per item will be assessed.

*Special mailing services are available through our Shipping Department at prevailing rates.

*The Resort does not have a Loading Dock.

Signage

The Resort does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Resort lobby, on the building exterior or other public areas. The Resort reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Resort will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

Lost and Found

The Resort will not assume or accept responsibility for damages to or loss of any merchandise or articles in the Resort prior to, during or following any event.

BREAKFAST BUFFETS

DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS. MINIMUM OF 50 PEOPLE REQUIRED FOR BREAKFAST BUFFETS. FOR SERVICE LESS THAN 50 PEOPLE, ADD \$8.00++ PER PERSON TO THE MENU PRICE.

DREAMY DRAW CONTINENTAL

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT JUICES (GF, VG)
SEASONAL FRUIT & BERRIES (GF, V)
BREAKFAST BREADS & MUFFINS (VG)
VANILLA ALMOND CRUNCH GRANOLA (GF)
ASSORTED GREEK YOGURT (VG)
ASSORTED BAGELS WITH CREAM CHEESE
BUTTER & FRUIT PRESERVES

\$42.00 PER PERSON

BARRIO BREAKFAST

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT JUICES (GF, VG)
HORCHATA
MOJITO FRUIT SALAD (GF, VG)
BACON, REFRIED BLACK BEANS, AVOCADO & JACK CHEESE TORTA
CHORIZO & EGGS RANCHERO (GF)
ABUELITA FRENCH TOAST
POTATOES, PEPPERS, ONIONS & COTIJA CHEESE (GF, VG)
RED & GREEN SALSAS (GF, V)

\$52.00 PER PERSON

THE PEAK BREAKFAST

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT JUICES (GF, VG)
SEASONAL FRUIT & BERRIES (GF, V)
BREAKFAST BREADS & MUFFINS (VG)
ASSORTED BAGELS WITH CREAM CHEESE
BUTTER & FRUIT PRESERVES
OATMEAL WITH RAISINS & BROWN SUGAR (GF, VG)
ASSORTED CEREALS WITH SKIM, 2% MILK & SOY MILKS
SCRAMBLED EGGS (GF)
SMOKED BACON & SAUSAGE (GF)
HERB ROASTED POTATOES (GF, VG)

\$52.00 PER PERSON

COUNTRY STYLE BREAKFAST

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT JUICES (GF, VG)
BUTTERMILK BISCUITS & SAUSAGE GRAVY
MINI CHICKEN FRIED STEAK
SCRAMBLED EGGS (GF, VG)
SMOKED BACON (GF)
CHEESY GRITS (GF)
PANCAKES WITH MAPLE SYRUP & BUTTER
HASH BROWNS (GF, VG)

\$56.00 PER PERSON

BREAKFAST ENHANCEMENTS

ADD ON TO YOUR EXISTING BREAKFAST BUFFET MENU. SERVED PER PERSON (MINIMUM ORDER OF 12).



BREAKFAST SANDWICHES

THE CLASSIC

SCRAMBLED EGGS, CHEDDAR CHEESE & PORK SAUSAGE ON TOASTED ENGLISH MUFFIN

\$14.00

THE LEAN MACHINE

EGG WHITES, TURKEY BACON, ASPARAGUS, SUN-DRIED TOMATOES & SWISS CHEESE ON TOASTED ENGLISH MUFFIN

\$15.00

BREAKFAST BURRITOS

THE SUNRISE

SCRAMBLED EGGS, POTATOES, BACON & CHEDDAR CHEESE ON FLOUR TORTILLA

\$15.00

THE MEXICAN

SCRAMBLED EGGS, CHORIZO, POTATOES, MEXICAN CHEESES & CILANTRO ON FLOUR TORTILLA

\$15.00

SAVORY

SCRAMBLED EGGS

\$6.00

ADD CHEDDAR CHEESE +\$2.00

HARD BOILED EGGS

\$4.00

SMOKED BACON

\$9.00

PORK SAUSAGE

\$9.00

HASH BROWNS

\$5.00

HOME FRIES

WITH ONIONS, PEPPERS, COTIJA CHEESE & CILANTRO

\$7.00

BAGELS

WITH SMOKED SALMON, CREAM CHEESE, TOMATOES, CAPERS

\$17.00

SWEET

PANCAKES WITH MAPLE SYRUP

\$9.00

CINNAMON FRENCH TOAST

\$10.00

STEEL CUT OATMEAL

WITH BROWN SUGAR & RAISINS

\$8.00



CHEF-ATTENDED BREAKFAST STATIONS

ADD A CHEF-ATTENDED STATION TO YOUR BREAKFAST BUFFET MENU. STATIONS CANNOT BE ORDERED INDIVIDUALLY.

FULL GUARANTEE REQUIRED FOR EACH STATION.

CHEF ATTENDANT REQUIRED, ONE PER 50 GUESTS AT \$150.00 EACH.

THE PEAK OMELET STATION (GF)

FRESH EGGS & EGG WHITES

TOMATOES, ONIONS, RED BELL PEPPERS, SPINACH, SLICED JALAPEÑOS,
MUSHROOMS, GREEN CHILIES & ROASTED TOMATO SALSA

CHORIZO, SMOKED BACON & HAM
CHEDDAR, SWISS & FETA CHEESES

\$21.00 PER PERSON

BREAKFAST TACO & TOSTADA STATION

SCRAMBLED EGGS

CARNE ASADA, CHORIZO & SMOKED BACON

MONTEREY JACK, COTIJA & CHEDDAR CHEESES

FIRE ROASTED GREEN CHILIES, ONIONS, CILANTRO, PICKLED JALAPEÑOS,
PICO DE GALLO, ROASTED TOMATO SALSA, TOMATILLO SALSA, SOUR CREAM
& SELECTION OF HOT SAUCES

CRISPY CORN TOSTADAS, CORN & FLOUR TORTILLAS

\$24.00 PER PERSON

SMOOTHIE & JUICE BAR

JUICES:

IMMUNE BOOST: *CARROT, ORANGE & GINGER*

DETOX: *KALE, GREEN APPLE, SPINACH & CELERY*

TROPICAL HYDRATION: *ORANGE, PINEAPPLE & MANGO*

FRESH SMOOTHIES:

MANGO LASSIE (GF, VG)

STRAWBERRY, BANANA & OAT MILK (GF, V)

PEANUT BUTTER, CHOCOLATE & BANANA (GF, VG)

PINEAPPLE, BANANA, DATE & VANILLA (GF, VG)

PIÑA COLADA

\$21.00 PER PERSON

ACAI BOWL BAR

CHOICE OF 2 BLENDS:

ACAI, BLUEBERRIES, STRAWBERRIES, YOGURT & APPLE JUICE

ACAI, STRAWBERRIES, BANANA, PINEAPPLE & ALMOND MILK

ACAI, DRAGON FRUIT, BANANA, PINEAPPLE & COCONUT MILK

ACAI, BANANA, STRAWBERRIES, DATES, PEANUT BUTTER & ALMOND MILK

TOPPINGS:

VANILLA ALMOND CRUNCH GRANOLA, PEPITAS & TOASTED COCONUT FLAKES

BLUEBERRIES, STRAWBERRIES, RASPBERRIES, BANANA, DATES & PINEAPPLE

HONEY DRIZZLE & PEANUT BUTTER

\$19.00 PER PERSON

PLATED BREAKFASTS

RISE & SHINE (GF)

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT
JUICES (GF, VG)
SCRAMBLED EGGS WITH CHEDDAR CHEESE &
CHIVES
SMOKED BACON OR SAUSAGE LINKS
HERB ROASTED POTATOES
BREAKFAST BREADS & MUFFINS FOR THE TABLE

\$30.00 PER PERSON

COUNTRY STEAK & EGGS

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT
JUICES (GF, VG)
CHICKEN FRIED STEAK WITH GRAVY
EGGS ANY STYLE
HASH BROWNS
BREAKFAST BREADS & MUFFINS FOR THE TABLE

\$34.00 PER PERSON

CITY STEAK & EGGS

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT
JUICES (GF, VG)
CHARBROILED 6OZ. SIRLOIN STEAK
EGGS ANY STYLE
HOME FRIES
BREAKFAST BREADS & MUFFINS FOR THE TABLE

\$39.00 PER PERSON

BISCUITS & GRAVY

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT
JUICES (GF, VG)
TWO HOUSE MADE BUTTERMILK BISCUITS
SAUSAGE GRAVY
EGGS ANY STYLE
BREAKFAST BREADS & MUFFINS FOR THE TABLE

\$32.00 PER PERSON

DESERT MORNING

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT
JUICES (GF, VG)
HUEVOS RANCHEROS
*OVER-EASY EGGS, BLACK BEANS, AVOCADO,
CILANTRO, COTIJA CHEESE, RANCHERO SAUCE
& CRISPY CORN TORTILLAS*
BREAKFAST BREADS & MUFFINS FOR THE TABLE

\$32.00 PER PERSON

BISTRO BREAKFAST SANDWICH

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT
JUICES (GF, VG)
*SCRAMBLED EGGS, BLACK FOREST HAM,
HAVARTI CHEESE & VINE-RIPE TOMATO ON
TOASTED CIABATTA BREAD*
HERB ROASTED POTATOES
BREAKFAST BREADS & MUFFINS FOR THE TABLE

\$32.00 PER PERSON

FARMERS MARKET FRITTATA (GF)

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ORANGE, CRANBERRY, APPLE & GRAPEFRUIT
JUICES (GF, VG)
*ONIONS, PEPPERS, MUSHROOMS, ZUCCHINI,
TOMATOES, SPINACH, FRESH BASIL, PESTO
SAUCE, CHEDDAR & PROVOLONE CHEESES*
HOME FRIES
BREAKFAST BREADS & MUFFINS FOR THE TABLE

\$34.00 PER PERSON

ADD AN ADDITIONAL COURSE

SERVED PER PERSON

YOGURT, GRANOLA & BERRY PARFAIT
\$9.00

STRAWBERRY & BANANA SMOOTHIE
\$8.00

FRESH MELON, BERRIES & ARIZONA CITRUS
\$8.00

AVOCADO TOAST
*WITH ARUGULA, HEIRLOOM TOMATOES, FETA
CHEESE & PEPITAS ON 12-GRAIN TOAST*
\$10.00

BREAKS

ALL BREAKS ARE PRICED PER PERSON, BASED ON 30 MINUTES OF SERVICE.

MORNING

WAKE ME UP

CHOCOLATE COFFEE ENERGY BITES
CINNAMON & STREUSEL COFFEE CAKE
VIETNAMESE COFFEE SMOOTHIE
\$19.00 PER PERSON

DAY AT THE SPA

FRUIT SKEWERS WITH VANILLA-HONEY
YOGURT DIP (GF, V)
STRAWBERRY & BANANA SMOOTHIE (GF, V)
VANILLA ALMOND CRUNCH GRANOLA (GF, VG)
ASSORTED YOGURTS (GF, VG)
ASSORTED SEASONAL BERRIES (GF, VG)
\$25.00 PER PERSON

THE NATURE HIKE

WHOLE APPLES AND BANANAS
ASSORTED HEALTHY ENERGY & PROTEIN BARS
HOUSE MADE TRAIL MIX (GF, VG)
HONEY ROASTED PEANUTS, ALMONDS,
PEPITAS, DARK CHOCOLATE CHIPS, M&M'S,
RAISINS, GRANOLA & DRIED CRANBERRIES
\$23.00 PER PERSON

SEASONAL

SPRING/SUMMER

FRESH FRUIT KABOBS (GF, V)
ARIZONA SUMMER TRAIL MIX (GF, VG)
LEMON POPPY SEED MINI MUFFINS
\$17.00 PER PERSON

FALL/WINTER

MINI APPLE PIE TARTS (VG)
WARM BAKED BRIE CHEESE, PEAR &
WALNUT FILO POUCH (VG)
CANDIED BACON LOLLIPOPS (GF)
\$18.00 PER PERSON

AFTERNOON

SNACK SHACK

BUTTERED POPCORN (GF, VG)
PRETZEL BITES & CHEESE SAUCE
ASSORTED INDIVIDUAL BAGS OF CHIPS
ASSORTED MINI CANDY BARS
\$20.00 PER PERSON

ARIZONA WELCOME

TORTILLA CHIPS, ROASTED TOMATO SALSA &
GUACAMOLE (VG)
GREEN CHILE & CHEESE QUESADILLA BITES (VG)
CHURROS WITH MEXICAN CHOCOLATE SAUCE (VG)
\$19.00 PER PERSON

COOKIES AND MILK

FRESHLY BAKED CHOCOLATE CHIP, SUGAR,
OATMEAL RAISIN & PEANUT BUTTER COOKIES
CHILLED REGULAR, CHOCOLATE & OAT MILKS (VG)
\$18.00 PER PERSON

SWEET TREATS

S'MORES ON A STICK (VG)
STRAWBERRY SHORTCAKE SHOOTERS (VG)
ASSORTED CHEESECAKE BITES (VG)
ASSORTED ICE CREAM BARS (VG)
\$19.00 PER PERSON

GAME TIME

FRESH POPPED POPCORN (GF, VG)
PIGS IN A BLANKET
BUFFALO CHICKEN DIP
HOUSE MADE POTATO CHIPS
MINI POTATO SKINS
\$20.00 PER PERSON

A LA CARTE BREAKS

BEVERAGES

STARBUCKS REGULAR & DECAFFEINATED COFFEE -\$109.00 PER GALLON

PEAK REGULAR & DECAFFEINATED COFFEE -\$96.00 PER GALLON

HOT TEA -\$96.00 PER GALLON

ICED TEA -\$96.00 PER GALLON

ICED COFFEE -\$96.00 PER GALLON

COLD BREW COFFEE -\$98.00 PER GALLON

ASSORTED FRUIT JUICES -\$84.00 PER GALLON

LEMONADE (*PRICKLY PEAR, STRAWBERRY, RASPBERRY, OR TRADITIONAL*) -\$84.00 PER GALLON

INFUSED WATERS (CUCUMBER, CITRUS OR MINT) -\$74.00 PER GALLON

ASSORTED SOFT DRINKS -\$5.00 EACH

BOTTLED WATER -\$5.00 EACH

SPARKLING WATER -\$5.50 EACH

FLAVORED MINERAL WATER -\$5.50 EACH

BOTTLED JUICES -\$6.00 EACH

ENERGY DRINKS -\$8.00 EACH

COLD BREW -\$7.00 EACH

SNACKS

GRANOLA & ENERGY BARS -\$4.00 EACH

KIND BARS (GF, V) -\$6.00 EACH

SEASONAL WHOLE FRUIT (GF, V) -\$4.00 EACH

FRESH FRUIT SKEWERS (GF, V) -\$5.00 EACH

INDIVIDUAL BAGS OF GOURMET CHIPS & PRETZELS -\$4.00 EACH

INDIVIDUAL BAGS OF MIXED NUTS & TRAIL MIX -\$5.00 EACH

INDIVIDUAL BAGS OF BUTTERED POPCORN -\$6.00 EACH

ASSORTED CANDY BARS -\$4.00 EACH

ICE CREAM BARS -\$7.00 EACH

INDIVIDUAL YOGURTS -\$7.00 EACH

POPSICLES -\$6.00 EACH

THE BAKERY BY THE DOZEN

ASSORTED MINI MUFFINS -\$58.00

ASSORTED MUFFINS -\$67.00

SWEET SCONES -\$58.00

ASSORTED DANISH -\$62.00

BAGELS WITH FLAVORED CREAM CHEESE -\$69.00

TRADITIONAL CROISSANTS -\$62.00

CHOCOLATE CROISSANTS -\$68.00

WARM ICED CINNAMON ROLLS -\$69.00

FRESH BAKED COOKIES -\$62.00

S'MORES SKEWERS -\$62.00

FUDGE BROWNIES OR BLONDIES -\$62.00

RASPBERRY & LEMON BARS -\$62.00

CHOCOLATE DIPPED STRAWBERRIES -\$62.00

ALL DAY BREAK PACKAGES

BREAKS ALL DAY

MORNING (45 MIN)

BREAKFAST BREADS, MUFFINS & ASSORTED
BAGELS WITH CREAM CHEESE, BUTTER,
STRAWBERRY JAM & ORANGE MARMALADE
SEASONAL FRUIT & BERRIES
ORANGE JUICE
PEAK REGULAR & DECAFFEINATED COFFEE
SELECTION OF FINE TEAS

MID-MORNING (30 MIN)

GRANOLA BARS
PEAK REGULAR & DECAFFEINATED COFFEE
SELECTION OF FINE TEAS
ASSORTED SODAS & BOTTLED WATERS

AFTERNOON (30 MIN)

ASSORTED RASPBERRY & LEMON BARS
MIXED NUTS
WHOLE FRESH FRUIT
PEAK REGULAR & DECAFFEINATED COFFEE
SELECTION OF FINE TEAS
ASSORTED SODAS & BOTTLED WATERS

\$54.00 PER PERSON

CONTINUOUS BEVERAGE BREAK

(9-12 AM AND 1-5 PM)

PEAK REGULAR & DECAFFEINATED COFFEE
SELECTION OF FINE TEAS
ASSORTED REGULAR, DIET & CAFFEINE FREE SODAS
BOTTLED WATERS

\$34.00 PER PERSON

ICED COLD BREW COFFEE STATION

HOUSE MADE COLD BREW COFFEE
VANILLA WHIPPED CREAM
ASSORTED FLAVORED SYRUPS

\$45.00 PER PERSON

LUNCH BUFFETS

DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS.
MINIMUM OF 50 PEOPLE REQUIRED FOR LUNCH BUFFETS. FOR SERVICE LESS THAN 50 PEOPLE, ADD \$10.00++ PER PERSON TO THE MENU PRICE.

THE MARKET

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA

FARM FRESH VEGETABLE SALAD (GF, VG)
ARTISAN LETTUCE, MARKET VEGETABLES,
HERB VINAIGRETTE & BUTTERMILK DRESSING

QUINOA SALAD (GF, VG)
SPINACH, QUINOA, GOAT CHEESE, TOASTED ALMONDS, CRANBERRIES, CUCUMBER
& RASPBERRY VINAIGRETTE

ROASTED RED PEPPER HUMMUS (VG)
SPA LAHVOSH & GRILLED PITA

GRILLED SALMON WITH ARUGULA PESTO (GF)

HERB ROASTED CHICKEN WITH LEMON JUS (GF)

MOROCCAN SPICED ROASTED CARROTS (GF, V)

VEGETABLE COUSCOUS WITH CITRUS VINAIGRETTE (GF, VG)

ANGEL FOOD CAKE WITH FRESH BERRIES (VG)

CHOCOLATE FLOURLESS TORT WITH RASPBERRY SAUCE (GF)

\$64.00 PER PERSON

FAR EAST

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA

WONTON SOUP
PORK DUMPLINGS, BOK CHOY & GREEN ONIONS

SZECHUAN BEEF CRUNCHY SALAD
MARINATED FLANK STEAK, ROMAINE, RED & NAPA CABBAGE, CILANTRO, CASHEWS, CRISPY WONTON
& SESAME-GINGER VINAIGRETTE

MISO GLAZED SALMON (GF)

THAI GREEN CURRY CHICKEN (GF)

STEAMED JASMINE RICE (GF, V)

PAD THAI (GF)
RICE NOODLES, SHRIMP, BEAN SPROUTS, PEPPERS, PEANUTS, LIME, CILANTRO & GREEN ONIONS

FORTUNE COOKIES

MANGO STICKY RICE

\$66.00 PER PERSON

LUNCH BUFFETS

*DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS.
MINIMUM OF 50 PEOPLE REQUIRED FOR LUNCH BUFFETS. FOR SERVICE LESS THAN 50 PEOPLE, ADD \$10.00++ PER PERSON TO THE MENU PRICE.*

THE SONORAN DESERT

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA

SOUTHWESTERN CAESAR SALAD (GF, VG)
*ROMAINE, PICO DE GALLO, ROASTED PUMPKIN SEEDS, BLACK BEANS, QUESO FRESCA,
CRISPY TORTILLA STRIPS & CHIPOTLE CAESAR DRESSING*

MEXICAN STREET CORN (GF, VG)
*GRILLED CORN CUT OFF COB, BUTTER, CILANTRO-LIME MAYONNAISE, SOUR CREAM,
QUESO COTIJA & CHILI POWDER*

GRILLED CARNE ASADA STYLE FLANK STEAK (GF)

ADOBO GRILLED CHICKEN (GF)

FIRE ROASTED ONIONS & PEPPERS (GF)

MEXICAN STYLE RICE & REFRIED BEANS (GF, VG)

FLOUR & CORN TORTILLAS

ROASTED TOMATO SALSA, GUACAMOLE, PICKLED JALAPEÑOS, CILANTRO, SOUR CREAM
& SHREDDED JACK CHEESE

TRADITIONAL CINNAMON SUGAR CHURROS
WITH CHOCOLATE SAUCE

LIME TARTS WITH MANGO-TAJIN SAUCE

\$65.00 PER PERSON

THE ITALIAN

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA

TOMATO BASIL BISQUE (GF, VG)
HERB BREAD STICKS

CAPRESE SALAD (GF, VG)
*ARUGULA, GRAPE TOMATOES, MOZZARELLA CHEESE PEARLS,
FRESH BASIL & BALSAMIC VINAIGRETTE*

MINI CHICKEN PARMESAN
HOUSE MADE MARINARA SAUCE & PROVOLONE CHEESE

FIVE CHEESE LASAGNA (VG)

CHARRED BROCCOLINI WITH LEMON VINAIGRETTE (GF, VG)

CHOCOLATE DIPPED CANNOLIS

TIRAMISU

\$62.00 PER PERSON

LUNCH BUFFETS

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MINIMUM OF 50 PEOPLE REQUIRED FOR LUNCH BUFFETS.
FOR SERVICE LESS THAN 50 PEOPLE, ADD \$10.00++ PER PERSON TO THE MENU PRICE.

THE DELICATESSEN

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA

TRADITIONAL CAESAR SALAD
ROMAINE LETTUCE, AGED PARMESAN
CHEESE, HERBED CROUTONS & CLASSIC
CAESAR DRESSING

MIXED ARTISAN GREENS & KALE SALAD
MARINATED TOMATOES, ROASTED
BUTTERNUT SQUASH, TOASTED PISTACHIO,
DRIED CHERRIES & CRISPY PROSCIUTTO

CHOICE OF 3 SANDWICHES:

TURKEY CLUB CROISSANT
ROASTED TURKEY BREAST, SMOKED BACON,
SLICED TOMATO, LETTUCE & HERB
MAYONNAISE ON A CROISSANT

HAM & SWISS
BLACK FOREST HAM, SWISS CHEESE,
LETTUCE, SLICED TOMATO & STONE GROUND
MUSTARD ON MARBLE RYE

ROAST BEEF & HAVARTI
SLICED ROAST BEEF, HAVARTI CHEESE,
ROASTED RED PEPPERS, ARUGULA &
HORSERADISH SPREAD
ON MULTI-GRAIN BREAD

ITALIAN PANINI
GENOA SALAMI, PEPPERONI, HAM,
SOPPRESSEDATA, PROVOLONE CHEESE &
SPICY GIARDINIERA ON CIABATTA

BBQ BRISKET GRILLED CHEESE
SHREDDED SMOKED BRISKET, HOLE-IN-THE-
WALL BBQ SAUCE, PEPPER JACK &
CHEDDAR CHEESES ON WHITE BREAD

VERY VEGGIE SANDWICH
ROASTED RED PEPPERS, GRILLED ZUCCHINI,
YELLOW SQUASH, PORTOBELLO MUSHROOM,
SAUTÉED ONIONS & BALSAMIC MAYONNAISE
ON WHEAT BREAD

FRESH BAKED COOKIES & BROWNIES

\$58.00 PER PERSON
ADDITIONAL SANDWICHES:
\$10.00 PER PERSON, PER TYPE

DELI ANY DAY

FRESHLY BREWED PEAK REGULAR &
DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA

GARDEN SALAD (GF, VG)
ARTISAN LETTUCE MIX, SHREDDED CARROTS,
CUCUMBER, GRAPE TOMATOES, RADISH,
CROUTONS & ASSORTED DRESSINGS

TRADITIONAL POTATO SALAD (GF, VG)

FRESH SEASONAL FRUIT SALAD (GF, V)

SLICED OVEN ROASTED TURKEY, HONEY BAKED
HAM & ROAST BEEF (GF)

CHEDDAR, SWISS & PROVOLONE CHEESES

WHEAT, SOURDOUGH, HARVEST WHITE & RYE
BREADS

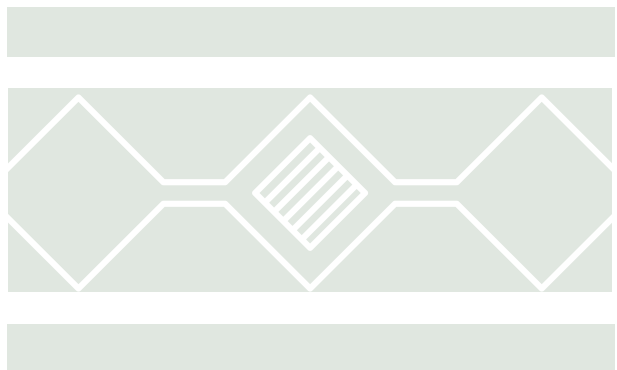
KOSHER PICKLES, RED ONIONS, VINE-RIPE
SLICED TOMATOES & GREEN LEAF LETTUCE

MAYONNAISE, DIJON & YELLOW MUSTARDS

ASSORTED INDIVIDUAL BAGS OF CHIPS

FRESH BAKED COOKIES & BROWNIES

\$52.00 PER PERSON



LUNCH BUFFETS

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FOR SERVICE LESS THAN 50 PEOPLE, ADD \$10.00++ PER PERSON TO THE MENU PRICE.*

BARBECUE AT THE PEAK

FRESHLY BREWED PEAK REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS
ICED TEA

TOSSED SALAD
CUCUMBERS, TOMATOES, CARROTS, RADISHES & ASSORTED DRESSINGS

ANGUS BEEF BURGERS

ALL-BEEF HOT DOGS

GRILLED CHICKEN BREAST

COLESLAW

TRADITIONAL POTATO SALAD (GF, VG)

FRESH SEASONAL FRUIT SALAD (GF, V)

SLICED WATERMELON

ASSORTED INDIVIDUAL BAGS OF CHIPS

ASSORTED SLICED CHEESES

ASSORTED ROLLS & BUNS

KOSHER PICKLES, RED ONIONS, VINE-RIPE SLICED TOMATOES & GREEN LEAF LETTUCE

RELISH, SAUERKRAUT, KETCHUP, MAYONNAISE, DIJON & YELLOW MUSTARDS

FRESH BAKED CHOCOLATE CHIP COOKIES & BROWNIES

ASSORTED POPSICLES

\$56.00 PER PERSON

LUNCH ENHANCEMENTS

ADD ON TO YOUR EXISTING LUNCH BUFFET MENU. SERVED PER PERSON.

ADD HOUSE-MADE SOUP

TOMATO BASIL BISQUE (GF, VG)

CHICKEN & WILD RICE (GF)

ROASTED BUTTERNUT SQUASH (GF, VG) (SEASONAL)

STEAK & POTATO

NEW ENGLAND STYLE CLAM CHOWDER

CREAMY CORN CHOWDER

FRENCH ONION

TOMATO GAZPACHO (GF, V) (SEASONAL)

\$8.00 PER PERSON

TWO-COURSE PLATED LUNCHESES

ENTRÉE PRICING BASED ON TWO COURSES, ENTRÉE WITH A SOUP, SALAD OR DESSERT.
SERVED WITH FRESHLY BREWED PEAK REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS, & ICED TEA.
TO ADD A THIRD COURSE, ADDITIONAL \$12.00 PER PERSON.
BREAD SERVICE AVAILABLE UPON PRE-ORDERED REQUEST.

SOUPS

- TOMATO BASIL BISQUE (GF, VG)
- CHICKEN & WILD RICE (GF)
- STEAK & POTATO
- NEW ENGLAND CLAM CHOWDER
- FRENCH ONION
- CREAMY CORN CHOWDER
- ROASTED BUTTERNUT SQUASH (SEASONAL) (GF, VG)
- TOMATO GAZPACHO (SEASONAL) (GF, V)

SALADS

- TRADITIONAL CAESAR (GF, VG)
*ROMAINE HEARTS, PARMESAN, CROUTONS,
& ROASTED GARLIC CAESAR DRESSING*
- HARVEST SALAD (GF, VG)
*ARTISAN LETTUCES, CARROTS, CUCUMBER,
CHERRY TOMATOES,
& RED WINE VINAIGRETTE*
- ICEBERG WEDGE SALAD (GF)
*BUTTERMILK BLUE CHEESE, RED
ONION, CRISPY BACON, TOMATOES,
& BUTTERMILK DRESSING*

DESSERTS

- LEMON BAR
SERVED WITH RASPBERRY SAUCE
- KEY LIME PIE
*ON A GRAHAM CRACKER CRUST SERVED
WITH WHIPPED CREAM*
- TIRAMISU
LADYFINGERS, ESPRESSO & MASCARPONE
- TRES LECHES CAKE
SERVED WITH FRESH STRAWBERRIES & DULCE DE LECHE

ENTRÉES

- HERB GRILLED CHICKEN BREAST (GF)
*YUKON POTATO PUREE, SAUTÉED
ASPARAGUS & CHASSEUR SAUCE*
\$48.00 PER PERSON
- OAXACAN SEARED ATLANTIC
SALMON (GF)
*CILANTRO-LIME RICE, SEASONAL
VEGETABLES & PICO DE GALLO*
\$52.00 PER PERSON
- CHICKEN PARMIGIANA
*ORZO PASTA, MOZZARELLA, BROCCOLINI,
& POMODORO SAUCE*
\$48.00 PER PERSON
- MISO GLAZED TOFU (GF, V)
*KING TRUMPET MUSHROOMS, BABY BOK CHOY,
STEAMED JASMINE RICE, & PICKLED
VEGETABLES*
\$44.00 PER PERSON

HORS D'OEUVRES

MINIMUM OF 50 PIECES PER ITEM

BUTLER- STYLE SERVERS ARE \$35.00 EACH PER ONE HOUR SHIFT, WITH ONE SERVER PER ONE HUNDRED GUESTS.

CHILLED SELECTION

TOMATO BRUSCHETTA
WHIPPED HERB CHEESE STUFFED TOMATO
PROSCIUTTO WRAPPED CANTALOUPE
PROSCIUTTO, MOZZARELLA & BASIL PESTO PINWHEEL
SONORAN CHICKEN TORTILLA PINWHEEL
TOMATO, BASIL & MOZZARELLA SKEWER (GF, VG)
VEGETABLE NAPOLEON PARMESAN CUP
FRESH STRAWBERRY STUFFED WITH WHIPPED BRIE
CLASSIC DEVILED EGG

\$8.00 PER PIECE

PARMA PROSCIUTTO WRAPPED ASPARAGUS
GRILLED SONORAN CHICKEN TORTILLA CUP
SMOKED SALMON TARRAGON MOUSSE
ASIAN CHICKEN SALAD IN SPRING ROLL CUP
CHIPOTLE CHICKEN WONTON CONE

\$9.00 PER PIECE

BRIE TARTLET WITH APPLE & RASPBERRY
AHI POKE MINI TACOS
SESAME AHI WITH WASABI ON RICE CRACKER
AHI TARTARE & SEARED AHI IN WONTON CUP
CRAB WONTON TACO
SEARED BEEF TENDERLOIN ON PARMESAN SHORTBREAD
SMOKED SALMON ROSE ON PUMPERNICKEL
LAMB TENDERLOIN WITH GREEN APPLE CHILI CHUTNEY
BBQ DUCK WITH MANDARIN ORANGE IN A TART SHELL

\$11.00 PER PIECE

HOT SELECTION

BLACK BEAN EMPANADA (VG)
GOCHUJANG CAULIFLOWER BITES (GF, V)
BACON WRAPPED BLUE CHEESE STUFFED DATES
SPANAKOPITA
TANDOORI CHICKEN SATAY
ITALIAN SAUSAGE STUFFED MUSHROOMS
ARTICHOKE & FETA STUFFED MUSHROOMS
FRANKS IN A BLANKET

\$8.00 PER PIECE

WARM BRIE & TRUFFLE TARTLET (VG)
GUAJILLO CHICKEN & PLANTAIN KABOB (GF)
CHICKEN TIKKA SKEWER (GF)
MEATBALLS WITH BASIL & MARINARA
ORANGE GLAZED CHICKEN KABOB
SOUTHWEST CHORIZO SPRING ROLL
BISON CHILI CORNBREAD TART

\$9.00 PER PIECE

CHICKEN POT PIE
MINI BEEF WELLINGTON
PORK BELLY SATAY
MARYLAND STYLE CRAB CAKES
LOBSTER COBBLER
JALAPEÑO BACON WRAPPED SCALLOPS (GF)
CANDIED APPLEWOOD SMOKED BACON LOLLIPOPS (GF)
LOBSTER MAC & CHEESE BITES

\$11.00 PER PIECE

RECEPTION DISPLAYS

SERVES 25 GUESTS

CORN TORTILLA CHIPS & DIPS

WARM CHORIZO QUESO DIP, WARM
REFRIED BEAN DIP, CORN & BLACK BEAN
SALSA, ROASTED TOMATO SALSA,
TOMATILLO & GREEN CHILI SALSA,
OR GUACAMOLE

SELECT TWO \$150.00

SELECT THREE \$200.00

BAVARIAN PRETZEL BITES (VG)

SERVED WITH BEER CHEESE DIP
\$200.00

MIXED NUTS (GF, V)

\$50.00 PER POUND

ROASTED & SALTED PEANUTS (GF, V)

\$25.00 PER POUND

HONEY ROASTED PEANUTS (GF, VG)

\$30.00 PER POUND

TOMATO BRUSCHETTA

BUILD YOUR OWN
\$150.00

SPINACH DIP

SERVED WITH ASSORTED ARTISAN BREADS
\$200.00

HOUSE MADE HUMMUS

TRADITIONAL, ROASTED RED
PEPPER & OLIVE TAPENADE
WITH CRISPY PITA CHIPS
\$225.00

ANTIPASTO

GENOA SALAMI, PROSCIUTTO,
SOPPRESSATA, PROVOLONE, FONTINA,
ASSORTED OLIVES, ROASTED RED
PEPPERS, PEPPERONCINI, MARINATED
ARTICHOKES & MUSHROOMS,
SUN-DRIED TOMATO TAPENADE
CRACKERS & CROSTINI
\$400.00

SERVES 50 GUESTS

FRESH FRUIT DISPLAY (GF, V)

SLICED SEASONAL MELONS & BERRIES
WITH AGAVE GREEK YOGURT
\$500.00

ARTISAN CHEESES (V)

SERVED WITH CARAMELIZED NUTS, FIG JAM, DRIED
NUTS, CRACKERS & CROSTINI
\$600.00

FRESH VEGETABLE CRUDITÉ (GF, V)

CARROTS, CELERY, BROCCOLINI, SWEET BELL
PEPPERS, CUCUMBERS, GRAPE TOMATOES,
JICAMA, RADISHES
HUMMUS & HERB BUTTERMILK DIPPING SAUCES
\$400.00

GRILLED GARDEN VEGETABLES (GF, V)

MARINATED ZUCCHINI, SQUASH, ASPARAGUS,
ONIONS, TOMATOES, MUSHROOMS, CARROTS,
SWEET BELL PEPPERS
WITH BASIL PESTO & COLD PRESSED OLIVE OIL
\$450.00

RECEPTION STATIONS

BASED ON TWO HOURS OF SERVICE. FULL GUARANTEE REQUIRED FOR EACH STATION

THE FARMERS STAND

SLICED SEASONAL MELONS & BERRIES (GF, VG)
WITH AGAVE GREEK YOGURT

VEGETABLE CRUDITÉ (GF, VG)
CARROTS, CELERY, BROCCOLINI, SWEET BELL PEPPERS, CUCUMBERS, GRAPE TOMATOES, JICAMA, RADISHES
HUMMUS & HERB BUTTERMILK DIPPING SAUCES

ARTISAN CHEESES (VG)
CARAMELIZED NUTS, FIG JAM, DRIED FRUITS, LAHVOSH & HEARTH BAKED BREADS

\$30.00 PER PERSON

SOUTHWEST FIESTA

TORTILLA CHIPS
ROASTED TOMATO SALSA, TOMATILLO SALSA, GUACAMOLE, & QUESO DIP (VG)

CILANTRO CHICKEN (GF)

ANCHO BEEF SKEWERS (GF)

MEXICAN STREET CORN (GF)
LIME, COTIJA, CILANTRO, MAYONNAISE & ANCHO CHILE BUTTER

\$32.00 PER PERSON

ASIAN

CHINESE TAKEOUT BOXES
VEGETABLE SPRING ROLLS
CHICKEN POT STICKERS
CHINESE ROASTED PORK BAO BUNS
SINGAPORE NOODLES
ORANGE CHICKEN & JASMINE RICE
SESAME-GINGER VEGETABLES
WITH JASMINE RICE

\$32.00 PER PERSON

THE SLIDER BURGER BAR

BLACK ANGUS BEEF BURGERS
TURKEY BURGERS
BLACK BEAN BURGERS
ON SLIDER BUNS SERVED WITH:
CHEDDAR, SWISS, AMERICAN & PEPPERJACK CHEESES
SHREDDED LETTUCE, TOMATO, ONION, PICKLES, BACON, GREEN CHILES, CRUSHED AVOCADO, CARAMELIZED ONIONS, JALAPEÑOS
MAYONNAISE, KETCHUP & DIJON MUSTARD

\$29.00 PER PERSON

RECEPTION STATIONS

BASED ON TWO HOURS OF SERVICE. FULL GUARANTEE REQUIRED FOR EACH STATION

MASHED POTATO BAR (GF)

YUKON MASHED POTATOES WITH
ASSORTED TOPPINGS:
*BUTTER, SOUR CREAM, CHIVES, CHEESE
SAUCE, SHREDDED CHEDDAR,
BACON, CHORIZO, GROUND BEEF, ROASTED
POBLANOS, SAUTÉED MUSHROOMS,
CARAMELIZED ONIONS & HORSERADISH*

\$29.00 PER PERSON

MAC & CHEESE BAR

CREAMY MACARONI & CHEESE WITH
ASSORTED TOPPINGS:
*CUBED PORK BELLY, STEAMED BROCCOLI,
GREEN CHILES, HOT PEPPER FLAKES &
TOASTED PARMESAN BREADCRUMBS*

\$29.00 PER PERSON

LOBSTER CHUNKS

ADDITIONAL \$10.00 PER PERSON

CAESAR SALAD BAR

*ROMAINE HEARTS, PARMESAN, & CROUTONS
TOSSED IN CHEF-PREPARED ROASTED GARLIC
CAESAR DRESSING*

*GUEST CHOICE TO ADD:
GRILLED CHICKEN OR GRILLED SHRIMP*

\$38.00 PER PERSON

DESSERT STATION

CHOICE OF THREE

S'MORES ON A STICK (VG)

STRAWBERRY SHORTCAKE SHOOTERS (VG)

ASSORTED CHEESECAKE BITES (VG)

CHOCOLATE DIPPED STRAWBERRIES (VG)

FLOURLESS CHOCOLATE CAKE

LIME TARTS WITH MANGO-TAJIN SAUCE

PRICKLY PEAR CHEESECAKE

TRES LECHES CAKE WITH FRESH STRAWBERRIES

\$22.00 PER PERSON

CHEF ATTENDED ACTION STATIONS

ONE CHEF ATTENDANT PER 50 GUESTS, \$175.00 CHEF FEE FOR EACH ATTENDANT. BASED ON TWO HOURS OF SERVICE. FULL GUARANTEE REQUIRED FOR EACH STATION. SOME STATIONS CAN BE SELF SERVE, ASK YOUR CATERING/EVENT MANAGER FOR MORE DETAILS

PASTA! PASTA! PASTA!

PENNE, FARFALLE & ORICCHIETTE
MARINARA, ALFREDO & VODKA SAUCE

BREAD STICKS

MIX IN:

GRILLED CHICKEN, ITALIAN SAUSAGE, GROUND BEEF

FRESH BASIL, MUSHROOMS, ASPARAGUS,
PEAS, TOMATOS, SPINACH, GRILLED
VEGETABLES, RED PEPPER FLAKES,

GRATED PARMESAN & SHREDDED ASIAGO

\$34.00 PER PERSON

THE TACO STAND

SOFT FLOUR & CORN TORTILLAS
CRISPY CORN TORTILLA SHELLS
CARNE ASADA

CHICKEN TINGA

GRILLED MAHI-MAHI

TOPPINGS: LETTUCE, TOMATOES, ONIONS,
PICO DE GALLO, SOUR CREAM, CILANTRO,
PICKLED JALAPEÑOS, JACK CHEESE,
COTIJA, TOMATILLO SALSA, ROASTED
TOMATO SALSA & LIMES

\$30.00 PER PERSON

MADE TO ORDER GUACAMOLE (VG)

TORTILLA CHIPS
ROASTED TOMATO SALSA

MIX IN: FRESH JALAPEÑOS, CILANTRO, PICO DE
GALLO, PICKLED JALAPEÑOS, BLACK BEANS,
ROASTED CORN, CRUSHED PISTACHIOS &
ORANGE SECTIONS

\$22.00 PER PERSON

THE WOK STATION

SESAME-GINGER CHICKEN
WITH SNOW PEAS, CARROTS & BOK CHOY

KUNG PAO SHRIMP
WITH PEANUTS, CHILES, PEPPERS & ONIONS

VEGETABLE STIR FRY (VG)
EDAMAME, CARROT, BROCCOLI,
CABBAGE & PEPPERS

JASMINE RICE & LO MEIN NOODLES

\$36.00 PER PERSON

CARVING BOARD (GF)

ALL SERVED WITH ASSORTED ROLLS,
WHOLE GRAIN MUSTARD, CREAMY
HORSERADISH & HERB MAYONNAISE

SERVES APPROXIMATELY 25 GUESTS

ROASTED TURKEY BREAST
\$300.00 EACH

MOJO MARINATED ROASTED PORK LOIN
\$300.00 EACH

PINEAPPLE & BROWN SUGAR GLAZED HAM
\$350.00 EACH

CEDAR PLANK GRILLED SALMON FILET
\$400.00 EACH

ROASTED SIRLOIN OF BEEF
\$400.00 EACH

ROASTED TENDERLOIN OF BEEF
SERVES APPROXIMATELY 15 GUESTS
\$400.00 EACH

PRIME RIB OF BEEF
GARLIC AND HERB CRUSTED
\$600.00 EACH

DINNER BUFFETS

DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS. MINIMUM OF 50 PEOPLE REQUIRED FOR DINNER BUFFETS. FOR SERVICE LESS THAN 50 PEOPLE, ADD \$12.00++ PER PERSON TO THE MENU PRICE.

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED TEAS

THE MEDITERRANEAN

COUSCOUS & ARUGULA SALAD (V)

ISRAELI COUSCOUS, WILD ARUGULA, DRIED APRICOTS, CURRANTS, RED PEPPERS, CUCUMBER, TOMATOES, & LEMON-DIJON VINAIGRETTE

MEDITERRANEAN SALAD (VG)

BIBB LETTUCE, GRILLED PANEER, PEPPADEW, CUCUMBER, SUN-DRIED TOMATOES, OLIVES, SHAVED CAULIFLOWER & CRISPY FLATBREAD

GREEK SALAD (GF, VG)

ROMAINE LETTUCE, CUCUMBER, RED BELL PEPPERS, GRAPE TOMATOES, RED ONIONS, KALAMATA OLIVES, FETA CHEESE, OREGANO, & RED WINE VINAIGRETTE

CHICKEN TAGINE (GF)

WARM SPICED CHICKEN WITH CARROTS & PEPPERS

AEGEAN SEAFOOD STEW (GF)

*SHRIMP, MUSSELS & COD
IN A TOMATO BROTH WITH SQUASH & POTATOES*

BEEF SHAWARMA

FLANK STEAK WITH MARINATED TOMATOES, ONION, TAHINI SAUCE, PICKLES & PARSLEY

FALAFEL PLATE (V)

WITH HUMMUS, TZATZIKI & PITA

BAKLAVA

TIRAMISU

\$90.00 PER PERSON

THE FIESTA BUFFET

TORTILLA CHIPS (GF, V)

GUACAMOLE & ROASTED TOMATO SALSA

RANCHERO SALAD (VG)

ROMAINE LETTUCE, TORTILLA STRIPS, ROASTED CORN, BLACK BEANS, COTIJA CHEESE, TOMATOES & ANCHO-HONEY VINAIGRETTE

THREE CHEESE ENCHILADAS (GF, VG)

WITH RED CHILE SAUCE

MAKE YOUR OWN FAJITAS

*CARNE ASADA STYLE FLANK STEAK
TEQUILA LIME GRILLED CHICKEN
SONORAN MARINATED SHRIMP*

SERVED WITH GRILLED PEPPERS & ONIONS

CORN & FLOUR TORTILLAS

PICKLED JALAPEÑOS, PICO DE GALLO, CILANTRO, JACK CHEESE & SOUR CREAM

CILANTRO-LIME RICE (GF, VG)

CHIPOTLE CHARRO BEANS (GF)

CHURROS

WITH CHOCOLATE SAUCE

TRES LECHES CAKE

\$82.00 PER PERSON

DINNER BUFFETS

*DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS.
MINIMUM OF 50 PEOPLE REQUIRED FOR DINNER BUFFETS.
FOR SERVICE LESS THAN 50 PEOPLE, ADD \$12.00++ PER PERSON TO THE MENU PRICE.*

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED TEAS



THE ITALIAN

BREADSTICKS & CIABATTA
WITH PESTO & WHIPPED BUTTER

ANTIPASTO PLATTER
*GENOA SALAMI, PROSCIUTTO, SOPPRESSATA,
PROVOLONE, FONTINA, ASSORTED OLIVES,
ROASTED RED PEPPERS, PEPPERONCINI,
MARINATED ARTICHOKEs, MUSHROOMS,
SUN DRIED TOMATO TAPENADE,
CRACKERS & CROSTINI*

CLASSIC CAESAR SALAD
*ROMAINE HEARTS, PARMESAN, & CROUTONS
TOSSED IN CHEF-PREPARED ROASTED GARLIC
CAESAR DRESSING*

CAPRESE SALAD
*HEIRLOOM TOMATOES, MOZZARELLA PEARLS,
ARUGULA, BASIL & BALSAMIC VINAIGRETTE*

CHICKEN MARSALA
*CHICKEN CUTLETS, MUSHROOMS & PARSLEY
WITH MARSALA WINE SAUCE*

SHRIMP SCAMPI
WHITE WINE SAUCE WITH GARLIC & PARSLEY

BEEF BRACIOLE
*BRAISED BEEF STUFFED WITH PROSCIUTTO,
PECORINO, GARLIC & PARSLEY*

PENNE & MEATBALLS
WITH MARINARA SAUCE, PARMESAN & BASIL

TIRAMISU

CHOCOLATE CHIP CANNOLIS

\$86.00 PER PERSON

THE TOCASIERRA

HARVEST SALAD (GF, VG)
*LOCAL GREENS, ROASTED SWEET POTATOES,
CUCUMBERS, CARROTS, CELERY, RADISHES,
GRAPE TOMATOES
& GREEN GODDESS DRESSING*

KALE & QUINOA SALAD
*SHREDDED KALE, QUINOA, TOASTED PINE NUTS,
DRIED CRANBERRIES, GRAPES,
ROASTED RED BELL PEPPERS,
PEPPERCORN FETA CHEESE
& CITRUS-HONEY VINAIGRETTE*

SEARED MARKET FISH (GF)
*BELUGA LENTILS, WILD ARUGULA,
SHAVED FENNEL SALAD
& CHIMICHURRI SAUCE*

GRILLED CHICKEN BREAST (GF)
*WILD MUSHROOMS, CARAMELIZED ONIONS
& ROMESCO SAUCE*

GRILLED VEGETABLES (GF)

GARLIC & ROSEMARY ROASTED POTATOES

FRESH FRUIT SKEWERS
WITH HONEY-LIME YOGURT

BROWNIE BITES WITH BERRIES (GF)

\$80.00 PER PERSON



DINNER BUFFETS

*DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, ITEMS FROM THE BUFFET CANNOT BE SERVED DURING MID-MORNING, AFTERNOON, OR EVENING BREAKS.
MINIMUM OF 50 PEOPLE REQUIRED FOR DINNER BUFFETS.
FOR SERVICE LESS THAN 50 PEOPLE, ADD \$12.00++ PER PERSON TO THE MENU PRICE.*

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED TEAS

TOMBSTONE COOKOUT

JALAPEÑO CHEDDAR CORNBREAD

FRYBREAD

BISCUITS

PRICKLY PEAR CACTUS BUTTER

GREEN SALAD (GF, VG)

ROMAINE LETTUCE, CUCUMBER, CARROTS,

CELERY, RADISHES, GRAPE TOMATOES,

BUTTERMILK RANCH & BALSAMIC VINAIGRETTE

BEEF & THREE BEAN CHILI

SERVED WITH CHEDDAR CHEESE,

DICED RED ONIONS & SOUR CREAM

BBQ BABY BACK RIBS

GRILLED BBQ CHICKEN (GF)

GRILLED NY STRIP STEAKS (GF)

SOUTHWEST SPICED GRILLED SALMON

MAC & CHEESE

CORN ON THE COB (GF, VG)

COLESLAW (GF, VG)

BAKED POTATOES

WITH BUTTER, SOUR CREAM, BACON BITS,

CHIVES, CHEDDAR, & SOUR CREAM

STRAWBERRY SHORTCAKE

APPLE PIE

\$120.00 PER PERSON

THE PEAK

SOUTHWEST SALAD (GF, VG)

ROMAINE LETTUCE, ROASTED CORN,

BLACK BEANS, RED ONIONS, GRAPE

TOMATOES, COTIJA, CILANTRO,

CRISPY TORTILLA STRIPS &

CHIPOTLE CAESAR DRESSING

YUMA VALLEY SALAD (GF, VG)

LOCAL ARTISAN LETTUCES, GOAT CHEESE,

GARDEN VEGETABLES,

CILANTRO-LIME DRESSING & BUTTERMILK RANCH

ADOBO CHICKEN BREAST (GF)

WITH POBLANO CHILE SAUCE

GRILLED ATLANTIC SALMON (GF)

WITH SOUTHWESTERN SUCCOTASH

COFFEE RUBBED BEEF TENDERLOIN (GF)

WITH WILD MUSHROOM SAUCE

ROASTED SEASONAL VEGETABLES (GF, VG)

SONORAN ROASTED POTATOES (GF, V)

MARGARITA TARTS

PRICKLY PEAR CHEESECAKE

\$90.00 PER PERSON

THREE-COURSE PLATED DINNERS

*ENTRÉE PRICING BASED ON THREE COURSES, ENTRÉE WITH A SOUP OR SALAD & DESSERT.
SERVED WITH FRESHLY BREWED PEAK REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS, & ICED TEA.
TO ADD AN APPETIZER, ADDITIONAL \$12.00 PER PERSON.
BREAD SERVICE AVAILABLE UPON PRE-ORDERED REQUEST.*

SOUPS

TOMATO BASIL BISQUE (GF, VG)
CHICKEN & WILD RICE (GF)
CHICKEN NOODLE
STEAK & POTATO
NEW ENGLAND CLAM CHOWDER
CREAMY CORN CHOWDER
FRENCH ONION
ROASTED BUTTERNUT SQUASH (SEASONAL) (GF, VG)
TOMATO GAZPACHO (SEASONAL) (GF, V)

SALADS

ARTISAN LETTUCE SALAD (GF, VG)
*GRAPE TOMATOES, SHAVED CUCUMBERS,
CARROTS, RADISHES, FOCACCIA CROUTONS &
BUTTERMILK RANCH*

SOUTHWEST CAESAR (GF)
*ROMAINE LETTUCE, ROASTED CORN, COTIJA,
BLACK BEANS, PICO DE GALLO,
CRISPY TORTILLA STRIPS &
CHIPOTLE CAESAR DRESSING*

ARCADIAN (GF)
*LOLA ROSA LETTUCE, GOAT CHEESE,
DRIED MISSION FIGS, TOASTED PISTACHIOS,
CRISPY PROSCIUTTO &
HONEY MUSTARD VINAIGRETTE*

CLASSIC WEDGE (GF)
*ICEBERG LETTUCE, GRAPE TOMATOES,
BLUE CHEESE CRUMBLES, SMOKED BACON,
BUTTERMILK BLUE CHEESE DRESSING &
AGED BALSAMIC DRIZZLE*

MEDITERRANEAN (VG)
*BIBB LETTUCE, GRILLED PANEER, PEPPADEW,
CUCUMBER, MARINATED TOMATOES, OLIVES,
SHAVED CAULIFLOWER, CRISPY FLATBREAD*

KALE & QUINOA (GF, VG)
*SHREDDED KALE, QUINOA, TOASTED PINE NUTS,
DRIED CRANBERRIES, GRAPES,
ROASTED RED BELL PEPPERS,
PEPPERCORN FETA CHEESE &
CITRUS-HONEY VINAIGRETTE*

BRUSSEL SPROUTS (GF)
*SHAVED BRUSSEL SPROUTS, CRANBERRIES,
HONEY ROASTED CASHEWS, CRISPY BACON,
MANCHEGO CHEESE &
MUSTARD SEED VINAIGRETTE*

CHICKEN ENTRÉES

CHICKEN FRANCESE

BATTERED & PAN SEARED CHICKEN BREAST,
WHITE WINE & LEMON BUTTER SAUCE,
HARICOT VERTS & MASHED POTATOES

CHICKEN CACCIATORE

SAUTÉED CHICKEN BREAST, PEPPERS,
ONIONS, TOMATOES, CAPERS, BROCCOLINI,
& MASHED POTATOES

CHICKEN CHASSEUR

GRILLED AIRLINE CHICKEN BREAST,
MUSHROOMS, WHITE WINE, TOMATOES,
TARRAGON, ASPARAGUS
& ROASTED FINGERLING POTATOES

CHARBROILED AIRLINE CHICKEN BREAST

WILD MUSHROOMS RISOTTO, BABY CARROTS,
& ASPARAGUS IN LEMON PAN SAUCE

\$78.00 PER PERSON

FISH ENTRÉES

GRILLED ATLANTIC SALMON (GF)

IN A LEMON BUTTER SAUCE WITH
BROCCOLINI & CHIMICHURRI RICE

PAN-SEARED SEA BASS (GF)

IN A SAFFRON SAUCE WITH RATATOUILLE,
SHAVED FENNEL SALAD &
ROASTED FINGERLING POTATOES

SAUTÉED BARRAMUNDI (GF)

IN A ROASTED TOMATO-GARLIC SAUCE
WITH ASPARAGUS &
SOUR CREAM & CHIVE MASHED POTATOES

\$92.00 PER PERSON

BEEF ENTRÉES

GRILLED FILET (GF)

IN A WILD MUSHROOM SAUCE, WITH
BABY VEGETABLE MEDLEY &
DAUPHINOISE POTATOES

PORT WINE BRAISED SHORT RIB

HARICOT VERTS, CARROTS &
PARSNIP & POTATO PUREE

CHARBROILED NY SIRLOIN

IN A GREEN PEPPERCORN SAUCE, WITH
BROCCOLINI, BABY CARROTS, &
LYONNAISE POTATOES

HERB MARINATED PRIME FLAT IRON

IN A SUN-DRIED CHERRY SAUCE,
WITH ASPARAGUS &
YUKON GOLD MASHED POTATOES

\$98.00 PER PERSON

VEGETARIAN ENTRÉES

FALAFEL PLATE (V)

HUMMUS & TZATZIKI, PITA, CUCUMBERS,
RED ONIONS, TOMATOES, PICKLED TURNIPS
& TOBBOULEH SALAD

CAULIFLOWER STEAK

& ROASTED ROOT VEGETABLE HASH (GF,V)

PAN-SEARED CAULIFLOWER STEAK,
ROASTED CARROTS, PARSNIPS, RUTABAGA,
TURNIPS, BEETS & BARLEY RISOTTO WITH A
CARROT MOLE & PUMPKIN SEED VINAIGRETTE

VEGETABLE KORMA

CAULIFLOWER, CARROTS, POTATOES, GREEN
BEANS, PEAS, CASHEWS, PENEER CHEESE,
CILANTRO, KASHMIRI RICE & CREAMY CURRY
SAUCE WITH NAAN BREAD

CHICKEN FRIED

PORTOBELLO MUSHROOM STEAK

BUTTERED CORN, HARICOT VERTS
& MASHED POTATOES WITH VEGETABLE GRAVY

\$75.00 PER PERSON

SPECIALTY ENTRÉES

SHRIMP SCAMPI

& PETITE BEEF TENDERLOIN (GF)

IN A WHITE WINE-GARLIC CREAM & PORT WINE SAUCE,
CHARRED BROCCOLINI, &
LOBSTER, MUSHROOM & SAFFRON RISOTTO

SEARED CHICKEN

& SLICED FILET OF BEEF (GF)

IN A WHOLE GRAIN MUSTARD CREAM &
PINOT NOIR SAUCE,
WITH BRUSSEL SPROUTS HASH &
YUKON GOLD MASHED POTATOES

CHILEAN SEABASS

& PRIME FLAT IRON STEAK (GF)

IN LEMON BEURRE BLANC & BORDELAISE SAUCES,
WITH ROASTED HEIRLOOM CARROTS &
DAUPHINOISE POTATOES

JUMBO LUMP CRAB CAKE

& BRAISED BEEF SHORT RIB

IN ROASTED RED PEPPER & PORT WINE SAUCES,
WITH CARROTS & ZUCCHINI,
SOUR CREAM & CHIVE MASHED POTATOES

\$140.00 PER PERSON

DESSERTS

DULCE DE LECHE CHEESECAKE
FRESH RASPBERRIES

NEW YORK STYLE CHEESECAKE
STRAWBERRY SAUCE

PRICKLY PEAR CHEESECAKE
CAJETA SAUCE

CRÈME BRÛLÉE TART
MACERATED BERRIES

BLACK FOREST BOMBE
BRANDIED CHERRIES & CHANTILLY CREAM

FLOURLESS CHOCOLATE DECADENCE (GF)
CREME ANGLAISE, FRESH BERRIES

TIRAMISU
ESPRESSO SAUCE

CARROT CAKE
CREAM CHEESE FROSTING

LEMON MERINGUE PIE
RASPBERRY SAUCE

KEY LIME PIE
TEQUILA-CARAMEL SAUCE

TARTUFO PISTACHIO
*PISTACHIO ICE CREAM WITH
A LIQUID PISTACHIO CORE,
COATED WITH
CAMELIZED HAZELNUTS
& CRUSHED PISTACHIOS*

APPETIZER ADD ONS

MEXICAN STREET CORN-MADE EASY
*GRILLED CORN CUT OFF THE COB WITH
BUTTER, CILANTRO-LIME MAYONNAISE,
SOUR CREAM, QUESO COTIJA, CHILI
POWDER & TORTILLA STRIPS*

PUERTO PEÑASCO SHRIMP COCKTAIL
*SHRIMP, CUCUMBER, SPICY TOMATO SAUCE,
SALTINE CRACKERS & TORTILLA STRIPS*

TRADITIONAL SHRIMP COCKTAIL (GF)
HORSERADISH COCKTAIL SAUCE & LEMON

JUMBO LUMP CRAB CAKE
*WITH ROASTED RED PEPPER SAUCE,
PINEAPPLE CHUTNEY & WILD ARUGULA*

BEEF CARPACCIO
*EXTRA VIRGIN OLIVE OIL DRIZZLE, PARMESANO
REGGIANO, CAPERS, ARUGULA,
WHOLE GRAIN MUSTARD & RYE TOAST POINTS*

AHI TUNA TARTARE
*RAW SUSHI GRADE AHI TUNA, CUCUMBER,
AVOCADO, RADISH, GINGER & SESAME
WITH WONTONS*

OYSTERS ROCKEFELLER
WITH SPINACH, PARMESAN & PERNOD

LOBSTER & CHORIZO MAC & CHEESE
*CAVATAPPI PASTA, CHEESE SAUCE,
ROASTED POBLANO CHILIES, LOBSTER,
CHORIZO & PARMESAN-PANKO CRUMBS*

INDIAN ROASTED CAULIFLOWER (GF, VG)
*CURRY, GINGER, POBLANO, ALMONDS,
CURRANTS, CILANTRO & PANEER*

SPANISH PAELLA
*ARBORIO RICE, SHRIMP, CHICKEN, CHORIZO,
MUSSELS, SAFFRON, TOMATOES, PEPPERS
& PEAS*

POTATO GNOCCHI & SHORT RIB
*PORT WINE BRAISED SHORT RIB, WILD
MUSHROOMS, ENGLISH PEAS, TOMATOES
& PARMESANO REGGIANO*

WHEN OFFERING A CHOICE OF TWO (2) ENTRÉES, THE CLIENT IS REQUIRED TO PROVIDE THE GUARANTEE COUNT FOR SPLIT ENTRÉES SEVEN (7) DAYS PRIOR TO THE EVENT.

CLIENT MUST SELECT THE SAME SALAD, STARCH & VEGETABLE TO BE SERVED WITH ALL ENTRÉES AND PROVIDE PLACE CARDS WITH INDICATORS TO IDENTIFY THE GUEST'S ENTRÉE CHOICE.

THE HIGHEST PRICE ENTRÉE WILL BE APPLIED TO EACH ENTRÉE SELECTION.

DUET ENTRÉES, (TWO SERVED ON ONE PLATE) WILL BE CHARGED AS HIGHER PRICED ENTRÉE SELECTED, PLUS AN ADDITIONAL \$10.00 ADDED TO THE PLATE PRICING

BAR

ONE BARTENDER PER 100 GUESTS IN FOUR HOUR SHIFTS
\$150.00 BARTENDER FEE PER BARTENDER WILL APPLY

SELECT SPIRITS

VODKA, SKYY
GIN, NEW AMSTERDAM
RUM, CAPTAIN MORGAN WHITE
TEQUILA, SAUZA BLUE SILVER
WHISKEY, JAMESON
BOURBON, JIM BEAM WHITE LABEL
SCOTCH, JOHNNY WALKER RED
COGNAC, CHRISTIAN BROTHERS
CORDIALS, DEKUYPER

\$14.00 PER DRINK

PREMIUM SPIRITS

VODKA, TITOS
GIN, TANQUERAY
RUM, CAPTAIN MORGAN SPICED
TEQUILA, HORNITOS BLACK BARREL
WHISKEY, MAKERS MARK
BOURBON, BULLEIT RYE
SCOTCH, MACALLAN DOUBLE CASK 12
COGNAC, HENNESSY VS
CORDIALS, KAHLUA & BAILEYS

\$16.00 PER DRINK

JOHNNY WALKER BLACK
\$20.00 PER DRINK

WINE

CHARDONNAY & CABERNET SAUVIGNON

SYCAMORE LANE, CALIFORNIA
\$12.00 PER GLASS

THREE THIEVES, CALIFORNIA
\$14.00 PER GLASS

TIRBUTE, CALIFORNIA
\$16.00 PER GLASS

FULL WINE LIST AVAILABLE UPON REQUEST

BEER

DOMESTIC

BUDWEISER, BUD LIGHT, COORS LIGHT,
& MILLER LIGHT
\$10.00 EACH

PREMIUM

CORONA EXTRA, HEINEKEN, BLUE MOON,
SAM ADAMS BOSTON LAGER, STELLA
ARTOIS & MODELO
\$12.00 EACH

LOCAL

KILT LIFTER SCOTTISH ALE & AZ HOP KNOT IPA
\$12.00 EACH

HARD SELTZERS

WHITE CLAW (BLACK CHERRY, MANGO,
GRAPEFRUIT & WATERMELON)
TRULY (PINEAPPLE, MANGO, PASSION
FRUIT & WATERMELON-KIWI)
\$10.00 EACH

SPECIALTY DRINK STATIONS

ONE BARTENDER PER 100 GUESTS IN FOUR HOUR SHIFTS
\$150.00 BARTENDER FEE PER BARTENDER WILL APPLY

MARGARITA BAR

CLASSIC MARGARITAS WITH SAUZA 100% BLUE AGAVE SILVER TEQUILA
& PEAK SIGNATURE PRICKLY PEAR MARGARITAS

\$15.00 PER DRINK

BLOODY MARY BAR

PEAK BLOODY MARY MIX & SKYY VODKA
GARNISHED WITH CHOICE OF LEMONS, LIMES, CELERY, CUCUMBER, PICKLES, GREEN BEANS,
ASPARAGUS, PIMENTO CHEESE STUFFED OLIVES, PEPPERONCINI, PICKLED JALAPEÑOS,
CAPER BERRIES, MARINATED PEARL ONIONS, BABY CORN & APPLEWOOD SMOKED BACON

\$17.00 PER DRINK

BEVERAGES FOR ALL AGES PACKAGE

ASSORTED SODAS, REGULAR, DIET & CAFFEINE FREE, STILL & SPARKLING BOTTLED WATERS,
ASSORTED FRUIT JUICES AND ICED TEA

\$12.00 PER PERSON FOR THE FIRST HOUR OF SERVICE

\$9.00 PER PERSON FOR EACH ADDITIONAL HOUR OF SERVICE