

ARIZONA BILTMORE™



2025

CATERING & EVENTS

ARIZONA BILTMORE™

WELCOME

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, 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.

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
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2025

BREAKFAST



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

One Protein and One Side

Two Proteins and One Side

AZB Assortment of Croissants and Breakfast Muffins, Butter & Fruit Preserves (v)

Farm Fresh Sliced Fruits & Berries (Vn,Gf,Df)

Cage-Free Scrambled Eggs, Sliced Chives (V,Gf)

Chef Curated Breakfast Potatoes (Vn,Gf,Df)

BREAKFAST PROTEINS | CHOICE OF

Artisan Smoked Bacon (Gf,Df)

Sweet Pork Sausage (Gf,Df)

Chicken Breakfast Sausage (Gf,Df)

Turkey Sausage (Gf,Df)

COMFORT SELECTIONS | CHOICE OF

STEEL CUT OATS | Brown Sugar, Honey-Roasted Fruit, Roasted Nuts & Seeds (V,Gf,Df)

OVERNIGHT OATS | Fresh Berries, Citrus, Toasted Nuts (V,Gf)

FRENCH TOAST BITES | Candied Orange, Maple Syrup, Macerated Berries, Toasted Almond (v)

CINNAMON SUGAR WAFFLES | Maple Syrup, Whipped Sweet Butter (v)

ENGLISH MUFFINS & RUSTIC BREADS | Butter, Fruit Preserves, Nut Butter (v)



BREAKFAST BUFFETS

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HACIENDA HARVEST

AZB FRESHLY BAKED SELECTION | Guava Pasalitos, Citrus Muffins, Mexican Chocolate Muffins, Butter & Fruit Preserves *(V)*

MEXICAN FRUIT MIX | Watermelon, Cantaloupe, Honeydew, Pineapple, Mango, Topped with Lime *(Vn, Gf, Df)*

CAGE-FREE SCRAMBLED EGGS HASH | Sautéed Onions, Jalapeños, Tomatoes, Bell Peppers
Chef Curated Breakfast Potatoes *(Vn, Gf, Df)*

Artisan Smoked Bacon *(Gf, Df)*

Spiced Chorizo Sausage *(Gf, Df)*

Grilled Local Tortillas *(Df)*



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 (V)

Farm Fresh Fruit Salad & Berries (Vn, Gf, Df)

Assorted Individual Yogurts, Handcrafted Honey Granola & Berry Compote (V)

BALANCE

AZB Assortment of Croissants & Breakfast Pastries, Butter & Fruit Preserves (V)

Farm Fresh Fruit Salad & Berries (V)

Hard Boiled Eggs, Lemon Oil, Sea Salt, Fresh Cracked Pepper (V)

Assorted Individual Yogurts (V)



BREAKFAST ENRICHMENTS

Enrichments 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 ^(V)

Egg Whites, 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

ELOTE

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

V = Vegetarian | Vn = Vegan | Gf = Gluten free | Df = Dairy free



BREAKFAST ENRICHMENTS

Enrichments 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 (Gf)

Roasted Tomato, Mozzarella, Basil

HONEY ROASTED HAM (Gf)

Gruyere Cheese, Fresh Herbs

CHORIZO

White Cheddar, Caramelized Onions & Peppers, Baby Spinach

ROASTED WILD MUSHROOMS

Goat Cheese, Baby Arugula

HEALTHY (V,Gf,Df)

Egg White, Spinach, Broccoli, Avocado, Pumpkin Seeds

EUROPEAN MEATS & CHEESES

Prosciutto di Parma, Soppressata, Shaved Black Forest 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

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BREAKFAST ENRICHMENTS

Enrichments 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 (V,Gf,Df)

AZB PARFAIT

Greek Yogurt, AZB Honey, Berries, Citrus Granola (V,Gf)

STEEL CUT OATS

Brown Sugar, Honey Roasted Fruit, Roasted Nuts & Seeds (V,Gf,Df)

CINNAMON SUGAR WAFFLES

Maple Syrup, Whipped Sweet Butter, Fresh Berries (V,Gf,Df)

FRENCH TOAST BITES

Candied Orange, Maple Syrup, Macerated Berries, Toasted Almond (V)

ENGLISH MUFFIN & RUSTIC BREADS

Butter, Fruit Preserves, Nut Butter (V)

ASSORTED NY BAGELS

Whipped Plain, Country Herb & Cinnamon Sugar Cream Cheeses (V)

AZB ASSORTMENT OF CROISSANTS, MUFFIN & BREAKFAST BREADS

Butter & Fruit Preserves (V)

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, Jalapeño (Gf)

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 (choose one)

BLUEBERRY OATMEAL | Buttermilk Pancake, Citrus Granola, Blueberries,
Sweet Butter, Pure Maple Syrup (V)

TRES LECHES | Toasted Coconut, Pineapple Brulé Coconut,
Pineapple Brûlée Crunch, Caramel Sauce (V)

TRIPLE CHOCOLATE | Fluffy Pancakes, Oreo Cookie Crumbles,
Fresh Strawberries, Vanilla Crème (V)

SAVORY | Potato Pancakes, Chopped Bacon, Chopped Bacon, Cheddar
Cheese, Scallions, Chili Butter, Sour Cream, Maple Syrup

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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, preset 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 *(Gf)*

SOUTHWEST SCRAMBLE

Cage Free Scrambled Eggs, Diced Potato, Peppers, Caramelized Onion,
Green Chili, Cotija Cheese, Chorizo Sausage, Chipotle Crème, Avocado *(Gf)*

QUICHE FLORENTINE

Cage Free Eggs, Roasted Tomato, Gruyere, Baby Spinach, Basil,
Chef Curated Breakfast Potato, Artisan Smoked Bacon *(V)*

CHICKEN & WAFFLES

Maple Dipped Waffles, Crispy Chicken Breast, Fried Egg, Chipotle Aioli,
Pure Maple Syrup, Honey Butter, Scallions





2025

BREAKS

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 (Vn,Gf,Df)

Assorted Donuts (V)

BUILD YOUR OWN FRUIT SALAD (V,Gf,Df)

Strawberries, Blueberries, Raspberries, Blackberries, Pineapple, Grapes, Melons

Toppings - Agave Nectar, Passion Fruit Juice, Lime Mint Yogurt, Tajin & Chamoy

AZBEE HONEY (V)

Honey Yogurt Panna Cotta

Honey Almond Cake

Bit O' Honey

Honey Waffle, Honey Sticks

Honey Roasted Peanuts

Kombucha

REGENERATIVE (V)

Whole Oranges and Bananas

Individual Avocado Toast Canapes, Fresh Tomato, Radish, Micro Greens

Maui Morning Muffins

Assorted Kind Bars

Coconut Water



BREAKS

Breaks are based on 30 minutes of service & pricing is per person.
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ARIZONA CITRUS ^(V)

Lemonade Cookies
Kumquat Financier
Ricotta-Citrus Jam Crostini
Blood Orange-Pink Grapefruit Lemonade

BYO TRAILS ^(V)

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 ^(V,Gf)

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 ^(V)

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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One break location per 50 guests will be offered complimentary.
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WRIGLEY FIELD

Mini Corndog Poppers
Local Twisted Knot Salted Pretzels, IPA Cheese Sauce, Spicy Mustard
Individually Boxed Cracker Jacks
Red Vines
Arnold Palmer

SONORAN SWEETS ^(V)

Indian Fry Bread with Powdered Sugar, Cinnamon Sugar,
Nutella, Fresh Strawberry Compote
Carob Power Bites *(Gf, Df)*
Horchata

CONCESSION SNACKS

Junior Mints, Peanut M&M's, Skittles, Swedish Fish,
Haribo Gummy Bears, Raisinets, Mike & Ikes, Reese's Pieces,
Sourpatch Kids, Whoppers
Watermelon Mint Infused Water



A LA CARTE BREAKS

Additional charges apply for more than one break location per 50 guests

INDIVIDUAL SNACKS

Kettle Chips
Apple Chips
Trail Mix
Kind Bars
Assorted Beef Jerky
Fruit Jerky
Individual Yogurt
Ice Cream Bars Fruit or Traditional
Fresh Popped Popcorn Butter, White Cheddar

Pretzels
Candy Bars
Cliff Bars
RX Bars
Vegan Jerky
Fruit Fig Bars

FRUITS & VEGETABLES

Whole Fruit *(Vn,Gf,Df)*
Farm Fresh Sliced Fruits & Berries *(Vn,Gf,Df)*
Garden Crudite, Roasted Garlic Hummus, Herb Dip *(V,Gf)*

BY THE POUND

Fancy Mixed Nuts *(Vn,Gf,Df)*
Honey Roasted Peanuts *(Vn,Gf,Df)*
Trail Mix *(V,Gf)*

SAVORY BITES

Hand Cut Potato Chips, French Onion Dip
House Made Tortilla Chips, Salsa Roja
Local Twisted Knot Salted Pretzels, IPA Cheese Sauce,
Spicy Mustard

INDIVIDUAL CHEESE & MEATS CUPS

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
Spinach & Feta Danishes
Croissants
Assorted Donuts
Lemon Blueberry Scones
Golden Raisin Scones
House Made AZB Citrus, Cranberry Granola Bar
Assorted NY Style Bagels & Whipped Cream Cheese
Sliced Breakfast Bread Choice of Banana, Zucchini, Cinnamon Crumble

Assorted Fruit Danishes
Cinnamon Rolls with Cream Cheese Frosting
Chocolate Croissants

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.

BEVERAGES BY THE GALLON

FRESH SQUEEZED JUICE

Orange, Cranberry, Apple, Grapefruit, Tomato, Carrot, Pineapple, Lemonade

INFUSED WATER

Tangerine/Thyme, Cucumber/Mint, Strawberry/Basil, Lemon/Rosemary, Citrus/Ginger

CHILLED FAVORITE'S

Rishi Iced Tea

Sonoran Brewery Draft Root Beer

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

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2025

LUNCH



LUNCH BUFFETS

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 *(Vn, Gf)*
Croutons & Shaved Parmesan Cheese, Caesar Dressing *(V)*

HEIRLOOM TOMATO CAPRESE | Heirloom Tomatoes, Marinated Mozzarella, Basil *(V, Gf)*

PICKLED BEETS | Goat Cheese, Mandarin Oranges, Citrus Vinaigrette *(V, Gf)*

ENTREES

CHICKEN PICCATA | White Wine Butter Sauce, Fried Capers, Peppers

ITALIAN MEATBALLS | Pomodorina, Shaved Parmesan, Basil

"SAUSAGE" AND PEPPERS | Spicy Italian Sausage, Pomodorina, Peppers & Onions, Basil *(Vn, Gf, Df)*

ACCOMPANIMENTS

CREAMY POLENTA | Parmesan, Goat Cheese, Fresh Herbs *(V, Gf)*

TUSCAN GREEN BEANS | Haricot Verts, Sweet Peppers, Cannellini Beans, Tuscan Seasoning *(Vn, Gf)*

AZB PASTRY

Cannoli

Tiramisu

Italian Almond Macaroons *(Gf)*



LUNCH BUFFETS

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VISTA

SALADS

ROMAINE AND ICEBERG | Cabbage, Cilantro, Cotija, Mint, Black Beans, Radishes, Chayote Charred Chile Gueros Vinaigrette *(V,Gf)*

NOPALITO SALAD | Cilantro, Tomato, Lime Juice, Roasted Jalapeno, Red Onions *(Vn,Gf)*

JICAMA SALAD | Cucumber, Crunchy Peppers, Cilantro, Tajin Lime Vinaigrette *(Vn,Gf)*

ENTREES

POBLANO PIPIAN VERDE SHRIMP | Pumpkin Seeds, Cilantro, Sesame Seed *(Gf,Gf)*

RANCHERA CARNE ASADA | Flank Steak, Ranchera Salsa, Cilantro, Pickled Onions *(Gf,Df)*

MUSHROOM TINGA | Mole Negro, Peppers & Onions *(Vn,Gf)*

ACCOMPANIMENTS

FRIJOLE NEGROS DE OYA | Black Beans, Peppers, Onions, Cilantro, Garlic *(Vn,Gf)*

CALABACITAS | Zucchini, Yellow Squash, Red Onions a La Parilla, Lime Zest, Lemon Oil *(Vn,Gf)*

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 *(Gf)*



LUNCH BUFFETS

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ICONIC

SALADS

SUNFLOWER CRUNCH SALAD | Iceberg, Romaine, Carrots, Tomato, Pickled Red Onion, Sunflower Seeds *(Vn, Gf)*
House Buttermilk Dressing *(V, Gf)*

BACKYARD POTATO SALAD | Yukon Potatoes, Dijon Mustard, Mayonnaise, Scallions *(V, Gf)*

WATERMELON-TOMATO SALAD | Cucumber, Mint, Feta *(V, Gf)*

ENTREES

BBQ GRILLED CHICKEN | Chipotle BBQ, Pickled Peppers, Scallions *(Gf, Df)*

HOUSE SMOKED BRISKET | Sweet BBQ, Pickled Onions, Sweet Peppers *(Gf, Df)*

BURNT ENDS AND BEANS | Smoked Plant Based Sausage, Baked Beans, Molasses, Bell Peppers, Onions *(Vn, Gf)*

ACCOMPANIMENTS

WHITE CHEDDAR MAC & CHEESE | Toasted Herb Panko *(V)*

CRISPY BRUSSELS SPROUTS | Caramelized Onions, Tomatoes *(Vn, Gf)*

AZB PASTRY

Pecan Squares

Banana Pudding

Watermelon Panna Cotta *(Gf)*



LUNCH BUFFETS

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.

DYNAMIC

SALADS

SPICY GREENS | Mandarin Oranges, Carrots, Pickled Red Onion, Shaved Radish, Marinated Wonton Strips, Citrus Ginger Vinaigrette *(Vn)*

KIMCHI SLAW | Cabbage, Cucumber, Kimchi, Scallions *(V,Gf)*

RICE NOODLE SALAD | Cucumber, Carrots, Cilantro, Peppers, Teriyaki Shoyu Vinaigrette *(Vn)*

ENTREES

HONEY GARLIC SHRIMP | Dried Chilies, Scallions, Bell Peppers, Pineapple *(Gf,Df)*

KALBI STYLE SHORT RIB | Korean BBQ Sauce, Green Onions, Sesame, Cilantro *(Gf,Df)*

TERIYAKI STIR FRY | Soy Curls, Sugar Snap Peas, Sweet Peppers, Carrots, Cabbage, Sesame, Scallions *(Vn,Gf,Df)*

ACCOMPANIMENTS

STEAMED JASMINE RICE | Toasted Sesame Seeds *(Vn,Gf)*

SESAME GREEN BEANS | Fried Garlic, Ginger *(Vn,Gf)*

AZB PASTRY

Matcha Almond Cookies

Ginger Spice Cakes

Mango Passion Cake *(Gf)*



LUNCH BUFFETS

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.

REFINED

SALADS

GREEK SALAD | Iceberg, Romaine, Carrots, Tomato, Pickled Red Onion, Sunflower Seeds *(Vn, Gf)*
Feta Cheese, House Buttermilk Dressing *(V, Gf)*

MEDITERRANEAN ANTIPASTO | Roasted Vegetables, Grilled Artichokes, Dolmades,
Citrus Marinated Olives, Cured Peppers, Chickpea Salad *(V)*

ROASTED GARLIC HUMMUS & PITA CHIPS

ENTREES

CHICKEN SOUVLAKI | Cucumber Tomato-Mint Salad, Tzatziki *(Gf)*

CITRUS & GARLIC SALMON | Harissa Tomato Broth, Shaved Fennel, Citrus Olives, Parsley *(Gf, Df)*

TRUMPET MUSHROOM & TOFU SHAWARMA | Cucumber Tomato-Mint Salad, Vegan Tzatziki *(Vn, Gf, Df)*

ACCOMPANIMENTS

ROASTED GREEK LEMON PEPPER POTATOES | Fresh Herbs *(Vn, Gf, Df)*

CORIANDER ROASTED HEIRLOOM CARROTS | Toasted Cumin, Greek Yogurt, Feta *(V, Gf)*

AZB PASTRY

Baklava

Lemon Ricotta Cheesecake

White Chocolate Pistachio Mousse *(Gf)*



LUNCH BUFFETS

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.

STATELY

SALADS

ARUGULA AND BABY SPINACH | Cucumber, Tomato, Shaved Radish, Red Peppers, Cilantro, Crispy Tortilla, Chili-Lime Vinaigrette *(Vn, Gf)*

CITRUS SLAW | Cilantro, Cabbage, Jalapeño, Bell Peppers, Mandarin Orange *(Vn, Gf)*

WATERMELON-MANGO SALAD | Tajin, Jicama, Lime Zest, Cilantro *(Vn, Gf)*

ENTREES

ANCHO GRILLED STRIPLOIN | Salsa Verde, Charred Onions, Jalapeños *(Gf, Df)*

"SONORA" POLLO AL CARBON | Curtido Red Onion, Cilantro *(Gf, Df)*

CHIPOTLE ROAST CORN TAMALES | Salsa Ranchero *(Vn, Gf)*

ACCOMPANIMENTS

SPANISH RICE | Diced Tomato, Vegetable Stock, Onions, Cilantro *(Vn, Gf)*

ELOTE CORN | Roasted Corn, Bell Peppers, Onions, Crema, Tajin, Scallions *(V, Gf)*

TORTILLA CHIPS | Salsa Roja, Salsa Verde *(Vn, Gf)*

AZB PASTRY

Caramel Flan *(Gf)*

Mexican Wedding Cookies

Dulce De Leche Cheesecake



LUNCH BUFFETS

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.

HARMONY

SALADS

MIXED GREENS SALAD | Garbanzo Beans, Cucumbers, Carrots, Pepitas Seeds, Cherry Tomatoes, Herb House Vinaigrette *(Vn, Gf)*

LENTIL SALAD | Peppers, Sunflower Seeds, Cucumber, Feta Cheese, Herb Vinaigrette *(V, Gf)*

GRILLED ZUCCHINI | Sherry Reduction, Toasted Seeds *(Vn, Gf, Df)*

ENTREES

HERB ROASTED SEA BASS | Pepita-Citrus Gremolata, Meyer Lemon *(Gf, Df)*

ROASTED CHICKEN BREAST | Caper Peppernata Sauce *(Gf, Df)*

PAN SEARED ROMANESCO STEAKS | Yellow Pepper Coulis, Roasted Oven Dried Tomatoes *(Vn, Gf)*

ACCOMPANIMENTS

QUINOA CITRUS PILAF | Dried Fruit, Roasted Vegetables, Herbs, Roasted Garlic *(Vn, Gf)*

OVEN ROASTED BROCCOLI | Golden Raisins, Toasted Pine Nuts, Lemon Oil *(Vn, Gf)*

AZB PASTRY

Vegan Chocolate Chip Cookies *(Vn)*

Carrot Cake Bites *(Vn, Gf)*

Sugar Free Chocolate Mousse *(Gf)*



LUNCH BUFFETS

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.

KEYSTONE SALADS

MIXED GREEN MARKET SALAD | Cucumber, Tomato, Radish, Shaved Carrots, House Vinaigrette *(Vn, Gf)*

BACKYARD POTATO SALAD | Yukon Potatoes, Dijon Mustard, Mayonnaise, Scallions *(V, Gf)*

ORZO PASTA SALAD | Roasted Squash, Cured Peppers, Marinated Olives, Parsley *(Vn)*

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, Tomato, Provolone Cheese, Flour Tortilla

HAM AND CHEESE | Black Forest Ham, Sliced Brie, Citrus Aioli, Crispy Lettuce, Tomato, Brioche Bun

PEPPERED ROAST BEEF | Creamy Horseradish, Lettuce, Tomato, Caramelized Onion, White Cheddar, Rosemary Baguette

ALBACORE TUNA SALAD | Capers, Cucumbers, Alfa Sprouts, Whole Wheat Wrap

PICKLED ROOT VEGETABLES STACK | Cucumber, Lettuce, Tomato Jam, Seeded Ciabatta *(Vn)*

GREEK TOFU WRAP | Hummus, Grilled Tofu, Grilled Zucchini & Eggplant, Roasted Pepper, Whole Wheat Wrap *(Vn)*

Gluten Free Options Available for \$2/person Additional

ACCOMPANIMENTS

Seasoned House Made Chips *(Vn, Gf)*

AZ PASTRY

Assorted Dessert 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. Pre determined “choice of” entrée available at the highest priced entrée selection. Salad & dessert must remain the same for all entrees.

SALADS

BABY GREENS

Heirloom Cherry Tomatoes, Cucumber, Shaved Radish, Citrus Vinaigrette *(Vn,Gf,Df)*

KALE CAESAR

Baby Kale, Parmesan Cheese, Toasted Pepitas, Croutons, House Made Creamy Lemon Caesar Dressing *(V)*

HEIRLOOM TOMATO

Stracciatella, Pea Tendrils, Basil, Lemon Extra Virgin Olive Oil, Balsamic Pearls, Coarse Sea Salt *(V,Gf)*

SPINACH & ARUGULA

Roasted Beets, Goat Cheese, Orange Supremes, Toasted Pine Nuts, Champagne Chive Vinaigrette *(V,Gf)*

ROMAINE WEDGE

Bleu Cheese Mousse, Heirloom Cherry Tomatoes, Pickled Red Onions, Pistachio, Shaved Radish, Honey Black Pepper Vinaigrette *(V,Gf)*



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, cSmoked Tomato Compote (Gf)

ACHIOTE CHICKEN BREAST

Black Bean Puree, Cumin Cilantro Rice, Charred Corn Chayote Relish, Chipotle Chicken Jus (Gf, Df)

ROASTED SALMON

Roasted Red Pepper Harissa Coulis, Quinoa Pilaf, Baby Beets, Snap Peas (Gf, Df)

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 (Gf)

DESSERT

SEA SALT BUTTERSCOTCH POT DE CRÈME

Fresh Raspberries, Citrus Anglaise (Gf)

WHITE CHOCOLATE YUZU TART

Cardamom Whipped Cream, Strawberry Coulis

VANILLA CHEESECAKE

Fresh Berries, Raspberry Sauce

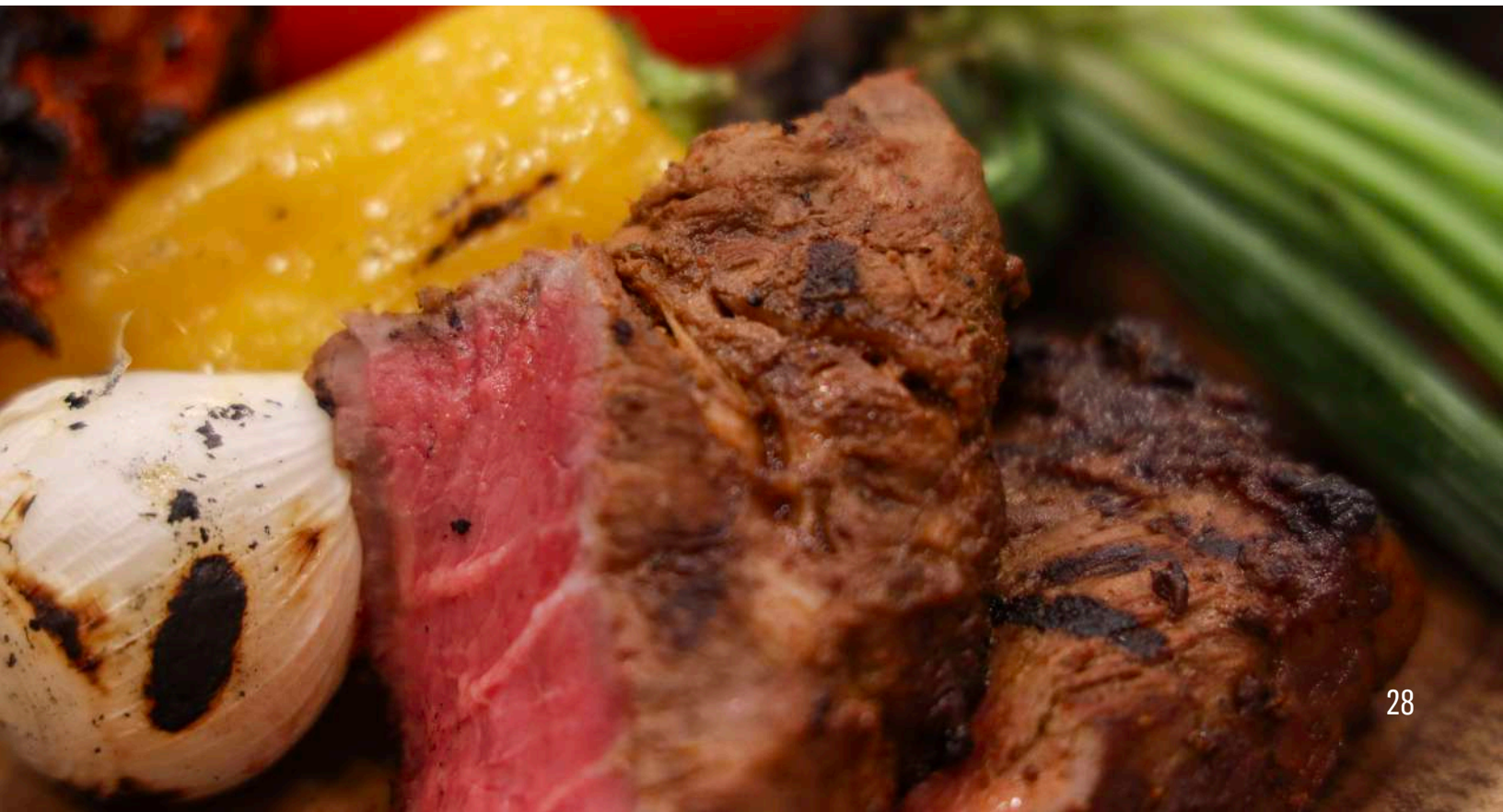
FLOURLESS CHOCOLATE CAKE

Chocolate Cremeux, Anglaise (Gf)

TIRAMISU TRIFLE

Espresso-Soaked Lady Fingers, Coffee Foam

V = Vegetarian | Vn = Vegan | Gf = Gluten free | Df = Dairy free





2025

RECEPTION

COLD HORS D'OEUVRES

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

VEGETABLE

Watermelon, Feta, Pistachios *(Gf)*

Mint-Honey, Blueberry, Boursin Cheese, Mini Toast *(V)*

Heirloom Tomato, Fresh Mozzarella, Basil Crème, Sourdough Crisp *(V)*

Truffle Goat Cheese, Onion Marmalade, Crostini *(V)*

Deviled Egg, Chive, Smoked Paprika *(V, Gf, Df)*

Prickly Pear, Goat Cheese, Granny Smith Apple Chutney, Blue Cornbread

Red Beet Hummus on Cucumber *(Vn, Gf)*

Cauliflower Ceviche, Lime Oil and Tajin *(Vn, Gf, Df)*

SEAFOOD

Lobster Salad, Profiterole

Smoked Salmon, Cucumber Roulade, Chives, Crème Fraiche

Tuna Poke, Sriracha Cream, Wonton Crisp

Shrimp Aguachile Verde, Cucumber Cup *(Gf, dDf)*

White Fish Ceviche, Cucumber Cup *(Gf, Df)*

Sesame Seared Ahi Tuna, Crisp Wonton, Sriracha-Ginger Cream

Mango Shrimp, Thai Chili-Cucumber Cream

CHICKEN

Lemon Thyme Chicken Mousse on Crostini *(Df)*

Chicken & Avocado Picadillo on Tortilla Cup *(Df)*

BBQ Chicken Salad, Green Papaya Slaw, Won-Ton Cup *(Df)*

Chicken & Brie, Cranberry Marmalade, Puff Pastry Cup

Chipotle Chicken, Black Bean Relish, Corn Tortilla

Chicken Summer Roll, Ponzu Chili Sauce *(Df)*

Chipotle Chicken, Jalapeño Cream Cheese, Wonton Cone

BEEF & PORK

Tenderloin, Bacon Jam, Bleu Cheese Mousse Crostini

Beef Tartar Crostini *(Df)*

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 *(Df)*

Prosciutto Wrapped Apple, Baby Arugula *(Gf, Df)*

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HOT HORS D'OEUVRES

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

VEGETABLE

Vegetable Springs Rolls, Cilantro Sweet Thai Chili Sauce *(Vn,Df)*

French Onion Soup Boule, Vidalia Crema *(V)*

Black Bean Empanadas, Chimichurri *(Vn)*

Spanakopita, Saffron Aioli *(V)*

Butternut Arancini, Pumpkin Pesto *(V)*

Crispy Raspberry Brie Bites, Honey Habanero Jam *(V)*

Hatch Chile Mac and Cheese Lollipop, Spicy Aioli *(V)*

CHICKEN

Buffalo Chicken Cigar, Bleu Cheese Dipping Sauce

Sonoran Chicken Phyllo Pouch, Avocado Crema

Chicken Empanadas, Chimichurri *(Df)*

Al Pastor Chicken Satay, Chili Verde *(Gf)*

Chicken Wellington, Tarragon

SEAFOOD

Firecracker Shrimp, Soy Sweet Chili *(Df)*

Breaded Paella Arancini, Saffron Aioli *(Df)*

Coconut Tempura Shrimp, Kumquat Citrus Jam *(Df)*

Bacon Wrapped Scallop, Citrus-Ginger Agrodolce *(Df,Gf)*

Lump Crab Cake, Citrus Remoulade

BEEF & PORK

Crispy Pork Pot Sticker, Soy-Scallion Dipping Sauce *(Df)*

Beef Empanadas, Cilantro Aioli

Pigs in a Blanket, Mustard

Chipotle Pork Tenderloin Skewer, Pineapple-Mango Coulis *(Gf, Df)*

Beef Taquito, Salsa Verde *(Gf)*

Carne Asada, Charred Tomatillo Salsa

Mini Cubanos, Pickles, Dijon

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SEAFOOD DISPLAYS

All pricing is per person unless noted otherwise. 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.

*Culinary attendant required at \$250 per culinarian, per 75 guests. Culinarian optional on remaining stations.

All culinary action stations are priced for 90 minutes of service.

CHILLED SEAFOOD DISPLAY | Paired With Fresh Lemons, Bloody Mary Cocktail Sauce, And Tabasco Sauce

Half Lobster Tails, Tarragon Butter

Colossal Shrimp, Citrus Vinaigrette

Snow Crab Claws

West Coast Cold Water Oysters, Jalapeño Mignonette

Add On Options:

Ahi Tuna Poke Cups, Avocado, Red Onion, Edamame, Jalapeño

Ceviche Shooter, Mexican White Bass, Avocado, Jalapeño, Lime, Tomato, Cilantro

SUSHI STATION | Paired with Gluten Free Soy Sauce, Pickled Ginger, and Wasabi

*Sushi chef optional \$500 (per chef). Based on 4 pieces per person

Nigiri: Tuna, Salmon, Yellowtail

Maki (rolls): Spicy Tuna, Shrimp Tempura, Yellowtail, California, Vegetable

CEVICHE BAR | Paired with House Fried Tortilla Chips, Wonton Chips, Assorted Hot Sauces Two Selections

WHITE FISH | Avocado, Tomato, Jalapeño, Cilantro, Pineapple, Red Pepper, Lime (Gf,Df)

SHRIMP MANGO | Rock Shrimp, Mango, Tomato, Cucumber, Jicama Green Onion, Jalapeño (Gf,Df)

AHI TUNA POKE | Tamari Soy Sauce, Furikake, Seaweed Salad, Edamame, Red Onion, Jalapeño (Gf,Df)

CARIBBEAN PULPO CECICHE | Smoked Octopus, Radish, Red Onion, Serano (Gf,Df)

CAULIFLOWER | Tomato, Cilantro, Chipotle (Vn,Gf,Df)

DISPLAYS AND 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

FRUIT DISPLAY

Seasonal Sliced Fresh Fruits and Market Berries

ANTIPASTO

Prosciutto, Salami, Soppressata
Parmigiana Reggiano, Marinated Mozzarella,
Marinated Artichokes, Mushrooms, Olives, Roasted Tomato
Grilled Crostini, Lavosh, Assorted Crackers

CHIPS & SALSA

House-Fried Tortilla Chips
Guacamole, Salsa Verde, Salsa Roja

IMPORTED & DOMESTIC CHEESE

Beehive Cheddar, Local Goat Cheese, Cambozola Bleu, French Brie,
Manchego, Grapes, Dried Fruits, Nuts, Fig Jam, AZB Honey, Grilled Crostini,
Lavosh, Assorted Crackers

INDIVIDUAL SALAD CUPS

One Selection

Two Selections

SOUTHWEST CAESAR | Romaine, Parmesan, Black beans, Cherry Tomatoes,
Cotija, Corn, Pumpkin Seeds, Tortilla Strips, Chipotle-Lime Caesar Dressing (V,Gf)

GREEK | Persian Cucumber, Pickled Red Onion, Tomatoes, Red Peppers,
Kalamata Olives, Fresh Herbs, Feta Cheese, Oregano Vinaigrette (V,Gf)

SPINACH | Goat Cheese, Strawberries, Blueberries, Candied Pecans,
Pomegranate Seeds, Balsamic Vinaigrette (V,Gf)

ASIAN NOODLE | Peppers, Snap Peas, Bean Sprouts, Edamame, Wontons,
Yuzu Soy Vinaigrette (V,Df)

ARUGULA | Fresh Apples, Smoked Gouda, Dried Cranberries, Walnut,
Shaved Fennel, Citrus Vinaigrette (V,Df)

CHOP-CHOP | Purple Cabbage, Broccoli, Brussels Sprouts, Carrots, Cucumber,
Garbanzo Beans, Fresh Peppers, Herb Vinaigrette (Vn,Gf,Df)

CHEF'S | Romaine and Iceberg Mixed, Cucumber, Tomatoes, Olives,
Smoked Turkey, Aged Cheddar Cheese, Green Goddess Ranch (Gf)

KALE & BROCCOLI | Toasted Almonds, Cranberries, Dried Figs, Goat Cheese,
Cranberry Vinaigrette (V,Gf)

LOCAL FAVORITES

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B.Y.O. GUACAMOLE STATION | Served with House Fried Tortilla Chips & Crispy Duros Pinwheels

Fresh Mashed Avocado

Garlic

Grilled Onions

Fire Roasted Jalapeños

Cilantro

Orange

Salsa Roja

Diced Red Onion

Pomegranate Seeds

Charred Tomatoes

Queso Fresco

Lime

Sea Salt

Salsa Verde

SAGUARO TACO STAND

Two Selections

Guajillo Beef Birria *(Gf,Df)*

Pollo Asado *(Gf,Df)*

Braised Carnitas *(Gf)*

Ancho Shrimp *(Gf,Df)*

Mole Braised Soy Curls *(Gf,Df)*

Portabella and Anaheim Pepper Fajitas *(Vn,Gf,Df)*

ACCENTS:

Warm Corn Tortillas

Cilantro-Onions

Pico de Gallo

Shredded Cabbage

Salsa Verde

Cotija Cheese

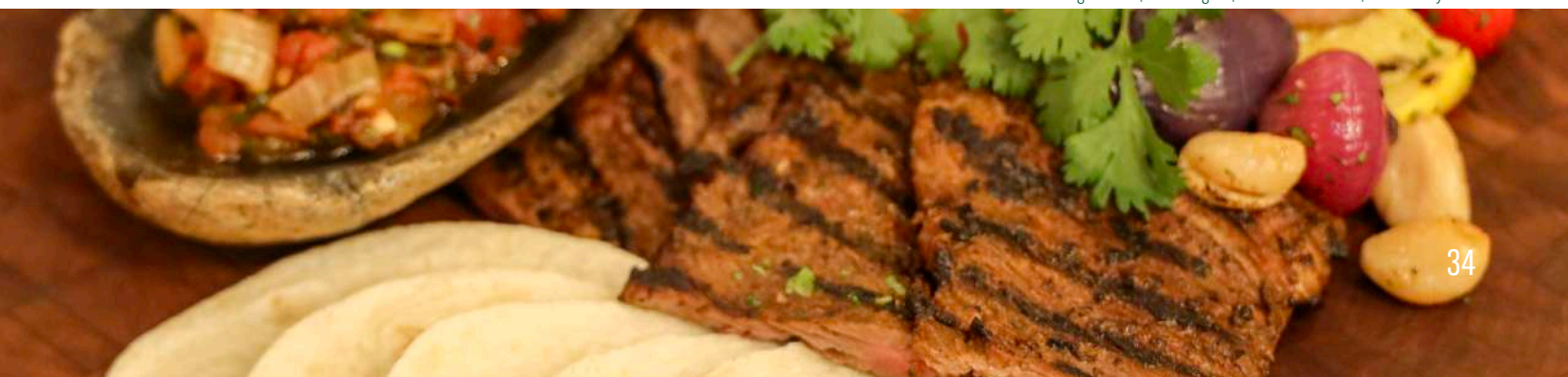
Limes

Jalapeño

Guacamole

Salsa Roja

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PHOENIX POKE

Two Selections

Sonoran Spiced Tuna *(Gf,Df)*

Southwest Fried Chicken

Chili Lime Shrimp *(Gf,Df)*

Crispy Pork Belly *(Gf,Df)*

Smoked Shiitake Mushrooms *(Gf,Df,V)*

ACCENTS:

Steamed Rice

Black Beans, Avocado, Mango, Tomatoes, Red Onion, Roasted Corn, Cucumber,

Ninja Radishes, Jalapeños, Jicama, Pickled Slaw, Pico de Gallo

Crispy Tortilla Strips

Chipotle Aioli, Mexican Crema, Avocado-Lime Salsa

BILTMORE SATAYS

Two Selections

Ancho Roasted Shrimp *(Gf,Df)*

Mole Chicken *(Df)*

Sweet and Spicy Pork Belly *(Gf,Df)*

Chimichurri Beef Tenderloin *(Df)*

Vegetable Kabob *(Vn,Gf,Df)*

ACCENTS:

Pineapple Mango Slaw *(Vn,Gf)*

Black Bean Cowboy Salsa *(Vn,Gf)*

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LOCAL FAVORITES

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ELOTE CUPS | Charred Esquites Corn, Peppers, Onions, Jalapeños

One Selection

Two Selections

TOPPING OPTIONS:

Honey-Pepper Shrimp *(Gf,Df)*

Cola Braised Shortribs *(Gf,Df)*

Chicaron Pork Belly *(Gf,Df)*

Adobo Braised Chicken *(Gf,Df)*

Chipotle Roasted Mushrooms *(Vn,Gf,Df)*

ACCENTS:

Cotija Cheese, Crema, Pickled Slaw, Tajin, Scallions, Jalapeño, Lime, Hot Cheetos, Hot Sauce

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CASUAL FAVORITES

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All culinary action stations are priced for 90 minutes of service.

BITE SIZED BURGERS

One Selection

All served on potato bun

Two Selections

AMERICANA | Angus Beef, Aged Cheddar, Pickle

HOISIN BBQ PORK | Asian Slaw, Ponzu Aioli

CHILLED TUNA TATAKI | Kimchi, Wasabi Aioli, Cucumber, Pickled Ginger Slaw

NASHVILLE HOT CHICKEN | Ranch Slaw, Pickle

BEYOND BURGER | Vegan Cheese, Pickle, Tomato Jam (V)

ACCENTS:

Crispy Tots, Ketchup, Mus

GRILLED CHEESE LOUNGE

One Selection

Two Selections

CLASSIC | American Cheese, Aged Cheddar, Sourdough (V)

MONTE CRISTO | Shaved Ham, Swiss Cheese, Raspberry Jam, Country White Bread

REUBEN | Smoked Pastrami, Swiss Cheese, Pickles, Dijon Mustard, Rye Bread

PECAN SMOKED BACON | Mozzarella, Heirloom Tomato Jam, Basil Pesto, Sourdough

PHILLY SHORT RIB | Peppers, Onions, Mushrooms, Provolone, Country White Bread

FRENCH ONION | Caramelized Onion, Brie, Gruyere, Tarragon Dijonaise, Baguette (V)



CASUAL FAVORITES

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VALLEY WINGS

Classic Buffalo *(Gf)*

Citrus-Pepper *(Gf,Df)*

Honey BBQ *(Gf,Df)*

Mango-Habanero *(Gf,Df)*

Garlic-Parmesan *(Gf)*

ACCENTS:

Carrots, Celery, Bleu Cheese & Ranch Dressings

PASTA GALLERY

POMODORINA | Penne Pasta, Cherry Tomatoes, Zucchini, Fresh Basil *(V,Df)*

PESTO | Gnocchi, Basil Pesto, Pine Nuts, Cherry Tomatoes, Garlic, Parmesan Cheese *(V)*

GREEN CHILE | Ditalini, Smoked Bacon, Hatch Chiles, Pepperjack, Gouda, Spicy Bread Crumbs

CHICKEN ALFREDO | Cavatappi, Grilled Chicken, Broccoli, Snap Peas, Garlic, Cream

SHORT RIB BOLOGNESE | Rigatoni, Tomato, Carrot, Celery, Onion, Red Wine, Fresh Herbs, Mozzarella

GLUTEN FREE | Vegan Ravioli, Kale Pistou, Beyond Sausage, Peppers, Roasted Garlic *(V,Gf,Df)*

ITALIAN SAUSAGE RAGOUT | Tortellini, White Beans, Spinach, Fennel, Peas, Garlic, Lemon, Parmesan

TRUFFLE | Orecchiette, Wild Mushrooms, Truffle Cheese Sauce, Asparagus Tips *(V)*

ACCENTS:

Calabran Chile Flakes, Grated Parmesan

One Selection

Two Selections

One Selection

Two Selections



SILK ROAD SPICE STATIONS

All pricing is per person. 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.

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All culinary action stations are priced for 90 minutes of service.

PHO STATION*

PROTEINS:

Thin Sliced Brisket, Sliced Shrimp, Grilled Tofu

BROTH:

Classic Beef Bone Broth, Roasted Vegetable Broth

ACCENTS:

Mung Bean Sprout, Sriracha, Red Onion, Cilantro, Scallions,
Sliced Jalapeño, Thai Basil, Lime Wedge, Rice Noodles

DUMPLING DEN

Three Selections

STEAMED:

Edamame Pot Sticker *(V,Df)*

Chicken and Lemongrass Gyoza *(Df)*

Shrimp Sui-Mei *(Df)*

Pork Wonton in Chili Crunch *(Df)*

BBQ Pork Bao Bun

FRIED:

Vegetable Spring Rolls *(V,Df)*

Chicken Egg Roll *(Df)*

Crab Rangoon

Tempura Shrimp

ACCENTS:

Sweet Chili Sauce, Garlic Chili Sauce, Gluten Free Tamari Soy Sauce



SILK ROAD SPICE STATIONS

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All culinary action stations are priced for 90 minutes of service.

THE GREAT BAO

Select Two

Folded Steam Buns

Teriyaki Chicken (Gf,Df)

Slow Roasted Pork Belly (V,Gf,Df)

Hoisin Beef (Gf,Df)

Tempura Shrimp (Df)

Smoked Tofu (Vn,Gf,Df)

ACCENTS:

Shredded Cabbage, Green Onions, Pickled Carrots, Shredded Cucumber

Hoisin Sauce and Lemongrass Plum Sauce

MINI BOXES

Select One Protein

Select Two Proteins

CHOICE OF ONE FOR GROUP:

FRIED RICE | Egg, Carrot, Celery, Peas, Onion, Tamari Soy Sauce (V,Gf,Df)

VEGETABLE CHOW MEIN | Scallions, Carrots, Peppers, Onions (Vn,Df)

CHOICE OF PROTEIN:

Beijing Beef (Gf,Df)

Teriyaki Chicken (Gf,Df)

Sweet and Sour Shrimp (Gf,Df)

Thai Basil & Ginger Pork (Gf,Df)

Sesame Shiitake-Bok Choy Stir Fry (V,Gf,Df)



CARVING STATIONS

All pricing is per person. 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.

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All culinary action stations are priced for 90 minutes of service.

PEPPERCORN CRUSTED BEEF TENDERLOIN*

Green Bean Salad (Vn,Gf,Df)

Roasted Garlic Mash Potatoes (V,Gf)

Red Wine Demi-Glace, Horseradish Cream

MESQUITE SMOKED BRISKET*

Fire Roasted Corn Salad (V,Gf)

Green Chile Mac and Cheese (V)

Whiskey BBQ Sauce (Vn,Gf,Df)

COWBOY CRUSTED RIBEYE*

Chili Lime Spinach Salad with Radish (Vn,Gf,Df)

Cheesy Scallop Potatoes (V,Gf)

Rosemary Beef Au Jus, Horseradish

HONEY GLAZED SALM

Cucumber-Tomato Salad (V,Gf)

Roasted Quinoa Farrasotto (V)

Honey Citrus Habanero Glaze

BEEF STEAMSHIP ROUND*

Cowboy Bean Salad (Vn,Gf,Df)

Garlic-Citrus Roasted Potatoes (Vn,Gf,Df)

Chipotle Beef Au Jus, Salsa Verde

ROAST GARLIC TURKEY BREAST*

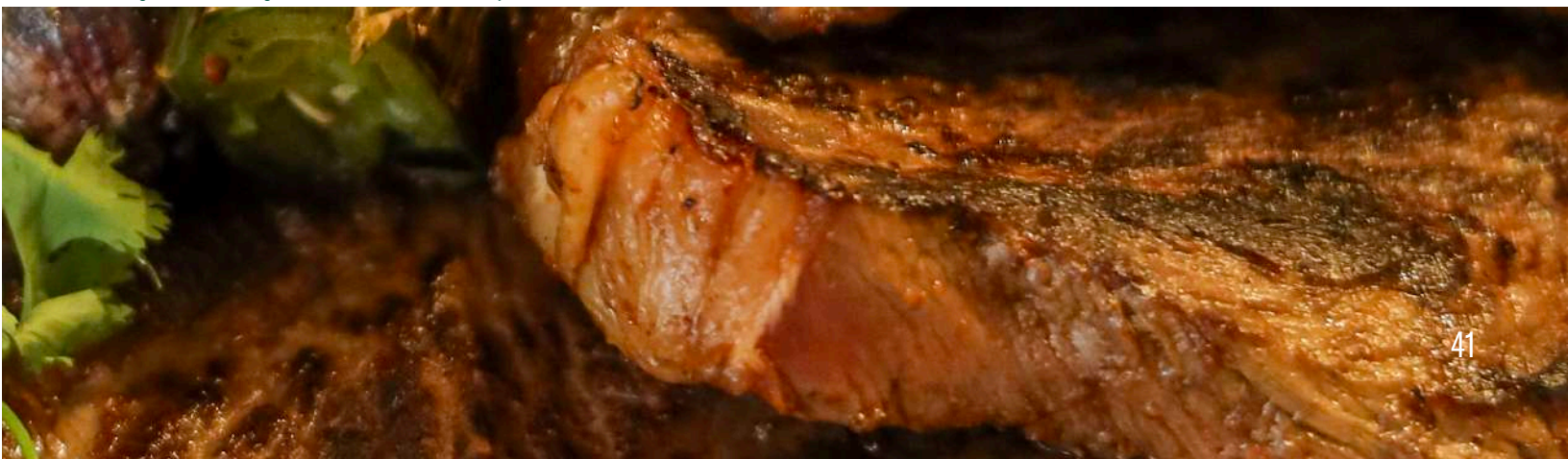
Brussels Sprout Pomegranate Salad (V, Gf)

Whipped Sweet Potato Casserole (V,Gf)

Citrus Cranberry Relish (Vn,Gf,Df)

Turkey Pan Gravy

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DESSERT STATIONS*

All pricing is per person. Stations are designed to enhance receptions & may not be purchased unaccompanied. 3 station minimum.

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All culinary action stations are priced for 90 minutes of service.

DISPLAYED DESSERT STATIONS CHOCOLATE OVERLOAD

Milk Chocolate Pot de Crème (Gf)

Chocolate Covered Almonds (Gf)

Triple Chocolate Tart

White Chocolate Raspberry Cheesecake

Double Fudge Brownies

DESSERT BAR

Assortment of Lemon Bars, Pecan Bars, S'mores Bars &

Raspberry Almond Bars

DESSERT VERRINES

Strawberry Shortcake Trifle

Prickly Pear Panna Cotta (Gf)

Sea Salt Butterscotch Pot de Crème (Gf)

Vanilla White Chocolate Panna Cotta

BEIGNETS

Beignets with Bourbon Caramel, Chocolate & Vanilla Bean Dipping Sauces

Apple, Cherry & Blueberry Compotes

Whipped Cream

ATTENDED DESSERT STATIONS GELATO*

Two Selections

Chocolate, Vanilla, Salted Caramel, Coconut, Strawberry

Served with Waffle Cones

BANANAS FOSTER*

Rum Caramel, Flambéed Bananas, Vanilla Ice Cream, Pecans,

Whipped Chantilly Cream (Gf)

CHURROS*

Fried Churros

Chocolate & Vanilla Ice Cream

Abuelita Chocolate Sauce, Rum Caramel, Whipped Cream

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2025

DINNERS



PLATED SALADS

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.

BABY GREENS

Heirloom Cherry Tomatoes, Julienne Carrots, Cucumber, Shaved Radish, Citrus Vinaigrette (Vn,Gf,Df)

BABY BUTTER LETTUCE WEDGE

Heirloom Cherry Tomatoes, Julienne Carrots, Cucumber, Shaved Radish, Citrus Vinaigrette (Vn,Gf,Df)

BABY GREEN BOUQUET

Tomato Confit, Bleu Cheese, Apple Citrus Slaw, Kumquat Citrus Vinaigrette (V,Df)

BABY ARUGULA

Celery Root, Radish, Sweet Grapes, Pomegranate Seeds, Candy Pecans, Sweet Apple Cider Dressing (Vn,Gf,Df)

GRILLED ROMAINE WEDGE

Cotija Cheese, Roasted Chickpeas, Heirloom Tomatoes, Cucumber, Fresh Herbs, Peppercorn Parmesan Dressing (V,Gf)

SOUTHWEST BABY GEM

Corn, Queso Fresca, Spiced Corn Nuts, Shaved Radish, Focaccia Croutons, Tapatio Ranch (V)

CITRUS & RED OAK

Frisse, Oranges, Grapefruit, Mandarins, Local Feta Cheese, Blood Orange Vinaigrette (V,Gf)

BABY WATERCRESS AND ENDIVE

Celeriac Puree, Red Beets, Strawberry, Candy Pistachios, Raspberry Vinaigrette (V,Gf)

V = Vegetarian | Vn = Vegan | Gf = Gluten free | Df = Dairy free



PLATED ENTREES

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.

SONORAN SPICED CHICKEN BREAST

Black Bean Puree, Arroz Mexicano, Baby Squash, Pico De gallo, Rajas de Poblano (Gf,Df)

HERB ROASTED CHICKEN BREAST

Carrot Puree, Herb Fingerling Potatoes, Roasted Cauliflower, Toasted Pumpkin Seeds, Chicken Jus (Gf,Df)

SEARED CHILEAN SEABASS

Yukon Gold Mashed Potatoes, Asparagus, Baby Carrot, Tomato & Citrus Salad, Tarragon Lemon Vin Blanc (Gf)

PAN SEARED ATLANTIC SALMON

Ginger Orange Butternut Puree, Forbidden Rice Pilaf, Baby Bok Choy, Crisp Asian Slaw, Sweet Soy Glaze (Df)

PAN ROASTED FILET OF BEEF

Buttered Chive Mashed Potatoes, Baby Heirloom Carrot, Asparagus, Wild Mushrooms, Cherry Tomato, Demi (Gf)

BRAISED BEEF SHORT RIB

Creamy Boursin Polenta, Baby Spinach, Carrot Puree, Charred Campari Tomato, Port Demi (Gf)

SQUARE CUT NEW YORK STRIP

Tri-Color Marble Potatoes, Parsnip Puree, Brussel Sprout & Butternut Succotash, Oven Roasted Roma, Red Wine Reduction (Gf,Df)

PLATED DUETS

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.

PAN SEARED BEEF TENDERLOIN & HERB LOBSTER TAIL

Tarragon-Pea Risotto, Carrot Puree, Wilted Garlic Spinach, Demi-Sec Tomatoes, Bearnaise (Gf)

BRAISED BEEF SHORT RIB & CITRUS-HERBED SHRIMP

Truffle Mashed Potatoes, Asparagus, Trumpet Mushroom, Baby Carrot, Braising Jus (Gf)

AL CABRON NY STRIP AND PAN SEARED SCALLOPS

Arroz Poblano, Corn Puree, Haricot Verts, Charred Pineapple & Black Bean Relish, Campari Tomato, Naranja Chicken Jus (Gf, Df)

PAN ROASTED FILET OF BEEF & BEURRE MONTE CHILEAN SEABASS

Yukon Gold Mashed Potatoes, Asparagus, Baby Carrot, Charred Onion, Demi-Glace (Gf)

V = Vegetarian | Vn = Vegan | Gf = Gluten free | Df = Dairy free



PLATED DESSERT

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.

CHOCOLATE SILK CAKE

Triple Chocolate Flourless Cake, Fresh Raspberries, Dark Chocolate Sauce (Gf)

PB&J DOME

Peanut Butter Mousse, Raspberry Jam Center, Fudge Ganache, Raspberry Coulis (Gf)

BUTTER TOFFEE CHEESECAKE

Vanilla Wafer Crumble, Toffee Sauce

WHITE CHOCOLATE PASSIONFRUIT

White Chocolate Mousse, Passion Fruit Curd, Sable Breton Crust, Passion Coulis

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 (Gf)



PLATED ACCENTS

Select one starter to add to any plated dinner. Must be purchased for full guarantee.

COLD APPETIZERS

BEEF TARTAR

Truffle Black Garlic Aioli, Caper, Chives, Egg Yolk, Toast *(Df)*

CITRUS GRILLED SHRIMP

Charred Watermelon, Queso Fresco, Radish, Tiny Greens, Lime Vinaigrette *(Gf)*

TUNA TATAKI

Sweet Soy Reduction, Avocado, Jalapeño, Pickled Vegetables, Spicy Aioli *(Df)*

SNAPPER CEVICHE

Avocado, Red Onion, Jalapeño, Peppers, Cilantro, Tostadas *(Gf,Df)*

SMOKED TOMATO TARTAR

Avocado, Radish, Jalapeño, Crostini *(Vn,Gf,Df)*

HOT APPETIZERS

BUTTER POACHED LOBSTER RISOTTO

Baby Spinach, Herbs *(Gf)*

SEARED SEA SCALLOP

Corn Puree, Bacon Jam, Jalapeño, Herb Oil *(Gf)*

GREEN CHILI CHICKEN EMPANADA

Poblano Mole, Charred Corn Pico de Gallo, Mexican Crema

JUMBO MUSHROOM RAVIOLI

Cauliflower Puree, Root Vegetables, Wilted Greens, Porcini Broth *(Vn)*

V = Vegetarian | Vn = Vegan | Gf = Gluten free | Df = Dairy free



DINNER BUFFETS

Pricing is based on 90 minutes of service.

All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas.

*Culinary attendant required at \$250 per culinarian, per 75 guests. Culinarian optional on remaining station.

AMERICAN SMOKEHOUSE SALADS

SMOKEHOUSE CHOP | Iceberg, Romaine, Smoked Gouda, Red Onions, Cherry Tomatoes, Hard Boiled Eggs, Corn Bread Croutons, Vinaigrette *(V,Gf)*

RANCHERO CRUNCH SALAD | Shredded Cabbage and Lettuce, Peppers, Pickled Onion, Carrots, Onions, Black Beans, Sunflower Seeds, Pumpkin Seeds *(Vn,Gf,Df)*
Creamy Cilantro Ranch *(V, Gf)*

ROASTED CORN AND BEAN SALAD | Bell Peppers, Avocado, Cilantro, Tomatoes *(Vn,Gf)*

ENTREES

ST LOUIS RIBS | Citrus BBQ *(Gf,Df)*

BLACKENED SPATCHCOCK CHICKEN | Citrus Chimichurri *(Gf,Df)*

COMFORT DUMPLINGS | Plant Based Dumplings, Carrots, Onions, Peas, Celery *(Vn)*

CARVING STATION* | Culinary Attendant Fee Required

Smoked Tri Tip *(Gf,Df)*

Peppercorn BBQ Sauce *(Vn,Gf,Df)*

SIDES

White Cheddar Scalloped Potatoes *(V,Gf)*

Creamed Spinach *(V,Gf)*

SWEETS

Cowboy Cookie Bars

Warm Peach Cobbler *(Gf)*

Apple Tart



DINNER BUFFETS

Pricing is based on 90 minutes of service.

All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas.

*Culinary attendant required at \$250 per culinarian, per 75 guests. Culinarian optional on remaining station.

RUSTIC ITALIAN SALADS

KALE CAESAR | Kale, Parmesan Cheese, Focaccia Croutons *(V)*
Creamy Caesar Dressing *(V)*

PANZANELLA SALAD | Toasted Breads, Peppers, Tomatoes, Onions, Feta Cheese *(V)*

HEIRLOOM TOMATO & BURRATA SALAD | Basil, Olive Oil, Pickled Red Onions *(V,Gf)*

ENTREES

CHICKEN CACCIATORRE | Stewed Tomatoes, Wild Mushrooms, Red Wine, Mirepoix, Fresh Herbs *(Gf,Df)*

CHARRED BRANZINO | Lemon Basil Vin Blanc *(Gf)*

PASTA ALLA NORMA | Roast Eggplant, White Beans, Roasted Peppers, Basil *(Vn,Df)*

CARVING STATION* | Culinary Attendant Fee Required

Tuscan Red Wine Braised Bone in Beef Short Ribs *(Gf,Df)*

Red Wine Herb Demi *(Gf,Df)*

SIDES

Creamy Italian Four Cheese Risotto *(V,Gf)*

Garlic Garden Broccolini and Roasted Baby Carrots *(Vn,Gf,Df)*

SWEETS

Tiramisu

Cannoli

Italian Almond Macarons *(Gf)*



DINNER BUFFETS

Pricing is based on 90 minutes of service.

All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas.

*Culinary attendant required at \$250 per culinarian, per 75 guests. Culinarian optional on remaining station.

PROVENÇAL SALADS

BISTRO SALAD | Butter Lettuce, French Onions, Walnut, Blue Cheese,
Lemon Tarragon Vinaigrette *(Vn, Gf, Df)*

NIÇOISE SALAD | Haricots Verts, Heirloom Potatoes, Tomatoes, Niçoise Olives,
Red Peppers, Hard Boiled Eggs, Red Wine Vinaigrette *(V, Gf)*

QUINOA RATATOUILLE SALAD | Eggplant, Peppers, Cherry Tomatoes, Zucchini and
Squash, Herb Vinaigrette *(Vn, Gf, Df)*

ENTREES

COQ AU VIN | Red Wine Braised Chicken, Pearl Onions, Baby Carrots *(Gf, Df)*

MUSSELS AND SHRIMP | Garlic Butter, Fresh Herbs *(Gf)*

WHITE BEAN CASSOULET | Wild Mushrooms, Plant Based Sausage *(Vn, Gf, Df)*

CARVING STATION* | Culinary Attendant Fee Required

Slow Roasted Beef Tenderloin *(Gf, Df)*

Au Poivre *(Gf)*

SIDES

Creamy Pommes Puree *(V, Gf)*

Truffle Roasted Root Vegetables *(Vn, Gf, Df)*

SWEETS

Petite Eclair

Assorted Macarons *(Gf)*

Cherry Almond Financier



DINNER BUFFETS

Pricing is based on 90 minutes of service.

All dinners include freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas.

*Culinary attendant required at \$250 per culinarian, per 75 guests. Culinarian optional on remaining station.

1929 SALADS

BABY ICEBERG WEDGE | Blue Cheese Crumbles, Lardons, Cherry Tomatoes, Green Onions, Green Goddess Dressing *(Gf)*

ROASTED BEETS SALAD | Frisee, Goat Cheese, Citrus, Honey *(V, Gf)*

WALDORF SALAD | Butter Lettuce, Chicken Breast, Apples, Grapes, Walnuts, Celery, Yogurt Dressing *(Gf)*

ENTREES

PAN ROASTED SALMON | Hollandaise Sauce *(Gf)*

OVEN ROASTED CHICKEN | Braised Mirepoix, Pan Jus *(Gf)*

TRUFFLE WILD MUSHROOM BOURGUIGNON | Wild Mushroom, Carrots, Onions, Tomatoes *(Vn, Gf, Df)*

CARVING STATION | Chef Attendant Fee Required

Herbed Roast Beef *(Gf, Df)*

Horseradish Cream *(V, Gf)*

Thyme Au Jus *(Gf, Df)*

SIDES

Classic Au Gratin Potatoes *(V, Gf)*

Asparagus and Garden Vegetable Medley *(Vn, Gf, Df)*

SWEETS

Red Velvet Cake

German Chocolate Cake Shots *(Gf)*

Boston Cream Cupcakes



2025

BEVERAGES



BARS

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

BILTMORE BAR

Grey Goose Vodka | Hendricks Gin | Ron Zacapa 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

Moët Chandon Imperial Brut | Epernay, France

Cocktail Selections:

Beer

Premium Beer

Coca-Cola Soft Drinks & Flavored Sparkling Water

Non Sparkling Path Waters

Red Bull - Regular And Sugar Free

Mineral Waters/Fruit Juice



BARS

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, Blackberry, Prickly Pear, Lavender

Spritz | Aperol, Elderflower, Peach Floral, Limoncello

AFTER DINNER CORDIAL BAR

Selection Of Liquors:

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 Bloody Maria

Manhattan Mezcal Negroni

Dragons Breath Blackberry Whiskey Sour

Smoke in the Desert



BARS

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

PROHIBITION BAR

The "Original" Tequila Sunrise	Side Car
Martini Medium, Classic 1935 AZB Recipe	French 75
Hemingway Daiquiri	Bees Knees

MARGARITA & PALOMA BAR

TEQUILA OR MEZCAL

Prickly Pear	Kiwi
Skinny	Tamarindo
Mango	Blueberry
Blackberry	Beet Devil's Margarita
Traditional	

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	



BARS

One bartender per 100 guests. Bartender Fee of \$275 to apply per Bartender per 4 hours.

MOCKTAIL OPTIONS

Additional mocktail options available upon request

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

Dragon Fruit, Lime, Agave, Lemon, Lime, Vanilla, Peppercorn





WINE SERVICE

Pricing listed below is per bottle

SPARKLING

Domaine Ste. Michelle	Columbia Valley, WA
Moët Chandon Imperial Brut	Empernay, France
One Hope	San Miguel, CA
Decoy LTD, Brut Rose	Sonoma Coast, CA
Dom Perignon, Brut	Champagne, France
Faire La Fete Cremant	Languedoc, France
Perrier - Jouet	Empernay, France
Veuve Clicquot	Reims, France
Veuve Clicquot, Brut Rose	Reims, France
Villa Marcello	Prosecco Treviso, Italy

CHARDONNAY

Daou	Paso Robles, CA
Patz & Hall Hyde Vineyard	Napa, CA
J Vineyards	California
7 Cellars The Farm Collection	Arroyo, CA
Diora, La Splendeur de Soleil	Monterey, CA
Iconoclast, by Chimney Rock	Napa, CA
Stag's Leap Karia	Napa, CA
Hartford Court	Russian River, CA
Flowers	Sonoma Coast, CA
Sanford Estate	Sta. Rita Hills, CA
Terrazas de los Andes	Mendoza, Argentina
Jadot Pouilly Fuisse	Burgundy, France
Domaine de L'Aigle	Limoux, France

INTERESTING WHITES

Whispering Angel, Rose	Cotes de Provence, France
Attitude, Rose	Loire Valley, France
Heinz Eifel Riesling Shine	Rheinhessen, Germany
Bertani, Venezia Giulia, Pinot Gris	Friuli-Venezia Giulia, Italy
Terlato, Pinot Grigio	Colli Orientali del Friuli, Italy
Chateau La Rabotine	Sury-en-Vaux, France
Details by Sinegal, Sauvignon Blanc	Sonoma Coast, CA
Rapaura Springs, Sauvignon Blanc	Marlborough, New Zealand
Attitude, Sauvignon Blanc	Loire Valley, France



WINE SERVICE

Pricing listed below is per bottle

PINOT NOIR

Diora, La Petite Grace
Cambria, Julia's Vineyard
Migration by Duckhorn
The Calling
Gran Moraine Yamhill-Carlton
Ponzi Tavola
Le Charmel

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

MERLOT

Bonterra
Estancia

California
Central Coast, CA

CABERNET

Daou
Iconoclast by Chimney Rock
Duckhorn
Faust
Stags Leap, Artemis
Swanson
Heitz
7 Cellars, The Farm Collection
Details by Sinegal
Mt Brave
DeLille Cellars D2
Wirra Wirra
Chateau de Pez 2nd

Paso Robles, CA
Napa Valley, CA
Napa Valley, CA
Napa Valley, CA
Napa Valley, CA
Napa Valley, CA
Napa Valley, CA
Paso Robles, CA
Sonoma County, CA
California
Columbia Valley, WA
McLaren Vale, Australia
Medoc, France

MALBEC

Achaval Ferrer
Bodega Norton Reserve

Mendoza, Argentina
Mendoza, Argentina

INTERESTING REDS

Ziata Mia, Madre Red Blend
Leese Fitch, Sirah Blend
Montes Alpha, Carmenere
Two Hands Gnarly Dudes, Shiraz
Cigalus, Cabernet Blend
Villa Antinori Toscana Rosso

Napa Valley, CA
California
Central Valley, Chile
Barossa Valley, Australia
Aude Hautrive, France
Toscana Rosso, Italy

IMPORTANT THINGS TO KNOW

1. Alcohol

The Arizona State Liquor Commission regulates the sale & service of alcoholic beverages.

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 27% taxable service charge along with applicable state tax.

3. Food & Beverage

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 extensive 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 numbers 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 banquet event orders) for more than 3% over the final guarantees.

6. Service Charge/Admin Fee & Supplemental Surcharges

A service charge of 16% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing for the function, and the service charge is not the property of those third-party employees. An administrative fee of 11% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel, is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Change of setup/style on day of event is subject to a labor fee.

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 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, 2025 & are subject to a 16% gratuity & 11% taxable administrative along with applicable state tax. For bookings beyond december 31, 2025 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 meeting space 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, attendant, etc.) \$250.00 Per chef station (plus applicable sales tax). Staffing for stations: 1 chef per 75 guests. Bartender fee: \$275.00 Per bartender (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.

