

# CIVANA

SPA. RESORT. SANCTUARY.

## Catering & Banquet Menu

CIVANACarefree.com | 480 653 9074 | CSS@CIVANACarefree.com  
37220 MULE TRAIN ROAD | CAREFREE, ARIZONA 85377



## Continental Breakfast

I - \$20.00++ per person

Fresh Assorted Juices (Orange, Cranberry and Apple), Assortment of Fresh Baked Scones, Fresh Seasonal Sliced Fruit  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

II - \$24.00++ per person

Fresh Assorted Juices (Orange, Cranberry and Apple), Assortment of Fresh Baked Scones,  
House-made Banana Bread, Whipped Butter, Fresh Seasonal Sliced Fruit  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

## Breakfast Enhancements

Add \$150.00 Chef Fee Per Station

### Omelet Station

\$14.00++ per person

Farm Fresh Eggs, Egg Beaters and Egg Whites  
Bacon, Sausage, Ham, Chorizo, Tomatoes, Onions, Mushrooms, Baby Spinach, Peppers, Potatoes, Fresh Herbs,  
Mixed Cheeses and Cotija Cheese, and House Salsa

### Black Iron Waffle Station

\$12.00++ per person

Whipped Butter, Whipped Cream, Nutella, Fresh Berry Compote and Syrup

### Hash & Biscuit Station

\$16.00++ per person

Hash browns, Cowboy Biscuits, Sausage, Bacon, White Gravy, Roasted Chiles, Cheddar Jack Cheese, Mushrooms,  
Onions, Bell Peppers

### Smoothie Station

\$16.00++ per person

Smoothies (White Light, Pink Radiance, Green Glow)

## Breakfast Buffet

(Minimum Order of 10 People)

### All American

\$32.00++ per person

Fresh Seasonal Fruit, Fresh Scrambled Eggs, Apple Wood Smoked Bacon and Breakfast Sausage, Roasted Red Bliss Potatoes,  
Oatmeal with Brown Sugar, Nuts and Berries, Assorted Breakfast Pastries  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Assorted Juices (Orange, Cranberry and Apple)

### Southwest

\$36.00++ per person

Fresh Seasonal Fruit, Fresh Scrambled Eggs, Chilaquiles Verdes  
Apple Wood Smoked Bacon and Breakfast Sausage Roasted Potatoes with Peppers  
Black Beans, Fresh Flour and Corn Tortillas  
Toppings to Include:  
Shredded Cheese, Tomatoes, Onions, Green Onions, Sour Cream, Pico de Gallo, Chopped Cilantro, Hot Sauces and Salsa  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Assorted Juices (Orange, Cranberry and Apple)

### Healthy

\$38.00++ per person

Coconut Yogurt with Berries & Sprouted Nuts, Assortment of Metro Muffins  
Vegetable Frittata (Tofu Scramble upon request), Sweet Potato Hash, Hard Boiled Deviled Eggs  
Fresh Pressed Juices (Carrot Orange Elixir, Green Tonic, Beet and Tumeric)  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

## Breaks

All Day Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Brewed Rishi Organic Iced Tea  
\$18.00++ per person

Carefree - \$16.00++ per person

Fruit Skewers, Assortment of House-made Jumbo Cookies and Brownies,  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

Siesta - \$18.00++ per person

Fresh Broccamole, Cilantro Lime Black Bean Dip, House-made Salsa and Tortilla Chips  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

Mule Train - \$20.00++ per person

Fresh Popped Corn with Chile Lime Salt, Truffle Salt and Popcorn Salt, Soft Pretzel Bites with Green Chile Cheese Sauce and Balsamic Grain Dijon Mustard, Trail Mix  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

CIVANA - \$22.00++ per person

Vegetable Crudités with Choice of Hummus: Jalapeño Cilantro, Lemon Garlic, and No Bean Vegetable, Sprouted Nuts,  
Smoothies (White Light, Pink Radiance, Green Glow)  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

Build Your Own Trail Mix - \$20.00++ per person

Salted Walnuts, Roasted Almonds, Toasted Pumpkin Seeds, Dried Cherries, Dried Cranberries, Miniature Pretzels,  
Yogurt-Covered Raisins, Dark Chocolate Chips, Coconut Flakes

## à la Carte CHARGED ON CONSUMPTION

### Beverages

Fresh Brewed Regular and Decaffeinated Coffee	\$75.00++ per gallon
Selection of Hot Specialty Teas	\$72.00++ per gallon
Fresh Brewed Rishi Organic Iced Tea	\$72.00++ per gallon
Fresh Juices (Orange, Cranberry, Apple)	\$72.00++ per gallon
Fresh Lemonade	\$62.00++ per gallon
Milk (choice of Whole Skim, 2%)	\$30.00++ per gallon
Almond or Coconut Milk	\$60.00++ per gallon
Soda (Coke, Diet Coke, Sprite and Ginger Ale)	\$5.00++ per can
Individual Bottled or Sparkling Water	\$4.50++ per bottle
Individual Bottle Juice (Orange, Cranberry, Apple)	\$5.00++ per bottle
Individual Bottles of Coconut Water	\$7.50++ per bottle

### By the Dozen Snacks

Muffins, Croissants & Scones	\$48.00++ per dozen
Assorted Breakfast Breads	\$48.00++ per dozen
Fresh Baked Cinnamon Rolls	\$48.00++ per dozen
Yogurt Parfaits with Fresh Berries & Granola	\$72.00++ per dozen
Coconut Parfaits with Fresh Berries & Sprouted Nuts	\$75.00++ per dozen
Jumbo Cookies	\$45.00++ per dozen
Brownies (chocolate or chocolate dusted with Ancho Chile)	\$45.00++ per dozen
Breakfast Burritos	\$72.00++ per dozen
Selection of Bagels & Cream Cheese	\$48.00++ per dozen
Bagel Chips with Smoked Salmon Cream Cheese	\$55.00++ per dozen
Seasonal Whole Fruit	\$36.00++ per dozen
Fresh Fruit Skewers	\$45.00++ per dozen
Variety of Granola and Energy Bars	\$52.00++ per dozen
House-made Granola	\$35.00++ per pound
Variety of Individual Bags of Chips	\$48.00++ per dozen
CIVANA Assorted House-made Cupcakes	\$52.00++ per dozen
Assorted Ice Cream & Fruit Bars	\$48.00++ per dozen
Gourmet Mixed Nuts	\$38.00++ per pound (serves 10)

## Displays

Tortilla Chips, Salsa and Guacamole - \$175.00 serves 25 people  
Tomatillo Salsa, Roasted Salsa, Guacamole and Fresh Corn Tortilla Chips

Fresh Fruit Display - \$225.00 serves 25 people  
Fresh Pineapple, Seasonal Melons & Berries

Vegetable Crudités - \$225.00 serves 25 people  
Carrots, Celery, Tomatoes, Cucumbers with Buttermilk Dipping Sauce  
Vegetable Hummus with Whole Wheat Organic Tortillas

Seasonal Grilled & Roasted Vegetable Display - \$300.00++ (serves 25 people)  
Roasted Peppers, Zucchini, Squash, Asparagus, Carrots and Balsamic Onions

Domestic Cheese Chef's Board - \$250.00++ (serves 25 people)  
Assorted Domestic Cheeses, Dried Fruits, Lavash Crackers and Nuts

International Cheese Chef's Board - \$300.00++ (serves 25 people)  
Assorted International Cheeses, Dried Fruits, Lavash Crackers and Nuts

Bruschetta Bar - \$350.00++ serves 25  
To Include: Chef's choice of locally grown and or seasonal fruits, vegetables, cheeses, meats and accompaniments

Chef's Specialty Board - \$400.00++ (serves 25 people)  
Roasted Red Peppers, Pickled Grilled Asparagus, Aged Parmesan, Humbolt Fog, Manchego, Midnight Moon, Marcona Almonds, Mustarda, Grilled Artisan Bread, Lavash Crackers, Shaved Prosciutto, Salami, and Spanish Chorizo. Served with Grain Mustard and Dijon Mustard.

## Lunch Buffets

Sandwich Buffet - \$40.00++ PER PERSON

Field Greens - Cucumbers, Grape Tomatoes, Red Onions, Carrots, Croutons served with House-made Ranch Dressing and House-made Italian Dressing

Country Red Potato Salad - Wholegrain Mustard, Fennel Fronds and Bacon

Black Bean and Corn Salad - Tomatoes, Onions, Poblano Peppers, Cilantro, Olive Oil and Fresh Lime

House-made Potato Chips

Sandwiches - Choice of Two:

GRINDER - Ham, Hard Salami, Provolone Cheese, Shredded Lettuce, Sliced Red Onion, Tomato and Italian Dressing on a Hoagie Roll

BLACK MOUNTAIN CLUB - Smoked Turkey, Gruyere Cheese, Avocado, Wilcox Tomato, Roasted Garlic Mayonnaise, and Basil on Whole Wheat Bread

PORTABELLA ARTISAN - Oven Roasted Portabella, Blistered Tomato Jam, Butter Lettuce and Cotija Cheese on a Ciabatta Roll

ORTEGA GRILL - Honey Cured Ham, Roasted Poblano Chile, Wilcox Tomato, Chipotle Mayonnaise, Monterey Jack and Cheddar Cheese on Rye Bread

Fresh Sliced Fruit

Assorted Jumbo Cookies

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## Soup & Salad Bar

\$42.00++ per person

### Soups

Tomato Bisque

Tortilla Soup

Poblano, Tomato, Chicken, Crisp Tortilla Strips

### Build Your Own Salad

Tuscan Kale, Mixed Greens & Spinach

Tomato, Carrot, Cucumber, Roasted Chickpea's, Black Beans, Shaved Red Onion

Cotija, Cheddar and Feta Cheese

Dried Cranberries & Almonds

Avocado Ranch & Balsamic Vinaigrette

Fresh Baked Artisan Bread & Sweet Butter

Key Lime Tarts, Macaroons, Fruit Tarts

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## The Deli

\$44.00++ per person

### Soup of the Day

Field Green Salad: Cucumber, Toybox Tomato, Carrot, Roasted Chickpeas, Shaved Red Onion

House Vinaigrette and Avocado Ranch

Ten Vegetable & Roasted Garlic Penne Pasta Salad

Shaved Brussel Sprout & Bacon Salad, Bacon Fig Vinaigrette

Red Bliss Potato Salad

Tuna Salad

Build Your Own Sandwich: All Natural Turkey, Smokehouse Ham, Shaved Prime Rib

Cheddar, Provolone & Swiss Cheeses

Sliced Tomato, Onion, Bib Lettuce, Sliced Pickles

Assorted Sliced Breads: Sourdough, Multigrain, Whole Wheat

Mayonnaise, Horseradish & Imported Mustards

Fresh Fruit Salad

Mini Cookies, Brownies & Cupcakes

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## Picnic Lunch

\$48.00++ per person

Ranch House Salad

Cucumbers, Tomatoes, Onions, Carrots, Croutons, House-made Ranch & Italian Dressing

Country Red Potato Salad

Wholegrain Mustard, Fennel Fronds and Bacon

Ranch Pasta Salad

Gemelli Pasta, Kalamata Olives, Red Pepper, Feta Cheese, Red Onions, Salami

Fresh Herbs and House-made Italian Dressing

Hamburgers, Beer Bratwurst, Prickly Pear BBQ Chicken

Hamburger/ Brat Buns, Lettuce, Onion, Tomato, Sliced Cheese, Ketchup, Mustard and Relish

Pork Posole with Shredded Cabbage, Fresh Limes and Cheddar Cheese

House-made Potato Chips

Fresh Sliced Watermelon

Assorted Cookies and Lemon Bars

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## Southwest Buffet

\$48.00++ PER PERSON

### Salads

Southwest Caesar - Fresh Romaine, Chile Lime Scented Corn Tortilla Strips, Cotija Cheese and Chipotle Caesar Dressing

Chile Pecan Slaw Salad - Shredded Cabbage, Bell Peppers, Toasted Pecans, Chile Vinaigrette

Corn Eloté Walnut Salad - Roasted Corn, Red Bell Pepper, Crumbled Cotija Cheese, Minced Fresh Jalapeño,

Fresh Lime Juice, Olive Oil

### Entrées - Choice of Two:

Chile Lime Rubbed Flank Steak - House Salsa and Guacamole, Cotija Cheese, Flour and Corn Tortillas

Pan Roasted Chicken Breast - Traditional Mole, Radish Fresno Chile Celery Leaf Salad

Southwest Portabella Fajitas - Portabella Mushrooms, Peppers, Onions, Cilantro, Guacamole,

House Salsa, Cotija Cheese, Flour and Corn Tortillas

Sonoran Shrimp Scampi with Bowtie Pasta - Cilantro, Jalapeño, Peppers, Béchamel Sauce

Grilled Salmon - Chile Honey Glaze Grilled

Vegetable Pasta - Yellow Squash, Zucchini, Roasted Red Peppers, Onions, Penne Pasta tossed in Cilantro Pesto

### Sides - Choice of Two:

Calabacitas, Charro Beans, Grilled Sweet Potatoes, Cilantro Tomatillo Rice

Green Chile Cornbread

Mexican Wedding Cookies and Tres Leches

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## From the Grill Buffet

\$52.00++ per person

### Salads - Choice of Three:

Ranch House Salad – Cucumbers, Tomatoes, Onions, Carrots Served with House-made Ranch & Italian Dressings  
 Tomato Provolone Salad- Cherry Tomatoes, Provolone Cheese, Minced Red Onion, Chiffonade Basil, Balsamic Vinegar  
 Arugula Salad- Boiled Eggs, Avocado, Radishes, Scallions, Sesame Garlic Dressing  
 Black Kale Salad- Toasted Panko Bread Crumb, Chile Flakes, Shredded Parmesan, Lemon Garlic Vinaigrette  
 Smoked Salmon Potato Salad- Red Bliss Potatoes, Yukon Gold Potatoes, Haricot Verts, Red Onion,  
 Mascarpone Cheese, Mustard Grain Red Wine Vinaigrette  
 Ranch Pasta Salad – Gemelli Pasta, Salami, Kalamata Olives, Red Pepper, Feta Cheese, Red Onions,  
 Fresh Herbs and House-made Italian Dressing

### Entrées - Choice of Three:

Grilled Chicken Pasta- Bow Tie Pasta, Tomatoes, Artichoke, Kalamata Olives, Arugula, Basil Pesto, and Asparagus  
 Garlic Herb Crusted Tri Tip- Edamame Corn Succotash with Red Wine Reduction  
 Grilled Mahi Mahi- Citrus Vinaigrette with Orange Segment, Cilantro, Onion and Garlic  
 Blue Corn Crusted Chicken Breast- Roasted Garlic Demi  
 Coriander Rubbed Roasted Pork Loin- Chipotle Apricot Barbeque Glaze  
 Grilled Salmon- Sweet Corn Coulis, Fried Leeks, Chive Oil

### Sides - Choice of Two

Roasted Garlic Mashed Potatoes, Oven Baked Chile Rubbed Fingerling Potatoes,  
 Green Chile Creamy Polenta, Roasted Broccolini with Charred Lemon, or Balsamic Fried Brussel Sprouts  
 Fresh Rolls and Butter

Fresh Sliced Fruit, Assorted Cookies and Chocolate Brownies

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## Healthy Lunch buffet

\$52.00++ per person

### Soup

Roasted Butternut squash soup with toasted pepitas

### Salads

BUILD YOUR OWN Kale and, Arugula spinach mix  
 Cucumbers, roasted beets, sprouted quinoa, chia seeds, toasted almonds, goji berries,  
 quick pickled mushrooms, cauliflower florets, cello radish  
 Olive Oil and Balsamic, Garden Herb dressing

### COMPOSED SALADS (Pick two)

Black rice edamame salad  
 Seared ahi tuna salad  
 Broccoli, cauliflower, edamame, soy ginger dressing with baked wonton  
 Grilled vegetable quinoa salad  
 Torn chicken cabbage salad with spun carrots, spicy mint vinaigrette, toasted almonds

### Hot Entrée

Steelhead trout with tomato, shaved fennel olive micro salad  
 Polenta lasagna with wilted arugula and vegetable ratatouille

### Dessert

Assorted mini raw vegan tartlets  
 Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## Plated Lunch

### Salads - Choice of One

RANCH HOUSE SALAD - Cucumbers, Tomatoes, Onions, Carrots, Croutons served with House-made Ranch Dressing and House-made Italian Dressing

SOUTHWEST CAESAR - Fresh Romaine, Chile Lime Scented Tortilla Strips, Cotija Cheese and Chipotle Caesar Dressing

### Entrées - Choice of Two

6OZ. FILET MIGNON \$42.00++

Grilled Sweet Potatoes and Lemon Arugula Salad

PAN SEARED STEELHEAD TROUT \$37.00++

Tomato Olive Fennel Salad and Roasted Fingerling Potatoes finished with Lemon Oil

PORTABELLA LENTIL WRAP \$28.00++

Spinach, Mushrooms, Feta Cheese, Onions, Tomatillo Salsa and Watercress

PAN SEARED CHICKEN BREAST \$32.00++

Vegetable Risotto with Asparagus, Peppers and Mushroom with a Garlic Demi

Fresh Baked Rolls and Whipped Butter

Chef's Choice Dessert

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas & Fresh Brewed Rishi Organic Iced Tea

## Salsa Margarita Challenge

\$150.00++ PER PERSON MINIMUM OF 12 PARTICIPANTS

Teams go head-to-head in a margarita and salsa making competition with a twist:

They're judged not only on taste and presentation, but also on the marketing of their creations.

Each team is given a blank flip chart and colored markers with which to tout their finished products.

This activity is set up so participants can choose to mix drinks, work on the salsa or draft the team's sales pitch.

The Salsa Margarita Challenge is the perfect ice breaker activity.

## Cold hors d'oeuvre

\$4.00++ PER PIECE

Parmesan Tuile with Herbed Goat Cheese - Gluten Free

Grilled Vegetable Crostini with Basil Pesto Shaved Parmesan Zucchini, Yellow Squash, Roasted Red Pepper - Vegetarian

Herbed Mushroom Duxelle Stuffed Puff Pastry - Vegetarian

\$5.00++ PER PIECE

Spicy Tuna with Fried Ginger in Cucumber Cup, Saku Tuna, Sriracha, Green Onions, Sesame Oil, Soy Sauce, Rice Wine Vinegar - Dairy Free

Shrimp Ceviche Shooter White Shrimp, Fresh Lemon and Lime Juice, Chiles, Cholula Hot Sauce - Dairy Free & Gluten Free

Charred Ahi Tuna on Lavosh Cracker Miso Cream Cheese and Scallions

Vegetable Spring Rolls Rice Paper, Napa Cabbage, Julienne Carrots, Chiffonade Mint, Fresh Ginger, Garlic, Sesame Oil served with Chili Garlic Dipping Sauce - Vegan, Gluten Free & Dairy Free

Croustade of Beef Roasted Garlic Spread, Horseradish Pearls with Chive Sticks

\$6.50++ PER PIECE

Lobster Parfait Avocado Mousse, Orange Segments, Hearts of Palm, Grape Tomatoes - Gluten Free

Seared Duck Crostini Micro Arugula, Goat Cheese, Cherry Gastrique

Yukon Blini Smoked Salmon, Cream Cheese, Chive Stick, Lemon Segment

## Hot hors d'oeuvre

\$4.00++ PER PIECE

Prickly Pear BBQ Chicken Satay Cajun Spice - Dairy Free & Gluten Free

Tamale Cakes Shredded Red Chile Beef and Cotija Cheese

Chicken Quesadilla with Fresh Pico de Gallo Chicken, Black Bean Puree, Cotija Cheese, Red Onion, Cilantro, Green Onion, Cheddar Cheese

Thai Beef Satay Ginger, Cilantro, Garlic with Peanut Sauce - Dairy Free

\$5.00++ PER PIECE

Cotija Chevre Stuffed Balsamic Mushroom Goat Cheese, Cotija Cheese, Parmesan Cheese, Chopped Chives and Breadcrumb Gluten Free & Vegetarian

Crab Wontons with Ginger Gastrique Lump Crab, Scallions, Red Peppers, Cream Cheese, Breadcrumb, Lemon Zest, Shallots served in Wonton Wrapper

\$6.50++ PER PIECE

Texas Jumbo Blue Corn Crab Cake Served with Avocado Corn Salsa

Duck Tostada Black Bean Purée, Cotija Cheese and Fried Leeks served on Corn Tortilla - Gluten Free

Street Fish Taco Mahi Mahi, Shredded Cabbage, Avocado Crema, Pico de Gallo, Corn Tortilla

## Carving Stations

Turkey Breast - \$180.00 (serves – 25 people)  
Giblet Gravy, Cranberry Orange Relish

Cedar Planked Salmon - \$250.00 (serves 15 people)  
Wild Mushrooms and Spinach, Lemon Caper Cream Sauce

Achiote Pork Loin - \$250.00 (serves – 25 people)  
Mole Chutney

Prime Rib - \$400.00 (serves 35 people)  
Au Jus, Creamy Horseradish, Fresh Baked Rolls

Beef Tenderloin - \$480.00 (serves 25 people)  
Rosemary Demi, Creamy Horseradish and Fresh Baked Rolls

## Action Station Dinner

\$90.00++ Per Person - Chef Fee: \$500.00+ tax

### Salad Station

House Salad, Cucumbers, Tomatoes, Onions, Carrots, Croutons. Served with House-made Ranch & Italian Dressings  
Black Kale Salad, Toasted Panko Bread Crumb, Chile Flakes, Shredded Parmesan, Lemon Garlic Vinaigrette

### Tequila Shrimp Flambé Station

Bell Peppers, Red Onions, Tequila, Garlic, and Cilantro

### Mahi Taco Bar

Shredded Cabbage, Whole Roasted Chiles, Cotija Cheese, Green Onions, Pico de Gallo, Avocado Crema, Hot Sauces and Fresh Lime Wedges

### Chimichurri Tri-Tip Station

Herb Roasted Tri-Tip with Chimichurri Sauce

### Potato Bar

Baked Yukon Gold Potatoes, Twice Baked Potatoes

Toppings Include Bleu Cheese Demi, Roasted Garlic Aioli, Roasted Chiles, Cheddar Jack Cheese, Sour Cream, Bacon, Green Onions, Cilantro, Jalapenos, Peppercinis

### Dessert Station

Choice of One:

Bananas Foster

Berries Flambé

Crepes with Berries and Cream

### Beverages

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, & Fresh Brewed Rishi Organic Iced Tea

## Action Station Enhancements

Add \$150.00+ tax Chef Fee Per Station

### Quesadilla Station @ \$10.00++ per person

Pepper Jack, Cotija, Cheddar and Provolone Cheeses

Roasted Green Chiles, Tomatoes, Green Onions, Black Beans, Cilantro and Shredded Chicken

### Fresh Guacamole Bar @ \$12.00++ per person

Avocado, Tomatoes, Lime Juice, Cilantro, Onions, Garlic and Serrano Peppers

Salsa Fresca, Fire Roasted Salsa and Salsa Verde

Fresh Corn Tortillas Chips

### Macaroni and Cheese Station @ \$12.00++ per person

White Sauce, Classic Cheese Sauce, Mushrooms, Truffles, Tomatoes, Caramelized Onions, Roasted Green Chiles, Bacon

(Add 1 protein \$3.00) Andouille, Chicken, Shrimp

### Street Taco Station @ \$18.00++ per person

Chicken and Steak, Shredded Cabbage, Whole Roasted Chiles, Cotija Cheese,

Green Onions, Pico de Gallo, Hot Sauces and Fresh Lime Wedges

### Tequila Shrimp Flambé Station @ \$20.00++ per person

Bell Peppers, Red Onions, Garlic, Tequila and Cilantro

### Paella Station @ \$22.00++ per person

Shrimp, White Fish, Chicken, Jalapeno, Haricot Verts, Spanish Chorizo, Saffron Rice

## Dinner Buffet

Hacienda - \$85.00++ per person (Minimum Order of 25 People)

Action Station-Add \$150.00 Chef Fee (optional)

Fresh Chips, Salsa and Guacamole

Southwest Caesar Salad – Fresh Romaine, Chile Lime Scented Corn Tortilla Strips, Cotija Cheese and Chipotle Caesar Dressing

Calabacitas

Cheese Tamales

Tortilla Soup with tortilla strips and cotija cheese

## Off the Comal

Chef Attended Action Station

Choice of Two:

Each Additional Item Add \$3.00++ per person

Churrasco Steak, Chipotle Chicken, Green Chile Pork, Firecracker Shrimp or Blackened White Fish

## Side Selections

Choice of Two:

Each Additional Item Add \$2.00++ per person

Traditional Refried Beans, Charro Beans, Spanish Rice or Cilantro Lime Rice

## Condiments Include

Grilled Onions, Tri-Colored Peppers, Squash, Cabbage, Serrano Peppers, Shredded Cheese,

Tomatoes, Lettuce, Onions, Cilantro, Olives, Sour Cream, Radish, Salsa, Guacamole

Served with: Flour and Corn Tortillas

## Beverages

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Brewed Rishi & Organic Iced Tea

Add Desserts for \$6.00++ per person

Cinnamon Churros, Key Lime Bars and Tres Leches

# Black Mountain Barbeque

\$95.00++ per person - (Minimum Order of 25 People)

## Salads Include

House Salad – Cucumbers, Tomatoes, Onions, Carrots, Croutons. Served with: House-made Ranch & Italian Dressings  
Country Red Potato Salad - Wholegrain Mustard, Fennel Fronds and Bacon  
Creamy Cole Slaw – Thin Shredded Green Cabbage, Red Onions, Red Bell Pepper, Carrots and Rice Wine Vinegar Dressing  
Fresh Sliced Watermelon

## Entrées - Choice of two

Grilled Market Fish  
Ranch BBQ Seasoned Chicken  
Cowboy Strip Steak - Seared Strip Loin, Cut and Cooked to Order  
St. Louis Style Pork Ribs - Slow Roasted and Enhanced with Ranch Barbecue Sauce

## Side Selections - Choice of Three

Ranch Baked Beans  
Baked Potatoes with Sour Cream, Butter, Green Onions and Cheese  
Corn on the Cob with Cilantro Butter  
Mac and Cheese  
Fire Roasted Mixed Vegetables

## Sides Include

Green Chile Corn Bread with Whipped Honey Butter

## Desserts Include

Cranberry Apple Cobbler and Peach Cobbler

## Beverages

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Brewed Rishi Organic Iced Tea

Add S'Mores for \$72.00++ per dozen

## PLATED I

\$85.00++ per person - Choice of One Soup or Salad

### Soups

Chilled Tomato Gazpacho- Garnished with Feta Cheese, Watercress and Kalamata Olives

Roasted Asparagus- White Truffle Foam and Oven Dried Beet Chips

### Salads

House Salad – Cucumbers, Tomatoes, Onions, Carrots, Croutons Served with: House-made Ranch & Italian Dressings

Southwest Caesar- Fresh Romaine, Chile Lime Scented Corn Tortilla Strips, Cotija Cheese and Chipotle Caesar Dressing

### Entrées - Choice of two / Vegetarian Options Available

Pan Seared Chicken Breast- Tomato and Mushroom Fricassee, Garlic Herb Risotto and Roasted Asparagus

6oz. New York Strip- Roasted Garlic Demi with Loaded Twice Baked Potatoes and Broccolini

Chile Honey Glazed Grilled Salmon- Chipotle Vinaigrette, Cotija Whipped Sweet Potatoes and Wilted Spinach

### Dessert - Chef's Selection of Seasonal Dessert

Fresh Baked Rolls and Whipped Butter

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Brewed Rishi Organic Iced Tea

## PLATED II

\$95.00++ per person - Choice of One Soup or Salad

### Soups

Southwest Chicken Tortilla- Garnished with Avocado, Pepper jack Cheese and Corn Tortilla Strips Charred

Tomato Basil- Balsamic Onion and Parmesan Crisp

### Salads

Black Kale Salad- Toasted Panko Bread Crumb, Chile Flakes, Shredded Parmesan, Lemon Garlic Vinaigrette

Lavender Vase Salad- Spring Mix, Crumbled Bleu Cheese, Red Wine Vinaigrette

### Entrées - Choice of two / Vegetarian Options Available

Chicken Relleno- Mole Verde Sauce, Cumin Scented Black Beans and Garnished with Chile Crema

Prickly Pear BBQ Pork Tenderloin- Chile Pecan Cabbage Slaw and Agave Grilled Watermelon

8oz Tenderloin - Sweet Shallot Demi, Cotija and Leek Au Gratin Potatoes with Broccolini

Pan Seared Sea Bass- Tomato Provencal, Chile Grit Cake, Grilled Zucchini and Yellow Squash

### Dessert - Chef's Selection of Seasonal Dessert

Fresh Baked Rolls and Whipped Butter

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Brewed Rishi Organic Iced Tea

## PLATED III

\$100.00++ per person - Choose One Soup and One Salad

### Soups

Savory Onion Soup- Caramelized Onions, Roasted Chiles, and Red Bell Peppers. Finished with a Gruyere Croustade

Truffle Roasted Cauliflower- Roasted Cauliflower Florettes

### Salads

Basil Infused Compressed Watermelon Salad- Arcadia Mix, Shaved Red Onion, Feta cheese, Croustade, Red Wine Ver Jus and Basil Oil

Pan Roasted Crab Cake- Lemon Scented Greens, Avocado Corn Salsa and a Scallion Aioli

### Entrées - Choice of Two / Vegetarian Options Available

9oz. Filet Mignon- Shaved Garlic Creamed Spinach, Balsamic Braised Onions, Baby Carrots, Chopped Chives and a Balsamic Reduction

Roasted Bone-in Chicken Breast- Veal Glacé, Black Truffle Risotto and Roasted Baby Vegetables

Grilled Ahi Tuna- Grilled Pineapple Salsa, Scallion Black Rice, Braised Baby Bok Choy. Finished with a Chile Pineapple Glaze

Pan Seared Scallops- Black Bean Cake, Roasted Corn Salsa, and Fried Leeks. Finished with a Roasted Red Pepper Coulis.

Herb Crusted Rack of Lamb- Ancho Chile Blackberry Demi and Manchego Polenta

### Dessert - Chef's Selection of Seasonal Dessert

Fresh Baked Rolls and Whipped Butter

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Brewed Rishi Organic Iced Tea

## Vegetarian Options

Roasted Root Vegetable Pave with Roasted Pepper Coulis

Two Onion Goat cheese polenta cake with Roasted Vegetable Ratatouille and Wilted Arugula

Vegetable Paella with Saffron Scented Rice and Wilted Greens

Sweet Potato Roulade

## Beverages

### LUXURY SELECTION

#### LIQUOR

HOSTED \$18 | CASH \$19

Tito's Vodka, Bombay Sapphire Gin, Crown Royal Whiskey  
Johnny Walker Black Scotch, Meyers Dark & Bacardi Rum  
Partida Blanco & Reposado Tequila, Makers Mark Bourbon

#### CIVANA LUXURY WINE SELECTIONS BY THE GLASS

HOSTED \$14 | CASH \$15

### PREMIUM SELECTION

#### LIQUOR

HOSTED \$ 14 | CASH \$15

Stoli Elit Vodka, Tanqueray Gin, Seagrams Whiskey  
Johnny Walker Red Scotch, Kraken Rum, Tres Amigos Tequila  
Jack Daniels Bourbon

#### CIVANA PREMIUM WINE SELECTIONS BY THE GLASS

HOSTED \$10 | CASH \$11

### DELUXE SELECTION

#### LIQUOR

HOSTED \$10 | CASH \$11

Kettle One or Grey Goose Vodka, Beefeaters Gin  
Canadian Club Whiskey, Cutty Sark Scotch  
Bacardi Rum, Tres Amigos Tequila, Jim Beam Bourbon

#### CIVANA DELUXE WINE SELECTION BY THE GLASS

HOSTED \$8 | CASH \$9

### BEER SELECTIONS

#### Domestic

HOSTED \$6 | CASH \$7

Budweiser, Bud Light, Coors Light, Michelob, Miller Lite

#### Imported

HOSTED \$6 | CASH \$7

Amstel Light, Blue Moon, Corona, Fat Tire, Stella Artois

#### Local Selection

HOSTED \$6 | CASH \$7

Kiltlifter, 8 street Ale, Hop Knot, Uncle Bears

### NON-ALCOHOLIC BEVERAGES

HOSTED \$5 | CASH \$5.50

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Bottled Water, Juices

\$175 bar setup/bartender fee applies. One bar/bartender per 100 guests is customary. Cash bar prices include tax.

## CIVANA Bar Packages

### PREMIUM SELECTION

Stoli Elit Vodka, Tanqueray Gin, Seagrams Whiskey  
 Johnny Walker Red Scotch, Kraken Rum, Tres Amigos Tequila  
 Jack Daniels Bourbon  
 CIVANA Premium Wine Selection, Domestic, Imported and Craft Beer Selection  
 Soft Drinks and Mineral Waters

Three Hours      \$55.00 per guest – Based on 5 drinks per guest  
 Four Hours      \$65.00 per guest – Based on 7 drinks per guest

### DELUXE SELECTIONS

Kettle One or Grey Goose Vodka, Beefeaters Gin  
 Canadian Club Whiskey, Cutty Sark Scotch  
 Bacardi Rum, Tres Amigos Tequila, Jim Beam Bourbon  
 CIVANA Deluxe Wine Selection, Domestic, Imported and Craft Beer Selection  
 Soft Drinks and Mineral Waters

Three Hours      \$45.00 per guest – Based on 5 drinks per guest  
 Four Hours      \$55.00 per guest – Based on 7 drinks per guest

### MINIMUM OF THREE-HOUR PACKAGE

CIVANA reserves the absolute right to limit consumption of alcoholic beverages by its guest for their own safety and to fully comply with Arizona liquor laws.

\$175 bar setup/bartender fee applies. One bar/bartender per 100 guests is customary. Cash bar prices include tax.

# General Catering Information and Policies

## MENU PRICING

CIVANA Spa Resort Sanctuary (The Resort) provides an event team of food and beverage professionals to guide you through the process of creating a memorable event. Our catering managers are available to speak with you regarding specific price quotes for your event. A taxable service charge on food and beverage will be levied (currently 22%). Sales tax as applicable will also be levied (currently 9.3%). Both tax and service charge are subject to change without notice.

## ROOM RENTAL/ LABOR FEES

Applicable room rental fees and/or labor fees will be assessed for your event. Fees are based upon the following factors: day of the week, time of year/ season, size of the room, number of guests anticipated, set-up requirements, related food & beverage requirements for the function. Event venues are assigned based on the number of guest anticipated in attendance, should the numbers decrease or increase, The Resort reserves the right to relocate the event to a suitable sized venue. Contracted access to event rooms will be one (1) hour prior to your event. For earlier access, special arrangements must be made through the Catering Department. There will be a \$250.00 labor fee for each request to change a set-up previously approved by the client.

## TIME ALLOTMENT

Lunch events are allotted an amount of three (3) hours, dinner and wedding events are allotted an amount up to five (5) hours contractually. Functions may be extended beyond this time limit at an additional cost of \$350.00 per hour if available. Additional hours must be contracted at least three (3) days prior to the event and are based on availability.

Outdoor venues are also subject to a 10:00 p.m. to 9:00 a.m. curfew and do not allow amplified music without prior written approval. Outdoor events, depending on location, may also require the rental of additional lighting, power, kitchen rental, tent, portable bathrooms, heaters, etc. The Resort reserves the right to make final decision to move any outdoor function to an inside banquet room to expedite setup in the event of inclement weather. All event bars will close (30) minutes prior to the end of your event.

## MINIMUMS

Upon signing of the contract, a minimum guarantee of guests will be assessed. A final guarantee of attendance is needed five (5) business days prior to the event. This guarantee cannot fall below the contracted minimum, and the guaranteed number is what will be billed regardless if fewer attended. Once guaranteed, counts are not subject to reduction. Our catering department will provide seating for an additional 5% over the guaranteed number. However, The Resort will prepare food for the guaranteed amount.

## PLATED EVENTS

Please select a maximum of three (3) entrées. Please provide entrée cards to be distributed to your guests before service and assigned seating is required. There will be a server ratio of 1 per 12 guests for plated events.

## BUFFET EVENTS

Buffets have a minimum of ten (10) people required. Buffet will remain open for 90 minutes total and will be replenished for the first 60 minutes of the event. There will be a server ratio of 1 per 25 guests.

## FOOD & BEVERAGE PROVISIONS

Due to health & safety regulations, our clients and guests are not permitted to bring any outside food and/or beverages including alcohol into The Resort event space, nor may any food and/or beverages including alcohol may be removed from an event space unless otherwise specified by the catering department. The Arizona Department of Liquor Licenses and Control regulates the sale and service of alcoholic beverages and The Resort is responsible for the administration of those regulations.

## DEPOSITS AND PAYMENTS

The Resort requires an advance deposit to confirm an event as definite. All deposits are non-refundable. Full payment of total estimated charges must be made no later than (72) hours prior to the event unless previous arrangements have been made with The Resort. Any remaining balance is due at the end of the event prior to departure or will be charged to the acquired credit card authorization on file. All additions to your event the day of must be paid prior to departure. Personal Belongings: The Resort will not assume any responsibility for damage or loss of any merchandise left in the banquet room or the event venue prior to or following the event. The Resort reserves the right to inspect and control all private functions. The Resort cannot assume responsibility for personal property brought on the premises. Items left behind after the event will be discarded after (48) hours.

## DECORATIONS

The Resort cannot permit the affixing of anything to the interior of any room with nails, staples, pins, tape or any other substance unless approval is given in advance by the Catering Department. Confetti, birdseed, rice, glitter and bubble/fog machines are not allowed on The Resort property. All candle flames must be protected by an outer container in accordance with the local Fire Department policy. There will be a cleaning charge of \$1,000.00 applied to your final bill if any of these policies are violated and any additional fees associated with physical damages.

## BAR SERVICE

\$175.00 bar setup/bartender fee applies. One bar/bartender per 75 guests is customary. Cash bar prices include tax and service charge. All guests that look younger than the age of (35) years of age will be asked to verify I.D. If at any time during the event a minor is caught with alcohol, or there is any implied or verbal harassment from any of your guests towards employees or other guests, your bar and/or function will be shut down. The Resort reserves the right to shut down your bar and/or event at any time with probable cause.

## SECURITY

The Resort reserves the right and sole judgment to determine if a security officer is needed. If so, an applicable fee per officer, per hour will apply.

## FOOD AND BEVERAGE GUARANTEE

The Resort requires a final guaranteed number of attendees to be communicated to the Catering and Conference Services Department no later than 12:00 noon, three (3) business days prior to the date of each scheduled event. If a guarantee number is not provided, billing for the event will be based on the greater of the number of persons for which the event was originally booked, or the actual number in attendance. The Resort will prepare 5% above the guarantee. The Resort reserves the rights to charge a different price should the client choose to go over and above 5%.

## BANQUET FOOD AND BEVERAGE MINIMUM

Client's banquet space contracted is subject to a minimum food and beverage revenue commitment, excluding tax and gratuity and cash bar sales. It does not include room rental, meeting space rental, audiovisual, or other miscellaneous charges incurred. In the event that the minimum food and beverage expenditure has not been met due to a drop in attendance, The Resort will charge the difference as an additional facility service fee. Any changes after receipt of this signed Agreement are based upon space availability at the time of request and subject to a rental assessment.