ARIZONA BILTMORE[™] CATERING & EVENTS



WELCOME Arizona Biltmore

Welcome to this iconic desert destination, where generations have gathered to celebrate their finest moments. Famed for its design, innovation and uniquely charming attitude, the reinvented Arizona Biltmore promises guests days of seamless delight and nights of memorable wonder, all topped off with a dash of that special Biltmore magic.

For almost a century, The Arizona Biltmore has stood as an Arizona landmark and one of the world's most recognized resorts for its Frank Lloyd Wright architectural style, intuitive hospitality and storied history.

The relaunch of this beloved property pulls back the curtain on an enchanting estate of stylish accommodations, diverse dining destinations, dazzling pools, a renewed spa and transformed meeting spaces, all dressed in a luxury not typically found in resorts of this size.

That's why we're delighted to bring you this issue of Savor, Arizona Biltmore's first. Within these pages, you'll find our menus and our chefs' choices for things to taste, explore, engage and toast.

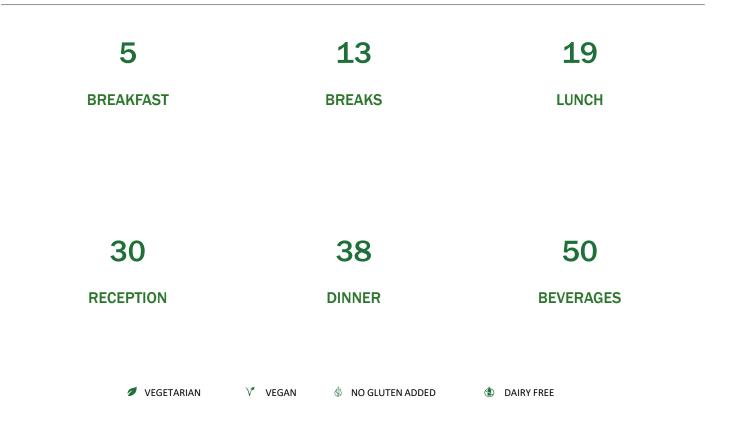
Think of this guide as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees. Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only Arizona Biltmore can provide.

ARIZONA BILTMORE

2400 E Missouri Avenue, Phoenix, AZ 85016 +1 602 955 6600 | arizonabiltmore.com



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BREAKFAST SAVOR 2024 • 5

BREAKFAST BUFFETS

Pricing is based on 90 minutes of service. All breakfast buffets include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250++ per event.

Biltmore's Best

AZB assortment of croissants and breakfast muffins, butter & fruit preserves 🖉

Farm fresh sliced fruits & berries 🏹 🖑 🕏

Cage free scrambled eggs, sliced chives

Chef curated breakfast potatoes

Breakfast Proteins:

Artisan smoked bacon

Sweet pork sausage

Chicken breakfast sausage

Turkey sausage

Comfort Selections:

Steel cut oats | brown sugar, honey-roasted fruit, roasted nuts & seeds

Overnight oats | fresh berries, citrus, toasted nuts

French toast bites | candied orange, maple syrup, macerated berries, toasted almond

Cinnamon sugar waffles | maple syrup, whipped sweet butter

English muffins & rustic breads | butter, fruit preserves, nut butter

One protein and one side

Two proteins and one side



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Hacienda Harvest

Mexican fruit mix: watermelon, cantaloupe, honeydew, pineapple, mango, topped with lime 🖏 V 🔕

AZV freshly baked guava pastelitos, citrus muffins, Mexican chocolate muffins, butter& fruit preserves 🥒

Cage free scrambled eggs hash, sauteed onions, jalapenos, tomatoes, bell peppers 💋 🖏

Chef curated breakfast potatoes 🥒 🖑

Artisan smoked bacon 🖑 🕭

Spiced chorizo sausage 🖏 🖄

Grilled local tortillas



CONTINENTAL BREAKFAST

Pricing is based on 90 minutes of service prepared on the full guest guarantee. All continental breakfasts include freshly squeezed orange & grapefruit juice, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250++ per event.

Essential

AZB assortment of muffins & breakfast pastries, butter & fruit preserves 🥖

Farm fresh fruit salad & berries 🏹 🖏 🚯

Assorted individual yogurts, handcrafted honey granola & berry compote *Ø*

Balance

AZB assortment of croissants & breakfast pastries, butter & fruit preserves 🖉

Farm fresh fruit salad & berries 🗸 🖏 🌢

Hard boiled eggs, lemon oil, sea salt, fresh cracked pepper



Gluten-Free options available on A La Carte Menu

BREAKFAST ENRICHMENTS Enhancements must be paired with an existing continental or buffet breakfast & must

be purchased for number of guests attending the event.

Breakfast Sandwiches & Wraps

CROISSANT SANDWICH

Scrambled eggs, shaved honey ham, cheddar cheese, fresh herb spread

ENGLISH MUFFIN SANDWICH

Fried egg, chorizo sausage patty, Swiss cheese, pickled onion, spinach, citrus aioli

SOFT ROLL

Fried egg, artisan bacon, American cheese, hashbrown, garlic aioli

EVERYTHING BAGEL

Smoked salmon, cucumber, hard cooked egg, red onion, capers, dill cream cheese

SOUTHWEST BREAKFAST BURRITO

Eggs, chorizo, black bean sofrito, jack cheese, pico de gallo, flour tortilla

HEALTHY BREAKFAST WRAP

Egg whites, turkey, spinach, peppers, onions, feta cheese, flour tortilla

Country Toasts

AVOCADO TOAST

Grilled sourdough, ripe avocado, pickled red onions, Oaxacan cheese, radish, lemon oil, hard cooked eggs, micro-herbs

FARMER'S BERRIES

Toasted whole grain bread, whipped ricotta cream cheese, fresh berries, mint, Arizona honey

<u>ELOTE</u>

Crispy tostada, avocado, fire roasted corn, hard cooked egg, Mexican crema, cilantro, tajin, cotija cheese, shaved radish

COUNTRYSIDE

Toasted baguette, whipped goat cheese, prosciutto di parma, pickled grapes, fig preserves

BACON & TOMATO

Grilled sourdough, bacon-onion jam, hard cooked egg, peppered bacon, heirloom tomatoes, fennel, baby arugula

BREAKFAST ENRICHMENTS Enhancements must be paired with an existing continental or buffet breakfast & must

be purchased for number of guests attending the event.

Mini Egg Frittata Bites

ARTISAN SMOKED BACON

Roasted tomato, mozzarella, basil

HONEY ROASTED HAM

Gruyere cheese, fresh herbs

<u>CHORIZO</u>

White cheddar, caramelized onions & peppers, baby spinach

ROASTED WILD MUSHROOMS Goat cheese, baby arugula

HEALTHY

Egg white, spinach, broccoli, avocado, pumpkin seeds

European Meats & Cheeses

Proscuitto di parma, soppressata, shaved black forect ham, shaved turkey French brie, aged cheddar, sliced gruyere Grapes, salted nuts, pickles, hard cooked eggs, fresh berries Grilled crostini & toasted mini bagels

Smoked Salmon Station

Toasted mini bagels Cold smoked Atlantic salmon Cucumber, heirloom tomatoes, hard cooked eggs, capers, pickled onions, herb-boursin cheese, pea trindrils

BREAKFAST ENRICHMENTS Enhancements must be paired with an existing continental or buffet breakfast & must

be purchased for number of guests attending the event. One Culinarian per 75 guests for chef attended Stations at \$250 per culinarian.

Comfort Staples

QUINOA OVERNIGHT OATS | Fresh berries, Mexican cinnamon, mint

AZB PARFAIT | Greek yogurt, AZB honey, berries, citrus granola

STEEL-CUT OATS | Brown sugar, honey-roasted fruit, roasted nuts & seeds

<u>CINNAMON SUGAR WAFFLES</u> | Maple syrup, whipped sweet butter, fresh berries

FRENCH TOAST BITES | Candied orange, maple syrup, macerated berries, toasted almond

ENGLISH MUFFIN & RUSTIC BREADS | Butter, fruit preserves, nut butter

ASSORTED NY BAGELS | Whipped plain, countryherb & cinnamon sugar cream cheeses

AZB ASSORTMENT OF CROISSANTS, MUFFIN & BREAKFAST BREADS | Butter & fruit preserves

Chef Attended Stations

OMELET STATION

Cage free eggs, egg whites, whole eggs Bacon, chicken sausage, chorizo White cheddar, feta, Swiss Wild mushrooms, onions, bell peppers, baby spinach, tomatoes, asparagus, jalapeno

TOSTADA STATION

Crispy corn tortillas Mole braised beef & chicken tinga Black bean puree, pico de gallo, cotija cheese, salsa roja, salsa verde, guacamole, chipotle crema Cage free eggs

SWEET STACKS

BLUEBERRY OATMEAL | Buttermilk pancake, citrus granola, blueberries, sweet butter, pure maple syrup

TRES LECHES | Toasted coconut, pineapple brulé crunch, caramel sauce

TRIPLE CHOCOLATE | Fluffy pancakes, oreo cookie crumbles, fresh strawberries, vanilla crème

SAVORY | Potato pancakes, chopped bacon, cheddar cheese, scallions, chili utter, sour cream, maple syrup

PLATED BREAKFAST

Pricing is based on 60 minutes of service. All plated breakfasts are served with tableside freshly squeezed orange juice, freshly brewed regular & decaffeinated La Colombe coffee, assorted hot teas, assorted breakfast muffins & pastries, farm fresh sliced fruits & berries.

Classic American

Cage free scrambled eggs, chef curated breakfast potato, artisan smoked bacon, chicken sausage, charred tomato

Southwest Scramble

Cage free scrambled eggs, diced potato, peppers, caramelized onion, green chili, cotija cheese, chorizo sausage, chipotle crème, avocado

Quiche Florentine

Cage free eggs, roasted tomato, gruyere, baby spinach, basil, chef curated breakfast potato, artisan smoked bacon

Chicken & Waffles

Maple dipped waffles, crispy chicken breast, fried egg, chipotle aioli, pure maple syrup, honey butter, scallions





BREAKS

Breaks are based on 30 minutes of service & pricing is per person. One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests.

SPRINKLE SPECTACULAR

Iced coffee Assorted donuts

BUILD YOUR OWN FRUIT SALAD 🌾 🐇 💧

Strawberries, blueberries, raspberries, blackberries, pineapple, grapes, melons Toppings - agave nectar, passion fruit juice, lime mint yogurt, tajin & chamoy

AZBEE HONEY 🥑

Honey yogurt panna cotta Honey almond cake Bit O' Honey Honey waffle, Honey sticks Honey roasted peanuts Kombucha

REGENERATIVE

Whole oranges and bananas Individual avocado toast canapes, fresh tomato, radish, micro greens Maui morning muffins Assorted kind bars Coconut water



BREAKS

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ARIZONA CITRUS 💋

Lemonade cookies Kumquat financier Ricotta-citrus jam crostini Blood orange-pink grapefruit lemonade

BYO TRAILS 💋

Mixed nuts & seeds Dried blueberry, Dried mango, Dried cranberries M&Ms, Pretzels, Dark chocolate chips House made granola Citrus flavored infused water Hibiscus-berry herbal iced tea

POPCORN 💋 🖑

Freshly popped butter popcorn with salts - white cheddar, churro, salt & vinegar, garlic parmesan, caramel, chili lime (house blend) Crafted root beer Mandarin Jarritos soda

VALLEY OF THE SUN CHEESE

Aged cheddar, local Queen Creek goat, cambozola bleu, French brie Manchego grapes, dried fruits, nuts, citrus jam, Arizona honey Toasted Crostini, lavosh, rosemary crackers



BREAKS

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WRIGLEY FIELD

Mini corndog poppers Warm salted pretzel bites with honey mustard, IPA cheese sauce Individually boxed Cracker Jacks Red Vines Arnold Palmer

sonoran sweets \vee

Indian fry bread with powdered sugar, cinnamon sugar, Nutella, fresh strawberry compote Carob power bites 🖏 🔹 Horchata

CONCESSION SNACKS

Junior mints, peanut M&M's, Skittles, Swedish Fish, Haribo gummy bears, Raisinets, Mike & Ikem Reese's Pieces, Sourpatch Kids, Whoppers Watermelon mint infused water



A LA CARTE BREAKS

One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests

INDIVIDUAL SNACKS

Kettle chips Pretzels Apple chips Candy bars Trail mix Cliff bars Kind bars RX bars Ice cream bars – fruit or traditional Assorted Beef jerky Vegan jerky Fruit jerky Fruit fig bars Individual yogurt Fresh popped popcorn – butter, white cheddar

FRUITS & VEGETABLES

Whole Fruit Farm fresh sliced fruits & berries Garden crudite, roasted garlic hummus, herb dip

BY THE POUND

Fancy mixed nuts Honey roasted peanuts Trail mix

SAVORY BITES

Hand cut potato chips, French onion dip House made tortilla chips, salsa roja Warm salted pretzel bites, IPA cheese sauce

CHEESE & MEATS

Cheese & grapes – aged cheddar, grapes, fresh berries Farmhouse brie cups – brie, prosciutto, apples, pecans, crackers Charcuterie cups – chorizo, salami, soppressata, Manchego, almonds, rosemary crackers

BAKERY BY THE DOZEN

Assorted mini muffins Assorted fruit danishes Spinach & feta danishes Cinnamon rolls with cream cheese frosting Croissants Chocolate croissants Assorted donuts House-made AZB citrus, cranberry granola bar Assorted NY style bagels & whipped cream cheese Lemon-blueberry scones Golden raisin scones Red velvet scones Sliced breakfast bread – choice of banana, zucchini, cinnamon crumble

SWEETS & BARS BY THE DOZEN

Double fudge brownies Butterscotch blondies Lemon bars Pecan bars S'mores bars Almond bars Assorted cookies – chocolate chip, oatmeal raisin, sugar Classic French macarons

GLUTEN FREE BY THE DOZEN

Assorted muffins Fudge brownies Chocolate chip cookies NY Style bagels & whipped cream cheese Classic French macarons

A LA CARTE BEVERAGES

One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests.

BY THE GALLON - FRESH SQUEEZED JUICE Orange, cranberry, apple, grapefruit, tomato, carrot,

BY THE GALLON – INFUSED WATER Tangerine/thyme, cucumber/mint, strawberry/basil, lemon/rosemary, citrus/ginger

BY THE GALLON – CHILLED FAVORITE'S Rishi iced tea Sonoran Brewery draft root beer

pineapple, lemonade

BY THE GALLON - COFFEE & TEA

Served with cream, almond milk, assorted sugar selection Cold brew coffee La Colombe coffee La Colombe decaf Rishi hot teas, honey, lemon

BOTTLED

Coca-Cola, Diet Coke & Sprite Topo Chico fruit sparkling water Path refillable still water San Pellegrino sparkling water Cold Brew La Colombe Red Bull energy drinks - regular & sugar-free Cold-Pressed juice Coconut Water Iced Tea Kombucha Hydration/Sports drink







Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250++ per event.

Timeless

SALADS

Kale Caesar | Baby kale, chopped romaine, shaved celery, pepperoncini √ ∰ Croutons & shaved parmesan cheese, Caesar dressing Ø ∰

Heirloom Tomato Caprese | Heirloom tomatoes, marinated mozzarella, basil

Pickled Beets | Goat cheese, mandarin oranges, citrus vinaigrette Ø

ENTREES

Chicken Picatta | White wine butter sauce, fried capers, peppers

Italian Meatballs | *Pomodorina, shaved parmesan, basil*

"Sausage" and Peppers |Spicy Italian sausage, pomodorina, peppers & onions, basil √ ()

ACCOMPANIMENTS

Creamy Polenta | Parmesan, goat cheese, fresh herbs

Tuscan Green Beans | Haricot verts, wax beans, cannellini beans, Tuscan seasoning \sqrt{r}

AZB PASTRY

Cannoli Tiramisu Italian Almond Macaroons 🐝



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Vista

SALADS

Romaine and Iceberg | Cabbage, cilantro, cotija, mint, black beans, radishes, chayote σ

Nopalito Salad | Cilantro, tomato, lime juice, roasted jalapeno, red onions $\sqrt[7]{4}$

Jicama Salad | Cucumber, crunchy peppers, cilantro, tajin lime vinaigrette \sqrt{r}

ENTREES

Poblano Pipian Verde Shrimp | Pumpkin seeds, cilantro, sesame seed

Ranchera Carne Asada |Flank steak, ranchera salsa, cilantro, pickled onions 🖞 🕲

Mushroom Tinga| Mole negro, peppers & onions 🌾 🎳

ACCOMPANIMENTS

Frijoles Negros de Oya
| Black beans, peppers, onions, cilantro, garlic
 \checkmark

Calabacitas | Zucchini, yellow squash, red onions ala parilla, lime zest, lemon oil V

ENHANCEMENTS

Flour tortillas, Mexican crema, Oaxaca cheese, pico de gallo, shredded cabbage, cilantro-onions, salsa roja

AZB PASTRY

Mini Prickly Pear Cupcake Lemon Meringue Tart AZB Honey Panna Cotta 🖑



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Iconic

SALADS

Sunflower Crunch Salad | Iceberg, romaine, carrots, tomato, pickled red onion, sunflower seeds √ ∰, House buttermilk dressing Ø

Backyard Potato Salad | Yukon potatoes, Dijon mustard, mayonnaise, scallions 🍠 🖏

Watermelon-Tomato Salad | Cucumber, mint, feta 🥒 🖑

ENTREES

BBQ Grilled Chicken | Chipotle BBQ, pickled peppers, scallions

House Smoked Brisket | Sweet BBQ, pickled onions, sweet peppers 🖏 🚯

Burnt Ends and Beans | Smoked plant based sausage, baked beans, molasses, bell peppers, onions $\sqrt[n]{}$

ACCOMPANIMENTS

White Cheddar Mac & Cheese | Toasted herb panko 🌾

Crispy Brussels Sprouts | Caramelized onions, tomatoes $\sqrt{7}$

AZB PASTRY

Pecan Squares Banana Pudding Watermelon Panna Cotta 🐝



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Dynamic SALADS

Tatsoi Greens | Mandarin oranges, carrots, pickled red onion, shaved radish, mango √ ∰ Wonton Strips, House Vinaigrette √

Kimchi Slaw | Cabbage, cucumber, kimchi, scallions 💋 🖑

Rice Noodle Salad | Cucumber, carrots, cilantro, peppers, teriyaki shoyu vinaigrette \forall

ENTREES

Honey Garlic Shrimp | Dried chilies, scallions, bell peppers, pineapple 🖏 🕲

Kalbi Style Short Rib| Korean BBQ sauce, green onions, sesame, cilantro 🖏 🚯

Teriyaki Stir Fry | Soy curls, sugar snap peas, sweet peppers, carrots, cabbage, sesame, scallions \bigvee

ACCOMPANIMENTS

Steamed Jasmine Rice | Toasted sesame seeds \bigvee 🖑

Sesame Green Beans | Fried garlic, ginger 🗸 🐝

AZB PASTRY

Matcha Almond Cookies Ginger Spice Cakes Mango Pasion Cake 🖑



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Refined

SALADS

Greek Salad | Iceberg, romaine, carrots, tomato, pickled red onion, sunflower seeds √ ∰ Feta cheese Ø, house buttermilk dressing Ø ∰

Mediterranean Antipasto | Roasted vegetables, grilled artichokes, dolmades, citrus marinated olives, cured peppers, chickpea salad

Roasted Garlic Hummus & Pita Chips

ENTREES

Chicken Souvlaki | Cucumber tomato-mint salad, tzatziki 🖏

Citrus & Garlic Salmon | Harissa tomato broth, shaved fennel, citrus olives, parsley 🖏 🕲

Trumpet Mushroom & Tofu Souvlaki Skillet | Cucumber tomato-mint salad, vegan tzatziki √ 🖑 🕭

ACCOMPANIMENTS

Roasted Greek Lemon Pepper Potatoes| Fresh herbs 🔊 🐝 🕭

Corriander Roasted Heirloom Carrots | *Toasted* cumin, Greek yogurt, feta 🕖 🖑

AZB PASTRY

Baklava Lemon Ricotta Cheesecake White Chocolate Pistachio Mousse 🐝



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Stately

SALADS

Arugula and Baby Spinach | Cucumber, tomato, shaved radish, red peppers, cilantro, crispy tortilla, chili-lime vinaigrette \sqrt{r}

Citrus Slaw | Cilantro, cabbage, jalapeno, bell peppers, mandarin orange V

Watermelon-Mango Salad | Tajin, jicama, lime zest, micro cilantro V

ENTREES

Ancho Grilled Strip Loin | Salsa verde, charred onions, jalapenos 🖏 🕲

"Sonora" Pollo al Carbon | Curtido red onion, cilantro 🖑

Chipotle Roast Corn Tamales | Salsa ranchero 🏹 🎳

ACCOMPANIMENTS

Spanish Rice | Diced tomato, vegetable stock, onions, cilantro $\sqrt[V]{4}$

Elote Corn | Roasted corn, bell peppers, onions, crema, tajin, scallions 🥒 🖏

Tortilla Chips | Salsa roja, salsa verde 🏹 🖑

AZB PASTRY

Caramel Flan 🖑 Mexican Wedding Cookies Dulce De Leche Cheesecake



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Harmony

SALADS

Mixed Greens Salad | Garbanzo beans, cucumbers, carrots, pepitas seeds, cherry tomatoes, herb house vinaigrette V

Lentil Salad | Peppers, sunflower seeds, cucumber, feta cheese, herb vinaigrette

Grilled Zucchini, Sherry Reduction, Toasted Seeds

ENTREES

Herb Roasted Sea Bass| Pepita-citrus gremolata, meyer lemon 🖏 🏟

Grilled Chicken Breast| Caper peppernata sauce 🖏 🕭

Pan Seared Romanesco Steaks | Yellow pepper coulis, roasted oven dried tomatoes, herbs \sqrt{r}

ACCOMPANIMENTS

Quinoa Citrus Pilaf | Dried fruit, roasted vegetables, herbs, roasted garlic \bigvee

Oven Roasted Broccoli | Golden raisins, toasted pine nuts, lemon oil \sqrt{r}

AZB PASTRY

Vegan Chocolate Chip Cookies √ Carrot Cake Bites √ ∰ Sugar Free Chocolate Mousse ∰



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Keystone

Mixed Green Market Salad | Cucumber, tomato, radish, shaved carrots V 🖑 House Vinaigrette 🕖 🖏

Backyard Potato Salad | Yukon potatoes, Dijon mustard, mayonnaise, scallions Ø ∰

Orzo Pasta Salad | Roasted squash, cured peppers, marinated olives, parsley $\checkmark\!\!\!/$

ENTREES (CHOICE OF 3)

Sicilian Sub | Mortadella, genoa salami, black forest ham, olive piperade, lettuce tomato, Calabrian chili aioli, toasted baguette

Curried Chicken Salad | Butter lettuce, almonds, everything croissant

Roasted Turkey BLT Wrap | Shaved turkey, pecan bacon, butter lettuce, provolone cheese, tomato tortilla

Ham and Cheese | Black forest ham, sliced brie, citrus aioli, crispy lettuce, tomato, brioche bun

Beef Pastrami | 1000 island dressing, house pickles, Swiss cheese, marble bread

Albacore Tuna Salad | Pickled red onions, capers, cucumbers, alfa sprouts, whole wheat wrap

Pickled Root Vegetables Stack | Cucumber, lettuce, tomato jam, seeded ciabatta $\sqrt{}$

Greek Tofu Wrap | Hummus, grilled tofu, grilled zucchini & eggplant, roasted pepper, whole wheat wrap \forall

Gluten Free Options Available

ACCOMPANIMENTS Seasoned House Made Chips

AZB PASTRY Assorted Bars



PLATED LUNCH

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas.

Salads BABY GREENS

Heirloom cherry tomatoes, cucumber, shaved radish, citrus vinaigrette √ 🖏 🔇

KALE CAESAR

Baby kale, parmesan cheese, toasted pepitas, croutons, house made creamy lemon Caesar dressing *Ø*

HEIRLOOM TOMATO

Stracciatella, pea tendrils, basil, lemon EVOO, balsamic pearls, course sea salt 🖉 🖑

SPINACH & ARUGULA

Roasted beets, goat cheese, orange supremes, toasted pine nuts, champagne chive vinaigrette 🖉 🖏

ROMAINE WEDGE

Blue cheese mousse, heirloom cherry tomatoes, pickled red onions, pistachio, shaved radish, honey black pepper vinaigrette 🛷 🖏

PLATED LUNCH

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Pre-determined "choice of" entrée available at the highest priced entrée selection. Salad & dessert must remain the same for all entrees.

Entrees

HERB SEARED CHICKEN BREAST 🖑 Boursin polenta, haricots verts, cured peppers, smoked tomato compote

ACHIOTE CHICKEN BREAST 🐇 🕭 Black bean puree, cumin-cilantro rice, charred corn chayote relish, chipotle chicken jus

ROASTED SALMON 🖑 🕭 Roasted red pepper-harissa coulis, quinoa pilaf, baby beets, snap peas

NY STRIP

Cauliflower-corn green chili gratin, coriander roasted carrots, sweet peppers, chimichurri emulsion

FILET OF BEEF 🖑 Yukon mashed potatoes, roasted asparagus, baby carrots, wild mushroom demi

Dessert

SEA SALT BUTTERSCOTCH POT DE CRÈME 🖑 Fresh raspberries, citrus anglaise

WHITE CHOCOLATE YUZU TART Cardamom whipped cream, strawberry coulis

VANILLA CHEESECAKE Fresh berries, raspberry sauce

FLOURLESS CHOCOLATE CAKE 🖑 Chocolate cremeux, anglaise

TIRAMISU TRIFLE Espresso soaked lady fingers, coffee foam

RECEPTION

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RECEPTION

All pricing is per person & must be purchased for the full guarantee of the event. Pricing is based on 90 minutes of service.

Displays & Light Snacks

CRUDITÉ (raw & grilled) 💋 🐇

Heirloom carrots, cucumber, rainbow cauliflower, celery, cherry tomatoes Grilled balsamic marinated, squash, zucchini, red onions, baby bell peppers, herb buttermilk dressing, hummus

ANTIPASTO

Prosciutto, salami, sopressata, parmesan reggiano, marinated mozzarella, marinated artichokes, mushrooms, olives, roasted tomato, crostini, lavosh, assorted crackers

IMPORTED & DOMESTIC CHEESE 💋

Aged cheddar, local Queen Creek goat cheese, cambozola bleu, french brie Manchego grapes, dried fruits, nuts, fig jam, AZB honey, crostini, lavosh, assorted crackers

CHIPS & SALSA 🝠 🚯

House fried tortilla chips, hot queso, guacamole, salsa verde, salsa roja

FRUIT DISPLAY Seasonal sliced fresh fruits



HOT HORS D'OEUVRES

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

VEGETABLE

- Vegetable springs rolls, soy scallion dipping sauce
- Vegetable pot sticker, ponzu
- Black bean empanadas, chimichurri

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- Spanakopita
- Veg samosa√
- Falafel, yogurt dipping sauce
- Green chili corn fritter, spicy aioli

CHICKEN

Chicken pot sticker, soy scallion dipping sauce 🕲 Chicken & waffle satay. spicy maple aioli Chicken empanadas, chimichurri Jerk chicken satay, pineapple salsa 🖑 🕲 Chicken wellington

BEEF & PORK

Pork pot sticker, soy scallion dipping sauce

Beef empanadas, cilantro aioli

- Pigs in a blanket, mustard
- Beef taquito, salsa verde

Carne asada, charred tomatillo salsa 🐇

SEAFOOD

Firecracker shrimp, soy sweet chili Coconut tempura shrimp, kumquat citrus jam Bacon wrapped scallop, balsamic reduction Lump crab cake, citrus remoulade

COLD HORS D'OEUVRES

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

VEGETABLE

Watermelon, feta, pistachios 🖏

Mint honey blue berry, boursin cheese, crostini

Heirloom Tomato, fresh mozzarella, basil crèma, on crisp

Goat cheese, sweet white balsamic onions, phyllo cup

Deviled egg 🐇 퇈

Pickled beet, prickly pear goat cheese, crostini

Prickly pear, goat cheese, Granny apple chutney, blue corn bread

SEAFOOD

Lobster salad, profiterole

Smoked salmon, cucumber roulade, chives, crème fraiche 🖏

Tuna poke, sriracha cream, wonton crisp

Shrimp ceviche, cucumber cup 🐇 🚯

White fish ceviche, cucumber cup 🖑 🕏

Sesame seared ahi tuna, crisp wonton, sriracha ginger cream

Mango shrimp, Thai chili cucumber cream

CHICKEN

Lemon thyme smoked chicken rillettes, wonton cone 🕲

Korean BBQ duck confit, green papaya slaw, wonton crisp 🕲

Chipotle chicken, black bean relish, corn tortilla

Chicken summer roll, ponzu chili sauce 🕲

Chipotle chicken, jalapeño cream cheese, wonton cone

BEEF & PORK

Tenderloin, bacon jam, bleu cheese mouse, crostini

Beef tartar, crostini 🕚

Charred beef, chimichurri, cotija cheese, tortilla crisp

Beef tenderloin, spiced cream cheese, red onion jam, marble rye

Heirloom tomato, bacon, basil lemon aioli, toasted bread

Prosciutto wrapped apple, baby arugula 🖑 🕏

RECEPTION STATIONS

Stations are designed to enhance receptions & may not be purchased unaccompanied. 3 Station minimum. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests.

Displayed Stations PHO STATION (\$)

Thin sliced brisket, hoisin glazed pork belly, shrimp, grilled tofu, classic beef bone broth, roasted vegetable broth, mung bean sprout, sriracha, red onion, cilantro, scallions, sliced jalapeño, Thai basil, lime wedge, rice noodles

NAVAJO FRIED BREAD

Colorado (red chili beef), green chili chicken, New Mexico bean stew, sour cream, cheddar cheese, diced tomatoes, shredded lettuce, salsa roja, salsa Verde

GRILLED CHEESE STATION

Braised short rib, aged cheddar, sourdough Mozzarella, heirloom tomato, onion, bacon jam Ø Ricotta, fermented strawberries, basil, AZB honey Ø

SEAFOOD PAELLA ᢤ 🎪

Lobster, scallops, shrimp, mussels, chorizo, chicken thigh, Saffron rice, red peppers, peas, scallions

SLIDER STATION

Choose 2 types, 3 types Angus beef, Tillamook cheddar, house pickle AZB sauce Korean BBQ pork belly, pickled slaw Tuna poke, kimchi, wasabi aioli, cucumber pickled ginger slaw Nashville hot chicken, ranch slaw, house pickle Beyond burger, vegan cheese, house pickle, tomato jam All served on potato bun Served with crispy tots

SOUTHWEST CAESAR SALAD

Chopped romaine, parmesan, black beans, heirloom cherry tomatoes, cotija cheese, roasted corn, spiced pumpkin seeds, tortilla strips, chipotle lime Caesar dressing

Avocado, house fried tortilla chips, diced red onions, garlic, pomegranate seeds, grilled onions, charred tomatoes, fired roasted jalapenos, cilantro, lime, orange, sea salt served with salsa roja & tomatillo salsa

Attended Stations

RISOTTO

Arborio, parmesan Reggiano, herbs, micro greens Farro, roasted wild mushroom, parmesan reggiano served in a parmesan bowl display

PASTA

Bucatini pasta, grilled shrimp, bacon lardons, roasted tomatoes, fresh herbs, parmesan reggiano, garlic parmesan cream, nut free pesto

TACO STATION One attendant per 75 guests

Machaca Beef, chicken tinga, carnitas, vegan soy curls, cotija cheese, cilantro, limes, salsa verde, salsa roja, flour tortillas

DESSERT STATIONS

Stations are designed to enhance receptions & may not be purchased unaccompanied, 3 Station minimum. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests.

Displayed Stations

CHOCOLATE OVERLOAD

Milk chocolate pot de crème $\overset{(W)}{=}$, chocolate covered almonds $\overset{(W)}{=}$, triple chocolate tart, white chocolate raspberry cheesecake, double fudge brownies

Attended Stations

GELATO

Choose 3 flavors: chocolate, vanilla, salted caramel, coconut, strawberry. served with mini waffle cones

DESSERT BAR

Assortment of lemon bars, pecan bars, s'mores bars & raspberry almond bars

DESSERT VERRINES

Strawberry shortcake trifle, prickly pear panna cotta, 🖑 sea salt butterscotch pot de crème 🖑, vanilla white chocolate panna cotta

BEIGNETS

Beignets with bourbon caramel, chocolate & vanilla bean dipping sauces, apple, cherry & blueberry compotes, whipped cream

BANANAS FOSTER

Rum caramel, flambéed bananas, vanilla ice cream, pecans, whipped Chantilly cream <u>*Chef Attendant</u> <u>Required</u>

CHURROS

Chocolate & vanilla ice cream, abuelita chocolate sauce, rum caramel, whipped cream

RECEPTION STATIONS

All items are a la carte. Specific types & quantities must be preselected. Optional Sushi chef at \$350 per chef.

Seafood Stations

CHILLED SEAFOOD

Lobster tail

Jumbo shrimp

Snow crab claws

Bloody mary cocktail sauce, guajillo aioli, louis sauce, lemon, tabasco

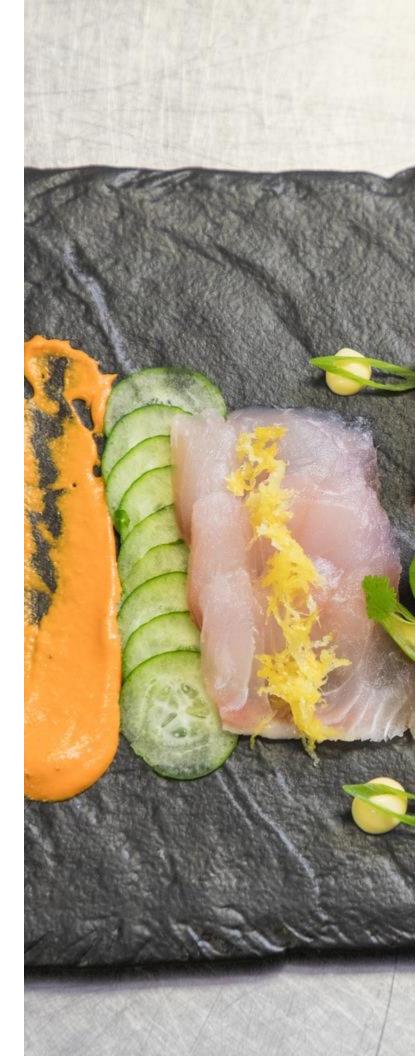
Add on option: King crab legs split Cold-water oysters, yuzu ponzu

SUSHI STATION Maki (rolls): spicy tuna, shrimp tempura, yellow tail, California, vegetable

Nigiri: tuna, salmon, yellow tail, shrimp Soy sauce, picked ginger

CEVICHE BAR 🕲

White fish ceviche, Shrimp ceviche, tuna poke, House fried tortilla chips, wonton chips



RECEPTION **STATIONS**

Stations are designed to enhance receptions & may not be purchased unaccompanied. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests for each station.

Carving Stations TENDERLOIN OF BEEF Serves 25 guests & (*)

Peppercorn crusted beef tenderloin, red wine veal demi, Au Poivre

RIBEYE Serves 25 guests 🐇 퇈

Oven roasted rib eye, sea salt herb crust, béarnaise

WHOLE CHICKEN Serves 20 guests 🐇 🚯

Southwest spiced chicken, chimichurri, citrus BBQ sauce

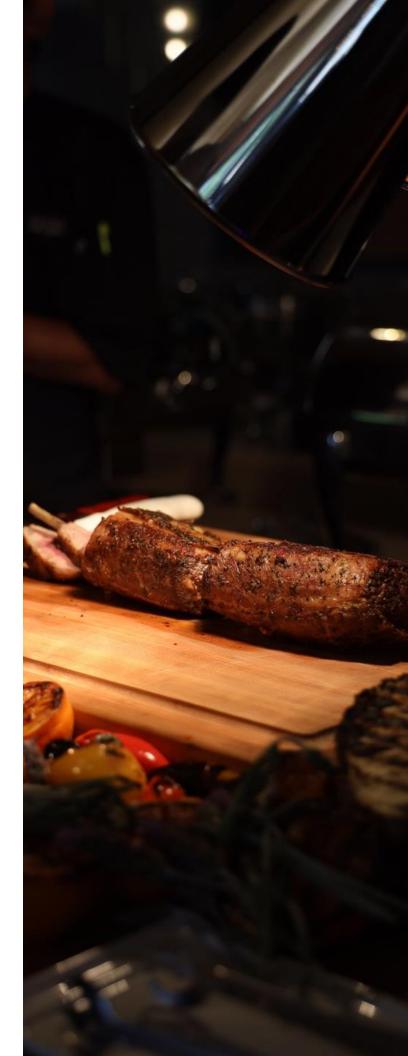
RACK OF LAMB Serves 20 guests 🖏 🕲

Seared rack of lamb, pistachio crusted, mint salsa Verde, mango jalapeno chutney

PORK TENDERLOIN Serves 20 guests 🖑 🕲

Mojo marinated pork tenderloin, chimichurri, chili Colorado sauces

FISH Serves 20 guests 🐇 🕭 Cedar plank salmon, herb caper remoulade, lemon beurre blanc





Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

American Smokehouse

SALADS

Iceberg, blue cheese, bacon lardons, heirloom cherry tomatoes, red onions, herb buttermilk dressing

Creamy coleslaw 💋 🐇

Baby shrimp roasted corn salad 🖏 🔇

ENTREES

Smoked brisket, pickled onions, roasted peppers, green onions, BBQ sauce 🖏 🚯

St Louis ribs, citrus BBQ 🖑

Blackened chicken, lemon butter 🖏

SIDES Scalloped potatoes, white cheddar 🥒 🖑

Creamed spinach 🖑

SWEETS

Apple tarts Chocolate fudge cake Cowboy cookie bars Warm peach cobbler



Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Farm Fresh

SALADS

Tender greens, blue cheese, olives, garbanzo beans, cucumber, red onions, shaved radish, lemon herb vinaigrette 🖉 🖏

Northern white bean salad, tomatoes, jalapenos, red onion, cilantro cumin dressing 🖏 🕲

Roasted carrot & golden beets salad, goat cheese, cranberries, red wine honey vinaigrette 🥒 🕸

ENTREES

Basil pesto chicken, lemon chicken jus 🖏 🖄

Grilled salmon, lemon herb tomato relish 🕸 🕏

Bistro tenders, charred onion demi 🐇 依

SIDES

Herb roasted tri-color fingerling potatoes $~~ \checkmark ~~ \diamondsuit ~$

Turmeric roasted cauliflower \bigvee 🐇 🖄

SWEETS

Fresh fruit tarts Cherry white chocolate verrine Raspberry almond bars Carrot cake



Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.



SALADS

Tijuana Caesar, little gem, cotija cheese, parmigiana, Caesar dressing

Charred stone fruit salad, greens, smoked ricotta, grilled seasonal fruit, peach vinaigrette 🥒 🖏

Shrimp ceviche, Piquillo pepper, leache De Tigre, yuzu kosho, red onion, cucumber 🐇

ENTREES

Wagyu Brisket, charred sweet baby bell peppers 🖏 🕭

Charred achiote chicken, chicken jus reduction 🖏 🕭

Seared seabass, mole verde 🖏 🕲

SIDES

Peruvian rice 🐇 🕓

Esquite sweet corn, lime, cotija cheese, mayo 💋

Warm flour tortillas, pickled onions, salsa verde, salsa roja

SWEETS

Churros with tequila anglaise Coconut tres leches shooters Mexican cinnamon brownies Key lime tart



Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Flavors of Athens

SALADS

Chopped romaine, feta cheese, Kalamata olives, cherry tomatoes, cucumber, red wine vinaigrette 💋 🖑

Heirloom tomato, stracciatella, basil, lemon EVOO, balsamic pearls, course sea salt 🕖 🖏

Chickpea salad, baby shrimp, roasted tomatoes, peppers, red onions, herbs, lemon vinaigrette 🖏

ENTREES

Harissa grilled chicken 🐇 퇈

Seared salmon, chermoula 🐇 퇈

Ras el hanout lamb chops, mango jalapeno mint chutney 🖏 🚯

SIDES

Cous cous, lemon herbs 💋 🕙

Roasted curry cauliflower 🛛 🗸 🖏 🏟

SWEETS

Lemon olive oil cake Ricotta cheesecake Pistachio panna cotta 🖑 Baklava



Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Rustic Italian

SALADS

Romaine, parmesan cheese, focaccia croutons, creamy Caesar dressing

Panzanella salad, peppers, onions, feta cheese 💋

Heirloom tomato & cucumber salad, lemon basil EVOO V 🖑 🌢

ENTREES

Chicken cacciatore 🖞 🕏

Charred branzino, lemon caper butter sauce

Pasta, braised beef short rib ragu, parmesan cheese, herbs

SIDES

Farro risotto 🖑

Ratatouille 🏹 🐇 퇈

SWEETS

Tiramisu Cannoli Limoncello cheesecake Italian almond macarons 🖑



Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Catalina

SALADS

Baby spinach, goat cheese, strawberries, pomegranate seeds, balsamic vinaigrette 🥒 🖑

Chickpea, roasted beets, tomatoes, red onions, cilantro, avocado, lemon vinaigrette $\sqrt[V]{}$

Heirloom tomato, avocado, cucumber salad 🛛 🗸 🖏 🕭

ENTREES

Fennel pollen dusted salmon, sofrito relish 🖏 🕸

Ras el hanout chicken, chermoula 🐇 🖄

Roasted tenderloin, port wine wild mushroom reduction 🖏 🕲

SIDES

Roasted sweet potatoes, herb pistou \mathcal{V} 🖞 🕭

Heirloom charred tri-color carrots, turmeric infused local honey, herbs 🥒 🖏

SWEETS

Carrot cake S'mores bars Strawberry shortcake trifle Boysenberry tarts



Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

1929

SALADS

Baby arugula, blue cheese, apples, candied walnuts, blueberry vinaigrette 🛷 🖏

Roasted beets, goat cheese, citrus, frisee 🛛 🖉

Lobster salad, tomato, bacon 🐇 퇈

ENTREES

Seared seabass, herb lemon butter 🖏

Port braised short ribs, demi 🖞

Grilled chicken, fermented blueberry infused barbeque sauce

SIDES

Whole roasted red bliss potatoes 🗸 🖏 🚯

Truffle roasted root vegetables $~~ \forall ~ \mathring{\otimes} ~ \diamondsuit$

SWEETS

Fig cookies Shoofly pie Strawberry rhubarb cake Boston cream cupcakes





PLATED DINNER

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas.

Salads

BABY GREENS 🛛 🖓 🖏

Heirloom cherry tomatoes, julienne carrots, cucumber, shaved radish, citrus vinaigrette

ASIAN MARKET 🛛 🌾 🚯

Cabbage, edamame, julienne peppers, carrots, radish, mandarin oranges, cilantro, toasted sesame seeds, orange soy vinaigrette

BABY SPINACH & ARUGULA 🛛 🗸 🐇

Apples, grapes, pomegranate seeds, celery, toasted spiced pepitas, AZB vinaigrette

BOUQUET OF GREENS

Gorgonzola spread, roasted tomatoes, bacon, pickled onions, avocado dressing

GRILLED ROMAINE WEDGE 🛛 ø 🐇

Cotija cheese, roasted chick peas, heirloom tomatoes, cucumber, herbs, peppercorn parmesan dressing

SOUTHWEST BABY GEM ~~ ~~

Corn, queso fresca, spiced corn nuts, shaved radish, focaccia croutons, Tapatio ranch

HEIRLOOM TOMATO 🥒 🖑

Roasted beets, strawberry, goat cheese mousse, frisee, pistachio, balsamic pearls, white balsamic dressing

BABY ARUGULA 🥖

Freeze dried corn, Israeli cous cous, tomatoes, dried cranberries, pepitas, asiago cheese, basil pesto buttermilk dressing SAVOR 2024 • 46

PLATED DINNER

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Pre-determined "choice of" entrée available at the highest priced entrée selection. Salad & dessert must remain the same for all entrees.

Entrees

SONORAN SPICED CHICKEN 🖑 Lime cilantro rice, calabacitas (squash, corn, green chili), corn butter

SQUARE CUT NEW YORK STRIP 🐇 🌢

Tri-color roasted fingerling potatoes, carrot puree, tricolor cauliflower, red wine reduction

CORIANDER PISTACHIO CRUSTED CHICKEN

Carrot puree, herb fingerling potatoes, roasted cauliflower, chicken jus

SEARED CHICKEN 🖑 Wild mushroom risotto, lemon parsley pistou

SEARED SEABASS 🖑 Yukon gold mashed potatoes, asparagus, prickly pear, beurre blanc

GRILLED SALMON 🖑 🕲 Roasted root vegetable quinoa, baby spinach, tomato basil vinaigrette

BLACKENED SNAPPER 🖑 Polenta, roasted broccolini, baby carrots, sofrito relish, green herb oil

PAN ROASTED FILET OF BEEF 🐇

Yukon gold mashed potatoes, roasted tri-color cauliflower, charred onion demi

BRAISED SHORT RIB 🖑

Polenta, wilted greens, onion jam, braising jus reduction

GRILLED BONE-IN PORK CHOP 🖑

Yukon mashed potatoes, bacon Corn edamame relish, sweet port peal demi

Duets

PAN ROASTED FILET OF BEEF & BEURRE MONTE LOBSTER TAIL

CHICKEN & SHRIMP 🐇

Yukon gold mashed potatoes, haricot verts, prickly pear, beurre blanc

BLACKENED SNAPPER & GRILLED SHRIMP 🐇

Polenta, roasted Brussels sprouts, baby carrots, sofrito relish, green herb oil, sweet port veal demi

ACHIOTE AIRLINE CHICKEN BREAST & BLACKENED DORADO

Spanish rice, black bean puree, charred corn chayote relish, chipotle chicken jus

PAN ROASTED FILET OF BEEF & BEURRE MONTE CHILEAN SEABASS

Yukon gold mashed potatoes, asparagus, charred onion, demi SAVOR 2024 • 47



PLATED DINNER

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas.

Dessert

Chocolate Silk Cake 🖑

Triple chocolate flourless cake, fresh raspberries, dark chocolate sauce

PB&J Dome 🐇

Peanut butter mousse, raspberry jam center, fudge ganache, raspberry coulis

Butter Toffee Cheesecake

Vanilla wafer crumble, toffee sauce

White Chocolate Passion Fruit

White chocolate mousse, passion fruit curd, Sable Breton crust, passion coulis

Bourbon Pecan Tart

Vanilla shortbread crust, whiskey caramel sauce

Black Forest Martini

Dark chocolate cake, Amarena cherries, white chocolate cremeux

Apple Crumble Tart

Vanilla shortbread crust, oat streusel, cinnamon anglaise

Passion Mango Sunrise Cake

Vanilla cake, passion fruit cream, mango gelee and vanilla buttercream



PLATED DINNER

Add soup or starter to any plated dinner. Must be purchased for full guarantee.

Cold Appetizers

BEEF TARTAR Truffle black garlic aioli, caper, chives, egg yolk, toast

CITRUS GRILLED SHRIMP

Charred watermelon, queso fresco, radish, tiny greens, lime vinaigrette

TUNA TATAKI (Sweet soy reduction, avocado, jalapeno, pickled vegetables, spicy aioli

SNAPPER CEVICHE 🕲 Avocado, red onion, jalapeno, peppers, cilantro, tostadas

SMOKED TOMATO TARTAR V

Avocado, radish, jalapeno, crostini

Hot Appetizers

ELOTE 💋 Roasted corn, cotija cheese, aioli, lime, cilantro, chili

PORK BELLY 🕲

Masa cake, prickly pear gastrique, kumquat citrus jam

BUTTER POACHED LOBSTER RISOTTO 🖑 Baby spinach, herbs

SEARED U-8 SCALLOP 🖑 Corn puree, bacon jam, jalapeno, herb oil



CARROT, COCONUT, GINGER 🜌 🖑



FRA BEV E



One bartender per 100 guests. Bartender fees are \$275 per bartender.

Biltmore Bar

Grey goose vodka | hendricks gin | ron zacapo Rum | don juilo reposado tequila | knob creek bourbon | crown royal whiskey | jameson irish whiskey | glenmorangie scotch

Coors light | blue moon | michelob ultra

Corona | stella artois | citrazona IPA | juicy jack hazy IPA | 1929 blonde ale | high noon | stella artois liberte NA

Assorted sodas & mixers & red bull

Patz & hall chardonnay | Sonoma Coast, CA Iconoclast cabernet | Napa Valley, CA Moet chandon imperial brut| Empernay, France

Cocktail selections Beer Premium beer Coca-Cola soft drinks & flavored sparkling water Non-sparkling Path waters Red bull – regular & sugar free Mineral waters/fruit juice

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Bellini & Spritz Bar

CRAFTED WITH PROSECCO OR SPARKLING WINE

selection of juices: Bellini - Pomegranate, Peach, Hibiscus, Lychee, Prickly Pear, Lavender Spritz - Aperol, Elderflower, Peach Floral, Limoncello

After Dinner Cordial Bar

After Dinner Cordial Bar Disaronno, Amaretto Bailey's, Irish Cream Chambord Liqueur Sambuca, Liqueur Kahlua, Coffee Liqueur Aperol St Germain Liqueur Campari Grand Marnier, Orange Liqueur Courvoisier VS W. & J. Graham's 10-year Tawny Port

Smoked Craft Cocktails

Old Fashioned Espresso Martini Bloody Mary -or- Bloody Maria Manhattan Mezcal Negroni Dragons Breath Blackberry Whiskey Sour Smoke in the Dessert

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Martini Bar

Martini Medium, Classic 1935 AZB Recipe Chocolate, Manhattan, Cosmopolitan Espresso, Lemon Drop, Appletini

Ranch Water Bar

TEQUILA OR MEZCAL Traditional, Grapefruit, Lime & Yuzu, Blueberry & Hibiscus, Tangerine & Ginger Pineapple, Spicy

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Martini Bar

Martini Medium, Classic 1935 AZB Recipe Chocolate, Manhattan, Cosmopolitan Espresso, Lemon Drop, Appletini

Ranch Water Bar

TEQUILA OR MEZCAL Traditional, Grapefruit, Lime & Yuzu, Blueberry & Hibiscus, Tangerine & Ginger Pineapple, Spicy

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Mocktail Options

HUCKLEBERRY SPRITZ Huckleberry Syrup, Soda with Limes

HIBISCUS MULE Hibiscus Syrup, Lime Juice and Ginger Beer

LAVENDER HAZE Lavender, blackberry, basil, lemon, hops, soda

COCONUT KISS Pineapple, lime, coconut, strawberry, soda

PASSIONFRUIT SUNSET Passionfruit, orange juice, pineapple, cranberry, hops, soda

DRAGON FRUIT SPLASH Dragan fruit, lime, agave, lemon, lime, vanilla, peppercorn

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WINE SERVICE

Pricing listed below is per bottle

CABERNET

Daou	Paso Robles, CA
Iconoclast	Napa Valley, CA
Mt Brave	California
Faust	Napa Valley, CA
Stags Leap, Artemis	Napa Valley, CA
Swanson	Napa Valley, CA
Heitz	Napa Valley, CA
Crossbarn by Paul Hobbs	Napa Valley, CA
7 Cellars, The Farm Collection	Paso Robles, CA
Skyside Newton	Sonoma County, CA
Chateau de Pez 2nd	Medoc, France

MERLOT

Bonterra Estancia

INTERESTING REDS

Montes Alpha, Carmenere Ziata Mia, Madre Red Blend Leese Fitch, Sirah Blend Villa Antinori Toscana Rosso

MALBEC Achaval Ferrer Bodega Norton Reserve

PINOT NOIR Migration by Duckhorm Cambria The Calling Gran Moraine Yamhill-Carlton Ponzi Tavola Le Charmel California Central Coast, CA

Central Valley, Chile Napa Valley, CA California Toscana Rosso, Italy

Mendoza, Argentina Mendoza, Argentina

Sonoma Coast, CA Santa Maria Valley, CA Russian River, CA Willamette Valley, Oregon Willamette Valley, Oregon Pay d'OC- Languedoc, France



WINE SERVICE

Pricing listed below is per bottle

CHARDONNAY

Daou Iconoclast Terrazas de los Andes 7 Cellars The Farm Collection Patz & Hall Hyde Vineyard Stag's Leap Karia Flowers Sanford Estate Jadot Pouilly Fuisse

INTERESTING WHITES

Attitude, Sauvignon Blanc Gerard Bertrand, Rose Whispering Angel, Rose Heinz Eifel Riesling Shine Bertani, Venezia Giulia, Pinot Gris Terlato, Pinot Grisio Crossings, Sauvignon Blanc Loire Valley, France Cote de Des Roses, France Cotes de Provence, France Rheinhessen, Germany Friuli-Venezia Giulia, Italy Colli Orientali del Friuli, Italy Marlborough, New Zealand

Paso Robles, CA

Mendoza, Argentina

Sonoma Coast, CA

Sta. Rita Hills, CA

Burgundy, France

Napa, CA

Arroyo, CA

Napa, CA

Napa, CA

SPARKLING

Domaine Ste. Michelle Perrier-Jouet One Hope Lanson Pere & Fils Brut Dom Perignon, Brut Moet Chandon Imperial Brut Faire La Fete Cremant Veuve Clicquot Ruinart, Blanc de Blanc Veuve Clicquot, Brut Rose Syltbar, Rose Columbia Valley, WA Empernay, France San Miguel, CA Champagne, France Champagne, France Empernay, France Languedoc, France Reims, France Reims, France Friuli, Italy

IMPORTANT THINGS TO KNOW

1. Alcohol

The Arizona State Liquor Commission regulates the sale & service of alcoholic beverages. The Arizona Biltmore is the only licensed authority to sell & serve alcoholic beverages for consumption on premises. Therefore, it is a resort policy that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona state liquor laws permit alcoholic beverage service from 6am through 2am Monday to Sunday.

2. Audio-Visual Services

Our fully equipped Audio-Visual Department is available 24 hours a day to assist you. Additional electrical power distribution is available in all function rooms. Supplemental surcharges will be based on set-up & actual power dropped per specifications. Supplemental surcharges for power usage will be bundled & applied per day. All audio-visual services are subject to a 24% taxable service charge along with applicable state tax.

3. Food & Beverage

The Arizona Biltmore is the only licensed authority to sell, serve or distribute any food & beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort by any guest. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to Health Regulations and Quality Concerns, Items from Buffet Cannot be Served During Mid-Morning, Afternoon, or Evening Breaks/Events

4. Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion. Extra charges may apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.



5. Expected Attendance & Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by Noon, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by Noon, local time, three (3) business days prior to the first scheduled event & cannot be reduced after this time. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance umbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental surcharge equal to the menu price per person multiplied by the difference between the expected attendance less 10% & the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplemental surcharge to cover rush orders & overtime equal to 15% of the menu price multiplied by the difference of the final guarantee & the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, & will not set rooms (noted as SET on the Banguet Event Orders) for more than 3% over the final guarantees.

6. Taxes, Service Charge/Admin Fee & Supplemental Surcharges

All food & beverage prices are subject to a combined 26% taxable service charge/admin fee & current Arizona State Tax, which is subject to change. A portion of this combined charge (currently 16%) is a service charge that is paid directly to Servers, Bussers and/or Bartenders assigned to the event. The remainder of the combined charge is an administrative fee that is retained by the hotel to cover discretionary & administrative costs of the event. For your information, please note that supplemental surcharges as described in this document are charges added to your master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, & staffing necessary for the event. These surcharges will be solely retained by the Hotel & are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up changes, support fees, late end times, outdoor venues, resets, refreshes, cleaning & other services that require staffing above normal levels and/or services outside of the normal scope of contracted & paid products.

7. Menu Selection & Prices

Our creative staff will assist you in planning special menus, theme parties & events. We do ask that your final menu selection must be submitted no later than 4 weeks prior to the event. All menus are limited to 1 entrée selection. All prices listed herein are valid through December 31, 2023 & are subject to a 16% gratuity & 10% taxable service charge along with applicable state tax. For bookings beyond December 31, 2023 please add 5% per-year increase as a standard guideline. Menu prices are subject to change

8. Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made 6 hours prior to the start of the event, based on prevailing weather conditions & the local forecast. Additional supplemental surcharges may apply for any client decision to keep a function outdoors that would require a move-in with less than 4 hours' notice.

9. Packages

Packages for meetings may be delivered to the Resort three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery: Name of Organization Guest's Name Attention Catering or Event Manager (indicate name) Date of Function Special mailing services are available through the FedEx Office at a nominal fee. For your convenience & safety, we ask that all deliveries made on your behalf to our conference center be made through our loading & unloading area. This includes all outside contractors such as musicians, florists, design companies, etc.

10. Property Damage

As a patron, you are responsible for any damage to any part of the Resort during the period of time you, your attendees, employees, independent contractors, or other agents under the control of any independent contractor hired by you are in the Resort. The Resort will not permit the affixing of anything to walls, floors, or ceilings without prior approval

11. Services & Supplemental Surcharges

Culinarian Fee (carving, omelet, etc.): \$250.00 per chef station (plus applicable sales tax). Staffing for stations: 1 Chef per 100 guests. Bartender Fee: \$275.00 per bartender (plus applicable sales tax). Attendant Fee: \$175.00 per attendant (plus applicable sales tax). Staffing for bars: 1 Bartender per 100 guests per 4 hours time frame. After 4 hours, a \$75 per hour fee to apply. Supplemental surcharge for food & beverage events with fewer than 25 Guests: \$250.00. Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum additional supplemental surcharge of \$250.00 for the re-set. Supplemental surcharge is subject to increase depending on the room size & complexity of the changes. Additional supplemental surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items. Buffet time extensions additional fees are as follows: \$10++ per person for breakfast, \$12++ per person for lunch, \$16++ per person for dinner for each 30-minute extension.

12. Signs & Banners

The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed in the main lobby of the Resort or on the building exterior. Printed signs outside function rooms should be free standing or on an easel. A charge per banner will apply.









