2020
BANQUET MENUS
Situated in the Sonoran Desert, JW Marriott Tucson Starr Pass Resort & Spa is surrounded by clear skies, mountain peaks and desert beauty. Our Old Pueblo style and Native American accents offer your senses a remarkable glimpse into the history that is uniquely part of our culture. We offer an array of experiences from our hiking trails that begin at our front door to the amazing Hashani Spa that will cater to your every wish.

Enjoy the amazing regional flavors our culinary team creates to provide you and your guests the best of the Southwest combined with cutting-edge trends and creativity in the world of food and wine.

Whether you are planning an intimate event for 20 to an extravagant gala for 2,000, we offer a fabulous variety of menus to tantalize and tempt everyone’s palate from our Experiential Cuisine Receptions, Authentic Dinners and Signature Cocktails to our Decadent Desserts designed by our award-winning pastry chef. Our professional staff looks forward to partnering with you and your guests to ensure uncompromising quality, understated elegance and the attention to detail that you have come to expect from JW Marriott. Please begin your journey of taste with the following menus. We promise to provide you with a simply amazing event.

Sam Garcia
Director of Event Planning

David Fransua
Executive Chef
### BREAKFAST

#### CONTINENTAL BUFFET

**Saguaro Continental Breakfast | 34**
Freshly Squeezed Orange, Cranberry and Apple Juices
Fresh Seasonal Fruit
Selection of Breakfast Cereals with Skim and 2% Milk
Assorted Chobani Fruit Yogurts
Mini Bran, Blueberry, Banana
Walnut, and Chocolate Muffins
Coffee, Tea, Decaffeinated Coffees and Teas

**Starr Pass Continental Breakfast | 37**
Freshly Squeezed Orange, Cranberry and Apple Juices
Fresh Seasonal Fruit
Selection of Breakfast Cereals with Skim and 2% Milk
Assorted Chobani Fruit Yogurts
House-Made Granola
Steel Cut Oatmeal with Raisins, Cranberries, Brown Sugar, and Walnut Toppings
Cinnamon Raisin Rolls, Lemon Cheese Danishes, Pumpkin Spiced Muffins
Bagels with Honey Walnut, Berry Cream and Lemon Dill Cream Cheese Spreads
Coffee, Tea, Decaffeinated Coffees and Teas

**The Javelina Breakfast Buffet | 48**
Freshly Squeezed Orange, Cranberry and Apple Juices
Fresh Seasonal Fruit
Selection of Breakfast Cereals with Skim and 2% Milk
Assorted Chobani Fruit Yogurts
House-Made Granola
Apple Cinnamon Streusel Muffins, Carrot Bread, Cherry Cheese Danish
Scrambled Eggs
Bacon and Breakfast Sausage
Breakfast Potatoes
Coffee, Tea, Decaffeinated Coffees and Teas

**The Coyote Breakfast Buffet | 55**
Freshly Squeezed Orange, Cranberry and Apple Juices
Fresh Seasonal Fruit
Individual Cereals with Skim and 2% Milk
Assorted Chobani Fruit Yogurts
House-Made Granola
Mango Coconut Crumble Danishes, Ray's Apple Fritters, Piña Colada Muffins
Steel Cut Oatmeal with Raisins, Cranberries, Brown Sugar, and Walnut Toppings
Bagels with Plain, Honey Walnut, Berry Cream and Lemon Dill Cream Cheese Spreads
Scrambled Eggs
Biscuits and Sausage Gravy
Bacon and Breakfast Sausage
Breakfast Potatoes
Coffee, Tea, Decaffeinated Coffees and Teas

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All prices are per person. Continental Breakfasts are designed for 60 minutes of service. Additional service is available for $4.00 per person for each additional 30 minutes. A $4.00 per person fee will be added for a seated Continental Breakfast. Breakfast Enhancements have a minimum order of 25 people and are designed for 60 minutes of service. All pricing is subject to a 25% service charge and applicable sales tax.
**Omelet Station** | 16
Cage-Free Whole Eggs and Egg Whites
Mushrooms, Spinach, Peppers, Onions
Bacon, Sausage, Ham, Chorizo
Cheddar Cheese, Feta Cheese, Jack Cheese

**Breakfast Quesadilla Station** | 15
Scrambled Eggs, Bacon, Caramelized Onions, Green Chiles, and Cheddar Cheese in a Flour Tortilla
Scrambled Eggs, Roasted Vegetables, Oaxaca, Cotija, and Pepper Jack Cheeses in a Flour Tortilla
House-Made Salsa and Sour Cream on the Side

**Breakfast Burritos** | 11
Scrambled Eggs, Bacon, Cheddar Cheese and Potato in a Flour Tortilla
Scrambled Eggs, Ham, Swiss Cheese and Potato in a Flour Tortilla
Roasted Vegetables and Cheese in a Four Tortilla

**Croissant Sandwiches** | 11
Bacon, Egg, and Cheese on a Flaky Croissant

**Egg White Sandwich** | 10
Roasted Vegetables, Egg Whites, Spinach, Roasted Tomato, Boursin Cheese and 9-Grain Bread

**Starr Pass Benedict** | 14
Poached Eggs, English Muffin, Ham, Spinach and Chipotle Hollandaise

**Frittata** | 13
Caramelized Leeks, Mushrooms, Diced Ham, Béchamel, Asiago Cheese

**Cage-Free Egg Options** | 7
Scrambled
Scrambled with Asparagus and Jarlsberg Cheese
Potato Kale Egg Strata
Egg Whites
Egg Beaters

**Meat Options** | 8
Bacon
Breakfast Sausage
Turkey Sausage
Apple Maple Chicken Sausage
Canadian Bacon
Grilled Ham

**Potato Options** | 6
Roasted Red Potatoes with Sweet Peppers
Yukon Potatoes
Hash Brown Casserole
Loaded Breakfast Potato Tots

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**Mexican Panaderia** | 6
Conchitas, Cuernitos, Cochitos

**Parfait Bar** | 14
Pecan Apple Granola, Signature Granola
Agave Yogurt, Prickly Pear Yogurt, Fig Yogurt, Mango Yogurt
Sliced Almonds, Pecans, Berries, Cranberries, Coconut, and Chocolate Chips

**Pancakes** | 12
Buttermilk Pancakes, Mesquite Pancakes
Maple Syrup, Butter, Berry Compote, Chocolate Chips

**French Toast** | 12
Brioche French Toast, Cinnamon Raisin French Toast
Maple Syrup, Butter, Berry Compote, Powdered Sugar

**Cambridge Smoked Salmon Open-Face Bagels** | 14
Chipotle Cream Cheese, Capers, Red Onions, Tomatoes, Avocado Mousse

**Cinnamon Rolls** | 8

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*One attendant is required per 75 guests at 185 per attendant.

All prices are per person. Breakfast Enhancements have a minimum order of 25 people and are designed for 60 minutes of service. Additional service is available $4.00 per person for each additional 30 minutes. Breakfast Buffets are designed for 60 minutes of service. Additional service is available for $6.00 per person for each additional 30 minutes. A minimum of 40 guests is required for all Breakfast Buffets or an additional $8.00 per person fee will be incurred.

All pricing is subject to a 25% service charge and applicable sales tax.
**BREAKS**

*Breaks Are Served with Coffee, Tea, Decaffeinated Coffee and Teas.*

<table>
<thead>
<tr>
<th>BITES</th>
<th>SIPS</th>
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</thead>
<tbody>
<tr>
<td><strong>Bakery</strong></td>
<td>23</td>
</tr>
<tr>
<td>Plump Raisin, Bran, Banana Nut, Blueberry, and Granola Cranberry Mini Muffins with Sweet Butter</td>
<td>House-Made Salted Soft Pretzel Rods with Spicy Mustard and Queso</td>
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<tr>
<td>Cheese and Fruit Danishes</td>
<td>Cinnamon Sugared Pretzels</td>
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<tr>
<td>Croissants and Fruit Breads</td>
<td>Vegetable Crudité</td>
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<tr>
<td><strong>Freshly Baked Cinnamon Rolls</strong></td>
<td>23</td>
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<tr>
<td><em>One Attendant is required per 75 guests at $195.00 per Attendant</em></td>
<td>Chocolate Pots du Crème</td>
</tr>
<tr>
<td>Vanilla Icing, Chocolate Chips, Toasted Coconut, Pecans, Chocolate Covered Croquant, Strawberry Curls, and Dried Pineapple</td>
<td>Mini Chocolate Cupcakes</td>
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<tr>
<td><strong>Popped!</strong></td>
<td>21</td>
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<tr>
<td>Locally Popped Flavored Popcorn: Naked with Sea Salt, Green Chile, Churro, Sweet Chili Lime</td>
<td>Coffee Truffle Pops</td>
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<tr>
<td><strong>Starr Pass Crafted</strong></td>
<td>24</td>
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<tr>
<td>Local Green Valley Farms Pecan Brittle</td>
<td>Red Vines</td>
</tr>
<tr>
<td>House Red, Charred Tomato Chipotle, and Tomatillo Serrano Lime Salsas</td>
<td>Werther’s Caramels</td>
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<tr>
<td>Tortilla Chips and Warm Queso Dip</td>
<td>Mini Chocolate Candy Bars</td>
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<tr>
<td>Green Chile Hummus and Pita Chips</td>
<td>Mike &amp; Ike’s</td>
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<tr>
<td><strong>Scones</strong></td>
<td>18</td>
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<tr>
<td>Lemon Blueberry Scone</td>
<td>M&amp;Ms</td>
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<tr>
<td>Cranberry Orange Scone</td>
<td>Chocolate Chunks</td>
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<tr>
<td>Maple Pecan Scone</td>
<td><strong>Trail Mix Bar</strong></td>
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<tr>
<td>Raspberry Marmalade</td>
<td>Roasted Almonds, Peanuts, Cashews, and Pepitas</td>
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<tr>
<td>Mango Marmalade</td>
<td>Yogurt Covered Raisins, Dried Papaya, and Cranberries</td>
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<tr>
<td>Devonshire Clotted Cream</td>
<td>M&amp;Ms</td>
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<td><strong>Trail Mix Bar</strong></td>
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<tr>
<td>Roasted Almonds, Peanuts, Cashews, and Pepitas</td>
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<tr>
<td>M&amp;Ms and Chocolate Chunks</td>
<td><strong>Smoothies and Agua Frescas</strong></td>
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<tr>
<td>Spinach, Pineapple, and Green Apple Smoothie</td>
<td><strong>At The Movies</strong></td>
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<tr>
<td>Orange, Carrot, and Ginger Smoothie</td>
<td>Caramel Popcorn</td>
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<tr>
<td>Triple Berry Smoothie</td>
<td>Red Vines</td>
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<tr>
<td>Hibiscus Agua Fresca</td>
<td>Werther’s Caramels</td>
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<tr>
<td>Cucumber Melon Agua Fresca</td>
<td>Mini Chocolate Candy Bars</td>
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<td>M&amp;Ms</td>
<td>Rold Gold Pretzels</td>
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*All prices are per person. Break Menus are designed for 30 minutes of service. Additional service is available for $10.00 per person for each additional 30 minutes.

*All pricing is subject to a 25% service charge and applicable sales tax.*
BREAKS
Breaks Are Served with Coffee, Tea, Decaffeinated Coffee and Teas.

**Individual Beverages**
- Soft Drinks (Pepsi Products) | 6 each
- Bottled Water | 6 each
- Bottled Juices | 5.50 each
- Gatorade | 6.50 each
- SoBe Life Water | 6 each
- Red Bull | 6 each
- Half Pints of Milk | 5 each
- Kombucha | 6 each
- Jarritos Mexican Soda | 5 each

**Bottled Water** | 6 each
**Bottled Juices** | 5.50 each
**Gatorade** | 6.50 each
**SoBe Life Water** | 6 each
**Red Bull** | 6 each
**Half Pints of Milk** | 5 each
**Kombucha** | 6 each
**Jarritos Mexican Soda** | 5 each

**Snacks**
- Chobani Yogurt | 6 each
- Whole Fresh Fruit | 4 each
- Nature Valley Granola Bars | 4 each
- Kashi Bars | 5 each
- KIND Bars | 6 each
- Freshly Popped Popcorn | 4 each
- Fruit and Cheese | 12/person
- Individual Bags of Chips or Pretzels | 4 each
- Chips and Salsa | 7.50/person
- Parfaits | 8 each
- Sliced Fruit | 7.50/person
- Candy Bars | 3 each
- Assorted Ice Cream Bars | 5 each
- Popsicles | 4 each
- Häagen-Dazs Ice Cream Bars | 6 each
- Smoked Almonds, Mixed Nuts, or Snack Mix | 24/pound
- Trail Mix | 20/pound
- House Smoked Beef Jerky | 60/pound
- Chocolate-Dipped Strawberries | 38/dozen
- Berry Trifle Shooters with Chantilly Cream | 6 each

**Beverages by the Gallon**
- Iced Tea | 50
- Lemonade | 50
- Prickly Pear Lemonade | 60
- Apple, Cranberry, Pineapple, Tomato, V8 Juices | 55
- Orange or Grapefruit Juice | 55
- Arnold Palmers | 60
- Coffee and Hot Tea | 105

**Baked Goods**
- Assorted Cookies, Brownies, or Blondies | 50/dozen
- Biscotti | 36/dozen
- Lemon Bars | 40/dozen
- Raspberry Squares | 42/dozen
- Churros and Sopapillas | 42/dozen
- Rice Krispy Bars | 40/dozen
- Croissants | 45/dozen
- Pastries or Muffins | 45/dozen
- Cinnamon Rolls | 48/dozen
- Donuts | 48/dozen
- Scones | 44/dozen
- Soft Pretzels: Plain, Pizza, Cinnamon, or Jalapeño Cheese with Warm Queso and Cajun Mustard | 48/dozen
  (for groups with less than 30 attendees, please select only two varieties of soft pretzels)
- Bagels with Whipped Cream Cheese | 48/dozen

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À LA CARTE

**Snacks**
- Assorted Cookies, Brownies, or Blondies | 50/dozen
- Biscotti | 36/dozen
- Lemon Bars | 40/dozen
- Raspberry Squares | 42/dozen
- Churros and Sopapillas | 42/dozen
- Rice Krispy Bars | 40/dozen
- Croissants | 45/dozen
- Pastries or Muffins | 45/dozen
- Cinnamon Rolls | 48/dozen
- Donuts | 48/dozen
- Scones | 44/dozen
- Soft Pretzels: Plain, Pizza, Cinnamon, or Jalapeño Cheese with Warm Queso and Cajun Mustard | 48/dozen
  (for groups with less than 30 attendees, please select only two varieties of soft pretzels)
- Bagels with Whipped Cream Cheese | 48/dozen
LUNCH
All Boxed Lunches Are Served with a Choice of Salad, Apple, Poore Brothers Potato Chips, Choice of Dessert and Bottled Water. Salad and Dessert Must Be the Same for All Lunches. Limit of 2 Sandwich/Wrap Choices for Groups of 40 or Less. Up to 4 Choices for Groups Larger Than 40.

SANDWICHES AND WRAPS | 40

Vegan Garden Wrap
Mushrooms, Peppers, Asparagus, Onion, Avocado Pesto in a Spinach Tortilla

Vegetable Sandwich
Grilled Portobello, Sliced Zucchini, Onions, Mozzarella Cheese on Seven Grain Bread

Chicken Wrap
Grilled Chicken, Mixed Greens, Black Beans, Roasted Corn, Sliced Peppers, Chipotle Spread in a Flour Tortilla

Roast Beef Sandwich
Roast Beef, Red Onion Jam, Arugula, Goat Cheese Spread on Focaccia

Roasted Turkey Sandwich
Sliced Turkey, Green Chiles, Onions, Cheddar Cheese, Iceberg Lettuce on Sourdough Bread

Ham Sandwich
Sliced Ham, Buffalo Mozzarella, Sliced Tomato, Spinach, Pesto Aioli on Ciabatta

Italian Sandwich
Salami, Prosciutto, Capicola, Arugula, Roasted Red Peppers, Garlic Parmesan Spread on Sundried Tomato Focaccia

SALADS (select one)
Orzo Pasta
Southwest Slaw
Quinoa Salad
Roasted Sweet Potato Salad
Fruit Salad

DESSERTS (select one)
Chocolate Chip Cookie
Rice Krispy Treat
Brownie (contains nuts)
Dried Fruit Oat Bar

All Boxed Lunches will be individually labeled. All prices are per person.

All pricing is subject to a 25% service charge and applicable sales tax.
LUNCH
All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

MONDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at $59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be $65/person (for example, should you choose the Tuesday menu for a Friday event).

MODERN AMERICAN CUISINE

ON ROTATION | 59
OFF ROTATION | 65

**Kale Salad**
Hand Torn Tender Kale, Couscous, Pomegranate Pearls, Glazed Pistachios, Toasted Fennel Vinaigrette

**Modern Salad Bar**
Hydroponic Organic Greens, Oven Roasted Tomatoes, Pickled Cucumbers, Fried Garbanzo Beans, Butternut Squash Curls, Spicy Pecans, Sage Charred Shallot Vinaigrette, Chevre Lavender Dressing

**Beet Cured Salmon Filet**
Golden Beet Purée, Marjoram Infused Olive Oil

**Queen Creek Olive Oil Confit Chicken**
Wilted Greens, Medjool Date Sauvignon Mostarda

**Black Garlic Seared Skirt Steak**
Kombucha Stewed Heirloom Tomatoes

**Sides**
Charcoal Rosemary Roasted Potatoes
Warm Red Quinoa with Roasted Corn, Pumpkin Seeds, and Cranberries
Charred Seasonal Vegetables

**Desserts**
Modern Boston Cream Pie Trifle with Genoise Sponge Cake, Vanilla Custard, and Dark Chocolate Whipped Cream
Lemon Custard Cupcakes with Toasted Meringue Icing
Strawberry Bavarian Cream Verrine

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for $10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional $8.00 per person fee will be incurred.

All pricing is subject to a 25% service charge and applicable sales tax.
LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

TUESDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at $59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be $65/person (for example, should you choose the Tuesday menu for a Friday event).

SOUTH OF THE BORDER

ON ROTATION | 59
OFF ROTATION | 65

Vegetarian Tortilla Soup
Tortilla Strips, Avocado Crema and Chopped Cilantro

Tubac Salad
Mixed Greens, Marble Potatoes, Green Beans, Roasted Corn, Black Beans, and Chopped Cilantro

Mercado Salad Bar
Pima County Field Greens, Sweet Corn, Pepitas, Red Onions, Jicama, Craisins, Queso Fresco, Chipotle Ranch Dressing and Balsamic Vinaigrette

Build Your Own Fajitas
Grilled Chicken, Skirt Steak, and Chili Rubbed Shrimp
Grilled Peppers, Onions, and Jalapeños, Served with Flour Tortillas

Three-Cheese Calabacitas
Enchilada Casserole
Santa Cruz River Enchilada Sauce, Roasted Squash, Chihuahua Cheese, Queso Fresco, Green Onions, Jalapeño Slices, White Corn Tortillas and Roasted Tomato and Jalapeño Relish

Sides
Mexican Rice
Charro Beans

Finishing Station
Guacamole, Salsa Quemada, Salsa Verde, Sour Cream, Pico de Gallo, Queso Fresco, Shredded Cheddar Cheese, and Lime Wedges

Postres
Fresh Lime Tart
Dulce de Leche Cheesecake
Pineapple Empanadas
Pecan Cinnamon Cookies

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All pricing is subject to a 25% service charge and applicable sales tax.
LUNCH

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

WEDNESDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at $59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be $65/person (for example, should you choose the Tuesday menu for a Friday event).

THE SANDWICH EMPORIUM

ON ROTATION | $59
OFF ROTATION | $65

Tomato Bisque Soup
Roasted Tomatoes, Shallots, Basil, Cream, Chives and Crispy Croutons

Grilled Potato Salad
Arugula, Bacon, Goat Cheese, and Garlic Vinaigrette

Healthy Grains Salad
Wheatberry, Farro, Red Lentils, Kale, Carrot Matchsticks, and Sherry Vinaigrette

Sandwich Items
Grilled Chicken Breast
Roasted Eye of Round Sliced Beef
Roasted Turkey Breast
Marinated and Grilled Zucchini Squash
Kaiser Rolls, 9 Grain Buns, and Focaccia (gluten free bread upon request)

Sandwich Enhancements
Cheddar, Swiss, and Provolone Cheeses
Hydroponic Bibb Lettuce, Tomatoes, Red Onions, Pepperoncini Peppers, and Sweet Hot Pickles
Dijon Mustard, Yellow Mustard, Mayonnaise, and Creamed Horseradish

Dessert Bar
Sahuarita Pecan Bars
Fresh Fruit Tartlets
Gourmet Assorted Cookies

House-Made Potato Chips

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for $10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional $8.00 per person fee will be incurred.

All pricing is subject to a 25% service charge and applicable sales tax.
THURSDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

MEDITERRANEAN
ON ROTATION | 59
OFF ROTATION | 65

Greek Chickpea Soup
Lemon, Olive Oil, and Feta Cheese Crumbles

Panzanella Salad
Focaccia, Tomato, Basil, Onions, and Cucumber

Tender Romaine and Kale Salad
Roasted Tomatoes, Garlicky Croutons, Shaved Parmigiano Reggiano, and Smoked Poblano Caesar Dressing (classic Caesar Dressing available upon request)

Orzo Pasta Salad
Oregano, Feta Cheese, and Kalamata Olives. Served over Escarole Greens

Roasted Chicken Caponata
Tomato, Eggplant, Onions, Pine Nuts, and Honey Balsamic Vinaigrette

Ground Beef Souvlaki Brochettes
Herb Lentil Rice Pilaf

Shrimp Rigatoni
Spinach, Tomatoes, and Roasted Garlic Butter Sauce

Charred Vegetables

Dulce
Chocolate Panna Cotta with Strawberry Syrup

Hazelnut Cannoli
Italian Lemon Wedding Cookies

All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.
STARR PASS LUNCH BUFFETS are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at $59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be $65/person (for example, should you choose the Tuesday menu for a Friday event).

COUNTRY-STYLE COOKOUT
ON ROTATION | 59
OFF ROTATION | 65

Roasted Yukon Gold Potato Salad
Stone Ground Mustard Dressing

Individual Wedge Salads
Iceberg Lettuce, Bacon, Bleu Cheese, Cherry Tomatoes, Garlic Croutons, and Bleu Cheese Dressing

Green Bean Salad
Red Onions, Cherry Tomatoes, and Herb Vinaigrette

Beer-Brined BBQ Chicken
Sonoran Honey Chipotle Glaze

Carved Brisket
Piloncillo BBQ Sauce

Smoked Sausage
Grilled Peppers and Onions

Sides
Macaroni and Cheese
Bourbon Creamed Corn
Cornbread and Country Rolls
Coleslaw

Desserts
S’mores Cookies
Mini Pecan Pies
Skillet Peach-Blackberry Crumble with Whipped Cream

LUNCH
All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

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LUNCH
All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

SATURDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at 59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be 65/person (for example, should you choose the Tuesday menu for a Friday event).

THE CLASSIC DELICATESSEN*
ON ROTATION | 59
OFF ROTATION | 65

Tucson Roasted Corn and Clam Chowder
Bolillo Paprika Dusted Crostini

Tuna Niçoise Salad
Grilled Fresh Tuna, Mixed Greens, Marinated Tomatoes, Olives, Hard Boiled Eggs, Peewee Potatoes, Haricot Vert, and Anchovy Lemon Vinaigrette

Green Salad Bar
Seasonal Greens, Crisp Garden Vegetables, House White Balsamic Vinaigrette and Green Goddess Dressing

Pesto and Roasted Vegetable Penne Pasta Salad

Hand Carved Roasted Turkey Sandwich
Lettuce and Peppered Peach Spread on Ciabatta

Vegetable Muffaletta
Hummus, Grilled Vegetables, Provolone Cheese, and Olive Tapenade

Reuben
Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Marble Rye

Meatball Slider*
Smoked Tomato Chutney and Caramelized Onions on a Parker House Roll

Desserts
Caramel Popcorn Macaroons
Mini Red Velvet Bites
Rocky Road Rice Krispies Treats

*Lunch Buffets are designed to be served for 90 minutes of service. Additional service is available for $10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional $8.00 per person fee will be incurred.

All pricing is subject to a 25% service charge and applicable sales tax.

*One Attendant is required per 75 guests at $195.00 per Attendant.
LUNCH
All Lunch Buffets Include Coffee, Tea, Iced Tea and Water.

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SUNDAY BUFFET

Starr Pass Lunch Buffets are created on a day of the week rotation. Each day of the week has a specified Lunch Buffet Menu, offered at $59/person. We are delighted to offer any of our menus every day of the week; however, menus selected on off rotation days will be $65/person (for example, should you choose the Tuesday menu for a Friday event).

**STARR PASS GRILL**

**ON ROTATION | 59**

**OFF ROTATION | 65**

**Chopped Salad Bar**
Romaine Lettuce, Corn, Tomatoes, Onions, Diced Egg, Radishes, Chickpeas, and Choice of Herb Ranch or Balsamic Vinaigrette

**Sides**
BBQ Dusted Potato Wedges
House-Made Potato Chips
Baked Beans

**Desserts**
Coconut Raspberry Bars
Cinnamon Snicker Doodles
Strawberry Passion Fruit Tartlet

**Angus Burgers and Vegan Quinoa Burgers**
Provolone, Cheddar, Swiss, and American Cheeses
Tomatoes, Lettuce, Onions, Pickles, Bacon, BBQ Sauce, and Brioche Buns
Ketchup, Yellow Mustard, Dijon Mustard, and Mayonnaise

**Sonoran-Style Hot Dogs**
Bacon-Wrapped All-Beef Hot Dogs, Grilled Onions, Pinto Beans, Chopped Tomatoes, Jalapeño Relish, Mayonnaise, Avocado Crema, and Grilled Peppers

**Cilantro Lime Grilled Chicken Breast**

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*One Attendant is required per 75 guests at $150.00 per Attendant.

All prices are per person. Lunch Buffets are designed for 90 minutes of service. Additional service is available for $10.00 per person for each additional 30 minutes. A minimum of 50 guests is required for all Lunch Buffets or an additional $8.00 per person fee will be incurred.

All pricing is subject to a 25% service charge and applicable sales tax.
LUNCH
All Plated Entrées Are Served with a Choice of Soup or Side Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Soup or Salad and Dessert Must Be the Same for All Lunches.

SOUPS
Avocado and Cucumber Gazpacho
Mango and Red Onion Relish

Cremini Mushroom and Asparagus

Chicken Tortilla Soup
Crispy Tortilla Strips

Pozole
Cabbage, Cilantro and Radish

SIDE SALADS
Watermelon and Arugula Salad
Almonds, Feta, and Balsamic Vinaigrette

Butter Lettuce Salad
Poblano, Bacon, Bleu Cheese, Tomatoes, and Bleu Cheese Dressing

Garden Salad
Baby Mixed Greens, Tomatoes, Cucumbers, Radishes, Carrots, Peppers, and Herb Ranch Dressing

Baby Kale and Quinoa Salad
Sweet Potatoes, Pistachios, Manchego Cheese, and Citrus Vinaigrette

Roasted Beet Salad
Spinach, Goat Cheese, Pecans, Shaved Fennel and Honey Shallot Vinaigrette

HOT ENTRÉES
Achiote Seared Chicken  | 48
Manchego and Sweet Corn Polenta, Roasted Squash and Zucchini, Blistered Cherry Tomatoes with Citrus Glaze

Herb Grilled Chicken  | 50
Spinach Tortellini tossed with Pesto Cream Sauce, Cherry Tomatoes, Roasted Artichoke Relish, Basil and Shaved Parmesan

Grilled Salmon Fillet  | 56
Braised French Lentils, Charred Broccolini, Tomato Provencal Sauce, and Broken Pesto

Braised Short Rib on Three Cheese Raviolos  | 59
Roasted Sweet Peppers, Wilted Greens, with Mushroom Jus

Skillet Charred Flank Steak  | 62
Yukon Gold Potato and Vegetable Hash, with an Onion and Mushroom Ragout

Vegetable Enchilada Stack  | 46
Oaxaca Cheese, Black Beans, Calabacitas, Corn, Tomatoes, Corn Tortillas with Crushed Tomatillos and Enchilada Sauce

Organic Red Quinoa Stuffed Zucchini  | 48
Roasted Potato and Cremini Mushroom Hash, Organic Arizona Roasted Vegetables, with Romesco Sauce

DESSERTS
Vanilla and Sweet Basil Panna Cotta with Lemon Shortbread Cookie and Strawberry Syrup
Banana Caramel Crème Brule with Salted Caramel and Tropical Fruit Sauce
Lemon Cheesecake with Blueberry Compote and Sweet Whipped Cream
Chocolate Ricotta Pound Cake with Raspberry Syrup and Vanilla Whipped Cream
Creamy Raspberry Tart with Raspberry Sauce

All prices are per person.
All pricing is subject to a 25% service charge and applicable sales tax.
LUNCH

All Entrée Salads Are Served with Assorted Rolls and Butter, Choice of Dessert, Coffee and Tea Service, Iced Tea and Water. All Entrée Salad Pricing Is Based on Selected Protein. All Entrée Salads Require a Protein.

PLATED ENTRÉE SALADS

Wedge Salad
Baby Iceberg, Cotija Cheese, Roasted Cherry Tomatoes, Poblano Peppers, Bacon, and Bleu Cheese Dressing

Caesar Salad
Baby Romaine, Shredded Parmesan, Olive Oil Cured Tomatoes, Piquillo Peppers, and Creamy Caesar Dressing

Southwest Salad
Baby Mixed Greens, Corn, Black Beans, Queso Fresco, Sliced Peppers, Chili Dusted Tortilla Strips, Shredded Jicama, and Chipotle Ranch Dressing

Asian Salad
Baby Spinach, Napa Cabbage, Shredded Carrots, Shaved Fennel, Crispy Rice Noodles, Cucumbers, and Sesame Vinaigrette

Proteins for Salads
Grilled Chicken | 44
Grilled Shrimp | 46
Seared Salmon | 48
Sliced Petite Beef Tenders | 50

All prices are per person.
All pricing is subject to a 25% service charge and applicable sales tax.
RECEPTION

All Hors D’oeuvres Are Sold in Increments of 25.

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**Cold Hors D’oeuvres | 8 Each**
Southwest Beef Tenderloin with Corn Salsa on Tostada*
Crab and Scallion Tostada with Mango Salsa*
Caprese Salad Spoon*
Watermelon with Goat Cheese and Balsamic Reduction**
Antipasti Skewer*
Shrimp Ceviche Shooter*
Grilled Baguette with Manchego Cheese and Honey*
Smoked Salmon and Cucumber with Caper Cream Cheese and Dill*
Duck Confit on a Pumpernickel Crostini with Dried Cherry Mostarda*
Black Angus Beef with Smoked Onion Butter*

**Hot Hors D’oeuvres | 9 Each**
Vegan Vegetable Samosa*
Crab Cake with Ancho Aioli
Coconut Shrimp with Thai Chili Remoulade
Black Bean Spring Rolls with Chipotle Dip*
Beef Wellington
Chicken Firecracker Burritos
Brie and Pear Phyllo Flowers*
Beef Skewer with Balsamico-Chive Glaze*
Florentine Stuffed Mushrooms**
Curry Chicken Satay*
Chicken Brochette with Jalapeño Tri-Pepper Jam*
Potato-Wrapped BBQ Shrimp*
Coconut Lobster Skewer with Sohyu Chili Glaze*

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*Gluten-Friendly
*Vegetarian

Passed or Stationed Hors D’oeuvres are designed for 60 minutes of service.

All pricing is subject to a 25% service charge and applicable sales tax.
### RECEPTION

#### DISPLAY STATIONS

<table>
<thead>
<tr>
<th>Deluxe Nacho Bar</th>
<th>27</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Chips, Salsa Fresca, Salsa Verde, Guacamole, Sour Cream, Pico de Gallo</td>
<td></td>
</tr>
<tr>
<td>Jalapeños, Scallions, Sliced Black Olives, Warm Queso</td>
<td></td>
</tr>
<tr>
<td>Shredded Southwest Chicken and Machaca Beef</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Antipasto Display</th>
<th>29</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosciutto, Salami Rosa, Spicy Capicola, Salame Cotto</td>
<td></td>
</tr>
<tr>
<td>Mixed Olives, Artichoke Hearts, Peppadew Peppers</td>
<td></td>
</tr>
<tr>
<td>Grilled Mushrooms, Asparagus, Zucchini, Roasted Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Extra Virgin Olive Oil, Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Herbed Focaccia, Breadsticks, Lavosh</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gourmet Cheese Display</th>
<th>27</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manchego, Rogue River Blue, Grafton Cheddar, Purple Haze, and Lamb Chopper Cheeses</td>
<td></td>
</tr>
<tr>
<td>Fig Jam, Smoked Almonds, Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>Variety of Artisan Breads</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seafood Display</th>
<th>9/Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Shrimp, Oysters, Crab Claws</td>
<td></td>
</tr>
<tr>
<td>Lemon Wedges, Cocktail Sauce, Remoulade, Mignonette</td>
<td></td>
</tr>
<tr>
<td>Add an Ice Carving</td>
<td>700 (minimum 2 weeks to order)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Breads and Spreads</th>
<th>22</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baguettes, Pita Chips</td>
<td></td>
</tr>
<tr>
<td>Spinach, Artichoke and Bacon Dip</td>
<td></td>
</tr>
<tr>
<td>Roasted Garlic, Feta and Walnut Spread</td>
<td></td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus</td>
<td></td>
</tr>
<tr>
<td>Jicama, Carrots, Sugar Snap Peas</td>
<td></td>
</tr>
</tbody>
</table>

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All prices are per person. Reception Stations are designed for 60 minutes of service. Additional Service is available for $10.00 per person for each additional 30 minutes. A $4.00 per person fee will be added for a seated Reception.

All pricing is subject to a 25% service charge and applicable sales tax.
RECEPTION

DESSERT DISPLAY STATIONS

Choose 5 | 25/Person

Choose 7 | 28/Person

Choose 10 | 31/Person

Hazelnut Frangelico Mallomar
Milk Chocolate Passion Fruit Torte
Chocolate Cake Pops
Milk Chocolate Peanut Caramel Bars with Sea Salt
Pecan Diamonds
Raspberry Cream Tartlets
Pistachio Vanilla Amarena Cherry Verrine
Mini Yuzu Curd Tartlet
Chocolate Pecan Turtle Cups

Mini Key Lime Pie
Vanilla Fruit Puffs
Chocolate Coconut Cream Torte
Tiramisu Parfait in Chocolate Shell
Chocolate Éclairs
Lemon Tartlet with Vanilla Meringue
Hazelnut Marjolaine
Panna Cotta and Red Fruit Verrine
Caramelized Banana Cream Cake
White Chocolate Star Anise Cake
Blackberry Almond Torte

Red Velvet Cake Pops
Mango and Cinnamon Crème Brûlée
Chocolate Coffee Toffee Torte
Chocolate Peanut Butter Banana Tartlet
Peppermint Patties
Caramel Macadamia Nut Passion Fruit Verrine
Fruit Verrine
Milk Chocolate Almond Nougat Torte

All Dessert selections have a minimum order of 25 people. Reception Stations are designed for 60 minutes of service. Additional Service is available for $10.00 per person for each additional 30 minutes. A $4.00 per person fee will be added for a seated Reception.

All pricing is subject to a 25% service charge and applicable sales tax.
**RECEPTION**

*Reception Stations Are Not Intended to Be Used as Dinner.*

<table>
<thead>
<tr>
<th>CARVING STATIONS</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Salmon Veracruz</strong></td>
<td>145</td>
<td>Serves 15</td>
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<tr>
<td></td>
<td><strong>Serves</strong> 15</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Cilantro Lime Rice, Grilled Calabacitas, Tequila Glaze</td>
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<tr>
<td><strong>Mustard-Rosemary</strong></td>
<td></td>
<td></td>
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<tr>
<td><strong>Roasted Lamb Leg</strong></td>
<td>165</td>
<td>Serves 20</td>
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<tr>
<td></td>
<td><strong>Serves</strong> 20</td>
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<tr>
<td></td>
<td></td>
<td>Lemon Roasted Potatoes and Mint Bordelaise</td>
</tr>
<tr>
<td><strong>Smoked Brisket</strong></td>
<td>325</td>
<td>Serves 25</td>
</tr>
<tr>
<td></td>
<td><strong>Serves</strong> 25</td>
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<tr>
<td></td>
<td></td>
<td>Bourbon Creamed Corn, Piloncillo BBQ Sauce, Cornbread</td>
</tr>
<tr>
<td><strong>Maple Brined Turkey Breast</strong></td>
<td>350</td>
<td>Serves 25</td>
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<td></td>
<td><strong>Serves</strong> 25</td>
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<tr>
<td></td>
<td></td>
<td>Sweet Potato Hash, Bourbon Glaze, Rolls</td>
</tr>
<tr>
<td><strong>Whiskey Glazed Ham</strong></td>
<td>375</td>
<td>Serves 35</td>
</tr>
<tr>
<td></td>
<td><strong>Serves</strong> 35</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Roasted Root Vegetables, Whole Grain Mustard, Rolls</td>
</tr>
<tr>
<td><strong>Chipotle Rubbed Strip Loin</strong></td>
<td>450</td>
<td>Serves 25</td>
</tr>
<tr>
<td></td>
<td><strong>Serves</strong> 25</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Roasted Brussel Sprouts, Peewee Potato Hash, Chimichurri, Rolls</td>
</tr>
<tr>
<td><strong>Prime Rib</strong></td>
<td>490</td>
<td>Serves 35</td>
</tr>
<tr>
<td></td>
<td><strong>Serves</strong> 35</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Au Jus, Creamy Horseradish, Roasted Garlic Whipped Potatoes, Rolls</td>
</tr>
<tr>
<td><strong>Whole Suckling Pig</strong></td>
<td>550</td>
<td>Serves 50</td>
</tr>
<tr>
<td></td>
<td><strong>Serves</strong> 50</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Apple and Roasted Fennel Slaw, Rosemary and Chiltepin Onion Jam, Rolls</td>
</tr>
</tbody>
</table>

One Attendant is required per 75 guests at $195.00 per Attendant for all Carving Stations.

Carving Reception Stations are designed for 60 minutes of service. Additional Service is available for $10.00 per person for each additional 30 minutes.

All pricing is subject to a 25% service charge and applicable sales tax.
RECEPTION
Reception Stations Are Not Intended to Be Used as Dinner.

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ACTION STATIONS

Quesadilla Station | 28
Chipotle Chicken
Cilantro Lime Shrimp
Green Chile and Onion
Melted with Cheddar,
Queso Fresco, Oaxaca, and
Menonita Cheeses
Served with Guacamole, Salsa Fresca,
Salsa Verde, Sour Cream

Cilantro Lime Shrimp
Green Chile and Onion
Melted with Cheddar,
Queso Fresco, Oaxaca, and
Menonita Cheeses
Served with Guacamole, Salsa Fresca,
Salsa Verde, Sour Cream

Rocky Point Fish Tacos | 25
Red Snapper, Cabbage, Pico de Gallo,
Cilantro Crema, Flour and Corn Tortillas

Slider Station | 30
Select 3 options, based on 3 sliders per
person, each additional choice | 8
Angus Burger with Swiss Cheese and
Mushrooms
Crab Cake with Ancho Aioli, Shaved
Fennel and Radish
Buffalo Chicken with Bleu Cheese
Spread and Celery Slaw
Roasted Pork with Spicy BBQ Sauce and
Apple Slaw
Vegan Quinoa Burger with Heirloom
Tomatoes and Avocado Pesto
Smoked Brisket with Cheddar Cheese
and BBQ Sauce
Chicken BLT with Pesto Aioli

Sonoran Hot Dogs | 22
Bacon-Wrapped All-Beef Hot Dogs,
Grilled Onions, Pinto Beans, Chopped
Tomatoes, Jalapeño Relish, Mayonnaise,
Avocado Crema, and Grilled Peppers on
a Brioche Bun

Market Fresh
Salad Station | 22
Choice of 2
Caesar Salad, Crisp Romaine Leaves,
Parmesan Cheese, Blistered Tomatoes,
and Basil Croutons with a Choice of
Traditional Caesar or Chipotle Caesar
Dressings
Heirloom Beet Salad, Goat Cheese,
Shaved Fennel, Pistachios, and Arugula,
with Citrus Vinaigrette
Panzanella Caprese Salad, Focaccia
Croutons, Red Onions, Fresh
Mozzarella, Heirloom Tomatoes, and
Micro Basil, with a Balsamic Reduction

One Attendant is required per 75 guests at $195.00 per Attendant for all Action Stations.
All prices are per person. Action Stations are designed to enhance your existing Buffet selection. Action Stations are designed for 60 minutes of service. Additional Service is available for $12.00 per person for each additional 30 minutes.
All pricing is subject to a 25% service charge and applicable sales tax.
### DESSERT ACTION STATIONS

<table>
<thead>
<tr>
<th>Crème Brûlée</th>
<th>Mexican Style*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flamed-to-Order*</td>
<td>19</td>
</tr>
<tr>
<td>Manjari Chocolate</td>
<td>Mini Fresh Lime Tartlet</td>
</tr>
<tr>
<td>Vanilla Bean Raspberry</td>
<td>Cajeta Cookies</td>
</tr>
<tr>
<td>Mandarin Star Anise</td>
<td>Horchata Panna Cotta with Dried Fruit Compote</td>
</tr>
</tbody>
</table>
| Cinnamon Pecan | Sweet Tamales*:
| Crème Brûlée Is Caramelized and Plated to Order | Mexican Chocolate Tamales with Coconut Ice Cream and Passion-Guava Sauce |
| | Green Apple Tamales with Vanilla Ice Cream and Tamarind Syrup |

*One Attendant is required per 75 guests at $195.00 per Attendant for all Carving Stations.

All prices are per person. Carving Reception Stations are designed for 60 minutes of service. Additional Service is available for $10.00 per person for each additional 30 minutes. Action Stations are designed to enhance your existing Buffet selection. Action Stations are designed for 60 minutes of service. Additional Service is available for $12.00 per person for each additional 30 minutes.

All pricing is subject to a 25% service charge and applicable sales tax.
DINNER

ARIZONA BBQ | 130

**Market Salad Bar**
Romaine and Arugula, Cherry Tomatoes, Caramelized Cipollini Onions, Bacon, Bleu Cheese, Cornbread Croutons, and Bleu Cheese Dressing

**Green Bean and Tomato Salad**
Cabbage, Radish, Cilantro, and Red Onions

**Chili Bar**
Chili con Carne, Five Bean Vegetarian Chili, Sliced Jalapeños, Sour Cream, Crispy Tortilla Strips, and Jalapeño Biscuits

**Pecan Smoked Brisket**
Carved-to-Order
Prickly Pear BBQ Sauce and Wheat Rolls

**Baby Back Ribs**
Spicy BBQ Sauce

**Skillet Seared Salmon**
Smokey Maple-Pecan Glaze

**Mesquite Grilled Chicken**

**Smoked Green Chile and Pearl Onion Macaroni and Cheese**

**Bourbon Corn and Lima Bean Succotash**

**Corn Spoon Bread with Local Honey**

**Baked Potato Bar with Butter, Bacon, Smoked Gouda, Green Onions and Sour Cream**

**Desserts**

Pecan Apricot Brown Butter Tart
Chocolate Peanut Butter Banana Tartlet
Peach Blueberry Skillet Cobbler with Vanilla Whipped Cream
Strawberry Shortcake Mason Jar

BUFFETS

One Attendant is required per 75 guests at $195.00 per Attendant.

All prices are per person. Dinner Buffets are designed for 120 minutes of service. Additional Service is available for $15.00 per person for each additional 30 minutes. A minimum of 75 guests is required for all Dinner Buffets or an additional $12.00 per person fee will be incurred.

All pricing is subject to a 25% service charge and applicable sales tax.
**Trio of Cultures**

**Mexican Heritage**

- **Ceviche**
  - Sonoran Ceviche with Shrimp, Cucumber, Onions, Clamato and Cilantro
  - Green Scallop Ceviche with Avocado, Tomatillo, Green Onions and Cilantro

- **Pozole**
  - Cabbage, Radish, Cilantro, and Red Onion

- **Corn Tamales***
  - Rajas con Queso

- **Puerco Al Pastor**
  - Fresh Tortillas, Salsa Verde, Salsa Fresca, and Avocado

**Native American Heritage**

- **Tepary Bean and Amaranth Salad**
  - Sage Vinaigrette

- **Chile-Cornbread Stuffed Trout Carved-to-Order**
  - Acorn-Onion Purée

- **Rosemary Turkey Breast Carved-to-Order**
  - Indian Fry Bread and Red and Green Chile Sauces
  - Pan Roasted Vegetables

**Cowboy Heritage**

- **Iceberg Salad**
  - Heirloom Tomatoes, Grilled Onions, and Peppered Buttermilk Dressing

- **Molasses Brined Chicken**
  - Del Bac Whiskey and Smoked Onion Chutney

- **Chili-Rubbed Tri Tip Carved-to-Order**
  - Roasted Potatoes and Red Eye Gravy

- **Country Rolls and Cornbread**

**Desserts**

- **Coconut Milk Cake**
- **Choco Flan**
- **Apple Cinnamon Empanadas**
- **Cowboy Oatmeal Cake**
- **Jack Daniel's Chocolate Fudge Cake**
- **Blueberry Popovers**
- **Navajo Peach Crisp**

*Four Attendants is required per 75 guests at $195.00 per Attendant.

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**SIGNATURE GRILL**

Assorted Breads Including Lavosh, Grissini and Jalapeño Cheddar Baguettes

Southwest Arugula & Romaine Salad
Pico de Gallo, Grilled Corn, Caramelized Peppers, Black Beans, Queso Fresco, Tajin Spiced Tortilla Strips, Chipotle Honey Vinaigrette

Pork Pozole
Cabbage, Lime, Radish, Cilantro, and Red Onion

**CATALINA BBQ COMPANY**

Smoked Wings
Chiletepin BBQ Sauce, Piloncillo BBQ Sauce, Vinegar BBQ Sauce, Celery, Carrots, and Ranch Dressing

Carved-to-Order Brisket

Macaroni and Cheese

**DESSERTS**

Sour Cream Chocolate Cake
Pecan Pie and Key Lime Pie
Mini Chocolate Budino with Mint Stracciatella Gelato
Coconut Milk Pudding with Roasted Pineapple in a Mason Jar
Tres Leches Cake

**PRIMO**

Antipasti Display
Prosciutto, Mortadella, Spicy Capicola, Genoa Salami, Burrata, Fontina, Parmigiano Reggiano, Fig Jam, Burnt Orange Compote, Spicy Pickled Baby Carrots, Gold Beets and Snap Peas

Pork Pozole
Cabbage, Lime, Radish, Cilantro, and Red Onion

**SALUD & PLUNGE**

Chips, Salsa, and Guacamole

Shrimp Ceviche

**BUFFETS**

Fish Tacos
Red Snapper, Cabbage, Salsa, Pico de Gallo, Guacamole, and Flour Tortillas

**Mushroom Cavatelli**
Mixed Mushrooms, English Peas, Spinach, Pecorino and Mushroom Brodo

One Attendant is required per 75 guests at $195.00 per Attendant.

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DINNER
This Menu Is Designed for an Outdoor Venue. If the Farmer’s Market Is Executed for an Indoor Function, It Will Be Modified to Have Carving Stations Rather Than Grilled or Seared to Order.

FARMER’S MARKET  |  139

Salad Bar
Baby Greens, Heirloom Tomatoes, Peppers, Radishes, Pearl Onions, Rainbow Carrots, Cucumbers, Roasted Beets, Herbs, Charred Lemon Vinaigrette, Creamy Herb Dressing

Salsa and Made-to-Order Guacamole
Salsa Verde, Salsa Quemada, Mango Habanero Salsa, Tortilla Chips Freshly Made Guacamoles with Avocado, Tomato, Onion, Cilantro, Garlic, Lime, Jalapeño

Artisanal and Local Cheeses
House-Made Assorted Breads and Rolls, Local Honey, Herb Butter, Rosemary-Chile Butter, Walnut Spread, Artichoke-Lemon Spread

Seafood Market
Seared-to-Order: Salmon, Shrimp, Scallops Citrus Relish, Romesco, Green Chile Beurre Blanc Traditional Mexican Ceviche with Shrimp, Cucumber, Onions, and Cilantro Green Ceviche with Scallops, Avocado, Tomatillo, Cucumber, and Cilantro

Butcher Counter
Grilled-to-Order: Ribeye, Tenderloin, Lamb Chop Mushroom Ragout, Horseradish Cream, Chimichurri Spit Rotisserie Garlic-Thyme Chicken

Roasted Seasonal Vegetables

Roasted Potatoes

Desserts
White Chocolate Macadamia Nut Tartlet Vanilla Chiboust and Tropical Fruit Compote Verrine Apple Crumble Pie Strawberry Rhubarb Crisp with Vanilla Ice Cream Chocolate Whoopie Pie

BUFFETS

Six Attendants is required per 75 guests at $195.00 per Attendant. All prices are per person. Dinner Buffets are designed for 120 minutes of service. Additional Service is available for $15.00 per person for each additional 30 minutes. A minimum of 75 guests is required for all Dinner Buffets or an additional $12.00 per person fee will be incurred. All pricing is subject to a 25% service charge and applicable sales tax.
**DINNER**

All Plated Entrées Are Served with a Choice of Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Salad and Dessert Must Be the Same for All Dinners.

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**PLATED APPETIZERS (select one)**
Braised Pork Belly and Seared Scallop with Wilted Greens and Pomegranate Reduction
Mushroom and Spinach Ravioli with Braised Mushrooms, Roasted Garlic, and Sundried Tomatoes
Charred Octopus with Wilted Lemony Arugula, Sweet Jalapeño Chimichurri, Chilean Yellow Aji Pepper Coulis and Grilled Lemon
Add as a First Course for 18/person

**SOUPS (select one)**
White Bean Soup with Kale, Pancetta, and Mushrooms
Creamy Carrot Soup
Lobster Bisque en Croute
Add as a First Course for 12/person
Substitute in place of Salad for 6/person

**SALADS (select one)**
Baby Red Chard and Kale Salad, Roasted Beets, Aged Goat Cheese, Toasted Almonds, and Citrus Vinaigrette
Starr Pass Signature Salad, Mixed Greens, Roasted Corn, Black Beans, Sliced Peppers, Chili Dusted Tortilla Strips and Chipotle Ranch Dressing
Braised Radish Salad, Arugula, Farro, Caramelized Shallots, and Honey Herb Vinaigrette
Tender Kale Caesar Salad, Parmesan Cheese Tuile, Roasted Tomatoes, Sliced Peppers and Creamy Caesar Dressing
Spinach Salad, Poached Pears, Crumbled Bleu Cheese, Toasted Walnuts, and Pomegranate Vinaigrette

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**ENTRÉES**

**Vegan Mushroom and Spinach Ravioli | 93**
Roasted Tomato, Elephant Garlic, Cipollini Onion and Mushroom Ragout

**Roasted Vegetable Wellington | 93**
Wilted Greens, Baby Carrots and Sundried Tomato Sauce

**Del Bac Whiskey Brined Chicken Breast | 94**
Roasted Potato, Mushroom and Kale Hash, Charred Pearl Onions and Maple Jus

**Chicken Roulade | 96**
Chicken Breast filled with Cornbread, Cranberries and Pecans with Braised Brussels Sprouts and Lemon-Thyme Velouté

**Roast Pork Loin Roulade | 98**
Pork Loin filled with Kale, Chevre Cheese and Fig Compote, with Local Arizona Vegetable Bundle, Chive Mashed Potatoes and Maple Walnut Glaze

**Grilled Salmon Filet | 100**
White Balsamic Charred Peaches, Roasted Cauliflower, Parsnip Shallot Purée and Honey Rosemary Beurre Blanc

**Short Rib Torchon | 110**
Chanterelle Mushrooms, Gorgonzola Golden Potato Croquette, Roasted Asparagus, Blistered Cherry Tomatoes and Zinfandel Bordelaise Sauce

**Skillet Braised Sea Bass | 115**
Spanish Chorizo Rice, Peas, Broccolini, Green Beans, Chives and Smoked Paprika Tomato Saffron Broth

**Jumbo Lump Crab Crusted Halibut | 115**
Smashed Herbed New Potatoes, Charred Lemon and Caper Beurre Blanc

**Center Cut Prime Top Sirloin | 115**
Fingerling Potatoes and Root Vegetables Cassoulet with Guajillo Pepper Maple Bordelaise

**Skillet Seared Center Cut Filet Mignon | 125**
Foie Gras Butter, Baby Carrots, Triple Brie Yukon Gold Mashed Potatoes and Rich Zinfandel Reduction

**Char-Grilled Petite Tender Steak and Herbed Seared Victoria Chicken Breast | 120**
Reggiano Potato Gratin, Roasted Golden Beets, Blistered Toy Box Tomatoes, Zinfandel Bordelaise and Rosemary Chili Beurre Blanc

**Chipotle Glazed Filet and Grilled Shrimp | 130**
Maple Sweet Potato Gratin, Wilted Spinach and Shallot Butter

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All pricing is per person. All Dinners are designed to be three courses with a preselected Entrée. An Appetizer or a Soup can be added as a fourth course. Soup can also be substituted in place of a Salad.
DESSERTS

White Chocolate Star Anise Cake
Honey Vanilla White Wine Reduction

Milk Chocolate Peanut Caramel Feuilletine Crunch
Pomegranate Syrup

White Chocolate Cream Torte
Chocolate Almond Dacquoise, Caramelia Five-Spice Crémeux and Mandarin Orange Reduction

Chocolate Coffee Toffee Torte
Apricot Sauce and Sweet Basil Syrup

Hazelnut Gianduja
Praline Cream and Blood Orange Reduction

Vanilla Bean Crème Brûlée
Berries in Puff Pastry Shell and Raspberry Sauce

Dark Chocolate Raspberry Cream Tart
Dark Chocolate Custard over Fresh Raspberries, Raspberry Syrup, and Apricot Sauce

Morello Cherry Torte
Pistachio Crémeux, Pistachio Dacquoise and Cherry Chamoy Sauce
Pre-Selected Choice

Guests will be able to choose ahead of time from a maximum of three entrées. A $15 per person surcharge will be added onto the higher priced entrée. The salad and dessert options must be the same for all entrées. The menu guarantees must be communicated to your Event Manager no later than 72 business hours prior to the event. A place card must be provided at each guest seat indicating which entrée they have pre-selected. You may supply your own place cards, or The JW Marriott Tucson Starr Pass can create and supply them at a cost of $4.50 per place card.

À la Carte Dinner

All à la carte plated dinners include a selection of a soup or appetizer, salad, entrée, dessert, bread and butter, freshly brewed coffee, decaffeinated coffee, and hot tea selection. A four-course dinner with two courses offered prior to the entrée is required for the à la carte option. Offering two entrée choices to your guests will be a $25 per person surcharge, added onto the higher priced entrée. Offering three entrée choices to your guests will be an additional $30 per person. A maximum of three entrée selections can be offered not to include a combination plate. Please select one customized menu for your entire party. Kosher meals will be served upon request.

Four-Course Dinner Option

A fourth course can be added to your dinner for an additional charge per person. This fourth course can be chosen from our soup and appetizers selections.

Menu Cards

We strongly encourage menu cards be provided for all plated meals. Clients can supply the menu cards, or The JW Marriott Tucson Starr Pass can create and supply them, beginning at a cost of $6 per menu card.

PLATED DINNERS

All Plated Entrées Are Served with a Choice of Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Salad and Dessert Must Be the Same for All Dinners.

DINNER

All Plated Entrées Are Served with a Choice of Salad, Freshly Made Rolls, Choice of Dessert and Coffee, Tea, Iced Tea and Water. Salad and Dessert Must Be the Same for All Dinners.

All pricing is per person. All Dinners are designed to be three courses with a preselected Entrée. An Appetizer or a Soup can be added as a fourth course. Soup can also be substituted in place of a Salad.

All pricing is subject to a 25% service charge and applicable sales tax.
Beverage

Custom Wine Selections and Meal Pairings Available Upon Request. Advance Notice Required for Ordering.

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**Sparkling Wines and Champagne**
- Mionetto Prosecco, Italy | 57
- Michelle Brut, Washington | 49
- Mumm Cuvee, Napa Valley | 68
- Feuillatte Gastro Brut, France | 87
- Gruet Brut, New Mexico | 60

**Sweet White Wines and Blush Wines**
- Snoqualmie Riesling, Washington | 51
- Beringer White Zinfandel, California | 49
- Kim Crawford Rosé, New Zealand | 59

**Lighter Intensity White Wines**
- Kris Pinot Grigio, Italy | 52
- Stone Cellars Pinot Grigio, California | 50
- Lapostolle Sauvignon Blanc, Chile | 51
- Ferrari-Carano Fume Blanc, Sonoma | 58
- Kim Crawford Sauvignon Blanc, New Zealand | 51
- A to Z Wineworks Pinot Gris, Oregon | 49
- Dashwood Sauvignon Blanc, New Zealand | 49

**Lighter Intensity Red Wines**
- Erath Resplendent Pinot Noir, Oregon | 60
- Wild Horse Pinot Noir, California | 65
- Meomi Pinot Noir, Santa Barbara, Sonoma, Monterey | 66
- Toad Hallow Pinot Noir, Monterey | 51

**Fuller Intensity White Wines**
- Seven Falls Chardonnay, Washington | 51
- Columbia Crest Grand Estates Chardonnay, Washington | 49
- Century Cellars Chardonnay, California | 50
- Stone Cellars Chardonnay, California | 50
- Sterling Vineyards Chardonnay, Napa Valley | 70
- Estancia Chardonnay, Monterey | 51
- Antica Chardonnay, Napa Valley | 95
- Starmont Chardonnay, Napa Valley | 65
- Rodney Strong Chardonnay, Sonoma County | 51
- Cuaison Chardonnay, Napa Valley | 66

**Fuller Intensity Red Wines**
- Ferrari-Carano Merlot, Sonoma | 72
- Columbia Crest Grand Estate Cabernet Sauvignon, Washington | 49
- Aquinas Cabernet Sauvignon, Napa Valley | 50
- Conn Creek Cabernet Sauvignon, Napa Valley | 85
- The Dreaming Tree Cabernet Sauvignon, California | 51
- Century Cellars Merlot, California | 50
- Stone Cellars Merlot, California | 50
- Estancia Cabernet Sauvignon, Paso Robles | 54
- Stone Cellars Cabernet Sauvignon, California | 50
- Century Cellars Cabernet Sauvignon, California | 50
- Spellbound Merlot, California | 51
- Carmen Winery Cabernet Sauvignon, California | 52
- Noble Tree Cabernet Sauvignon, Sonoma County | 59
- Jordan Vineyard Cabernet Sauvignon, Sonoma County | 95

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All pricing is subject to a 25% service charge and applicable sales tax.
## BEVERAGE

### HOSTED BAR

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>Well</td>
<td>Smirnoff Vodka, Beefeater Gin, Bacardi Superior, Jim Beam White Label Bourbon, Dewar’s While Label Scotch, Canadian Club Whisky, Jose Cuervo Traditional Silver Tequila, Courvoisier VS</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra</td>
</tr>
<tr>
<td>Non-Alcoholic Beverages</td>
<td>Soft Drinks, Bottled Water</td>
</tr>
<tr>
<td>Call</td>
<td>Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Maker’s Mark Bourbon, Dewar’s White Label Scotch Whiskey, Jack Daniel’s Whiskey, Canadian Club Whisky, 1800 Silver Tequila, Courvoisier VS Brandy</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>Corona, Heineken, Guinness</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>Barrio, Samuel Adams, New Castle, Sierra Nevada</td>
</tr>
<tr>
<td>Premium</td>
<td>Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Mount Gay Eclipse Gold Rum, Knob Creek Bourbon, Johnnie Walker Black Label Scotch, Jack Daniel’s Whiskey, Crown Royal Whisky, Patrón Silver Tequila, Hennessy V.S.O.P. Privilège Brandy</td>
</tr>
</tbody>
</table>

Bartender Fee of $195.00 per Bar; Fee will be waived if Bar sales exceed $500.00 per Bar.

All pricing is subject to a 25% service charge and applicable sales tax.
Liquor Law and Regulations

The JW Marriott Tucson Starr Pass 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 thereby ensuring the safe transportation of others in the party. Additionally, our Banquet Captain will happily 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 Tucson Starr Pass Resort & Spa, as a 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 2:00 AM on Sunday.

Alcoholic Beverages

The sale and service of alcoholic beverages is regulated by the Arizona Department of Liquor Licenses & Control. The Resort is responsible for the administration of those regulations. Therefore, no alcoholic beverages may be brought into the Resort. All beverage functions must be arranged through the Event Management/Catering Department. Our policy requires that liquor be served by the drink in all banquet and function areas; liquor by the bottle in Room Service and at all off property venues. All persons consuming liquor at Resort events must be 21 years old. The Resort reserves the right to terminate liquor service at any event if minors intending to consume alcoholic beverages are in attendance.
Current banquet prices are indicated on the enclosed menus. All food and beverage must be supplied by the Resort which is the only authorized licensee to sell and serve liquor, beer, and wine on the premises. All food and beverage prices are guaranteed ninety (90) days prior to the function. The Event Management/Catering Department will be happy to customize specialty menus at your request. Regarding banquet events, The JW Marriott Tucson Starr Pass Resort & Spa specifically prohibits the removal of food from the function by the customer or any of the customer’s guests or invitees. To ensure that every detail is handled in a professional manner, the Resort suggests that your menu selections and specific details be finalized no later than four (4) weeks prior to your function. You will receive a copy of our Banquet Event Orders to which you may make amendments in advance.

We need your assistance in making your function successful. For the various Resort departments to prepare properly, the final attendance must be definitely specified and communicated to the Resort by 11:00 AM a minimum of three (3) working days prior to the event. This number will be considered a guarantee not subject to reduction, and charges will be made accordingly. Guarantees for Sunday and Monday are due by 11:00 AM on Thursday. Guarantees for Tuesday are due by 11:00 AM on Friday. If a guarantee is not given to the Resort by 11:00 AM on the date it is due, the expected numbers indicated on the Banquet Event Orders will become the guarantee. The Resort will set 3% over the guarantee up to a maximum of 50 covers. The set for all continental breakfasts, coffee breaks, and receptions will be the same as the guarantee. The Resort will not be responsible for identical service to more than 3% over the guarantee.

Buffet Breakfasts, Luncheons, and Dinners require a minimum number of guests. A Surcharge of $8.00 per person for Breakfast and Lunch and $12.00 per person for Dinner will be applied if minimum for buffet is not reached. We reserve the right to alter the buffets for a guarantee of less than the required number of guests.

The Resort will add the customary twenty-five (25)% taxable service charge and eight point seven (8.7)% state sales tax (currently) to the banquet menu prices stated. Service Charge and State Sales Tax rates subject to change.

Station Attendants | 195 each
Bartenders | 195 each*
*Fees waived if sales exceed 500/bar
Banners Hung | 200 for the first banner, 100 for each additional

All pricing is subject to a 25% service charge and applicable sales tax.
ASSIGNMENT OF FUNCTION SPACE

Function rooms are assigned by the number of persons expected. If attendance numbers increase or decrease, we reserve the right to change, with notification, to a room more suitable for the attendance and the type of event. Seating will be at round tables that seat ten (10) people each. Requests for seating of eight (8) or less at round tables is available, but must be specified. It is a Resort policy not to reserve banquet space for “promoter” events, for example dances or concerts with general admission tickets. The Resort reserves the right to cancel a confirmed event if the name of the group or exact nature of the function varies for that originally agreed upon.

OUTDOOR EVENTS

There will be a $6.00 per person fee for all outdoor functions held on Starr Circle, Meecha and Tash Lawns, and the Water Collections. For evening outdoor events there will also be a mandatory lighting fee. The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than five (5) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the five (5) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event may incur additional labor charges. A setup/teardown fee of $5,000.00 will apply to pre-approved events scheduled within the Water Collection and a setup-/teardown fee of $1,250.00 will apply to pre-approved events scheduled on Starr Circle.

PRESENTATION SERVICES EQUIPMENT AND ELECTRICAL

The Resort has a fully equipped audiovisual company on property (Marriott Visual Presentations) that can handle any range of audiovisual requirements. Audiovisual fees are charged for equipment rental, setup strike labor, plus tax. Additional electrical power is available for most function rooms. Charges will be assessed on labor and actual power drawn. It is advisable to make arrangements in advance with your Event/Catering Manager.

SIGNAGE

Any signage provided by our guests must be of professional quality and have the prior approval of the Event/Catering Manager regarding placement. Displays of signs or banners are prohibited in the Resort’s main lobby or other public areas.

SECURITY

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort before, during, or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they, their employees, independent contractors, or other agents under their control or under the control of the independent contractor hired by them, are in the Resort. Our Security Department will arrange exhibit or display security through the Event/Catering Manager at $45.00 per guard, per hour. It is a Resort policy that one security officer per 100 guests be hired for all high school or university student events. A minimum of two (2) guards is required in addition to any chaperons, which the school must arrange.