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RENAISSANCE[®]

PHOENIX GLENDALE HOTEL & SPA

2023 Banquet Menu

9495 Entertainment Blvd.
Glendale, Arizona 85305

Main – 623-937-3700
Sales – 480-518-8050

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RENAISSANCE[®]
HOTELS

BREAKFAST - CONTINENTAL

All include Coffee and Teas

\$12 per person Labor fee for Groups under 10

Set for 90 minutes

Easy Morning Continental - Cont1 | \$42

Selection of Chilled Fruit Juices

Display of Sliced Fresh Fruit

Assortment of Individual Yogurts

Peeled Hard Boiled Eggs

Assortment of Breakfast Breads

Rise and Shine Continental – Cont2 | \$47

Selection of Chilled Fruit Juices

Display of Sliced Fresh Fruit and Berries

Assorted Individual Yogurts

Honey Granola

Peeled Hard Boiled Eggs

Steel Cut Oatmeal with Traditional Condiments

Pastry Chef's Selection of Pastries & Muffins

Complete Morning Continental – Cont3 | \$50

Selection of Chilled Individual Fruit Juices | Tomato | Naked Juice | V8

Display of Sliced Fresh Fruit and Berries

Assorted Muffins | Scones | Croissants

Assorted Sweet & Unsweetened Individual Cereals with Milk

Build Your Own Parfait with Vanilla & Strawberry Yogurt | Honey Oat Granola | Dried Fruit | Pecans | Mixed Berries

Steel Cut Oatmeal with Traditional Condiments

Bagel Bar with an Assortment of Bagels, Plain Cream Cheese, Herb Cream Cheese, Strawberry Cream Cheese

Traditional Condiments

Add Salmon Lox | \$10

BREAKFAST - PLATED

*All include Basket of Assorted Danishes | Fruit Cup | Orange Juice | Coffee and Tea
Substitute with Chicken Sausage or Turkey Bacon for \$6 Per Person*

Classic All American Plate – PB1 | \$45

Fresh Scrambled Eggs with Chives

Buttered Herb Roasted Yukon Potatoes

Choice of One

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Patties

Locally Inspired Chorizo Scramble – PB2 | \$45

Chorizo | Scrambled Eggs | Green Chilies | Onions | Peppers | Queso Fresco

Southwestern Potatoes | Jalapeño Refried Beans | Grilled Fresno Pepper

BREAKFAST - BUFFET

All include Coffee and Tea | 90 minutes Service

Substitute with Chicken Sausage or Turkey Bacon for \$6 Per Person

All American Buffet – BB1 | \$47

Additional \$12 Per Person Labor fee to apply for Buffets Under (60) People

Minimum of 10 people

Assorted Fresh Fruit Juices

Display of Fresh Sliced Fruit & Berries

Farm Fresh Scrambled Eggs | Green Onions | Cheddar

Breakfast Potatoes

Assorted Muffins

Choice of One – Add 2nd Choice for \$7

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Patties

Breakfast Club Buffet – BB2 | \$52

*Additional \$12 Per Person Labor fee to apply for Buffets Under (60) People
Minimum of 10 people*

Assorted Fresh Fruit Juices | V8 | Tomato

Fresh Sliced Fruit and Berries

Assorted French Pastries and Muffins

Fresh Scrambled Eggs with Breakfast Vegetables | Cheese

Steel Cut Oatmeal with Traditional Condiments

Roasted Yukon Potatoes O'Brian

Buttermilk Pancakes with Maple Syrup

Choice of Two - Add 3rd Choice for \$7

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Patties

Southern Buffet – BB3 | \$56

*Additional \$12 Per Person Labor fee to apply for Buffets Under (60) People
Minimum of 30 people*

Assorted Fresh Fruit Juices

Fresh Sliced Fruit and Berries

Assorted French Pastries | Muffin | Scones

Fresh Scrambled Eggs with Breakfast Vegetables | Cheese

Herb Roasted Yukon Potatoes

Country Fried Steak with Country Sausage & Herb Gravy

Southern Style Buttermilk Biscuits

Steel Cut Oatmeal with Traditional Condiments

Choice of Two - Add 3rd Choice for \$7

Grilled Black Forest Ham Steak | Applewood Smoked Bacon | Sausage Links

Mexican Buffet – BB4 | \$56

*Additional \$12 Per Person Labor fee to apply for Buffets Under (60) People
Minimum of 30 people*

Assorted Fresh Fruit Juices

Fresh Sliced Tropical Fruit and Berries

Fresh Baked Pastries | Muffins

Farm Fresh Scrambled Eggs with Onions | Peppers | Green Chile | Black Bean

Mixed Cheese | Chipotle Crema | Diced Tomato

Condiments - Fire Roasted Salsa | Tomatillo Salsa, Flour Tortillas

Jalapeno Refried Beans

Roasted Southwestern Breakfast Potatoes

BREAKFAST ENHANCEMENTS

Omelet Station – EOM | \$20

Fresh Eggs - Liquid Egg | Egg Whites | Egg Beaters

Meat Toppings - Ham | Bacon | Sausage | Chorizo (Choice of Three)

Vegetable Toppings - Onions | Peppers | Mushrooms | Spinach | Green Chiles | Tomatoes

Cheese Toppings - Mixed Cheese | Feta Cheese

Salsa Bar - Fire Roasted Salsa | Tomatillo Salsa

Waffle Station – EWAF | \$19

Belgium Malted Waffle

Toppings - Chocolate Chips | Sweet Pecans | Vanilla Whipped Cream | Arizona Honey Butter | Fresh Mixed Berries | Maple Syrup

Bagel Bar – EBAG | \$20

Assortment of Bagels

Assorted Cream Cheese | Plain | Herb | Strawberry

Traditional Condiments

Add Salmon Lox | \$10

Build Your Own Parfait – CB2 | \$26

Yogurts – Vanilla | Strawberry

Toppings – Mixed Berries | Honey Granola | Dried Fruits | Chocolate Chips | Candied Pecans

Hand Held– EHAND | \$14 Each

Choice of Two below

Mini Breakfast Burrito - Scrambled Eggs | Chorizo | Onions | Peppers | Potatoes | Green Chiles | Charred Corn | Queso Fresco

Mini Vegetarian Burrito - Scrambled Eggs | Breakfast Vegetables | Black Beans | Green Chiles | Cotija Cheese

Mini Croissant Sandwich - Herb Scrambled Eggs | Applewood Smoked Bacon | American Cheese

Buttermilk Biscuits Sandwich – Green Onion Scrambled Eggs | Crisp Chicken | Cheddar Cheese

English Muffin Sandwich – Chive Scrambled Eggs | Sausage Patty | Pepper Jack Cheese

Vegetable Wrap - Scrambled Eggs | Breakfast Vegetables | White Cheddar Cheese

BREAKFAST TO-GO – BTGO | \$45

Choice of Two below

Individual Coffee | Muffin | Whole Fruit | Granola Bar

Buttermilk Biscuits Sandwich – Green Onion Scrambled Eggs | Crisp Chicken | Cheddar Cheese

Vegetable Wrap - Scrambled Eggs | Breakfast Vegetables | White Cheddar Cheese

Mini Croissant Sandwich – Herb Scrambled Eggs | American Cheese | Choice of Protein

English Muffin Sandwich – Chive Scrambled Eggs | Pepper Jack Cheese | Choice of Protein

Breakfast Burrito - Scrambled Eggs | Onions | Peppers | Potatoes | Cheddar Cheese (Choice of Protein)

Protein Options - Choice of One

Applewood Smoked Bacon | Black Forest Ham | Sausage | Chorizo

Substitute with Turkey Bacon, Turkey Sausage or Chicken Apple Sausage | \$6

BREAKS - AM

All Breaks are set for a 60-minute period. Served with Coffee I Hot Tea

\$10 per person charge to be added for each additional 30 minutes

\$12 Per Person fee to apply for Under (10) Person Minimum

All Day Beverage – ADB I \$35

Regular & Decaf Coffee I Hot Tea I Iced Tea I Hot Chocolate I Pepsi Product I Bottled & Sparkling Water

Bagel Bar – CB1 I \$20

Assortment of Bagels

Assorted Cream Cheese I Plain I Herb I Strawberry

Traditional Condiments

Add Salmon Lox I \$10

Build Your Own Parfait – CB2 I \$26

Yogurts –Vanilla I Strawberry

Toppings – Mixed Berries I Honey Granola I Dried Fruits I Chocolate Chips I Candied Pecans

Build Your Own Trail Mix – CB3 I \$27

Assorted Nuts and Seeds| Dried Fruit | Gummy Bears| M&M| Coconut Flakes I Pretzels

Fresh Fruit Display– CB4 I \$25

Assorted Fresh Berries| Seasonal Melons| Tropical fruits

Cereal Break– CB5 I \$22

Assortment of Sweet and Multigrain Cereals | Fresh Berries I Milk

Pick 3 | Corn Flakes, Rice Krispies, Fruit Loops, Raisin Bran, Special K

Build Your own Breakfast Burrito – CB6 I \$30

Fresh Scrambled Eggs - Onions I Potatoes I Peppers I Green Chiles I Charred Corn I Black Beans

Toppings - Mixed Cheeses I Diced Tomatoes

Salsa Bar - Fire Roasted Salsa I Tomatillo Salsa

Tortillas – Flour (Corn available upon request)

BREAKS - PM

All Breaks are set for a 60-minute period. Served with Iced Tea & Lemonade

\$10 per person charge to be added for each additional 30 minutes

\$12 Per Person fee to apply for Under (10) Person Minimum

Naw-Tcho Totcho – CB4 | \$29

Choice of One

Tri Color Tortilla Chips | Tater Tots

Toppings - Seasoned Taco Meat | Green Chile Cheese Sauce | Jalapenos | Diced Tomatoes | Black Beans | Sour Cream | Pico De Gallo

After-School Munchies – CB6 | \$30

Assortment of Cookies | Brownies | Dessert Bars

Mediterranean Hummus Display – CB7 | \$28

Garlic and Herb | Roasted Pepper & Basil | Black Bean & Cilantro

Pita Bread | Vegetable Crudit 

Chips & Dippers – CB8 | \$29

Tri Color Tortilla Chips | Kettle Potato Chips

Dips

French Onion Dip | Chorizo & Green Chili Cheese Sauce | Fire Roasted Salsa

Movie Magic – CB9 | \$30

Popcorn | Candy Bars | Tortilla Chips | Soft Pretzels | Cheddar Cheese Sauce

Pepsi Products

Warm Me Up, Sugar – CB10 | \$29

Starbucks Brew | Hot Chocolate | Assorted Fontana Syrups | Whipped Cream | Cinnamon | Almond Biscotti | Mini Scones |

Marshmallows

BREAKS – A LA CARTE

Bake Shop

Assorted Muffins – B1 | \$58/dozen
 Assorted House-Baked French Pastries – B2 | \$58/dozen
 Fresh Baked Scones – B3 | \$58/dozen
 Cinnamon Rolls – B4 | \$58/dozen
 Croissants – B5 | \$58/dozen
 Assorted Bagels with Assorted Individual Cream Cheese – B6 | \$58/dozen
 Assorted Cookies – B8 | \$58/dozen
 Jumbo Fudge Brownies – B9 | \$58/dozen
 Assorted Dessert Bars – B10 | \$58/dozen
 Assorted Homemade Cupcakes – B11 | \$58/dozen

Snacks

Assorted Granola Bars – S1 | \$6 each
 Assorted Breakfast & Protein Bars – S2 | \$6 each
 Assorted Candy Bars – S4 | \$5 each
 Assorted Gourmet Ice Cream Bars – S5 | \$8 each
 Whole Fruit (Apple, Orange, Banana) – S6 | \$5 each
 Fresh Sliced Seasonal Fruit – S7 | \$12/person
 String Cheese – S8 | \$30/dozen
 Beef Jerky – S9 | \$8 each
 Popcorn – S12 | \$7/each
 Assorted Bag Kettle Chips – S13 | \$7 each
 Individual Bag of Pretzels – S14 | \$7 each
 Warmed Jumbo German Pretzels with Cheddar Cheese Sauce & Gourmet Mustard – S15 | \$76/dozen

Beverage

Pepsi Products - D1 | \$6 each
 Assorted Naked Juices - D2 | \$8 each
 Assorted Bottled Fruit Juices - D3 | \$8 each
 5 Hour Energy Drinks - D4 | \$8 each
 Red Bull/Diet Red Bull - D5 | \$10 each
 Rockstar Drinks - D6 | \$10 each
 Fresh Orange Juice - D7 | \$76/gallon
 Hot Apple Cider (Seasonal) - D8 | \$66/gallon
 Hot Swiss Chocolate with Marshmallow - D9 | \$66/gallon
 Bottled Water - D10 | \$6 each
 Sparkling Water - D11 | \$8 each
 Lemonade or Fruit Punch - D12 | \$65/gallon
 Coffee, Decaf, and Tazo Tea - D14 | \$95/gallon
 Starbucks Coffee and Decaf - D14 | \$115/gallon
 Starbucks Frappuccino - D15 | \$10 each
 Individual Bottled Milk - D16 | \$6 each

LUNCH – LIGHTER FARE

Minimum of 15 Guests

Options Includes Choice of 1 Dessert, Coffee, Decaf and Iced Tea

Select two options below

Salads | \$50

Taco Salad – LL1 | Southwestern Grilled Chicken Breast | Romaine & Spinach | Olives | Black Beans | Roasted Corn | Radishes | Queso Fresco | Tortilla Strips | Chipotle Ranch

Baja Caesar Salad – LL2 | Lime Cilantro Marinated Chicken | Romaine & Radicchio | Blister Tomatoes | Tortilla Strips | Charred Corn | Queso Fresco | Chipotle Caesar

Chef's Salad – LL4 | Iceberg & Romaine | Black Forest Ham | Smoked Turkey | Hard Boiled Eggs | Tomatoes | Black Olives | Cheddar Cheese | Smoked Mozzarella | Roasted Red Peppers | Garbanzo Beans | Sun Dried Tomato - Basil Vinaigrette

Sandwiches | \$50 Served with Kettle Chips

Caprese – LL5 | Tomatoes | Mozzarella | Pesto | Roasted Red Peppers | Basil | Balsamic Glaze

Smoked Turkey Focaccia - LL6 | Applewood Bacon | Pepper Jack Cheese | Avocado Mayo

Roast Beef - LL7 | Caramelized Onions | Havarti Cheese | Roasted Red Peppers | Boursin Spread

Italian – LL8 | Salami | Pepperoni | Mortadella | Capicola | Provolone | Sun Dried Tomato Basil Mayo

Chicken Salad – LL10 | Wine Poached Chicken Breast | Apples | Cranberries | Candied Pecans | Honey Dijon Mayo

Caesar Wrap – LL11 | Lime Cilantro Marinated Chicken | Romaine & Radicchio | Blister Tomatoes | Tortilla Strip | Charred Corn | Queso Fresco | Chipotle Caesar

LUNCH – PLATED for groups of 10 or more

Plated Lunches are served with Salad, Rolls, Butter & Choice of Dessert. Coffee Service & Iced Tea Tableside upon request

Salads – Choice of One

Renaissance Garden Salad - Baby Mix Lettuce | Cucumbers | Tomatoes | Carrots | Corn | Zucchini | Red Cabbage | Ranch | Balsamic Vinaigrette

Romaine & Spinach Caesar Salad – Focaccia Croutons | Parmesan Reggiano | Roasted Tomatoes | House Malted Garlic Dressing

Baja Salad - Romaine & Radicchio | Blister Tomatoes | Tortilla Strips | Charred Corn | Queso Fresco | Chipotle Dressing

Wedge Salad - Butter Lettuce Wedge | Apple Wood Smoked Bacon | Heirloom Baby Tomatoes | Blue Cheese Crumbles | Black Olives | Crunchy Onions | Herb Ranch

Chicken | \$54

Roasted Chicken Marsala – PLC1 | Prosciutto & Sundried Tomato Orzo | Grilled Lemon Buttered Jumbo Asparagus | Marsala Cream Sauce

Parmesan Panko Crusted Chicken Breast – PLC2 | Mozzarella & Basil Polenta | Smoked Tomato Basil Cream Sauce | Roasted Market Vegetables

Southwest Herb Seared Chicken Breast – PLC3 | Chipotle Cream Sauce | Chorizo Roasted Poblano Mashed Potatoes | Charred Buttered Broccolini

Salmon | \$56

Citrus Herb Roasted Salmon – PLF1 | Roasted Red Pepper & Mascarpone Risotto | Roasted Vegetable | Chardonnay Cream Sauce

Beef | \$56

Grilled BBQ New York Striploin – PLB1 | White Cheddar & Green Chile Yukon Mashed Potatoes | Southern Style Succotash with Apple Wood Bacon and Kansas City BBQ Sauce

Marinated Grilled Flank Steak – PLB2 | Charred Broccolini | Herb Buttered Roasted Baby Carrots | Green Onion- Oaxaca Cheese Mashed Potatoes' | Au Poivre Sauce

Vegetarian | \$54

Stuffed Roasted Poblano Pepper – PLV1 | Saffron Rice | Charred Corn | Squash | Onions | Peppers | Cilantro | Black Beans | Oaxaca Cheese | Smoked Chipotle Cream Sauce

Eggplant Parmesan – PLV2 | Heirloom Tomatoes | Mozzarella | Roasted Red Peppers | Basil Balsamic Glaze | Smoked Tomato Sauce

Dessert

New York Cheesecake with choice of topping – Cherry | Strawberry

Double Chocolate Cake Topped with Chocolate Shavings

Double Layer Carrot Cake with Cream Cheese Frosting

Lemon Italian Cake

LUNCH – BUFFET

Buffets include Coffee, Decaf and Iced Tea

All Buffet are set for 90 minutes.

Picnic Buffet - LB1 | \$60

\$12 per person labor fee to apply for buffet under 50 people

Minimum of 25 guests

Lemon Chicken Orzo Soup | Crackers

Salads

Romaine & Spinach Caesar Salad – Focaccia Croutons | Parmesan Cheese | Roasted Tomatoes | House Malted Garlic Dressing

Loaded Red Bliss Potato Salad - Apple Wood Smoked Bacon | Green Onions | Cheddar Cheese

Pasta Salad – Kalamata Olives | Vegetables | Sun Dried Tomatoes | Feta Cheese | Lemon Basil Dressing

Pre-Made Sandwich with Butter Lettuce & Tomato (Choice of Three)

Caprese - Tomatoes | Mozzarella | Roasted Red Peppers | Basil | Balsamic Glaze

Smoked Turkey - Applewood Bacon | Pepper Jack Cheese

Roast Beef – Caramelized Onions | Havarti Cheese | Roasted Red Peppers

Italian – Salami | Pepperoni | Mortadella | Capicola | Provolone

Chicken Salad – Apples | Celery | Onions | Cranberries

Condiments

Assorted Mustard | Mayo | Pepperoncini | Pickles

Assorted Kettle Chips

Assorted Cookies & Dessert Bars

Baja Buffet – LB2 | \$64

\$12 per person labor fee to apply for buffet under 50 people

Minimum of 25 guests

Tortilla Soup

Baja Salad – Romaine | Radicchio | Tortilla Strips | Cotija | Chipotle Cilantro Ranch

Jicama Salad – Pineapple | Cucumbers | Peppers | Onions

Three Bean Salad – Corn | Peppers | Onions | Carrots | Queso Fresco | Lemon Honey Dressing

Entrees – Build Your Own Tacos

Marinated Chicken Fajitas – Onions | Peppers

Slow Braised Beef Machaca – Pickled Jalapeños | Onions | Carrots

Cheese Enchiladas - Oaxaca Cheese | Green Enchilada Sauce | Chipotle Crema

Sides (Choice of Two)

Charro Refried Beans – Jalapeños | Queso Fresco

Spanish Rice

Street Style Grilled Corn - With Spicy Crema | Cotija Cheese | Cilantro | Southwest Seasoning

Roasted Market Vegetables

Condiments Fire Roasted Salsa | Guacamole | Sour Cream | Mix Cheeses | Flour Tortilla

Dessert - Tres Leche Cake | Churros – Strawberry Sauce, Chocolate Sauce

Taste of Tuscany Buffet - LB3 | \$62

\$12 per person labor fee to apply for buffet under 50 people

Minimum of 25 guests

Classic Vegetable Minestrone

Classic Caesar Salad – Focaccia Croutons | Parmesan | Roasted Tomato | House Malted Garlic Dressing

Caprese – Tomatoed | Mozzarella | Roasted Red Peppers | Arugula | Pesto Oil | Balsamic Glaze | EVOO

Tuscan White Bean Salad – Sun Dried Tomatoes | Red Onions | Peppers | Cucumbers | Feta | Spinach | Lemon & Basil Vinaigrette

Breadsticks

Roasted Italian Market Vegetables – Zucchini | Squash | Eggplant | Carrots | Peppers | Tomatoes | Mushrooms | Onions

Italian Herb Roasted Parmesan Potatoes

Entrees (Choice of Two)

Chicken Parmesan – Tomato Basil Relish | Mozzarella | Parmesan | Marinara

Roasted Italian Sausage - Onions | Peppers | Tomatoes

Italian Vegetable Pasta - Mushrooms | Spinach | Peppers | Tomatoes | Parmesan | Pesto Alfredo

Baked Penne Pasta – Mini Meatballs | Spinach | Peppers | Mozzarella | Pomodoro Sauce

Pesto Marinated Roasted Salmon – Lemon Basil Cream Sauce | Olive & Sun-Dried Tomato Relish

Dessert - Tiramisu | Cannoli's

Southern Buffet – LB4 | \$64

\$12 per person labor fee to apply for buffet under 50 people

Minimum of 25 guests

Loaded Potato Leek Soup - Green Onions | White Cheddar Cheese | Bacon Bits

Warm Sweet Corn & Green Chile Corn Bread | Rolls

Chopped BBQ Salad - Iceberg | Tomatoes | Corn | Onions | Olives | Peas | Cheddar Cheese | Corn Bread Crouton | BBQ Ranch

Green Chile & Pineapple Slaw - Carrots | Jicama | Roasted Peanuts | Coleslaw Dressing

Southern Style Macaroni Salad

Entrees (Choice of Two)

Slow Roasted Beef Brisket - Chipotle-Peach BBQ Sauce | Crunchy Onions

Southern Fried Chicken - Buttermilk Marinade | Southern Spices

Buttermilk Fried Catfish - Spicy Remoulade | Assorted Hush Puppies

Kansas City Pulled Pork - Kansas City BBQ Sauce

Sides (Choice of Two)

White Cheddar & Herb Yukon Mashed Potatoes - Brown Gravy

Southern Baked Beans - Applewood Bacon | Onions | Peppers

Baked Potato Bar - With Traditional Sides

White Cheese & Green Chile Mac & Cheese - Parmesan & Herb Panko Topping

Mini Corn on the Cobb

Dessert - Assorted Pies

Soup | Salad & Pizza Buffet – LB5 | \$62

\$12 per person labor fee to apply for buffet under 50 people

Minimum of 25 guests

Chicken Noodle Soup | Clam Chowder - Saltine & Oyster Crackers

Build Your Own Salad (Served with Assorted Rolls)

Lettuce - Romaine & Radicchio | Spinach | Spring Mix

Toppings - Peppers | Onions | Corn | Cucumbers | Tomatoes | Beets | Black Beans | Cranberries | Candied Walnuts | Sunflower Seeds | Hard Boiled Eggs | Cheddar Cheese | Croutons

Proteins - Grilled Lemon Herb Chicken Strips | Marinated Flank Steak Strips

Dressings - Balsamic | Ranch | Italian

Lemon Orzo Pasta - Roasted Vegetables | Mixed Olives | Feta Cheese

Three Bean Salad - Corn | Cactus | Peppers | Onions | Green Chile | Queso Fresco | Charred Pineapple | Chipotle & Lime Dressing

Focaccia Pizza (Choice of Two)

Andouille Sausage & Peppers - Tomato Sauce | Onions | Mozzarella

Chicken Alfredo - Mushrooms | Marinated Tomatoes | Spinach | Roasted Garlic Alfredo

Caprese - Tomatoes | Basil | Mozzarella | Roasted Red Peppers | Pesto

Italiano - Salami | Capicola | Pepperoni | Smoked Mozzarella | Tomato Basil Sauce

Dessert - Assorted Cookies and Brownies

Backyard Buffet – LB6 | \$64

\$12 per person labor fee to apply for buffet under 50 people

Minimum of 25 guests

Corn & Poblano Chowder | Crackers

Renaissance Salad - Various Toppings | Ranch & Balsamic Dressings

Loaded Red Bliss Potato Salad - Apple Wood Smoked Bacon | Green Onions | Cheddar Cheese

Backyard Coleslaw Salad

From the Grill (Choice of Two)

Beef Burgers | Grilled BBQ Chicken | Italian Sausage | All Beef Hot Dogs | Black Bean Burgers

Relish Tray- Lettuce | Tomatoes | Onions | Pickles | Pepperoncini

Cheese – American | Swiss | Pepper Jack

Traditional Condiments

Sides (Choice of Two)

Big Red Bake Beans – Bacon Bits | Green Onions

Southern Style Succotash – Peppers | Pearl Onions | Carrots | Peas | Tomatoes | Green Beans | Corn | Herbs

Baked Potato Bar – Traditional Sides

Corn On the Cob

Desserts - Assortment of Pies & Cakes

Grab-N-Go | \$50 (1 Item Per Person)

\$12 per person labor fee to apply for groups under 30

Select 1 Choice for Groups under 30

Select 2 Choices for groups 31+

All Sandwiches & Salads include Fresh Cookies | Kettle Chips | Whole Fruit | Bottled Water or Assorted Pepsi Soft Drink

Sandwiches (All Served with Butter Lettuce & Tomatoes)

Caprese – GG1 | Tomatoes | Mozzarella | Pesto | Roasted Red Peppers | Basil | Balsamic Glaze

Smoked Turkey - GG2 | Applewood Bacon | Pepper Jack Cheese | Avocado Mayo

Italian – GG3 | Salami | Pepperoni | Mortadella | Capicola | Mozzarella | Sun Dried Tomato Vinaigrette

Romaine & Spinach Caesar Salad – GG6 | Grilled Chicken | Romaine & Spinach | Roasted Tomatoes | Caesar Dressing

Iceberg Salad – GG7 | Grilled Southwest Chicken | Iceberg | Apple Wood Smoked Bacon | Baby Tomatoes | Blue Cheese Crumbles | Creamy Herb Ranch

DINNER - PLATED for groups of 10 or more

Plated Dinners are served with Salad, Rolls, Butter & Choice of Dessert. Coffee Service & Iced Tea Tableside upon request

Salads

(Choice of One)

Renaissance Garden Salad - Baby Mix Lettuces | Cucumbers | Tomatoes | Carrots | Corn | Zucchini | Red Cabbage | Ranch | Balsamic Vinaigrette

Romaine Caesar Salad – Focaccia Croutons | Parmesan Reggiano | Fried Tomatoes | House Malted Garlic Dressing

Berry Salad - Spinach & Butter Lettuce | Berries | Candied Pecans | Crumble Goat Cheese | Berry Vinaigrette

Caprese – Tomatoes | Bocconcini Mozzarella | Roasted Red Peppers | Arugula | Pesto Oil | Kalamata Olives | Balsamic Glaze | EVOO

Wedge Salad – Crumbled Bacon | Grape Tomatoes | Feta Cheese | Candied Nuts | Herb Ranch

Entrées

Multi Entrée Selections will be charged at the Higher Priced Entrée Selection. Multi Entrée Selections will also include same selection of starch and vegetable for all entrées

Chicken

Herb Roasted Chicken Supreme – PDC1 | \$85 | Roasted Garlic & White Cheddar Yukon Mashed Potatoes | Grilled Jumbo Asparagus | Baby Green Top Carrots | Sun Dried Tomato & Herb Cream Sauce

Herb Pan Seared Chicken – PDC2 | \$85 | Mascarpone & Basil Polenta | Truffled French Beans | Roma Tomato Confit | Fresno Chile | Chasseur Sauce

Grilled Lemon Herb Chicken – PDC3 | \$85 | Saffron Risotto | Charred Truffled Broccolini | Marinated Roasted Tomatoes | Roasted Shallot Demi

Beef

Korean Marinated Ribeye Steak – PDB1 | \$95 | Chichimurri Sauce | Spicy Kimchee Fried Rice | Sesame Vegetables

Pan Roasted Strip Loin Au Poivre – PDB3 | \$95 | Manchego & Caramelized Onion Whipped Potatoes | French Beans | Peppercorn Brandy Cream Sauce

Grilled Filet Mignon – PDB4 | \$110 | Applewood Smoked Wrapped Filet | Smoked Gouda & Poblano Mashed Potatoes | Charred Jumbo Asparagus | Baby Green Top Carrots | Fresno Chile | Mushroom Cabernet Bordelaise

Seafood

Parmesan Crusted Halibut – PDF1 | \$110 | Lemon Basil Mascarpone Risotto | Truffled French Beans | Red Pepper Velouté Sauce

Grilled Salmon – PDF2 | \$95 | Saffron & Green Onion Paella Rice | Charred Broccolini | Jumbo Asparagus | Mediterranean Relish

Vegetarian

Stuffed Roasted Poblano Pepper – PDV1 | \$85 | Saffron Rice | Charred Corn | Squash | Onions | Peppers | Cilantro | Black Beans | Oaxaca Cheese | Smoked Chipotle Cream Sauce

Eggplant Parmesan – PDV2 | \$85 | Heirloom Tomatoes | Mozzarella | Roasted Red Peppers | Basil | Balsamic Glaze | Smoked Pomodoro Sauce

Saffron Risotto – PDV4 | \$85 | Vegetable Medley | Spinach | Goat Cheese | Truffle Oil

Cheese Ravioli – PDV5 | \$85 | Foraged of Mushrooms | Marinated Tomatoes | Asparagus | Queso Fresco | Smoked Tomato Sauce

Dual Entrée Selections

Seared Marinated Chicken Breast & Salmon – PDD1 | \$110 | Smoked Gouda & Chive Mashed Potatoes | Charred Broccolini | Baby Green Top Carrots | Smoked Tomato Cream Sauce

Southwest Rubbed Flat Iron Steak & Grilled Chicken – PDD2 | \$112 | Roasted Poblano & Goat Cheese Polenta | Roasted Asparagus | Roasted Tomatoes | Guajillo & Roasted Garlic Demi

Korean Marinated New York Strip & Chipotle Teriyaki Glaze Salmon – PDD3 | \$112 | Risotto | Sesame Vegetables | Pineapple & Green Onion Relish

Seared Filet Mignon & Roasted Halibut – PDD4 | \$135 | White Cheddar & Bacon Mashed Potatoes | French Bean Provencal | Pinot Noir Sauce

Grilled New York Strip & Chile Buttered Prawns – PDD5 | \$125 | Chorizo & Green Onion Polenta | Seasonal Roasted Baby Vegetables | Chipotle & Roasted Garlic Demi

Seared Peppered Filet of Beef & Crab Cake – PDD6 | \$125 | Roasted Lemon Butter Asparagus | Maple Glazed Carrots | Mushroom & Mascarpone Risotto | Red Wine Demi | Saffron Aioli

Desserts (Choose One)

White Chocolate Raspberry Cheesecake

Ultimate Chocolate Cake Topped with Chocolate Shavings

Italian Lemon Cream Cake

Crème Brûlée Cheesecake

DINNER - BUFFET

All Dinner Buffets include Coffee, Decaf Service & Iced Tea

All Buffet are set for 90 minutes.

Minimum of 25 guests

\$15 per person labor fee to apply for buffet under 50 people.

Mexican Buffet - DB1 | \$110

Pozole Rojo Soup – Pulled Chicken | Tomato & Chili Broth | Hominy | Traditional Condiments

Chips & Salsa Bar – Tri Color Tortilla Chips | Southwest Roasted Salsa | Pineapple Pico De Gallo | Chorizo & Queso Blanco Cheese Sauce

Hacienda Salad – Tortilla Strips | Dried Cherries | Tomatoes | Queso Fresco | Spiced Pumpkin Seeds | Roasted Corn | Chipotle Dressing

Smoked Three Bean Salad – Charred Corn | Nopales | Peppers | Onions | Green Chiles | Cilantro Honey Dressing

Jicama Salad – Pineapple | Watermelon | Cucumbers | Peppers | Chipotle Lime Vinaigrette

Entrées (Choice of Three)

Veracruz Style Tilapia - Pickled Onions | Citrus Relish | Veracruz Sauce

Grilled Southwest Marinated Flank Steak – Cilantro Chimichurri

Roasted Marinated Chicken - Black Bean & Nopales Relish | Chipotle Cream Sauce | Queso Fresco

Green Chile & Corn Tamales

Slow Roasted Pork Loin - Guajillo Cream Sauce | Charred Corn & Nopales Relish

Chorizo Refried Beans - Roasted Jalapeños | Queso Fresco

Spanish Rice

Street Style Grilled Corn – Spicy Crema | Cotija Cheese | Southwest Seasoning

Dessert - Assorted Cakes

Italian Buffet - DB2 | \$105

Minimum of 25 guests - \$15 per person labor fee to apply for buffet under 50 people.

Tuscan Bean Soup - Italian Sausage | Onions | Carrots | Tomatoes | Greens

Parmesan Basil Bread Sticks

Classic Caesar Salad - Focaccia Croutons | Parmesan | Roasted Tomatoes | House Malted Garlic Dressing

Caprese - Tomatoes | Mozzarella | Roasted Red Peppers | Arugula | Pesto Oil | Balsamic Glaze | EVOO

Antipasto Salad - Italian Meats | Smoked Mozzarella | Sun Dried Tomatoes | Red Onions | Peppers | Cucumbers | Feta | Spinach | Garbanzo Beans | Lemon & Basil Vinaigrette

Entrées (Choice of Three)

Roasted Italian Chicken - Prosciutto Wrapped Chicken | Tomato Basil Relish | Parmesan | Marinara

Pesto Baked Salmon - Roasted Red Pepper & Almond Relish

Grilled Marinated Strip Loin – Mushroom Demi

Chicken Parmesan - Smoked Pomodoro Sauce | Balsamic Glaze

Grilled Mahi Mahi - Tomato & Olive Relish | Pesto Oil

Roasted Italian Market Vegetables – Truffle Honey

Herb Roasted Fingerling Potato

Dessert- Tiramisu | Lemon Italian Cream Cake

Cookout Buffet - DB3 | \$115

Minimum of 25 guests - \$15 per person labor fee to apply for buffet under 50 people.

Kettle Stew - Potatoes | Apple Wood Bacon | Market Vegetables | Slow Braised Beef

Artisan Rolls

BBQ Chop Salad - Black Beans | Corn | Cranberries | Cucumbers | Tomatoes | Onions | BBQ Ranch

Chop Coleslaw Salad - Apples | Green Onions | Pineapple | Candied Pecans | Green Chile Slaw Dressing

Tomato & Onion Salad - Cucumbers | Peppers | Olives | Feta | Arugula

Entrées (Choice of Three)

BBQ Roasted Bone-In Chicken

Garlic & Herb Roasted Petite New York Strip Loin - Mushroom & Roasted Garlic Jus

Cedar Plank Roasted Salmon – Mango Relish

Hand Carved Roasted Marinated Pork Loin - Chipotle Raspberry BBQ Sauce | Crunchy Onions

Baked Potato Bar – Traditional Condiments

Roasted Vegetables - Honey Chipotle Butter

Three Cheese Mac & Cheese – Roasted Poblano Peppers | Chorizo | Cotija Panko Topping

Dessert - Assorted Cakes and Pies

Renaissance Buffet – DB4 | \$125

Minimum of 25 guests - \$15 per person labor fee to apply for buffet under 50 people.

Assorted Rolls

Lobster Bisque - Smoked Gouda & Herb Crostini | Sherry Cream

Spinach Salad - Frisse | Berries | Poached Pears | Crispy Onions | Candied Walnuts | Queso Fresco | Berry Vinaigrette

Romaine Salad - Radicchio | Queso Cotija | Blister Heirloom Tomatoes | Spiced Focaccia Croutons | Radishes | Charred Corn | Chipotle -Ranch

Lemon Orzo Pasta - Orzo | Vegetables | Mixed Olives | Feta Cheese | Citrus Chipotle Dressing

Entrées (Choice of Three)

Roasted Hand Carved Rib Eye - Roasted Garlic Mushroom Jus | Crunchy Truffle Onions

Marinated Pan Seared Halibut - Roasted Fennel | Black Bean & Cactus Relish | Smoked Spicy Tomato Cream Sauce

Stuffed Chicken Breast - Chorizo & Boursin Stuffing | Ranchero Sauce

Grilled Mahi Mahi – Pineapple Relish

Green Chile & Oaxaca Cheese Mashed Potatoes

Truffled Roasted Vegetables

Dessert - Assorted Cheesecakes | Gourmet Cakes

Southern Dinner Buffet – DB5 | \$115

Minimum of 25 guests - \$15 per person labor fee to apply for buffet under 50 people.

Chicken & Sausage Gumbo Soup

Buttered Parker Rolls

Hearty Cabbage Slaw – Carrot | Whole Grain Mustard | Honey | Aioli | Cider Vinegar

Baby Kale & Peach Salad – Cherry Tomato | Crouton | Goat Cheese | Bacon | Herb Emulsion

Southern Style Macaroni Salad

Entrée (Choice of Three)

Slow Roasted Beef Brisket - Chipotle-Peach BBQ Sauce | Crunchy Onion

Southern Stuffed Chicken Breast - Provolone | Southern Spices | Lemon Herb Cream

Breaded Flounder & Hushpuppies - Spicy Remoulade | Zesty Tar-Tar Sauce

Carolina Style Pulled Pork - Tangy Carolina BBQ

White Cheddar & Herb Yukon Mashed Potato

Roasted Corn and Bell Pepper Sauté

Dessert - Carrot Cake and Lemon Cream Cake

Bistro Dinner Buffet – DB6 | \$125

Minimum of 25 guests - \$15 per person labor fee to apply for buffet under 50 people.

Assorted Rolls

Tomato Basil Cream Soup - Roasted Tomato | Garlic | Sweet Onion | Cream

Chop Salad - -- Iceberg | Blue Cheese | Heirloom Tomato | Olives | Croutons | White Balsamic Shallot Vinaigrette

Roasted Fingerling Potato Salad - Smoked Bacon | Arugula | Sundried Tomato | caramelized onion | Herbs | Cider Vinaigrette

Spinach & Roasted Beet Salad - Sweet Pickled Red Onion | Parmesan | Toasted Almonds | Citrus Emulsion

Entrée (Choice of Three)

Blackened Salmon – Lemon Herb Cream

Bistro Steak – Black Peppercorn Demi

Lemon Pepper Chicken – Chicken Glace

Roasted Mahi Mahi – Heirloom Tomato and Avocado Relish

Smoked Pork Loin – Bourbon Glaze

Roasted Brussel Sprouts with Cherry Tomatoes

Butter Whipped Yukon Potato

Dessert – Assorted Cheesecakes | Gourmet Cakes

RECEPTION - COLD HORS D'OEUVRES

Minimum 25 piece order

Skewers | \$8 Each

Caprese - CH1 | Heirloom Tomatoes | Bocconcini Mozzarella | Basil | Balsamic Glazed

Antipasto - CH2 | Heirloom Tomatoes | Mozzarella | Tortellini | Roasted Red Peppers | Basil | Sun Dried Tomatoes

Tropical Fruit – CH3 | Vanilla & Honey Yogurt Dipping Sauce

Seafood | \$12 Each

Ale Poached Shrimp Cocktail – CH4 | Bloody Mary Cocktail Sauce

Seafood Ceviche Mini Tostada – CH5 | Tomato & Cactus Relish | Lime & Chipotle Juice

Crab Louie – CH6 | Crab Salad | Butter Lettuce | Heirloom Tomatoes | Hard Boiled Egg | Homemade Louie Dressing

Blackened Tuna – CH7 | Chopped Pineapple Slaw | Avocado Cream | Fried Won Ton

Bruschetta | \$8 Each

Avocado – CH8 | Heirloom Tomatoes | Arugula | Radish | Charred Corn | Queso Fresco

Tuscan Bean – CH9 | Sun Dried Tomatoes | Basil | Pesto | Prosciutto Ham | Parmesan Cheese

Smoked Salmon – CH11 | Chipotle & Cilantro Cream Cheese | Fried Capers | Radishes | Lemon & Roasted Jalapeno Dressing

Mini Sandwich Rolls | \$15 Each

Lobster – CH12 | Lobster Salad | Dill Mayo

Chicken Salad – CH13 | Grilled Chicken | Apples | Cranberries | Candied Pecans

Shrimp Louie – C14 | Hard Boiled Egg | Tomatoes | Butter Lettuce | Louie Dressing

RECEPTION - HOT HORS D'OEUVRES

Minimum 25 piece order.

Skewers | \$10 Each

Seoul BBQ Chicken Skewers – HH1 | Korean Glaze | Sesame Seed | Sweet Chile Dipping Sauce

Beef Brochette – HH2 | Onions | Peppers | Applewood Smoked Bacon | Chipotle BBQ Sauce

Chile Lime Chicken Skewer – HH3 | Tomatillo & Avocado Salsa

Mini Quesadilla | \$11 Each

Smoked Chicken – HH5 | Oaxaca Cheese | Peppers | Onions | Black Beans

Pork Carnitas – HH6 | Pepper Jack Cheese | Cilantro | Onions

Grilled Vegetables – HH7 | Poblano Peppers | Black Beans | Cactus | Charred Corn

Spanish Shrimp – HH8 | Chorizo | Peppers | Onions | Cilantro | Manchego Cheese

Asian Inspired | \$11 Each

Pork Pot Sticker – HH12 | Soy & Green Onion Dipping Sauce

Sonoran Chicken Spring Roll – HH13 | Sweet Chili & Pineapple Dipping Sauce

Asian Sui Mei – HH14 | Steamed Dumplings | Soy & Chili Sauce

Mini Sliders | \$14 Each

American – HH15 | American Cheese | Sautéed Onions | Applewood Bacon | 1000 Island Dressing

Southern – HH16 | BBQ Brisket | Chopped Green Chili Slaw | Cheddar Cheese

Hawaiian – HH17 | Kahlua Pork | Pineapple & Macadamia Nut Slaw | Swiss Cheese | Siracha Mayo

Meatball – HH18 | Roasted Red Peppers | Onions | Smoked Mozzarella | Marinara Sauce

Hot Mini Rolls | \$13 Each

Sausage & Peppers – HH19 | Italian Sausage | Blister Tomatoes | Pesto Mayo

Philly – HH20 | Shaved Beef | Onions | Peppers | Provolone Cheese

Chicken Parmesan – HH21 | Marinara | Mozzarella | Parmesan | Herbs

Puff Pastry | \$11 Each

Beef Wellington – HH22 | Sauce Chipotle Béarnaise

Andouille Sausage – HH23 | Pepper Jack Cheese | Roasted Red Peppers | Sauce Creole

Brie & Raspberry – HH24 | Melba Sauce

Arepas – HH26 | Chorizo & Manchego

Chicken En Crouete – HH27 | Salsa Verde

Seafood | \$14 Each

Coconut Shrimp – HH29 | Mango & Chipotle Coulis

Crab Cakes – HH30 | Spicy Remoulade Sauce

Cozy Shrimp – HH31 | Sweet Chili Sauce

Empanadas | \$10 Each

Manchego & Beef – HH32 | Fire Roasted Salsa

Chorizo & Black Bean – HH33 | Charred Pineapple Salsa

Southwest Roasted Vegetables – HH34 | Cilantro Ranch Dipping Sauce

RECEPTION - DISPLAYS

All Display Stations are designed to accompany Hot or Cold Hors d'oeuvres. Stations are priced per person based on One Hour of Service (30 Person Minimum).

Paellas – RD1 | \$42 (Choice of One)

Spanish Paella - Chicken | Chorizo | Shrimp | PEI Mussels | Lobster | Saffron Rice | Vegetables

Korean Paella - BBQ Beef | Pineapple & Egg Fried Rice | Kimchee | Sesame Vegetables

Mexican Paella - Chipotle Shrimp | Pork Carnitas | Chorizo | Saffron Rice | Cactus | Queso Cotija

American Paella - Tater Tots | Black Beans | Charred Corn | Tomatoes | Chorizo | Jalapenos | Pico de Gallo | Cheddar

Vegetarian Paella – Market Vegetables | Saffron Rice | Chipotle Crema | Queso Fresco

Hummus Trio – RD2 | \$24

Garlic & Herb | Roasted Pepper & Basil | Black Bean Cilantro Hummus

Vegetable Crudité | Pita Bread

Tortilla Chip Station – RD3 | \$24

Guacamole | Southwest Roasted Salsa | Tomatillo Salsa | Aged Cheddar & Chorizo Cheese Sauce | Tri Color Chips

Cheese Display – RD4 | \$32

Selection of Imported & Domestic Cheeses | Dried Berries | Mixed Nuts | Grapes | Assorted Crackers

Shrimp Display (4 Pieces/Person) – RD5 | \$36

Ale Poached Shrimp with Bloody Mary Cocktail Sauce

Fruit Display – RD6 | \$21

Selections of Sliced Fruits | Exotic Fruits | Berries | Grapes | Berry Yogurt Sauce

Vegetable Crudité – RD7 | \$20

Selections of Fresh Market Vegetables and Assorted Dipping Sauce

Sushi Display – RD8 | \$45

California Rolls | Spicy Tuna Rolls | Salmon Rolls | Vegetable Rolls | Edamame | Pickled Ginger | Wasabi Soy

Charcuterie Display – RD9 | \$33

Grilled Vegetables | Pickled Vegetables | Cured Meats | Mixed Olives | Assorted Cheeses | Gourmet Mustards | Sliced Bread | Pita Bread | Assorted Gourmet Crackers

Focaccia Pizza – RD11 | \$30 (Choice of Three)

Andouille Sausage & Peppers - Tomato Sauce | Onions | Smoked Mozzarella

Chicken Alfredo - Mushrooms | Marinated Tomatoes | Spinach | Roasted Garlic Alfredo

Caprese - Tomatoes | Basil | Mozzarella | Roasted Red Peppers | Pesto

Italiano - Salami | Capicola | Pepperoni | Smoked Mozzarella | Tomato Basil Sauce

Pasta Station – RD12 | \$36 (Choice of Two)

Served with Focaccia & Garlic Herb Bread Sticks. Chef fee Applies or may be set as a Self- Service Station

Rigatoni - Italian Sausage | Spinach | Pine Nuts | Spicy Tomato Cream Sauce

Bow Tie - Mushrooms | Peas | Tomatoes | Peppers | Onions | Tomato Basil Sauce

Orecchiette - Grilled Chicken | Roasted Poblano Peppers | Mushrooms | Smoked Tomato Cream Sauce

Cheese Tortellini - Bolognese | Tomatoes | Parmesan

Taco & Nacho Bar – RD13 | \$34 (Choice of Two)

Beef Machaca | Pork Carnitas | Chicken

Southwest Roasted Salsa | Tomatillo Salsa | Onions | Cilantro | Diced Tomatoes

Green Chili Cheese Sauce

Warm Flour Tortillas | Tri Color Tortilla Strips

Potato Bar – RD14 | \$29

Potato – Russets | Sweet Potato

Toppings – Traditional Condiments

RECEPTION – ACTION STATIONS

Stations are priced per person based on One Hour Service (30 Person Minimum). Action Stations Require one Chef Attendant per 100 guest at \$200++

Street Taco Station – RA1 | \$36 (Choice of Two)

Carne Asada | Fajita Seasoned Chicken | Slow Cooked Pork Chile Verde | Garlic & Lime & Shrimp

Accompaniments

Southwest Roasted Salsa | Tomatillo Salsa | Charred Pineapple Salsa | Onions

Cilantro | Roasted & Pickled Jalapenos | Lime Crema | Corn Tortilla | Flour Tortilla

Tossed Wing Station– RA2 | \$29 (Choice of Three) (4 pieces per person)

Teriyaki | Frank's | Chipotle BBQ | Sweet Chile & Pineapple

Vegetable Crudit   | Herb Black Pepper Ranch

Korean Lettuce Wrap Station – RA3 | \$30

Soy Garlic Marinated Flank Steak | Sushi Rice | Spicy Cucumber Salad | Kimchee | Butter Lettuce | Sweet Chili Sauce | Sesame Scallion Soy Sauce

Hand Pulled Pork Shoulder Station – RA4 | \$28

Slow Roasted Pork

Accompaniments

Pineapple Chop Slaw | Chipotle BBQ Sauce | Pickles | Pineapple & Mango Relish | Hawaiian Rolls

Quesadilla Station – RA5 | \$30 (Choice of Two)

Flank Steak | Southwest Chicken | Chipotle Lime Shrimp

Accompaniments

Southwest Roasted Salsa | Tomatillo Salsa | Charred Pineapple Salsa | Sour Cream

RECEPTION – CARVING STATIONS

Carving Stations Require one Chef Attendant per 100 guest at \$200++ per hour

BBQ Beef Brisket – RC1 | \$500 (Serves 25)

Green Chile Chop Cole Slaw | Sweet Pickles | Smokey BBQ Sauce | Soft Rolls

Roasted Pork Loin – RC2 | \$460 (Serves 25)

Honey Whole Grain Mustard Sauce | Pickled Red Onions | Soft Rolls

Beef Rib Roast – RC3 | \$710 (Serves 40)

Creamy Horseradish Sauce | Gourmet Mustard | Roasted Garlic & Rosemary Jus | Soft Rolls

Slow Roasted Turkey Breast – RC4 | \$495 (Serves 20)

Pecan Cranberry Relish | Country Brown Gravy | Rolls

Pepper Crusted Roasted New York Striploin – RC5 | \$525 (Serves 30)

Red Wine & Roasted Shallot Demi | Artisan Rolls

Slow Roasted Angus Beef Tenderloin – RC6 | \$530 (Serves 25)

Horseradish Cream | Roasted Shallot Jus | Artisan Rolls

RECEPTION – DESSERT STATIONS

Chocolate Fountain – DESD1 | \$38/Person (100 Person Minimum)

\$12 per person fee for under 100 guests

Swiss Semi Dark Chocolate | Strawberries | Pretzel Rods | Petit Fours | Marshmallows | Brownie Bites | Pineapple

Mini Dessert Station – DESD2 | \$70/Dozen (Choice of Three)

Assorted Cake Pops | Eclairs | Petit Fours | Assorted Cheesecakes | Black and White Mousse Tarts | Assorted Macaroons |

Assorted Chocolate Truffles

COCKTAILS

HOSTED BAR PACKAGES

Premium Bar	\$11 per drink
Super Premium Bar	\$12 per drink
Platinum Bar	\$13 per drink
Imported Beer	\$8 per bottle
Domestic Beer	\$7 per bottle
Craft Beer	\$10 per drink
House Wine	\$9 per drink
Soft Drinks	\$6 per drink
Bottled Water	\$6 per bottle
Cordials	\$15 per drink

BEER

Domestic

Coors Light | Michelob Ultra | Bud Light | Miller Lite

Imported

Dos XX | Heineken | Blue Moon | Regional Craft Beer | Four Peaks
 Hop Knot IPA

Non-Alcoholic | O'Doul's

BARTENDER FEE

\$200 for 4 hours per bar

\$75 for each additional hour

PREMIUM BAR

- Conciere Vodka • Conciere Gin
- Conciere Silver Rum
- Conciere Bourbon
- Conciere Scotch
- Conciere Tequila
- Sycamore Lane Cabernet | Chardonnay
- Maggio Pinot Noir | Sauvignon Blanc

SUPER PREMIUM BAR

- New Amsterdam Vodka • Gordon's Gin
- Jim Beam Bourbon
- Don Q Cristal Rum
- Grants Scotch
- DeKuyper Triple Sec
- Camarena Silver Tequila
- E & J Brandy
- Chloe Cabernet | Pinot Noir | Chardonnay
- Chloe Sauvignon Blanc | Prosecco

PLATINUM BAR

- Kettle One Vodka • Hendricks's Gin
- Bacardi Superior Rum
- Johnny Walker Black Label Scotch
- Maker's Mark Bourbon
- Casamigos Reposado Tequila
- Cointreau Triple Sec
- Courvoisier VSOP
- Silver Totem Cabernet Sauvignon
- Imagery Pinot Noir | Chalk Hill RRV Chardonnay
- Clos Pegase Sauvignon Blanc | Benvolio Sparkling

COCKTAILS

BARTENDER FEE

\$200 for 4 hours per bar
 \$75 for each additional hour

CASH BAR – Packages

Bottled water or Soft Drinks \$6.00
 Domestic Beer \$8.00
 Imported Beer \$9.00
 Wines/Glass \$11.00
 Premium Mixed Drinks \$12.00
 Super Premium Mixed Drinks \$13.00
 Platinum Mixed Drinks \$14.00
 Cordials \$15.00

BEER

Domestic

Coors Light | Michelob Ultra | Bud Light | Miller Lite

Imported

Dos XX | Heineken | Blue Moon | Regional Craft Beer
 Four Peaks Hop Knot IPA

Non-Alcoholic | O'Doul's

PREMIUM BAR

- Conciere Vodka • Conciere Gin
- Conciere Silver Rum
- Conciere Bourbon
- Conciere Scotch
- Conciere Tequila
- Sycamore Lane Cabernet | Chardonnay
- Maggio Pinot Noir | Sauvignon Blanc

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- Cointreau Triple Sec
- Courvoisier VSOP
- Silver Totem Cabernet Sauvignon
- Imagery Pinot Noir | Chalk Hill RRV Chardonnay
 Clos Pegase Sauvignon Blanc | Benvolio Sparkling

WINE LIST

SPARKLING WINES AND CHAMPAGNES

- Chloe Prosecco - \$50
- Benvolio Sparkling - \$60

BARTENDER FEE

- \$200 for 4 hours per bar
- \$75 for each additional hour

DRY LIGHT TO MEDIUM INTENSITY - WHITE WINES

- Sycamore Lane Chardonnay - \$45
- Chloe Chardonnay-\$50
- Maggio Sauvignon Blanc - \$45
- Chalk Hill RRV Chardonnay- \$60
- Clos Pegase Sauvignon Blanc- \$60
- Chloe Sauvignon Blanc- \$50

DRY MEDIUM TO FULL INTENSITY - RED WINES

- Sycamore Lane Cabernet Sauvignon- \$45
- Maggio Pinot Noir, - \$45
- Chloe Cabernet Sauvignon -\$50
- Silver Totem Cabernet Sauvignon- \$60
- Imagery Pinot Noir - \$60
- Chloe Pinot Noir- \$50

GENERAL INFORMATION

Food and Beverage Policies

All food must be purchased and served by the Hotel. The Hotel prohibits any food product to be brought onto or removed from the premises **A 25% taxable service charge (or service charge in effect at time of event) and applicable sales tax, currently 10.2%, will be added to all food and beverage, room rental and audio-visual charges.** Prices are subject to change with market fluctuations and may be confirmed 90 days prior to your function. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the Arizona State Liquor Commission. The Renaissance Phoenix Glendale Hotel and Spa is responsible for the administration of these regulations; therefore, it is our policy that no alcohol beverages be brought into the hotel for a banquet function.