



CATERING MENU

4747 N Goldwater Blvd.
Scottsdale, AZ 85251

480.903.4747
CaesarsRepublicScottsdale.com

CAESARS
REPUBLIC
SCOTTSDALE
— A HILTON HOTEL —

INDEX

- // Beverages 3
- // Continental Breakfast 4
- // Breakfast Buffet 5
- // Breakfast Enhancements 6
- // Plated Breakfast 7
- // AM & PM Breaks 8-9
- // Reception Boards 9

- // Lunch Buffet 10-15
- // Plated Lunch 16
- // Boxed Lunch 17

- // Hors D'oeuvres 18-19
- // Reception Stations 20-23
- // Dessert Stations 24
- // Carving Stations 25

- // Dinner Buffet 26-28
- // Plated Dinner 29

- // Bar & Wine 30-31
- // Bar Enhancements 32
- // Wines by the Bottle 33



BEVERAGES

- // Freshly Brewed Regular & Decaffeinated Coffee | \$110 per gallon
- // Freshly Brewed Teas | \$110 per gallon
- // Freshly Squeezed Orange or Grapefruit Juice | \$95 per gallon
- // Apple Juice, Cranberry Juice or Tomato Juice | \$85 per gallon
- // Assorted Soft Drinks | \$7 per item
- // Still & Sparking Waters | \$7 per item
- // Assorted Energy Drinks | \$9 per item
- // Cold Pressed Juices | \$12 per item

BEVERAGE PACKAGE

- // ALL DAY BEVERAGES to include freshly brewed regular and decaffeinated coffees, assortment of teas, assorted soft drinks, and bottled water

\$60 per guest based on 8 hours of service

- // HALF DAY BEVERAGES to include freshly brewed regular and decaffeinated coffees, assortment of teas, assorted soft drinks, and bottled water

\$35 per guest based on 4 hours of service



All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

CONTINENTAL BREAKFAST

All breakfasts include Freshly Brewed Regular & Decaffeinated Coffee, Half & Half & Almond Milk, Assorted Hot Teas, Fresh-Squeezed Orange & Grapefruit Juices.

CLEOPATRA CONTINENTAL \$46^{PER GUEST}

- // Sliced Fresh Seasonal Fruit & Berries with Homemade Granola
- // Chef's Selection of Freshly Baked Goods - Danish, Croissants, Muffins & Bagels

ACCOMPANIMENTS

- // Whipped Cream Cheese
- // Fruit Preserves
- // Butter

CAESAR'S CONTINENTAL \$52^{PER GUEST}

- // Sliced Fresh Seasonal Fruit & Berries with Homemade Granola
- // Assortment of Individual Greek Yogurts with Housemade Granola & Bowl of Fresh Berries
- // Chef's Selection of Freshly Baked Goods - Danish, Croissants, Muffins & Bagels

ACCOMPANIMENTS

- // Whipped Cream Cheese
- // Fruit Preserves
- // Butter



BREAKFAST BUFFET BREAKFAST BUFFET

CAMELBACK \$60 PER GUEST

- // Sliced Fresh Seasonal Fruit & Berries with Homemade Granola
- // Assortment of Individual Greek Yogurts
- // Chef's Selection of Freshly Baked Goods: Danish, Croissants, Muffins & Bagels
- // Scrambled Eggs with Cheddar Cheese on Side
- // Applewood Smoked Bacon // Chicken Sausage
- // Herb Roasted Breakfast Potatoes - Caramelized Onions, Sweet Drop Peppers
- // Choice of Buttermilk Pancakes, Blueberry Pancakes, or French Toast
- // Assorted Cream Cheeses, Fruit Preserves, Whipped Butter

SOUTHWEST \$64 PER GUEST

- // Sliced Fresh Seasonal Fruit & Berries with Homemade Granola
- // Assortment of Individual Greek Yogurts
- // Chef's Baked Goods - Chocolate Muffins, Serrano & Cheddar Bagels, Danish, Croissants, Muffins & Plain Bagels
- // Green Chile Pork Chilaquiles - with Scrambled Eggs, Pico de Gallo, Cotija & Salsa Verde on the side
- // Southwest Breakfast Potatoes // Apple Chicken Sausage // Applewood Smoked Bacon
- // Assorted Cream Cheeses, Fruit Preserves, Whipped Butter

PAPAGO \$68 PER GUEST

- // Build Your Own Yogurt Parfait - Signature Yogurt, Granola, Chia Seeds, Sliced Almonds, Berries
- // Mini Roasted Vegetable Frittatas - Egg Whites, Sun-Dried Tomatoes, Roasted Peppers, Scallions
- // Chef's Premium Baked Goods - Croissants, Danish, Bagels, Muffins & Scones
- // Exotic Fruit & Berries with Homemade Granola // Steel Cut Overnight Oats
- // Potatoes O'Brien // Scrambled Eggs // Pork Sausage Links // Applewood Smoked Bacon
- // Choice of Buttermilk Pancakes, Blueberry Pancakes, or French Toast
- // Assorted Cream Cheeses, Fruit Preserves, Whipped Butter

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

BREAKFAST ENHANCEMENTS

BREAKFAST BURRITO | \$14 per guest

// Scrambled Eggs, Bacon, Potatoes, Cheddar Cheese, Warm Flour Tortilla, Salsa on Side

ARIZONA SUNRISE BURRITO | \$16 per guest

// Scrambled Eggs, Chorizo, Potatoes, Cheddar Cheese, Avocado, Warm Flour Tortilla, Salsa on Side

BREAKFAST SANDWICHES | \$12 per guest

// Croissant - Scrambled Eggs, Honey Ham and Swiss Cheese

// English Muffin - Scrambled Eggs, Pork Sausage, Spinach, Cheddar Cheese with Chipotle Aioli on Side

OMELET STATION* | \$20 per guest

// Whole Eggs or Egg Whites; choice of Bacon, Pork Sausage, Turkey Sausage, Tomatoes, Spinach, Jalapeños, Onions, Cheddar Cheese, Mushrooms, Peppers, Mozzarella, & Fresh Salsa

PANCAKE & FRENCH TOAST BAR* | \$15 per guest

// Buttermilk or Blueberry Pancakes, French Toast

// Toppings - Whipped Cream, Maple Syrup, Berry Compote, Nutella, Powdered Sugar, Berries, Chocolate Chips, Whipped Butter

BENEDICT STATION | \$25 per guest

// Traditional - Ham & Hollandaise // Veggie - Spinach, Tomato, Chipotle Hollandaise

// Salmon: Smoked Salmon, Lemon Cream Cheese, Dill, Hollandaise

HASH PROTEIN BOWL | \$32 per guest

// Choice of Protein - Marinated Tofu, Turkey Sausage, Chorizo, Bacon or Pork Sausage

// Choice of Starch - Herb Roasted Sweet Potatoes or Brown Rice

// Vegetable Mix-ins - Peppers, Zucchini, Brussels Sprouts, Tomatoes, Chickpeas, Spiced Pepitas

// Choice of Dressing - Avocado Crema, Chipotle Vinaigrette, or Charred Lime Vinaigrette

LOX & BAGEL BAR | \$25 per guest

// Served with Red Onion, Capers, Tomatoes, Cucumber, Chopped Egg, & Whipped Cream Cheese

AVOCADO TOAST STATION* | \$20 per guest

// Artisan Breads Topped with Fresh Smashed Avocado & Eggs Your Way

// Served with Heirloom Tomatoes, Diced Red Onion & Cotija Cheese

ASSORTED FRESH PRESSED WELLNESS SHOTS | \$8 per guest

HARD BOILED EGGS | \$34 per dozen

*Chef attendant fee of \$200 will apply

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

PLATED BREAKFAST

PLATED BREAKFAST \$50 PER GUEST

STARTER *(Select one)*

- // Fresh Seasonal Fruit & Berries
- // Greek Yogurt Parfait - Homemade Granola, Agave, Fresh Berries
- // Matcha Chia Seed Pudding - Oat Milk, Berry Compote, Fresh Berries, Diced Fruit

ENTRÉE *(Select one)*

// LA LUPA TRADITIONAL

Three Scrambled Eggs, Applewood Smoked Bacon, Roasted Breakfast Potatoes

// SOUTHWEST FRITTATA

Roasted Fresno Chile, Oven-Roasted Tomato, Cheddar Cheese, Spiced Fingerling Potatoes with Cotija Cheese

// BENEDICT

Choice of Traditional, Veggie, or Smoked Salmon; served with Herb Roasted Breakfast Potatoes

// BRIOCHE FRENCH TOAST

Served with Vanilla Custard, Fresh Berries, Chicken Sausage & Warm Vermont Maple Syrup

// HASH PROTEIN BOWL

Peppers, Zucchini, Brussel Sprouts, Tomatoes, Chicken Sausage Chickpeas & Pepitas
Served over Brown Rice & Charred Lime Vinaigrette

INCLUSIONS

- // Freshly Brewed Regular & Decaffeinated Coffee
- // Half & Half & Almond Milk
- // Premium Selection of Hot Teas
- // Fresh-Squeezed Orange & Grapefruit Juices
- // Baskets of Assorted Pastries with Whipped Butter & Fruit Preserves

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

MORNING MARCH \$40_{PER GUEST}

- // Whole Fruit - Apples, Bananas & Oranges
- // Signature Yogurt & House-Made Granola Berry Parfait
- // Granola & Protein Breakfast Bars
- // Naked Juices // Chocolate Cornette

SMOOTHIE BAR \$24_{PER GUEST}

- // Tropical Mango // Nutella & Banana // Matcha & Honey
- // Yogurt & Mixed Berries
- // Add protein powder for an additional \$2 per guest

HEALTH NUT \$28_{PER GUEST}

- // Seasonal Sliced Fruit & Berries // Individual Greek Yogurts
- // House-Made Trail Mix - Slivered Almonds, Shaved Coconut, Honey Oat Granola, Candied Walnuts, Chocolate Chips
- // Raw Vegetable Crudité with Creamy Hummus

DO OR DONUT \$24_{PER GUEST}

- // Premium Selection of Specialty Donuts & Donut Holes

THE COMMUTER'S PACK \$22_{PER GUEST}

- // Sliced Seasonal Fruit & Berry Cups // Chai Pudding
- // Assortment of Protein & Granola Bars

FRUTERIA FELIZ \$24_{PER GUEST}

- // Fruit Selection - Watermelon, Mango, Pineapple, Papaya, Cantaloupe, Honeydew, Jicama, Cucumber
- // Toppings & Condiments - Tajín, Lime Wedges, Chili Powder, Sea Salt, Pepita

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

MERCATO CUPS \$35_{PER GUEST}

- // Imported Specialty Meats - Soppressata, Salami, Capicola
- // Domestic Cheeses // Marinated Kalamata Olives
- // Roasted Red Peppers, Sun-Dried Tomatoes // House-Made Focaccia Crostini

OUT OF THE PARK \$27_{PER GUEST}

- // Mini Beef Angus Hot Dogs served with Ketchup, Mustard & Dill Relish
- // Pretzel Bites with House-Made Queso
- // Churros tossed in Cinnamon Sugar served with Mexican Chocolate Sauce

THE MEDITATE BREAK \$32_{PER GUEST}

- // Imported Meats & Domestic Cheeses // Feta Cheese & Tzatziki served with Lavosh & Grilled Naan
- // Hummus Crudité Board - Garlic Hummus with Fresh Vegetables

NOGALES \$38_{PER GUEST}

- // Cinnamon Sugar Churros with Mexican Chocolate Dipping Sauce // Seasonal Agua Fresca
- // Fresh Salsa & Pico De Gallo // Warm Spicy Queso // Tortilla Chips

THE CANDY SHOP \$24_{PER GUEST}

- // Build Your Own Candy Bar with Old-Time Favorites // Shortbread Cookies

PETITE TREAT STATION \$24_{PER GUEST}

- // Cheesecake Pops & Dessert Shooters // Assorted Cookies & Mini Petit Fours
- // Seasonal Fruit Display with Vanilla Whipped Cream

GRAB & GO SNACKS \$7_{EACH}

- // Individual Bags of Chips, Pretzels, Popcorn, Mixed Nuts & Trail Mix
- // Assorted Protein Bars, Candy Bars & Granola Bars // Whole Fresh Fruit

RECEPTION BOARDS

CHARCUTERIE BOARDS \$42_{PER GUEST}

- // Assorted Imported & Domestic Dried Meats & Cheeses, Grilled Baguettes, Olives, Dried & Fresh Fruits, Mixed Nuts

VEGETABLE ANTIPASTO BOARD \$28_{PER GUEST}

- // Grilled Vegetables with Balsamic Reduction & Balsamic Dipping Sauce

RAW VEGETABLE CRUDITÉ \$21_{PER GUEST}

- // with Ranch Dipping Sauce

LUNCH BUFFET

All lunch buffets include freshly brewed iced tea.
All buffets are based on 90 minutes of continuous service.

SOUTHWEST \$80 PER GUEST

Accompanied with tortilla soup, warm corn and flour tortillas, chef's roasted tomato salsa, pico de gallo and guacamole.

SALADS

// SOUTHWEST CAESAR SALAD

Chopped Romaine, Fire Roasted Corn, Heirloom Tomato, Pepper Jack Cheese, Tortilla Strips, served with Chipotle Caesar

// CITRUS-MARINATED CORN & BEAN SALAD

Fire Roasted Corn, Spiced Black Beans, Diced Peppers, Diced Tomato, Charred Orange Citrus Vinaigrette

// MACARONI SALAD

with Roasted Peppers, Red Onion & Paprika

ENTRÉES *(Select two)*

// Green Chile Pork Carnitas

// Adobo Chicken Tinga

// Grilled & Marinated Flank Steak

// Seared Baja Fish Tacos with Baja Sauce

SIDES

// Spiced Black Beans

// Cilantro Lime Rice

// Seasonal Herb Roasted Vegetables

DESSERTS

// Cinnamon & Sugar Churros

// Tres Leches Cake

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.



LUNCH BUFFET

All lunch buffets include freshly brewed iced tea.
All buffets are based on 90 minutes of continuous service.

MEDITERRANEAN \$85 PER GUEST

Accompanied with warm focaccia & garlic naan breads with tzatziki sauce & hummus.

SALADS

// GREEK SALAD

Red Wine Dijon Vin, Pepperoncini, Heirloom Tomatoes, Feta, Red Onion, Kalamata Olives served with Red Wine Vinaigrette Dressing

// ORZO PASTA SALAD

Orzo, White Balsamic Vinaigrette, Broccoli, Red Onion & Sun-Dried Tomatoes

ENTRÉES

// Agave & Citrus Glazed Salmon with Charred Lemon

// Grilled Lemon Pepper Chicken with Sun-Dried Tomatoes

// Roasted Eggplant with Lentils, Herbs & Lemon

// Deconstructed Beef Kabobs with Roasted Peppers & Onion

SIDES

// Seasonal Herb Roasted Vegetables

DESSERTS

// Baklava

// Ravani Lemon Cake

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.
\$150 Service Charge Applies for Groups Less Than (20) People.

LUNCH BUFFET

All lunch buffets include freshly brewed iced tea and artisan rolls or themed breads.
All buffets are based on 90 minutes of continuous service.

THE COOKOUT \$80 PER GUEST

Accompanied with cornbread & southwest chili.

SALADS

// SOUTHWESTERN VINEGAR SLAW

Baby Peppers & Roasted Pepita

// GARDEN SALAD

Iceberg Lettuce, Charred Corn, Avocado, & Heirloom Tomatoes served with Chipotle Ranch

// CHOPPED SALAD

Romaine, Bacon Bits, Shaved Red Onion, Blue Cheese Crumbles, & Heirloom Tomatoes served with Cilantro Avocado Vinaigrette Dressing

ENTRÉES (Select two)

// Sweet BBQ Smoked Brisket

// Marinated & BBQ Glazed Chicken Thighs

// Blackened Shrimp

// Carolina BBQ Pulled Pork with Frizzled Onions

SIDES

// Buffalo Cauliflower

// Roasted Potato Wedges

DESSERTS

// Mini Fruit Tart

// Lemon Bar

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

LUNCH BUFFET

All lunch buffets include freshly brewed iced tea and artisan rolls or themed breads.
All buffets are based on 90 minutes of continuous service.

PROTEIN BOWL \$75 PER GUEST

Accompanied with orzo vegetable soup.

SALADS & GRAINS

- // Quinoa & Farro Mix or Brown Rice
- // Oven Roasted Sweet Potato
- // Mixed Greens & Spinach

PROTEINS *(Select three)*

- // Free Range Pesto Chicken Breast
- // Herb Marinated Tri Tip Steak
- // Blackened Salmon
- // Grilled Marinated Tofu

VEGETABLES & MIX-INS

- // Heirloom Tomatoes
- // Garbanzo Beans
- // Shredded Carrots
- // Diced Peppers
- // Cucumber
- // Bacon Lardons
- // Hard-Boiled Eggs
- // Fire Roasted Corn
- // Broccoli Florets
- // Kidney Beans

DRESSINGS & SAUCES

- // Red Wine Vinaigrette
- // Buttermilk Ranch
- // Lime Vinaigrette
- // Greek Yogurt Tzatziki

DESSERTS

- // White Chocolate Raspberry Cake (Gluten-Free)
- // Carrot Cake with Cream Cheese Frosting

LUNCH BUFFET

All lunch buffets include freshly brewed iced tea.
All buffets are based on 90 minutes of continuous service.

DELI COUNTER \$72 PER GUEST

Accompanied with roasted corn chowder & house-made kettle chips.

SALADS

// SPINACH SALAD

Red Onion, Strawberries, Feta Cheese & Balsamic Vinaigrette

// TRI COLOR TORTELLINI SALAD

Peppers, Sun Dried Tomatoes, Olives with Italian Vinaigrette

ENTRÉES

// ROASTED TURKEY WRAP

Sliced Turkey Breast, Swiss Cheese, Dijon Aioli, Arugula & Tomato on Ciabatta Bread

// GARDEN VEGETABLE WRAP

Roasted Squash, Zucchini, Asparagus and Spinach, Sundried Tomatoes
with Balsamic Glaze on Spinach Tortilla

// CHICKEN CAPRESE SANDWICH

Herb Chicken, Tomato, Basil, Mozzarella, EVOO, Balsamic Reduction on Ciabatta

// SLOW ROASTED ROAST BEEF

Horseradish Aioli, Caramelized Onions, Arugula, French Baguette

DESSERTS

// Double Chocolate Brownies

// Assorted House-Made Cookies

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

LUNCH BUFFET

All lunch buffets include freshly brewed iced tea.
All buffets are based on 90 minutes of continuous service.

LITTLE TOKYO \$75 PER GUEST

Accompanied with asian noodle soup.

SALADS

// MANDARIN SALAD

Napa Cabbage, Sliced Almonds, Mandarin Wedges, Wonton Crisps and Sesame Vinaigrette

// CREAMY ASIAN SLAW

Red & Green Cabbage, Shredded Carrots served with Citrus Sesame Dressing

ENTRÉES

// Orange Chicken

// Beef & Broccoli

SIDES

// Stir Fry Vegetables

// White Rice

DESSERTS

// Coconut Tapioca with Mango Puree

// Raspberry Cheesecake Bars

// Fortune Cookies

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

PLATED LUNCH PLATED LUNCH

Hot plated lunches include selection of one soup or salad, one entrée and one dessert. Lunches are accompanied by house rolls and sweet butter and freshly brewed iced tea.

SOUP *(Select one)*

- // Cauliflower Cream
- // Orzo Vegetable
- // California Roasted Tomato Bisque
- // Roasted Corn & Poblano Chowder
- // Tortilla Soup

SALAD *(Select one)*

- // CHIPOTLE CAESAR
with Roasted Corn
- // SPINACH SALAD
Red Onion, Strawberries, Feta Cheese & Balsamic Vinaigrette
- // CHOPPED SALAD
Romaine, Bacon Bits, Shaved Red Onion, Blue Cheese Crumbles,
Heirloom Tomatoes served with Cilantro Avocado Vinaigrette Dressing
- // TUSCAN CAPRESE SALAD
Heirloom Tomatoes, Basil, Fresh Mozzarella with a Balsamic Glaze

ENTRÉE *(Select one)*

- // CITRUS GLAZED WILD SALMON | \$65 per guest
Agave and Citrus Zest
- // PAN-SEARED PETIT FILET | \$70 per guest
Red Wine Demi
- // ROASTED AIRLINE BREAST OF CHICKEN | \$60 per guest
with Tarragon Juice
- // VEGETARIAN NAPOLEON (Vegan & Gluten-Free) | \$55 per guest
Layered Roasted Vegetables with Vegan Pomodoro Sauce

VEGETABLE *(Select one)*

- // Roasted Seasonal Vegetables
- // Garlic Haricot Vert
- // Charred Broccolini

STARCH *(Select one)*

- // Classic Mashed Potatoes
- // Herb Roasted Fingerling Potatoes
- // Orzo with Herb & Lemon

BOXED LUNCH PRICING

Select two (2) options | \$54 per guest

Select three (3) options | \$58 per guest

Select four (4) options | \$62 per guest

48-hour notice to increase counts on boxed lunch.

SANDWICH SELECTIONS

// ITALIAN PANINO

Ham, soppressata, salami, provolone cheese, Italian dressing on focaccia bread.

// GRILLED CHICKEN BANH MI

Grilled free-range chicken, pickled daikon & carrots, cucumbers, cilantro, fresh jalapeno mayonnaise, on french baguette

// ROASTED PRIME RIB

shaved prime rib with sharp cheddar cheese, horseradish mayonnaise, pickled red onion, arugula, beefsteak tomatoes, on sourdough bread

// TUNA SALAD

Crisp green leaf lettuce, sliced beefsteak tomato, and served on flaky buttery croissant

// CALABRIA

Oven dried tomatoes, roasted red pepper, buffalo mozzarella, cucumbers, spinach, calabrian chile mayonnaise, on ciabatta bread

ACCOMPANIMENTS

// Assorted Kettle Chips

// Assorted Whole Fruit

// Pasta Salad

DESSERT

// Brownie

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

COLD CANAPES

- // SEARED AHI TUNA TACO
on wonton with avocado | \$13 per piece
- // TOMATO BRUSCHETTA
on garlic crostini with roma tomatoes, balsamic vinegar, onions, parsley and extra virgin olive oil | \$11 per piece
- // SEARED BEEF CROSTINI
on rye crostini with dijon aioli & seared filet | \$13 per piece
- // CAPRESE SKEWER
with heirloom tomato, perlini mozzarella, fresh basil, balsamic reduction | \$11 per piece
- // ANTIPASTO SKEWER
with kalamata olives, roasted peppers, salami & fontina cheese | \$11 per piece
- // ESPRESSO SEARED BEEF TENDERLOIN
served on garlic crostini | \$13 per piece
- // CHIPOTLE CHICKEN WONTON CONE
with spiced chicken in a crisp wonton cone | \$11 per piece
- // CHICKEN TOSTADA (GF)
on mini tostada with spiced chicken & southwest garnishes | \$11 per piece
- // MISO-GLAZED SHRIMP
on delicate rice cracker topped with sweet-savory glazed shrimp | \$13 per piece
- // VEGETARIAN PARMESAN CRISP NAPOLEON
layered with roasted vegetables & parmesan crisps | \$13 per piece
- // BOURSIN-STUFFED TOMATO
cherry tomato filled with herbed boursin cheese | \$11 per piece
- // PROSCIUTTO-WRAPPED ASPARAGUS
lightly blanched asparagus wrapped in prosciutto | \$13 per piece
- // GOAT CHEESE & ROASTED FIG FLATBREAD | \$11 per piece

Minimum order of 25 pieces per selection.

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

HOT CANAPES

// CHICKEN EMPANADAS

with seasoned chicken in flaky dough | \$11 per piece

// VEGAN BLACK BEAN EMPANADAS | \$11 per piece

// CHICKEN SPIEDINI SKEWERS

roasted peppers and onions with chipotle aioli | \$11 per piece

// BEEF SPIEDINI SKEWERS

roasted peppers and onions with chipotle aioli | \$11 per piece

// BELLA FLORA PUFF

herb-ricotta filled puff pastry with vegetables | \$11 per piece

// CAPONATA PHYLLO STAR (vegan)

mediterranean vegetable caponata in a crisp phyllo cup | \$11 per piece

// FOUR CHEESE ARANCINI

crispy risotto balls with mozzarella, parmesan, fontina & asiago | \$13 per piece

// MAC & CHEESE POPPERS

creamy bites of macaroni & cheese | \$13 per piece

// COCONUT SHRIMP

golden-fried & served with chile sauce | \$13 per piece

// MARYLAND-STYLE CRAB CAKES

pan-seared with house remoulade | \$13 per piece

// ARTICHOKE & FETA STUFFED MUSHROOM CAPS | \$13 per piece

// LAMB MEATBALL

served with cucumber mint crema | \$13 per piece

// JALAPEÑO BACON WRAPPED SCALLOPS

tender scallops wrapped in spicy-sweet bacon | \$13 per piece

// MINI SLIDER

with aged cheddar, crispy onions and dijon mayonnaise | \$13 per piece

Minimum order of 25 pieces per selection.

RECEPTION STATIONS

Stations are valid for 90 minutes.

PIZZETTA STATION* \$55 PER GUEST

Outdoor only & chef attended.

PIZZA OPTIONS *(Select three)*

// CLASSIC MARGHERITA

Marinara, Fresh Mozzarella, Basil

// SPICY SAUSAGE

Arrabbiata, Mozzarella, Pork Sausage, Jalapeños

// CHICKEN PESTO

Pesto, Mozzarella, Chicken, Cherry Tomatoes

// VEGGIE DELIGHT

Alfredo, Mushrooms, Red Pepper, Arugula

// CLASSIC PEPPERONI

Marinara & Pepperoni

DRIZZLES

// Red Pepper Flakes, Chili Oil, Truffle Oil, Balsamic Glaze, Parmesan Cheese

SANTA MARIA TACO STATION* \$60 PER GUEST

Outdoor only & chef attended.

ENTRÉES *(Select two)*

// Carne Asada

// Pollo Asado

// Al Pasto

// Chipotle Lime Grilled Shrimp

// Birria

// Vegetarian Fajita Mix

SALSA

// Salsa Verde, Chipotle Salsa, Pineapple-Habanero Salsa

TOPPINGS

// Shredded Cabbage, Diced Onion, Cilantro, Pickled Red Onion,
Lime, Queso Fresco, Radish, Grilled Jalapeños, Avocado Crema

SIDES

// Mexican Street Corn Cups // Refried Black Beans // Corn & Flour Tortillas

// Chicharrón // Cilantro-Lime Rice // Homemade Tortilla Chips & Guacamole Station

RECEPTION STATIONS

Stations are valid for 90 minutes.

SLIDER STATION \$55 PER GUEST

(Select three)

// BEER BRAISED SHORT RIB

Guinness Beer Demi Glaze, Caramelized Onions, Jack Cheese, Pickled Jalapenos, Lettuce, Tomatoes, on Ciabatta Roll

// SMOKED BBQ PULLED PORK

Sweet And Tangy Bbq Sauce, Pickled Onions, Chilled Coleslaw, on Brioche Bun

// ANGUS BEEF BURGERS

American Cheese, Sliced Pickles, Lettuce, Tomato, on Brioche Bun

// NASHVILLE STYLE FRIED CHICKEN

with Hot Honey Dressing on Brioche Bun

SIDE

// Sweet Potato Fries

ACCOMPANIMENTS

// Ketchup, Mustard, Mayo, Hatch Chiles, Pickles, Ranch

ADD-ONS

// Truffle Parmesan Fry Cups | \$7 per guest

SEABOUND RAW BAR \$70 PER GUEST

INCLUDES

// Jonah Crab Claws // East & West Coast Oysters // Jumbo Shrimp
// Green-Lipped Mussels // Maine Lobster Tail // Snow Crab Claws

TOPPINGS

// Horseradish Cocktail Sauce // Red Wine Mignonette // Old Bay Remoulade // Lemon // Tabasco

UPGRADES

// King Crab | market price
// Whole Maine Lobster | \$25 per guest
// Caviar Service | market price
// Custom Ice Sculpture | available upon request

*Chef attendant fee of \$200 will apply.

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

RECEPTION STATIONS

Stations are valid for 90 minutes.

PASTA STATION * \$60 PER GUEST

Chef attended & served with herb focaccia bread.

PASTA (Select three)

// Cavatappi, Fettuccini, Gnocchi, Cheese Ravioli, Braised Beef Ravioli

SAUCE (Select three)

// Cajun Alfredo, Amatriciana, Marinara, Pesto Cream

TOPPINGS

// Pork Sausage, Chicken, Mushrooms, Sweet Peppers, Fresh Garlic, Basil,
Parmesan, Sun-Dried Tomato, Asparagus, Spinach

MAC & CHEESE BAR \$60 PER GUEST

PASTA (Select two)

// Elbow, Cavatappi, Penne, Gluten-Free Penne

SAUCE (Select three)

// Cajun Alfredo, Classic Cheddar, Truffle Mascarpone Cream

PROTEIN (Select three)

// Roasted Chicken, Blackened Shrimp, Bacon, Braised Beef, BBQ Pulled Pork

// Lobster available for an additional \$10 per guest

VEGGIES (Select three)

// Asparagus, Roasted Peppers, Green Onion, Mushrooms, Roasted Tomato,
Caramelized Onions and Panko Bread Crumbs

*Chef attendant fee of \$200 will apply.

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

RECEPTION STATIONS

Stations are valid for 90 minutes.

POKE BOWL STATION* \$60 PER GUEST

BASE *(Select three)*

// Brown Rice, Mixed Greens, Cauliflower Rice, Soba Noodles

PROTEIN *(Select three)*

// Ahi Tuna, Salmon, Shrimp, Korean BBQ Pork, Miso Chicken, Tofu

SAUCES

// Spicy Ponzu, Spicy Mayo, Teriyaki, Wasabi Aioli

TOPPINGS

// Edamame, Pickled Ginger, Avocado, Red Onion, Corn, Cucumber, Nori, Furikake

FLATBREAD STATION \$50 PER GUEST

(Select three)

// Grilled Carne Asada with Avocado Crema

// San Daniele with Prosciutto, Arugula, Mozzarella, Parmigiana Reggiano, in Arrabiata Sauce

// Desert Fig with Crème de Brie

// Mozzarella with Heirloom Tomatoes

*Chef attendant fee of \$200 will apply.

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

TIER 1 DESSERTS \$36^{PER GUEST}

- // Brownies
- // Fruit Bars
- // Chocolate Chip Cookies
- // Sugar Cookies
- // Dessert Shooters

TIER 2 DESSERTS \$45^{PER GUEST}

- // Cheesecake Bites
- // Petit Fours
- // Dessert Shooters
- // Chocolate Bon Bons

TIER 3 DESSERTS \$55^{PER GUEST}

- // Assortment of Cheesecake Bites
- // Petit Fours
- // Freshly Baked Cookies
- // Dessert Shooters
- // Lemon Bars
- // Chocolate Truffles
- // Chocolate Covered Strawberries

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

CARVING STATIONS

Each carving station requires one (1) chef attendant at a rate of \$200 per 75 guests. Stations are valid for 90 minutes and include appropriate sauces, freshly baked rolls, or artisan breads with sweet butter.

ROASTED TURKEY BREAST \$350

// Cranberry Orange Compote

// Serves 25 Guests

ROASTED PORK LOIN \$350

// Paired with Roasted Orange & Shaved Fennel

// Serves 25 Guests

PRIME NEW YORK STRIP \$750

// Accompanied by Wild Mushroom Bordelaise

// Serves 25 Guests

PRIME RIB \$650

// Glazed with Cabernet Jus served with Creamy Horseradish

// Serves 30 guests

LEMON HERBED WILD SALMON \$500

// Finished with Beurre Monté

// Serves 25 Guests

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

DINNER BUFFET

All buffets freshly brewed regular and decaffeinated coffee, assorted teas and condiments, and assorted rolls.
Buffet tables are based on 90 minutes of continuous service.

ISLAND HOPPER \$160 PER GUEST

SOUP

// Hot & Sour

SALAD *(Select one)*

// Asian Chopped Salad - Green cabbage, carrots, celery, green onion, crispy wonton strips, toasted almonds over mixed greens with sesame vinaigrette

// Edamame Salad - Edamame, bell pepper, tomatoes, cilantro, dried cranberries with rice wine & sesame oil

PROTEIN

// Kung Pao Chicken - Spicy stir-fry with peanuts and chile peppers

// Korean BBQ - Marinated and grilled bulgogi

// Beef and Broccoli - Marinated beef with charred broccoli

// Stir-fry Mixed Vegetables - Carrots, bean sprouts, mini corn cobette, celery, shredded cabbage, edamame, broccoli

BASE

// Vegetable Lo Mein - Fresh egg noodles stir-fried with celery, carrots, bean sprouts, shredded cabbage

// Pork Fried Rice

DESSERT

// Pineapple upside Down Cake

// Fresh Fruit Tart

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

\$150 Service Charge Applies for Groups Less Than (20) People.

DINNER BUFFET DINNER BUFFET

All buffets freshly brewed regular and decaffeinated coffee, assorted teas and condiments, and assorted rolls. Buffet tables are based on 90 minutes of continuous service.

AMERICANA \$150 PER GUEST

Accompanied with brioche buns.

SALAD

- // Garden Salad - Iceberg lettuce, charred corn, candied bacon, avocado, cilantro marinated tomatoes, chipotle ranch dressing
- // Chopped Salad - Romaine, bacon bits, diced hard-boiled egg, blue cheese crumbles, cherry tomatoes, chives, blue cheese dressing

ENTRÉES *(Select three)*

- // BBQ Grilled Chicken // Beyond Burger // Carolina BBQ Pulled Pork // Smoked Brisket

SIDES

- // Corn on the Cob // Baked Beans // Traditional Mac & Cheese

TOPPINGS

- // Mayonnaise, BBQ Sauce, Ketchup, Mustard, Lettuce, Tomato, Pickles & Red Onions

DESSERT

- // Freshly Made Peach Cobbler // Key Lime Tart

CAPRI \$175 PER GUEST

Accompanied with cannellini bean and kale soup.

SALAD

- // Market Mixed Green - Marble tomatoes, shaved fennel & watermelon radish
- // Chopped Wedge Salad - Iceberg lettuce, bacon lardons, gorgonzola crumbles, tomatoes, avocado, cilantro buttermilk ranch
- // Fresh Mozzarella & Tomato Salad - Fresh arugula & pesto

ENTRÉES *(Select three)*

- // Herb Crusted California Seabass // Herb Roasted NY Strip
- // Spinach and Mushroom Chicken Breast // Ravioli Florentine with Tomato Ragout

SIDES

- // Roasted Fingerling Potato // Grilled Broccolini

DESSERT

- // Crème Brûlée with Fresh Berries // Raspberry Cheesecake

DINNER BUFFET DINNER BUFFET

All buffets freshly brewed regular and decaffeinated coffee, assorted teas and condiments, and assorted rolls.
Buffet tables are based on 90 minutes of continuous service.

OAXACAN SUNSET \$160 PER GUEST

Accompanied with homemade tortilla soup, warm corn & flour tortillas, roasted tomato salsa, pico de gallo, guacamole.

SALAD

- // Southwest Salad - Chopped romaine, spiced black beans, Hatch green chiles, fire roasted corn, diced tomato, chipotle ranch, cotija cheese
- // Kale Caesar - Baby kale, focaccia crostini, shaved parmesan, citrus Caesar dressing
- // Fire Roasted Asparagus, Marinated Tomatoes & Oaxacan Cheese

ENTRÉES *(Select three)*

- // Green Chile Pork Carnitas // Adobo Chicken Tinga // Cilantro Lime Marinated Carne Asada
- // Lime Marinated Shrimp // Three Cheese Enchiladas

SIDES

- // Spiced Black Beans // Seasonal Herb Roasted Vegetables // Cilantro Lime Rice

DESSERT

- // Buñuelos - Thin fried dough coated in cinnamon sugar with Caramel dipping sauce
- // Chocolate Tres Leches Cake

ROMA \$165 PER GUEST

Accompanied with warm focaccia bread and minestrone soup.

SALAD

- // Caprese - Heirloom tomatoes, fresh mozzarella, torn basil, balsamic reduction & Pesto
- // Antipasto - Imported specialty meats and cheeses, pitted mixed olives, sun-dried tomatoes, white balsamic vinaigrette
- // Arugula & Kale Salad with Lemon Vinaigrette

ENTRÉES *(Select three)*

- // Chicken Parmesan - Hand-breaded chicken breast, pomodoro, shaved parmesan and provolone
- // Lemon & Herb Salmon // Chianti Braised Short Ribs // Butternut Squash Ravioli

SIDES

- // Ratatouille // Heirloom Tomato & Asparagus Orzo

DESSERT

- // Chocolate Chip Cannoli // Tiramisu



PLATED DINNER

Plated dinner includes soup or salad, and dessert of your choice from the offerings below. Serve both soup and salad for an addition \$8 per guest. All selections include freshly brewed regular and decaffeinated coffee, assorted teas, condiments, and assorted rolls.

SOUP *(Select one)*

// Lobster Bisque // Tortilla Soup // Cauliflower Soup // Roasted Tomato // Orzo Chicken

SALAD *(Select one)*

// Southwest Salad - Chopped romaine, spiced black beans, fire roasted corn, diced tomato, chipotle ranch, shredded cheese

// Garden Salad - Iceberg lettuce, charred corn, candied bacon, avocado, cilantro, marinated tomatoes, Cilantro Vinaigrette Dressing

// Chopped Salad - Chopped romaine, bacon bits, blue cheese crumbles, cherry tomatoes, chives, blue cheese dressing

// Kale Caesar - Baby kale and romaine, focaccia crostini, shaved parmesan, Caesar Dressing

ENTRÉES

// CITRUS GLAZED SALMON with agave & citrus | \$140 per guest

// PAN SEARED PETITE FILET with bordelaise | \$160 per guest

// HERB ROASTED CALIFORNIA SEA BASS with lemon beurre monté | \$160 per guest

// CHICKEN MARSALA with roasted wild mushrooms and marsala sauce | \$135 per guest

// SLOW BRAISED BEEF SHORT RIB with cabernet reduction | \$148 per guest

// HERB ROASTED AIRLINE BREAST OF CHICKEN with tarragon juice | \$135 per guest

// VEGETARIAN NAPOLEON (VEGAN & GF) layered roasted vegetables with vegan pomodoro sauce | \$135 per guest

// CAULIFLOWER STEAK with cous cous, dried fruit and pomegranate glaze | \$135 per guest

STARCH *(Select one)*

// Herb Fingerling Potatoes // Garlic Whipped Mashed Potatoes

// Herb Polenta with mascarpone & Parmesan Cheese // Dauphinoise Potatoes

VEGETABLE *(Select one)*

// Charred Jumbo Asparagus // Roasted Seasonal Vegetables // Buttered Broccolini // Garlic Roasted Haricot Vert

DESSERT *(Select one)*

// Key Lime Tart // Crème Brûlée with Fresh Berries // Classic Tiramisu

// Warm Banana Cake with Vanilla Chantilly & Butter Pecan Sauce (GF)

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.
\$150 Service Charge Applies for Groups Less Than (20) People.

TIER I

INCLUDED LIQUORS \$16 Hosted | \$20 Cash

- // Tito's Hand Made Vodka
- // Waterloo Gin
- // Bacardi Superior Rum
- // Cazadores Blanco Tequila
- // Maker's Mark Bourbon
- // Glenlivet 12-Year Old Scotch
- // Seagram's VO Canadian Whiskey

WINES BY THE GLASS (SEASONAL) \$12 Hosted | \$14 Cash

- // Columbia Crest Chardonnay
- // Columbia Crest Cabernet
- // Zonin Prosecco

DOMESTIC BEER \$8 Hosted | \$10 Cash

- // Miller Lite
- // Coors Light
- // Michelob Ultra

PREMIUM / CRAFT BEER \$9 Hosted | \$11 Cash

- // Four Peaks Hop Knot IPA
- // Heineken 0.0
- // Scottsdale Blonde
- // Corona Extra
- // Stella Artois
- // Assorted Hard Seltzers

BOTTLED WATER \$7 Hosted | \$9 Cash

SOFT DRINKS \$7 Hosted | \$10 Cash

BAR PACKAGE

- // Two hours (based on 3 drinks) | \$56 per guest
- // Three hours (based on 5 drinks) | \$70 per guest
- // Four hours (based on 6 drinks) | \$82 per guest

Bartender fee of \$200 is required per 75 guests.

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

TIER II

INCLUDED LIQUORS \$18 Hosted | \$22 Cash

- // Grey Goose Vodka
- // Bombay Sapphire Gin
- // Cruzan Single Barrel Rum
- // Celaya Blanco Tequila
- // Angel Envy Bourbon
- // Crown Royal Canadian Whiskey
- // Macallan 12-Year Old Scotch

WINES BY THE GLASS (SEASONAL) \$14 Hosted | \$16 Cash

- // Simi Chardonnay
- // Simi Cabernet
- // Zonin Prosecco

DOMESTIC BEER \$8 Hosted | \$10 Cash

- // Miller Lite
- // Coors Light
- // Michelob Ultra

PREMIUM / CRAFT BEER \$9 Hosted | \$11 Cash

- // Four Peaks Hop Knot IPA
- // Scottsdale Blonde
- // Assorted Hard Seltzers
- // Heineken 0.0
- // Corona Extra
- // Stella Artois

BOTTLED WATER \$7 Hosted | \$9 Cash

SOFT DRINKS \$7 Hosted | \$10 Cash

BAR PACKAGE

- // Two hours (based on 3 drinks) | \$66 per guest
- // Three hours (based on 5 drinks) | \$80 per guest
- // Four hours (based on 6 drinks) | \$92 per guest

Bartender fee of \$200 is required per 75 guests.

All items are based on 26% service charge and 8% tax. Pricing, service charge, and tax are subject to change.

BAR ENHANCEMENTS

COCKTAILS

CAESAR'S CANTINA | \$18 per cocktail

- // Choice of Citrus Lime, Prickly Pear, Passion Fruit, Strawberry or Skinny Margaritas
- // Served with Cazadores Silver Tequila
- // Choice of Garnish – Tahin Rim, Cucumbers or Lime

SIP & SPRITZ | \$18 per cocktail

- // Aperol Spritz - Aperol, Prosecco, Soda & Oranges
- // Limoncello Spritz - Limoncello, Prosecco, Soda Water, Lemons
- // Hugo Spritz - Elderflower Liqueur, Prosecco, Soda Water & Mint

VILLA MARTINI | \$20 per cocktail

- // Espresso Martini - Stoli Vanilla, Borghetti, Fratello, Simple Syrup, Espresso Beans
- // Chocolate Martini - Stoli Vanilla, Liqueur 43 Chocolate, Bourbon Cream, Chocolate Swirl In Glass
- // Manhattan - Woodford Reserve, Sweet Vermouth, Bitters, Luxardo Cherry
- // Lemon Drop - Titos Vodka, Triple Sec, Lemon Juice, Simple Syrup, Lemon Peel, Sugar Rim
- // French Martini - Stoli Vanilla, Chambord, Pineapple Juice, Luxardo Cherry

CROWNS & CITRUS | \$18 per cocktail OR \$12 per mocktail

- // BYO Springwater or Ranch Water - Titos or Cazadores, Muddled Fruit, Half Club, Half Sprite
- // Fruit Options - Lemons, Limes, Strawberry, Raspberry, Blueberry, Blackberry, Orange, Pineapple

WHISKEYS OF THE REPUBLIC | \$20 per cocktail

- // Old Fashioned - Choice of Bourbon, Luxardo Cherry Juice, Simple Syrup, Bitters, Orange Peel
- // Barrel Aged - Choice of Bourbon over Logo Stamped Whiskey Rock
- // Bourbon Inclusions - Woodford Reserve, Makers Mark, Bulleit, Angels Envy, Buffalo Trace

FROZEN COCKTAILS | \$200 Attendant Fee

- // See Catering Manager for Beverage Pricing

MOCKTAILS

HOUSE OF ELIXIRS | \$12 per mocktail

- // Desert Spritz – Desert Pear Syrup, Soda Water, Lime
- // Caesars' Passion – Passionfruit Puree, Orange Juice, Cranberry Juice, Soda Water
- // Add a Little Bit of Spice – Jalapeno, Pineapple, Lime Juice, Agave, Tajin Rim
- // Pompeii Mule – POM Juice, Ginger Beer, Lime

WINES BY THE BOTTLE

TIER 1

WINE WITH DINNER \$60 per bottle

- // Columbia Crest Chardonnay
- // Columbia Crest Cabernet

TIER 2

WINE WITH DINNER \$80 per bottle

- // Simi Chardonnay
- // Simi Cabernet

SPECIAL SELECTIONS

SPARKLING

- // Zonin Prosecco \$60 // Vanderpump Brut Champagne \$60
- // Chandon Blanc de Noirs \$75 // Ca'del Bosco Franciacorta \$120

WHITE

- // Vanderpump Sauvignon Blanc \$60 // Luna di Luna Pinot Grigio \$60
- // Greco di Tufo \$60 // Jabber by Kim Crawford Sauvignon Blanc \$60
- // Craggy Range New Zealand Sauvignon Blanc \$65 // Jermann Pinot Grigio \$70
- // Cortese Pio Cesare, Gavi \$75 // Sancerre, Domaine Serge Laporte, Lioré \$95
- // Bezel by Cakebread Chardonnay \$80 // Rombauer Chardonnay \$115

RED

- // Vanderpump Pinot Noir \$60 // Masi Campofiorin Italian Red Blend \$60
- // Scarpetta Cab Franc \$60 // Benton Lane Pinot Noir \$65
- // Arigano Non Confunditur \$65 // Runchet Langhe, Nebbiolo \$70
- // Tenuta di Nozzole, Chianti \$70 // Justin Cabernet \$75
- // Andis Petite Sirah \$80 // Sangiovese Riserva, Umberto Cesari DOC \$95
- // My Favorite Neighbor Cabernet \$100 // Banfi ASKA Bolgheri \$100
- // Daou Reserve Cabernet \$115

UNLEASH YOUR ALTER EGO

