

CONTINENTAL BREAKFAST

Assorted Danish, Miniature Muffins, and Croissants
served with whipped butter, wildflower honey, and preserves
Seasonal Market Fruits and Berries

Fresh Squeezed Orange Juice
Fresh Brewed Coffee

AMERICAN BREAKFAST BUFFET

choice of one

Scrambled Eggs
farm fresh scrambled eggs

Croissant Sandwich
eggs with cheese and black forest ham on a flaky croissant

served with

Apple Cinnamon Sausage
Maple Cured Bacon
Yukon Gold Hash Brown Potatoes
Seasonal Market Fruits and Berries
Assorted Danish, Miniature Muffins, and Croissants
served with whipped butter, wildflower honey, and preserves
Buttermilk Biscuits
Country Gravy

Fresh Squeezed Orange Juice
Fresh Brewed Coffee

BRUNCH BUFFET

choice of one action station

Omelettes

omelettes made to order with ingredients including: tomatoes, bacon, ham, cheddar cheese, onions, bell peppers, olives, mushrooms and pico de gallo

Carved Roast Sirloin of Beef

accompanied by sauteed mushrooms and cabernet demi glace

Cheese Tortellini Carbonara

cheese tortellini with garlic, shallots, bacon, cream, parmesan and fresh basil sauteed onsite by a chef

Carved Roast Turkey Breast

roast turkey breast carved to order by a chef, served with stone ground mustard, chipotle aioli, cranberry compote and silver dollar rolls

Crab Cakes

with kiwi mango salsa, sauteed on site by a chef and served over baby greens with a spicy remoulade

served with

Roasted Vegetable Frittata

Oven Roasted Baby Peruvian and Fingerling Potatoes with Fresh Herbs

Mixed Greens with Feta, Walnuts and Poppy Seed Vinaigrette

Mediterranean Gemelli Pasta Salad

Sonoran Style Pulled Turkey Wraps

Cinnamon Orange Sausage

Cheese Board with Artisan Breads and Crackers

Seasonal Fresh Fruit Display with Berry Brulee

Organic Crudite Display with Poblano Ranch

Pastries

Fresh Squeezed Orange Juice

Fresh Brewed Coffee

Hot Tea

EXECUTIVE BOX LUNCHES
(pick up or delivery only)

choice of one sandwich

Shaved Beef Tenderloin Sandwich

slow roasted beef tenderloin thinly shaved and served on herb focaccia with grilled spanish onions, heirloom tomatoes, micro greens, gorgonzola cheese and fire roasted chipotle mayonnaise,
accompanied by mediterranean gemelli pasta salad/fresh fruit salad

B.L.T.T. PITA

bacon, lettuce, beefsteak tomatoes, shaved turkey and lemon aioli, accompanied by pasta salad/fresh fruit salad

Smoked Turkey on Brioche

thinly sliced smoked turkey breast on brioche with jack cheese, pepper smoked bacon, sliced avocado, field greens and horseradish mayonnaise, accompanied by fresh fruit salad/pasta salad

Vegetable Wrap

Romaine, kalamata olives, feta, cucumber salsa, hot house tomatoes, with herb vinaigrette and tzatziki sauce

served with

Soda

selection of diet, caffeine free and regular

Dessert Bars

selection of apple pie crunch, coconut chocolate, raspberry and rocky road

or

Lemon Bars

lemon curd layered over shortbread, with powdered sugar

WRAPS BUFFET

Beef Tenderloin Wraps

carved beef tenderloin, roasted red and yellow bell peppers, caramelized onions and jack cheese with saffron infused chipotle aioli wrapped in a chipotle tortilla

Club Wrap

spinach tortilla filled with smoked turkey, brown sugar glazed ham, hickory smoked bacon, swiss cheese, lettuce, tomato and chipotle aioli

Vegetable Wrap

Romaine, kalamata olives, feta, cucumber salsa, hot house tomatoes, with herb vinaigrette and tzatziki sauce

served with

Mediterranean Gemelli Pasta Salad

gemelli pasta tossed with red and yellow bell peppers, green olives, feta and caesar dressing

Caesar Salad

crisp romaine tossed with caesar dressing, parmesan and garlic croutons

Cheese Board with Artisan Breads, Seasonal Fruit and Crackers

smoked gouda, havarti dill, muenster, provolone, swiss and cheddar with concord grapes, melon, pineapple, berries and oranges

choice of two beverages

Fresh Brewed Iced Tea

Lemonade

Fresh Brewed Coffee

PICNIC BUFFET

choice of two entrees

Barbecue Beef Ribs

slow braised beef ribs smothered in our signature barbecue sauce

Oven Roasted Chicken

with choice of barbecue or black pepper with lemon zest

Barbecue Sliced Beef

slow braised beef, sliced and brushed with our signature barbecue sauce

Barbecue Shredded Pork

pulled smoked pork smothered with our signature barbecue sauce

served with

Mustard Red Potato Salad

red potatoes with the skin left on tossed with celery, dill pickles, red onion and a creamy mustard dressing

Fresh Fruit Salad

fresh cut honeydew, cantaloupe, oranges, pineapples and grapes

Brown Sugar Baked Beans

baked beans with brown sugar, molasses, bacon and onions

Roasted Corn On The Cob

whole roasted corn on the cob

choice of two beverages

Fresh Brewed Iced Tea

Lemonade

Fresh Brewed Coffee

Served with Fresh Baked Breads

NEW AMERICAN BUFFET

choice of two entrees

Grilled Ribeye

sherried mushrooms and demi glace

Stuffed Pork loin

roasted pepper, pancetta and monterey jack stuffed pork loin with madeira demi

Asiago Cheese Ravioli with Sauteed Rock Shrimp

asiago and ricotta ravioli tossed in gorgonzola cream sauce with sauteed rock shrimp

Tenderloin Medallions Au Poivre

served with pinot pan sauce

Stuffed Chicken Breast with Mornay Sauce

chicken breast stuffed with prosciutto and swiss topped with mornay sauce

Seared Atlantic Salmon

with shaved cucumber and fennel salad, and papaya vinaigrette

served with

choice of one salad

Mixed Greens with Marinated Cucumbers, Sweet Onions, Tomatoes with

Roasted Tomato Vinaigrette

Spinach Salad with Strawberries, Candied Pecans, Bleu Cheese and Raspberry

Vinaigrette

Caesar Salad with Parmesan Cheese and Asiago Croutons

choice of one potato or grain

Oven Roasted Baby Peruvian and Fingerling Potatoes with Garden Herbs

Basmati Rice Pilaf

Farmhouse Cheddar Au gratin Potatoes

Southwest Orzo Pasta

Citrus Scented Israel Couscous

choice of one vegetable

Sauteed Green Beans with Shallots

Grilled Seasonal Vegetables

Sauteed Spinach

Sauteed Asparagus

Served with Fresh Baked Breads

Fresh Brewed Iced Tea and Fresh Brewed Coffee

TUSCAN BUFFET

choice of two entrees

Cheese Tortellini Carbonara **

cheese tortellini with garlic, shallots, bacon, cream, parmesan and fresh basil, sauteed onsite by a chef

Baked Lasagna with Meat Sauce

lasagna noodles layered with ricotta and parmesan, covered with a rich meat sauce
(also available without meat)

Chicken Fettuccini Alfredo **

fettuccini noodles with grilled chicken and creamy alfredo sauce

Portobello Mushroom Ravioli **

portobello mushroom ravioli, garlic, shallots, basil and pistachio pesto cream sauce,
sauteed on site by a chef

Chicken Marsala

boneless chicken breaded and sauteed in Marsala wine sauce

Chicken Piccata

chicken breast pounded thin and sauteed with lemon, butter and capers

served with

Caesar Salad

crisp romaine tossed with caesar dressing, parmesan and garlic croutons

Oven Roasted Potatoes

with fresh sage, olive oil

Sauteed Greenbeans

fresh greenbeans sauteed with shallots and garlic

Roasted Vegetable Antipasti Tray

roasted red and green bell peppers, roma tomatoes, green olives, kalamata olives, marinated artichokes, zucchini, squash, potatoes, green beans, salami, prosciutto, pepperocinis, cherry peppers,
provolone and mozzarella cheese

Fresh Baked Breads

choice of two beverages

Fresh Brewed Iced Tea

Lemonade

Fresh Brewed Regular or Decaffeinated Coffee

Plated Lunch

first course

Arizona Field Greens

with poppyseed vinaigrette, crumbled bleu cheese and candied walnuts

second course

Seared Salmon

served with bacon mashed potatoes, sauteed spinach
and chive rock shrimp beurre blanc

or

Tenderloin Medallions Au Poivre

with basil whipped potatoes, sauteed green beans and pinot pan sauce

Plated Dinner

first course

Gazpacho

with lobster relish and kiwi midori drizzle served in a coconut shell

second course

Mixed Greens

with spring yellow beets and roasted tomato vinaigrette

third course

Grilled California Sea Bass

with basmati rice pilaf, sautéed spinach and lobster beurre blanc

fourth course

Crème Brulee

with fresh berries

Plated Dinner

first course

Seared Scallops with Grilled Roasted Onion Focaccia
in orange serrano broth with green pipian

second course

Guajillo Squash Soup

with spiced pumpkin seed and grilled focaccia

third course

Crispy Duck Breast

with Italian pumpkin and ricotta ravioli, sautéed vegetables and a parmesan cream sauce

fourth course

Dessert Sampler

chocolate decadence, lemon tart and berry cheesecake

APPETIZER BUFFET

Pesto Crusted Meatballs

with wild mushroom demi

Grilled Chicken Wings

With pasillo chile bbq sauce

Chicken Machacca Empanada

with chef's signature salsa

Spinach, Green Chile and Artichoke Dip

spinach, green chiles and artichoke hearts baked with jack cheese and served with grilled asiago and sourdough breads

Ham and Eggs

deviled eggs with crisp pancetta

Celery Sticks

with dill and chevre cream cheese

Bruschetta Station

traditional tuscan/ white bean and pancetta/ pistachio and ricotta served with grilled flat breads

Cheese Board with Artisan Breads and Crackers

smoked gouda, havarti dill, muenster, st. andre triple crème brie, red dragon english cheddar with flatbreads, concord grapes, and pears

choice of two beverages

Fresh Brewed Iced Tea

Lemonade

Fresh Brewed Coffee