

CAMBRIA

Catering Menu

URBAN | CORE



Cambria - Phoenix Desert Ridge
4425 E Irma Ln Phoenix AZ 85050
480.585.6644
cambriadesertridge.com

Catering Menu

Cambria Suites Catering Policies

Cambria N. Scottsdale Desert Ridge

Property Location

AZ 379

Property Code

Banquet Menus

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least seven (10) days prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage produces for your event.

Outside Food + Beverage

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

Guarantees

Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than 7 days prior to the date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than 72 hours prior to the date of the respective catering/event service, the hotel will be charging you for your original contract amount or the number served, whichever is greater.

Service Charge Sales Tax

All prices shown are subject to a service charge equal to 24% of total food and hosted beverage charges and state sales tax of 8.6%.

Payment Arrangements

A master account may be established for room, tax, food + beverage, and miscellaneous charges during the function.

Establishment of billing terms (i.e. direct bill) will require approval from hotel management at least 30 days prior to date of catering/event service.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO [s]) 10 days prior to date of first catering/event service.

CAMBRIA

Breakfast Menu

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Catering Menu

Breakfast Buffets

Le Petit Breakfast \$15 per person

- Freshly baked assorted breakfast pastries
- Orange juice | cranberry juice
- Fresh seasonal fruit
- Freshly brewed coffee
- Assorted Hot tea | honey
- Bread served with butter and jelly

Parfait Bar \$18 per person

- Warm creamy steel-cut oatmeal | blueberries brown sugar | honey | cream
- Yogurt bar with fresh toppings | berries | granola
- Seasonal fruit
- Orange juice
- Freshly brewed coffee
- Assorted hot tea | honey

All-American Breakfast Buffet \$23 per person

- Scrambled eggs | cheese | salsa
- Bacon and Sausage
- Bread with butter and jam
- Breakfast potatoes
- Freshly baked assorted pastries
- Fresh seasonal fruit
- Orange juice | cranberry juice
- Freshly brewed coffee
- Assorted hot tea | honey

Beverages

Beverage Selections

- 2 Gallons of Freshly Brewed Coffee Regular and Decaf \$50
 - Assorted Organic Hot Tea \$30 per gallon
 - 1 Gallon of Fruit Juice Orange, Cranberry, Lemonade or Milk \$25 per gallon
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- individual assorted sodas \$4 each
 - bottled water \$3 each
 - sparkling water \$4 each
 - Red Bull®/energy drinks \$4 each
 - vitamin water/sport drinks \$4 each
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Beverage Packages

- 4 Hour Beverage Service \$14 per person
 - Coffee Regular and Decaf
 - Assorted Hot Tea
 - Infused Water
 - Sodas

- 8 Hour Beverage Service \$20 per person
 - Coffee Regular and Decaf
 - Assorted Hot Tea
 - Infused Water
 - Sodas

Catering Menu

Breakfast Platters

Ham & Cheese Croissant \$16 pp

- Scrambled eggs
- Smoked Ham
- Sharp Cheddar Cheese
- Freshly Baked Croissant
- Side of seasonal fruit

Avocado Toast \$8 per person

- Freshly smashed avocados
- Fresh warm toasted bread
- Sea salt and red pepper flakes

Bagel & Lox \$20 per person

- Scrambles Eggs
- Sliced Lox
- Cream Cheese
- Fresh red onions
- Plain Bagel

Breakfast Burrito \$12 per person

- Scrambled Eggs
- Bacon
- Avocado
- Diced tomatoes
- Onion

Oatmeal Bar \$11_per person

- Warm creamy steel-cut oatmeal
- Strawberries
- Blueberries
- Brown sugar
- Honey
- Walnuts

Yogurt + Berries^{GF} \$9 per person

- bowl of yogurt | berries | crunchy granola

Pancakes + Syrup \$7 per person

- freshly made hot
buttermilk pancakes | butter | warm syrup
ADD flavored pancakes (select one) - add \$2pp
- blueberry | strawberry | banana | chocolate chip

French Toast \$10 per person

- Bread dipped in custard batter grilled
- Butter & Warm Syrup

Freshly Baked Assorted Pastries \$40 per Dozen

CAMBRIA

Lunch Menu

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Catering Menu

Lunch Buffets

Build-Your-Own Deli Sandwich \$28 per person

- Sliced turkey | sliced ham | homemade chicken salad
- American cheese | Swiss cheese | Provolone
- Iceberg lettuce | tomato | red onion | pickles
- Black pepper mayo aioli | mustard
- Ciabatta | 9-grain bread
- Soup of the Day
- Chopped iceberg salad | bacon | egg | tomato | red onion | blue cheese | blue cheese dressing
- Individual bags of chips - assorted
- Chocolate chip cookies | Oatmeal cookies

Fiesta Bar \$35 per person

- Chicken tortilla soup
- Fiesta Salad romaine | tomato | corn | black beans | tortilla strips | chipotle ranch dressing
- Chicken fajitas | Sauteed Peppers | onions Green chile strips
- Seasoned ground beef
- Flour tortillas
- Borracho beans
- Fiesta Rice
- TACO BAR FIXINGS: Guacamole, Salsa, Sour Cream, Lettuce, Cheddar Cheese
- Tres Leches Cake

American Mini Sliders Buffet \$31 per person

- Mixed greens | tomato | red onion | croutons balsamic vinaigrette | bleu cheese dressing
- Cambria Cheeseburger Slider | American cheese | lettuce tomato | onion | pickle | thousand dressing
- Bacon + Mushroom + Swiss Sliders | Garlic mayo
- Hatch Green Chile | pepper jack | cilantro | romaine | avocado aioli
- House Salad with Tomatoes, Onions, Cucumbers, Ranch Dressing
- French fries
- Onion Rings
- Lemon crumb dessert bars

Italian Buffet \$35 per person

- Caesar salad | tomato | parmesan | croutons | Caesar dressing
- Minestrone Soup
- Garlic bread | butter
- Roasted Vegetables in butter sauce
- Chicken Alfredo
- *Add Side of Meat Balls \$5 per person*
- Spaghetti or Rigatoni
- Tomato Sauce | Pesto Sauce
- Tiramisu

Catering Menu

Plated Lunches

Atlantic Salmon \$31 per person

- lemon-seared atlantic salmon
- House Salad with tomatoes, onions, cucumbers ranch dressing
- Roasted Buttery Broccoli

Petite Lunch Steak \$35 per person

- Pan Seared Steak cut into strips cooked medium unless specified differently
- Mashed potatoes
- Mushroom gravy sauce
- Grilled asparagus

Additional Sides

Sautéed broccoli + Charred onions^{GF} \$5 per person

Garlicky spinach + mushrooms^{GF} \$5 per person

Mashed potatoes + gravy \$5 per person

Ciabatta Bread + Butter \$2 per person

California Chicken Sandwich \$17 per person

- provolone | lettuce | tomato | pepper + onion mix garlic mayo | fries

Bacon + Mushroom + Swiss Burger \$18 per person

- sautéed mushrooms | lettuce | garlic mayo | fries

Turkey Avocado Sandwich \$16 per person

- turkey | tomato | lettuce | red onion | guacamole | fries

Green Chile Chicken Tacos \$18 per person

- 3 green chile chicken | avocado | lettuce cheddar cheese | guacamole | salsa
- Borracho beans

Catering Menu

Grab & Go Boxed Lunch

maximum order of 100 \$21 each
served with bag of chips, Fresh Seasonal Fruit or Cookie

Sandwich Options

Turkey + Avocado Sandwich

- guacamole | lettuce | tomato | red onion black pepper mayo

Buffalo Chicken Wrap

- Carrots + Buffalo Chicken | lettuce | Ranch

BLT Club

- bacon | lettuce | tomato | black pepper mayo

Homemade Chicken Salad Sandwich

- Grapes | lettuce | Walnuts | Mayo

Vegetarian Southwest Hummus Wrap

- Corn | Black Beans | tomato | black pepper mayo

Salad Options

Iceberg Salad^{GF}

- bacon | egg | balsamic-marinated red onion
- tomato | bleu cheese dressing

Chicken Caesar Salad

- tomato | parmesan | croutons

Southwest Chicken Salad

- Tortilla Strips | Corn | Avocado | Grilled Chicken Strips

Catering Menu

Snack Break and Munchies

Price is based on Per Person

Cookie Monster \$12 per person

- chocolate chip cookies | oatmeal raisin cookies peanut butter cookies
- bowls of plain or peanut m&m's™
- individual bottles of 2% milk

High Energy Break \$22 per person

- Naked Juice Bottles
- Assorted Energy Bards
- Bottled Starbucks Coffee Drinks

Mediterranean Dips \$10 per person

- Hummus
- Bell peppers
- Celery
- Carrots
- tomato basil bruschetta
- Crostini

Snacks + Bakery Selections

- Assorted Fresh Baked Pastries \$39 per dozen
- fudge brownies \$28 per dozen
- lemon crumb dessert bars \$36 per dozen
- chocolate chip cookies \$28 per dozen
- peanut butter cookies \$28 per dozen

Light Snack Bar \$16 per person

- Mixed Nuts
- Individual Bags of Local Chips
- Assorted Granola Bars and Candy Bars

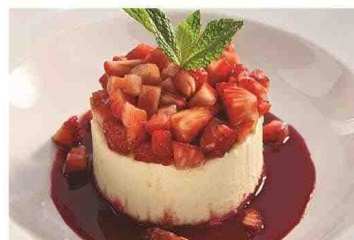
A La Carte Items

- Chips + Salsa + Guacamole \$6
- popcorn \$3
- Seasonal Fruit \$5
- assorted granola bars \$5
- assorted bags of local chips \$5
- Bowl of Mixed Nuts \$5

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Dinner Menu

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Catering Menu

Hors d'Oeuvre

additional service fee of \$75 will apply per item for PASSED

50 Pieces for \$150 HOT or COLD

100 Pieces for \$280 HOT or COLD

Chilled Selections

Tomato Basil Bruschetta

Deviled "Bacon + Eggs"

Caprese Skewers

Prosciutto Cheese Crostini

Veggies & Hummus

Warm Selections

Mushroom + Meatball Saté

Beef + Avocado Taco Crisp Wedge

Steak Saté + Peanut Sauce

Sweet & Sour Chicken Skewers

Spring Rolls

Fried Mac & Cheese

Platters

Cambria Charcuterie Platter

Prosciutto | Mild Italian Sausage | Salami | Crostini | Assorted Cheeses | Cream Cheese Spread | Mediterranean Olives | Roasted Tomatoes | Hot Red Peppers

Small Tray Serves up to 20 people **\$190**

Large Tray Serves up to 50 people **\$300**

Fresh Seasonal Fruit Platter

Beautifully assorted seasonal fruit

Small Tray Serves up to 20 people **\$58**

Large Tray Serves up to 50 people **\$90**

Farmers Market Crudité Platter

Beautifully assorted Vegetables with Ranch Dipping Sauce

Small Tray Serves up to 20 people **\$50**

Large Tray Serves up to 50 people **\$80**

Assorted Cheese Platter

Assorted cheeses from all different regions | grapes | crostini

Small Tray Serves up to 20 people **\$50**

Large Tray Serves up to 50 people **\$80**

Catering Menu

Carving Stations

All carving stations are accompanied with dinner rolls & requires addition of chef-attendant @ \$75 per hour

Slow-Roasted Prime Rib^{GF} (serves 15-20) \$400

- Au Jus and Horseradish Cream

Honey-Glazed Ham (serves 15-20) \$250

- spicy brown mustard | BBQ sauce

BBQ-Braised Beef Brisket (serves 15-20) \$300

- BBQ sauce | creamy coleslaw

Sage-Roasted Turkey Breast^{GF} \$250

- cranberry sauce | basil aioli

Side Options - \$5 Per Person

sutéed broccoli + charred onions^{GF}

Garlicky spinach + mushrooms^{GF}

Mashed potatoes with gravy

Green Chile Grits

French fries

Onion Rings

ciabatta bread | butter \$2 per mini-loaf

GF = Gluten-Free

Catering Menu

Themed Buffet Dinners

Arizona Barbeque Buffet \$35 per person

- Smoked Pork Chile Verde
- Chipotle Chicken
- Southwest Coleslaw
- Cowboy Baked Beans
- Jalapeno Corn Bread
- Cheesecake

A Tour Through Italy \$43 per person

- Caesar salad | tomato | parmesan | croutons
- Minestrone Soup
- Ciabatta bread | butter
- Roman chicken cutlets
- Garlic-sautéed broccoli
- Risotto
- Penne pasta | Alfredo sauce
- Tiramisu

Mexico City \$48 per person

- Southwest Salad
- Tortilla Soup
- Hatch Green Chile Chicken tacos | Avocado | lettuce cheddar cheese | guacamole | salsa
- Carne Asada tacos
- Borracho beans
- Fiesta Rice
- Corn
- Tres Leches Cake

Market "Fresh & Light" Cooking \$45 per person

- Caesar Salad | chopped romaine | tomato | crouton | parmesan Caesar dressing
- Lemon-seared atlantic salmon | green chile grits
- Lemon Garlic Chicken | rice pilaf
- Lemon curd bars

Surf & Turf \$58 per person

- Wedge Salad | tomato | crouton | blue cheese crumbles | blue cheese dressing
- Pan Seared New York Steak
- Grilled Shrimp
- Fire roasted potatoes
- Asparagus
- Chocolate Mousse torte

Catering Menu

Four Course Plated Dinner \$65 Per Person

select one item from each course to build your dinner menu

Salad Course

Iceberg

- egg | bacon | tomato | red onion
- bleu cheese dressing

Caesar Salad

- tomato | crouton | parmesan
- caesar dressing

Soup Course

- Chicken tortilla soup
- Tomato
- Minestrone

Entrée Course

Rib Eye Steak

- seared rib eye steak | bordelaise sauce

Grilled Chicken

- Lemon seared grilled chicken

Atlantic Salmon

- lemon-seared atlantic salmon

Grilled Shrimp

- Garlic grilled shrimp

Egg Plant Parmesan

- Pan fried egg plant parmesan

Side Options Pick 2

Risotto

Rice Pilaf

Garlic Asparagus

Roasted Potatoes

Mashed Potatoes

Roasted Vegetables

Dessert Options

Cheesecake Tart

Tiramisu

Lemon Crumb

Chocolate Brownie

Cheesecake

Catering Menu

Dessert Tables

Dessert Bars \$12 per person

includes one piece of each of the following

served with chocolate sauce

- toffee crunch blondie
- fabulous chocolate chunk
- lemon crumb
- chocolate brownies

Cookies \$6 per person

includes one piece of each of the following

- chocolate chip
- oatmeal raisin
- peanut butter

Dessert Bars + Cookies \$10 per person

includes total of three pieces per person

- assorted dessert bars - two flavors
- assorted cookies

Beverages

Beverage Selections

- 2 Gallons of Freshley Brewed Coffee Regular and Decaf \$50
- Assorted Organic Hot Tea \$30 per gallon
- 1 Gallon of Fruit Juice Orange, Cranberry, Lemonade or Milk \$25 per gallon

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- individual assorted sodas \$4 each
 - bottled water \$3 each
 - sparkling water \$4 each
 - Red Bull®/energy drinks \$4 each
 - vitamin water/sport drinks \$4 each

Beverage Packages

4 Hour Beverage Service \$14 per person

- Coffee Regular and Decaf
- Assorted Hot Tea
- Infused Water
- Sodas

8 Hour Beverage Service \$20 per person

- Coffee Regular and Decaf
- Assorted Hot Tea
- Infused Water
- Sodas

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Beverage Menu

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Bar Service

A bartender fee of \$150 - includes up to three hours of service (\$50 each additional hour)
one bartender per 50 guests required anything more requires two bartenders

Host Bar Packages

all prices subject to addition of service charge + sales tax

Call Brands:

First Hour \$19pp

Additional Hours \$9pp

Premium Brands:

First Hour \$21pp

Additional Hours \$11pp

Ultra Premium Brands:

First Hour \$23pp

Additional Hours \$13pp

Beer + Wine:

First Hour \$17pp

Additional Hours \$8pp

Host Bar - individual cocktail pricing on consumption

all prices subject to addition of service charge + sales tax

- call spirits + cocktails \$8
- premium spirits + cocktails \$11
- domestic beer \$6
- imported beer \$7
- house red or white wine \$8

Cash Bar

all prices include state tax

- call spirits \$8
- premium spirits \$11
- ultra premium spirits \$15
- domestic beer \$6
- imported beer \$7
- house red or white wine (If you wish to request a specific type please ask ahead of time) \$8

Catering Menu

Bar Service

Ultra Premium Brands

- Grey Goose Vodka
- Tanqueray Gin
- El Dorado 12 yr. Aged Rum
- Parton Silver Tequila
- Maker's Mark Bourbon
- Johnnie Walker Black Label Scotch

Premium Brands

- Tito's Vodka
- Hayman's Old Tom Gin
- Bacardi Superior Light Rum
- Captain Morgan Original Spiced Rum
- Casamigos Reposado Tequila
- Jack Daniels Black Label Whiskey
- Speyburn 10 yr Single Malt Scotch

Call Brands

- Luksusowa Vodka
- Gordon's Gin
- Cruzan Aged Light Rum
- Agavales Blanco Tequila
- Benchmark Bourbon
- Lauder's Scotch

Non-Alcoholic Beverages

Non-Alcoholic Beverage Selections

- 2 Gallons of Freshly Brewed Coffee Regular and Decaf \$50
 - Assorted Organic Hot Tea \$30 per gallon
 - 1 Gallon of Fruit Juice Orange, Cranberry, Lemonade or Milk \$25 per gallon
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- individual assorted sodas \$4 each
 - bottled water \$3 each
 - sparkling water \$4 each
 - Red Bull®/energy drinks \$4 each
 - vitamin water/sport drinks \$4 each
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Beverage Packages

4 Hour Beverage Service \$14 per person

- Coffee Regular and Decaf
- Assorted Hot Tea
- Infused Water
- Sodas

8 Hour Beverage Service \$20 per person

- Coffee Regular and Decaf
- Assorted Hot Tea
- Infused Water
- Sodas

Catering Menu

Beer + Wine

Domestic Beer on Ice | 12oz bottle

- Bud Light \$6
- Coors Light \$6
- Miller Light \$6

Imported Beer on Ice | 12oz bottle

- Modelo Especial \$7
- Stella Artois \$7
- Kaliber NA \$7

Craft Beer on Ice | 12oz bottle

- **Koffee Kölsch** \$7 *Huss Brewing Co*
- **Mr. Pineapple Wheat Ale** \$7 *San Tan Brewing Co*
- **Knotty Pine Pale Ale** \$7 *Lumber-yard Brewing Co*
- **Hop Knot IPA** \$7 *Four Peaks Brewing Co*
- **The Mariner Imperial IPA** \$7 *College Street Brewhouse*
- **White Russian Imperial Stout** \$7 *Sun-Up Brewing Co*

Wine by the Glass \$8

- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Malbec
- Pinot Noir
- Merlot