

BANQUET RECEPTION

Per Piece, Minimum Order of 25 Per Item

COLD HORS D'OEUVRES

ANTIPASTO SKEWERS 5

Grape Tomatoes, Mozzarella, Kalamata Olives

AVOCADO DEVILED EGGS 5

CEVICHE COCKTAIL SHOOTER 6

FIG, BRIE, & ROASTED GARLIC CROSTINI 5

GRILLED BEEF, CARAMALIZED ONION, BLUE CHEESE CROSTINI 6

HUMMUS CUCUMBER CANAPE 4

PICKLED VEGETABLE & CUCUMBER CANAPE 4

SALAMI CHEESE MOUSSE FLOWER 5

SMOKED SALMON MOUSSE CANAPE 5

TOMATO BASIL & GOAT CHEESE BRUSCHETTA 5

WOK CHARRED AHI TUNA WONTON 6

Crispy Wonton, Ginger Soy

HOT HORS D'OEUVRES

AGAVE BEEF SKEWERS 6

BRIE & RASPBERRY IN FILO DOUGH 6

CHICKEN OR VEGETABLE

POT STICKER 5

Sweet Chil

CHICKEN QUESADILLA CORNUCOPIA 4

Served with Roasted Salsa

COCONUT SHRIMP 5

Thai Chili

FRANKS IN CROISSANT 4

MINI CHEESE OR CHICKEN

CHIMICHANGAS 5

Served with Roasted Salsa

MINI OUICHE ASSORTMENT 5

SONORAN MEATBALLS 5

Dried Cherry Ancho Sauce

THAI CHILI VEGETABLE SPRING ROLL 5

Minimum order of 25 per item. Final guarantee numbers are due 7 business days prior to event.

Menus and prices subject to change. All food and beverage is subject to applicable Arizona state sales tax and a 22% taxable service charge. Of that amount, 70% will be paid directly to service personnel and 30% will be retained by the property.



BANQUET RECEPTION

Price Per Person, Minimum 25 Guests

PLATTERS

ARTISANAL CHEESE AND CURED MEAT BOARD 10

Grilled Marinated Vegetables, Olives, Cheese, Artisan Sliced Meat

CRUDITÉ VEGETABLES 8

With Garlic Herb Dressing & Hummus

GRILLED VEGETABLES WITH BALSAMIC GLAZE 8

IMPORTED & DOMESTIC CHEESE BOARD 9

Assorted Crackers, Fruit Garnish

SHRIMP DISPLAY ON ICE 11

Lemon Wedge, Cocktail Sauce

RECEPTION DIPS

GRILLED PITA & HUMMUS 7

ROASTED SALSA AND GUACAMOLE 10

Served with Fresh Tortilla Chips

WARM SPINACH AND ARTICHOKE DIP 8

Served with Fresh Tortilla Chips

WARM SONORAN QUESO 9

Served with Fresh Tortilla Chips