

ARIZONA BILTMORE™
Holidays & Celebrations

Passed Appetizers

(Orders must be in quantities of 50. Minimum order of 50 pieces per item.)

COLD

<p>Vegetable 10 each</p> <p>Classic Deviled Egg, Chive, Pickled Beet, Prickly Pear, Goat Cheese, Crostini</p> <p>Prickly Pear, Goat Cheese, Granny Apple Chutney, Blue Cornbread</p> <p>Jingle Cherry Tomato, Thyme Boursin Cheese, Citrus Compote</p> <p>Cranberry and Pecan Goat Cheese Lollipop</p> <p>Seafood 12 each</p> <p>Lobster Salad, Profiterole</p> <p>Smoked Salmon, Cucumber Roulade, Chives, Crème Fraiche</p> <p>Tuna Poke, Sriracha Cream, Wonton Crisp</p> <p>Dungeness Crab Salad on Cucumber Cup</p> <p>Cucumber Wrapped Shrimp, Capers and Kumquat Cream Cheese</p>	<p>Chicken 11 each</p> <p>Lemon Thyme Smoked Chicken Rillettes, Wonton Cone</p> <p>Korean BBQ Duck Confit, Green Papaya Slaw, Wonton Crisp</p> <p>Chipotle Chicken, Black Bean Relish, Corn Tortilla,</p> <p>Turkey Roulade, Fig and Cream Cheese Spread, On Toast</p> <p>Beef & Pork 12</p> <p>Tenderloin, Bacon Jam, Bleu Cheese Mouse, Crostini</p> <p>Beef Tartare, Crostini, Parmesan</p> <p>Charred Beef, Chimichurri, Cotija Cheese, Tortilla Crisp</p> <p>Beef Tenderloin, Spiced Cream Cheese, Red Onion Jam, Marble Rye</p> <p>Prosciutto Wrapped Apple, Baby Arugula</p>
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HOT

<p>Vegetable 10 each</p> <p>Black Bean Empanadas, Chimichurri</p> <p>Mild Mushroom and Gruyere Tart, Truffle-Parmesa Aioli</p> <p>Veg Samosa, Mint Chutney</p> <p>Raspberry Brie en Croute, Candied Cherry</p> <p>Portobello Mushroom Arancini, Basil Pistou</p> <p>Seafood 12 each</p> <p>Thai Shrimp Satay, Sweet Walnut Ginger Sauce</p> <p>Coconut Tempura Lobster, Honey-Citrus Jam</p> <p>Bacon Wrapped Scallop, Balsamic Reduction</p> <p>Lobster and Brie Pocket, Saffron Aioli</p> <p>Lump Crab Cake, Chili-Citrus Remoulade</p>	<p>Chicken 11 each</p> <p>Mini Chicken Pot Pie, Butternut Puree</p> <p>Chicken & Waffle Satay, Hot Honey, Chili</p> <p>Buffalo Chicken Purse, Ranch</p> <p>Duck Spring Roll, Sweet Chili Sauce</p> <p>Chicken Wellington, Madeira Aioli</p> <p>Beef & Pork 12 each</p> <p>Beef empanadas, cilantro aioli</p> <p>Philly Cheese Steak Egg Roll, Roasted Garlic Aioli</p> <p>Kalbi Braised Short Rib Tartlet, Scallions, Sesame Seed</p> <p>Bacon Wrapped Short Rib, Blue Cheese, Apple Chutney</p>
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Buffet Dinners

(50 person minimum, supplemental charge of 5 per person for parties less than 50)

*Chef Attendant Required

HARVEST

Cold

Baby Gem Leaves | Pomegranate Seeds, Red Onions
On Side: Flaked Parmesan, Pecans, Balsamic Vinaigrette

Roasted Root Salad Menus | Heirloom Carrots, Yellow Beets,
Parsnips, Grilled Fennel, Cranberries, Pumpkin Seeds, Sherry
Raspberry Vinaigrette

Toasted Quinoa Salad | Apricots, Raisins, Balsamic Brussel
Sprouts, Pomegranate Seeds, Citrus Vinaigrette

Hot

European Seabass | Citrus Beurre Blanc, Lemon Wheels
Lamb Chops | Prickly Fruit Gastrique, Lamb Jus,
Confit Cherry Tomatoes

Stuffed Shells | Butternut Squash Puree, Quinoa, Spinach,
Cannellini Beans (Vn)

Enhancements

Haricot Verts | Crispy Onions, Wild Mushrooms
Sourdough Stuffing | Root Vegetables, Roasted Garlic, Fresh Herbs

Butcher + Carver

Choice of one

(50 person minimum, supplemental charge of 5 per person for parties less than 50)

Smoked Turkey Breast | Cranberry Sauce, Roasted Pan Gravy,
Soft Rolls, Butter

Herb Roasted Pork Loin | Brandy Apple Pork Jus,
Corn Bread Muffins

AZB Desserts

Lemon Gingersnap Cookie
Sea Salted Butterscotch and Roasted Walnut Fudge
Petite Spiced Pear Pie

FESTIVE

Cold

Roots and Fruits | Acorn Squash, Butternut Squash, Pomegranate
Seeds, Baby Arugula, Maple-Balsamic Vinaigrette

Farro and Quinoa | Roasted Yellow Beets, Holiday Dried Fruits,
Pumpkin Seeds, Dried Figs, Feta Cheese, Apple Cider Vinaigrette

Crispy Cabbage Slaw | Broccoli, Cabbage, Shredded Greens,
Peppadew Peppers, Crispy Pancetta, Pickled Red Onions,
Lemon Vinaigrette

Hot

Coffee Braised Short Ribs | Wilted Spinach, Garlic,
Bourbon-Brown Sugar Jus

Chilean Seabass | Pancetta, Wild Mushrooms,
Rosemary-Lemon Chimichurri

White Bean Pot Pie | Cannellini Beans, Potato, Roasted
Vegetables, Green Beans (Vn)

Enhancements

Crispy Brussels Sprouts | Caramelized Onions, Pancetta,
Pomegranate Seeds, Balsamic Glaze

Sweet Potato Gratin | Brown Sugar, Marshmallows,
Amaretto, Candied Pecans

Butcher + Carver*

Choice of one

(50 person minimum, supplemental charge of 5 per person for parties less than 50)

Peppercorn Crusted Beef Tenderloin | Red Wine-Shallot Bordelaise
Sauce, Ciabatta

Smoked Turkey Breast | Cranberry Sauce, Roasted Pan Gravy,
Soft Rolls, Butter

Herb Roasted Pork Loin | Brandy Apple Pork Jus,
Corn Bread Muffins

AZB Desserts

Warm Sticky Toffee Pudding
Peppermint Brownies
Petite Pumpkin Cream Cheese Cake

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Butcher + Carver

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Smoked Turkey Breast*

Haricot Verts Amandine | Toasted Almonds, Brown Butter,
Fresh Herbs

Sourdough Stuffing | Carrots, Celery, Onions,
Roasted Garlic, Fresh Herbs

Roasted Pan Gravy, Cranberry Sauce
Soft Rolls, Salted Butter

Herb Rubbed Ribeye*

Roasted Asparagus | Roasted Garlic, Fried Shallots
White Cheddar Potato Gratin, Rosemary Au Jus, Horseradish
Italian Rolls, Salted Butter

Peppercorn Crusted Beef Tenderloin*

Baby Kale Salad | Grilled Radicchio, Candied Pecan, Mandarin
Oranges, Pears, Cranberries, Balsamic Vinaigrette

Wild Mushroom Mac and Cheese | Truffle Oil, Cavatappi,
Wild Mushrooms, Parmesan

Red Wine-Shallot Bordelaise Sauce
Ciabatta Rolls and Salter Butter

Honey Glazed Ham*

Roasted Haricot Verts | Fried Garlic, Citrus Zest

Salt Miner Potatoes | Toasted Herbs, Citrus, Garlic,
Caramelized Onions

Cherry Maple Glaze, Soft Rolls, Salted Butter

Porchetta*

Creamy Polenta | Goat Cheese, Fresh Herbs

Broccoli Rabe | Braised Cippolini Onions, Balsamic Glaze

Brandy-Apple Pork Jus, Grain Mustard
Ciabatta Rolls and Salter Butter

Leg Of Lamb*

Mint Tabbouleh Salad | Cracked Wheat, Parsley, Mint, Garlic,
Tomato, Red Onion

Harissa Roasted Carrots | Fresh Herbs, Lemon
Roasted Garlic Tzatziki
Baby Pita

S.W. Braided Salmon*

Baby Kale and Quinoa | Sweet Potato, Butternut Squash,
Avocado, Black Bean, Cotija Cheese, Smoked
Paprika-Cilantro Vinaigrette

Wild Rice Pilaf | Bell Peppers, Flame Broiled Corn,
Brussel Sprouts, Chili-Apple Honey Glaze

ARIZONA BILTMORE™
Holidays & Celebrations

Holiday Stations

(50 person minimum, supplemental charge of 5 per person for parties less than 50)

*Chef Attendant Required

Bone Marrow and Housed Made Cultured Butter Station*

Grilled Crostini and Ciabatta
Whiskey Glazed Short Rib Skewers
Caramel-Whiskey Kettle Corn
Requeson Cheese
Bone Marrow Gremolata, AZB Honey, Fleur de Sel,
Citrus-Fig Jam, Micro Herbs

Black and Bleu Wagyu Tomahawk Ribeye*

Individual Plates constructed for your guests
Chargrilled Wagyu Tomahawk
Bleu cheese Whipped Potatoes
Sauce Bearnaise, Microgreens

Pommes Gratin Station

Seared Sweet Potato & Gruyere Pommes Gratin
Truffle Braised Wild Mushrooms
Maple Glazed Duck

Enhancements:

Marshmallow Fluff, Stone Fruit Compote, Grated
Horseradish, Chive-Crème Fraîche
Bourbon Maple Glaze, Candied Pecan
Gremolata, Truffle Gruyere Cream

Cioppino Cauldron

Scallops, Shrimp, Seabass, Mussels, Potatoes, Roasted Fennel
Fennel-Tomato Nage
Grilled Sourdough, Rouille, Micro Herbs, Lemon

Butternut and Herb Risotto in Parmesan Bowl*

Creamy Risotto Finished in a Wheel of Parmigiana Reggiano
Seared Scallops with Caviar
Maple Glazed Pork Belly
Roasted Butternut, Black Garlic Aioli,
Garlic Chips, Micro Greens

Enchilada in Mini Cast Iron*

Red or Green Sauce
Mole Braised Short Rib or Lobster
Accompaniments:
Flambe Oaxaca Cheese, Mexican Crema,
Avocado Salsa, Jalapeno, Radish,
Red Onion, Cabbage

ARIZONA BILTMORE™
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AZB Pastry Stations

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*Chef Attendant Required

Mini Dessert Tasting Station

Gingerbread Cake
Candy Cane Cheesecake Pops
Petite Eggnog Eclairs
Hot Buttered Rum Tarts
Double Dark Chocolate Peppermint Chip Cookies

AZB Honey Toast

Brown Sugar and AZB Honey Glazed Challah Toast
Salty Pecan Ice Cream, Brandy Sauteed Apples

Petite Holiday Cheesecakes

Candy Cane Cheesecake
Eggnog Cheesecake
Pumpkin Pie Cheesecake
Gingersnap Cheesecake
Snickerdoodle Cheesecake

Sweetie Pies

Bourbon Pecan Pie
Sweet Potato Pie
Caramel Apple Pie
Grasshopper Pie
Banana Cream Pie

ARIZONA BILTMORE™
Holidays & Celebrations

Plated Dinner

Salad Course

Poached Pear and Arugula Salad | Roasted Red Grapes, Toasted Almonds, Dragon Fruit Vinaigrette

Local Red and Yellow Beet Salad | Feta Cheese Mousse, Heirloom Tomatoes, Frisse, Sherry
Gastrique Vinaigrette

Port Poached Pear | Tangle of Garden Greens, Maytag Bleu Terrine, Lavender Honey Vinaigrette

Roasted Beets | Goat Cheese Spread, Baby Beets, Orange Supremes, Baby Arugula, Toasted Pine
Nuts, Champagne-Chive Vinaigrette

Grilled Romaine Wedge | Crispy Cheddar, Roasted Chickpeas, Heirloom Tomatoes, Cucumber,
Peppered Bacon, Parmesan Dressing

Entree Course

Coq Au Vin Guinea Hen | Mashed Potatoes, Mirepoix, Cippolini Onion, Roasted Chicken Jus

Beef Wellington | Prosciutto, Wild Mushroom, Wilted Spinach, Winter Glazed Carrots, Pommes
Puree, Port Wine Bordelaise

Aleppo Short Ribs | Saffron Risotto, Grilled Broccolini, Cured Pepper Slaw, Harissa Carrots, Aga-
ve-Braising Jus

Ancho Berkshire Pork Chop | Green Chili Masa Cake, Corn Black Bean Relish,
Escabeche, Agrodolce

Vegetarian Ravioli | Sweet Potato wild Mushroom Ragu, Porcini Butter Sauce,
Heirloom Tomato, Ricotta

Duet Entrée Course

Pan Seared Beef Tenderloin and Butter Poached Lobster Tail | Potato Terrine, Grilled
Asparagus, Blistered Tomato, Sauce Bearnaise

Braised Short Rib and Herb Roasted Shrimp | Spiced Cauliflower Potato Gratin, Cumin Spiced
Carrots, Wilted Greens, Cured Peppers, caramelized Onion Jus

Petite Filet & Jumbo Scallops | Wild Mushroom Risotto, Garlic Spinach, Broccolini, Preserved
Lemon-Parsley Gremolata

Dessert Course

Dark Chocolate and Peppermint Pot de Crème
White Chocolate Cranberry Cheesecake
Candied Chestnut Panna Cotta with Chai Pear Coulis
Rum Cake with Cinnamon Roasted Apple Compote