

THE JW MARRIOTT CAMELBACK INN RESORT & SPA BANQUET MENUS





JW MARRIOTT.
CAMELBACK INN®
SCOTTSDALE

BREAKFAST

| | |
|--------------|-------|
| CONTINENTAL | 3 - 5 |
| PLATED | 6 |
| BUFFET | 7 - 9 |
| ENHANCEMENTS | 10 |



BREAKFAST

Camelback Inn Continental \$32.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole,
2% and Skim Milk

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

**A Fee of \$3.00 per person will be added for a seated continental
breakfast.**



BREAKFAST

Paradise Valley Continental \$37.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips, Almonds and Dried Fruits

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

A Fee of \$3.00 per person will be added for a seated continental breakfast.



BREAKFAST

Four Peaks Continental \$41.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips, Almonds
and Dried Fruits

Choice of Breakfast Sandwich or Breakfast Burrito

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selction of Taylors of Harrogate ® Tea

A Fee of \$3.00 per person will be added for a seated continental breakfast.



BREAKFAST

Plated Breakfast Entrees

All Plated Breakfast Entrees include Chocolate Danish, Fruit Danish, Blueberry Muffin and Banana Muffin, Preserves and Butter, Starbucks Coffee and Tea Service.

Brulee French Toast \$44.00

Fresh Orange Juice and Assorted Chilled Juices

Sliced Seasonal Fruit and Berries

Crème Brulee Battered French Toast with Corn Flakes

Vermont Maple Syrup

Pecan Wood Smoked Bacon or Turkey Maple Sausage

Starbucks® Regular and Starbucks® Decaffeinated Coffee

A Selection of Taylors of Harrogate® Tea

Sonoran \$46.00

Fresh Orange Juice and Assorted Chilled Juices

Sliced Seasonal Fruit and Berries

Select one of the following:

Omelet with Cheddar, Smoked Mozzarella and Swiss Cheese*

Or

Scrambled Eggs with Chives and Cheddar Cheese*

Or

Denver Omelet with Honey Cured Ham, Sautéed Bell Peppers, Onions and Mushrooms*

Select one of the following:

Turkey Maple Sausage or Pork Sausage

Sweet Potato and Yukon Gold Hash or Herb Roasted Potatoes

Maple Pepper Bacon \$4.00 additional



BREAKFAST

Desert Sunrise Buffet \$48.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and

Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana

Chips, Almonds and Dried Fruits

Choice of Eggs*

Scrambled Eggs with Chives

Vegetable Egg Strata

Scrambled Egg Whites

Choice of:

Pecan Wood Smoked Bacon or Pork Sausage *

Choice of Potato*

(See Breakfast Enhancements)

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

**A minimum of 40 guests is required or a \$8.00 per person fee will be incurred
Buffets are designed for (1) hour. Add \$8.00 per person for each additional 30 minutes.**



BREAKFAST

The Sonoran Breakfast Buffet \$51.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

A Selection of Breakfast Cereals to include Kashi
with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips,
Almonds and Dried Fruits

Choice of Breakfast Sandwich or Breakfast Burrito

Scrambled Eggs with Chives*

Breakfast Potatoes with Caramelized Onions and Peppers

Pecan Wood Smoked Bacon and Turkey Maple Sausage

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

**A minimum of 40 guests is required or a \$8.00 per person fee will be incurred
Buffets are designed for (1) hour. Add \$8.00 per person for each additional 30 minutes.**



BREAKFAST

The Southwest Buffet \$52.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

A Selection of Breakfast Cereals to include Kashi
with Whole, 2% and Skim Milk

Blueberry Buttermilk Pancake Station

Vermont Maple Syrup and Whipped Butter

Huevos Rancheros with Salsa Casera and Guacamole*

Pecan Wood Smoked Bacon and
Roasted Poblano Yukon Hash

Starbucks Regular ® and
Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

(1) Chef attendant required per 75 guests at \$200.00

**A minimum of 40 guests is required or a \$8.00 per person fee will be incurred
Buffets are designed for (1) hour. Add \$8.00 per person for each additional 30 minutes.**



BREAKFAST

Breakfast Enhancements

Southwest Breakfast Burrito **\$9.75 each**

Scrambled Eggs, Potatoes, Chorizo, Pecan Wood Smoked Bacon and Pico de Gallo*

Breakfast Burrito **\$9.75 each**

Scrambled Eggs, Green Chili Chicken, Grilled Peppers and Onions, Monterey Jack Cheese*

Croissant Sandwich **\$9.75 each**

Scrambled Eggs, Potatoes, Chorizo, Pecan Wood Smoked Bacon and Pico de Gallo*

Biscuit Sandwich **\$9.75 each**

Scrambled Eggs, Pork Sausage and White Cheddar

Brioche Sandwich **\$9.75 each**

Scrambled Eggs, Muenster and Tomato Fennel Marmalade

Brioche Egg White Sandwich **\$9.75 each**

Scrambled Egg Whites, Ham, Dried Tomato and Jarlsberg

Scrambled Eggs Benedict **\$9.75 each**

English Muffins, Scrambled Egg, Canadian Bacon, Hollandaise

Eggs: **\$8.00 each**

Scrambled Eggs with Chives
Vegetable Egg Strata
Scrambled Egg Whites

Cooking Action Stations have a Minimum Order – 25 people and are designed for (1) hour.
Add \$6.00 per person for each additional 30 minutes.



BREAKS

| | |
|-------------------|---------|
| BEVERAGES | 12 |
| BAKERY SELECTIONS | 13 |
| ENHANCEMENTS | 14 - 15 |



COFFEE BREAKS

A la Carte Beverages

| | | | |
|--|--------------------|--|-------------------------------|
| Tazo Iced ® Tea | \$90.00 per gallon | Assorted Soft Drinks Pepsi, Diet Pepsi and Sierra Mist | \$5.25 each |
| Starbucks ® Regular and Decaffeinated Coffee and Taylors of Harrogate ® Tea | \$92.00 per gallon | Spring and Mineral Water Republic ® of Tea – Passion Fruit Green Tea, Darjeeling, Pomegranate | \$5.25 each |
| Starbucks ® Iced Frappuccino's Vanilla, Mocha and Coffee | \$9.00 each | Green Tea and Ginger Peach | \$6.00 each |
| Fresh Orange and Grapefruit Juices | \$85.00 per gallon | Arizona Iced Tea ® – Lemon and Raspberry | \$6.00 each |
| Apple, Cranberry and V-8 Juices | \$85.00 per gallon | Arnold Palmer Refreshing Combination of Lemonade and Tazo Iced Tea | \$90.00 per gallon |
| Nantucket Nectars and Juices | \$5.75 each | Hot Cocoa with Marshmallows | \$84.00 per half gallon |
| Half Pints of Milk – 2%, Skim and Chocolate | \$4.50 each | Fresh Fruit Smoothies made to order Strawberry/Banana, Mixed Berry, Mango Pineapple | \$8.25 each |
| Red Bull (Regular & Sugar Free) | \$7.00 each | | <i>\$200.00 per attendant</i> |



COFFEE BREAKS

A la Carte Bakery Selections

| | |
|---|-------------------|
| Assorted Breakfast Pastries Croissant, Chocolate Croissant and Fruit Danish | \$58.00 per dozen |
| Freshly Baked Muffins Blueberry, Raisin Bran and Banana Nut | \$58.00 per dozen |
| Cinnamon Raisin Danish | \$58.00 per dozen |
| Assorted Bagels with Strawberry and Plain Whipped Cream Cheese | \$58.00 per dozen |
| Cranberry or Chocolate Chip Scones | \$58.00 per dozen |
| Sliced Breakfast Breads Banana Nut, Zucchini and Cranberry | \$58.00 per dozen |
| Inn-Baked Cookies Triple Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut, Chocolate Chip and Oatmeal Raisin | \$58.00 per dozen |
| Inn Baked Brownies | \$58.00 per dozen |
| 7-Layer and Raspberry Oatmeal Bars | \$58.00 per dozen |
| White Chocolate Cranberry Bars | \$58.00 per dozen |
| Churros & Sopapillas | \$58.00 per dozen |
| Rice Krispy Bars | \$58.00 per dozen |
| Lemon Bars | \$58.00 per dozen |
| Warm Oaxacan Chocolate Cookies | \$58.00 per dozen |



COFFEE BREAKS

Enhancements

| | | | |
|--|--------------------|--|-------------------------|
| Power Performance and Cliff Bars | \$5.75 each | Individual Vegetable Crudite <i>Carrots, Celery & Jicama with Ranch Dressing or Chipotle Ranch Dressing</i> | \$78.00 per dozen |
| Nature Valley Granola Bars | \$4.50 each | | |
| Organic Plain and Fruit Yogurt | \$4.50 each | Individual Bags of Freshly Popped Popcorn Popcorn Cart | \$3.75 each \$200.00 |
| Seasonal Sliced Fruit with Honey Yogurt | \$13.00 per person | Specialty Popcorn (Choose any 3 Flavors) <i>Cheddar Cheese Popcorn Sea Salt Caramel Popcorn Extra Buttery Popcorn Sour Cream and Chive Popcorn Sonoran Blend Popcorn</i> | \$7.50 per person |
| Seasonal Whole Fruit | \$3.00 each | | |
| Fresh Fruit Kabobs Prickly Pear Puree | \$62.00 per dozen | | |
| Soft Pretzel Bites <i>Country Mustard and Queso Dip</i> | \$5.00 per person | Individual Bags of Yogurt Covered Raisins | \$7.00 each |
| Haagen-Dazs and Dove Bars <i>Milk and Dark Chocolate</i> | \$6.00 each | Build Your Own Trail Mix <i>Brown Sugar Baked Granola, Raisins, Peanuts, Sliced Almonds, Chocolate Chips, Yogurt Chips, Coconut Flakes, Dried Cranberries, Pineapple, and Blueberries</i> | \$12.00 per person |
| Fresh Frozen Novelty Bars | \$4.50 each | Hummus Bar <i>Chick Pea & Roasted Bell Pepper Hummus Greek Pita and Herb Flat Breads</i> | \$12.00 per person |
| Fancy Mixed Nuts (Serves 30 Guests) | \$31.00 per pound | | |
| Individual Bags of Cashews & Peanuts | \$7.50 each | Artichoke Spinach Dip <i>Pita and Sliced Baguettes</i> | \$12.00 per person |
| Individual Bags of Kettle Chips and Pretzels | \$6.00 each | | |
| Guacamole, Salsa Casera, Salsa Verde and Salsa Habanera with Tortilla Chips | \$16.00 per person | Tea Sandwiches <i>Peanut Butter & Jelly Cucumber Cream Cheese Italian Meats with Provolone and Olive Tapenade (Based on 3 per Person)</i> | \$18.00 per person |



COFFEE BREAKS

Enhancements Continued

| | |
|--|-------------------------------|
| "Fruit Tails" <i>Strawberry and Grapefruit with Toasted Coconut</i> <i>Watermelon Cantaloupe with Mint</i> <i>Pineapple and Papaya with Cottage Cheese</i> | \$ 40.00 per dozen |
| Yogurt Shooters <i>Honey Lime Yogurt with Fresh Berries</i> | \$34.00 per dozen |
| Doughnut Bites (2 pieces per person) <i>Chocolate and Caramel Dipping Sauce</i> | \$7.00 per person |
| Assorted Cake Pops <i>Chocolate, Strawberry, and Pistachio</i> | \$52.00 per dozen |
| Candy Store <i>Jelly Beans, Malt Balls, Milk Duds, Swedish Fish</i> <i>Gummy Bears, and Lemon Heads</i> | \$13.00 per person |
| Beef Jerky | \$12.00 per person |
| Chocolate Fountain <i>Pound Cake, Marshmallows</i> <i>Rice Krispy Bites, Pineapple, Strawberries and Bananas</i> | \$550.00 \$6.00 per person |
| Sundae Bar <i>Vanilla and Chocolate Haagen Dazs Ice Cream.</i> <i>Strawberry Sauce, Caramel, Chocolate Sauce</i> <i>Sprinkles, Oreo Crumble, Chopped Peanuts, Maraschino Cherries</i> <i>and Whipped Cream</i> | \$13.00 per person |



LUNCH



| | |
|---------------------------|---------|
| SOUPS / SALADS / DESSERTS | 17 - 18 |
| HOT PLATED LUNCH | 19 |
| PLATED SALADS | 20 |
| WRAPS | 21 |
| BOXED LUNCHES | 22 |
| BUFFETS | 23 - 29 |



LUNCH

Soup & Salad

*Your Selection of Soup or Salad with Hot or Cold Plated Lunch
Entrée is Included in the Menu Price*

Soups

Heirloom Tomato Gazpacho with Crème Fraiche

Tortilla Soup with Queso Fresca and Avocado

Slow Roasted Tomato Soup

Chilled Melon Soup with Fresh Mint

Salads

Classic Caesar Salad

Chopped Salad

*Watermelon Radish, Grilled Asparagus, Green Onion
Monterey Jack Cheese with Chervil Buttermilk Dressing*

Southwest Bibb Wedge Salad

*Roasted Sweet Corn, Tomato Cucumber Relish Maytag Bleu
Cheese with Chervil Buttermilk Dressing*

Garden Green Salad

*Baby Mixed Greens with Tomatoes, Cucumbers Radishes,
Carrots and Toasted Almonds with Lemon-Oregano
Vinaigrette*



LUNCH

Dessert

Included in Menu Price

Coffee and Baileys
*Bailey's Milk Chocolate Mousse,
Coffee Sponge Cake Coffee Cream Filling*

Orange Creamsicle Tart
*Vanilla Tart Shell Line with Orange Marmalade,
Orange Vanilla Cream Filling*

Lemon Vanilla Cheesecake
*Lemon Vanilla Mousse Cheesecake
with Graham Cracker Crust*

Vanilla Brulee
Vanilla Bean Brulee with Seasonal Berries

Triple Chocolate
*Chocolate Sponge, Chocolate Filling, topped
with Chocolate Mousse*



LUNCH

Entrees

Lunch Entrees include Soup or Salad, Assorted Rolls and Butter, Dessert
Iced Tazo Tea *(Upon Request Only)*, Starbucks Coffee and Tea Service

Achiote Rubbed Chicken Breast*

Red Chili Rice
Roasted Corn and Chayote
Grilled Tomatillo Sauce
\$44.00

Orange Scented Grilled Halibut*

Quinoa Pilaf with Cherries and Pecans
Asparagus
Fresh Fruit Relish
\$48.00

Citrus Oregano Grilled Free Range Chicken Breast*

Pesto Israeli Cous Cous
Seasonal Vegetables
Roasted Garlic Chicken Jus Lie
\$44.00

Petite Filet*

Yukon Gold Puree
Grilled Zucchini, Artichokes and Tomatoes
Merlot Reduction
\$56.00

Juniper Brined Bone in Pork Chop*

Hopping John
Sautéed Baby Brussels
Port Cherry Sauce
\$48.00

*Items may be cooked to order;
consuming raw or undercooked
meats, poultry, seafood, shellfish
or eggs may increase your risk of
food borne illness



Plated Salads

All Entrée Salads served with Assorted Rolls and Butter
Choice of Soup and Dessert
Starbucks Coffee and Tea Service
Iced Tazo Tea (*Upon Request Only*)

Sonoran Chopped Salad

*Iceberg Lettuce, Roasted Sweet Corn, Tomatoes
Queso Fresca and Smoked Bacon
Avocado Lime Dressing*

Southwest Caesar Salad

*Romaine Lettuce, Pecorino Romano Cheese
Roasted Peppers and Black Beans
Ancho Chili Caesar Dressing*

Mandarin Spinach Salad

*Baby Spinach, Frisee, Napa Cabbage, Carrot, Pea Shoots
Fennel and Orange Supremes
Ginger Sesame Vinaigrette*

Butter Lettuce Salad

*Butter Lettuce, Applewood Smoked Bacon,
Heirloom Cherry Tomato, Bleu Cheese
Red Pepper Vinaigrette*

Herb and Balsamic Roasted Portobello - \$42.00

Grilled Free Range Chicken Breast* - \$45.00

Fig Glazed Salmon* - \$46.00

Sweet Chili Garlic Marinated Flat Iron Steak* - \$46.00

Chilled Lemon Poached Shrimp* (4 Jumbo) - \$54.00

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LUNCH

Wraps

All Selections are served with Soup or Salad, Dessert
Starbucks Coffee and Tea Service
Iced Tazo Tea *(Upon Request Only)*
(also available as Box Lunch)

Chicken Caesar Wrap*

Grilled Chicken, Roasted Peppers,
Romaine and Romano Cheese,
Caesar Dressing in a Sundried Tomato Tortilla

\$43.00

Southwest Shrimp Wrap*

Cajun Spiced Shrimp, Roasted Peppers,
Cilantro Caramelized Onions
and Queso Fresca in a Spinach Tortilla

\$44.00

Vegetarian Wrap

Grilled Asparagus, Portobello Mushrooms
Zucchini, Baby Spinach
and Sundried Tomato Aioli in a Wheat Tortilla

\$42.00

Fajita Wrap*

Carne Asada, Shredded Cabbage, Avocado
Caramelized Onions, Tomato
and Ancho Cream in a Flour Tortilla

\$44.00

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LUNCH

Box Lunches \$40.00

All Selections are served with Choice of Cold Salad, Whole Fruit, Potato Chips
Choice of Dessert and Choice of Assorted Soft Drinks and Bottled Water
*Salad and Dessert Choices Must be the Same Per Order

Herb Roasted Chicken

Avocado, Smoked Bacon Lettuce, Tomato, Jarlsberg
and Honey Mustard on Herb Sourdough

Oven Roasted Turkey Breast

Wild Organic Arugula Vine Ripe Tomato, Herb Aioli
and Provolone on Cranberry Walnut Bread

Roast Beef*

Mizuna, Vine Ripe Tomato, Pommery Mustard
Spread with Aged Cheddar on Asiago Focaccia

Garden Grilled Vegetable

Asparagus, Bell Peppers Zucchini, Yellow Squash,
Onion, Portabello, Sprouts Pesto Mayonnaise and
Buffalo Mozzarella on Honey Wheat Berry Bread

Honey Cured Ham

Caramelized Onions, Watercress Honey Dijonaise
and Swiss Cheese on Pumpernickel

Salads (choose one):

Cucumber Yogurt Salad with Dill
Roasted Artichoke, Olives, and Orzo
Fresh Fruit Salad with Mint

Desserts (choose one):

Cranberry White Chocolate Cookie Bar
Somoa Cookie Bar
Chocolate Chunk Cookie
Lemon Streusal Bar

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illness



LUNCH

Streetside Café \$50.00

Mixed Greens and Romaine, Tomatoes, Cucumbers, Mushrooms and Bacon
Balsamic and Ranch Dressings

Tuxedo Orzo Salad

Cucumber Dill and Yogurt Salad

Chilled Vegetable Wraps

Panninis from the Evo

Turkey & Havarti on Cranberry Walnut Bread

Roasted Chicken, Provolone Cheese Pesto Aioli on Asiago Bread

Virginia Ham, Smoked Cheddar, Honey Mustard on Pasilla Chili Rye Bread

Assorted Root Vegetable Chips

Lemon Raspberry Parfait

Hazelnut Truffle Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea

Iced Tazo Tea *(Upon Request Only)*

One chef attendant required per 75 guests at \$200.00

Price increase of \$8.00 if minimum of 50 guests is not reached



LUNCH

CBI Sandwich Counter \$48.00

Garden Salad Bar

Mixed Greens, Romaine, Tomatoes, Hard Boiled Eggs
Cucumbers Carrots, Olives and Cheddar Cheese
Ranch Dressing and Sherry Vinaigrette

Cous Cous with Olives, Sun Dried Tomatoes
Cucumber, Apricots Pistachio and Basil Vinaigrette

Balsamic Roasted Vegetable Wrap

Roasted Turkey and Provolone with Arugula, Tomato
and Herb Aioli on Cranberry Walnut Bread

Honey Cured Ham with Caramelized Onions, Lettuce
Honey Dijonaise and Swiss Cheese on Pumpernickel

Boars Head Roast Beef with Pommery Mustard Spread
Mizuna, Vine Ripened Tomato and Cheddar Cheese on Asiago Focaccia*

Espresso Parfait
Mini Waffle Bowl Bites

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

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LUNCH

Pacific Coast \$54.00

Herb Focaccia with Extra Virgin Olive Oil and Whipped Butter

Tricolor Lentil and Vegetable Confetti Soup

Napa Cabbage Salad with Fennel, Orange, Cilantro and White Balsamic Vinaigrette

Baby Greens Salad with Teardrop Tomatoes, Hot House Cucumbers
Monterrey Jack Cheese, Candied Walnuts and Sherry Fig Dressing

Olive Oil Roasted Vegetable Medley

Herb Roasted Chicken Breast with Basil Pesto and Goat Cheese*

Grilled Salmon with Lemon Dill Vin Blanc

Brown Rice and Chickpea Pilaf with Chervil, Dried Apricots, and Almonds

Fresh Fruit Blend of Seasonal Melon, Seedless Grapes, Sun Dried Pineapple and Blueberry with Agave Nectar and Mint

Assorted "Cupcakes" and Black Forest Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

Price increase of \$8.00 if minimum of 50 guests is not reached

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LUNCH

The Italian \$53.00

Asiago Red Onion Focaccia and Butter

Char Grilled Asparagus
Garlic Roasted Cremini Mushrooms

Caprese Salad Fresh Buffalo Mozzarella Bocconcini Heirloom Tomato, Balsamic Glaze, EVOO

Kale Salad Organic Kale, Watermelon Radish, Cucumber, Green Onion, Parsley, Heirloom Carrot
Lemon, EVOO

Citrus Grilled Broccolini

Chicken Bolognese

Char Grilled Scampi*
Garlic, Lemon, & Olive Oil

Strawberry Panna Cotta with Mint Glaze, Individual Tiramisu and Chocolate Pistachio Cannoli

Starbucks® Regular and Decaffeinated Coffee Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

Price increase of \$8.00 if minimum of 50 guests is not reached

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LUNCH

Camelback Inn Lunch \$54.00

Assorted Rolls, Garlic Bread, and Butter

Vegetable Lentil Soup

Arugula Salad with Goat Cheese, Cashew Brittle, Beets and Apple
Fig Vinaigrette

Greek Salad with Feta Cheese

Grilled Radicchio and Fennel Fusilli Salad with Lemon and Parmesan

Chilled Shrimp with Baby Spinach, Grapefruit and Pine Nuts*

Herb Crusted Free Range Chicken Breast with Olive Jus*

Seafood Paella*

Baked Penne Pasta with Spinach and Mascarpone Cheese

Herb Roasted Medley of Seasonal Vegetables

Chocolate and Mascarpone Verrine, Strawberry Pistachio Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of
Harrogate® Tea

Iced Tazo Tea *(Upon Request Only)*

Price increase of \$8.00 if minimum of 50 guests is not reached

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LUNCH

Mexico City Buffet \$50.00

Romaine, Radicchio and Spinach with Roasted Corn, Tomatoes Cucumbers,
Queso Fresca and Red Onions
Coriander Lime Vinaigrette and Chipotle Ranch Dressing

Jicama Cilantro Salad

Guajillo Spiced Roasted Vegetable Salad

Roasted Vegetable Enchiladas

Achiote Rubbed Grilled Chicken Breast*

Arrachera Marinated Flat Iron Steak*

Mahi-Mahi Vera Cruz Style*

Red Chili Rice

Ranchero Black Beans

Kahlua Chocolate Mousse, Mango Tart and Sopapillas

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

Price increase of \$8.00 if minimum of 50 guests is not reached

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LUNCH

Backyard Cookout \$50.00

Watermelon Mint Salad
Red Skin Potato Salad
Macaroni Salad

Grilled BBQ Chicken*

BBQ Pulled Pork*

From the Grill:

Angus Hamburgers, Hebrew National All Beef Hotdogs
Vegetarian Garden Burgers*
(with chef attendant)

Hamburger and Hotdog Buns

Pecan Wood Smoked Bacon, Lettuce, Tomato, Diced Onion
Pickle Relish, Ketchup, Mayonnaise, Yellow Mustard
Stone Ground Mustard and BBQ Sauce
Swiss, Provolone, Cheddar and American Cheeses

Bourbon Pecan Tart, White Chocolate Carrot Cake and Cinnamon Apple Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea *(Upon Request Only)*

One chef attendant required per 75 guests at \$200.00

Price increase of \$8.00 if minimum of 50 guests is not reached

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RECEPTION



| | |
|--------------------------|---------|
| COLD HORS D'OEUVRES | 31 |
| HOT HORS D'OEUVRES | 32 |
| ENHANCERS | 33 - 35 |
| CULINARY ACTION STATIONS | 36 - 37 |
| CARVING STATIONS | 38 |



RECEPTION

Cold Hor d'oeuvres

\$6.50 per piece

Parmesan Napoleon Tower V + GF
Asparagus Spears with Hummus on Pita GF
Asian Chicken Salad in Spring Roll Cup*
Teriyaki Chicken on Rice Cracker* GF
Smoked Chicken with Mango Salsa on Monterey Jack Crostini
Ancho Chicken with Goat Cheese on Brioche
California Sushi Roll V + GF
Sake Salmon Sushi Roll* GF
Vegetable Sushi Roll V + GF
Cucumber and Tomato Pepper Relish with Cilantro Crème GF + V

\$7.00 per piece

Tomato Caprese with Balsamic Cream V
Roasted Red Pepper Strips in Spinach Tortilla Cup V
Spicy Shrimp with Candied Pineapple Relish on Coconut Cornbread*
Chicken Bruschetta with Pepper Jack Cheese in a Tortilla Cup*
Seared Beef Tenderloin on a Blue Corn Cake with pickled onion relish *
Ahi Tuna Sushi Roll*
Spicy Tuna Sushi Roll*

\$8.00 per piece

Ebi Nigiri* GF
Hamachi Nigiri* GF
Sake Salmon Nigiri* GF
Tuna Maguro Nigiri* GF
Lobster Medallion with Mango Chili Mayo on Cucumber* GF
Ahi Poke in a Spring Roll Cone*
Ahi Taco*

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

All Hor D'oeuvres are priced by the piece and are sold in increments of 25 pieces

GF- gluten free

V-Vegetarian



RECEPTION

Hot Hor d'oeuvres

\$6.50 per piece

Asian Mushroom Spring Roll V
Green Chili Aged Cheddar Mac n' Cheese Croquette
Asparagus Phyllo with Asiago Cheese V

\$7.00 per piece

Sesame Chicken Tenders with Honey Mustard
Feta and Sundried Tomato Phyllo Rolls V
Three Cheese Green Chili Quesadilla Triangle V
Chipotle Tenderloin Churrasco Skewer* GF
Chicken and Chile Lime Skewer* GF
Chorizo Arancini
Sonoran Chicken Quesadilla Triangle*
Paella Croquette*
Bacon Wrapped Short Rib with Peach BBQ Sauce*
Chicken & Waffles with Tobasco Syrup & Chili Aoili

\$8.00 per piece

Dungeness Crab Cakes with Remoulade*
Lobster and Brie Mac n' Cheese Truffle
Coconut Crusted Jumbo Shrimp with Sweet Chili Sauce
Firecracker Shrimp in a Spring Roll Cone*

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

All Hor D'oeuvres are priced by the piece and are sold in increments of 25 pieces

GF- gluten free

V-Vegetarian



Reception Enhancers

Domestic and Imported Cheese Display \$19.00 per person

Humboldt Fog, Manchego, Brie, Truffle Gouda, and Bella Vitano Espresso
with Tomato Marmalade, Quince Mustardo and Fig Jam
Sliced Baguettes and Lavash

Queso Fundido \$14.00 per person

A Blend of Cheeses from North and South of the Border
served with Tortilla Chips

Roasted Poblano and Cherry Stuffed Baked Brie \$225 (serves 25 guests)

With Raspberries and Artisan Bread

Seasonal Fruit and Berries \$15.00 per person

Fresh and Grilled Vegetable Display \$18.00 per person

Carrots, Sugar Snap Peas, Red and Yellow Bell Peppers, Asparagus
Zucchini, Jicama and Portobello Mushroom with Toasted Onion
Chipotle Ranch Dips, Balsamic Vinegar

Enhancers are designed and portioned for (1) hour service.
Add \$6.00 per person for each additional 30 minutes.



Reception Enhancers Con't

Antipasti \$21.00 per person

Bell Peppers, Artichokes, Asparagus, Roasted Button and Shiitake Mushrooms
Marinated Olives, Salami, Prosciutto, Provolone and Fresh Mozzarella Cheese

Garlic Bruschettas \$14.00 per person

Served with the Following Tapenades:
Sundried Tomato - Basil, Kalamata Olive – Artichoke, and Wheat Berry Tapenade

Guacamole and Fresh Salsa \$16.00 per person

Tortilla Chips with Guacamole, Salsa Casera, Salsa Verde and Salsa Habanera

Mac n' Cheese Bar \$20.00 per person

Carbonara Mac n' Cheese with Bacon and Peas
Chipotle BBQ Mac n' Cheese
Green Chili Cheddar Mac n' Cheese

**Enhancers are designed and portioned for (1) hour service.
Add \$6.00 per person for each additional 30 minutes.**



RECEPTION

Reception Enhancers Con't

Small Pleasures

\$17.00 per person

(Choose any 3 options)

An Assortment of Mini Desserts to Include:

Mini Vanilla or Chocolate Pate a Choux

Red Berry Opera Squares

Key Lime Meringue Tartlettes

Assorted French Macaroons

Mocha Torte

Mini Peanut Butter and Banana Cream Pie

Sugar Free Chocolate Cake Bites

NY Style Cheesecake Bites

Cherry and Pistachio Parfait

Ice Carvings

\$750.00 per block

Enhance Your Reception with a Custom Ice Carving.

Let our Chef be Creative with a Custom Designed Ice Carving to

Promote Your Theme or Company Event

Enhancers are designed and portioned for (1) hour service.

Add \$6.00 per person for each additional 30 minutes.



RECEPTION

Culinary Action Stations

Culinary Action Stations are built as appetizer offerings

Fajita Station*

\$26.00 per person

Carved Skirt Steak and Grilled Chicken Fajitas with Guacamole, Pico de Gallo, Salsa Casera, Sour Cream Cheddar Cheese, Shredded Cabbage, Lime Wedges and Cilantro Served with Mini Corn Tortillas

Shrimp Scampi*

\$28.00 per person

Sautéed with Garlic and Herbs, Chardonnay and Fresh Lemon (based on 4 pieces per person)

Risotto and Ravioli Station

\$22.00 per person

Herb Ravioli with Ricotta Cheese and Tomato Vodka Sauce
Roasted Corn and Oven Dried Tomato Risotto

Shrimp Po Boys

\$18.00 per person

Breaded Shrimp with Cajun Remoulade and Slaw on a Mini Brioche Roll

Guacamole Station

\$16.00 per person

Fresh Avocado, Tomato, Onion, Cilantro, Lime and Jalapeños Prepared by a Chef and Served with Salsa Casera Habanero Salsa and Corn Tortilla Chips

Caesar Salad Station

\$16.00 per person

Romaine Lettuce, Garlic Crouton, Reggiano Parmesan Traditional Caesar Dressing and Tossed to Order
Add: Chicken - \$9.00 or Shrimp - \$19.50

Rosemary Chicken*

\$24.00 per person

Pan Roasted Rosemary Chicken with Lemon and Garlic Jus Lie

Action Stations are Designed to Enhance your Existing Buffet Selection and are for (1) Hour. Add \$10.00 for each additional 30 minutes. (All stations require one Chef per 75 guests at \$200.00 each)

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



Culinary Action Stations Con't

Culinary Action Stations are built as appetizer offerings

Sushi Station*

\$33.00 per person / \$350.00 Chef Attendant fee
(based on 4 pieces per person / Minimum of 100 guests)

California Roll, Spicy Tuna Roll and Unagi (Eel) Roll
Hamachi (Yellow Fin) Roll Display, Maguro Tuna Sashimi (sliced) prepared to order.
Served with Pickled Ginger, Wasabi and Soy Sauce

Crab Cake Station

\$32.00 per person

Jumbo Lump Crab Cakes Seared and Served with Chipotle Remoulade
Citrus Remoulade, Corn, Black Bean, and Pepper Relish

Black Angus Filet Medallions*

\$30.00 per person

(based on 3 pieces per person)

Cilantro Green Chili Chimichurri and Red Wine Demi Glace

Baja Taco Station

\$30.00 per person

Guajillo Shrimp and Cilantro Lime Marinated Mahi-Mahi, Shredded Cabbage, Pico de Gallo, Poblano Rojas, Queso Fresca, Lime Wedges and Mini Corn Tortillas

Action Stations are Designed to Enhance your Existing Buffet Selection and are for (1) Hour.

Add \$10.00 for each additional 30 minutes.

(All stations require one Chef per 75 guests at \$200.00 each)

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RECEPTION

Carving Station

"Guest Served" figures are intended as guidelines for enhancing existing buffet selections or enhancing your reception.

Whole Tenderloin of Beef* \$455.00 (approximately 20 guests)
With Mushroom Ragout and Horseradish Cream Sauce
Rosemary Sea Salt Rolls

Dry-Rubbed Prime Rib* \$450.00 (approximately 25 guests)
Served with Creamy Horseradish, Au Jus
Brioche Rolls

Whiskey Salmon* \$400.00 (approximately 25 guests)
With Sweet Lemon and Honey Aioli
Potato Dill Rolls

Whole Roasted Turkey Breast* \$350.00 approximately 25 guests)
With Cranberry Sauce and Gravy
Petite Whole Wheat Rolls

Bone-In Ham* \$350.00 (approximately 40 guests)
Slow Oven Roasted with a Maple Glaze Served
with Honey Mustard and Rosemary Sea Salt Rolls

Roasted Leg of Lamb \$350.00 (approximately 40 guests)
Tzatziki Sauce and Pita Bread

Chipotle Rubbed Brisket* \$375.00 (approximately 40 guests)
Whole Grain Mustard, Creamy Horseradish Sauce
Caramelized Onion Jam and Brioche Rolls

Above stations require one Chef (*unless otherwise specified*) per 75 guests at \$200.00 each





DINNER

| | | | |
|----------------|---------|----------------------|---------|
| APPETIZERS | 40 | DESSERTS | 44 |
| SOUP & SALADS | 41 | DINNER BUFFETS | 45 - 48 |
| PLATED DINNERS | 42 - 43 | MUMMY MOUNTAIN MENUS | 49 - 50 |



DINNER

Appetizers

Herb Ricotta Cheese Ravioli's

\$12.00

Tomato Basil Sauce, Cheese, Micro Greens

Acadiana Sea Scallop

\$16.50*

Roasted Sweet Corn and Cold Water Lobster Maque Choux
Etouffee Cream

Southwest Crab Cake

\$16.50*

Jicama Corn Slaw and BBQ Hominy Puree

Traditional Shrimp Cocktail

\$15.50*

Court Bouillon Poached Jumbo Shrimp, Cocktail Sauce
Lemon Micro Celery Salad

Beef Short Rib

\$15.50*

Golden Beet Yukon Puree, Chipotle Demi, Micro Arugula

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increase your risk of food borne illness



DINNER

Dinner Entrees include a Choice of Soup or Salad, Dessert, Assorted Dinner Rolls and Butter, Starbucks Coffee and Tea Service

Soups

Lobster Bisque en Croute
Lobster Fennel Confetti, Traditional Pastry Cap

Butternut Squash en Croute
Butternut Squash and Smoked Bacon Hash
Nutmeg Dusted Pastry Cap

Tomato Bisque with White Truffle
Vermont White Cheddar Crouton

Autumn Blend Lentil Soup
Roasted Vegetable and Lentil Salad Coriander Puff

Salads

Heirloom Tomatoes and Mozzarella
Micro Basil with Champagne Pesto Vinaigrette
(Wine Pairing: Kris, Pinot Grigio)

Local Farms Organic Lettuces, Agave Nectar Grapefruit, Strawberry,
Bleu Cheese, Pistachio with Sherry Clementine Vinaigrette
(Wine Pairing: Layer Cake, Sauvignon Blanc)

Watercress, Lola Rosa, and Spring Mix with Burgundy Poached Pears,
Goat Cheese, Candied Pecans and Shallot Vinaigrette
(Wine Pairing: Jordan, Chardonnay)

Caesar Salad with Shaved Romano
(Wine Pairing: Columbia Crest, Grand Estates, Chardonnay)

Chopped Salad with Pickled Red Onion, Vine Ripe Tomato,
Bleu Cheese Crumbles and Crispy Bacon with Herb Buttermilk Dressing
(Wine Pairing: Ferrari-Carano Vineyards, Fume Blanc)

Organic Arugula, Mizuna and Frisee, Candied Stripe Beets,
Fennel Cashew Brittle and Goat Cheese with Pomegranate Vinaigrette
(Wine Pairing: Mionetto, Prosecco)



DINNER

Plated Dinners

Chicken

Lemon and Oregano Roasted Free Range Chicken Breast with Yukon Gold Potatoes and Garlic Buttered Asparagus
(Wine Pairing: Seven Falls, Chardonnay / Mark West, Pinot Noir) \$98.00*

Roasted Free Range Chicken Breast filled with Mushroom Duxelle, Herbed Goat Cheese, Wild Mushroom Bulgur Pilaf with Baby Vegetables
(Wine Pairing: Meiomi, Pinot Noir) \$101.00*

Moroccan Spiced Chicken Breast with Saffron Chorizo Rice, Baby Zucchini and Sundried Tomato Coulis
(Wine Pairing: Layer Cake, Malbec) \$99.00*

Fish & Seafood

Herb and Garlic Halibut, Roasted Artichoke and Mascarpone Mash, Seasonal Vegetables with Red Pepper Coulis
(Wine Pairing: Sonoma Cutrer, Chardonnay) \$107.00*

Rosemary Butter Braised Salmon, Barley Pilaf with Olives, Tomato and Cucumber with Red Pepper and Tomato Tapenade
(Wine Pairing: Layer Cake, Sauvignon Blanc) \$101.00*

Herb Roasted Sea Bass, Smoke Paprika Risotto and Asparagus with Rosemary Butter Sauce
(Wine Pairing: Columbia Crest, Grand Reserve, Chardonnay) \$112.00*

Based on Market Availability



DINNER

Plated Dinners Con't

Beef

| | |
|--|-----------|
| Braised Rolled Short Ribs, Celery Root Puree and Baby Vegetables with a Russian River Pinot Noir Reduction <i>(Wine Pairing: Columbia Crest, Grand Reserve, Merlot)</i> | \$101.00* |
| Pan Seared Filet Mignon, Crushed Yukon Gold Potatoes and Seasonal Vegetables* <i>(Wine Pairing: The Dreaming Tree, Cabernet Sauvignon)</i> | \$112.00 |
| Sweet Chili Rubbed Filet with Smoked Cheddar Yukon Puree Broccolinni and Ancho Chili Demi Glace* <i>(Wine Pairing: Estancia, Cabernet Sauvignon)</i> | \$118.00 |

Duo Plates

| | |
|---|-----------|
| Roasted Garlic Free Range Chicken Breast and Jumbo Shrimp Saffron Risotto with Pomodoro and Seasonal Vegetables <i>(Wine Pairing: Sterling Vineyards, Chardonnay / Siduri, Pinot Noir)</i> | \$114.00* |
| Grilled Filet and Seared Salmon with Braised Shallot Yukon Mash with Garlic Buttered Asparagus* <i>(Wine Pairing: Layer Cake, Malbec / Aquinas, Cabernet Sauvignon)</i> | \$119.00 |
| Grilled Filet and Herb Roasted Halibut with Crushed Chive Potatoes, Haricot Verts and Cabernet and Citrus Scented Jus Lie* <i>(Wine Pairing: Ferrari-Carano Vineyards, Merlot)</i> | \$123.00 |
| Butter Poached Rock Lobster Tail and Broiled Beef Filet*, Nicoise Mashed Potato, Asparagus and Red Wine Demi Glace <i>(Wine Pairing: Jordan, Chardonnay / Hands of Time, Red Blend)</i> | \$143.00 |

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



Desserts

Chocolate Crunch Bar

with Dark Chocolate Sauce, Mango Coulis and Mixed Berry Compote

Lemon-Blueberry Tower

Blueberry Cream Mousse with Lemon Curd Center and Cassis Sponge
Cake with Raspberry Coulis and Mixed Berries

Take Five

Chocolate Tower with Caramel Cream and Pretzel Peanut Butter Crunch
on Chocolate Sponge Cake Caramel and Chocolate Sauces

Peach Melba Dome

White Peach Cream with Inn Made Raspberry Jam Cookie Crust with
Vanilla Sauce and Macerated Raspberries

Red Velvet

Vanilla Bean Cream Cheese Mousse Classic Red Velvet Cake,
Mixed Berry Compote and Strawberry Sauce

Hazelnut Coffee Bar

Coffee Infused Caramelized White Chocolate with Hazelnut Crunch,
Chocolate Cake, Chocolate Glaze and Espresso Chocolate Sauce



DINNER

South of the Border \$115.00

Tijuana Caesar Salad

Roasted Tomatoes with Manchego Cheese

Roasted Corn and Tomato Salad

Baja Style Shrimp Cocktail*

Chile Con Queso

Tortilla Chips

Roasted Vegetable and Cheese Enchiladas

Taco Station*

Shredded Pork Shoulder, Steak, Chicken and Mahi-Mahi served with Pico de Gallo, Shredded Cabbage, Guacamole, Shredded Cheese, Sour Cream, Salsa

Casera Salsa Verde, Habanero Salsa and Mini Corn Tortillas

Chilli Spiced Chocolate Tart

Tres Leches Square

Flan Verrines

Starbucks Regular ® Starbucks Decaffeinated Coffee, and Taylors of Harrogate

® Tea

Requires one chef attendant per 75 guests at \$200.00

Price increase of \$15.00 if minimum of 75 guests is not reached.

Buffet is designed for (1.5) hours . Add \$25.00 per person for each additional 30 minutes.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



DINNER

Italian Buffet \$125.00

Sundried Tomato Focaccia

Seafood Cioppino*

Char Grilled Asparagus

Garlic Roasted Cremini Mushrooms

Chioggia Beet Salad
with Candy Strip Beets, Asparagus, Arugula, Pine Nuts and Apple Fig Dressing

Roasted Vegetables
Parmesan Basil Arancini with Saffron Aioli

Herb Chicken Pesto Rigatoni*

Char Grilled Shrimp with Garlic, Lemon, and Olive Oil*

Individual Tiramisu, Opera Torte and Affogato Coffee Cups

Starbucks Regular ® Starbucks Decaffeinated Coffee, and Taylors of Harrogate ® Tea

Requires two chef attendants per 75 guests at \$200.00.

Price increase of \$15.00 if minimum of 75 guests is not reached

Buffet is designed for (1.5) hours . Add \$25.00 per person for each additional 30 minutes

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DINNER

Camelback Inn Dinner Buffet \$118.00

Sourdough, Rosemary Sea Salt and Whole Wheat Rolls with Butter

The Wedge Salad

Iceberg Lettuce, Bacon, Tomato, Bleu Cheese Crumbles and Buttermilk Ranch Dressing

Carving Stations

Dry Rubbed Prime Rib, Au Jus and Creamy Horseradish*

Roasted Turkey Breast with Turkey Jus Lie and Cranberry Relish*

Mashed Potato Bar

Garlic Mashed Yukon Gold Potato and Mashed Sweet Potato served with Beef Gravy, Cheddar Cheese, Crispy Bacon, Crumbled Gorgonzola Cheese, Roasted Mushrooms and Green Onions

Vegetable Brown Rice Pilaf

Seasonal Vegetables

Caramel Pecan Diamonds, Strawberry Shortcake Parfait and Chocolate Cake Bites

Starbucks Regular ® Starbucks Decaffeinated Coffee, and Taylors of Harrogate ® Tea

Requires two chef attendants per 75 guests at \$200.00.

Price increase of \$15.00 if minimum of 75 guests is not reached

Buffet is designed for (1.5) hours . Add \$25.00 per person for each additional 30 minutes

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



DINNER

Grilled Expedition \$165.00

Potato and Pumpernickel Rolls with Whipped Butter

Roasted Carrot and Ginger Bisque

Mixed Greens

Cucumbers, Carrots, Onions, Tomato, Corn and Radishes with White Balsamic Vinaigrette and Buttermilk Ranch Dressing

Orange and Cucumber Salad with Mint and Sherry Vinaigrette
Roasted Artichoke and Asparagus Salad

Grilled Petite Filet with Portobello Relish*

Grilled Free Range Chicken Breast served with Balsamic Roasted Mushrooms*

Grilled Fresh Salmon with a Caramelized Pineapple Salsa*

Grilled Lamb Chops with Apricot-Mustard Sauce and Mint Jelly

Yukon Gold Mashed Potatoes
Roasted Root Vegetables

Warm Cherry Cobbler with Vanilla Bean Ice Cream
Butter Pecan with Cinnamon Butter Cream

Starbucks Regular ® Starbucks Decaffeinated Coffee and Taylors of Harrogate ® Tea

Requires three chef attendants per 75 guests at \$200.00

Price increase of \$15.00 if minimum of 75 guests is not reached

Buffet is designed for (1.5) hours . Add \$25.00 per person for each additional 30 minutes

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DINNER

Mummy Mountain Cookout \$120.00

Reception

\$28.00 per person

Queso Fundido, Skewered Carne Asada, Salsa Casera, Salsa Verde
Habanero Salsa, Guacamole and Tortilla Chips

Dinner Buffet

Rustic Country Rolls
Cornbread
Whipped Butter

Chopped Salad

Cucumbers, Baby Tomatoes, Chick Peas, Shredded Cheddar, Bacon
with Buttermilk Dressing and Sherry Vinaigrette

Roasted Vegetable Salad

Potato Egg Salad
BBQ Pasta Salad

Baked Potatoes with Bacon, Sour Cream, Green Onions, Cheddar
Cheese and Butter

Ranchero Pinto Beans

From the Grill

12 oz. Rib Eye Steaks*
Chili Rubbed Chicken Breast*

Warm Deep Dish Apple Cobbler with Vanilla Ice Cream
Warm Chocolate Chip Brownie Bites, Mini Key Lime Cupcakes

Starbucks® Coffee, and Taylors of Harrogate® Tea

Add each for an additional \$7.00 per person

Barbequed Baby Back Ribs
Grilled Portobello Mushrooms
Shrimp Skewers
Red Trout Cowboy Pouch

A minimum of 2 chef required per 75 guests at \$200.00

A minimum of 75 guests is required on Mummy Mountain I

A minimum of 35 guests is required on Mummy Mountain II

Price increase of \$15.00 if minimum of 35/75 guests is not reached

A minimum setup/tear down fee of \$1250.00 will apply to events on
Mummy Mountain I and \$750.00 on Mummy Mountain II.

Buffet is designed for (1.5) hours . Add \$25.00 per person for each
additional 30 minutes

*Items may be cooked to order; consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may increase your risk of
food borne illness



DINNER

Spanish Mummy Mountain Cookout \$110.00

Jalapeno and Garlic Rolls
Whipped Butter

Garden Salad
Roasted Sweet Baby Corn, Baby Tomatoes, Watermelon Radish
Sprouts with Avocado Lime Vinaigrette and White Balsamic Dressing

Spiced Vegetable Salad
Watermelon Mint Salad

Baja Shrimp Cocktail

Spanish Rice with Chorizo

Frijoles with Queso Fresca

Chicken Mole
Grilled Chicken and Tomato with Chili and Cocoa*

Grilled Skirt Steak*

Tres Leches Cake Bites, Individual Flan, S'more Pops
Peach Cobbler with Vanilla Bean Ice Cream

Starbucks Regular ® Starbucks Decaffeinated Coffee
and Taylors of Harrogate ® Tea

A minimum of 2 chefs required per 75 guests at \$200.00
A minimum of 75 guests is required on Mummy Mountain I
A minimum of 35 guests is required on Mummy Mountain II
Price increase of \$15.00 if minimum of 35/75 guests is not reached

A minimum setup/tear down fee of \$1250.00 will apply to events on
Mummy Mountain I and \$750.00 on Mummy Mountain II.

Buffet is designed for (1.5) hours . Add \$25.00 per person for each
additional 30 minutes

*Items may be cooked to order; consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may increase your risk of
food borne illness





BEVERAGE

| | |
|-------------------|---------|
| WINE LIST | 52 - 53 |
| HOSTED BARS | 54 - 56 |
| NON - HOSTED BARS | 57 |



WINE LIST

CHAMPAGE & SPARKLING WINES | PRICE PER BOTTLE

| | |
|--|-------|
| Cupcake, Prosecco , Italy | \$46 |
| Mionetto, Prosecco , Organic, D.O.C., Italy | \$48 |
| Piper Sonoma, Brut , 'Select Cuvee', Sonoma, California | \$54 |
| Roederer Estate, Brut Rose , Anderson Valley | \$64 |
| Moet and Chandon, Brut , "Imperial", Epernay | \$120 |
| Veuve Clicquot, Brut , Yellow Label, Champagne, France | \$130 |
| Beringer, White Zinfandel , California | \$40 |
| Snoqualmie, Riesling , Organic, Columbia Valley | \$48 |

WHITE WINES | PRICE PER BOTTLE

PINOT GRIGIO

| | |
|---|------|
| Stone Cellars by Beringer, Pinot Grigio , California | \$46 |
| Kris, Pinot Grigio , delle Venezie, Italy | \$48 |
| Ponzi, Pinot Gris , Willamette Valley, Oregon | \$55 |

SAUVIGNON BLANC & FUME BLANC

| | |
|---|------|
| Lapostolle, Sauvignon Blanc , 'Casa', Chile | \$56 |
| Layer Cake, Sauvignon Blanc , California | \$58 |
| Ferrari-Carano Vineyards, Fume Blanc , Sonoma County | \$60 |

WHITE WINES | PRICE PER BOTTLE

CHARDONNAY

| | |
|--|------|
| Stone Cellars by Beringer, Chardonnay , California | \$46 |
| Century Cellars by BV, Chardonnay , California | \$48 |
| Columbia Crest, Chardonnay , 'Grand Estates', Washington | \$48 |
| Seven Falls, Chardonnay , Wahluke Slope, Washington | \$50 |
| Sterling Vineyards, Chardonnay , Napa Valley, California | \$56 |
| Sonoma Cutrer, Chardonnay , Russian River, California | \$60 |
| Jordan, Chardonnay , Russian River Valley, California | \$78 |



WINE LIST

RED WINES | PRICE PER BOTTLE

MERLOT

| | |
|---|------|
| Stone Cellars by Beringer, Merlot , California | \$46 |
| Century Cellars by BV, Merlot , California | \$48 |
| Columbia Crest, Merlot , 'Grand Estates', Washington | \$48 |
| Ferrari-Carano Vineyards, Merlot , Sonoma County | \$56 |
| Matanzas Creek, Merlot , Sonoma County, California | \$60 |

CABERNET SAUVIGNON

| | |
|---|------|
| Stone Cellars by Beringer, Cabernet Sauvignon , California | \$46 |
| Century Cellars by BV, Cabernet Sauvignon , California | \$48 |
| The Dreaming Tree, Cabernet Sauvignon , California | \$48 |
| Estancia, Cabernet Sauvignon , Paso Robles | \$52 |
| Aquinas, Cabernet Sauvignon , North Coast, California | \$56 |
| Ferrari-Carano Vineyards, Cabernet Sauvignon , California | \$66 |
| Louis M. Martini, Cabernet Sauvignon , Napa Valley | \$70 |
| Conn Creek, Cabernet Sauvignon , Napa Valley, California | \$77 |

RED WINES | PRICE PER BOTTLE

MERLOT

| | |
|---|------|
| Stone Cellars by Beringer, Merlot , California | \$46 |
| Century Cellars by BV, Merlot , California | \$48 |
| Columbia Crest, Merlot , 'Grand Estates', Washington | \$48 |
| Ferrari-Carano Vineyards, Merlot , Sonoma County | \$56 |
| Matanzas Creek, Merlot , Sonoma County, California | \$60 |

ALTERNATIVE REDS

| | |
|--|------|
| Mark West, Pinot Noir , California | \$48 |
| Meiomi, Pinot Noir , California | \$58 |
| Layer Cake, Malbec , Mendoza, Argentina | \$60 |
| Siduri, Pinot Noir , Willamette Valley, Oregon | \$68 |
| Stag's Leap Wine Cellars, 'Hands of Time', Red , Napa | \$85 |



COCKTAILS

Hosted Bar

Premium Selections | \$10.50 per drink

Smirnoff Vodka

Cruzan Aged Light Rum

Beefeater Gin

Dewar's White Label Scotch

Jim Beam Original Bourbon

Canadian Club Whisky

Jose Cuervo Especial Gold Tequila

Korbel Brandy

House Chardonnay, Merlot and Cabernet Sauvignon \$46.00 per bottle

House Sparkling \$46.00 per bottle

Hand Crafted Cocktail



COCKTAILS

Hosted Bar

Platinum Selections | \$12.00 per drink

Absolut Vodka

Captain Morgan Original Spiced Rum

Bacardi Superior Light Rum

Tanqueray Gin

Johnnie Walker Red Label Scotch

Maker's Mark Bourbon

Jack Daniels Whiskey

Seagram's VO Canadian Whiskey

1800 Silver Tequila

Courvoisier VS Cognac

Hand Crafted Cocktail

Seven Falls Chardonnay, Wahluke Slope
\$50.00 per bottle

Ferrari-Carano, Merlot, Sonoma County
\$56.00 per bottle

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley
\$66.00 per bottle

Meiomi, Pinot Noir, California
\$58.00 per bottle

Mionetto, Prosecco, D.O.C., Italy
\$48.00 per bottle



COCKTAILS

Hosted Bar

Luxury Selections | \$14.00 per drink

Grey Goose Vodka

Tito's Handmade Vodka

Mt. Gay Eclipse Gold Rum

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek Bourbon

Crown Royal Canadian Whiskey

Patron Silver Tequila

Hennessy Privilege VSOP Cognac

Hand Crafted Cocktail

Jordan, Chardonnay, Russian River Valley
\$78.00 per bottle

Matanzas Creek, Merlot, Sonoma County
\$60.00 per bottle

Siduri, Pinot Noir, Willamette Valley
\$68.00 per bottle

Conn Creek, Cabernet Sauvignon, Napa Valley
\$77.00 per bottle

Roederer, Brut Rose, Anderson Valley
\$64.00 per bottle



COCKTAILS

All Bar Set-Ups Include

| | |
|------------------------------------|------------------------|
| Domestic Beer | \$6.50 each |
| Imported Beer | \$7.50 each |
| Micro-Brewery Beer | \$7.50 each |
| Premium / Platinum / Luxury Liquor | \$10.50 / \$14.00 each |
| Premium Wine | \$46.00 bottle |
| Platinum / Luxury Wine | \$50 / \$78 bottle |
| Platinum / Luxury Sparkling | \$48 / \$64 bottle |
| Soft Drinks | \$5.25 each |
| Bottled Water | \$5.25 each |
| Hand Crafted Cocktail of the Day | \$10.50 - \$14.00 each |

Beer

| Domestic | Imported |
|-----------------------------------|---------------|
| Budweiser | Corona |
| Bud Light | Stella Artois |
| Coors Light | |
| O'Doul's (Non Alcoholic 0.4% ALC) | |

Region / Craft Beers

Sam Adams Boston Lager, Four Peaks Kiltlifter Ale

No-Host Bar

| | |
|--------------------|--------------|
| Premium Brands | \$12.00 each |
| Domestic Beer | \$7.00 each |
| Imported Beer | \$8.00 each |
| Micro-Brewery Beer | \$8.00 each |
| Premium Wine | \$12.00 each |
| Soft Drinks | \$5.75 each |
| Bottled Water | \$5.75 each |

