

CATERING MENU

BREAKFAST BUFFET SELECTIONS

RED MOUNTAIN BUFFET

*Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

BAGEL BUFFET

*Assorted Fresh New York Style Bagels | Assorted Cream Cheese
Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

BREAKFAST SANDWICH BUFFET

*Ham, Egg, & Cheese Sandwich on Toasted English Muffin |
Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

SUPERSTITION BUFFET

*Fresh Sliced Seasonal Fruit | Assorted Plain & Fruit Yogurt | Granola
Selection of Cold Cereal Served With 2% & Skim Milk
Farm Fresh Scrambled Eggs, Chives, & Cheddar Cheese
Choice of Two: Sausage Links | Thick Cut Bacon | Turkey Bacon | Honey Baked Ham
Breakfast Potatoes
Bakery Basket of Chef's Choice Breakfast Breads*

ALL BREAKFAST SELECTIONS INCLUDE: SELECTION OF FRESHLY SQUEEZED JUICES | FRESH BREWED COFFEE | HOT HERBAL TEAS

BREAKFAST BUFFETS ARE BASED ON 1 HOUR SERVICE TIME
MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

PLATED BREAKFAST SELECTIONS

SOUTHWEST SCRAMBLE

*Scrambled Eggs with Peppers, Onions, Cilantro & Pepper Jack and Cheddar Blend
Choice of Sausage Links or Thick Cut Bacon
Fresh Sliced Seasonal Fruit & Berries | Chef's Selection of Breakfast Breads
Fruit Preserves | Butter*

FROM THE GRIDDLE

*Traditional French Toast served with Warm Maple Syrup & Whipped Butter
Choice of Sausage Links or Thick Cut Bacon
Fresh Sliced Seasonal Fruit & Berries | Chef's Selection of Breakfast Breads
Fruit Preserves | Butter*

BREAKFAST ENHANCEMENT

PRICING LISTED PER PERSON, UNLESS OTHERWISE NOTED

MADE TO ORDER EGG & OMELET STATION*

*Smoked Salmon | Mushrooms | Scallions | Bell Peppers |
Assorted Cheeses | Tomatoes | Bacon | Ham | Salsas*

SMOKED SALMON

*Capers | Sliced Tomatoes | Red Onions | Cucumbers | Lemons
Assorted Bagels & Chive Cream Cheese*

BREAKFAST SANDWICHES

*Egg, Crispy Bacon, & Fontina Cheese on Toasted English Muffin
Egg, Black Forest Ham, & Tillamook Cheddar on Croissant
Breakfast Burrito with Scrambled Eggs, Sausage, Cheddar & Jack Cheese*

SCRAMBLED EGG WHITES

Asparagus | Tomatoes | Sweet Peppers

CHEF'S SWEET ADDITIONS

*Belgian Waffle | Brioche French Toast | Buttermilk Pancakes
Served with Fresh Berries, Whipped Butter, Vanilla Whipped Cream,
Nuts, & Warm Maple Syrup*

FRITTATA

Seasonal Garden Vegetables

Steel Cut Oatmeal

Cinnamon | Diced Apples | Brown Sugar | Toasted Nuts

HARD BOILED EGGS

BREAKFAST POTATOES

Sweet Potato Hash | Breakfast Potatoes | Hash Browns

BREAKFAST PROTEINS

*Thick Cut Bacon | Link Sausage | Chicken Apple Sausage |
Ham Steak*

*REQUIRES BREAKFAST ATTENDANT | \$150.00 PER ATTENDANT

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CATERING MENU

BREAK SELECTIONS

COOKIE JAR BREAK

Assortment of Fresh Baked Jumbo Cookies | Individual 2% White & Chocolate Milk

SALT CELLAR BREAK

Jumbo Warm Pretzels with Warm Cheddar Cheese Sauce | Individual Bags of Potato Chips | Oven Roasted Peanuts

BUILD YOUR OWN TRAIL MIX BREAK

Granola | Mixed Nuts | Yogurt Raisins | Chocolate M&M Candy | Dried Fruit

HEALTHY ALTERNATIVE BREAK

Trail Mix | Energy Bars | Vegetable Crudit  with Red Pepper Hummus Dip

REVIVE BREAK

Individual Vanilla Greek Yogurt | Wild Berries & Sunflower Seeds | Trail Mix Bars | Arizona Green Tea

BREAK A LA CARTE SELECTION

MIXED NUTS

Per Pound

WARM ARTICHOKE & SPINACH DIP

Served with Herb Seasoned Pita

MINIATURE CANDY BARS

Per Pound

INDIVIDUAL BAGGED SNACKS

Trail Snack Mix | Pretzels | Potato Chips

PLAIN & FLAVORED INDIVIDUAL YOGURT

FRESH BAKED COOKIES OR BROWNIES

Per Dozen

WHOLE FRESH FRUITCH

BAG OF FRESH POPPED POPCORN

ENERGY BARS

ALL BREAK PACKAGES INCLUDE: ICED TEA | FRESH BREWED COFFEE | HOT HERBAL TEA | FRUIT INFUSED WATER STATION
BREAKS ARE BASED ON 30 MINUTE SERVICE TIME | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

PLATED LUNCH SELECTION

SEASONAL SOUP

STARTER SALAD | CHOICE OF 1

MIXED GREEN SALAD

*Pistachio | Roasted Radish | Cherry Tomato | Lardon |
Lemon Vinaigrette*

KALE & QUINOA SALAD

Sun-Dried Tomato | Roasted Garlic | White Balsamic

HOUSE ARUGULA SALAD

*Cherry Tomato | Orange Supreme | Burrata |
Basil Vinaigrette*

ROASTED RED PEPPER CAPRESE SALAD

Feta | Chives | Sherry Gelee | Basil Oil

ENTREÉS | CHOICE OF 1

PENNE POMODORO

*Cherry Tomatoes | Roasted Garlic | Arugula |
House Made Marinara | Asiago*

SEAFOOD PAELLA

*Spring Pea | Tomatoes | Shrimp | Mussels |
Cod | Saffron Risotto*

POTATO CRUSTED ALASKAN COD

Sunchoke Pureé | Wilted Kale | Tomato Fennel Velouté

OVEN ROASTED AIRLINE CHICKEN BREAST

Crushed Red Potato | Grilled Asparagus | Dijon Mustard Jus

SHRIMP SKEWERS

*Grilled Little Gem Lettuce | Corn & Tomato Relish |
Truffle Sherry Vinaigrette | Shaved Manchego*

BRAISED SHORT RIBS

*Whipped Mashed Potatoes | Truffle Jus |
Roasted Heirloom Carrots*

SEARED SALMON

*Creamy Quinoa | Spring Pea Risotto |
Saffron Leek Velouté*

SEARED HALIBUT

*Sriracha Mash | Braised Bok Choy | Edamame |
Miso Beurre Blanc*

DESSERT | CHOICE OF 1

CHOCOLATE POTS DE CRÉME

with Chantilly Cream

FLOURLESS CHOCOLATE CAKE

Served with Raspberry Coulis

TRES LECHEs CAKE

Served with Raspberry Coulis

ALL PLATED LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS
| MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

LUNCH BUFFET SELECTIONS

SALAD BUFFET | CHOICE OF 5 SALADS

GARDEN SALAD

Tomato | Cucumber | Apple | Red Onion | Sherry Vinaigrette

PASTA SALAD

Sun-Dried Tomato | Pesto | Arugula | Artichoke | Balsamic | Basil | Asiago

SAFFRON ORZO & SHRIMP SALAD

Vine Ripened Tomato | Fresh Mozzarella | Basil

GRILLED CHICKEN SALAD

Pecans | Grapes

CLASSIC COBB SALAD

Romaine Lettuce | Eggs | Chicken | Bacon | Avocado | Bleu Cheese | Tomato | Chives | Basil Vinaigrette

KALE CAESAR SALAD

Crispy Parmesan | Lardons | House Made Caesar Dressing

ARUGULA SALAD

Cherry Tomato | Goat Cheese | Lemon Basil Vinaigrette

GREEK SALAD

Tomato | Olives | Red Onion | Feta Cheese | Oregano | Red Wine Vinaigrette

SPINACH SALAD

Grilled Red Onions | Bacon | Bleu Cheese | Balsamic Vinaigrette

ADD-ON PROTEIN

Grilled Shrimp | Poached Salmon |

Grilled Chicken Breast | Grilled Skirt Steak

\$14.00 PER SELECTION

SERVED WITH ASSORTED FRUIT TARTS

VIP LUNCH BUFFET

GARDEN FRESH SALAD

Tomato | Cucumbers | Mushrooms | Carrots | Sliced Pear | Served with Chef's Selection of Dressings

HUMMUS WRAP PLATTER

Romaine Lettuce | Feta Cheese | Kalamata Olives | Red Onions | Cherry Tomato | Cucumber | Grilled Portobella | Fresh Greens | Havarti | Served on Telera Roll

Oven Roasted Turkey Breast Platter

Thick Cut Bacon | Balsamic Onions | Brie Cheese | Arugula | Dijonnaise | Served on Sourdough Roll

ROAST BEEF SANDWICH PLATTER

Grilled Onions | Tillamook Cheddar Cheese | Roasted Garlic Aioli | Served on Telera Roll

Black Forest Ham Platter

Gruyere Cheese | Lettuce | Heirloom Tomato | Grain Mustard | Served on Croissant

Chicken Caesar Wrap

Kale | Parmesan | Caesar Dressing | Served in Whole Grain Wrap

SERVED WITH ASSORTED MINI DESSERTS

ALL LUNCH BUFFET SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

BREAKFAST BUFFETS ARE BASED ON 30 MINUTE SERVICE TIME |
MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

LUNCH SELECTIONS

BOXED LUNCH SALAD | CHOICE OF 1

PASTA SALAD

*Pistachio | Roasted Radish | Cherry Tomato | Lardon |
Lemon Vinaigrette*

COLESLAW

Sun-Dried Tomato | Roasted Garlic | White Balsamic

POTATO SALAD

*Cherry Tomato | Orange Supreme | Burrata |
Basil Vinaigrette*

ROASTED RED PEPPER CAPRESE SALAD

Feta | Chives | Sherry Gelee | Basil Oil

SANDWICH SELECTION | CHOICE OF 1 PER GUEST

BLACK FOREST HAM SANDWICH

*Gruyere Cheese | Lettuce | Heirloom Tomato |
Grain Mustard | Served on Croissant*

OVEN ROASTED TURKEY BREAST SANDWICH

*Thick Cut Bacon | Brie Cheese | Arugula | Dijonnaise |
Served on Kaiser Roll*

ROAST BEEF SANDWICH

*Grilled Onion | Tillamook Cheddar | Garlic Aioli |
Served on Marble Rye Roll*

GRILLED VEGETABLE WRAP

*Asparagus | Piquillo Peppers | Roasted Squash | Portobello |
Hummus Spread | Served on Whole Grain Wrap*

CHICKEN SALAD SANDWICH

Pecans | Grapes | Arugula | Served on Whole Grain Wrap

GREEK WRAP

*Romaine Lettuce | Feta Cheese | Kalamata Olives | Red Onion |
Cherry Tomato | Cucumber | Served on Whole Grain Wrap*

TURKEY CLUB WRAP

*Lettuce | Tomato | Crispy Bacon | Avocado | Lemon Garlic Aioli |
Served on Whole Grain Wrap*

BOXED LUNCH INCLUDES | 1 PER GUEST

Whole Fruit | Individual Bag of Potato Chips | Bottled Water

ADDITIONAL SANDWICH SELECTION

INDIVIDUAL ADD-ON | Per Guest

Candy Bar | Kind Bar | Mixed Nuts

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

LUNCH BUFFET SELECTION

TRADITIONAL BBQ LUNCH BUFFET

TRADITIONAL BBQ BUFFET INCLUDES

POTATO LEEK SOUP | HOUSE GARDEN SALAD | POTATO SALAD
FRENCH FRIES | SWEET CORN & PEPPER HASH

ENTRÉES | CHOICE OF 3

GRILLED HAMBURGERS | PULLED PORK | TURKEY BURGERS |
GRILLED CHICKEN BREAST | KOBE BEEF HOT DOGS | BRATWURST

SWEETS

APPLE BETTY | BROWNIES

TRADITIONAL BBQ BUFFET SERVED WITH

FRESH BREAD | CHEESE | LETTUCE | ONIONS | PICKLES | MUSTARD | KETCHUP | MAYONAISE

SXSW LUNCH BUFFET

TORTILLA SOUP

Cilantro | Radish | Grated Cheese | Tortilla Chips

SOUTHWESTERN COB SALAD

Roasted Corn | Black Beans | Sweet Peppers | Queso
Fresco | Tomato | Tortilla Strips |
Served with Chipolte Ranch Dressing

BAJA FRUIT SALAD

Cilantro | Lime

RICE | REFRIED BLACK BEANS

CARNE ASADA TACOS | SEASONAL FISH TACOS | GRILLED CHICKEN TACOS

Warm Flour Tortillas | Vera Cruze Sauce | Salsa Verde | Guacamole | Onions | Lettuce | Tomatoes | Mexican Cheeses

BLACK BEAN ENCHALADAS

Roasted Corn | Mexican Cheeses

SWEETS

TRES LECHES | CHURROS

ALL BUFFET LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

LUNCH BUFFETS ARE BASED ON 90 MINUTES OF SERVICE

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

ARIZONA GOLF RESORT & CONFERENCE CENTER

425 SOUTH POWER ROAD | MESA, ARIZONA 85206 | 480-832-3202

CATERING MENU

LUNCH BUFFET SELECTION

LITTLE ITALY LUNCH BUFFET

LITTLE ITALY BUFFET INCLUDES

Tomato Basil Soup | Anti Pasta Platter | Traditional Caesar Salad | Roasted Seasonal Vegetables | Roasted Garlic Baguettes

ENTREÉS | CHOICE OF 1

LINGUINI BOLOGNESE WITH SAVORY MEAT SAUCE

PENNE POMODORO

CHICKEN PICCATA

SWEETS

Almond Cookies | Fresh Fruit Tarts

TRADITIONAL LUNCH BUFFET

FEATURED SOUP

GREEN SALAD

Seasonal Vegetables | Balsamic Vinaigrette

ARUGULA SALAD

*Orange Supreme | Goat Cheese |
Cherry Tomato | Lemon Vinaigrette*

FALAFEL SALAD

Crispy Chick Peas | Lime Cilantro Raita

PESTO PASTA SALAD

Sundried Tomatoes

MARKET FISH

Seasonal Vegetables | Ginger | Soy Pan

ENTREÉS | CHOICE OF 1

SEARED CHICKEN

Mushroom & Onion Hash | Natural Jus

MARKET FISH PAN SEARED SALMON

Spinach | Tomato | Served in Citrus Buerre Blac Rosemary

ROASTED FLANK STEAK

Carmelized Onions | Roasted Pepper Chimichurri

SEARED EGGPLANT PROVENCAL

Tomato Conasse | Black Pepper Hollandaise | Fried Basilschurri

SWEETS

Lemon Raspberry Mousse Cake | Black Forest Cake

ALL BUFFET LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

LUNCH BUFFETS ARE BASED ON 60 MINUTES OF SERVICE

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

RECEPTION

BUTLER PASSED HORS D'OEUVRES

HOT ITEMS

Petite Crab Cake with Lemon Grass Aioli
Serrano Ham Tart with Onion Jam & Gruyere
Prosciutto Wrapped Asparagus Spears with Parmesan Crust & Citrus Hollandaise
Seared Scallop with Tomato Fennel Velouté
Chicken Satay with Peanut Sauce
Truffled Shrimp Skewer
Seasonal Soup Shooter

COLD ITEMS

Mini Fig & Foi Gras Tarts with Pistachio & Quince
Smoked Salmon Potato Cake with Dill Crème Fresh & Caviar
Duck Pate with Cracker, Tomato, & Cucumber
Beef & Bleu Cheese Crostini with Balsamic Onion Marmalade & Roasted Garlic Aioli
Tuna Tartar with Garlic Noodles, Soy, & Sesame, & Wonton Crisp

VEGETARIAN & VEGAN OPTIONS

Petite Cake Porcini Mushroom & Permesan Arancini
Mini Grilled Cheese & Tomato Soup Shooter
Whipped Camembert on Toasted Brioche & Sliced Pear Salsa
Belgian Endive Spear with Local Goat Cheese Mousse, Citrus Beet Relish
Tomato & Grilled Cheese Crostini with Basil Pistou
Sesame & Green Onion Biscuit with Whipped Cheddar & Sweet Jalapeno Jam
Vegetable Spring Rolls with Gojuchang Sauce

POT STICKERS

Shrimp & Pork Pot Sticker with Ginger Peanut Sauce
Carrot Millet Pot Sticker with Coriander Cilantro Butter
Beef & Shiitake Mushroom Pot Sticker with Salted Cashew Miso Glaze

MINI TACOS

Ahi Tuna Taco with Avocado Wasabi Crema & Micro Greens
Smoked Chicken Tacos with House Pickled Vegetables & Cilantro Lime Crema
Roasted Shittake Mushroom Tacos with Green Onion and Cucumber Pickles

POT STICKERS

Shrimp & Pork Pot Sticker with Ginger Peanut Sauce
Carrot Millet Pot Sticker with Coriander Cilantro Butter
Beef & Shiitake Mushroom Pot Sticker with Salted Cashew Miso Glaze

MINIMUM 25 ITEMS PER RECEPTION CHOICE

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

RECEPTION

ENHANCEMENTS

WARM ARTICHOKE & SPINACH DIP WITH PITA CHIPS

WARM AR BRIE FONDUE WITH CRISP VEGETABLES & ASSORTMENT OF BREADS FOR DIPPING

CHILLED JUMBO SHRIMP WITH CLASSIC COCKTAIL REMOULADE & LEMON

ANTI PASTA PLATTER
SERVED WITH MARINATED VEGETABLE | CURED MEATS | DOMESTIC & IMPORTED CHEESE | GOURMET OLIVES | RUSTIC BREAD & CRACKERS

IMPORTED & DOMESTIC CHEESE DISPLAY
SERVED WITH DRIED FRUITS | MIXED NUTS | ARTESIAN BREADS

SEASONAL CRUDITE PLATTER
SEASONAL VEGETABLES | ASSORTMENT OF FRESH DIPS

GRILLED VEGETABLE PLATTER
WITH PESTO AIOLI

CHEF'S CARVERY

HERB CRUSTED BEEF TENDERLOIN WITH TRUFFLE JUS

SALT & PEPPER CRUSTED PRIME RIB

GARLIC & CITRUS BRINED BREAST OF TURKEY

ROASTED PORCHETTA WITH ORANGE FENNEL JUS

CHEF ATTENDANT REQUIRED | \$125.00 PLUS TAX | 1 CHEF REQUIRED PER 50 GUESTS

RECEPTION STATIONS

PASTA STATION

CAVATELLI PASTA WITH CHERRY TOMATO & PECORINO
ORECCHIETTE PASTA WITH ROCK SHRIMP & CHORIZO CREAM
BUCATINI ALL'AMATRICIANA WITH LARDONS & BASIL

SUSHI & SASHIMI STATION

ASSORTED SUSHI & SASHIMI
SERVED WITH WASABI & PICKLED GINGER
PRICING BASED ON 5 PIECES PER PERSON

SLIDER STATION CHOICE OF 3

KOREAN BBQ PORK BELLY SLIDERS WITH PICKLED CUCUMBER & SCALLIONS
TURKEY WITH TAHINI AIOLI & TILLAMOOK CHEDDAR
CHARBROILED ANGUS WITH TILLAMOOK CHEDDAR & BACON ONION JAM
GRILLED PORTOBELLO WITH MOZZARELLA, PIQUILLO PEPPERS, & GARLIC AIOLI

DESSERT STATION

CHEF SELECTION OF ASSORTED MINIATURE DESSERTS & PASTRIES

RECEPTION STATIONS BASED ON 90 MINUTES OF SERVICE
MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

PLATED DINNER SELECTION

STARTER SALAD | CHOICE OF 1

MIXED GREEN SALAD

*Pistachio | Roasted Radish | Cherry Tomato | Lardon |
Lemon Vinaigrette*

KALE & QUINOA SALAD

Sun-Dried Tomato | Roasted Garlic | White Balsamic

BUTTER LETTUCE SALAD

Pear | Pecans | Lardons | Bleu Cheese | Sherry Vinaigrette

HOUSE ARUGULA SALAD

*Cherry Tomato | Orange Supreme | Burrata |
Basil Vinaigrette*

HOUSE CAPRESE SALAD

*Avocado | Burrata | Arugula | Tomato | Basil |
Balsamic Reduction*

ENTREÉS | CHOICE OF 1

CASSOULET OF DUCK LEG CONNFIT

*White Bean & Wild Bore Sausage Ragout Topped with
Rocket & Soft Boiled Egg*

SEARED SALMON

*Beluga Lentils | Wilted Greens | Crispy Prosciutto |
Tomato Basil Veloute*

GRILLED SEA BASS

*Soy Brasied Baby Bok Choy | Sriracha Mash |
Miso Berre Blanc*

ROASTED FLANK STEAK

*Parsnip & Cauliflower Puree | Fried Brussels |
Cilantro Mint Chimichurri*

FILET OF BEEF

*Pancetta Lardon | Heirloom Tomato | Garlic |
Basil Celeriac Veloute*

BRAISED SHORT RIBS

Creamy Polenta | Wilted Kale | Braising Jus Reduction

LASAGNA TARTLETS

*Puff Pastry Filled with Baby Spinich | Basil | Roasted Garlic
| Feta | Ricotta | Served with a Savory Pomodoro Sauce*

DESSERT | CHOICE OF 1

CHOCOLATE POTS DE CRÉME WITH CHANTILLY CREAM

KEY LIME TART WITH VANILLA WHIP

CHOCOLATE TORTE

SALTED CARAMEL CHEESE CAKE

BERRIES & CREAM

ALL PLATED DINNER SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS

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ARIZONA

GOLF RESORT

CATERING MENU

DINNER BUFFET SELECTION

SONORAN DINNER BUFFET

BUFFET INCLUDES

Fire Roasted Salsa | Tomatillo | Queso Dip | Guacamole Dip | Jalapeno Corn Bread | House Made Tortilla Chips

QUINOA SALAD

Black Beans | Roasted Corn | Cilantro | Jicama | Sweet Peppers
| Citrus Vinaigrette

CUCUMBER & ORANGE SALAD

Pepitas | Cilantro | Jicama | Lime

TOMATO SALAD

Grilled Red Onions | Roasted Peppers | Avocado

BUILD YOUR OWN TACO STATION

CHOICE OF 2

Green Chile Pork Carnitas | Chili Rubbed Flank Steak | Red Chili Shredded Beef | Smoked Shredded Chicken | Blacked Mahi Mahi

CHARRO BEANS | CILANTRO RICE

CHOCOLATE CHIPOTLE GANACHE TARTS | MINI FLAN

Sonoran Buffet Includes: Mexican Cheeses | Lime | Chipotle Aioli | Sour Cream | Pico de Gallos |
Soft Flour Tortillas | Crunchy Corn Tortillas | Shredded Lettuce | Shredded Cabbage

RANCH DINNER BUFFET

BUFFET INCLUDES

Choice of 3 Butler Passed Hors D'Oeuvres

GREEN SALAD

Cucumber | Heirloom Cherry Tomato | Radish | Buttermilk Ranch

ROASTED BEET SALAD

Pickled Shallots | Shaved Fennel | Basil Vinaigrette

ARIZONA CITRUS SALAD

Pickled Shallots | Jicama | Feta | Black Pepper

ENTREES | CHOICE OF 2

GRILLED STEAK

BOURBON GLAZED ONIONS

FREE RANGE CHICKEN

WILD MUSHROOMS

SLOW BRAISED BABY BACK RIBS

TANGY JACK DANIEL'S BBQ SAUCE

SEASONAL GRILLED FISH

GRILLED PINEAPPLE SALSA

GRILLED LAMB CHOPS

GARLIC | ROSEMARY

YUKON GOLD MASHED POTATOES | WHITE CHEDDAR MAC & CHEESE | ROASTED SEASONAL VEGETABLES

WARM CARAMELIZED APPLE BREAD PUDDING WITH CINNAMON CREME ANGLAISE |
ASSORTED MINI PASTRIES

ALL BUFFET DINNER SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

DINNER BUFFETS ARE BASED ON 90 MINUTES OF SERVICE

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ARIZONA GOLF RESORT & CONFERENCE CENTER

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CATERING MENU

DINNER BUFFET SELECTION

425 DINNER BUFFET

Seasonal Sliced Fresh Fruit & Berries | Imported & Domestic Cheese Display | Seasonal Crudite Vegetable Display

Choice of 3 Butler Passed Hors D'Oeuvres

SALAD STATION

*Trio of Greens with Chef's Selection of
Farm Fresh Vegetables & Dressings*

PASTA SATATION

*Cavatelli Pasta with with Truffle Mushroom Cream
Bucatini All'Amatricina with Smoked Bacon & Basil
Orecchiette Pasta with Rock Shrimp, Baby Heirloom Tomato, Manchego Cheese,
and Chorizo Creamith Mushroom Cream*

CARVING STATION

*Grilled Red Onions Salt & Spice Crusted Prime Rib of Beef
Rosemary & Citrus Brined Breast of Turkey*

DESSERT STATION

Assorted Petit Fours | Mini Pastries

**Chef Station Required | \$150.00 per attendant |
1 attendant per 50 guests**

ALL BUFFET DINNER SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

DINNER BUFFETS ARE BASED ON 90 MINUTES OF SERVICE

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