



The Art of Catering

~ LUNCH MENU ~

PLATED LUNCHES

PLATED LUNCH 1

Desert Greens

With Tomato, Cucumber and Sunflower Seeds
Herb Garden Vinaigrette

Rotisserie SpitFire Chicken

With Rosemary Balsamic and Olive Oil
Spring Vegetable Orzo
Roasted Tomato
Crimini Mushroom Ragout

Key Lime Tart

Strawberry Coulis



PLATED LUNCH 2

Charred Vidalia Onion Salad

Lolla Rosa, Olive Oil Poached Tomatoes and Grilled Asparagus
Cilantro-Achiote Vinaigrette

Cumin-Garlic Petite Filet and Pumpkin Seed Roasted Shrimp

Succotash Potatoes
Wood Roasted Pepper
Buttered Broccoli
Grilled Portabella Mushrooms

Arizona Lemon Bars

Pistachio Praline and Orange Gastrique

PLATED LUNCH 3

Lolla Rossa and Bibb Lettuce

With Carrot Ribbons, Jicama and Lime Cilantro Vinaigrette

Orange Chili Mojo Breast of Chicken

Yellow Rice
Sweet Plantains, Pencil Beans
Roast Pearl Tomatoes

Mexican Tres Leches

Roasted Meringue

PLATED LUNCH 4

Minestrone Soup with Roasted Vegetables and Orzo Pasta

My Big Fat Greek Salad

Crisp Romaine Leaf, Roasted Chicken, Feta Cheese, Tomato, Seedless
Cucumber, Red Onion, Greek Kalamata Olive, Warm Crisp Spinach

Phyllo Crouton

Lemon-Oregano Dressing

Artisan Style Rolls

Sweet Butter

Honey-Laced Baklava with Lemon Sorbet

PLATED LUNCH 5

Heirloom Tomato Soup

With Petite Sourdough Cheddar Grilled Cheese

Salmon Achiote Salad

Warm Pan Seared Salmon, Baby Greens, Spinach, Goat Cheese,
Pistachios and Beets

Lemon Olive Vinaigrette

Artisan Style Rolls

Sweet Butter

Butterscotch Panna Cotta, Chocolate Swirl

With Crisp Wafer

PLATED LUNCHES

(CONTINUED)

PLATED LUNCH 6

Mezzaluna Salad

Chopped Italian Greens, Gorgonzola, Cucumber,
Olives, Tomato, Garbanzo Beans,
White Beans and Small Herbed Croutons
Tuscan Balsamic Vinaigrette

Open Faced Scaloppine of Chicken

Fresh Mozzarella, Mushroom, Basil, Wood Roasted
Tomato, Madeira Sauce
Garlic Whipped Potatoes
Seasonal Vegetables

Bailey's Tiramisu "Classico"

With Chocolate Espresso Cup, Chocolate Dusting

PLATED LUNCH 7

Grilled Asparagus Salad

With Candy Apple Beets and Goat Cheese
Cider Vinaigrette

Roasted Lime and Herb Crusted Halibut

With Tomato-Basil Relish
Smashed Vanilla Rum Sweet Potatoes
Flame Grilled Vegetables

Chocolate Dipped Banana Cream Profiteroles

PLATED LUNCH 8

California Rolls

Pink Ginger, Soy Sauce, Hot Wasabi

Hibachi Grilled Orange Glazed Chicken and Shrimp Pot Stickers

Steamed Scallion White Rice
Sesame Scented Broccoli
Crisp Carrots and Shiitake Mushrooms

Coconut Crème Brûlée

Warm Caramelized Pineapple

PLATED LUNCH 9

Cumin Stewed Black Bean Soup

Chicken, Sour Cream, Cilantro, Pico de Gallo

The Biltmore Cobb Salad

Crisp Green Chopped Salad with Roast Turkey
Avocado, Tomato, Eggs, Bleu Cheese, Crumbled Bacon, Black Beans,
Hearts of Palm and Roasted Rosemary, Olive Oil Potatoes
Choice of Herb Vinaigrette or Ranch Dressing
(Tossed or Un-Tossed available)
Artisan Style Rolls
Sweet Butter

Morello Cherry Torte

Fresh Cherries Inside and Out



PLATED LUNCH 10

Sunburst Orange and Jicama Salad

Hearts of Romaine, Sun Ripe Tomatoes,
Cilantro Lime Vinaigrette

Sonoran Spiced Flat Iron Steak

House Smoked Potatoes
Petite Pumpkin Squash, Overnight Tomatoes
Barolo Wine Reduction

Schnepf Farms Peach Cobbler

Honey Lavender Gelato, Crispy Wafer Crunch

All Plated Lunches Served with Iced Tea, Freshly Brewed
Regular and Decaffeinated Coffee and Hot Tea

LUNCH BUFFET

THE CLARK GABLE DELI

Home Made Matzo Ball Soup

Baby Iceberg Lettuce, Sliced Beefsteak Tomatoes, Sweet Onions

Chunky Bleu Cheese and Italian Vinaigrette

Pickles and Sours

Elbow Macaroni Salad

Creamy Cabbage Slaw

New York Potato Salad

White Albacore Tuna Salad

Italian Hero

Salami, Capicola, Mortadella and Provolone

Griddled Reuben on Thick Cut Marble Rye

With Thousand Island Dressing

Oven Roasted "Hand Carved" Turkey

With Cranberry and Mayonnaise

Grilled Hebrew National Hot Dogs

Sauerkraut and Box Cut Beans

New York Cheesecake

Vanilla Rice Pudding, Brooklyn "Black and White" Cookies

Levy's Coconut Macaroons

NUEVO LATINO

Cumin and Bean Posole

Shredded Cabbage, Spicy Peppers and Roasted Hominy

Desert Greens

With Avocado, Tomato and Toasted Pumpkin Seeds

Ruby Red Grapefruit Vinaigrette

Pineapple Mojo Roasted Snapper

With Avocado, Serrano Pepper, Tomato Relish

Hot Cuban Turkey Mojo Press

A Classic with Slow Roasted Turkey and Swiss

Cheese on Spanish Wheat Bread

Chimichurri Skirt Steak

Black Bean-Chard Corn Relish

(Chef Required)

Crispy Plantain Chips

With a Tomato, Lime and Garlic Salsa

Hand Cut Fruit Selection

Coco Cabana

A Light Coconut Rice Pudding

Caramel Flan

Mocha Chocolate Mousse Espresso Cups



LUNCH BUFFET

(CONTINUED)

NOW THAT'S ITALIAN

Zuppa Alla Minestrone

Classic Caesar Salad

(Chef Required)

Caprese Salad

Sliced Tomatoes

Buffalo Mozzarella, Red Onions

And Lucini Olive Oil

Warm Panino Pollo-Grilled Chicken

Fresh Mozzarella and Pesto on Herb Baked Bread

Chef Slices to Order

Brick Oven Assorted Gourmet Pizzas

(Please Select Two)

Roasted Peppers, Caramelized Onion and Fresh Mozzarella

Italian Sausage, Pepperoni, Roma Tomato

Mozzarella and Fresh Ricotta

Meatball, Fresh Ricotta and Basil

Four Cheese: Mozzarella, Fontina, Gruyere and Parmesan

Spinach, Feta Cheese, Black Olive and Tomatoes

Penne Pasta with Spinach and Wild Mushrooms

Tossed in a Light Whole Grain Mustard and Sun-Dried

Tomato Cream Sauce

Marinated Italian Olives and Aged Parmesan

Italian Breads and Rolls

Sweet Butter

Fruita Fresca - Spring Fruit Salad

Chocolate Cannoli

Assorted Biscotti, Bacci, Italian

Traditional Cheesecake

MARILYN'S SANDWICH SHOPPE

Beef Mushroom Barley Soup

A Field of Greens

Bleu Cheese, Ranch and Balsamic Dressings
Basil, Roasted Garlic, Ten Vegetable Penette Salad

Creamy "Jersey" Cabbage Salad

Potato Salad

Deviled Egg Salad

Albacore Tuna Salad

Tarragon Chicken Salad

Artisan Style Pre-Made Sandwiches

Of Selected Cold Meats and Cheeses

Peppered Roast Beef, Roast Turkey
Smokehouse Ham, Genoa Salami, Cheddar and Swiss Cheeses

Assorted Breads and Rolls

Mayonnaise, Horseradish and Imported Mustards

Sliced Fresh Fruits

Decorated with Seasonal Berries

Key Lime Pie

Mini Brownies, Blondies and Cookies



LUNCH BUFFET

(CONTINUED)

ORGANIC TRENDS

Sunizona Farmed Greens

All Organic, Cut and Snipped to Order
Assorted Toppings, Dressings, Croutons and Cracker Flats

Marinated Wood Fired Olives

Rosemary and Extra Virgin Olive Oil

Cured Manchego Cheese

Lemon Peel, Black Pepper and Peppadews

Grilled Red Peppers with Imported White Anchovies

Roasted Sweet Potato

Cran Raisins, Almond and Apple

Thyme Roasted Potatoes

Slivered Garlic, Sea Salt and Herbs

Chilled Vegetable Salad

Summer Tomatoes and Fresh Snipped Basil

Honey Pommery Brushed Organic Chicken Breast

Roasted Corn and Black Bean Fresca

Orange BBQ Glazed Tuna Burger

Crisp Vegetable Slaw

Sweet Buttered Cornbread, Country Drop Biscuits

Sun Cut Watermelon Salad

Sumac White Balsamic

Desserts

Fruit...Fruit...and More Fruit!

Fresh Berries, Fruits, Tarts, Pies

Brûlées and of Course, A Touch of Chocolate

THE MESA GRANDE

Cumin Creamy Potato Egg Salad

Crisp Arizona Greens

Tomatoes and Sherry Vinaigrette

Blistered Asparagus with Local Feta Cheese

And Queen Creek Olive Oil

Prickly Prawn Salad with a Spiced Sunshine Fruit Relish

AZB Cobb Wrap

With Shaved Country Turkey

Dijon Lavender Roasted Breast of Chicken

Citrus Glazed Mahi-Mahi with Indian River Orange,

Shallot and Thyme Roasted Fingerling Potatoes

Crisp Pencil Beans

Fresh Baked Assorted Rolls

Sweet Butter

Sun Soaked Fruits, Melons and Berries

Local Grown Lemon Bars & Marble Fudge Brownies

LUNCH BUFFET

(CONTINUED)

THE BILTMORE SOUP AND SALAD

Black Bean Soup

With Crisp Tortilla Strips

Café Chicken Noodle Soup

Warm Texas Grilled Flank Steak Salad

Crisp Romaine, Fried Cowboy Tobacco Onions, Crumbled Bleu Cheese, Bacon, Tomato and Avocado
Bleu Cheese Buttermilk Dressing

Southwest Vegetarian Ranch Salad

Spicy Green Cucumbers, Egg, Tomato, Chickpeas, Roast Corn, Red Onion and Black Beans
Clementine Vinaigrette

Tandoori Charred Chicken Salad

Shaved Iceberg Lettuce, Cucumber, Tomato, Apple, Crisp Papadam Croutons, Yellow Coconut Vinaigrette
(All Salads Tossed to Order, Chef Required)

Fresh Baked Assorted Rolls

Sweet Butter

Desserts

Wildberry Sorbet

Miniature Key Lime Tarts

Dark Chocolate Dipped Macaroons



THE LOW COUNTRY BARBEQUE

Field Greens

New Mexico Green Tomatoes, Candied Pecans and Crumbled Bleu Cheese

Honeysuckle Carrot Raisin Salad



Yellow Skin Egg Potato Salad

Pork Crackling and Spring Onion

Salt and Pepper Vinegar Marinated Crispy Cole Slaw

Mason Jars of Pickles, Sours

Cut Pickles, Sweet Pickled Corn Relish and Olives

Barbeque Boneless Chicken

House Smoked Then Pulled Pork Sliders

with Caramelized Onion on a Cheddar Cheese Roll

Blackened Snapper Sandwich

Orange Caper Aioli

String Bean with Caramelized Onions

Creamed Corn Casserole

Sweet Buttered Cornbread and Country Drop Biscuits

Desserts

Sun Cut Watermelon

Old Fashion Apple Pie

Chocolate Bourbon Pecan Pie

Warm Crusty Schnepf Farms Peach Cobbler

Moonshine Vanilla Cinnamon Cream

LUNCH BUFFET

(CONTINUED)

SONORAN CUISINE

Prickly Pear Iced Tea

Gazpacho Soup

Tri-Color Corn Strips and Jalapeno Corn Relish
Jicama, Cilantro and Cucumber Escabeche

Grilled Pineapple Slaw

with Smoked Paprika Vinaigrette

Southwestern Caesar Salad

Chili Spiced Croutons and Cumin-Anchovy Dressing

Beef and Chicken Fajitas

Flour and Wheat Tortillas, Guacamole, Sour Cream,
Salsa, Cheddar Cheese and Tomatoes

Cheese Enchiladas

Ancho Chile Sauce

Sweet Bell Pepper Rice

Black Beans with Espazote and Ranchero Cheese

Desserts

Warm Wild Berry Empanadas
Cinnamon Buneulos
Mini Caramel Flan with Berries
Key Lime Tartlets



THE ALL-AMERICAN PICNIC

Watermelon Wedges

Buttermilk and Onion Coleslaw

Potato Chips with Sour Cream and Onion Dip
Celery and Carrot Sticks with Dill Ranch Dressing

Traditional Macaroni Salad

Crispy Fried Chicken

Grilled Angus Burgers

Beer Basted Hebrew National Hot Dogs

Condiment Station:

Sport Peppers, Sauerkraut, Diced Onions, Dill Pickles,
Sliced Tomato, Sliced Onion, Shredded Lettuce
Dijon and French Mustards, Mayonnaise, Sweet Pickle Relish
Sliced Swiss, Cheddar and Muenster Cheese
Assorted Hot Dog and Hamburger Buns

Jalapeno Cornbread

Whipped Honey Butter

Desserts

Lemon Bars
Chocolate Peanut Butter Tarts
Warm Cinnamon Bread Pudding
Vanilla Sauce

LUNCH BUFFET

(CONTINUED)

BILTMORE SPA LUNCHEON

*(Caloric Counts Available upon Request
Zero Trans Fat Menu)*

Carrot Ginger Bisque

Couscous Salad

Cucumber, Tomato and Virgin Olive Oil

Peppered Flaked Ahi Salad

Marinated Vegetables, Crumbled Feta and Aged Balsamic

Baby Green Salad

Crisp Julienne Vegetables and Oven Dried Tomato Vinaigrette

Grilled Turkey Scaloppini with Oregano and Lime

Wild Rice Pilaf

Multigrain Pilaf with Dried Apricots and Sun-Soaked Cherries

Seared Salmon Filets

With Cilantro-Pesto Broth

Steamed Asparagus, Roasted Peppers and Sweet Carrots

Desserts

Hand Cubed Fruit

Homemade Granola Bars

Strawberry Angel Food Gratin

THE SPA BENTO BOX

(Maximum 50 guests)

Lemon Grass Soup

With Miso Shrimp, Chestnuts and Ginger Carrot Strings

Lily Grass Tied Bento Box

Watermelon Basil Elixir

(Shooter)

Red Chili and Papaya Grilled Breast of Chicken

Soba Noodle Salad with Toasted Tiny Seeds

Lemon Scented Broccoli

Edamame and Cashew Salad

Cranberry Ginger Rice Cake With Fresh Berries



All Lunch Buffets are Served with Freshly Brewed
Regular and Decaffeinated Coffee and Hot Tea

Pricing is based on 60 minutes of service.

*For your convenience, we can include the service of the
following beverages for lunch, at additional charge:*

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

BOXED LUNCHES

All Boxed Lunches to Include:

Sugar Cookie
Arizona Biltmore Orange
Potato Chips
Appropriate Condiments and Disposable Utensils

SALADS

(Choice of One Salad for all Boxed Lunches)

Tortellini Salad
Red Potato Egg Salad
Marinated Vegetable Salad

SANDWICHES

(Choice of Two)

Prosciutto, Soprasseta, Fresh Mozzarella, Olive Tapenade on Crisp Ciabatta
Rare Roast Beef with Jalapeno Cheese, Pesto Aioli and Sun Ripened Tomato
Cilantro Marinated Breast of Chicken, Smoked Gouda and Ancho Onion Jam
Balsamic Portabella, Roasted Tomato, Garlicky Hummus on Whole Wheat Tortilla
Honey Shaved Turkey and Swiss with Stone Ground Mustard on Whole Wheat Chapatti Bread



Box Lunch Upgrades

(Substitute Any of the Following To Your Box Lunch)

Savory Sides

(Substitute for Your Potato Chips)

Biltmore House Made Granola
AZB Spicy Corn Tortilla Chips
Sun Baked Chips
All Natural Organic Chips
Salty Sunflower Seeds
(Shelled)
Sun Cran Raisins - Trail Mix

Sweet Sides

(Substitute for Your Sugar Cookie)

Cashew Rice Crispy Bar
AZB Famous Cookie
Triple Chocolate Chunk, Cinnamon Apple Raisin, Smooth & Creamy Peanut Butter
Lemon Bars
Cheesecake Bars

*For your convenience, we can include the service of the following beverages for lunch, at an additional charge:
Assortment of Diet and Regular Soft Drinks
Arizona Biltmore Bottled Water*