

Plated Dinners

All Plated Dinners are Served with Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal Tea, Dinner Salad or Soup, Dinner Dessert and Bakery Fresh Rolls and Butter. Two entrée plated dinners will be charged for the higher priced menu.

PLATED DINNER APPETIZERS

Select one of the Following to Complement your Choice of Entrée:

SHRIMP AND SCALLOP

Skewered Jumbo Prawn and Sea Scallop with Sweet Corn Sauce, Red Pepper Coulis and Micro Greens
DAPP-1

SHRIMP COCKTAIL

Served with House Made Cocktail Sauce and Lemon
DAPP-2

SONORAN SEAFOOD COCKTAIL

Shrimp, Scallops and Crab with Tomato, Cucumber, Lime, Cilantro and Jalapeños served in a Chili Dusted Martini Glass
DAPP-3

MUSHROOM RISOTTO

Sautéed Mushrooms and Asparagus Tips in a Risotto Style Rice Finished with Basil and White Truffle Oil
DAPP-4

SEARED HALIBUT

Petite Halibut Medallion on a Bed of Spinach and Garlic Moroccan Cous Cous
DAPP-5

TENDERLOIN STACK

Cornmeal and Green Chili Griddle Cake with a Filet Medallion and a Red Onion with Peach Chutney
DAPP-6

PLATED DINNER SALADS AND SOUPS

Select one of the Following to Complement your Choice of Entrée:

BIBB SALAD

Hydroponics Bibb Lettuce Wedge with Crumbled Gorgonzola Cheese and Spicy Glazed Pecans in a Raspberry Orange Vinaigrette
DSAL-1

FRIZEE SALAD

Frizee and Baby Spinach Leaves with Mushrooms, Teardrop Tomatoes and a Red Onion Marmalade, Champagne Vinaigrette
DSAL-2

CAESAR SALAD

Romaine Lettuce Wedge with a Traditional Caesar Dressing and a Toasted Garlic Parmesan Crustini
DSAL-3

CALIFORNIA SALAD

Seasonal Baby Greens with Herbed Mozzarella Cheese, Grilled Asparagus, Yellow Tomatoes and a Champagne Vinaigrette
DSAL-4

FIELD GREENS

Tender Field Greens with Eggplant Croutons, Plum Tomatoes and Shaved Parmesan in a Lemon Herb Vinaigrette
DSAL-5

SOUTHWEST ROMAINE HEARTS

Crisp Heart of Romaine with Jicama, Roasted Peppers, Chipotle Pistachios and a Spicy Roasted Garlic Dressing
DSAL-6



PLATED DINNER SALADS AND SOUPS

Select one of the Following to Complement your Choice of Entrée:

All prices subject to change and do not include 21% service charge and applicable sales tax.

1

WILD MUSHROOM BISQUE

*Forest Mushrooms Pureed with Fresh Thyme and Cream
and a Touch of Sherry
DSP-1*

THREE ONION BRULE
*Classic Caramelized Onion Soup
DSP-2*

**SOUTHWESTERN CHICKEN ROASTED CORN
CHOWDER**

*Cilantro, Chicken and Grilled Chiles in a Roasted Corn
Infused Cream
DSP-3*

LOBSTER BISQUE
*Garnished with Sautéed Lobster
Additional Charge
DSP-4*

PLATED DINNER ENTREES

*Dinners Include a Soup or Salad, Chef's Choice of Seasonal Accompaniments
Rolls and Butter, Dessert and Coffee Service*

POULTRY

SONORAN CHICKEN

*Marinated Chicken with Toasted Cumin, Cilantro and
Fresh Lime, Pan Seared and served with a
Charred Pepper, Chipotle Cream
PDIN-1*

ROASTED LEMON CHICKEN

*Lemon scented Breast of Chicken with a Thyme Pan Jus
PDIN-2*

ROASTED CHICKEN BREAST

*On a Bed of Garlic Spinach with a Wild Mushrooms Demi Glaze
PDIN-3*

GRILLED CHICKEN CELESTINE

*Sweet Figs and Caramelized Cipollini Onions Finished
with an Aged Sherry Reduction
PDIN-4*

ANCHO CHICKEN

*Pan seared Ancho Chili rubbed Natural Breast of Chicken
in a Cilantro Butter Sauce
PDIN-5*



FISH AND SEAFOOD

PEPPERCORN CRUSTED SALMON

*Atlantic Salmon Filet with a Five Peppercorn Crust and
Arizona Citrus Butter
PDIN-6*

ISLAND SWORDFISH

*Mesquite Grilled Swordfish Filet with Caramelized
Pineapple Salsa and Smoked Paprika Oil
PDIN-7*

SEARED HALIBUT

*Dusted with Herbed Panko Crumbs and Oven Roasted
with Red and Yellow Tomatoes
PDIN-8*

BEEF AND PORK

NEW YORK STRIP

*With Roasted Shallots and Garlic Mushrooms
PDIN-9*

FILET MIGNON

*Grilled Center Cut Tenderloin with a Black Truffle Butter
PDIN-10*

PRIME RIB

*Roasted Prime Rib of Beef Crusted with Horseradish,
Smoked Sea Salt and Cracked Pepper
Natural Pan Juices
PDIN-11*

FLAT IRON STEAK

*Mesquite Grilled with a Red Wine Reduction
PDIN-12*

PORK CHOP

*Brown Sugar Brined and Brushed with a Dried Cherry and
Tequila BBQ Sauce
PDIN-13*



COMBINATIONS

CHICKEN AND SALMON FILET

*Winged Breast of Chicken and Seared Atlantic Salmon with
a Lemon, Chive Burre Blanc
PDIN-14*

SEA BASS AND SHRIMP

*Tortilla Crusted Sea Bass Filet with Pan Roasted Jumbo
Prawns in a Fire Grilled Hatch Chili Butter
PDIN-16*

ESCOLAR AND TENDERLOIN

*Herb Crusted Escolar and a Grilled Filet Mignon with an
Oven Dried Tomato Béarnaise
PDIN-18*

STEAK AND SHRIMP

*Porcini Crusted Filet Mignon and Grilled Jumbo Prawns
with Roasted Garlic and herbs
PDIN-15*

TENDERLOIN AND SALMON

*Grilled Beef Tenderloin and Fresh Atlantic Salmon with a
Citrus Tarragon Sauce
PDIN-17*

CHICKEN AND TOP SIRLOIN

*Seared Chicken Breast and Grilled, Prime Top Sirloin
Steak Roasted Hazelnut Demi Glaze*

*Upgrade steak to Filet Mignon
PDIN-19*

DINNER DESSERTS

Select One of the Following to Complement Your Entrée Choice

INDIVIDUAL CHOCOLATE FONDUE

*Warm Chocolate Filled Tart Accompanied with Decadent
Dipping Accoutrements
DDES-1*

TIRAMISU CHEESECAKE

*Frangelica Crème Anglaise
DDES-3*

CRÈME BRULEE

*Vanilla Custard with a Caramelized Raw Sugar Crust,
Ladyfinger and Fresh Berries
DDES-5*

VANILLA PANNA COTTA

*Traditional Italian Panna Cotta served with
Seasonal Berries
DDES-7*

MALTED MILK CHOCOLATE "SHAKE"

*Almond Sponge Cake with Chocolate Truffle filling topped
with Malted Chocolate Mousse
DDES-9*

CHOCOLATE DUO

*Chocolate Decadence Cake and a Chocolate Terrene with
Kiwi, Mango and Raspberry Sauces
DDES-2*

MEYER LEMON TART

*Citrus Whipped Cream and Shaved White Chocolate
DDES-4*

BERRY PURSE

*Fresh Seasonal Berries Wrapped in Crisp Phyllo
DDES-6*

KEY LIME MOJITO CHEESECAKE

*With Dark Rum, White Chocolate and Fresh Mint on a
Coconut Macaroon Crust
DDES-8*

CHOCOLATE MOUNTAIN TORTE

*Hazelnut Cream and Pecans on a layer of chocolate cake
Glazed with Ganache and garnished with White Chocolate
DDES-10*



DINNER BUFFETS

MEXICAN FIESTA

Margarita Fruit Salad

~

Roasted Nopals Salad

~

Caesar Salad "Bar"

Crisp Romaine Lettuce, Tortilla Strips, Garlic Croutons, Parmesan and Dry Aged Jack Cheeses, Traditional and Guajillo Caesar Dressings

~

Chicken Salsa Verde

Marinated, Grilled Chicken Breast with a Roasted Tomatillo, Green Chili Sauce and Garnished with Queso Fresco

~

Carne Asada

Grilled Medallions of New York Strip Steak with a Smoked Chili Demi Glaze

~

Pork Tamales

Shredded Pork with Poblano Chiles and Fresh Corn Masa

~

Enchilada Rice

Rice Blended with Our Red Chili Enchilada Sauce, Black Olives, Green Onions and Tomatoes

~

Black Beans

Black Beans Simmered in Cumin and Garlic, Topped with Crème Fresca and Cilantro

~

Cheesecake Chimichangas

Cheesecake wrapped in a flaky crust served with a Roasted Banana Caramel Sauce

~

Tres Leches Cake

Layered with Strawberries and "Three Milks"

~

Coffee and Tea Service

DBUF-1

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on dinner buffet is less than 50 guests.



DINNER BUFFETS

WESTERN BBQ

Heartland Salad

*Tossed Greens with Shaved Red Onions, Tomatoes, Mushrooms, and Croutons
with Buttermilk Peppercorn Ranch Dressing*

~

Roasted Vegetable Salad

Fresh Tomatoes, Asparagus, and Roasted Seasonal Vegetables in Balsamic Vinaigrette

~

Wagon Wheel Pasta Salad

~

BBQ Chicken

Marinated in our Chipotle Honey BBQ Sauce and Grilled over Mesquite Coals

~

Baby Back Ribs

Slow Cooked then Grilled with our Savory Barbeque Sauce

~

Corn on the Cob

With Rosemary Infused Butter

~

Cowboy Beans

Pinto Beans with Smoked Bacon, Onions and Tomatoes

~

Baked Potatoes

Salt Crusted potatoes with Sour Cream, Fresh Butter and Green Onion

~

Sage Biscuits and Green Chili Cheddar Rolls

~

Caramelized Apple Crisp

Rich Caramel and Sliced Michigan Apples with Vanilla Bean Ice Cream

~

Coffee and Tea Service

DBUF-2

Add:

Herb and Garlic Marinated New York Steaks

Filet Mignon

Grilled Swordfish

Grilled Salmon

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DINNER BUFFETS

SONORAN BUFFET

Gulf Rice Salad

Chorizo Sausage, Scallions, Hatch Chiles, Pepitas and Red Peppers with a Cumin and Tomatillo Dressing

~

Baja Pasta Salad

Zesty Chili Pasta with Roasted Corn, Black Beans, Tomatoes and Avocado in a Cilantro Vinaigrette

~

Verde Cabbage Salad

Sliced Red and Green Cabbage with Apples, Gold Raisins and Pimentos in a Cinnamon Vanilla Cider Vinaigrette

~

Tortilla Chicken

Breast of Chicken Tortilla Crusted with a Prickly Pear Fruit Salsa

Ancho BBQ Pork Loin

Slow Roasted Pork Loin Rubbed with Ancho Chiles and a Cerveza Infused BBQ Sauce

Snapper Vera Cruz

Fresh Snapper Filets Sautéed in Olive Oil, Capers, Olives, Roasted Peppers, Tomatoes and Sweet Onions

~

Fideo

Mexican Style Pasta Cooked with Tomatoes, Ground Chiles, and Topped with Crème Fresca

~

Yucca Root Mash

Fresh Yucca Root Mashed with Idaho Potatoes and Garnished with Chives

~

Chayote, Pearl Onion and Corn Gratin

~

Mexican Chocolate Bread Pudding

Infused with Kahlua

~

Strawberry Churros with Cinnamon Sugar

~

Coffee and Tea Service

DBUF-3

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DINNER BUFFETS

AMERICAN CLASSIC

Field Greens

Goat Cheese, Part Poached Pears, Yellow Peppers and Candied Pistachios in a Cabernet Vinaigrette

~

Harvest Salad

White and Wild Rice with Crisp Granny Smith Apples, Walnuts and Sage

~

Creole Matchstick Salad

Jicama, Carrots, Sweet Peppers, Cajun Shrimp and Teardrop Tomatoes in a Roasted Tomato Vinaigrette

~

Chicken Forestire

Sautéed Breast of Chicken in a Morel Mushroom Cream

~

Del Monaco Steaks

Grilled Del Monaco Steaks with an Herb Compound Butter

~

Mesquite Mahi Mahi

With a Tropical Fruit Relish

~

Plaza Mashed Potatoes

Idaho Potatoes Mashed with Fresh Horseradish, Sour Cream and Boursin Cheese

~

Seasonal Vegetables

Freshest Vegetables of the Season

~

Confetti Rice

Long Grain rice tossed with Tri Color Orzo

~

Dessert Table

~

Coffee and Tea Service

DBUF-4

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on buffet and brunch is less than 50 guests.

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DINNER BUFFETS

INTERNATIONAL

ITALY

Antipasto Platter
Imported Salami, Prosciutto, Provolone, Marinated
Artichoke Hearts,
Sun Dried Tomatoes, Roasted & Pickled Peppers,
Fresh Basil and Parmesan Cheese
~
Tortellini Gratin
Spinach, Tomato and Egg Cheese Filled Tortellini
Baked with an Asiago Alfredo Sauce
~
Roasted Strawberry Tiramisu

FRANCE

Salad Nicoise
Ahi Tuna, Eggs, Haricot Verts, Capers, Red Potatoes
and Tomatoes in a
Lemon, Parsley Vinaigrette
~
Steamship of Beef
Slow Roasted and Served with Sauce Perigourdine
Chef Attended Station
~
Crepes Normandy
Crepes filled with Apples and Raisins
With Creamy Caramel Calvados Sauce

CARIBBEAN

Island Fruit Medley
Seasonal Fruit Tossed with Lime, Coconut and Rum
~
Jerk Snapper
Fresh Snapper Seared with Jamaican Jerk Spices
~
Achoo Cilantro Rice Pilaf
~
Mango Cheesecake

ASIAN

Assorted Dim Sum
Traditional Accompaniments
~
Ginger Chicken- Chef Attended Station
Wok Seared Chicken with Garlic, Mirin, Green
Onions, Shitake Mushrooms,
Bean Sprouts, Peppers and a Ginger Sesame Glaze
~
Tofu Fried Rice
Stir Fried Rice With Dark Sesame Oil, Tofu, Carrots,
Celery, Water Chestnuts, Eggs and Soy
~
Coconut Cake
Layer of Coconut Cream and Genoise Cake with a
Passion Fruit Butter Cream

Coffee and Tea Service

DBUF-5

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

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DINNER BUFFETS

Elegant Dinner Buffet

Tossed Field Greens with assorted dressings

~

Tri Color Tortellini Salad

Tomato, spinach and egg pasta filled with ricotta cheese and tossed with garden vegetables and a red wine vinaigrette

~

Fruit Salad

Seasonal fruit to include melons, berries and pineapple in a citrus poppy seed dressing

~

Prime Rib (chef carved)

Slow roasted au jus and served with creamed horseradish

~

Chicken Bonne Femme

Breast of chicken sautéed and served with a white wine, mushroom Béchamel Sauce

~

Escolar

Fresh Escolar herb crusted and pan seared with a yellow pepper coulis

~

Rice Pilaf

With Mirepoix vegetable and roasted chicken stock

~

Pesto Mashed potatoes

~

Seasonal Vegetables

~

Rolls and Butter

~

Dessert Table

Chef selection

DBUF-7

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BEVERAGES

		<i>Cash Bar (Per Drink)</i>	<i>Hosted Bar (Per Drink)</i>
<i>UP</i>	<i>Luxury Brands</i>		
<i>PB</i>	<i>Premium Brands</i>		
<i>CB</i>	<i>Call Brands</i>		
<i>W</i>	<i>Wine (House)</i>		
<i>IB</i>	<i>Imported Beer</i>		
<i>PB</i>	<i>Domestic Premium Beer</i>		
<i>DB</i>	<i>Domestic Beer</i>		
<i>NB</i>	<i>Non-Alcoholic Beer</i>		
<i>DL</i>	<i>Domestic Liqueurs</i>		
<i>IL</i>	<i>Imported Liqueurs</i>		
<i>SD</i>	<i>Soft Drinks</i>		
<i>MW</i>	<i>Mineral Waters</i>		
<i>BW</i>	<i>Bottled Waters</i>		
<i>MR</i>	<i>Margaritas (per gallon)</i>		
<i>FMR</i>	<i>Flavored Margaritas (per gallon)</i>		
<i>CP</i>	<i>Champagne Punch (per gallon)</i>		
<i>MIM</i>	<i>Mimosas (per gallon)</i>		
<i>NAP</i>	<i>Non-Alcoholic Punch (per gallon)</i>		

We encourage safe and responsible consumption. Due to state liquor license statutes:

- *All alcoholic beverages must be purchased through the hotel.*
- *The hotel reserves the right to serve alcoholic beverages with discretion. Most importantly, we are concerned with the well-being of our guests.*

PACKAGE BAR SERVICE

	<i>Call Brands</i>	<i>Premium Brands</i>	<i>Luxury Brands</i>	<i>Beer/Wine/Soft Drinks/Mineral Water</i>
1 Hour	<i>PACKAGE C1</i>	<i>PACKAGE P1</i>	<i>PACKAGE UP 1</i>	<i>NBWP1</i>
2 Hours	<i>PACKAGE C2</i>	<i>PACKAGE P2</i>	<i>PACKAGE UP2</i>	<i>NBWP2</i>
3 Hours	<i>PACKAGE C3</i>	<i>PACKAGE P3</i>	<i>PACKAGE UP3</i>	<i>NBWP3</i>

- HB* *Hosted Bars - Beverages charged per drink plus a 21% service charge and state sales tax.*
- CASH* *Cash Bars - Beverages are sold on a cash basis and are inclusive of service charge and tax.*
- BF* *Bartender Fees - \$75.00 per bartender/per hour labor fees apply with a two- hour minimum.*
- SF* *Setup fee - \$75.00 per cash or hosted bar*
- PW* *Package Bar Pricing Does Not Include Poured Dinner Wine.*

Premium Brand and Ultra Premium Brand Packages include upgraded wine. Ask your Conference Services Manager or Catering Manager for selections.



BEVERAGES

One type of each of the following brands will be available on Banquet Bars:

	<u><i>Call Brands</i></u>	<u><i>Premium Brands</i></u>	<u><i>Luxury Brands</i></u>
<i>Vodka</i>	<i>Smirnoff</i>	<i>Absolut</i>	<i>Grey Goose</i>
	<i>Sky Vodka</i>	<i>Ketel One</i>	<i>Belvedere</i>
	<i>Gordons</i>	<i>Stolichnaya</i>	<i>Chopin</i>
<i>Gin</i>	<i>Beefeaters</i>	<i>Bombay</i>	<i>Bombay Sapphire</i>
	<i>Gordons</i>	<i>Tanqueray</i>	<i>Tanqueray 10 yr.</i>
<i>Scotch</i>	<i>Dewar's</i>	<i>Chivas Regal</i>	<i>Glenlivet Single Malt</i>
	<i>J&B Rare</i>	<i>Johnny Walker Red</i>	<i>Johnny Walker Black</i>
	<i>Cutty Sark</i>	<i>Pinch</i>	<i>Macallan 12 yr.</i>
<i>Whiskey</i>	<i>Seagram's 7</i>	<i>Makers Mark</i>	<i>Crown Royal Reserve</i>
	<i>Wild Turkey 80</i>	<i>Crown Royal</i>	<i>Wild Turkey 101</i>
	<i>Canadian Club</i>	<i>Woodford Reserve</i>	<i>Bakers 7 Year</i>
<i>Tequila</i>	<i>Cuervo Gold</i>	<i>1800 Reposado</i>	<i>Patron Gold Anejo</i>
	<i>Sauza Gold</i>	<i>Sauza Conmemorativo</i>	<i>Sauza Tres Generaciones</i>
<i>Rum</i>	<i>Bacardi Light</i>	<i>Myer's Dark</i>	<i>Appleton Estate V/X</i>
	<i>Captain Morgan</i>	<i>Mount Gay</i>	<i>Barcardi 151</i>
<i>Bourbon</i>	<i>Early Times</i>	<i>Jack Daniels</i>	<i>Gentleman Jack</i>
	<i>Jim Beam</i>	<i>Jim Beam Black</i>	<i>Bookers</i>
	<i>Old Grandad</i>	<i>Knob Creek</i>	<i>Bail Haydens</i>
<i>Brandy</i>	<i>Korbel</i>	<i>Courvoisier V.S.</i>	<i>Remy Martin V.S.O.P.</i>
	<i>Christian Brothers</i>	<i>Remy Martin V.S.</i>	<i>Martell V.S.O.P.</i>

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