

ARIZONA



NA

G O L F R E S O R T

Banquet & Catering Menus



BREAKFAST BUFFET

Continental Breakfast:

Basic | 15

Assortment of fresh baked Danish and muffins / assorted yogurts, granola and low fat milk / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Bagel | 13

Assorted fresh New York style bagels and assorted cream cheeses / assorted yogurts, granola and low fat milk / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Deluxe | 18

Ham, egg and cheese sandwich on a toasted English muffin / assortment of fresh baked Danish and muffins / assorted yogurts, granola and low fat milk / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Continental Enhancements:

Hard Boiled Eggs | 1 each

Scrambled Eggs | 2 per person

Seasonal Sliced fresh Fruit | 4 per person

Breakfast Buffets:

Ranch Hand Buffet* | 20

Fluffy scrambled eggs / homemade breakfast potatoes / choice of smoked bacon or sausage links / assorted Danish and muffins / seasonal sliced fresh fruit / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Straight Off the Griddle Buffet* | 20

French toast served with warm, maple syrup and whipped butter / fluffy scrambled eggs / choice of smoked bacon or sausage links / assorted Danish and muffins / seasonal sliced fresh fruit / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Build Your Own Burrito* | 20

Fluffy scrambled eggs / breakfast potatoes / sausage links / warm flour tortillas / toppings to include mild green chilies, fresh salsa, Monterrey jack cheese and fresh cilantro / seasonal sliced fresh fruit / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Buffet Enhancements:

Hard Boiled Eggs | 1 each

Baked Ham Steaks | 3 per person

French Toast | 3 per person

Omelet Station** | 8 per person

Energize Breakfast Buffets:

Refuel* | 14

Whole apple and bananas, individual whole grain cereals and low fat milk, oatmeal with raisins, dried cranberries and brown sugar, Assorted juices, coffee and hot herbal tea station

Endurance* | 18

Scrambled egg white Florentine, Chicken breakfast sausage, Sliced kiwi and cantaloupe, Bran muffins, Assorted juices, coffee and hot herbal tea station

*Buffet pricing is based on a minimum of 30 people. All buffets are scheduled for one hour of service. Meal functions with less than 30 people will incur a \$50 taxable service charge.

**Action station requires a \$75 fee.

BREAKFAST PLATED

Plated Breakfast:

All American Plated Breakfast | 20

Two whipped scrambled eggs / homemade breakfast potatoes / choice of smoked bacon, sausage links or grilled ham steak / plate of assorted Danish and muffins / choice of fresh orange, cranberry or apple juice / coffee and hot herbal tea

From the Griddle Plated Breakfast | 20

Traditional French toast served with warm maple syrup and whipped butter / homemade breakfast potatoes / choice of smoked bacon, sausage links or grilled ham steak / plate of assorted Danish and muffins / choice of fresh orange, cranberry or apple juice / coffee and hot herbal tea

Add two scrambled eggs for an additional \$2 per person

Fit For You Plated Breakfast:

Healthy Start | 16

Cup of plain yogurt with granola / assorted whole grain muffin / seasonal sliced fresh fruit

Mix Grill | 18

Four ounce flat iron steak sausage / crisp maple smoked bacon / scrambled egg whites / grilled tomato slices

Fit For You Breakfast Includes: Choice of fresh orange, cranberry or apple juice, Bottled water, coffee, decaffeinated coffee and hot herbal tea

BREAKS

Morning and Afternoon Breaks:

Cookie Jar | 14

Assorted jumbo cookies / individual 2% white milk and chocolate milk / assorted soft drinks and bottled water

Sweet and Savory | 14

Oreo cookies / mini pretzels twists / apple wedges / caramel sauce, chocolate sauce and peanut butter / 1% milk, assorted soft drinks and bottled water

Salt Cellar | 14

Jumbo warm pretzels with cheddar cheese sauce / individual bags of chips / oven roasted peanuts / bottled root beer, assorted soft drinks and bottled water

Pick Me Up | 16

Sliced melon / assorted flavored yogurts / assorted granola bars / coffee and hot herbal tea station

Strawberry Fields | 15

Pound cake with fresh strawberry sauce / strawberry rhubarb pie / fresh whole strawberries with whipped cream / assorted soft drinks and bottled water

Energize Breaks:

Revive | 10

Individual vanilla Greek yogurt, Sunflower seeds, Trail mix bars, Arizona green tea and bottled water, Coffee and tea station

Refresh | 10

Apple slices with peanut butter, Mixed nuts, Individual string cheese, Arizona Iced Tea, assorted soft drinks and bottled water

BREAK PACKAGES

A La Carte Beverages

Priced Per Gallon

Coffee | 36
Orange Juice | 30
Assorted Juice | 30
Iced Tea | 30
Lemonade | 30
Fruit Punch | 30
Ice Cold Milk | 3

Priced Per Individual Bottle

Assorted Soft Drinks | 2
Bottled Water | 2
Bottled Juices | 3
Lipton Flavored Iced Tea | 4
Sport Drinks | 4
Arizona Green Tea Cans | 4

A La Carte - AM and PM Snacks:

Priced Per Pound

Tortilla Chips | 10
Potato Chips | 10
Trail Mix | 18
Mixed Nuts | 20
Choice of Toasted Almond, Walnut, Pecan, or Cashew | 30

Priced Per Quart

Black Bean and Corn Salsa | 10
Fresh Guacamole Dip | 20
Salsa Fresca | 10
Chili Con Queso | 20
Assorted Chips | 20

Priced Per Dozen

Danish and Muffins | 36
Bagels with Cream Cheese | 36
Assorted Cookies | 36
Brownies | 42
Ham, Egg, and Cheese English Muffin Sandwiches | 48
Jumbo Salted Pretzels with Cheddar Cheese | 36

Priced Per Piece

Rice Crispy Bars | 2
Granola Bars | 2
Sun Ripened Whole Fruit | 2
Assorted Yogurts | 2
Candy Bars | 3
Protein Bars | 4
Individual Trail Mix | 2
Granola Bars | 3

PACKAGES

Meeting Planners Package* | 60

Continental Breakfast

Assortment of fresh baked Danish and muffins, Seasonal sliced fresh fruit, Fresh orange, cranberry and apple juice, Coffee and hot herbal tea station

Mid Morning Beverage Refresh

Choice of Lunch Buffet:

Little Italy**

The Alamo**

Mediterranean**

Deli Buffet**

La Tacqueria**

** Buffet pricing is based on two entrees

Choice of Afternoon Break:

Salt Cellar

Cookie Jar

Pick Me Up

Strawberry Fields

Sweet and Savory

All Day Break Package* | 30

Continental Breakfast

Assortment of fresh baked Danish and muffins, Seasonal sliced fresh fruit, Fresh orange, cranberry and apple juice, Coffee and hot herbal tea station

Mid Morning Beverage Refresh

Choice of Afternoon Break:

Salt Cellar

Cookie Jar

Pick Me Up

Strawberry Fields

Sweet and Savory

All Day Beverage Break | 9

Coffee, decaffeinated coffee, hot herbal tea, assorted soft drinks and bottled water

Beverage Break to include Morning and Afternoon refresh

Pricing is based on a minimum of 30 people. Menu selections for groups with less than 30 people are subject to change and will incur a \$50 taxable service charge.

Arizona Golf Resort 425 South Power Road Mesa, Arizona 85206 Phone: (480) 832-3202

A customary 22% taxable service charge and current sales tax will be added to prices.

PLATED LUNCH

Plated Lunch Service:

Choice of One or Two Entrees

Pasta del Sol | 23

Penne pasta, olive oil, fresh vegetables and parmesan cheese

Grilled Chicken Chimichurri | 25

Grilled chicken breast, spicy cilantro relish, rice pilaf and seasonal vegetables

Cheese Tortellini with Red Pepper Cream | 25

Ricotta filled tri-colored tortellini, roasted red pepper infused cream sauce, baby arugula and parmesan cheese

Arugula Chicken | 26

Pan seared chicken breast, mushroom and arugula cream, rice pilaf and seasonal vegetables

Grilled Flat Iron Steak | 30

Pepper crusted flat iron, balsamic demi glace, mashed potatoes and seasonal vegetables

Char Broiled Petite Filet of Beef | 34

Petite beef tenderloin, garlic infused olive oil, mashed potatoes and seasonal vegetables

Fit For You Plated Lunch Service:

Choice of One or Two Entrees

Pan Seared Pineapple Salmon | 28

Fresh Atlantic salmon filet, wild pineapple salsa, rice pilaf and sautéed spinach

Pacific Coast Halibut | 34

Broiled halibut filet, tomato onion relish, rice pilaf and seasonal vegetables

All Plated Luncheons Include:

Assorted Dinner Rolls and Whipped Butter, Coffee, Hot Herbal Tea and Iced Tea

Choice of Salad:

Traditional Caesar Salad – fresh chopped romaine lettuce, baked garlic croutons, shredded parmesan cheese, served with Caesar dressing on the side

Garden Salad – fresh mixed garden greens with cherry tomatoes, sliced cucumbers, red onions and shredded carrots, served with choice of two dressings

Wild Berry Salad – fresh chopped romaine lettuce tossed with toasted sliced almonds and wild berries, served with raspberry walnut vinaigrette on the side

Choice of Dressing: Home Style Ranch, Garden Italian, Balsamic Vinaigrette, Raspberry Walnut Vinaigrette, Fat Free Red Pepper Italian

Choice of Dessert: Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

PLATED LUNCH

Light Fare Plated Salads:

Choice of One or Two Entrees

Grilled Fennel, Feta and Watermelon Salad | 20

Baby arugula and baby field greens, diced grilled fennel, fresh watermelon, feta cheese, Greek olives and fat free red pepper vinaigrette on the side

Arugula Salad with Chicken and Mango | 26

Baby arugula, baby field greens, grilled chicken breast, fresh mango, red onion, toasted pecans and citrus vinaigrette on the side

Chicken Waldorf Salad | 20

Chicken mixed with mayonnaise, cashews and raisins served on a bed of romaine lettuce

Light Fare Plated Salads Include:

Choice of Dessert: Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

Coffee, Hot Herbal Tea and Iced Tea

Energize Plated Lunches:

Choice of One or Two Entrees

Maintain | 24

Baby arugula salad with red onion, parmesan cheese and balsamic vinaigrette, Grilled chicken breast drizzled with garlic infused olive oil served over herb scented toasted Pilaf with seasonal vegetables, Wild berries with fat free whipped topping
Coffee, hot herbal tea and iced tea

Sustain | 26

Romaine salad with cut romaine lettuce, cucumber, cherry tomato, shredded carrot and red pepper vinaigrette, Broiled salmon with citrus and fresh cilantro served with rice and seasonal vegetables, Wild berries with fat free whipped topping
Coffee, hot herbal tea and iced tea

WRAPS / SANDWICHES

Wraps / Sandwiches:

Choice of One or Two

Oven Roasted Turkey | 18

Sliced turkey breast, Italian hoagie roll, provolone cheese, lettuce, tomato, red onion and condiments on the side

Ham and Swiss | 18

Virginia ham, Kaiser roll, Swiss cheese, lettuce, tomato, red onion and condiments on the side

Tuscan Turkey Wrap | 18

Sliced turkey, spinach tortilla, sun dried tomato pesto, baby arugula and provolone cheese

Grilled Vegetable Burrito | 18

Spinach tortilla, grilled romaine lettuce, tomato onion relish, roasted corn, cheddar cheese and ranch dressing

Roast Beef and Cheddar | 18

Tender roast beef, Kaiser roll, cheddar cheese, lettuce, tomato, red onion and condiments on the side

Wraps and Sandwiches Include:

Choice of Roll or Wrap: Italian Hoagie, Kaiser Roll, Tomato Basil Tortilla, Spinach Tortilla, Flour Tortilla

Choice of Side: Potato Salad, Pasta Salad, Fruit Salad

Display of Chocolate Chip Cookies per Table

Coffee, Hot Herbal Tea and Iced Tea

Boxed Lunches:

Choice of One or Two

Vegetable Burrito Wrap | 16

Spinach tortilla, grilled romaine lettuce, tomato onion relish, roasted corn, cheddar cheese, ranch dressing, lettuce, tomato, red onion, chips, whole fruit, assorted soft drinks and bottled water

The Classic | 18

Oven roasted turkey breast with provolone cheese, hoagie roll, lettuce, tomato, red onion, condiments, whole fruit, assorted soft drinks and bottled water

Black Forest | 18

Cherry smoked ham with Swiss cheese, hoagie roll, lettuce, tomato, red onion, condiments, whole fruit, assorted soft drinks and bottled water

Point Pleasant | 18

Italian sub with pepperoni, sliced ham, salami, hoagie roll, lettuce, tomato, red onion, banana peppers, condiments, whole fruit, assorted soft drinks and bottled water

Waldorf | 18

Chicken Salad with raisins and cashews, Kaiser roll, lettuce, tomato, red onion, whole fruit, assorted soft drinks and bottled water

Boxed Lunches Include: Chips, Cookie or Granola bar

LUNCH BUFFET

Lunch Buffets:

The Alamo*

One Entree | 25, Two Entrees | 28

Baked Cheese Enchiladas

Sliced Smoked Beef Brisket with Chipotle Barbecue Sauce⁸

Includes: Homemade chicken and white bean chili with cornbread, Tortilla chips with fresh salsa, sour cream and guacamole, Tex-mex salad with avocado, tomato, jack cheese, fresh cilantro and garden vinaigrette dressing, Spanish rice with sweet onion and fresh cilantro, Flame roasted corn with peppers and onions, Apple and cherry pie

Little Italy*

One Entree | 23, Two Entrees | 28

Chicken Marsala

Meat or Roasted Vegetable Lasagna

Includes: Antipasto salad with a variety of imported and domestic cheese, Cold meat cuts and marinated vegetables, Traditional Caesar salad, Sautéed green beans with fresh herbs, Baked garlic cheese breadsticks, Assortment of sweet Italian delights

Mediterranean*

One Entree | 24, Two Entrees | 28

Grilled Souvlaki Marinated Chicken with Oregano and Lemon

Roast Pork Tenderloin with Lentils, Fresh Herbs, and Chardonnay Reduction

Includes: Roasted vegetable couscous, Baby greens with capers, cherry tomatoes, cucumbers, hard boiled eggs and balsamic vinaigrette, Pita wedges with roasted garlic hummus and tzatziki sauce, Rice pilaf, Baby green beans with tomato concasse and fresh herbs, Assorted dessert pastries

Deli Buffet* | 26

Display of sliced Virginia baked ham, oven roasted turkey and roast beef, Variety of sliced cheese including Cheddar, American and Swiss, Fresh tomato slices, lettuce, sliced onions, pickle spears and condiments, Assorted deli breads and rolls, Mixed garden salad with assorted garden toppings and dressings, Redskin potato salad, pasta salad, and chicken salad, Fresh baked cookies and brownies

La Tacqueria*

One Entree | 24, Two Entrees | 28

Mole Chicken

Pork Chili Verde

Includes: Ensalada mixta with two dressings, Refried beans, Saffron rice, Flour tortillas, salsa fresca, guacamole and fresh cilantro, Churros with cane sugar

*Buffet pricing is based on a minimum of 30 people. All buffets are scheduled for one hour of service. Meal functions with less than 30 people will incur a \$50 taxable service charge.

**Action station requires a \$75 fee.

LUNCH BUFFET

Build Your Own Lunch Buffet*:

One Entree | 25 Two Entrees | 30 Three Entrees | 34

- **Petite Flat Iron Steak with Peppercorn Demi Glace**
- **Pork Tenderloin Medallions with Apple Bordelaise**
- **Chicken Breast (Grilled or Pan Seared) with Choice of Sauce (Picatta, Marsala, Red Wine Demi Glace, Raspberry Bordelaise, Parmesan)**
- **Penne Pasta with Garlic, Olive Oil, Fresh Vegetables and Parmesan Cheese**
- **Roasted Vegetable Jambalaya**

Includes: Assorted Dinner Rolls with Whipped Butter, Seasonal Vegetable Medley

Choice of Two Salads: Caesar Salad, Garden Salad, Signature Salad, California Pasta Salad, Sonoran Couscous Salad

Choice of Dessert: Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

Build your own lunch buffets include coffee, hot herbal tea and iced tea station.

*Buffet pricing is based on a minimum of 30 people. All buffets are scheduled for one hour of service. Meal functions with less than 30 people will incur a \$50 taxable service charge.

**Action station requires a \$75 fee.

PLATED DINNER

Plated Dinner Service:

Choice of One or Two Entrees

Pasta del Sol | 24

Penne pasta with fresh garlic, olive oil, broccoli florets, sun dried tomato, fresh basil and shaved pecorino Romano

Cheese Tortellini Florentine | 28

Tossed with spinach, served with tomato cream sauce, pesto sauce or alfredo sauce and a seasonal vegetable medley

Pan Seared Garlic Herb Airline Chicken Breast | 28

Airline chicken breast served with a natural chicken demi sauce, choice of garlic mashed potatoes or rice pilaf and a seasonal vegetable medley

Pan Seared Salmon | 30

Topped with a white wine butter sauce, served with rice pilaf and a seasonal vegetable medley

Grilled Flat Iron Steak | 32

Topped with a wild cherry bordelaise, served with roasted garlic mashed potatoes and a seasonal vegetable medley

Grilled Center Cut Pork Chop | 34

Center cut pork chop with garlic infused olive oil, parmesan mashed potatoes and a seasonal vegetable medley

Grilled Peppered Filet Mignon | 40

With a red wine garlic butter, served with garlic mashed potatoes and a seasonal vegetable medley

Grilled Petite Filet Mignon with Sauteed Jumbo Prawns | 48

Topped with a light chardonnay demi glace, served with parmesan mashed potatoes and a seasonal vegetable medley

All Plated Dinners Include: Assorted Dinner Rolls and Whipped Butter, Coffee, Hot Herbal Tea and Iced Tea

Choice of Salad:

Traditional Caesar Salad – Fresh chopped romaine lettuce, baked garlic croutons, shredded parmesan cheese and served with Caesar dressing on the side

Garden Salad - Fresh mixed garden greens with cherry tomatoes, sliced cucumbers, red onions, shredded carrots and served with choice of two dressings

Wild Berry Salad - Fresh chopped romaine lettuce tossed with toasted sliced almonds and wild berries and served with raspberry walnut vinaigrette on the side

Signature Salad - Fresh chopped romaine lettuce with sun dried cranberry, toasted almonds and shredded parmesan

Choice of Dessert: Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

DINNER BUFFET

Dinner Buffets:

Back at the Ranch*

One Entree | 34, Two Entrees | 38, Three Entrees | 42

- **Kansas City Strip Steak**
- **Barbecue Chicken**
- **Barbecue Pulled Pork**
- **Barbecue Beef Brisket**

Includes: Ranch salad with cactus pear vinaigrette dressing, Homemade creamy coleslaw, Potato salad, Western style beans, Corn on the cob, Buttermilk biscuits, Cornbread with honey, Apple and cherry pie

Copacabana*

One Entree | 34, Two Entrees | 38, Three Entrees | 42

- **Arroz con pollo** - boneless chicken breast with spicy sausage, garlic, bell pepper, Spanish seasonings and fresh herbs baked with long grain white rice
- **Pork chili verde** - tender slices of pork tenderloin braised with Yukon gold potatoes, green chili, cilantro and fresh herbs
- **Grilled carne asada** - thin sliced flank steak marinated with lime, garlic and cumin served with grilled bell peppers and sweet red onions

Includes: Ensalada mixta – mixed greens with avocado, cucumber, tomato, cilantro vinaigrette and ranch, Warm tortillas, Chopped cilantro, salsa fresca and salsa verde, Frijoles negro – black beans simmered with smoked ham, red pepper, cumin and fresh cilantro, Braised sweet potato with mojo – sliced sweet potato braised with citrus juice, garlic and oregano, Key lime pie

Old Mexico* | 32

- **Baked cheese enchiladas**
- **Chicken chimichangas**

Includes: Tossed mixed salad with peppers, jack cheese, red onions and fresh cilantro, seasonal fresh fruit display, Pueblo black bean and corn salad, Spanish rice, Refried beans, Sour cream, guacamole, tortilla chips and fresh salsa, Cinnamon churros

Old Mexico Buffet Enhancements**:

- **Marinated Beef, Chicken or Shrimp Fajita Station | 6**
- **Taco Bar with all the Trimmings | 6**

Enhancements require an action station fee of \$75

When in Rome* | 32

- **Spicy mild Italian sausage with grilled peppers and onions**
- **Chicken marsala**
- **Penne pasta with marinara sauce and cheese**

Includes: Traditional Caesar salad, baked garlic cheese breadsticks, Marinated vegetable antipasto display with imported cold cuts, fresh sliced tomato and basil salad, Seasonal steamed vegetables with garlic butter, Assorted Italian desserts

All dinner buffets include coffee, hot herbal tea and iced tea station.

*Buffet pricing is based on a minimum of 30 people. All buffets are scheduled for one hour of service. Meal functions with less than 30 people will incur a \$50 taxable service charge.

**Action station requires a \$75 fee.

DINNER BUFFET

Build Your Own Dinner Buffet*:

Two Entrees | 35, Three Entrees | 40

- London Broil with Red Wine Mushroom Demi Glace Sauce
- Grilled Petite Flat Iron Steak with Peppercorn Demi Glace Sauce
- Grilled Sonoran Chicken Breast with Ancho Chili Cream Sauce
- Pan Seared Salmon with Lemon Butter Sauce
- Pork Tenderloin Medallions with White Wine Sauce
- Seared Chicken Breast with Choice of Parmesan, Picatta or Marsala Sauce
- Roasted Vegetable Lasagna
- Breaded Eggplant Parmesan with Marinara Sauce and Topped with Mozzarella Cheese
- Cheese Tortellini Florentine
- Vegetable Paella with Saffron Rice

Choice of One Salad:

- Caesar Salad
- Marinated Sliced Cucumber and Tomato Salad
- Seasonal Mixed Garden Salad with Choice of Two Dressings

Choice of Two Sides:

- Garlic Rosemary Roasted Potatoes
- Rice Pilaf
- Seasonal Vegetable Medley
- Green Beans with Almonds

Build Your Own Dinner Buffets Include: Assorted Dinner Rolls and Whipped Butter, Dessert Selection, Coffee, Hot Herbal Tea and Iced Tea Station

*Buffet pricing is based on a minimum of 30 people. All buffets are scheduled for one hour of service. Meal functions with less than 30 people will incur a \$50 taxable service charge.

**Action station requires a \$75 fee.

RECEPTION

Cold Hors d'oeuvres:

- Jumbo Shrimp Cocktail with Lemon and Sauces | 355
- Crab Claws with Lemon and Sauces | 350
- Fancy Canapé Selection including Meat, Fish, and Vegetarian | 400
- Southwest Canapé Selection featuring Local Flavors | 400
- Stuffed Cherry Tomato on a Crostini | 400
- Prosciutto and Melon | 400
- Finger Sandwiches - Chicken Salad, Tuna Salad, and Cucumber and Watercress | 400
- California Rolls with Wasabi | 300
- Spinach and Queso Tortilla Pinwheel | 255
- Brie Tartlet with fresh fruit | 255

Pricing is based on 100 pieces. Display or butler passed.

Hot Hors d'oeuvres:

- Swedish or BBQ Meatballs | 150
- Spinach Pesto Puffs | 250
- Orange Peel Beef Satay | 280
- Thai Peanut Chicken Satay | 280
- Deluxe Vegetable Spring Rolls | 180
- Cashew Chicken Spring Rolls | 250
- Mini Sonoran Chicken Burritos | 250
- Spicy Buffalo Wings with Ranch and Bleu Cheese Dressings | 210
- Sun-dried Tomato and Feta Phyllo Roll | 180

Pricing is based on 100 pieces. Display or butler passed.

Most Popular Hors d'oeuvres:

- Caesar wraps / Crudit , served with two dressings, Crudit  is gluten free, 50pcs - 25 per tray | 55
- Meatballs in Marinara, served with Hawaiian rolls, Meatballs are gluten free, 100pcs | 100
- Springrolls, served with Ponzu sauce / Sweet and Sour sauce, 100pcs | 100
- Spinach Artichoke Dip with housemade Pita Chips or Tortilla chips, serves 50ppl | 55
- Chicken Tenders with two sauces, 100pcs | 100
- Chips and Salsa, serves 50ppl | 45
- Fruit Tray, serves 50ppl | 55
- Platter of Brownies, 100pcs | 100

Display or butler passed.

RECEPTION

Sun Ripened Fruits and Berries

Seasonal sliced fruits and berries

- Petite Platter (approximately 25 servings) | 75
- Small Platter (approximately 50 servings) | 150
- Medium Platter (approximately 75 servings) | 225
- Large Platter (approximately 100 servings) | 300

Cheese Board

Display of imported and domestic cheese served with crackers and lahvosh

- Petite Platter (approximately 25 servings) | 125
- Small Platter (approximately 50 servings) | 200
- Medium Platter (approximately 75 servings) | 275
- Large Platter (approximately 100 servings) | 350

Vegetable Crudités

Fresh garden vegetables served with your choice of ranch or French onion dip

- Petite Platter (approximately 25 servings) | 75
- Small Platter (approximately 50 servings) | 150
- Medium Platter (approximately 75 servings) | 225
- Large Platter (approximately 100 servings) | 300

From the Carver

Each station requires a carver fee of \$75

- Pork Tenderloin with Peppercorn Sauce (approximately 30 servings) | 400
- Peppered Beef Tenderloin with Au Jus (approximately 50 servings) | 350
- Prime Rib Au Jus with Horseradish (approximately 50 servings) | 350
- Roasted Turkey Breast with Roasted Pan Gravy (approximately 30 servings) | 150
- Country Ham with Honey Mustard Sauce (approximately 30 servings) | 150

RECEPTION / PACKAGE

Something Sweet* | 12

Assortment of French and classic desserts

Something Sweet Enhancement: Chocolate Covered Strawberries | 2 each

Chili and Salsa Bar* | 14

- Homemade chili con carne
- Variety of fresh salsa, dips, cheeses and toppings
- Tortilla and potato chips

The Basic* | 14

- Vegetable crudité's with choice of ranch or French onion dip
- Seasonal sliced sun ripened fresh fruits and berries
- Imported and domestic cheese served with crackers and lahvosh

Happy Hour* | 16

- Vegetable crudité's with ranch dip
- Imported and domestic cheese served with crackers and lahvosh
- Southwest spicy sausage and black bean egg rolls
- Mozzarella sticks with marinara sauce
- Buffalo chicken wings with bleu cheese dressing

South of the Border* | 16

- Baked tortilla chips with fresh salsa
- Continental cheese display with crackers
- Seasonal sliced fresh fruits and berries
- Machaca beef burritos
- Smoked chicken quesadilla horns
- Fresh pico de gallo and guacamole

South of the Border Enhancements:

- Grilled Marinated Chicken or Beef Fajitas | 6

Hors d'oeuvres reception packages include iced tea and ice water.

* Pricing is based on a minimum of 30 people. All buffets are scheduled for one hour of service. Menu selections for groups with less than 30 people are subject to change and will incur a \$50 taxable service charge

BAR / PACKAGE

Hosted Bar:

Premium Brands | 11

Call Brands | 9

House Wine | 7

Domestic Bottled Beer | 5

Imported Bottled Beer | 7

Cordials / Cognac | 8 and up

Soft Drinks and Bottled Water | 3

Cash Bar:

Premium Brands | 12

Call Brands | 10

House Wine | 8

Domestic Bottled Beer | 6

Imported Bottled Beer | 8

Cordials and Cognac | 9 and up

Soft Drinks and Bottled Water | 3

Bar Packages:

Package pricing is based per person/per hour. Above pricing does not include tax and service charge. Packages are available for a maximum of four hours.

Beer and Wine Package

House wine by the glass, domestic and imported beer and soft drinks First Hour | 12

Each Additional Hour | 7

Call Brand Package

Call brand cocktails, house wine by the glass, domestic and imported beer and soft drinks

First Hour | 14

Each Additional Hour | 8

Premium Brand Package

Premium and call brand cocktails, house wine by the glass, domestic and imported beer and soft drinks

First Hour | 16

Each Additional Hour | 9

Bartender fee | \$250

Arizona Golf Resort reserves the right to restrict alcohol consumption at its discretion. Arizona Golf Resort is the only licensee authorized to serve and sell alcoholic beverages on premises in accordance with Arizona Liquor Laws.

Payment Arrangements

A non-refundable deposit and signed contract are required to confirm your function on a definite basis. Final payment of the total estimated bill will be due five business days prior to function date by cash, cashier's check, or credit card. Any balance owed to the Arizona Golf Resort is to be paid upon the conclusion of the function; any overpayment will be refunded. Credit arrangements may be made by use of a major credit card. Balances remaining after the event are subject to a 1.5% interest per day.

Menu Pricing

Due to seasonality of several items on our banquet menus, the hotel reserves the right to substitute items or increase menu prices as needed to cover our costs. Please consult your Catering Representative to confirm your menu pricing 90 days in advance of event.

Guarantees on All Food and Beverage Functions

A guaranteed number of attendees is due 72 hours prior to all food functions and is not subject to reduction. In the event that we do not receive your final count, the minimum guarantee listed on the contract will be used. We will prepare 3% over your guaranteed number.

Food

All buffets are scheduled for one hour of service. This means that the buffet will be fully stocked for an hour and will be removed at the end of the hour. All hors d'oeuvres packages are scheduled for one hour of service. Break packages are scheduled for 30 minutes of service. Extra hours of service may be purchased at an additional per person charge.

Outside Food and Beverage Policy

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises.

Tax and Service Charge

Food and beverage prices do not include tax (currently 8.05%) and taxable service charge (currently 22%).

Labor Charges

Menu selections for groups with less than 30 people are subject to change and will incur a \$50 taxable service charge. There is a \$75 charge per action station and/or carving station.

Banquet Rooms

Function rooms are assigned according to the anticipated guarantee number of guests at the time the event is contracted. The hotel reserves the right to reassign banquet event rooms if the actual guarantee is significantly different than the original anticipated number. Banquet rooms will be set according to the contract and banquet event order specifications. Significant changes in room setup after the room has been set will result in additional labor charge of \$150. The hotel reserves the right to charge a service fee for extraordinary room set up requirements. Banquet rooms are contracted for five hours for all events involving a meal. The client will be charged at a rate of \$150 per hour for any additional time. The Hotel will not be held responsible for the damage or loss of any articles or merchandise left in the room prior to, during, or following your event. Special arrangements for security can be made with proper advance notice.

Decorations

All decorations and signage must have prior approval from your catering representative. Nothing is to be affixed or hung up on any wall without prior approval from your catering representative. Any approved banner that is hung will be assessed a \$25 service fee plus applicable taxes. Some décor, such as opened flame candles, fog machines, and confetti are prohibited in all banquet rooms. A minimum labor charge of \$150 will be added to the master bill for excessive clean up, if applicable.

GENERAL INFORMATION

Alcohol

It is illegal to serve alcohol to minors. The hotel reserves the right as dictated by state law to ask for identification from any individual who appears to be under age. The hotel will prosecute all individuals displaying false identification in order to obtain alcoholic beverages. Possession of alcohol by a minor on hotel property will result in immediate removal of that individual. The Arizona Golf Resort is the only licensee authorized to serve and sell alcoholic beverages on the premises. Unauthorized alcoholic products brought onto the property by any persons affiliated with the group will result in the expulsion from the hotel as well as the event will be forced to end.

Guest Behavior

The client agrees to conduct an orderly event in compliance with the rules of the hotel and all laws and regulations. The hotel reserves the right to exclude or eject any and all persons exhibiting behavior from the hotel without liability.

Liability and Damage

The client agrees to hold the hotel harmless of any liability resulting from violations by any law, regulations or hotel rules by the client, the client's guests or attendees. The client agrees to accept responsibility and pay for any damage to the hotel that is caused by the client, the client's guest or attendees. The hotel requires one security guard per 100 people for those events in which minors will be the primary attendees or should the hotel management feel that security is warranted for the event at the client's cost. The decision for security is at the sole discretion of the hotel.

Personal Property

Hotel does not assume or accept responsibility for damages to or loss of equipment, materials or personal property left in hotel prior to, during or following any function. Arrangements can be made for security of merchandise, exhibits or displays. Please ask your catering representative for details.

Audio Visual

Premier Audio Visual is the Hotel's preferred in-house provider for audio/visual needs. If client contracts with an off-site AV Vendor, there will be a service charge of \$300 per day. Patches into Hotel's audio system are not available to clients using an outside AV Vendor or using group's own equipment. Hotel may request outside AV Vendor proof of insurance. If client requires the assistance of Hotel's AV Company, fees may be incurred.

Shipping and Receiving

Packages for events may be delivered to the hotel up to three days prior to the event. The following information must be included on the package for delivery to be accepted and to ensure proper delivery: Name of organization, on-site contact name, hotel representative, date of event and number of boxes. All incoming and outgoing packages are subject to a handling fee of \$10 per package for events, up to 25 pounds and \$10 for every additional 25 pounds. In addition to the guest's selected choice for a shipping carrier, the hotel's own shipping form is to be filled out by the guest. This is to ensure safe handling of the said packages. Hotel is not liable in an amount in excess of \$100 or the actual value for any package accepted for shipment. Special arrangements will need to be made in writing should you require coverage for greater value.

Use of Outside Vendors

If client wishes to hire outside vendors to provide any goods or services at Hotel during event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification.