



# 2012 Event Menus

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BREAKFAST

## DESERT CONTINENTAL | \$29.00

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Chilled Fresh Juices

Chefs Selection of Sliced Seasonal Fruits and Berries  
to include Bananas and Apples

Selection of Cereals  
To Include Kashi and Kellogg's Smart Start Cereals  
With Whole, 2% and Skim Milk

Assortment of Organic Fruit and Plain Yogurts

Chef's Breakfast Bakeries  
Cheese Danish, Almond Bear Claws, Flaky Butter Croissants,  
Blueberry Muffins, Fat Free Carrot Raisin Bran, Lemon and Banana Tea Breads

Fresh Bagels and Cream Cheese with Toaster Station  
Sweet Butter, Marmalade and Assorted Jams

Starbucks Coffee and Tea Service



Pricing Based on 1.5 hours of Service

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## SAGUARO CONTINENTAL | \$32.00

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Selection of Freshly Squeezed Orange and Grapefruit Juices

Chefs Selection of Seasonal Sliced Fruit and Berries  
To Include Whole Apples and Bananas

Assortment of Organic Fruit and Plain Yogurts

Selection of Cereals and House-Made Granola  
Granola, Kashi and Kellogg's Smart Start Cereals  
Whole, 2% and Skim Milk

Steel Cut Oatmeal with Brown Sugar, Raisins, Cranberries and Walnuts

Assorted Pastries to Include:  
Cranberry Orange Muffins, Banana Nut Muffins  
Apple Eccles Cake, Pepper Jack Cheese Croissants  
Spiced Pecan Agave Coffee Cake  
Whipped Butter and Seasonal Fruit Preserves

Starbucks Coffee and Tea Service



Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## EUROPEAN CONTINENTAL | \$35.00

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Chilled Fresh Juices

Seasonal Whole and Sliced Fruit, Berries

Selection of Cereals

To Include: Kashi and Kellogg's Smart Start Cereals  
With Whole, 2% and Skim Milk

Homemade Bircher Muesli

Steel Cut Oatmeal with Brown Sugar and Raisins  
Assortment of Organic Fruit and Plain Yogurts

Assorted Charcuterie and Cheeses

Black Forest Ham, Cured Serrano Ham and Soppressata  
Brie de Meaux, Camembert, Vella Dry Jack and Gouda  
Sliced Baguette

Smoked Salmon, Capers, Chopped Egg, Diced Onions and Diced Tomatoes  
Fresh Bagels and Cream Cheese Toaster Station

Chef's Breakfast Bakeries

Cinnamon Crumb Tea Cake, Lemon Tea Bread, Wheat Croissant,  
Caramel Apple Muffin, Flaxseed Pineapple Muffin, Fruit Filled Danish  
Sweet Butter, Marmalade and Assorted Jams

Starbucks Coffee and Tea Service



Pricing Based on 1.5 hours of Service  
Minimum of 50 Guests is Required  
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**JW MARRIOTT**  
DESERT RIDGE RESORT & SPA



## CONTINENTAL ENHANCEMENTS

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**Southwest Breakfast Wraps | \$8.00**

Flour Tortilla Filled with Scrambled Eggs, Pepper Jack Cheese and Chorizo Salsa Verde

**All American Breakfast Wrap | \$8.00**

Flour Tortilla Filled With Scrambled Eggs, Smoked Bacon, Cheddar Cheese Resort Salsa

**Rise & Shine Croissant | \$8.00**

Farm Fresh Eggs, Hickory Smoked Bacon Dolby Cheddar Cheese on a Flaky Butter Croissant

**Egg White Panini | \$9.50**

Sun Dried Tomato, Basil Pesto, Low Fat Mozzarella and Sweet Roasted Peppers

**Breakfast Slider | \$8.00**

Scrambled Eggs, Sausage Patty and Aged Cheddar Cheese on a Buttermilk Biscuit



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## PLATED BREAKFAST

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### Breakfast Appetizers

#### **Berry Martini | \$6.00 per person**

Blueberry Mint Compote, Granola, Organic Yogurt  
Pistachio Biscotti Served in a Martini Glass

#### **Buttermilk Mint Panna Cotta | \$6.00 per person**

Seasonal Fresh Fruits with Cinnamon Palmier

### Breakfast Entrees

#### **Southwest Breakfast Burrito | \$31.00**

Flour Tortilla filled with Chorizo and Eggs,  
Jack Cheese, Queso Fresco, Mild Ranchero Sauce  
Jalapeno Sausage, Oven Roasted Yukon Potatoes  
Red Chili Pepper Garnish

#### **Farm Scrambled Fresh Eggs | \$30.00**

Choice of : Country Ham, Grilled Link Sausage or Crispy Smoked Bacon  
With Home Style Fried Red Skin Potatoes and Grilled Tomato Garnish

### Breakfast Entrees Include:

Fresh Squeezed Orange and Grapefruit Juices,  
Cranberry and Apple Juices

### Assorted Fresh Breakfast Bakeries to Include:

Buttery Croissants, Lemon Poppy Seed Muffins,  
Fruit Filled Danish, Cinnamon Raisin Twist and  
Banana Nut Bread

### Starbucks Coffee and Tea Service



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# SOUTHWEST BREAKFAST BUFFET | \$45.00

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Selection of Chilled Fruit Juices  
Freshly Squeezed Orange and Grapefruit, V-8 and Apple Juices

Chefs Selection of Seasonal Sliced Fruits and Berries

Pulled Rotisserie Chicken Hash  
With Poached Eggs and Chipotle Hollandaise

Assortment of Organic Fruit and Plain Yogurts

Build Your Own Southwest Breakfast Tacos:  
Soft Flour Tortilla Served with Fluffy Scrambled Eggs and Chorizo Eggs  
Southwest Style Beans, Queso Fresco, Shredded Mild Cheddar Cheese  
Pico de Gallo and Fire Roasted Salsa

Southwest Blue Corn French Toast  
Cajeta & Maple Drizzle, Roasted Apple Compote

Oven Roasted Yukon Potato with Hatch Chiles  
Crispy Smoked Bacon  
Breakfast Pork Sausage

Chef's Selection of Freshly Baked Breakfast Bakeries  
Spicy Sticky Buns, Pepper Jack Cheese Croissants, Jalapeno & Sundried Tomato Corn Muffins, Apple Fritters, Spiced Pecan Bear Claws  
Prickly Pear Jam and Soft Whipped Butter

Starbucks Coffee and Tea Service



Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

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## SUNRISE BREAKFAST BUFFET | \$42.00

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Freshly Squeezed Orange and Grapefruit Juices,  
V-8 and Apple Juice

Chefs Selection of Seasonal Sliced Fruits and Berries

Assorted Individual Dry Cereals and House made Granola  
(To Include Kashi and Kellogg's Smart Start Cereals)  
Served with Whole Bananas and Golden Raisins  
Whole, 2% and Skim Milk

Steel Cut Oatmeal  
with Brown Sugar, Raisins, Dried Cranberries and Walnuts

Individual Organic Fruit and Plain Yogurts

Fluffy Scrambled Eggs  
Accompaniments of Wisconsin Cheddar Cheese  
and Charred Tomato Salsa

### Buffet Selections Include

Bacon Select (1):

Crispy Smoked Bacon or Maple Pepper Bacon

Sausage Select (1):

Pork Sausage Rope with Fresh Herbs (carver required\*)

Chicken Apple Sausage or Breakfast Sausage Links

Breakfast Potatoes Select (1):

Roasted Fingerling Potato with Vidalia Onions and Chives,

Breakfast Potato with Spinach and Tomato or

Yukon Gold Potato Cake with Chives

Chef's Selection of Freshly Baked Breakfast Bakeries

Cinnamon Rolls, Donuts, Chocolate Croissants,

Blueberry Muffin, Lemon Poppy Seed Tea Bread, Carrot-Zucchini Bread

Soft Whipped Butter, Preserves, Honey and Marmalade

Starbucks Coffee and Tea Service

\*Attendant Fee Waived per Menu requirement

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**JW MARRIOTT**  
DESERT RIDGE RESORT & SPA



**HEALTHY BREAKFAST BUFFET | \$45.00**

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- Freshly Squeezed Orange and Grapefruit Juice
- Organic Carrot, Cucumber Mint and Celery Shooters
- Local Seasonal Sliced Fruits and Berries
- Organic Fruit and Plain Yogurts
- Steel Cut Oatmeal  
with Brown Sugar, Raisins Dried Cranberries and Walnuts
- Assorted Individual Dry Cereals and House Made Granola  
With Assorted Milks and Soy Milks
- Cage Free Scrambled Eggs  
With Shredded Cheddar Cheese
- Chicken Apple Sausage
- Turkey Bacon
- Olive Oil Roasted Potatoes with Garden Herbs

- Pancake Station
- Blue Corn and Buckwheat Pancakes  
With Berry Mint Compote, Maple Syrup and  
Soft Whipped Butter  
(Chef Optional \$150.00)
- Morning Glory Muffin, Carrot-Zucchini Bread, Almond Croissants  
Raspberry Scones with Devonshire Cream and Apple Strudel
- Starbucks Coffee and Tea Service



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## BUFFET ENHANCEMENTS

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### **Farm Fresh Specialty Omelets Made to Order | \$13.00 per person**

Items to Include:

Peppers, Onions, Smoked Ham , Chopped Bacon, Rock Shrimp, Spinach, Heirloom Tomato,  
Red Onions, Wisconsin Cheddar Cheese , Pepper Jack Cheese, Goat Cheese Fire Roasted Salsa,  
Assorted Hot Sauce  
(Chef Required - \$150.00)

### **Breakfast Burrito Bar | \$12.00 per person**

Soft Flour Tortilla with Scrambled Eggs and Shredded Cheddar Cheese  
Chorizo Sausage, Bacon, Black Beans, Guacamole, Sour Cream, Jalapeno Peppers  
Tabasco Sauce and Fresh Tomato Salsa

### **French Toast Station \$12.00 Per Person**

Cinnamon and Egg Griddled Challah Bread  
Served With Vermont Maple Syrup, Agave Nectar, Whipped Butter, Apple Compote, Blueberry Chutney  
(Chef Optional \$150.00)

### **Pancake Station | \$12.00 per person**

Blue Corn and Buckwheat Pancakes  
Served with Berry Mint Compote, Maple Syrup and Soft Whipped Butter  
(Chef Optional \$150.00)

24% taxable service charge and applicable state sales tax will be added to all food and beverage.



# COFFEE BREAKS

# COFFEE BREAK I PACKAGES

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## Healthy Break | \$24.00 per person

Assorted Naked Juices to Include: Strawberry-Banana  
Protein Zone, Green Machine ,Blue Machine and Pomegranate  
Carrot-Zucchini Bread , Apple Flaxseed Muffins and Blueberry Scones  
Blueberry Marmalade & Devonshire Cream  
Watermelon Shooters with Cantaloupe Tartare  
Yogurt Parfait with Fresh Berries  
Assortment of Dried Fruits and Nuts  
Starbucks Coffee and Tea Service

## Donut Break | \$21.00 per person

Assorted Donuts to Include:  
Old Fashion Glaze, Traditional Glazed Raised, Chocolate Iced Cake  
Cinnamon Crumb Cake, Blueberry Cake, Decorated Cake, Double Chocolate Raised  
Maple Iced Cake Raised with Chocolate & Maple Icing, Sugar Raised and Jelly Filled  
Iced Cold Milk (2%, skim and whole) and Chocolate Milk  
Starbucks Coffee and Tea Service

## Southwestern Break | \$23.00 per person

Fried Churros with Strawberry Sauce  
Sopapillas with Honey and Powdered Sugar  
Spiced Agave Coffee Cake  
Apple Jalapeno Butter  
Local Grown Pistachios  
Chorizo and Manchego Empanadas  
Prickly Pear Iced Tea and Lemonade

## Package Breaks Based on 30 Minute Duration

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# COFFEE BREAK | PACKAGES

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## Fruits and More | \$22.00 per person

- Seasonal Whole Fruit
- Dried Fruit Selection with Nuts
- Fruit Sushi (3pc per person)
- Fresh Seasonal Fruit Juiced to order\* (3 pre-selected varieties)  
(Attendant Required \$150)
- Seasonal Fresh Fruit Smoothies\* (2 pre-selected flavors)  
(Attendant Require \$150)

\*To Provide you with the best tasting seasonal fruit, a list of fruit flavors will be provided to you for the season in which you hold your event.

Passion Fruit Iced Tea and Fresh Squeezed Lemonade

## Asian Fusion | \$18.00 per person

- Presented with Bamboo Steamer Baskets & Mini Asian take out boxes
- Seasonal Fruit Sushi Rolls (3pc per person)
- Dried Cranberries, Blueberries and Bananas
- Almonds, Peanuts and Cashews
- Iced Green Tea and Fresh Squeezed Lemonade

## Back 2 School | \$23.00 per person

- Vegetable Sticks, Granny Smith Apple Wedges with Assorted Dips
- Individual String Cheese (2 varieties)
- PB&J Bites (Tea sandwich size)
- Fruit Snacks & Pretzel Rods
- House Made Trail Mix with Dried Fruits, Nuts and M&M's
- Juice Boxes and Lemonade

\*Break Features Food Drawings from Local Elementary Schools

## Green Break | \$22.00 per person

- Pistachio Macaroon, Tropical Ganache
- Almond Madeleines & Green Tea Cookies
- Shredded Zucchini Pancakes with Chevril Sauce
- English Cucumber Tea Sandwich with Crème Fraiche
- Green Crudités – Celery, Broccoli and Asparagus
- With Green Goddess Dressing
- Iced Green Tea

Package Breaks Based on 30 Minute Duration

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### **Chocoholic Break | \$23.00**

Chocolate Espresso Tarts  
Milk, Dark and White Chocolate Covered Strawberries  
Chocolate Chip and White Chocolate Macadamia Nut Cookies  
Decadent Double Chocolate Brownies  
Hershey's Chocolate Kisses, Miniature Reese's Peanut Butter Cups  
Plain and Peanut M&Ms  
Chilled Chocolate, Whole, 2% and Skim Milk

### **State Fair Break | \$23.00**

Individual Bags of Popcorns to Include:  
Kettle Corn, Cheddar and Caramel  
Corn Dogs With Condiments  
Giant Warm Soft Pretzels with Gourmet Mustard  
Assorted Retro Hard Candies and Chocolates in Jars  
Assorted Jones Soft Drinks and Stewart's Root Beer

### **Make Your Own Trail Mix | \$22.00**

Dried Cranberry, Dried Blueberry and Dried Banana Chips  
M&M's, Roasted Peanuts, Cashews, Sunflower Seeds  
White Chocolate Chips, Chocolate Covered Almonds & Marshmallows  
Home Made Granola Bars  
Seasonal Fruit Kebabs With Yogurt Dip  
Fresh Lemonade and Island Berry Iced Tea

### **Veggies and More | \$21.00**

Vegetable Crudit  Bar With Assorted Dips  
Vegetable Sushi Roll (3pc. per person)  
House-Made Pickled Vegetables  
Terra Vegetable Chips  
Iced Green Tea and Lemonade

**Package Breaks Based on 30 Minute Duration**

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# ALA CARTE | BEVERAGES

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- Starbucks Coffee and Tea Service | \$82.00 per Gallon
- Starbucks Iced Regular and Decaffeinated Coffee | \$82.00 per Gallon
- Upgraded Starbucks Coffee and Tea Service | \$85.00 per Gallon  
Whipped Cream, Sugared Stir Sticks, Chocolate Straws,  
Cinnamon Sticks, Orange and Lemon Twists Flavored Creams  
Chocolate Shavings
- Individual Starbucks Frappuccino Drinks | \$8.50 each  
Coffee, Mocha & Vanilla
- Individual Whole, 2%, Skim and Chocolate Milk | \$4.00 each
- Freshly Squeezed Orange and Grapefruit Juices | \$80.00 per Gallon
- Apple, Tomato, Cranberry and Pineapple Juices | \$65.00 per Gallon
- Assorted Bottled Juices | \$5.00 each  
Apple, Cranberry, V-8, Grapefruit and Orange
- Freshly Squeezed Lemonade | \$52.00 per Gallon

- Freshly Brewed Iced Tea | \$60.00 per Gallon
- Arizona Iced Tea | \$5.50 each
- Assorted Chilled Pepsi Soft Drinks | \$4.25 each
- Red Bull | \$6.50
- Flavored Gatorade Snapple and SoBe | \$6.50 each
- Chilled Spring Waters | \$3.50 each
- Chilled Sparkling Waters | \$4.95 each
- Upgraded Bottled Waters | \$5.50 each
- Smoothie Station | \$11.00 per person  
Fresh Strawberry, Banana, Mango, Pineapple, Orange and Dates  
Blended with Whey Protein Yogurt and Honey  
(Attendant Required \$150)

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**ALA CARTE | ENHANCEMENTS**

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**Breakfast Bakeries | \$55.00 per dozen**  
Fruit and Cheese Filled Danish, Cinnamon Crumb Tea Bread  
Buttery Croissants, Assorted Fresh Baked Muffins  
Chocolate Croissants, Fresh Cinnamon Rolls  
Assorted Bagels & Cream Cheese

**Assorted Doughnuts | \$52.00 per dozen**

**Biscotti | \$50.00 per dozen**  
Traditional, Pistachio, Chocolate and Lemon

**Freshly Baked Scones | \$52.00 per dozen**  
Currant, Raspberry, Apple and Blueberry Scones  
Devonshire Cream and Fruit Preserves

**Seasonal Whole Fresh Fruit | \$4.00 per piece**

**Organic Natural and Fruit Flavored Individual Yogurts | \$4.00 each**

**Assorted Multi-Grain, Granola & Nutri-Grain Bars | \$4.50 each**

**Assorted Energy, Protein & Power Bars | \$5.50 each**

**Individually Boxed Cereals with Assorted Milks | \$5.00 each**

**Swiss Bircher Muesli | \$6.50 per person**

**Hot Oatmeal | \$6.50 per person**  
with Brown Sugar, Raisins and Walnuts

**Seasonal Berries & Sliced Fruit Display | \$9.00 per person**  
Vanilla Cream and Honey Yogurt

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**ALA CARTE | ENHANCEMENTS**

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**Warm Soft Pretzels | \$50.00 per dozen**

With Stone Ground & Yellow Mustard

**Individual Bags of Trail Mix | \$5.00 each**

**Individual Bags of Chips and Pretzels | \$4.00 each**

**Individual Bags of Mixed Nuts | \$4.50 each**

**Individual Assorted Bags of Popcorn | \$5.00 each**

Kettle Corn, Almond Pecan, Cheese and Caramel

**Assorted Candy Bars | \$4.00 each**

Snickers, Milky Way, Kit Kat, M&M's and Hershey Bars

**Chocolate Brownies, Blondies and Rice Krispy Treats | \$52.00 per dozen**

**Assorted Bars | \$52.00 per dozen**

Lemon Squares, Melt Away bars and Homemade Granola Bars

**Assorted Cookies | \$50.00 per dozen**

Chocolate Chip, Peanut Butter, White Chocolate Chip & Cranberry

Oatmeal Raisin and Sugar Cookies

**Ice Cream Sandwiches, Cups & Bars | \$5.00 Each**

Ice Cream Sandwiches , Skinny Cow Ice Cream Cups

Frozen Fruit Bars

**Dove Bars and Häagen-Dazs Ice Cream Bars | \$5.00 Each**

**Chocolate Dipped Treats | \$52.00 per dozen**

Strawberries, Frozen Bananas and Mini Biscotti

**Chocolate Dipped Strawberries | \$52.00 per dozen**

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# ALA CARTE | HEALTHY

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**Antipasto Skewers | \$6.00 each**

Tomato, Olive, Cubed Turkey, Mini Mozzarella Cheese  
Basil Balsamic Reduction

**PBJ Tea Sandwiches | \$5.50 each**

On Whole Wheat with House-Made Peanut Butter and  
House Made Seasonal Jam

**Juice Shooters | \$4.50 each**

Select (1):  
Carrot Ginger Juice Shooter, Celery Cucumber-Mint Juice  
Shooter, Watermelon Tomato Shooter

**House Made Energy Bars | \$52.00 per dozen**

With Flaxseed and Goji Berry

**Individual Vegetable Crudité Cones | \$6.50 each**

Bamboo Cones Filled with Raw Seasonal Vegetables

**Fruit Sushi | \$8.00 per person**

Coconut Rice, Mango, Strawberry, Kiwi, and Seasonal Fruits  
With Raspberry Dipping Sauce (3pcs. per person)

**Dried Fruit and Cheese Skewers | \$5.50 each**

**Baked Mini Apple Turnovers | \$6.00 each**

With Salted Caramel

**Mexican Lettuce Wraps | \$6.00 each**

Lettuce Cups, Black Bean and Corn Salsa, Avocado Cream  
Shredded Jicama with Lime and Chili Powder

**Vegetable Tea Sandwiches | \$6.50 each**

Crustless Whole Grain Bread, Assorted Grilled Vegetables  
Pesto Aioli

**Tuna Poke Tacos | \$7.00 each**

Ahi Tuna, Seaweed Salad, Toasted Sesame Seeds  
Wasabi Aioli

**Assorted Pickled Vegetables & House-Made Potato Chips | \$7.50 per person**

With Dips

**Assorted Popchips & Terra Chips | \$4.50 each**

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

LUNCH



# CHILLED PLATED SELECTIONS

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### JW Cobb Salad | \$38.00

Crumbled Smoked Bacon, Roasted Turkey, Baby Tomatoes, Cucumbers, Diced Egg, Crisp Lettuce, Avocado and Blue Stilton Cheese Buttermilk Ranch Dressing

### Southwest Chicken Caesar | \$38.00

Southwest Spiced Chicken  
Chopped Romaine Fried Tortilla Strips, Black Beans  
Tomato Confit, Shaved Parmesan and Roasted Corn  
Chipotle Caesar Dressing

### Pecan Smoked Beef Tenderloin Salad | \$42.00

Mizuna & Arugula Lettuce, Charred Red Onion  
Crows Dairy Goat Cheese, Heirloom Tomato and Roasted Corn  
Ranch Dressing

### Ahi Salad | \$44.00

Noodle Salad with Pan Seared Ahi Tuna  
Toasted Sesame Seeds, Bok Choy, Tomato and Bird Eye Chili  
Ginger Soy Vinaigrette with Thai Basil

### All Chilled Plated Entrees Include:

- Assorted Rolls, Lavosh and Breadsticks with Butter
- Dessert Selection
- Iced Tea
- Starbuck Coffee Service



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# HOT PLATED SELECTIONS

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**Grilled Swordfish | \$45.00**

Saffron Orzo, Asparagus, Roasted Tomato and Crustacean Jus

**Herb Roasted Chicken | \$42.00**

Broccolini, Mushroom Fricassee  
Fork Mashed Potatoes and Sour Cream

**Roasted Tuscan Style Chicken | \$42.00**

Sun Dried Tomatoes, Olive Oil, Shallots, Artichokes  
Sage New Potatoes and Seasonal Vegetables

**Braised Short Ribs | \$47.00**

Osso Bucco Style  
Garlic Mashed Potatoes and Diced Root Vegetables

**Petite Filet Mignon | \$52.00**

Roasted Shiitake Mushrooms, Pearl Onions, Heirloom Potatoes  
Wilted Spinach and Cabernet Reduction

**Vegetarian Options | \$42.00**

Potato Gnocchi, Caramelized Squash, Braised Oyster  
Mushrooms, Crispy Chick Peas and Mushroom Broth

Black Bean Quinoa Cake with Artichoke Butternut  
Squash Salad, Wilted Greens and Romesco Sauce

**All Entrées Include:**

- Soup or Salad
- Assorted Rolls, Lavosh and Breadsticks with Butter
- Dessert Selection
- Starbucks Coffee Service
- Iced Tea



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## LUNCH ACCOMPANIMENTS

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### SOUPS

#### **Cream of Porcini Soup**

With New Potatoes, Sweet Onions and Chervil

#### **Roasted Fennel and Apple Bisque**

With Blue Cheese Crostini

### SALADS

#### **Southwest Caesar Salad**

Romaine Lettuce, Fried Tortilla Strips, Tomato Confit  
Black Beans, Shaved Parmesan and Roasted Corn  
Chipotle Caesar Dressing

#### **BLT**

Boston Bib Lettuce with Heirloom Tomatoes, Dried Corn,  
Pancetta Crisp and Roasted Shallot Balsamic Dressing

#### **House Salad**

Arugula, Mizuna and Frisee Lettuce, Toasted Pumpkin Seeds,  
Blistered Grape Tomato, Cotija Cheese and Shaved Cucumbers  
Maple Balsamic Vinaigrette

#### **Beet & Grapefruit Salad**

Butter Lettuce, Roasted Golden Beets, Ruby Red Grapefruit  
Point Reyes Blue Cheese Crumbles  
White Balsamic Vinaigrette

### DESSERTS

Vanilla Crème Brulee with Seasonal Berries and Almond Brittle

Hazelnut Tiramisu with Double Chocolate Biscotti

Walnut Brownie Bavarian Torte with Mini Chocolate Chip Cookies

Decadent Triple Chocolate Cake

With Strawberry Compote, Crème Anglaise, Chocolate Straw

Seasonal Fruit Tart

with Crème Chantilly, Raspberry and Mango Sauce

Vanilla Mint Pannacotta

Citrus Olive Oil Cake and Strawberry Consommé

Trio of Fresh Seasonal Fruit Sorbet

Citrus Zabaglione

Fresh Berry Salad, Almond Shortbread

24% taxable service charge and applicable state sales tax will be added to all food and beverage.



**NEW YORK DELI LUNCH BUFFET | \$44.00**

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Manhattan Clam Chowder

Green Oak Lettuce and Arugula  
Candied Pecans, Dried Cranberries, Smoked Bacon and Roasted Corn  
Buttermilk Ranch and White Balsamic Tarragon Vinaigrette

Potato Salad  
With Potatoes, Eggs, Pickles, Celery Mustard Dressing

Tortellini Pasta Salad with Sundried Tomato, Kalamata Olives and Feta

Tuna Salad  
With All White Meat Tuna, Hard Boiled Eggs, Tomato and Celery

Assorted Deli Meats  
Sliced Turkey, Black Forest Ham, Roast Beef and Buffalo Chicken

Gourmet Cheese Selection  
Swiss, Cheddar, Provolone and Blue Jack Cheese

Relish Tray  
Boston Bibb Lettuce, Vine Ripe Tomatoes, Sliced Red Onions,  
Kosher Pickles, Queen Creek Olives, Pepperoncini, Cucumbers

Sliced Artisan Sandwich Breads and Rolls  
Horseradish Mustard, Dijon Mustard, Chive Parsley Spread and Mayonnaise

Individual Bags of Chips and Pretzels

Traditional New York Cheesecake with Assorted Fruit Toppings  
Citrus Cannolis  
Chocolate Cake  
Raspberry Linzer Cookies

Starbucks Coffee and Tea Service  
Iced Tea

**Hot Sandwich Enhancements | \$5.00 Per Person**  
(Attendant Required \$150.00)

**Philly Cheese Steak Sandwiches**  
Shaved Beef in Cheese Sauce  
Caramelized Onions on Soft Hoagie Rolls

**Ruebens**  
Shaved Pastrami with Swiss Cheese, Sauerkraut  
1000 Island Dressing on Warm Marble Rye

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

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# HAND CRAFTED SANDWICH LUNCH BUFFET | \$46.00

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Tomato Bisque

Iceberg Lettuce, Hobbs Bacon, Tomato, Grilled Onion, Sourdough Crouton  
Ranch Dressing

Potato Salad  
With Shallots, Bacon and Mustard Dressing

Watermelon Salad  
With Mint, Feta and Lime Olive Oil

Tomato Salad with Garden Fresh Basil  
Balsamic Dressing

Local Chioggia Beets, Citrus, Goat Cheese Crumbles

**Hand Crafted Sandwiches:**  
Farm Egg Salad , Boston Bibb Lettuce on Honey Wheat Roll

Shaved Roast Beef, Horseradish Cheddar and Watercress on Sourdough Roll

Grilled Vegetable & Portobello Mushroom  
Mozzarella, Peppers and Spinach with Garlic Herb Spread on Potato Roll

Roasted Turkey, Sliced Tomatoes, Whipped Brie and Mizuna on Pretzel Roll

Accompaniments Of:  
Rhubarb Mustard, Mustard and Mayonnaise

House Made Potato Chips

Fresh Fruit Tarts  
Chocolate Pot Du Crème  
Lemon Poppy Seed Cake with Strawberry Compote  
Coconut Macaroons

Starbucks Coffee and Tea Service  
Iced Tea

**Hot Sandwich Enhancements | \$5.00 Per Person**  
(Attendant Required \$150.00)

**Philly Cheese Steak Sandwiches**  
Shaved Beef in Cheese Sauce  
Caramelized Onions on Soft Hoagie Rolls

**Ruebens**  
Shaved Pastrami with Swiss Cheese, Sauerkraut  
1000 Island Dressing on Warm Marble Rye

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.



## SOUTHWEST LUNCH BUFFET | \$46.00

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Tortilla Soup with Corn Tortilla Strips  
Cilantro, Avocado, Lime Wedges and Cotija Cheese

Southwest Caesar  
with Queso Fresco, Diced Tomatoes, Black Beans  
with Chipotle Caesar Dressing

Southwest Cole Slaw  
Carrots, Green Cabbage, Sweet Peppers, Celery  
Candied Pecans

Soft Taco Bar  
Carne Asada, Spicy Chicken and Baja Garlic Shrimp  
with Warm Tortillas

Accompanied By:  
Grated Queso Fresco, Diced Tomatoes, Sliced Jalapenos  
Shredded Lettuce, Onions, Guacamole and Sour Cream  
Lime Wedges, Assorted Salsa and Hot Sauces

Chicken Chilaquiles

Cheese and Spinach Enchiladas  
Green Tomatillo Sauce

Southwest Beans <sup>(v)</sup>  
Red Chili Rice <sup>(v)</sup>

Sopapillas  
Chocolate Mole Tarts  
Mexican Flan  
Tres Leches Cake  
Desert Pecan Cookies

Starbucks Coffee and Tea Service  
Iced Tea

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**JW MARRIOTT**  
DESERT RIDGE RESORT & SPA



**SONORAN DESERT LUNCH BUFFET | \$50.00**

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- \*Posole  
Braised Pork, Hominy, Lime, Red Onion  
\*Vegetarian Option Available
  
- Frisee, Lollo Rosso and Spotted Romaine  
Dried Cherries, Marcona Almonds, Cabernet Vinaigrette
  
- Papaya Salad  
With Shredded Jicama, Carrots, Garden Mint, Citrus Vinaigrette
  
- Bean Salad  
Chick Peas, Navy Beans, Green Beans, Roasted Shallots Piquillo Peppers  
Sherry Vinaigrette
  
- Marinated Chicken Breast with Adobo Sauce
  
- Grilled Salmon with Salsa Verde and Shaved Fennel Slaw
  
- Vegetarian Tamales  
Three Assorted Salsas (salsa fresca, salsa verde and mixed fruit salsa)
  
- Cumin Rubbed Flank Steak, Honey Mustard BBQ Sauce  
(Station Attendant Optional - \$150)

- Roasted Fingerling Potato  
Fresh Thyme and Vidalia Onions
  
- Roasted Root Vegetables  
Brussels Sprouts, Parsnips, Carrots, Butternut Squash
  
- Homemade Cornbread with Butter
  
- Vanilla Crème Brulee  
Prickly Pear Pistachio Torte  
Chocolate Espresso Tartlets  
Key Lime Pie
  
- Starbucks Coffee and Tea Service  
Iced Tea

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.



**MEDITERRANEAN LUNCH BUFFET | \$48.00**

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Mezze and Tapas Station  
Marinated Olives, Nuts, and Almonds  
Marinated Vegetables and Dolmades

Greek Salad  
Cucumber, Tomato, Kalamata Olives, Feta Cheese with  
Sweet Onion and White Balsamic Dressing

Panzanella Salad  
Basil Tomatoes, Pepper, Rustic Bread

Couscous Salad  
Moroccan Couscous, White Balsamic Vinaigrette

Moroccan Salmon  
Organic Lentils – Exotic Spice Broth

Double Garlic Chicken  
Onions, Olives and Preserved Lemon Sauce

Vegetarian Paella  
(Chef Optional - \$150)

Lamb Gyro Carved to Order  
Slow Roasted Yogurt Marinated Garlic Lamb  
Mediterranean Flat Bread, Cucumber-Tomato Relish  
Shredded Romaine and Mint Tzatziki  
(Attendant Required)

Mediterranean Eggplant Moussaka

Roasted Vegetables with Fresh Herbs  
Zucchini, Portabella Mushrooms, Squash, Asparagus,  
Carrot and Onions

Baklava  
Fig & Walnut Cream Pie  
Citrus Olive Oil Bundt Cake with Tangerine Glaze  
Zeppoles with Vanilla Anglaise  
Mediterranean Chocolate Rice Pudding

Starbucks Coffee and Tea Service  
Iced Tea

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# SOUP & SALAD LUNCH BUFFET | \$44.00

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### SOUPS

4x4 Onion Soup  
Four Onions, Four Cheese Crostini

Minestrone (V)

Chicken Tortilla Soup  
Crispy Tortilla Strips, Cilantro, Avocado, Lime Wedges, Cotija Cheese

Jalapeno Corn Chowder

### SALADS

Chilled Sliced Steak Salad  
Mix Greens, Candied Pecans, Dried Cranberries, Cucumber and Carrots  
White Balsamic Tarragon Vinaigrette

Southwest Caesar with Grilled Chicken  
Queso Fresco, Diced Tomatoes and Black Beans  
Chipotle Caesar Dressing

Chicken Cobb Salad  
Bacon, Hard Boiled Egg, Tomato, Avocado, Green Onions, Blue Cheese  
Buttermilk Ranch Dressing

Grilled Vegetable Salad

Assorted Rolls with Butter

Corn Tortilla Chips  
House Made Guacamole & Fire Roasted Salsa

Seasonal Sliced Fruits  
Key Lime Pie  
Assorted Cookies  
Chocolate Cake

Starbucks Coffee and Tea Service  
Iced Tea



Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## BLT LUNCH BUFFET | \$46.00

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Roasted Tomato Bisque  
Grilled Sourdough with Crafton Cheddar

Steakhouse Tomato Salad  
Mozzarella, Fresh Basil, Arugula, Balsamic Vinaigrette

Mushroom and Leek Salad  
With Oven Roasted Tomatoes and Radishes

Petit Mizuna and Shaved Fennel  
Citrus Fruit, Queen Creek Olive Oil

BLT Turkey Club Burger  
Turkey Patty, Chipotle Aioli, Lettuce,  
Ripe Tomato, Maple Pepper Bacon, Russian Dressing

Classic BLT  
House Brined Pork Belly, Hydro Bib Lettuce  
Pineapple Heirloom Tomatoes

Grilled Tuna BLT  
Grilled Tuna, Arugula, Smoked Bacon,  
Tomato Confit, Ciabatta Bread, Olive Tapenade

Veggie BLT  
Salt Baked Beets, Boston Lettuce, Charred Cauliflower  
Roasted Shallot Tomato Jam, Watercress, Honey Oat Roll

Seafood BLT  
Gila Bend Shrimp, Pancetta Bacon Crisp  
Sweet Corn Aioli, Green Pea Shoots

Vegetable Chips and House Made Potato Chips  
Taro Root, Lotus Root, Kennebec

Condiment Bar  
Grain Mustard, Fennel Mustard  
Sweet Onion Tapenade, Queen Creek Olives  
Pickled Vegetables  
Cauliflower, Green Beans, Garlic, Carrots

Corn Fritters with 1000 Island Aioli  
Tater Tots with Black Garlic Dip

Float Station  
(Attendant Required)  
Root Beer Float  
Orange Float  
Raspberry Ginger Ale Float  
House Baked Cookies  
(Chocolate Chip, Oatmeal Raisin, Peanut Butter  
White Chocolate Chip & Cranberry)

Starbucks Coffee and Teas Service  
Iced Tea

**Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required**  
**A Labor Charge of \$125 will be applied if minimum is not reached**

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# TUSCANY LUNCH BUFFET | \$49.00

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Italian Wedding Soup  
With Tuscan Kale and Meatballs

Build Your Own Antipasto Salad & Tomato Bar  
Artichoke Hearts, Kalamata Olives, Sliced Pepperoncini  
Framani Salami, Grilled Zucchini & Squash  
Red Wine Thyme Vinaigrette  
Mozzarella & Tomato  
Burrata, Hand Pulled Mozzarella, Mozzarella Di Bufala  
Tomato Crudo, Basil Pesto, Marinated Olives  
Grilled Ciabatta Bread, Bread Sticks

Caesar Salad  
Romaine, Parmesan Reggiano, Crouton, Caesar Dressing

Baked Eggplant Parmesan  
Marinara Sauce

Italian Sausage Sandwich  
Caramelized Onions, Sweet Peppers, Ricotta Salata

Grilled Free Range Chicken  
Cacciatore Sauce

Shrimp Scampi with Linguine  
Garlic, Parsley, Leeks, Fresh Basil

Roasted Striped Bass  
Tomato, Lemon Beuree Blanc

Piedmont Hazelnut Tiramisu  
Chocolate Amaretto Torte  
Cherry Crostada  
Grand Marnier Zabaglione with Seasonal Berries  
Ricotta Zeppole

Starbucks Coffee and Tea Service  
Iced Tea



Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## BOX LUNCHES | \$37.00

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### **Turkey Sandwich**

Roasted Free Range Turkey, Cranberry Chutney Spread  
Butter Lettuce Smoked Bacon and Tomato on Whole Grain Bread

### **Roast Beef**

Shaved Prime Rib, Horseradish Sour Cream, Crispy Sweet Onion  
Spinach and Roasted Peppers on Sourdough Square

### **Herb Marinated Chicken**

Heirloom Tomato, Watercress, Tarragon Aioli, Mozzarella Cheese  
on Potato Roll

### **Mediterranean Garden Sandwich**

Basil and Balsamic Marinated Vegetables, Roasted Vidalia  
Onions, Hummus Spread on a Sun Dried Tomato Focaccia

### **Cobb Salad Box**

Chopped Iceberg with Roasted Chicken, Blue Cheese, Hard  
Boiled Egg and Diced Tomato and Smoked Bacon  
Ranch Dressing

### **Accompaniments- Select (1):**

#### **Orzo Pasta Salad**

Chervil, Tomato, Roasted Zucchini, Crumbled Feta Cheese

#### **Cole Slaw**

Green & Red Shredded Cabbage, Carrots, Green Onions, Peppers  
Celery Seed Dressing

#### **Loaded Red Skin Potato Salad**

With Egg and Chives

#### **Tomato Cucumber Salad**

Black Olives, Sweet Onions, Oregano Dressing

### **Included:**

#### **Assorted Individual Bags of Chips**

#### **Local Organic Apple**

### **Sweet Treat – Select (1)**

Fresh Baked Chocolate Chip Cookie  
Oatmeal Raisin Cookie  
Peanut Butter Cookie  
White Chocolate Cranberry Cookie  
Rice Krispy Treat  
Fudge Brownies

24% taxable service charge and applicable state sales tax will be added to all food and beverage.





# RECEPTION

**COLD HORS D'OEUVRES | \$5.25 each**

Minimum of 25 pieces of each

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Lemongrass Poached Prawn  
Spicy Tomato Fennel Jam

Brie, Shaved Granny Smith Apple  
Sourdough, Spiced Grape Chutney

California Roll  
with Wasabi-Soy Sauce

Ahi Tuna Tartar on Wonton Crisp  
with Wasabi Aioli and Tobika

Shaved Beef Tenderloin Marble Rye Crouton  
Onion Chutney, Blue Cheese

Crab Salad  
Mango & Tarragon in Spoon

Vietnamese Vegetarian Spring Roll in Rice Paper

Parmesan Crisp Vegetarian Neopolitan  
with Goat cheese

Marinated Manchego Cheese  
Black Olive Tapenade on Toasted Crostini

Vegetarian Bruschetta  
Heirloom Tomato and Vidalia Onion

Thai Beef Endive Cup  
Green Papaya, Red Chile and Coriander



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**HOT HORS D'OEUVRES | \$6.00 each**

Minimum of 25 pieces of each

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Mini Chipotle Beef Churrasco Skewer

Risotto Arrancini  
With Hand Pulled Mozzarella, Caper Aioli

Mini Pulled Port Tostada  
Black Bean Spread, Cotija Cheese, Cilantro

Thai Beef Satay with Peanut Sauce

Cocktail Filet with Horseradish and Roquefort Crust

Portobello Mushroom Empanada

Maryland Style Dungeness Crab Cakes  
Remoulade Sauce

Vegetable Spring Roll  
Soy Mustard, Sweet and Sour Sauce

Coconut Crusted Tiger Prawn  
Thai Dipping Sauce

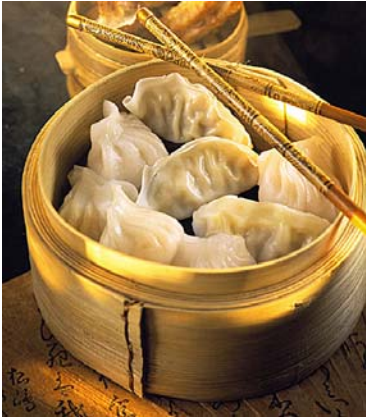
Bacon Wrapped Scallop

Pork Pot Sticker  
Ponzu Cilantro Sauce

Pea and Potato Samosa  
Corriander Chutney

Adobe Chicken Quesadillas  
With Farmhouse Cheddar

Chicken Yakatori Satay  
Peanut – Bird Eye Chili Dip



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## RECEPTION DISPLAYS

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### **Cheese Display| \$16.00 per person**

Domestic & International Cheese  
Fiscalini Cheddar, Humboldt Fog, Fontina  
Point Reyes Blue, Manchengo, and Brie de France  
Served with Pear Chutney, Dried Apricot Chutney and Honey Comb  
Sliced Baguette and Crackers

### **Breads and Spreads| \$18.00 per person**

Roasted Artichoke Dip with Sambucca  
Garlic Confit Hummus  
Roasted Eggplant Spread  
Red Pepper and Toasted Walnut Spread  
Pecorino Cheese Fondue with Tarragon  
Queen Creek Olive Tapenade  
Flatbreads, Pita Chips, Baguettes and Ciabatta

### **Tuscan Antipasto | \$21.00 per person**

Buffalo Mozzarella, Provolone, Prosciutto and Salami  
Kalamata Olives, Marinated Grilled Vegetables  
Roasted Peppers and Artichoke Hearts,  
Served with Tomato and Basil Focaccia, Breadsticks and Lavosh

### **Grilled Vegetables| \$18.00 per person**

Eggplant, Zucchini, Sweet Peppers, Yellow Squash  
Asparagus, Organic Carrots, Portabella Mushroom  
Artichoke Hearts, Sauce Vert, Olive Oil and Balsamic Vinegar

### **Vegetable Crudit  | \$15.00 per person**

Raw Vegetables to include Sugar Snap Peas, Broccoli  
Cherry Tomato, Carrots, Celery and Cauliflower  
Ranch Dressing, Sun Dried Tomato Dressing and Sauce Vert

### **Housemade Potato & Tortilla Chips | \$12.00 per person**

Warm Three Bean Dip with Cojita Cheese  
Fire Roasted Salsa, Onion Dip, Bacon Dip and Blue Cheese Dip



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# ACTION STATIONS

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**Sushi Station | \$28.00 per person**  
(4 pieces per person)

Fresh Display of California Rolls, Spicy Tuna Roll and Rainbow Roll  
Salmon, Shrimp, Tuna, and Yellow Tail Nigiri  
with Pickled Ginger, Wasabi and Soy Sauce  
(Sushi Chef Optional \$200)

**Seafood Raw Bar | Minimum of 25 pieces of Each**  
Shrimp Cocktail | **\$7.00 per piece**

Fresh Shucked Oysters | **\$7.00 per piece**  
with Champagne Mignonette

Crab Claws | **\$7.00 per piece**  
Caper Berry Remoulade and Lemon

**Southwest Ceviche Station | \$22.00 per person**

Scallops and Baja Shrimp Marinated with  
Poblano Chili, Red Onion, Cilantro, Lime Juice and Tomato  
Topped with Avocado Cream and Plantain Chips  
(Attendant Optional \$150)

**Heirloom Tomato Station | \$21.00 per person**

Variety of Local Grown Heirloom Tomatoes Sliced to Order  
Burrata Cheese, Assorted Sea Salts  
Extra Virgin Olive Oil, Balsamic and Micro Watercress  
(Attendant Required \$150)

\*Pricing based on 2 hours of service  
\*Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs  
may increase your risk of food borne illness.



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# ACTION STATIONS

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### Sliders & Fries (Choice of 3 Sliders) | \$24.00 per person

- Might Mo Beef Slider on Burger Bun
- Crab Cake Slider with Pea shoots and Remoulade on Brioche
- Pulled Pork Slider with Cole Slaw, Crisp Onions on Rye Roll
- Mini Eggplant Parmesan with Provolone, Pomodoro Sauce, and Pepperoncini Pepper
- Chickpea Cake with Parsley, Tomato, Scallion Pesto, on Whole Grain Roll
- Fried Buttermilk Chicken Slider with Lettuce, and Pickle on Sweet Bread Roll
- Mini Muffalettas with Salami, Mortadella, Provolone, Olive Spread on Mini Focaccia

- Sweet Potato Fries with Sea Salt and Dehydrated Honey
- Hand Cut Fries with Malt Vinegar and Housemade Ketchup  
(Chef Optional - \$150)

### Mac & Cheese – 3 Varieties | \$18.00 per person

- Elbow Pasta with Tillamook Cheddar Sauce
- Elbow Pasta with Smoked Bacon Roasted Poblano and Point Reyes Cheese Sauce
- Elbow Pasta with Creamed Corn Sweet Water Shrimp, Tomato Confit  
(Chef Optional \$150)

### Quesadilla Station | \$18.00 per person

- Four Cheese Quesadilla
- Adobe Marinated Chicken Quesadilla
- Lime Marinated Shrimp Quesadilla
- Melted with Queso Fresco and Roasted Poblano Chili
- Served with Sour Cream, Guacamole
- Salsa Verde and Salsa Rojo  
(Chef Optional \$150)

### Tandoori Station (\*Indian Clay Oven) | \$23.00 per person

- \*Action Station Available for Outdoor Functions Only
- Chicken Tikka
- Tandoori Jhinga (prawn )
- Tandoori Paneer (cheese)
- Tandoori Naan (bread)
- Served with Relish, Dips and Chutney  
(Chef Optional - \$150)

### Noodle Station | \$22.00 per person

- Udon & Rice Noodles
- Choice of Shrimp, Teryaki Chicken, Beef or Fried Tofu
- Bok Choy, Lotus Root, Cabbage, Sprouts and Assorted Vegetables Stir Fried
- Peanuts, Chopped Bird Eye Chili Soy Sauce and Ponzu
- Chinese To-Go Boxes with Chopsticks  
(Chef Required - \$150)
- \*Ask about our outdoor wok station

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# ACTION STATIONS

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### Churrascaria Station | \$24.00

Served on Traditional skewers  
Parsley Lemon Marinated Beef  
Garlic and Rosemary Leg of Lamb  
Fresh Herb and Caraway Seed Rubbed Pork  
Chili Spiced Roasted Red Bliss Potatoes and Peppers  
Salsa Marinara, Chimmichurri  
Ciabatta, Asiago Loaf  
(Chef Required- \$150 | 2 per Station)

### Fajita Station | \$22.00 per person

Chipotle Marinated Skirt Steak  
Tequila Citrus Marinated Chicken and Baja Shrimp  
with Poblano Peppers and Caramelized Onions  
Served with Flour Tortillas, Salsa Fresca, Sour Cream  
Shredded Cheese, Black Beans, Jalapenos and Guacamole  
(Chef Optional -\$150)

### Baked Potato Bar| \$21.00 per person

Baked Russet Potato  
Roasted Portobella Mushroom, Chives, Bleu Cheese, Chili con Carne  
Seafood Etouffe, Sour Cream, Farmhouse Cheddar and Bacon Bits

### Gnocchi Station | \$22.00 per person

Gnocchi with Braised Veal Shank ,Fresh Sage and Brown Butter Sauce  
Potato Gnocchi with English Peas, Tomato Sauce and Shaved Parmesan  
Gnocchi with Basil pesto, Sundried Tomato and Spinach  
(Chef Required \$150.00)

### Seared Filet Medallion Station | \$24.00 per person

Petit Filet Medallion (3 ounces) Seared to Order  
Served with Caramelized Onions, Maitre D' Butter and Blue Cheese  
Cabernet Demi Glaze  
(Chef Required \$150)



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# CARVING STATIONS

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**Roasted Turkey | \$390.00 each | Serves 30**

Rosemary Au Jus  
Baked Sweet Potato Mash with Marshmallow  
Cranberry Chutney  
Served with Petite Dinner Rolls

**Beef Tenderloin | \$425.00 each | Serves 25**

Beef Tenderloin  
Horseradish Mash  
Cabernet and Truffle Demi  
Served with Petite Dinner Rolls

**Porcini Dusted Strip Loin | \$450.00 each | Serves 30**

Mushroom Onion Compote  
Demi Glaze  
Served with Petite Dinner Rolls

**Colorado Lamb Rack | \$24.00 per person**

Thyme and Garlic Marinated Lamb Rack Carved to Order  
Roasted Mushroom Fricassee  
Apple Mint Chutney  
Lamb Jus

**Roasted Pork | \$325.00 each | Serves 20**

Spiced Apple Butter  
Served with Petite Dinner Rolls

**Lamb Shwarma | \$360.00 each | Serves 30**

Cucumber Raita  
Pita Bread  
Tomato Onion Relish

**Tarragon Pesto Crusted Salmon | \$350.00 each | Serves 20**

Basmati Rice  
Lemon Beurre Blanc  
Served with Petite Rolls

Pricing based on 2 hours of service  
Chef Attendant Required for all Stations | \$150.00 per Chef, per Station

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# DESSERT STATIONS

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### European Coffee House | \$26.00 per person

Sacher Cake , Black Forest Gateaux, White Chocolate Strawberry Torte  
Chocolate Hazelnut Tarts, Lemon Meringue Tart , Cannolis  
Vanilla Crème Brulee with Fresh Berries, Tiramisu and Raspberry Éclairs  
Hand Crafted Chocolate Truffles, Chocolate Covered Strawberries  
Assorted Berries and Whipped Cream and Assorted Tea Cookies  
Upgraded Starbucks Coffee and Tea Station

### Anti-Griddle Station | \$24.00

Instant Frozen Lollipops to include  
Kahlua Zabaglione with Espresso  
White Chocolate Basil Cheesecake with Strawberry Consommé  
Vanilla and Mocha with Strawberry and Pineapple Compote  
Upgraded Starbucks Coffee and Tea Station  
(Chef Required \$150) | (Max 600 guests)

### Bananas Foster Flambé | \$21.00 per person

Fresh Bananas in Brown Sugar and Cinnamon  
Banana Liqueur, Triple Sec and Orange Juice  
Flambéed with Rum Served Over Vanilla Ice Cream  
Upgraded Starbucks Coffee and Tea Station  
(Chef Required \$150.00)

### Enhance Stations with Dessert Wine Selection | \$12 per person

### Chocolate Explorer | \$26.00 Per Person

'Origin De Chocolate'  
Dark Chocolate Ganache Truffle Representing Different Origin  
to include Venezuela , Dominican Republic, Madagascar, Ecuador , Bolivia  
'Chocolate & Nuts'  
Dark Chocolate Cashew Caramel Tart  
With Red Wine Reduction & Malted Rum-Milk Chocolate Crème.  
'Chocolate & Herbs'  
Dark Chocolate Pot Du Crème with Rosemary Caramel  
'Chocolate & Fruits'  
Black Forest Modifié  
Decadent Chocolate Cake, Vanilla Bavaois  
Wild Cherry Balsamic Reduction And Bourbon Cherry Compote  
'Chocolate and Grains'  
Warm White Chocolate –Vanilla Risotto with Dried Fruits and Nuts  
(Chef Required \$150)  
Upgraded Starbucks Coffee and Tea Station

### Variety Crème Puff Filled with Ice Cream | \$22.00

Raspberry with Raspberry Gelato and Mint Foam  
Chocolate with Hazelnut Milk Chocolate Gelato and Gianduja Foam  
Vanilla with Citrus Olive Oil Gelato and Citrus Foam  
(Chef required at \$150)  
Upgraded Starbucks Coffee and Tea Station

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**DESSERT STATIONS (Continued)**

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**Warm Chocolate Fondue | \$24.00 per person**

Dark, Milk and White Chocolate  
Served with Strawberries, Pretzels, Macaroons, Rice Krispy Bites  
Donut Holes, Pound Cake Squares and Marshmallows for Dipping  
Upgraded Coffee and Tea Station

**Desert Ridge Gelato and Sorbet Station | \$24.00 per person**

Choice of (5) Gelatos and Sorbets  
Chef's Selection of Toppings and Sauces

**Gelatos:**  
Vanilla, Strawberry, Chocolate, Chocolate Hazelnut Gianduja  
Pistachio Mascarpone , Cherry, Rocky Road, Tiramisu, Roasted Banana  
Cappuccino, Peanut Butter and Peach

**Sorbets:**  
Raspberry, Lemon, Passion Fruit, Strawberry, Mango  
Coconut, Prickly Pear and Pink Grape Fruit  
(Attendant Required \$150 - Minimum 100 guests)  
Upgraded Starbucks Coffee and Tea Station



**Cupcakes and Lollipops | \$21.00 Per person**

Variety Of Cupcake Flavors to Include:  
Red Velvet, Vanilla, Chocolate, Banana  
Peanut Butter, Citrus and Carrot Cake with Toppings

Macaroon Lollipops Display to Include:  
Chocolate Macaroon with Frangelico Ganache  
Pistachio With Tropical Fruit Ganache  
Raspberry with Chambord Ganache  
Upgraded Starbucks Coffee and Tea Station



24% taxable service charge and applicable state sales tax will be added to all food and beverage.



DINNER

JW MARRIOTT®   
DESERT RIDGE RESORT & SPA

**3-COURSE DINNER ENTREES INCLUDE**

First Course: Appetizer, Soup Or Salad Selection

Dinner Rolls and Butter

Dessert Selection

Starbucks Coffee Service

\*4-Course Optional Available | Price Varies Based on Selections

**FIRST COURSE OPTIONS**

**Local Gila Shrimp Corn Bisque**

En Croute

**Wild Mushroom Soup**

En Croute

**Vegetable Strudel**

Crispy Sweet Potato, Romesco Sauce

**Wild Mushroom Ravioli**

Tomato Ragout, Baby Spinach, Parmesan Cheese

**Crab Cake**

With Yellow Pepper Vinaigrette, Citrus Fennel Slaw

**Salt Baked Beets**

Baby Arugula, Shaved Fennel, Crumbled Goat Cheese  
Roasted Hazelnut Vinaigrette

**Fresh Mozzarella and Heirloom Tomato**

Petit Arugula, Queen Creek Olive Oil  
Balsamic Drizzle and Sea Salt Flakes

**Mixed Greens**

Lolla Rosa Lettuce, Red Leaf Romaine  
Candied Walnuts, Cucumber, Grapes  
Cabernet Vinaigrette

**Spinach and Arugula**

Toasted Hazelnuts, Dried Cranberries, Tomato  
Citrus Honey Vinaigrette

**Steakhouse Salad**

Boston Bibb Lettuce with Heirloom Tomato, Dried Corn  
Pancetta Crisp, Rock Shrimp  
Roasted Shallot Balsamic Dressing

**Iceberg Wedge with Cobb Tower Salad**

Smoked Turkey, Blue Cheese Crumbles, Red Onion  
Bacon, Tomato and Avocado  
Agave Nectar Balsamic

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## PLATED DINNERS | Entrees

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### **Natural Beef Tenderloin | \$102.00**

Royal Trumpet Mushroom, Heirloom Carrots  
Bacon Wrapped Haricot Verts, Smoked Shallot Mash Potato  
Sauce Bordelaise

### **Ancho Butter Bone-in Filet| \$105.00**

Creamed Swiss Chard with Caramelized Carrots, Potato Corn Cake  
Veal Reduction

### **NY Beef Strip Loin | \$98.00**

Blue Cheese Butter, Asparagus, Horseradish Mash Potato  
Demi Glace

### **Pan Seared Snapper | \$90.00**

Creamy Orzo Pasta, Feta Cheese, Spinach, Squash, Tomato Confit  
Lemon Beurre Blanc

### **Grilled Shetland Island Salmon | \$90.00**

Saffron Risotto, Asparagus Tips  
Crisp Calamari Garnish, Lobster Butter Sauce

### **Berkshire Pork Tasting | \$93.00**

Brined Pork Chop, Braised Pork Belly,  
Shaved Brussels Sprouts, Whipped Yukon Gold Potato

### **Roasted Free Range Chicken | \$85.00**

Asparagus and Root Vegetable Hash, Sweet Potato Mash  
Caramelized Pearl Onions  
Rosemary Jus

### **Duo Entrees**

#### **Filet Mignon & Grilled Prawns | \$110.00**

Roasted Fingerling Potato  
Wild Mushroom, Brussels Sprouts, Tomato Confit  
Demi Glace

#### **Filet & Seasonal Market Fish | \$Market Price**

Potato Cake, Creamed Swiss Chard  
Banylus Butter

#### **Filet & Lobster Tail | \$135**

Beef Tenderloin and Butter Poached Lobster Tail  
Yukon Potato, Mushroom, Tarragon, Asparagus  
Thyme Demi Glace

### **Vegetarian Options:**

#### **Eggplant & Potato "Cannelloni"**

Goat Cheese Crumbles, Basil, Spinach With Tomato Fondue

#### **Marinated Portobello Mushrooms**

Grilled Heirloom Polenta, Braised Greens  
Pomegranate-Balsamic Vinaigrette

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**Caramel Hazelnut Tart**  
Malted Milk Chocolate Mousse and  
Chocolate Port Reduction

**Raspberry Swirl Cheesecake**  
with Fresh Berries and Raspberry Coulis

**Strawberry Short Cake**  
White Chocolate Strawberry Mousse, Lemon Short Cake,  
Strawberry Gelee, Almond Dacquoise

**Lemon Grass Ginger Crème Brulee**  
Seasonal Berries , Coconut Almond Brittle

**Vanilla Spiced Cake ,Alfalfa Honey Crème Brulee**  
Tropical Fruit Compote, Milk Chocolate Nougatine Twig

**Bourbon Pecan Pie**  
Maple Brown Butter Gelato, Pecan Brittle

**DESSERT Duo**  
**Duo of Crunchy Milk Chocolate Marcona Almond Torte  
and Citrus Mascarpone Panna Cotta**  
Almond Dacquoise , Nougatine Cremeux  
Espresso Cream, Fresh Berry Compote

**Duo of Milk Chocolate Lime Brulee and Passion Fruit Tart**  
Lime Olive Oil Cake , Rosemary Caramel  
Blueberry Chutney

**Molten Chocolate Cake**  
Dolce De Leche Ice Cream, Florentine Cookie

**DESSERT Trio | \$6.00**

**Trio of Decadence**  
Chocolate Praline Flourless Torte and Grand Marnier  
Crème Brulee with Crunchy Almond Florentine  
Seasonal Berries and White Chocolate Raspberry Timbale

**Trio of Crème Brulees**  
Vanilla with Seasonal Berries and Almond Crunch  
Milk Chocolate Mocha with Chocolate Macaroon  
Hazelnut Praline with Gianduja Biscotti

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# JW DESERT RIDGE SIGNATURE DINNER SERVICE | \$150.00

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### APPETIZER

Pan Seared Scallop, English Pea Puree  
Pancetta and Fennel Slaw with Chili Oil

### SALAD

Local Heirloom Tomato, Petite Arugula and Salsa Verde

### INTERMEZZO | choice of one:

Citrus Jalapeno Sorbet  
Cucumber Mint Sorbet

### GUESTS CHOICE OF THE FOLLOWING ENTRÉE SELECTIONS:

#### Ancho Butter Bone-in Filet

Creamed Swiss Chard with Caramelized Carrots, Potato Corn Cake  
Veal Reduction

#### Mesquite Smoked Chicken

Broccolini, Mushroom Fricassee, Fork Mash Potato with Sour Cream

#### Seasonal Market Fish

Star Anise Braised Fennel, Bok Choy, Leek Risotto  
Saffron Beurre Blanc

#### Vegetarian Option

Egg Plant and Fresh Mozzarella  
White Bean Puree, English Pea Risotto, Tomato and Baby Carrot

### DESSERTS | choice of one:

**Spiced Pineapple Rum Cake**  
Florentine Crisp, Coconut Sorbet  
Caramelized Pineapple-Vanilla Compote

### Milk Chocolate Hazelnut Torte

Rosemary Caramel, Vanilla Cremeux  
Caramel Tuille Cookie  
Gianduja Gelato



Minimum Time Listed 2.5 hours | Minimum of 100 Guests

Maximum Number of Guests Discussed with Executive Chef in Advance

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**ARIZONA BBQ COOK-OUT DINNER BUFFET | \$120.00**

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**Chili Bar**

**Black Bean Chili and Smoked Pork Green Chili**

Pepper Jack and Cheddar Cheeses, Scallions, Diced Onions  
Sliced Jalapenos, Sour Cream, Crispy Tortilla Strips and a Variety of Hot Sauces  
Homemade Cornbread and Jalapeno Muffins

**Fresh Market Greens**

Roasted Mushrooms, Tomatoes, Broccoli, Cauliflower, Cucumbers,  
Roasted Corn, Pine Nuts, Vinaigrette, Blue Cheese and Creamy Ranch Dressings

Red Bliss Potato Salad with Bacon and Caramelized Onions

Cole Slaw with Black Beans, Roasted Corn and Cilantro Vinaigrette

**Entrees Grilled to Perfection**

Mesquite Grilled Filet Mignon  
Free-Range Chicken with Rosemary  
(Chef Required \$150.00)

Grilled Salmon with Pineapple Jalapeno Relish

BBQ Braised Short Ribs with Dark Beer BBQ Sauce

Creamed Corn with Fire Roasted Peppers  
Baked Potatoes with Sour Cream, Soft Whipped Butter  
Chives, Bacon and Cheddar Cheese  
Molasses Baked Beans

Cheddar Cheese Corn Muffins and Assorted Rolls with Soft Whipped Butter

**Desserts**

Warm Peach Cobbler with Vanilla Bean Ice Cream  
State Fair Chocolate Dream Cake  
Smoked Pineapple Upside Down Cake  
Bourbon Pecan Pie and Cherry Pie

Starbucks Coffee and Tea Service



Pricing Based on 2 hours of Service | Minimum of 100 Guests Required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# TASTE OF SOUTHWEST DINNER BUFFET | \$130.00

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Tortilla Soup  
with Corn Tortilla Strips, Cilantro, Avocado, Lime Wedges & Cotija Cheese

Sweet Corn & Jalapeno Chowder  
Skillet Baked Corn Bread

Southwest Caesar  
Queso Fresco, Diced Tomato, Black Beans  
Chipotle Caesar Dressing

Black Bean & Poblano Pepper Salad

Southwest Cole Slaw  
Carrots, Green Cabbage, Sweet Peppers, Celery & Candied Pecans

Grilled Shrimp Salad  
Green Onions, Citrus, Fire Roasted Poblano Chili and Rocket Leaves

Corn Tortilla Chips, House Made Guacamole, Fire Roasted Salsa

**Street Tacos Station | Chef Required \$150.00**

Backyard Style Cut Carne Asada & Spicy Chicken, Baja Garlic Mahi Mahi  
Served with Warm Tortillas Grated Queso Fresco, Diced Tomatoes  
Sliced Jalapenos, Shredded Lettuce, Onions, Guacamole, Sour Cream  
Lime Wedges, Assorted Salsa and Hot Sauces

Pecan Crusted Salmon Filet with Sundried Tomato and Ancho Chili Sauce

Three Cheese Quesadilla

Chicken, Beef and Vegetable Tamales

Potato Casserole with Mexican Cheese

Braised Pork and White Bean Casserole

Beef Chilaquiles with Chorizo, Tortilla Strips, and Chilies

Cheese and Spinach Enchiladas with Green Tomatillo Sauce

Cowboy Baked Beans

Red Chili Southwest Rice

Sopapillas, Chocolate Mole Tarts, Mexican Flan, Tres Leches  
Cake, Desert Pecan Cookies, Prickly Pear Pistachio Torte  
Chocolate Espresso Tartlets, Key Lime Pie

Starbucks Coffee and Tea Service

Pricing Based on 2 hours of Service | Minimum of 100 is Required.  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.



**TASTE OF "THE ELEMENTS" DINNER BUFFET | \$145.00**

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**EARTH**

- Farmers Market
- Heirloom Tomato Carved to Order with Sea Salts and Burrata (Attendant Required)
- Hydro Bibb Lettuce with Crumbled Goat Cheese, Shaved Radish, Pancetta Bacon Bits and Ranch Dressing
- Rustic French Baguettes and Sour Dough Olive Oil and Soft Whipped Butter

**WATER**

- Seafood Raw Bar to Include:
  - Lemon Grass Poached Shrimp with Inside Out Cocktail Sauce
  - Fresh Shucked Oysters with Champagne Mignonette
  - Snow Claws with Lemon and Caper Remoulade
- Live Station
  - Risotto with Wild Mushroom, Roasted Tomato and Butter Poached Lobster (Chef Required)

**FIRE**

- Live Station
  - Grilled Petite Filet -Maitre D' Butter and Port Wine Demi (Chef Required)
  - Thyme & Garlic Marinated Lamb Rack Natural Jus (Carver Required)
  - Country Style Pork Ribs with 4 Peaks BBQ sauce
  - Yogurt Marinated Chicken Kabob with Cucumber Raita
- Confit of Heirloom Potato with Garden Chard Carrots, Parsnips, Rutabaga and Celery Root with Herb Butter Assorted Rolls with Butter

**SKY**

- Bananas Foster Flambé | Chef Required
- Fresh Bananas Cooked in Brown Sugar, Cinnamon
- Banana Liqueur Triple Sec and Orange Juice Flambéed with Rum Served over Vanilla Ice Cream (Attendant Required)
- Almond Rocher Chocolate Torte
- Exotic Fruit Tart
- Mojito Lime Tart with Vanilla Meringue
- Coconut Tapioca Pudding
- Starbucks Coffee and Tea Service

**Chef/Attendant Fees Waived | Price based on 2 hours of Service**

Minimum of 100 guests required  
A Labor Charge of \$125 will be applied if minimum is not reached

24% taxable service charge and applicable state sales tax will be added to all food and beverage.



# TASTE OF DESERT RIDGE DINNER BUFFET | \$148.00

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## Blue Sage

- Chicken Tortilla Soup -Cilantro, Avocado, Sour Cream, Limes
- Southwest Salad-Sweet Corn, Black Beans, Shredded Cheddar, Pico de Gallo
- Crispy Tortilla Strips, Grilled Chicken, Avocado Cilantro Dressing
- Poached Shrimp- Cocktail Sauce & Avocado Salsa
- Adobe Three Cheese Quesadillas- Roasted Jalapenos
- Warm Spinach Artichoke Dip- Pita, Tortilla Chips
- Churros and Coconut Empanadas

## Tuscany

- Vine-Ripe Tomato-Bread Salad with Balsamic Crème
- Anti Pasti Display -Balsamic Cipollini Onions, Grilled Vegetable(Baby Carrots, Squash, Eggplant, Roasted Portabella Mushrooms, Sweet Peppers
- Artisanal Cured Meats -Cappacola, San Daniele Ham, Salami
- Focaccia Bread- Olive Oil, Chunks of Parmesan "Grana Padano"
- Live Risotto Station- Arborio Rice, Roasted Mushrooms, Sweet Water Shrimp (Chef Required)
- Tiramisu, Zappoles, Grand Marnier Anglaise

## Meritage

- Tomahawk Rib Steak "Carving Station" -Peppercorn Demi, Sea Salts (Carver Required)
- Pork Loin Roast with Apple Cider Glaze
- Lobster Cauliflower Gratin
- Grilled Asparagus- Herb Butter
- Creamed Spinach
- Creamy Mashed Yukon Gold Potatoes with Sour Cream
- Banana Cream Pie & Chocolate Espresso Tartlets

## Revive Spa

- Roasted Garlic Hummus, Babaganoush
- Roasted Carrot & Herb Spread
- Pita Bread & Garden Fresh Crudit  Vegetables
- Marinated Olives & Feta Cheese
- Sorbet Station - Acai-Pineapple, Pink Guava, Very Berry

## Vista Lounge

- Fresh Sushi Display of California, Spicy Tuna, Rainbow Rolls With Pickled Ginger, Soy Sauce (4pcs per person)

## Just A Splash

- Beef Sliders with Cheddar Cheese, Ketchup, Relish
- Spiced Curly Fries
- Root Beer & Coke Float Station

Starbucks Coffee and Tea Service

**Chef/Attendant Fees Waived| Price based on 2 hours of Service**

**Minimum of 100 Guests is Required  
A Labor Charge of \$125 will be applied if minimum is not reached**

A 24% taxable service charge and 9.3% state sales tax will be added to all food and beverage.



# ASIAN INSPIRED DINNER BUFFET | \$130.00

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### Salads

- Thai Beef Salad
- Green Papaya Salad with Peanuts and Bird Eye Chili
- Glass Noodle Salad, Peppers and Cucumber with Thai Chili Sauce
- Raw Vegetable Salad with Mint and Basil in Rice Paper
- Tatsoi Lettuce and Bok Choy with Sesame Dressing
- Seaweed Salad

### Yakatori | Chef Required

- Shrimp, Beef, Pork, Calamari and Chicken Yakatori
- Shishito Pepper & Eggplant
- Shiitake Mushroom ,Wasabi Mustard Sauce, Plum Sauce
- Ponzu Sauce, Chunky Peanut Sauce

### Noodles & Rice | Chef Required

- Dan-Dan Noodles with Pork
- Egg Noodles with Egg & Tomato
- Nasi Goreng with Chicken
- Singapore Fried Rice

**Chef/Attendant Fees Waived| Price Based on 2 Hours of Service**

Minimum of 100 guests required  
A Labor Charge of \$125 will be applied if minimum is not reached

### Soup

- Tom Yam Gong Soup with Prawn and Straw Mushrooms (Thailand)
- Ox-Tail Soup with Potato (Malaysia)
- Pho Noodle Soup with Cooked Beef (Vietnam)

### Dim Sum

- Displayed in Bamboo Baskets
- BBQ Pork Bun, Steamed Leek Dumpling, Green Pepper Shrimp
- Beef Sew Mai, Black Bean Bun, Chicken Bun, Pork Sew Mai
- Shrimp Sew Mai and Pot Stickers
- Vinegar, Soy Sauce and Chili Sauce

### Dessert

- Lemon Grass Crème Brulee
- Mango Sticky Rice Pudding
- Chocolate Almond Cake with Five Spice Chocolate Ganache
- Coconut Flan with Lychee & Raspberry Compote
- Mandarin Orange Puff with Sesame Caramel
- Chocolate and Vanilla Chinese Fortune Cookies

Starbucks Coffee and Tea Service

24% taxable service charge and applicable state sales tax will be added to all food and beverage.



# BBQ PARADISE DINNER BUFFET | \$125.00

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Mixed Greens  
Baby Tomato, Cucumber, Baby Carrot, Focaccia Croutons Toasted  
Hazelnuts Caramelized Cipollini Onions, Maytag Blue Cheese  
Buttermilk Ranch, Lemon Oregano Vinaigrette

Chilled Bean Salad  
Haricot Verts, Fava Beans, Snap Pea, Mixed Pepper, Pearl Onion  
Green Goddess Vinaigrette

Jalapeno Cole Slaw  
with Grilled Pineapple

Loaded Potato Salad  
Fingerling Potato, Bacon Bits, Chives, Aged Cheddar  
Salt and Pepper Aioli

Sliced Tomato and Cucumber  
Basil Balsamic Vinaigrette

**Chef/Attendant Fees Waived | Price Based on 2 Hours of Service**

Minimum of 100 guests required  
A Labor Charge of \$125 will be applied if minimum is not reached

Dry Rubbed Baby Back Ribs with Memphis Style BBQ Sauce

BBQ Jumbo Shrimp with Peppers  
White Cheddar Grits

Beer Can Chicken with Secret House Rub, Grilled Lemon

Texas Style Brisket Slow Smoked and Carved to Order  
Shiner Bock BBQ Sauce, Country Bread, Sliced Onion, Pickles  
(Attendant Required)

Carolina Pulled Pork  
Tangy BBQ Sauce, Cornbread Muffins

Broccoli Casserole with Goat Cheese, Crispy Fried Onion  
Crispy Brisket Baked Beans

Banana Cream Pie  
Strawberry Rhubarb Cobbler with Vanilla Ice Cream  
Grilled Apple Vanilla Cheesecake  
Smoked Bacon Chocolate Chip Cookies  
German Chocolate Cake

Starbucks Coffee and Tea Service

24% taxable service charge and applicable state sales tax will be added to all food and beverage.





# BEVERAGE

## BEVERAGE | WINES

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### Champagne & Sparkling Wines

Mumm Napa Brut Brut Prestige | **\$48**

Iron Horse Russian Cuvee, Russian River | **\$95**

Santa Margherita Prosecco, Alto Adige, Italy | **\$58**

Domain Ste Michelle Luxe, Columbia Valley | **\$62**

Gloria Ferrer Blanc de Noirs, Carberos | **\$52**

J Sparkling Brut Cuvee, Sonoma | **\$85**

Roederer Estate Rose, Anderson Valley | **\$78**

Nicholas Feuillate, Champagne | **\$109**

Veuve Cliquot, Champagne | **\$145**

### Selected White Wines

Erath Pinot Gris, Oregon | **\$52**

King Estates Pinot Gris, Oregon | **\$52**

Kim Crawford Sauvignon Blanc, Marlborough | **\$46**

Sokol Blosser Evolution, Oregon | **\$48**

### Chardonnay

Columbia Crest Grand Estates, Washington | **\$46**

Chateau Ste. Michelle Canoe Ridge | **\$62**

Ferrari-Carano, Sonoma | **\$58**

Wente Morning Fog, Livermore Valley | **\$48**

Paul Dolan, Mendocino | **\$48**

Sanford, Santa Barbara | **\$60**

Clos Du Bois Calcaire, Alexander Valley | **\$64**

Frank Family Vineyards, Carneros | **\$72**



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**JW MARRIOTT**  
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## BEVERAGE | WINES

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### Merlot

Columbia Crest Grand Estates, Washington | **\$46**

Pine Ridge Crimson Creek, Napa | **\$95**

Ferrari-Carano, Sonoma | **\$58**

Markham, Napa | **\$58**

Raymond R Collection, Napa | **\$48**

J Lohr, Los Osos, Paso Robles | **\$48**

Hogue Genesis, Columbia Valley | **\$52**

### Pinot Noir

King Estate, Oregon | **\$64**

Erath, Oregon | **\$58**

Wild Horse Pinot Noir, Central Coast | **\$56**

Mac Murray Ranch, Sonoma Coast | **\$52**

### Selected Red Wines

Chateau Maris Syrah, "La Touge" Languedoc | **\$58**

Conn Creek Anthology, Napa | **\$125**

Decoy Napa Valley Red Wine | **\$56**

Marchesi de' Frescobaldi Chianti, Castiglioni | **\$46**

Clos Du Bois Marlstone, Alexander Valley | **\$125**

### Cabernet Sauvignon

Columbia Crest Grand Estates, Washington | **\$46**

Franciscan, Napa | **\$64**

Stratton Lumis, Oakville-Napa | **\$58**

Geyser Peak, Alexander Valley | **\$48**

Paul Dolan, Mendocino | **\$62**

Charles Krug, Yountville-Napa | **\$62**

Conn Creek, Napa | **\$65**

Robert Mondavi, Winery, Napa | **\$62**

Simi Landslide, Alexander Valley | **\$92**

Chimney Rock, Stags Leap-Napa | **\$138**

Stags Leap Artemis-Napa | **\$145**

Frank Family Vineyards, Napa | **\$110**

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

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## BEVERAGE | BARS

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### Hosted Bar

#### Premium Selections | \$9 per drink

Absolut  
Bacardi  
Beefeater  
Johnnie Walker Red  
Makers Mark  
Canadian Club  
Jose Cuervo

#### Premium Select Red & White Wines | \$46 per bottle

Domestic Beer | \$6.00 each  
Imported Beer | \$6.50 each  
Specialty Beer | \$7.00 each  
Soft Drinks | \$4.25 each  
Bottled Water | \$3.50 each  
Juices | \$5.00 each

### Hosted Bar

#### Deluxe Selections | \$10.50 per drink

Ketel One  
Mt Gay Rum  
Bombay Sapphire  
Glenlivet  
Crown Royal  
Knob Creek  
Patron Silver

#### Deluxe Select Red & White Wines | \$58 per bottle

Domestic Beer | \$6.00 each  
Imported Beer | \$6.50 each  
Specialty Beer | \$7.00 each  
Soft Drinks | \$4.25 each  
Bottled Water | \$3.50 each  
Juices | \$5.00 each

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

# BEVERAGE | BAR

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## Premium Selections Package Bar

Per Person for the First Hour | **\$20**

Per Person each Additional Hour | **\$11**

## Deluxe Selections Package Bar

Per Person for the First Hour | **\$22**

Per Person each Additional Hour | **\$12**

### All Package Bars Include:

Domestic Beer

Budweiser

Bud Light

Miller Lite

Odouls

Import Beer

Amstel Light

Heineken

Corona

Specialty Beer

Fat Tire

Four Peaks Kilt Lifter

Selected Package Wine

Assorted Soft Drinks | Juice | Water



24% taxable service charge and applicable state sales tax will be added to all food and beverage.

## BEVERAGE | BAR

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### Ultimate Martini Bar | \$12 each

#### Blue Sky Martini

Vodka Blue Curacao

Garnished with a Lemon Twist

#### Silver Bullet

Gin or Vodka

Onion Stuffed Olive

#### Classic Martini

Vodka or Gin

Hint of Dry Vermouth

Twin Spanish Olives

#### Apple Martini

Vodka

Apple Schnapps

Green Apple Slice

#### Cosmopolitan

Vodka

Cranberry Juice

Triple Sec

Lime Juice

### Desert Ridge Margarita Fiesta | \$10 each

Invite your guests to choose from five distinctive Margaritas.

Top Shelf Margaritas to include:

Cuervo 1800, Grand Marnier and Cointreau

Raspberry Margaritas made with Chambord

Melon Margaritas made with Midori

Peach Margaritas with Fresh Peach Puree

Prickly Pear Margaritas made with Prickly Pear Cactus Syrup

Specialty Selection of Mexico's Finest Beers

Specialty Beers | **\$7.00 each**

### Cordials | After Dinner Drinks

Sandeman, Founders Reserve Port | **\$11 each**

Warre's 10 Year Tawny Port | **\$13 each**

Sandeman 20 Year Tawny Port | **\$23 each**

The Macallan 18 Year Scotch | **\$21 each**

Bailey's Irish Cream Liqueur | **\$10 each**

Kahlúa Liqueur | **\$10 each**

Amaretto di Saronno Liqueur | **\$10 each**

Sambuca Romana Liqueur | **\$10 each**

Grand Marnier Liqueur | **\$10 each**

24% taxable service charge and applicable state sales tax will be added to all food and beverage.

**JW MARRIOTT**  
DESERT RIDGE RESORT & SPA





# INFORMATION

# INFORMATION

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## General Information

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Catering Manager.

## Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

## Decorations

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering department. All decorations must meet with the approval of the Phoenix Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

## Security

The hotel may require Security Officers for certain events. Only hotel approved Security firms may be used. List available upon request.

## Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

## Labor Charges

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$150.00 per attendant for each four hour time period. A \$125.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A \$150.00 bartender charge will apply if \$450.00 minimum is not achieved per bar. \$150.00 bartender fee for all Hospitality Suites up to 4 hours, additional hours at \$30.00 per hour.

## Service Charge, Sales Tax & Audio Visual

A 24% Service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting Room Rental is subject to State Sales Tax and Service Charge.



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## Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of Precipitation Temperatures below 60 degrees or over 100 degrees, Wind gusts in excess of 15mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

## Food & Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

\*Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses

Regarding the safety of these items, written information is available upon request.

## Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

## Audio Visual

A complete line of audio visual aids are available through our in-house audio visual company, Marriott Visual Presentations. Your Catering Manager can arrange equipment suited to your needs.



# INFORMATION

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## Guest Packages

The Hotel will not accept packages more than five days prior to your function date and notification of deliveries must be in writing. Shipments must include: **Company/Group Name, your Representatives name, Return Address and Date of Function.** The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Handling charges will be accessed based on volume.

## Menu Tasting

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons. Addition attendees can be accommodated at 50% of the menu price.

## Liquor Laws and Regulations

The JW Marriott Desert Ridge Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function.

The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. The JW Marriott Desert Ridge Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, 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 6:00 am through 2:00 am Monday through Saturday and 10:00 am through 1:00 am Sunday.

A 24% taxable service charge and state sales tax will be added to all food and beverages.

## Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceeds \$10,000.00. All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc...) require a payment of estimated charges payable by credit card on the day of the event.

## Cancellations

The following cancellation schedule for food, beverage and room rental will apply for all groups: 30 days, 50% of the total; 14 days, 75% of the total; 72 hours cancellation, 100% of the total.

