

## **BREAKS**

### **HEALTHY BREAK**

Assorted Fruit Yogurts  
Granola & Fruit Bars  
Trail Mix  
Whole Fresh Fruit  
Low-Carb Snack Bars  
Assorted Chilled Juices and Bottled Waters  
BRK-1

### **DOUGHNUT SHOP**

Assorted Fresh Donuts  
Fruit Filled Breakfast Bars  
Whole Fresh Fruit  
Freshly Brewed Regular and Decaffeinated  
Selection of Herbal Tea  
BRK-3

### **BISTRO**

Chocolate Filled and Plain Croissants  
Granola Bars  
Whole Fresh Fruit  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Tea  
BRK-5

### **DAYBREAK**

Quick Breads  
Fruit Filled Breakfast Bars  
Whole Fresh Fruit  
Freshly Brewed Coffee and Hot Teas  
BRK-7

### **CINE CAPRI**

Freshly Popped Buttered Popcorn  
Raisinettes, Red Licorice, Milk Duds, Whoppers and  
Peanut Butter Cups  
Assorted Chilled Sodas  
BRK-9

### **SOUTH OF THE BORDER**

Southwest Tri Colored Tortilla Chips  
Guacamole, Sour Cream and Salsa  
Chili Con Queso with Jalapeños  
Seasoned Ground Beef  
Chicken Taquitos  
Virgin Mojitos

### **BRK-11**

#### **CHOCOLATE FIX**

Fresh Baked Chocolate Chip Cookies  
Chocolate Chip Cheesecake Bars  
Double Fudge Brownies  
Ice Cold 2% & Skim Milk  
Freshly Brewed Regular and Decaffeinated  
Selection of Herbal Tea  
BRK-2

#### **ICE CREAM MAN**

Assorted Premium Ice Cream Bars and Sandwiches  
Frozen Ice Cream Candy Bars  
Frozen Fruit Bars  
Assorted Bottled Waters  
BRK-4

#### **DIAMONDBACK**

Buckets of Shelled Peanuts  
Bags of Cracker Jacks  
Hot Pretzels with Cheese Sauce  
Mini Corn Dogs with Deli Mustard  
Ice Cold Lemonade and Root Beer  
BRK-6

#### **PRETZEL BREAK**

Warm Soft Pretzels with Deli Mustard  
Spinach & Feta Stuffed Pretzels  
Jalapeño & Cheddar Stuffed Pretzels  
Apple Cinnamon Pretzels  
Plain and Fruit Iced Teas  
BRK-8

#### **BROWNIE BREAK**

Chocolate Truffle Brownies  
Java Brownies with Cappuccino Icing  
Turtle Brownies  
Bottled Waters  
BRK-10

#### **JUNKYARD**

Cheese Cake Bars  
Freshly Popped and Buttered Popcorn  
Kettle Chips  
Assorted Soft Drinks  
BRK-12



## **RECEPTIONS**

*When Designing Your Menu, We Recommend Six to Eight  
Hors D'Oeuvres Per Person for a One Hour Reception Prior to Dinner*

### **COLD HORS D'OEUVRES**

- CH1 *Smoked Salmon and Cream Cheese on Toast with Dill*
- CH2 *Cherry Tomatoes Filled with Boursin Cheese*
- CH3 *Asparagus Wrapped with Prosciutto*
- CH4 *Shredded Duck Confit with Blackberry Crème on Belgium Endive*
- CH5 *Prosciutto and Cantaloupe on Toast Point*
- CH6 *Southwest Vegetable Tower*
- CH7 *Chipotle Duck on Blue Corn Cake*
- CH8 *Rock Shrimp Ceviche Shooter*
- CH9 *Parmesan Tuile with Yellow Pepper and Goat Cheese*
- CH10 *Vegetable Lahvosh Roll*
- CH11 *Ahi Stack with Ginger and Wasabi Caviar*
- CH12 *Chicken Teriyaki on an Asian Rice Cracker*
- CH13 *Sonoran Beef on Blue Corn Bread*
- CH14 *Vanilla Scallop with Habañero Relish*
- CH15 *Jumbo Prawn with Lemon and Cocktail Sauce*
- CH16 *Smoked Salmon Truffle with Pistachio Crust on Brioche*
- CH17 *Roast Beef Roulade with Cornichon and Horseradish Cream*
- CH18 *Parma Prosciutto with Melon Brunoise*
- CH19 *Macadamia Nut Crusted Chevre Cheese with Truffle Oil*
- CH20 *Cilantro Lime Chicken Achiote on Crostini*
- CH21 *Spicy Shrimp with Candied Pineapple on Crostini*



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### **HOT HORS D'OEUVRES**

- HH1 *Leek and Asiago Tartlet*
- HH2 *Mini Vegetable Spring Roll*
- HH3 *Jalapeño Bacon Wrapped Scallop*
- HH4 *Island Curried Beef Empanada*
- HH5 *Sugar Cane Shrimp*
- HH6 *Buffalo Chicken Pouch*
- HH7 *Shrimp and Pineapple Wonton*
- HH8 *Prickly Pear Chicken Flauta*
- HH9 *Chipotle Steak Churrasco*
- HH10 *Crab Cake*
- HH11 *Chili Lime and Cilantro Chicken Churrasco*
- HH12 *Sausage Stuffed Mushroom Cap*
- HH13 *Crab Stuffed Mushroom Cap*
- HH14 *Shrimp Spring Roll*
- HH15 *Chicken Pot Sticker*
- HH16 *Pesto Shrimp in Phyllo*
- HH17 *Coconut Shrimp with Mango Cocktail Sauce*
- HH18 *Asian Chicken Satay*
- HH19 *Tuscan Fontina Bite*
- HH20 *Mini Beef Wellington*
- HH21 *Asian Mushroom Spring Stick*
- HH22 *Bleu Cheese and Pear Phyllo Star*
- HH23 *Coconut Lobster Tail*
- HH24 *Lobster Phyllo Roll*
- HH25 *Brie and Dried Fruit in Brick Dough*
- HH26 *Dragon Shrimp*
- HH27 *Smoked Salmon Mousse Flatbread*
- HH28 *Spinach & Goat Cheese Flatbread*
- HH29 *Artichoke Fritters with Tarragon Aioli*
- HH30 *Cheddar-Jack and Roasted Green Chili Quesadilla*



## **HORS D'OEUVRES ACCOMPANIMENTS**

*Imported and Domestic Cheese and Fruit served with  
Assorted Flat Breads and Water Crackers*

*Serves 25 Guests - H-1*

*Serves 50 Guests - H-2*

*Serves 100 Guests -H-3*

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*Fresh Garden Vegetable Crudités with Buttermilk Spinach Artichoke Dip  
and Gorgonzola, and Chipotle Fondue*

*Serves 25 Guests - H-4*

*Serves 50 Guests - H-5*

*Serves 100 Guests - H-6*

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*Dark Chocolate Fondue with Filled Profiteroles, Strawberries, Ladyfingers, Petite Cookies and Pretzels  
(Minimum 50 guests)*

*H-7*

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*Dried Fruit and Nut Stuffed Baked Brie En Croûte garnished with Seasonal Berries  
Served with Sliced French Bread*

*Serves 25 guests*

*H-8*

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*Chips and Dips*

*Kettle Potato Chips with Tobacco Onion and Buttermilk Spinach Artichoke Dips*

*H-9*

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*Tri Colored Corn Tortilla Chips  
With Jalapeño Queso Blanco Dip and Fire Roasted Salsa*

*H-10*

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*Freshly Popped and Buttered Popcorn*

*H-11*

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*Pretzels*

*H-12*

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*Assorted Cocktail Nuts*

*H-13*

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*Dessert Station*

*An Assortment of Cakes, Tortes and French Pastries*

*H-14*



## **SPECIALTY STATIONS**

*(Minimum of 50 guests)*

*All specialty stations are designed and priced to complement your other hors d'oeuvre selections based on a two hour reception. If you wish to purchase a specialty station exclusively, please consult your Catering Manager for appropriate pricing.*

### **SOUTHWESTERN TOSTADA BAR**

*Crisp Corn Tortilla Rounds  
Seasoned Ground Beef and Simmered Black Beans  
Served with Roasted Corn and Charred Poblanos,  
Queso Fresco, Shredded Cabbage,  
Cilantro Lime Sour Cream and Avocado Salsa  
Station1*

### **SAUTÉE STATION**

*Petite Steak Flambé with  
Forest Mushrooms, Cognac Butter  
~  
Shrimp Scampi with White Wine,  
Shallots, Parsley and Garlic  
~  
Clams & Mussel Rouille, Saffron,  
Tomatoes and Olive Oil  
~  
Thai Chicken Medallions, Creamy Coconut,  
Peanuts, Curry and Lime  
~  
Select two of the above  
Additional selections  
Station3*

### **FAJITA STATION**

*Seared Beef Sirloin, Chicken Breast or Gulf Shrimp  
Sautéed with Tri Colored Bell Peppers, and Onions,  
Accompanied by Warm Flour Tortillas, Queso  
Fresco, Cilantro Lime Sour Cream, Pico De Gallo,  
Jalapeños and Avocado Relish  
Sirloin or Chicken  
Shrimp  
Two proteins (Beef/ Chicken or shrimp)  
Station5*

### **CAESAR SALAD STATION**

*Crisp Romaine Lettuce, Grilled Corn, Tortilla Strips,  
Garlic Croutons, Parmesan and Dry aged Jack  
Cheeses, Grilled Chicken, Traditional and Guajillo  
Caesar Dressings  
Station2*

### **PASTA STATION**

*Striped Cheese Ravioli with  
Olive Oil, Toasted Pine Nuts,  
Roasted Garlic and Oven Dried Tomatoes  
~  
Farfelle with Grilled Chicken,  
Roasted Red Peppers, Crisp Pancetta,  
Sautéed Spinach and Basil Pesto  
~  
Penne Pasta Provençal with  
Artichoke Hearts, Nicoise Olives,  
Plum Tomatoes, Fresh Garlic and Oregano  
Station4*

### **SLIDER STATION**

*Beef Slider Patties with Caramelized Onions,  
Sautéed Mushrooms, Garlic Dill Pickle Slices,  
Sliced Cheeses, Roasted Tomato Ketchup,  
Whole Grain Mustard, Garlic Aioli,  
Potato and Pretzel Rolls  
Station6*

### **MASHED POTATO STATION**

*Idaho Potatoes Mashed with Sweet Cream Butter and  
Fresh Cream served with Wild Mushrooms in a  
Creamy Demi Glaze, Black Pepper,  
Bacon Bits, Sour Cream and Chives,  
Crumbled Bleu Cheese and Shredded Jack Cheese  
Station7*

*Chef Attendant Fee of \$100.00 per hour per chef applies 2 hour minimum*



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## **THE CARVERY**

*(Minimum of 50 guests)*

*Garlic and Rosemary  
Herbed Crusted Rack of Lamb  
Jalapeño Jelly and Jus Lie  
GARLIC*

*Roasted Tenderloin of Beef Crusted  
with Smoked Sea Salt and Cracked  
Pepper served with Jalapeño Cheddar  
Rolls, Stone Ground Mustard and  
Horseradish Cream  
TENDERLOIN*

*Sage Roasted Breast of Turkey Served  
with Dried Cranberry Rolls and an  
Orange Honey Glaze  
TURKEY*

*Brown Sugar Baked Ham Served with  
Lavender Infused Cane Syrup  
and Country Biscuits  
HAM*

*Whole Roasted, Peppercorn and Thyme  
Rubbed New York Strip  
Loin served with Sourdough Rolls, and  
Smoked Jalapeño Béarnaise  
STEAK*

*Roasted Loin of Pork with Lavender  
Infused Cane Syrup Glaze Served with  
9 Grain Rolls and Crisp Apple Relish  
PORK*

*Slow Roasted Top Round of Beef  
Studded with Rosemary and Garlic  
served with Fresh Herb Aioli and Salt  
Crusted Rolls  
TOP ROUND*

*Steamship Round of Beef with  
Poppy Seed Rolls and Creamy  
Horseradish Sauce  
BEEF*

*Carving Fee of \$100.00 per hour per carver applies 2 hour minimum*

## **DELIGHTS FROM THE DEEP**

*Iced Jumbo Shrimp with House Made Cocktail  
Sauce and Lemon Wedges  
ICED*

*Blackened Chilled Alaskan King Crab Claws with Cocktail  
and Remoulade Sauces and Lemon Wedges  
BLACK*

*Deep Fried Shrimp/Coconut Shrimp with  
Chili Coconut Sauce  
FRIED*

*Jumbo Shrimp Stuffed with Lump Crab Meat with Drawn  
Drawn Truffle Butter*

**JUMBO**

*Duo of Pacific Salmon Sides, Blackened and Poached with  
Fried Capers, Tomatoes, Red Onion,  
Cucumbers, Radishes, Preserved Lemons, Tarragon  
Mignonette and Balsamic Gastrique  
Serves 30  
DUO*

*Cajun Prawns with Creole Remoulade, Pesto Seared  
Sea Scallops with Sun Dried Tomato Oil and  
Black and White Sesame Crusted Aha with  
Wasabi, Honey Vinaigrette,  
Minimum of 50 people  
CAJUN*

