

# Event Dining Sample Menus

Scottsdale Marriott at McDowell Mountains

Fall/Winter 2022

16770 North Perimeter Drive, Scottsdale, Arizona, USA

[www.marriott.com/phxno](http://www.marriott.com/phxno)

(480) 502-3836

For any Event Fewer than (30) Guests, a \$250.00 Setup and Labor Fee will be Charged  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.  
**D – Contains Dairy | S – Contains Shellfish | N – Contains Nuts | V - Vegetarian | VG – Vegan**



# Event Planner Guidelines

## Prices and Payment

- All food, beverage, audio visual, and room rental are subject to a taxable 25% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 28%.
- All events are subject to a sales tax of 8.05%.
- Prices are subject to change and will be guaranteed 60 days prior to your function.

## Food and Beverage

- All food and beverage must be purchased exclusively from The Scottsdale Marriott at McDowell Mountain and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location.
- We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event Orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

## Food Allergy / Special Meals

- If any of the attending guests have food allergies, Client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food.
- The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests.
- It is our intent to accommodate any requests due to special dietary restrictions. Special meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.
- These menus indicate allergens as follow:
  - (D): Contains Dairy
  - (S): Contains Shellfish
  - (V): Vegetarian
  - (G): Contains Gluten
  - (VG): Vegan
  - (N): Contains Nuts

## Fees

- For any events fewer than 30 guests, a \$250.00 labor and set up fee will be charged.
- If a function requires the use of a Chef or an Attendant, a fee of \$175.00 per Attendant or Chef per hour will be charged to the Master Account.
- Bartender fees are \$200.00 per Bartender with a maximum of 4 hours. One Bartender will be staffed for every 75 guests.
- Cashier fees are \$150.00 per Cashier for up to two hours, and \$55 for each additional hour. One Cashier will be staffed for every 75 guests.

## Buffet Meals

- Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof.
- Buffets and food stations are all priced as per the following meal durations:
  - Breakfast Buffet and Receptions / Stations – one (1) hour
  - Lunch and Dinner Buffets - two (2) hours
  - Coffee Breaks – thirty (30) minutes

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### Guarantees

- The guaranteed number of attendees is due at Noon, three (3) business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products.
- This guarantee will apply to all aspects of your event (Food, Beverage, and Audio Visual). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater.
- For functions with guarantees above 100, we will set and prepare to serve up to 3% over your final guarantee upon request.
- For functions with guarantees below 100, we will set and prepare for the guaranteed guest count.
- Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests.
- Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

### Outdoor Functions and Weather Call

- All outdoor meal functions should either be designed as a buffet or food stations.
- For safety reasons, no glass or china is allowed for use at the Pool deck.
- Open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors.
- All amplified music and entertainment in outdoor locations must conclude by 10:00 pm per County's noise ordinance.
- For outdoor functions, a weather call will be made according to the following schedule:
  - Breakfast functions: 5:00 pm on the evening prior
  - Lunch functions: 8:00 am the day of the event
  - Dinner functions: 1:00 pm the day of the event
- Weather calls will be made by the client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors. The Hotel reserves the right to make the final decision regarding outdoor functions. If the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to \$15.00 per person will be incurred for a double set of the weather backup location.

### Signage And Literature

- No signage of any kind is permitted in the Lobby and public areas of the Hotel. Signage is to be used outside meeting rooms only. The Hotel reserves the right to remove signage which is inappropriate.
- In keeping with Marriott Hotels' tradition of respecting the wishes and needs of all our guests, registration tables, hospitality desks, or information desks are not permitted in the Lobby.
- The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or corkboards. Banner displays will incur an additional set-up charge.

### Outdoor Events

- The following setup charges apply to all outdoor events: 0 – 50 guests: \$1,500.00; Each additional guest: \$6.00. This fee includes private use of the event area, applicable permits, tables, chairs and standard linens, pole lights for function lighting, and additional set up and tear down labor.

**Alcohol**

- The sale and service of all alcoholic beverages is regulated by The Arizona Department of Liquor Licenses and Control (DLLC). The Scottsdale Marriott at McDowell Mountain is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions.
- Arizona law requires all alcohol service to end at 2:00 am.
- We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

**Décor, Entertainment and Outside Vendors**

- Should you choose to provide your own decoration or entertainment; the Hotel will not assume any liability for those arrangements. The Hotel reserves the right to monitor the volume of the entertainment.
- All outside vendors and entertainment shall provide Certificate of Insurance as requested (refer to your Events Manager) and enter / leave through the Service Entrance and obtain on premise passes. Set-up and/or rental fees will be assessed for staging, dance floor, lighting and power if the entertainment or decor is not coordinated by The Scottsdale Marriott at McDowell Mountain.
- It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse. Based on time and labor, the client will incur additional charges for the removal of the group's materials by the hotel staff at the close of any event.

**Security**

- The Hotel will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function.

# Breakfast

For any Event Fewer than (30) Guests, a \$250.00 Setup and Labor Fee will be Charged  
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**D – Contains Dairy | S – Contains Shellfish | N – Contains Nuts | V - Vegetarian | VG – Vegan**

**All American** | \$50 per person

Sliced Seasonal Fruits and Berries (VG)

Fresh Bakery Selections: Traditional Croissants, Muffins and Danishes (G)  
(D)(N)

Sliced White and Wheat Bread (G)

Fruit Preserves, Butter (D)

Selection of Dry Cereals, Whole Milk, 2% Milk (G)(D)

Selection of Plain and Flavored Yogurts (D)

Warm Steel Cut Oatmeal, Brown Sugar, Local Honey, Cinnamon, Pecans,  
Raisins (V)

*Choose One from Each Category*

Eggs:

Vegetable Quiche, Egg Frittata, or Farm Fresh Scrambled Eggs,  
Cheddar Cheese, Charred Tomato Salsa, Hot Sauces (D)

Bacon:

Crispy Smoked Bacon, Canadian Bacon, or Turkey Bacon

Sausage:

Country Sausage Links, Sausage Patties, or Turkey Sausage

Starch:

Hash Browns, Herb Roasted Potatoes, or Southwest Seasoned  
Breakfast Potatoes, Sautéed Onions, Peppers (V)

Selection of Juices, **Starbucks**® Coffee, Tea

**Continental** | \$40 per Guest

Sliced Seasonal Fruits and Berries (VG)

Fresh Bakery Selections: Traditional Croissants, Muffins and Danishes (G)(D)(N)

Sliced White and Wheat Bread (G)

Fruit Preserves, Butter (D)

Selection of Dry Cereals, Whole Milk, 2% Milk (G)(D)

Warm Steel Cut Oatmeal, Brown Sugar, Local Honey, Cinnamon, Pecans and  
Raisins (V)

Selection of Juices, **Starbucks**® Coffee and, Tea

**Breakfast Enhancements**

*(Must Accompany a Breakfast)*

Rise and Shine 'Croissanwich' | \$10 (G)

Farm Fresh Scrambled Eggs, Smoked Bacon, Cheddar Cheese, Flaky  
Croissant

English Muffin Sandwich | \$10 (G)

Farm Fresh Scrambled Eggs, Sausage, Monterey Jack Cheese, English Muffin

Breakfast Burritos | \$10 (G)

Chorizo, Scrambled Egg, and Pepper Jack Cheese

Potato, Scrambled Egg, Cheddar Cheese, Fire Roasted Salsa

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# Coffee Break

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**Fruit**

Seasonal Whole Fresh Fruit | \$65 per Bowl (10 -12 Pieces)

Seasonal Sliced Fruits | \$14 per Person (VG)

**Breakfast Breads**

Traditional Croissants, Chocolate Croissants, Bear Claws, Danishes | \$56 per Dozen (G)(N)

Banana | \$54 per Loaf (Serves 10-12) (D)(G)

**Sweet Treats**

Assorted Donut Holes | \$30 per Dozen (2 Dozen Minimum) (G)(N)

Brownies and Blondies | \$56 per Dozen (G)(N)

McDowell Signature Jumbo Cookies: Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter | \$64 per Dozen (G)(N)(D)

Churros | \$54 per Dozen

**Classic Snacks**

Assorted Candy Bars | \$7 Each (G)(N)(D)

Rice Krispies Treats | \$6 Each (N)(D)

Warm Soft Pretzels, Melted Cheese, Dijon Mustard | \$54 per Dozen (G)(D)

Individual Bags of Chips and Pretzels | \$5.50 Each (G)

Tortilla Chips and Salsa | \$10 per Person Add Guacamole | \$6

House-made Toasted Cashews, Rosemary, Cayenne | \$12 per Person (N)(V)

Individual Bags of Trail Mix and Peanuts | \$6.50 Each (N)

Assorted Kind® Fruit and Nut Bars | \$8 Each (N)

**Beverages**

**Starbucks®** Coffee, Decaffeinated **Starbucks®** Coffee, Herbal Tea | \$115 per Gallon

Regular or Decaffeinated **Starbucks®** Iced Coffee | \$115 per Gallon

Pepsi Soft Drinks | \$7 each

Bottled Spring Waters | \$6.50 each

San Pellegrino Sparkling Waters | \$7.50 each

Bottled Lemonade | \$8 each

Bottled Iced Tea | \$8 each

Bottled **Starbucks®** Frappuccino | \$8 each

Bottled Juice | \$7 each

Red Bull, Monster Energy Drinks | \$9 each

Gatorade | \$8 each

**Donuts and More | \$20 per Person**

Fresh Fruit Kebabs (V)

Assorted Donut Holes to Include Powdered, Old Fashioned, and Cinnamon Sugar (N)(D)(G)

Assorted Granola and Energy Bars

**Healthy Break | \$25 per Person**

Juice Shots: *Carrot and Ginger* / *Beet and Orange* / *Cucumber Mint*

Lemon Poppy Muffins (V)

Seasonal Sliced Fruit (V)

Assorted Kind® Fruit and Nut Bars (N)

Assortment of Dried Fruits, Nuts, and Banana Chips (N)

**Energy Break | \$29 per person**

Whole Seasonal Fresh Fruit (V)

Assorted Power and Protein Bars

Toasted Cashews, Rosemary, Cayenne (V)

Monster Energy Drinks, Gatorade, Natural and Sparkling Waters

**Chase Field | \$23 per person**

Warm Soft Pretzels, Dijon Mustard (D)(G)

Cracker Jack

Assorted Candy Bars

Smartfood Popcorn

**The Chocoholic | \$24 per person**

Chocolate Brownies (D)(G)(N)

Chocolate Chip Cookies (D)(G)(N)

Pretzel Sticks, Nutella Chocolate Hazelnut Spread (D)(G)(N)

Protein Bars (D)(G)(N)

**Sweet & Savory | \$25 per person**

Vegetable Crudité, Ranch Dip (V)

Chocolate Chip Cookies (D)(G)(N)

Mozzarella String Cheese (D)

Assorted Candy Bars (D)(G)(N)

Individual Popcorn

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# Lunch

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# Buffet

## Ultimate Salad Bar | \$53 per Guest

Price Includes **Starbucks**® Coffee, Iced Tea

Assorted Rolls, Sweet Butter (G)(D)

### Soup

Vegetable Minestrone (V)

### Salads

Summer Vegetable Pasta Salad with Red Wine Vinaigrette (V)(G)

Toasted Quinoa Salad with Chayote Squash, Peppers, Cilantro, Spinach,  
Sweet Chili Vinaigrette (V)

Sliced Baby Heirloom Tomatoes, English Cucumbers, Shredded Carrot (V)

Crisp Romaine Hearts, Baby Wild Arugula, Mixed Field Greens (V), Ranch  
Dressing (D)(G), Red Wine Vinaigrette

### Proteins

Grilled Guajillo Rubbed Chicken

Marinated Flat Iron Steak

Cilantro Lime Grilled Shrimp (S)

### Desserts

Mini Cheesecakes (Vanilla, Chocolate Swirl, Strawberry) (D)(G)(N)

## The Southwestern | \$65 per Guest

Price Includes **Starbucks**® Coffee, Iced Tea

### Soup

Tortilla Soup, Corn Tortilla Strips, Cilantro, Cotija Cheese Lime Wedges (V)  
(D)(G)

### Salads

Southwest Salad, Romaine, Radicchio, Spinach, Roasted Corn, Tomatoes,  
Black Beans, Cheddar, Red Onions, Chipotle Ranch (V)(D)

Mixed Greens, Radish, Tomatoes, Honey Chipotle Vinaigrette

Tortilla Chips, Salsa and Guacamole (V)

### Hot

Chicken Chilaquiles

Beef Fajitas

Chicken Fajitas

Cilantro Lime Shrimp (S)

*Condiments:* Lettuce, Tomatoes, Onions, Cilantro, Salsa, Salsa Verde, Sour  
Cream, Cheddar, Queso Fresco, Crema (D)

Warm Flour Tortillas (G)

Barrera Rice (V)

Ranchero Black Beans (V)

### Desserts

Mexican Wedding Cookies (D)(G)(N)

Tres Leches Cake, Fresh Seasonal Berries (D)(G)(N)

Churros (D)(G)(N)

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# Grab and Go

## Grab and Go Boxed Lunch | \$56 per person

### Sandwiches – Select up to Three (3)

- Oven Roasted Turkey Breast, Smoked Mozzarella, Crisp Iceberg Lettuce, Vine Ripened Tomatoes, Herbed Mayonnaise, Whole Wheat Roll (D)(G)
- Shaved Angus Roast Beef, Caramelized Onions, Aged Cheddar Cheese, Creamy Horseradish, Crisp Lettuce, and Ripe Tomatoes on a Kaiser Roll (D)(G)
- Marinated and Grilled Chicken Breast, Smoked Bacon, Avocado, Lettuce, Tomato, and Chipotle Mayonnaise, Spinach Tortilla Wrap (D)(G)
- Italian Style Hoagie, Artisan Crafted Genoa Salami, Capicola Ham, Provolone Cheese, Iceberg Lettuce, Tomato, Italian Seasoning, Oil and Vinegar (D)(G)
- Grilled Vegetable Pita, Grilled Eggplant, Zucchini, Yellow Squash, Bell Peppers, and Hummus Spread, Toasted Pita (V)(G)
- Cobb Salad, Chopped Iceberg Lettuce with Roasted Chicken, Blue Cheese Crumble, Hard Boiled Egg, Tomato and Smoked Bacon, Ranch Dressing (D)

### Beverages

**Starbucks®** Coffee, Decaffeinated **Starbucks®** Coffee, Herbal Tea | \$115 per Gallon

Regular or Decaffeinated **Starbucks®** Iced Coffee | \$115 per Gallon

Pepsi Soft Drinks | \$7 each

Bottled Spring Waters | \$6.50 each

San Pellegrino Sparkling Waters | \$7.50 each

Bottled Lemonade | \$8 each

Bottled Iced Tea | \$8 each

Bottled **Starbucks®** Frappuccino | \$8 each

Bottled Juice | \$7 each

Red Bull, Monster Energy Drinks | \$9 each

Gatorade | \$8 each

### Salad (Select One)

- Mixed Greens, Vinaigrette
- Fruit Cup
- Pasta Salad (D)(G)

### Fruit (Select One)

- Whole Pear
- Banana
- Red or Green Apple

### Snack (Select One)

- Potato, Barbecue Sun or Terra Chips (G)
- Pretzels (G)
- Trail Mix (D)(G)(N)
- Candy or Granola Bar (D)(G)(N)

### Dessert (Select One)

- Chocolate Chip Cookie (D)(G)(N)
- Oatmeal Cookie (D)(G)(N)
- Brownie (D)(G)(N)
- Blondie (D)(G)(N)

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# Plated

## Three Course Hot Entrée | \$62 per Guest

Select One Soup or Salad, Entrée and One Dessert for the Entire Group

Price Includes **Starbucks**® Coffee, Iced Tea

### Soup (Choose One)

- Chicken Tortilla, Black Beans, Celery, Grilled Chicken, Crispy Tortilla Strips, Oaxaca Cheese (D)(G)
- Tomato Bisque, Tomato, Basil, Cream, Parmesan (D)

### Salad (Choose One)

- Heirloom Tomato Salad, Mozzarella, Champagne Pesto Vinaigrette (D)
- Fresh Baby Spinach, Spinach, Crumbled Goat Cheese, Sweet Pears, Smoked Peppers, Charred Lemon Vinaigrette (D)

### Entrée (Choose One)

- Citrus Coriander Chicken Breast, Chipotle, Cheddar Grits, Grilled Corn Pico de Gallo, Cilantro Chicken Jus (D)
- Seared Salmon, Sweet Potato Puree, Carrot, Asparagus, Beurre Blanc (D)

### Dessert (Choose One)

- Carrot Cake, Cream Cheese Icing, Candied Shredded Carrot (D)(G)(N)
- Black Forest Cheesecake, Sour Cherries, Bitter Chocolate Mousse, Oreo Cookie Crust (D)(G)(N)

## Two Course Cold Entrée | \$49 per Guest

Select One Salad with a Protein of Your Choice and One Dessert for the Entire Group

Price Includes Dessert, **Starbucks**® Coffee, Iced Tea

### Salads (Choose One)

- Mixed Green Salad, Carrots, Red Onion, Radishes, Balsamic Vinaigrette (V)
- Caesar Salad, Romaine, Southwest Seasoned Croutons, Grape Tomatoes, Parmesan, Caesar Dressing (D)(V)

### Chilled Proteins (Choose One)

- Roasted Chicken Breast
- Grilled Chili Rubbed Flatiron Steak
- Herb Marinated Salmon Fillet
- Chile Rubbed Shrimp (S)

### Desserts (Choose One)

- Black Forest Cheesecake, Sour Cherries, Bitter Chocolate Mousse, Oreo Cookie Crust (G)(D)(N)
- Chocolate Espresso Cake, Espresso-Soaked Vanilla Sponge Cake, Vanilla and Coffee Mousse (G)(D)(N)

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# Reception

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# Hors d'Oeuvres

*Priced per Piece. Minimum (25) Pieces of Each*

## Cold

- Chipotle Chicken Wonton Cone, Jalapeño Cream | \$8.50 (D)(G)
- Antipasto Stack on Brioche | \$8.50 (D)(G)
- Seared Ahi, Sesame Seeds, Wasabi, Crispy Wonton (N) | \$10 (G)
- Seared Beef, Horseradish, Marbled Rye | \$8.50 (D)(G)
- Southwest Beef Tenderloin, Blue Corn Blini | \$9 (D)(G)
- Prosciutto Wrapped Asparagus | \$9(D)
- Seared Beef, Tomato Relish, Balsamic Aioli, Focaccia | \$8.50 (D)(G)
- Smoked Chicken Bruschetta | \$8.50 (D)(G)
- Tequila Marinated Smoked Salmon, Corn Crisp | \$9.50 (D)(G)

## Cold Vegetarian

- Brie on Toast, Walnut and Spiced Apple Chutney | \$8 (D)(G)
- Deviled Egg | \$8 (D)
- Tomato and Fresh Mozzarella Stacks | \$8 (D)(G)

# Carvery

*One Attendant Required per (50) Guests | \$175 per Attendant per Hour | \$175 per Chef per Hour*

## Beef

- Whole Roasted Tenderloin of Beef | \$500 Each | Serves 12-15  
*Creamy Horseradish (D), Truffle Demi, Petite Dinner Rolls (G)*
- Slow Roasted Prime Rib | \$575 | Serves 20  
*Creamed Horseradish (D), Demi, Brioche Rolls (G)*
- Peppercorn Crusted Strip Loin | \$495 | Serves 15-20  
*Demi-Glace, Horseradish Cream (D), Petite Dinner Rolls (G)*

## Fish

- Thyme Roasted Salmon GF | \$370 | Serves 20 guests  
*Citrus Aioli (D), Garlic Ciabatta Rolls (G)*

## Poultry

- Roasted Bone in Turkey Breast GF | \$400 | Serves 20 guests  
*Sage Rubbed Turkey, Cranberry Sauce, Gravy, Petite Dinner Rolls (G)*

## Hot

- Buffalo Chicken Tortilla Crisp | \$8.50 (D)(G)
- Jalapeño-Bacon Wrapped Scallops, Pesto (S) | \$10 (S)
- Dungeness Crab Cake, Lemon Caper Remoulade (S) | \$11 (S)
- Bacon Wrapped Sirloin, Gorgonzola | \$9.50 (D)
- Buffalo Chicken Wonton, Ranch Sauce | \$8.50 (D)(G)
- Shredded Chicken Tamale, Cholula® Hot Sauce | \$8.50 (D)(G)
- Mini Beef Wellington, Dijon Aioli | \$10 (D)(G)
- Sonoran Chicken Spring Roll, Cilantro Cucumber Yogurt | \$8.50 (D)(G)
- Smoked Beef Burrito, Avocado Cream | \$9.50 (D)(G)
- Short Rib Croquette | \$9.50 (D)(G)
- Mini Smoked Chicken Burrito, Avocado Cream | \$8.50 (D)(G)
- Spicy Chorizo Black Bean Spring Roll | \$8.50 (G)
- Shrimp Tempura, Sweet Chili Sauce (S)(G) | \$10 (G)

## Hot Vegetarian

- Vegetarian Black Bean Empanada, Chipotle Dip (V) | \$8 (D)
- Mini Cheese Quesadilla (V) | \$8 (D)
- Risotto Arancini (V) | \$8 (D)
- Vegetable Kabob with Balsamic Reduction (V) | \$8

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# Stations

*Displays are Based on One and a Half (1 ½) Hours of Service, and Provided for Full Guarantee*

## Artisan Cheese and Fruit Display | \$34 per Guest

American and Imported Cheeses (Blue, Sheep, Goat and Cow Cheeses),  
Locally Harvested Wildflower Honey, Grape Clusters, Fresh Baked  
Breads and Crackers (D)(G)(N)

## Charcuterie | \$36 per Guest

Selection of Artisan Cured Meats  
Assorted Pickled and Grilled Vegetables  
Whole Grain Mustard, Fresh Baked Breads (G)(N)

## Sushi | \$38 per person *(Based on Three (3) Pieces per Person)*

California | Mixed Vegetable | Maguro Tuna | Spicy Ahi | Rainbow  
Philadelphia | Spicy Shrimp | Salmon Nigiri | Shrimp Nigiri  
Tuna Nigiri  
Soy Sauce (G), Pickled Ginger, Wasabi

## Caesar | \$22 per person

Romaine Lettuce, Garlic Crouton, Reggiano Parmesan, Caesar  
Dressing (D)(G)

## Fajita | \$35 per Guest for (2) Proteins | \$48 per Guest of (3) Proteins

Marinated Skirt Steak  
Grilled Chicken  
Blackened Mahi Mahi  
Cilantro-Lime Grilled Shrimp (S)  
*Warm Flour Tortillas, Roasted Peppers, Onions, Salsa Fresca, Sour  
Cream, Cheddar Cheese, Pico de Gallo, Guacamole, Jalapeño (D)(G)*

## Scampi | \$28 per person

Sautéed Garlic Shrimp (S)  
Penne Pasta (D)(G)  
Parsley, White Wine, Fresh Lemon (D)  
Rustic Ciabatta Bread (G)

## Pasta | \$34 per person

Smoked White Cheddar Mac and Cheese (D)(G)  
Baked Cavatappi Pasta, Marinara (D)(G)  
Bowtie Pasta, Ricotta, Mozzarella, Tomato and Basil Cream (D)(G)  
*Toppings: Crispy Bacon, Shaved Parmesan, Crushed Roasted Garlic, Sundried  
Tomatoes, Fried Capers, Crushed Red Chili Oil*

# Dessert

## Bite Size Treats | \$24 per person

Assorted Petit Fours, Chocolate Dipped Strawberries, Fruit Tarts and  
Brownies

## Warm Fresh Baked Cookies | \$18 per person

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar  
Cookies (D)(G)(N)

## Cheesecake | \$28 per person | Select (3) Options

Classic New York, Chocolate Caramel Turtle, Marble, White Chocolate, Raspberry

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# Dinner

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# Buffet

## A Taste of the Southwest | \$125 per Guest

### Salads

Southwestern Caesar Salad, Chipotle Caesar Dressing (D)(V)  
 “Michelada” Cocktail Shrimp, Baja Shrimp, Tomato, Lime, Tecate, Cilantro,  
 Hot Sauce (S)  
 Warm Chile Con Queso and Tortilla Chips, Roasted Tomato Salsa Casera,  
 Guacamole (D)(G)

### Hot

Green Chile Braised Chicken  
 Traditional Pork Carnitas Tamales (D)(G)

Build Your Own Taco Station: Savory Steak, Chicken, Shredded Cabbage,  
 Shredded Cheese, Sour Cream, Locally Made Flour Tortillas  
 Salmon Vera Cruz, Seared Salmon, Olives, Capers, Tomatoes, Peppers  
 Barrera Southwest Rice (V)  
 Ranchero Black Beans (V)

### Desserts

Tres Leches Cake (D)(G)(N)  
 Churros (D)(G)(N)  
 Chocolate Chili Cake (D)(G)(N)  
**Starbucks**® Regular, Decaffeinated Coffee and Hot Tea

## Steakhouse | \$135 per Guest

Assorted Rolls, Sweet Butter (G)(D)

### Soup

French Onion Soup, Gruyere Croutons (D)(G)

### Salads

Iceberg Wedge Salad, Iceberg Lettuce, Chopped Bacon, Tomato, Red  
 Onion, Blue Cheese Crumble, Ranch Dressing (D)  
 Spinach Salad, Sliced Strawberries, Crumbled Feta, Spiced Pecans,  
 Sherry Vinaigrette (V)(N)

### Hot

Carved NY Striploin, Cabernet Reduction (V)  
 Grilled Swordfish, Tomatoes, Olives, Capers (V)  
 Red Wine Roasted Chicken Breast, Roasted Carrots, Bacon, and Pearl  
 Onions, Demi-Glace  
 Horseradish Whipped Potatoes (V)  
 Grilled Asparagus (V)

### Desserts

Chocolate and Vanilla Marbled Cheesecake (D)(G)(N)  
**Starbucks**® Regular, Decaffeinated Coffee and Hot Tea

# Plated

*Entrée Price Includes One Soup or Salad with One Dessert for the Entire Group  
Price Includes Hand Crated Roll, Butter, Starbucks® Coffee, Iced Tea*

## Appetizer

- Seared Maryland Style Crab Cake, Whole Grain Mustard Remoulade, Shaved Celery Salad | \$22 (S)(G)(N)
- Seared Scallops, Creamy Polenta, Mushroom, Bacon, Roasted Corn, Arugula | \$26 (S)(G)(N)
- Jumbo Shrimp Cocktail, House Made Cocktail Sauce, Lime Wedges | \$18 (S)
- Shrimp and Grits, Sautéed Shrimp, Cheesy Grits, Chorizo Marinated Tomato Broth | \$15

## Salads

- Heirloom Tomato Salad, Heirloom Tomatoes, Mozzarella, Arugula, Champagne Pesto Vinaigrette (D)
- Arugula Chopped Salad, Arugula, Cucumber, Tomato, Red Onion, Pepita Seeds, Balsamic Vinaigrette (VG)
- Steakhouse Salad, Butter Lettuce, Crumbled Blue Cheese, Smoked Bacon, Tomatoes, Roasted Shallot Vinaigrette (D)

## Desserts

- Guinness® Chocolate Cake, Bittersweet Chocolate, Guinness-Soaked Chocolate Sponge, Ganache Glaze (D)(G)(N)
- French Coffee Mousse, Espresso Saturated Vanilla Sponge, Vanilla, Coffee Mousse (D)(G)(N)

## Sea

- Thyme Roasted Salmon, Sweet Potato Puree, Baby Carrot, Asparagus (D) | \$92
- Seared Halibut, Sweet Potato Puree, Baby Carrot, Asparagus (D) | \$98

## Land

- New York Beef Strip Steak, Celery Root Puree, Demi-Glace | \$102 (D)
- Grilled Natural Beef Tenderloin, Caramelized Onion Whipped Potatoes, Demi-Glace | \$115 (D)

## Combination

- Black Angus Filet and Butter Poached Lobster, Potato Puree, Asparagus, Carrots, Demi-Glace | \$125 (D)
- Braised Short Rib and Seared Halibut, Boursin Whipped Potatoes, Haricots Verts, Roasted Tomatoes, Cipollini Onion, Demi | \$115 (D)
- Natural Beef Filet & Halibut, Potato Puree Asparagus, Carrots, Demi-Glace | \$120 (D)

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# Beverage

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## Liquor Packages

*Prices per 1.25oz Drink*

*One Bartender per (75) Guests | \$200 per Bartender*

**McDowell Brands** | \$14 per Drink, or  
\$28 per Guest for the First Hour and \$14 per Guest Each Additional Hour

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeaters Gin | Dewar's  
White Label Scotch | Jim Beam White Label Bourbon | Canadian Club  
Whiskey | Jose Cuervo Especial Silver Tequila | Korbel Brandy

**Superior Brands** | \$16 per Drink, or  
\$32 per Guest for the First Hour and \$16 per Guest Each Additional Hour

Grey Goose Vodka | Bacardi Superior Light Rum | Mt. Gay Eclipse Gold  
Rum | Bombay Sapphire Gin | Johnny Walker Black Label Scotch  
Knob Creek Bourbon | Jack Daniels Whiskey | Crown Royal Whiskey  
Patron Silver Tequila | Hennessy Privilege VSOP Brandy

**Ultra Premium Brands** | \$18 per Drink, or  
\$36 per Guest for the First Hour and \$18 per Guest Each Additional Hour

Absolut Vodka | Bacardi Superior Rum | Captain Morgan's Spiced Rum | Tanqueray Gin  
Maker's Mark Bourbon | Johnnie Walker Red Label Scotch | Jack Daniel's Whiskey  
1800 Silver Tequila | Courvoisier VS Brandy

*\*Hourly Bar Pricing Includes McDowell Select Chardonnay and Cabernet Sauvignon, Domestic and Imported Beers, Fruit Juices,  
Soft Drinks, Still and Sparkling Bottled Waters*

## Price per Can/Bottle

Domestic Beers | \$8  
Imported Beers | \$9  
Microbrewery and Specialty Beers | \$10  
Non-alcoholic Beers | \$8  
Pepsi Soft Drinks | \$7 each  
Bottled Spring Waters | \$6.50 each  
San Pellegrino | \$7.50 each  
Fruit Juice | \$7 each

## McDowell Cordial Brands | \$15

*(Price per 1.25oz Drink)*  
Bailey's Irish Cream  
DiSaronno Amaretto  
Frangelico  
Kahlua  
Romana Sambuca  
Southern Comfort Cointreau  
Grand Marnier

## Specialty Beverages

*Priced per Gallon*  
Seasonal House Made Sangria | \$175  
Arizona House Made Old Fashioned | \$195  
Mojito, Rum, Muddled Fresh Mint | \$175  
Western Sunset, Rum, Orange Juice and Pineapple Juices,  
Peach Schnapps | \$175  
Margaritas, Classic or Flavored (on the Rocks) | \$175  
Martinis, Classic and Current (on the Rocks) | \$195

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## Cash Bar

*Prices Include Service Charge and Tax*

*\$200 per Bartender per Hour (1 Bartender per 75 Guests)*

*\$150 Cashier Fee, First Two Hours (1 Cashier per 75 Guests)*

*\$45 per Hour for Additional Hours*

McDowell Brands Cocktail | \$19 per Drink (1.25 oz) and \$22 per 2oz Drink

McDowell Brands Wine | \$17 per Glass

Domestic and Non-alcoholic Beers | \$12

Imported Beers | \$13

Microbrewery and Specialty Beers | \$14

Pepsi Soft Drinks | \$8 each

Bottled Spring Waters | \$8 each

San Pellegrino | \$8 each

Fruit Juice | \$8 each

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# Wines

## Sparkling

- Segura Viudas, Aria Estate, Spain | \$48
- Mumm Napa “Brut Prestige, Napa Valley, California | \$62
- La Marca, Prosecco, Veneto, Italy | \$49
- Dom Perignon, Champagne, France | \$450

## White

- Campo di Fiori, Italy, Pinot Grigio | \$49
- Chateau St. Jean, Chardonnay, North Coast | \$48
- Kenwood Six Ridges, Chardonnay, California | \$50
- Spellbound, Chardonnay, California | \$46
- Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara CA | \$52
- Quintara, Chardonnay, California | \$49
- Sonoma Cutrer, Chardonnay, Russian River | \$66
- Vin 21, Sauvignon Blanc, California | \$48
- CasaSmith “ViNO”, Pinot Grigio, Ancient Lakes | \$48
- Brancott Estate, Sauvignon Blanc, Marlborough, NZ | \$48
- Sea Pearl, Sauvignon Blanc, Marlborough, NZ | \$46
- Chateau Ste. Michelle, Riesling, Columbia Valley, California | \$49
- Brancott, Sauvignon Blanc, Marlborough, New Zealand | \$46
- Beringer Vineyards, White Zinfandel, California | \$44
- Tuck Beckstoffer Hogwash Grenache, Rose, California | \$49
- Sirena del Mare, Rose, Italy | \$48

## Red

- Columbia Crest H3, Cabernet Sauvignon, Horse Heaven Hills, Washington | \$49
- Estancia, Cabernet Sauvignon, Paso Robles, California | \$52
- Aquinas, Cabernet Sauvignon, Napa Valley, California | \$56
- Avalon, Cabernet Sauvignon, California | \$52
- Ferrari, Carrano Cabernet, Sonoma | \$105
- Hess Allomi Vineyard, Cabernet Sauvignon, Napa Valley, CA | \$84
- J. Lohr Estates, Los Osos, Merlot, Paso Robles | \$59
- Canoe Ridge “The Expedition, Horse Heaven Hills, Washington | \$42
- St. Francis, Merlot, Sonoma | \$84
- Line 39, Pinot Noir, California | \$46
- Fable Roots, Red Blend, Italy | \$49
- Chalk Hill, Sonoma Coast Pinot Noir, Sonoma County | \$62
- Harmony and Soul, Cabernet Sauvignon, California \$109

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