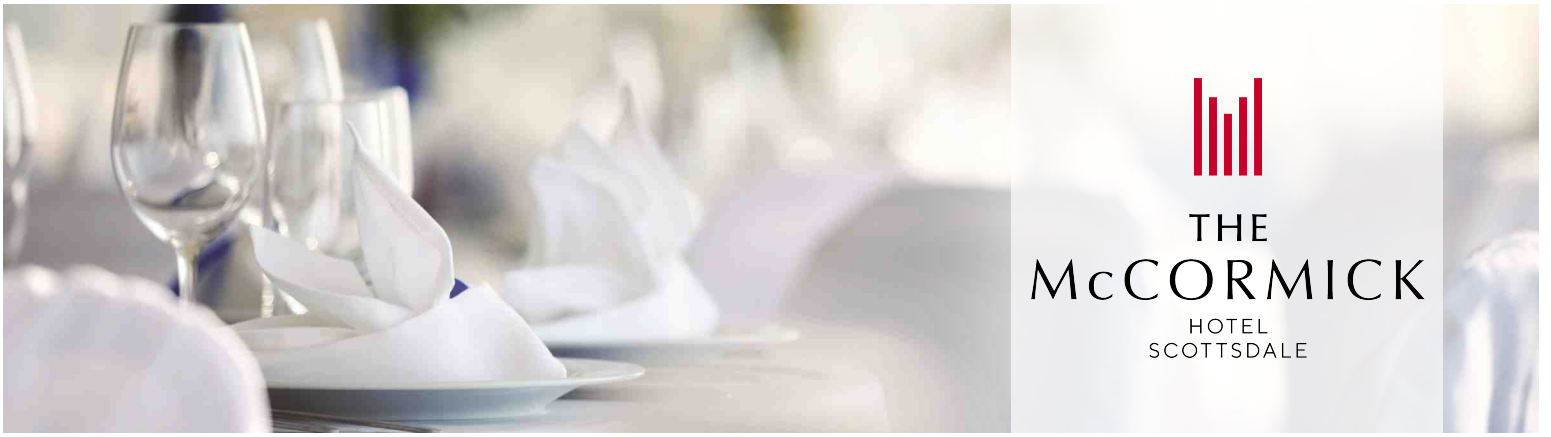




THE
McCORMICK
HOTEL
SCOTTSDALE

Banquet
MENU

2023 - 2024



Meeting PACKAGES

Prices are Per Person

THE SOUTHWESTERN | \$50

Continental Breakfast

Assorted Baked Breakfast Pastries with Butter & Preserves

Seasonal Sliced Fresh Fruits & Berries

Freshly Squeezed Orange Juice

Cranberry Juice

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Afternoon Break

Chef's Selection of Afternoon Snack

Basket of Fresh Whole Fruit

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

THE BASICS | \$38

Continental Breakfast

Assorted Baked Breakfast Pastries with Butter & Preserves

Freshly Squeezed Orange Juice

Cranberry Juice

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Afternoon Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Meeting
PACKAGES
CONTINUED

Prices are Per Person

THE LAKESIDE | \$52

Continental Breakfast

Freshly Squeezed Orange Juice

Cranberry Juice

Sliced Seasonal Fresh Fruit

Coffee Cake

Assorted Deli Bagels with

Butter & Whipped Cream Cheese

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Afternoon Break

Your Choice of any Refreshment Break (From Pages 10-11)

THE WORKS | \$82

Continental Breakfast

Freshly Squeezed Orange Juice

Cranberry Juice

Sliced Seasonal Fresh Fruit

Coffee Cake

Assorted Deli Bagels with

Butter & Whipped Cream Cheese

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Lunch

Your Choice of any of Our Plated Lunch Entrées (From Page 14-16)

Mid-Afternoon Break

Your Choice of any Refreshment Break (From Pages 10-11)

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Continental

BREAKFAST

Prices are Per Person

All Selections Include:

*Freshly Brewed Locally Roasted Coffee,
Decaffeinated Coffee & Specialty Teas*

SOUTHWEST FITNESS | \$32

- Freshly Squeezed Orange Juice
- Apple Juice
- V8 Juice
- Freshly Sliced Fruit & Berries
- Variety of Yogurts Served with Granola
- Granola Bars, Energy Bars
- Freshly Baked Muffins & Fruit Breads with Butter & Preserves

SCOTTSDALE STARTER | \$30

- Freshly Squeezed Orange Juice
- Cranberry Juice
- Coffee Cake
- Gourmet Bagels with
Butter & Whipped Cream Cheese
- Variety of Yogurts Served with Granola
- Freshly Sliced Fruit & Berries

GOOD MORNING ARIZONA | \$29

- Freshly Squeezed Orange Juice
- Cranberry Juice
- Assorted Breakfast Pastries with Butter & Preserves
- Freshly Sliced Fruit & Berries

*All prices quoted are exclusive of all applicable
taxes & 25% service charge.*

*There will be an additional labor fee of \$5.00
per person for groups less than 25 guests.*



Breakfast

ENHANCEMENTS

Prices are Per Person

CONTINENTAL ENHANCEMENTS

Assorted Gourmet Bagels & Cream Cheese	\$7
Freshly Baked Croissants	\$7
Seasonal Fruit Tray	\$6
Fruit Yogurts with Granola	\$7
Assorted Cereals with Whole & Skim Milk	\$6
Lox, Bagels & Cream Cheese	\$20
Scrambled Eggs with Ham	\$8
Chicken Sausage	\$7

ENHANCEMENTS FOR GROUPS OF 25+

Build Your Own Breakfast Burrito	\$10
Belgian Waffle Station	\$12
Eggs Benedict	\$10
Ham, Bacon or Sausage	\$7
Egg & Cheese Croissant	\$10
Southwestern Quiche	\$9
French Toast & Vermont Maple Syrup	\$8
Build Your Own Parfait Bar	\$8

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Buffet

BREAKFAST

Prices are Per Person

*All Selections Include:
Freshly Squeezed Orange Juice,
Cranberry Juice, Decaffeinated
Coffee & Specialty Teas*

SONORAN SUNRISE | \$38

Roasted Frittata with Spinach & Wild Mushrooms
Applewood Smoked Bacon
Chicken Sausage
Fluffy Scrambled Eggs
Scrambled Eggs with Chorizo
Southwestern Hash Browns
Freshly Sliced Fruit & Berries
Assorted Breakfast Pastries with Butter, Preserves & Cream Cheese

THE MILLENNIUM | \$35

Fluffy Scrambled Eggs
Applewood Smoked Bacon
Country Sausage
Traditional Hash Browns
Assorted Danish, Muffins & Bagels with Butter, Preserves & Cream Cheese

BACK TO BASICS | \$38

Assorted Cold Cereals & Fruit Toppings
Baked Denver Omelet (Onions, Peppers, Ham, Cheese)
Southwestern Hash Browns
Freshly Sliced Fruit & Berries
Sliced Ham Steaks
Sourdough English Muffins
Assorted Danish, Muffins, & Bagels with Butter, Preserves & Cream Cheese

THE MCCORMICK | \$42

Assorted Fruit Yogurts
Assorted Cold Cereal & Milk
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Southwestern Hash Browns
Freshly Sliced Fruit & Berries
French Toast with Vermont Maple Syrup & Raspberry Reduction
Flour Tortilla Filled with Cream Cheese & Mango Chutney, Dipped in Cinnamon Batter
Assorted Danish, Muffins, & Bagels with Butter, Preserves & Cream Cheese

LAKESIDE BREAKFAST | \$35

Scrambled Eggs with Cheese
Applewood Smoked Bacon
Grilled Pork Sausages
Hash Browns
Freshly Sliced Fruit & Berries
Assorted Danish, Muffins, & Bagels with Butter, Preserves & Cream Cheese

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Breakfast

TO - GO

Prices are Per Person

Served in TO GO BOX

BUILD YOUR OWN BOXED BREAKFAST | \$28

Choice of One of the Following:

Croissant Breakfast Sandwich

Fluffy Scrambled Eggs with
Cheddar Cheese, Sliced Ham & Scallions
Whole Seasonal Fresh Fruit
Bottled Fruit Juice
Freshly Brewed Coffee or Specialty Tea Appropriate Condiments
Disposable Utensils

New York Bagel

Bagel with Cream Cheese & Fruit Preserves
Individual Low-Fat Yogurt with Granola
Whole Seasonal Fresh Fruit
Bottled Fruit Juice
Freshly Brewed Coffee or Specialty Tea Appropriate Condiments
Disposable Utensils

Sonoran Breakfast Burrito

Fluffy Scrambled Eggs with
Chorizo & Shredded Cheddar Cheese
Whole Seasonal Fresh Fruit
Bottled Fruit Juice
Freshly Brewed Coffee or Specialty Tea Appropriate Condiments
Disposable Utensils

All prices quoted are exclusive of all applicable taxes & 25% service charge.

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Breezy
LAKESIDE BRUNCH

Prices are Per Person

HERB DUSTED CHICKEN BREAST | \$60

Pesto Cream Sauce

Pastries, Muffins, Danish, & Croissants

Honey Butter

Build Your Own Fresh Fruit Parfait with

Crème Fraîche

Seared Salmon with Grilled Asparagus

Mango Hazelnut Vinaigrette

Goat Cheese Frittata with Julienne Vegetables & Wild Mushroom Hollandaise

Poached Eggs on an English Muffin with

Chive Hollandaise

Brandy Crêpes Filled with Fresh Strawberries, Raspberries & Peaches, Toasted

Almond Glaze

Grilled Pork Sausage

Roasted Red Breakfast Potatoes

Chef's Homemade Pies

Freshly Brewed Iced Tea & Lemonade

ROASTED PRIME RIB OF BEEF | \$65

Horseradish Rosemary Au Jus

Pastries, Muffins, Danish, & Croissants

Honey Butter

Build Your Own Fresh Fruit Parfait with

Crème Fraîche

Seared Salmon with Grilled Asparagus

Mango Hazelnut Vinaigrette

Goat Cheese Frittata with Julienne Vegetables & Wild Mushroom Hollandaise

Poached Eggs on an English Muffin with

Chive Hollandaise

Brandy Crêpes Filled with Fresh Strawberries, Raspberries & Peaches, Toasted

Almond Glaze

Grilled Pork Sausage

Roasted Red Breakfast Potatoes

Chef's Homemade Pies

Freshly Brewed Iced Tea & Lemonade

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.

Chef in Attendance - Add \$150 Per Chef




THE
McCORMICK
 HOTEL
 SCOTTSDALE

Refreshment

BREAKS

Prices are Per Person

Prices Based on 60 Minutes of Service

MID-MORNING DELIGHT | \$22

Chocolate Filled Croissants
 Assorted Biscotti
 Fresh Fruit Display
 Freshly Brewed Locally Roasted Coffee,
 Decaffeinated Coffee & Specialty Teas

THE HEALTHY CHOICE | \$20

Variety of Yogurts Served with Granola
 Energy Bars & Granola Bars
 Freshly Sliced Fruit & Berries
 Freshly Brewed Iced Tea & Bottled Water

THE ARIZONA BREAK | \$25

Spinach Artichoke Dip
 Hummus
 Pita Bread
 Southwestern Tequila Cream Cheese with
 Lavosh
 Tri-Colored Corn Tortilla Chips with
 Salsa & Chili Con Queso
 Freshly Brewed Iced Tea & Bottled Water

CHOCOHOLIC'S DELIGHT | \$25

Assorted Cookies
 Chocolate Fudge Brownies
 Chocolate Dipped Strawberries
 Selection of Candy Bars
 Freshly Brewed Iced Tea & Lemonade

JUST DRINKS | \$22

Based on 8 Hours of Service
 Bottled Water
 Assorted Soft Drinks
 Freshly Brewed Locally Roasted
 Coffee, Decaffeinated Coffee &
 Specialty Teas
 Flavored Iced Tea

THE BALLPARK | \$22

Freshly Popped Popcorn
 Fresh Roasted Peanuts
 Jumbo Soft Pretzels with
 Yellow Mustard
 Tri-Colored Corn Tortilla Chips with
 Salsa & Chili Con Queso
 Assorted Soft Drinks

MEDITERRANEAN | \$25

Traditional Hummus
 Tzatziki Dip
 Assortment of Olives
 Sliced Fresh Vegetables
 Pita Chips
 Iced Tea & Lemonade

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Beverages

COLD BEVERAGES

Orange Juice	\$7 Per Person
Apple Juice	\$7 Per Person
Grapefruit Juice	\$7 Per Person
Tomato Juice	\$7 Per Person
Cranberry Juice	\$7 Per Person
V-8 Juice	\$7 Per Person
Lemonade	\$55 Per Gallon
Fruit Punch	\$55 Per Gallon
Iced Tea	\$55 Per Gallon
Bottled Water	\$5 Each
Assorted Soft Drinks (Coke Products – Coke, Diet Coke, Dr. Pepper, Sprite)	\$5 Each

HOT BEVERAGES

Pricing is Per Gallon

Freshly Brewed Locally Roasted Coffee	\$95
Decaffeinated Coffee	\$95
Coffee Served with Flavored Syrups	Add \$6 Per Person
Selection of Herbal Teas	\$89

COFFEE + TEA SERVICE | \$8 PER PERSON

Minimum 25 People

Includes Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Price is based upon 90 minutes of continuous service

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



THE
McCORMICK
HOTEL
SCOTTSDALE

A La Carte
BREAKS

BAKERY

Fresh Baked Morning Pastries	\$48 Per Dozen
Assorted Bagels, Cream Cheese	\$48 Per Dozen
Breakfast Breads & Coffee Cake	\$48 Per Dozen

DESSERTS + SWEETS

Assorted Freshly Baked Cookies	\$55 Per Dozen
Chocolate Brownies & Blondies	\$55 Per Dozen
Dessert Bars	\$55 Per Dozen
Granola Bars, Candy Bars, Cereal Bars	\$6 Each

SALTY SNACKS

Fruit, Cheese & Crackers Display	\$16 Per Person
Cheese & Crackers Display	\$9 Per Person
Potato Chips & Dip	\$6 Per Person
Mixed Nuts	\$9 Per Person
Tortilla Chips & Salsa	\$8 Per Person
Warm Soft Pretzels & Cheese	\$48 Per Dozen

HEALTHY CHOICES

Individual Fruit Yogurts	\$5.25 Each
Assorted Cereals, Skim Milk	\$5.25 Each
Whole Fresh Fruits	\$5 Each
Sliced Fresh Fruit	\$6 Per Person
Fresh Whole Fruit Kabobs	\$60 Per Dozen
<i>Minimum 3 Dozen Order</i>	

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



**THE
McCORMICK**
HOTEL
SCOTTSDALE



Plated
LUNCH

*Prices are Per Person,
Price Based on Entrée*

*All Selections Include Choice
of Salad, Warm Assorted Rolls,
Entrée, Dessert & Brewed Iced
Tea*

SALADS

Lakeside Salad

Mixed Greens
House Dressing
Tomatoes
Cucumber

Traditional Caesar

Crisp Romaine Lettuce
Creamy Caesar Dressing
Freshly Grated Parmesan Cheese
Garlic Croutons

Italian Garden Salad

Mixed Greens
Homemade Red Pepper Vinaigrette
Tomato Wedges
Asiago Cheese
Arizona Pine Nuts

VEGETARIAN ENTRÉES

Butternut Squash Ravioli | \$40

Tender Pasta
Butternut Squash
Chives
Sautéed Spinach

Vegetable Wellington | \$40

Herbed Puff Pastry
Roasted Vegetables
Yellow Pepper, Saffron & Coulis Sauce

ENTRÉES

Mediterranean Chicken Pasta | \$38

Penne Pasta Tossed with Garlic Olive Oil
Oven Roasted Tomatoes
Asparagus & Mushrooms

Tangy Shrimp Pasta | \$40

Penne Pasta
Light Lobster Cream Sauce
Scallions, Tomatoes, & Spinach

Brown Sugar Marinated Salmon 6oz | \$45

Mango Salsa
Julienne Vegetables
Baby Red Potatoes

Margarita Chicken | \$39

Cilantro Citrus Reduction
Seasonal Vegetables
Mashed Potatoes

Grilled Flat Iron Steak 6oz | \$45

Grilled Onions & Mushrooms
Garlic Mashed Potatoes
Chef's Choice of Vegetable

Sonoran Chicken | \$39

Boneless Breast of Chicken
Pepper Jack Cream Sauce
Garlic Mashed Potatoes
Julienne Vegetables

BBQ Grilled Salmon | \$45

Lemon Capers Sauce
Rice Pilaf
Seasonal Vegetables

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

*There will be an additional labor fee
of \$5.00 per person for groups less
than 25 guests.*



Plated

LUNCH

CONTINUED

*Prices are Per Person,
Price Based on Entrée*

*All Selections Include Choice of Salad,
Warm Assorted Rolls, Entrée, Dessert &
Brewed Iced Tea*

DESSERT

White Chocolate Mousse Martini

White Chocolate Mousse, Layered with Fresh Berries & Chocolate Shavings

New York Cheesecake

Moonshine Cherries

Triple Chocolate Cake

Moist, Dark Chocolate Cake, Subtle Coffee Flavor

Sliced Fruit Plate

Freshly Sliced Assorted Fruit Display

Carrot Cake

Moist Layers of Cinnamon Spiced Carrot Cake,
Cream Cheese Filling, Topped with Whipped Cream

Double Fudge Brownie

Rich & Dense Chocolate Brownie with Chocolate Ganache

Black Forest Cake

Rum Moistened Chocolate Cake with Black Cherry Mousse & Black Cherries

Tiramisu

Moist Espresso Infused Yellow Cake with Mascarpone Filling

*All prices quoted are exclusive of all applicable
taxes & 25% service charge.*

*There will be an additional labor fee of \$5.00
per person for groups less than 25 guests.*



THE
McCORMICK
HOTEL
SCOTTSDALE

Entree

LUNCH SALADS

*Prices are Per Person,
Price Based on Entrée*

*All Selections Include Choice of Salad,
Warm Assorted Rolls, Entrée, Dessert &
Brewed Iced Tea*

ASIAN SALAD | \$35

Crisp Greens
Ginger Lime Vinaigrette
Mandarin Orange Slices
Diced Chicken
Crispy Wontons

Peas
Tomato
Pineapple
Rice Noodles

CAMELBACK COBB | \$35

Fresh Field Greens
Red Wine Vinaigrette
Grilled Chicken
Crumbled Bleu Cheese

Bacon
Tomato
Egg

THAI CHICKEN SALAD | \$38

Asian Spring Mix
Thai Peanut Sauce
Grilled Pineapple

Peppers & Onions
Rice Noodles
Toasted Coconut

GRILLED FAJITA SALAD | \$38

Marinated Flank Steak or
Mesquite Grilled Chicken
Romaine Lettuce
Diced Tomatoes
Roasted Peppers
Served in a Corn Tortilla Shell

Grated Cheddar Cheese
Red Tomato Salsa
Sour Cream
Guacamole
Onions

HEARTS OF ROMAINE CAESAR SALAD

Marinated Grilled Chicken \$35
Blackened Salmon Filet \$38
Crispy Rock Shrimp \$38
Hearts of Romaine Lettuce
Shaved Parmesan Cheese
Creamy Caesar Dressing

*All prices quoted are exclusive of all applicable
taxes & 25% service charge.*

*There will be an additional labor fee of \$5.00
per person for groups less than 25 guests.*



Lunch

BUFFETS

*Prices are Per Person,
Price Based on Entrée*

*All Selections Include
Freshly Brewed Iced Tea*

DELI | \$45

Garden Salad, Ranch Dressing & Red Pepper Vinaigrette
Tuna Salad, Rare Sliced Top Round of Beef, Mesquite Roasted Turkey Breast, Honey Ham
Baby Swiss Cheese, Red Cheddar Cheese, & Provolone Cheese
Tri-Colored Pasta Salad with Red Pepper Vinaigrette
Kosher Dill Pickles, Tomatoes, Sliced Onions & Red Leaf Lettuce
Rolls & Sliced Breads
Assorted Cookies & Brownies

HOME SWEET HOME | \$48

Garden Salad, Ranch Dressing & Red Pepper Vinaigrette
Country Fried Chicken
Mamma's Meatloaf with Mushroom Gravy
Creamy Coleslaw
Parmesan Mashed Potatoes
Macaroni & Cheese
Candied Sliced Carrots
Warm Rolls with Butter
Homemade Warm Apple Pie

ITALIAN LUNCH | \$48

Minestrone Soup
Caesar Salad with Garlic Croutons
Antipasto: Prosciutto, Salami, Provolone, Fresh Mozzarella, Kalamata Olives, Artichoke Hearts & Roasted Red Peppers
Beef Lasagna, Topped with Parmesan Cheese
Rosemary Chicken with Risotto
Chef's Choice of Italian Vegetables
Italian Breads & Focaccia Breads
Assorted Cheesecakes

ASIAN LUNCH | \$48

Asian Chopped Salad, Ponzu Dressing
Fresh Spinach Salad with Thai Peanut Dressing & Mandarin Orange Slices
Pot Stickers with Soy Dipping Sauce
Beef & Broccoli
Sweet & Sour Chicken
Vegetarian Spring Rolls
Fried Rice
Fortune Cookies
Swirl Cheesecake

LAKESIDE LUNCH | \$48

Arugula Salad, Lemon Parmesan Dressing
Grape Tomatoes
Chicken Francaise
Medallions of Beef, Dijon Peppercorn Sauce
Mashed Potatoes
Homemade Pepper Jack Macaroni & Cheese
Baby Green Beans
Warm Brioche Knots with Butter
Fresh Fruit & Berry Platter
White Chocolate Cheesecake

MEXICAN LUNCH | \$46

Field Greens, Peppercorn Ranch or Southwestern Vinaigrette
Tri-Colored Tortilla Chips & Salsa
Red Chili Cheese Enchiladas
Beef & Bean Chimichangas
Make Your Own Tacos: Seasoned Ground Beef, Shredded Chicken, Crispy Corn Taco Shells & Soft Flour Tortillas, Shredded Lettuce, Grated Jack Cheese, Red Tomato Salsa, Guacamole, Sour Cream
Refried Beans
Spanish Rice
Warm Churros
Margarita Cheesecake

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

*There will be an additional labor fee
of \$5.00 per person for groups less
than 25 guests.*



Lunch

BUFFETS CONTINUED

*Prices are Per Person,
Price Based on Entrée*

*All Selections Include
Freshly Brewed Iced Tea*

MCCORMICK LAKESIDE BARBEQUE | \$48

Add Grill for \$150 Chef Fee
Field Greens, Peppercorn Ranch Dressing
Homemade Creamy Coleslaw
Ranch Style Baked Beans
Charbroiled Cowboy Burgers
Grilled Hot Dogs
Tequila-Lime Grilled Chicken Breast
Choice of Baby Swiss, Jack or Cheddar
Cheese
Kosher Dill Pickles, Sliced Onions, Tomatoes
Iceberg Lettuce
Kaiser Rolls & Hot Dog Buns
Homemade Potato Chips
Seasonal Fruit Cobbler

CHI-TOWN FEST | \$48

Caesar Salad with Garlic Croutons
Garden Salad, Balsamic Vinaigrette & Honey
Dijon Dressing
Fresh Vegetable Crudit , Tzatziki Dip, Pita
Points
Golden Fried Chicken Wings with Buffalo &
Sesame Teriyaki Sauce
Choice of Three Pizzas:
• Mozzarella Cheese, Fresh Basil, Roma
Tomatoes
• BBQ Chicken, Pineapple, Red Onion,
Cheddar Cheese
• Italian Sausage, Pepperoni, Mozzarella
Cheese
• Canadian Bacon, Pineapple, Mozzarella
Cheese
• Red & Green Peppers, Onions, Mushrooms,
Broccoli, Mozzarella Cheese
New York Cheesecake, Raspberry Coulis

SOUP, SALAD + SANDWICH | \$45

Caesar Salad with Garlic Croutons
Soup of the Day
Cheese Crusted Croissant with Grilled
Chicken, Fresh Mozzarella & Roasted Red
Peppers
Whole Grain Sub Roll with Smoked Ham &
Cheddar Cheese, Dijon Mustard
"Veggie" Wrap with Avocado, Sprouts,
Roma Tomatoes, Baby Cucumbers
Homemade Potato Chips
Warm Rolls with Butter
Assorted Cookies & Brownies

ITALIAN LOVERS | \$48

Caesar Salad with Garlic Croutons
Tomato & Mozzarella with Balsamic
Vinaigrette
Chicken Marsala
Baked Ziti a la Vodka
Pesto Grilled Salmon
Sweet Italian Sausage with Peppers & Onions
Parmesan Herbed Risotto
Seasonal Italian Vegetables
Italian Breads & Focaccia Breads
Assorted Cheesecakes

SOUTHWESTERN LUNCH | \$46

Field Greens, Mustard Dressing
Tri-Colored Tortilla Chips & Salsa
Marinated Black Bean Salad, Mixed Peppers
& Fresh Cilantro
Beef Tamales with Red Chili Sauce
Grilled Chicken, Asparagus, Cheese
Enchiladas
Sliced Red Chili Colorado Pork Loin
Spanish Rice
Warm Street Corn
Mexican Flan with Fresh Fruits & Berries

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

*There will be an additional labor fee
of \$5.00 per person for groups less
than 25 guests.*



Cold Salad

LUNCH BUFFET

\$48 Per Person

Select Five (5) Salads

All Selection Include:

Chicken Noodle or

Tomato Bisque Soup

Lavosh with Tequila Cream

Cheese

Warm Brioche Knots with Butter

Carrot Cake

Freshly Brewed Iced Tea

Freshly Brewed Locally Roasted

Coffee, Decaffeinated Coffee &

Specialty Teas

LAKESIDE HOUSE SALAD

Field Greens, Red Wine Vinaigrette & Ranch

SEAFOOD PASTA SALAD

Poached Shrimp, Crab, Parsley, Italian
Vinaigrette

ASIAN SALAD

Oriental Vegetable & Shrimp Stir Fry Salad

DIJON POTATO SALAD

Baby Potatoes, Chopped Celery, Onions,
Chives, Bacon Dijon Vinaigrette

SOUTHWESTERN CREAMY COLESLAW

Shaved Cabbage, Carrots, Dressing, Chili
Powder

BABY SPINACH

Baby Spinach, Tangy Tomato Dressing

FAJITA SALAD

Chicken or Beef Fajita Salad

MUSHROOM + PEPPER SALAD

Mixed Greens, Portabella Mushrooms,
Roasted Red Peppers, McCormick Dressing

CAESAR SALAD

Hearts of Romaine Salad, Parmesan Cheese,
Garlic Croutons

SOUTHWESTERN PASTA SALAD

Southwestern Tortellini Pasta Salad, Chilled
Arizona Citrus Emulsion

TUSCAN PASTA SALAD

Vine Ripened Tomatoes, Grilled Scallions,
Sliced Cucumbers, Kalamata Olives,
Balsamic Vinaigrette

HYDRO BUTTER LETTUCE SALAD

Hydro Butter Lettuce, Shaved Carrots,
Sprouts, Hot House Cucumbers,
McCormick Dressing

CAPRESE SALAD

Fresh Mozzarella, Vine Ripened Tomatoes,
Balsamic Vinegar, Olive Oil

BACON + SPINACH SALAD

Grilled Red Onions, Asiago Cheese,
Champagne Vinaigrette

SPICY BEEF SALAD

Thinly Sliced Beef, Peppers, Onions, Broccoli,
Spicy Vinaigrette

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

*There will be an additional labor fee
of \$5.00 per person for groups less
than 25 guests.*



Boxed
LUNCH

Prices are Per Person

All Selection Include:

Whole Fresh Fruit

Potato Chips

Cookies

Bottle Water

Condiments & Utensils

THE SOUTHWESTERN WRAP | \$34

Roast Beef
Tomato & Roasted Red Peppers
Tequila Cream Cheese
Wrapped in a Soft Flour Tortilla

THE GOURMET | \$36

Grilled Chicken
Red Peppers
Mozzarella Cheese
Fresh Baked Croissant

THE SUB CLUB | \$34

Ham, Turkey, Bacon
Swiss Cheese
Lettuce & Tomato
Sourdough Sub Roll

THE VEGETARIAN WRAP | \$34

Grilled Vegetables
Provolone Cheese
Avocado
Sprouts
Baby Cucumbers
Tequila Cream Cheese
Sliced Roma Tomatoes
Wrapped in a Soft Flour Tortilla

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Plated

DINNER

*Prices are Per Person
Price Based on Entrée*

*All Selections Include:
Salad, Assorted Dinner Rolls & Butter,
Entrée, Dessert, Freshly Brewed Locally
Roasted Coffee, Decaffeinated Coffee &
Specialty Teas*

SALADS

Lakeside Grill House Salad

Mixed Greens
Tomatoes
Cucumber
McCormick Dressing

Traditional Caesar

Crisp Romaine Lettuce
Freshly Grated Parmesan Cheese
Garlic Croutons
Creamy Caesar Dressing

Baby Spinach

Baby Spinach
Red Onion
Bleu Cheese
Sliced Pears
Stone Ground Mustard Vinaigrette

Raspberry Rocket Salad

Arugula
Red Onion
Raspberries
Bleu Cheese
Sliced Pears
Champagne Vinaigrette

Caprese Salad

Fresh Mozzarella
Vine Ripened Tomatoes
Balsamic Vinegar
Olive Oil

*All prices quoted are exclusive of all applicable
taxes & 25% service charge.*

*There will be an additional labor fee of \$5.00
per person for groups less than 25 guests.*



Plated

DINNER CONTINUED

*Prices are Per Person
Price Based on Entrée*

*All Selections Include:
Salad, Assorted Dinner Rolls & Butter,
Entrée, Dessert, Freshly Brewed Locally
Roasted Coffee, Decaffeinated Coffee &
Specialty Teas*

*All prices quoted are exclusive of all applicable
taxes & 25% service charge.*

*There will be an additional labor fee of \$5.00
per person for groups less than 25 guests.*

ENTRÉES

Grilled Pork Tenderloin | \$71

Herb Crusted, Root Beer Barbecue Glaze
Chorizo Risotto
Baby Green Beans

Flat Iron Steak 6oz. | \$75

Broccoli & Green Peppercorn Demi-Glace
Garlic Mashed Potatoes
Chef's Choice of Vegetable

Southwestern Pasta | \$72

Choice of Sautéed Shrimp or Chicken
Chipotle Cream Sauce
Penne Pasta
Wild Mushrooms
Asparagus
Piñon Nuts

Arizona Chipotle Grilled Salmon | \$74

Herbed Couscous
Sautéed Broccoli

Margarita Chicken | \$66

Cilantro Citrus Jus
Sautéed with Baby Green Beans
Roasted Peewee Potatoes

New York Strip 14oz | \$82

Demi-Glace
Marinated with Fresh Herbs
Garlic Green Beans
Sea Salt Fingerling Potatoes

Filet Mignon 7oz | \$91

Wild Mushroom Demi-Glace
Southwestern Mashed Potatoes
Baby Green Beans
Add (3) garlic Shrimp \$6, Add Lobster Tail- MP



Plated

DINNER

CONTINUED

*Prices are Per Person
Price Based on Entrée*

*All Selections Include:
Salad, Assorted Dinner Rolls & Butter,
Entrée, Dessert, Freshly Brewed Locally
Roasted Coffee, Decaffeinated Coffee &
Specialty Teas*

DESSERTS

Red Velvet Cake

Rich Cream Cheese Filling

Triple Chocolate Mousse Tower

Delicious Chocolate Cake, Cream Layers of Dark, White, Milk Chocolate Mousse

Tres Leche's Cake

Moist Tre Leche's With Fruit

Key Lime Cheesecake

Graham Cracker Crust, Creamy Tart Key Lime

Prada

Moist Chocolate Cake, Creamy Layers of Chocolate Mousse, Coffee Sabayon

Tiramisu

Moist Espresso Infused Ladyfingers, Mascarpone Filling

Fruit Swirl New York Cheesecake

Buttery Graham Cracker Crust

*All prices quoted are exclusive of all applicable
taxes & 25% service charge.*

*There will be an additional labor fee of \$5.00
per person for groups less than 25 guests.*



**THE
McCORMICK**
HOTEL
SCOTTSDALE

Dinner

BUFFETS

Prices are Per Person,

*All Selections Include:
Freshly Brewed Locally Roasted
Coffee, Decaffeinated Coffee,
Freshly Brewed Iced Tea &
Specialty Hot Teas*

SONORAN FIESTA | \$90
Field Greens, Regional Salad Dressing
Tri-Colored Tortilla Chips
Three Degrees of Salsa
Vegetable Quesadillas
Cheese & Rock Shrimp Enchiladas
Veracruz Baked Snapper
Marinated Chicken & Steak Fajitas
Shredded Lettuce, Grated Jack Cheese
Sour Cream & Guacamole
Soft Flour Tortillas, Stone Ground Corn
Tortillas
Spanish Rice
Tomatillos Calabaca
Stuffed Churros
Sopapilla with Honey

Mexican Buffet Enhancement | \$10

Price is Per Drink

Add a Prickly Pear Margarita Station to
Enhance Your Mexican Fiesta Buffet

ITALIAN DINNER AFFAIR | \$80

Caesar Salad with Garlic Croutons
Antipasto Display with Provencal Cheese,
Cured Meats & Relishes
Fresh Tomato Bruschetta on Garlic Crostini
Pesto Salmon with Parmesan Risotto
Chicken Marsala with Mushroom Sauce
Homemade Meat Lasagna
Cheese Tortellini with Pesto Cream
Romano Crusted Baked Vegetables
Italian Breads & Focaccia Breads
Tiramisu

Italian Buffet Enhancement | \$15

Price is Per Person

Add a Pasta Sauté Station To Include:
Penne Pasta & Fusilli Pasta

Choice of Three Sauces:

White Clam, Marinara, Bolognese, Pesto,
Sun Dried Tomato Cream, or
Marinara with Italian Sausage

\$150 Chef Fee Will Apply

MILLENNIUM DINNER | \$95

Petite Baby Greens, McCormick Vinaigrette
Watercress Salad, Anaheim Chili Corn
Dressing

Chimayo Red Chicken & Lemon Chicken Au
Jus

Herb Rubbed Prime Rib of Beef (Carving
Station)

Crisp Alaskan Salmon with Cilantro Au Jus

Sonoran Vegetable Pasta

Seasonal Vegetables Tossed in Herb Butter

Garlic Mashed Potatoes

Assorted Dinner Rolls with Butter

Raspberry Double Fudge Chocolate Cake

\$150 Chef Fee Will Apply

SOUTHWEST ADVENTURE | \$85

Piñon Grill Salad, Roasted Jalapeño Mustard
Dressing

Southwest Caesar Salad with Garlic Croutons

Lavosh with Tequila Cream Cheese

Smoked Chicken Oaxaca Cheese Quesadilla

Grilled Whitefish with Pineapple Pico de
Gallo

Herb Crusted Loin of Pork with

Poblano Peach Chutney

Spicy Chicken Enchilada Lasagna

Spanish Rice

Warm Street Corn

Assorted Dinner Rolls with Butter

Lime Ginger Cheesecake

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

*There will be an additional labor fee
of \$5.00 per person for groups less
than 25 guests.*



THE
McCORMICK
HOTEL
SCOTTSDALE

Dinner

BUFFETS

CONTINUED

Prices are Per Person,

All Selections Include:

*Freshly Brewed Locally Roasted
Coffee, Decaffeinated Coffee,
Freshly Brewed Iced Tea &
Specialty Hot Teas*

SUNSET BAJA BEACH PARTY | \$90

Field Greens, Mango Vinaigrette
Chimayo Caesar Salad
Pasta Salad

Marinated Artichoke Heart Pesto Salad

Crusted Halibut with Chili Pineapple Salsa

Green Chili Rubbed Ribeye

Herbed Chicken Chipotle Mashed Potatoes Chef's Selection of Seasonal Baja
Vegetables Assorted Dinner Rolls with Butter Margarita Cheesecake

WESTERN COOKOUT BUFFET

Choice of Entrée

Mixed Greens, Peppercorn Ranch Dressing Rodeo Ranch Beans

Southwestern Corn

Baked Potato with Whipped Butter, Sour Cream, Bacon Bits, & Chives

Jalapeño Cornbread

Seasonal Cobbler

Entrée Selections

Steaks are Grilled to Order, Served with Ranchero Steak Sauce

Marinated Chicken Breast, Pork Porterhouse Chop, Salmon	\$79
Marinated Chicken Breast, Ribeye Steak, Salmon	\$85
Marinated Chicken Breast, New York Strip, Baby Back Ribs	\$90
Marinated Chicken Breast, Flat Iron Steak, Baby Back Ribs	\$85
Marinated Chicken Breast, T-Bone Steak, Salmon	\$90
Filet Mignon, 8 oz. Lobster Tail with Drawn Butter	\$145

Chef in Attendance – Add \$150 Per Chef

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

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of \$5.00 per person for groups less
than 25 guests.*



Specialty STATIONS

Prices are Per Person

*Prices Based Upon a
120 Minute Reception
35 Person Minimum*

Three Station Minimum

*Chef in Attendance –
Add \$150 Per Chef*

*Choice of 3 Stations
\$89*

*Choice of 4 Stations
\$99*

*Choice of 5 Stations
\$109*

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

*There will be an additional labor fee
of \$5.00 per person for groups less
than 25 guests.*

SALAD STATION

Caesar Salad with Garlic Croutons
Field Greens, Assorted Dressings
Cheese Tortellini with Kalamata Olives, Feta
Cheese & Tomatoes with Pesto Sauce
Fresh Tomato Bruschetta on Garlic Crostini
Freshly Baked Breads with Whipped Butter

PASTA STATION

Choice of Three Pastas:
Fettuccine, Cheese Tortellini, Penne, Bow Tie,
or Vegetable Strascinati
Choice of Three Sauces:
White Clam, Marinara, Asiago Cream,
Bolognese, Pesto, Roasted Poblano Cream,
or Red Pepper Cream
Italian Baguettes with Extra Virgin Olive Oil

MARTINI MASHED POTATO BAR

Garlic Mashed Potatoes
Cheesy Mashed Potatoes
Buttermilk Mashed Potatoes
Pulled Pork
Shredded Beef
Bacon Bits
Diced Ham
Grated Cheeses
Chives
Sautéed Onions
Roasted Chillis
Homestyle Gravy

MEDITERRANEAN STATION

Antipasto Display
Baked Mozzarella on Sourdough with Pesto
Asparagus Tips with Prosciutto
Goat Cheese & Caramelized Onion Flatbread
Salsa Verde
Roasted Red Pepper Hummus with Pita
Chips

SOUTHWESTERN TACO BAR

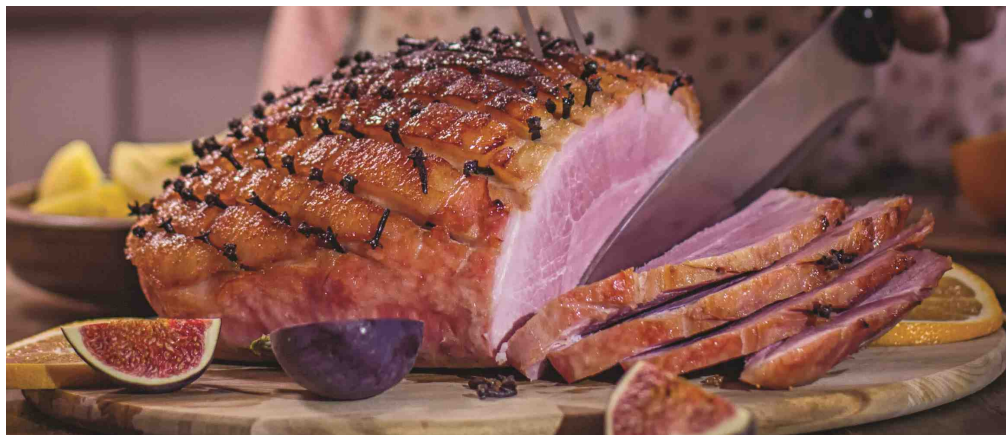
Seasoned Ground Beef & Shredded Chicken
Crisp Lettuce
Diced Tomatoes
Shredded Cheddar Cheese
Sliced Black Olives
Chopped Onions
Guacamole & Sour Cream
Crisp Corn Tortilla Shells, Soft Flour Tortillas
Tri-Colored Tortilla Chips & Salsa

FAJITA STATION

Marinated Sirloin & Chicken Strips
Sautéed with Sweet Peppers & Onions
Shredded Cheddar Cheese
Diced Tomatoes
Galapagos & Olives
Sour Cream & Guacamole
Warm Flour Tortillas
Freshly Made Tortilla Chips
Assortment of Salsas & Dips

DESSERT CORNER

New York Cheesecake
Millennium Chocolate Torte
Key Lime Pie
Apple Tart Pie
Tiramisu



Carving STATIONS

Prices are Per Person

*Prices Based Upon a 120 Minute
Reception*

35 Person Minimum

*Served with Chef's Choice of
Rolls to Complement the Meat
Selection*

*Chef in Attendance –
Add \$150 Per Chef*

*Choice of 2 Stations
\$79*

*Choice of 3 Stations
\$89*

*Choice of 4 Stations
\$99*

NEW YORK STRIP
Whole Roasted New York Strip Loin
Au Jus

ROUND OF BEEF
Roasted Top Round of Beef
Dijon Pan Sauce

SMOKED TURKEY
Smoked or Roasted Breast of Turkey
Orange Cranberry Sauce

BLACK FOREST HAM
Black Forest Ham
Apple Raisin Sauce
Stone Ground Mustard

TENDERLOIN OF BEEF
Peppercorn Studded Whole Roasted
Tenderloin of Beef
Béarnaise Sauce

SONORAN LOIN OF PORK
Roasted Sonoran Stuffed Loin of Pork
Prickly Pear Sauce
Poblano Chili Sauce

*All prices quoted are exclusive of
all applicable taxes & 25% service
charge.*

*There will be an additional labor fee
of \$5.00 per person for groups less
than 25 guests.*



Hors D'Oeuvres

STATIONS

DISPLAYS

Vegetable Crudités with Dip	\$7 Per Person
Tequila Cream Cheese & Lavosh	\$7 Per Person
Grilled Vegetable Platter	\$250 Per Display
Domestic Cheese Display	\$300 Per Display
Colossal Shrimp on Ice	\$6 Per Piece
<i>50 Piece Minimum</i>	

COLD HORS D'OEUVRES | \$48 / DOZEN

4 Dozen Minimum

- Glazed Chicken on Rice Cake
- Smoked Chicken Bruschetta
- Prosciutto, Mozzarella & Basil Pinwheels
- Beef Tenderloin with Balsamic Focaccia
- Tortilla Pinwheels
- Mozzarella, Sun Dried Tomato & Basil Pinwheel
- Strawberry & Brie Tart
- Toasted Macadamia Nut Crusted Goat Cheese
- Red & Yellow Tomato Basil Bruschetta

HOT HORS D'OEUVRES | \$48 / DOZEN

4 Dozen Minimum

- Crab Cakes
- Bacon Wrapped Scallops
- Coconut Shrimp
- Southwestern Cozy Shrimp
- Beef Kabob
- Szechuan Beef Satay
- Orange Peel Beef Satay
- Pork Pot Stickers
- Chicken Pineapple Kabob
- Coconut Chicken
- Beef Empanada
- Chicken Quesadilla
- Mini Beef or Chicken Wellington
- Southwestern Beef Tenderloin
- Buffalo Chicken Pouch
- Chicken Tenders with Mango Salsa
- Thai Peanut Chicken Satay
- Prickly Pear BBQ Meatballs

All prices quoted are exclusive of all applicable taxes & 25% service charge.

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Banquet
BEVERAGES

CALL BRANDS

Smirnoff Vodka
New Amsterdam Gin
Bacardi Rum
El Torro Tequila
Jim Beam Bourbon
Seagram 7 Whiskey
Drumguish Scotch

PREMIUM BRANDS

Tito's Vodka
Tanqueray Gin
Captain Mount Gay Rum
Patron Silver Tequila
Four Roses Bourbon
Canadian Club Whisky
Dewar's Scotch

ULTRA-PREMIUM BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Patron Tequila
Maker's Mark Bourbon
Johnny-Walker Red Scotch
Crown Royal Whisky

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Hosted & Cash

BARS

*Prices are Per Drink
Bartender Fee of \$150 per Bar*

HOSTED BAR

Call Brand Cocktails	\$9
Premium Brand Cocktails	\$10
Ultra-Premium Brand Cocktails	\$12
Wine by the Glass	\$9
Domestic Beer	\$6
Craft Beer	\$7
Imported Beer	\$7
Assorted Soft Drinks	\$5
Planet Water Bottles	\$5

CASH BAR

Call Brand Cocktails	\$9
Premium Brand Cocktails	\$10
Ultra-Premium Brand Cocktails	\$12
Wine by the Glass	\$9
Domestic Beer	\$6
Craft Beer	\$7
Imported Beer	\$7
Assorted Soft Drinks	\$5
Planet Water Bottles	\$5

HOSPITALITY SUITES/RECEPTION

Alcohol Charge is Based on Consumption	
Set-Up/Refresh Fee:	\$150 Per Day

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Package
BARS

*Prices are Per Drink
Bartender Fee of \$150 per Bar*

CALL BRANDS	
One Hour	\$18
Two Hours	\$26
Three Hours	\$32

PREMIUM BRANDS	
One Hour	\$21
Two Hours	\$28
Three Hours	\$34

ULTRA-PREMIUM BRANDS	
One Hour	\$23
Two Hours	\$37
Three Hours	\$48

BEER + WINE PACKAGE	
<i>Import, Domestic & Craft Beer, House Wines, & Soft Drinks</i>	
One Hour	\$18
Two Hours	\$22
Three Hours	\$26

All prices quoted are exclusive of all applicable taxes & 25% service charge.

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