



CATERING MENUS



1011 W. Holmes Avenue, Mesa, AZ 85210
480-833-5555

MORNING



1011 W. Holmes Avenue, Mesa, AZ 85210

plated breakfast

Sit back, relax, and enjoy our Gourmet Plated Breakfast.

Our Plated Breakfast Selections are served with Orange Juice, Assorted Muffins & Pastries, Whipped Butter & Jams, Freshly Brewed Regular & Decaffeinated Coffee & Organic Teas.

Please ask your Catering Manager about Custom Crafted Plated Breakfasts.

THE CLASSIC

Farm Fresh Scrambled Eggs
Roasted Ripe Tomato
Skillet Breakfast Potatoes
Applewood Smoked Bacon
\$18 Per Guest

THE GRIDDLE

Choose between Thick Cut French Toast or Belgian Waffle
Fresh Berries, Maple Syrup
Applewood Smoked Bacon or Vermont Maple Sausage
\$19 Per Guest

BREAKFAST STRUDELS

American Strudel:
Fluffy Eggs, Vegetables, Applewood Smoked Bacon, Maple Ham & Provolone Cheese wrapped in Flaky Puff Pastry
Skillet Breakfast Potatoes
Applewood Smoked Bacon

South-of-the-Border Strudel:
Fluffy Eggs, Chorizo, Cheddar, Pepper Jack Cheese rolled in Flaky Puff Pastry
Campari Tomato, Fresh House-Made Salsa
Skillet Breakfast Potatoes
Applewood Smoked Bacon
\$20 Per Guest

BREAKFAST QUESADILLA

Griddled Flour Tortilla stuffed with Scrambled Eggs, Jalapeno Jack Cheese, Bell Peppers and Green Chili
Fresh House-Made Salsa
Skillet Breakfast Potatoes
\$19 Per Guest

VEGETARIAN EGG WHITE FRITTATA

Eggs Whites Sautéed in Extra Virgin Olive Oil
Fresh Garden Vegetables
Roasted Sweet Potato Spears
\$20 Per Guest

A LA CARTE

Fresh Baked Assorted Breakfast Breads & Pastries
\$38 Per Dozen

Fresh Baked Assorted Muffins:
Bran, Apple, Blueberry
\$38 Per Dozen

Fresh Baked Croissants
\$38 Per Dozen

Assorted Individual Fruit Yogurts
\$4 Each

Cut Fresh Fruit and Berries
\$6 Per Guest

Smoked Salmon, Bagels & Condiments
\$10 Per Guest

Steel Cut Oatmeal & Appropriate Accompaniments
\$5 Per Guest

Bagels & Cream Cheese
\$39 Per Dozen

Warm Cinnamon Monkey Bread
\$4 Per Guest

Maple Sausage Lollipops
\$24 Per Dozen

Assorted Individual Cereals & Appropriate Accompaniments
\$3 Each



All prices subject to a 22% taxable Service Charge and 8.3% state sales tax will be applied to all food and beverage.
Menu Prices are subject to change without notice.

MORNING



Phoenix Mesa

1011 W. Holmes Avenue, Mesa, AZ 85210

buffet breakfast

Let us Kick Start your day with our Freshly Prepared Custom Crafted Buffet Breakfasts!
Our Catering Manager can also Customize any Menu to Suit your Group.
All breakfast buffets are designed for a maximum of 90 minutes of service.

RISE & SHINE CONTINENTAL

Chilled Fruit Juices
Seasonal Sliced Fruit
Assorted Muffins & Breakfast Pastries,
Whipped Butter & Jams
Regular and Decaffeinated Coffee, Organic
Teas
\$15 Per Guest

THE CACTUS CONTINENTAL

Chilled Fruit Juices
Seasonal Sliced Fruit
Granola & Assorted Cereals with 2% &
Non-Fat Milk
Bagels, Cream Cheese, Jams & Jellies
Regular and Decaffeinated Coffee, Organic
Teas
\$17 Per Guest

SUNRISE BUFFET

Chilled Fruit Juices
Seasonal Sliced Fruit
Fresh Baked Pastries, Whipped Butter & Jams
Fluffy Scrambled Eggs
Skillet Potatoes
Applewood Smoked Bacon OR Vermont Maple
Sausage
Regular and Decaffeinated Coffee, Organic
Teas
\$24 Per Guest

SOUTHWEST ARIZONA BUFFET

Chilled Fruit Juices
Fresh Fruit Salad, Local Agave Syrup &
Fresh Mint
Jalapeño Cornbread Muffins and Freshly
Baked Pastries, Whipped Butter & Jams
Breakfast Burritos (Scrambled Eggs, Chorizo,
Jack Cheese) & Homemade Salsa
Applewood Smoked Bacon OR Vermont Maple
Sausage
Regular and Decaffeinated Coffee, Organic
Teas
\$27 Per Guest

BUFFET ENHANCEMENTS

BUILD YOUR OWN PARFAIT

Assorted Melons, Fresh Fruit & Berries,
Granola, Organic Yogurt
Fresh Mint & Basil Leaves
\$9 Per Guest

SMOOTHIES

Choose Two:
Coconut Lemongrass Pineapple
Chocolate Banana Yogurt
Strawberry Banana
\$8 Per Guest

HOT BREAKFAST STRUDEL

Fluffy Eggs, Grilled Vegetables, Bacon, Ham,
Provolone in a Puff Pastry
\$7 Per Guest

FROM THE GRIDDLE

Griddled Thick Cut French Toast
or
Fluffy Buttermilk Pancakes
\$6 Per Guest

BREAKFAST SANDWICHES

Bagel Sandwich
Bacon, Egg, American cheese

Flat Bread Sandwich

Egg White, Tomato, Mozzarella

Chorizo Burrito

*Chorizo, Scrambled Eggs, Jack Cheese &
Salsa wrapped in a Flour Tortilla*

\$6 Each (Minimum order 12)



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MORNING



1011 W. Holmes Avenue, Mesa, AZ 85210

AM breaks

Our Culinary Team created some Fun and Tempting Breaks for you to Select!
Please ask your Catering Manager about Custom Crafting Your Own!
All Breaks will Remain Available for a Duration of 30 Minutes.

GET YOUR SMOOTH ON

Fresh Fruit Smoothies Served Ice Cold
Includes the Following Flavors:
Strawberry Banana
Berry Melon
Pineapple Coconut
\$8 Per Guest

BAGEL SHOP

Local Hand Crafted Artisan Bagels, Baked
Fresh Daily including a selection of Plain,
Nine Grain & Everything
Whipped Cream Cheeses: Berry, Chive &
Plain
Freshly Brewed Coffee & Tea
\$9 Per Guest

PARISIAN CAFE

Fresh Baked Buttery Croissants
Nutella, Whipped Butter, Bon Maman Fruit
Preserves
Seasonal Cut Fruit & Berries, Chantilly
Cream
Freshly Brewed Coffee & Tea
\$15 Per Guest

A LA CARTE

Granola & Energy Bars
\$5 Each

Whole Fresh Fruit
\$4 Per Piece

Sliced Fresh Fruit and Berries
\$6 Per Guest

BEVERAGES

Tropicana® Orange Juice
\$60 Per Gallon

Bottled Juices
Orange, Grapefruit, Tomato, Apple &
Cranberry
\$4 Each

Fresh Brewed Coffee or Hot Tea
\$60 Per Gallon

Milk
Individual Whole, 2%, Fat Free or Soy
\$3 Each

Fresh Brewed Iced Tea
\$48 Per Gallon

Red Bull®/ ROCKSTAR®
\$5 Each

Bottled Water
\$3.75 Each

Perrier®, Fiji®, San Pellegrino®
\$5.25 Each

Soft Drinks Coke®, Diet Coke®, Sprite®,
Dr. Pepper®, Ginger Ale®, Root Beer
\$3.75 Each



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AFTERNOON



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PM breaks

Our Culinary Team created some Fun and Tempting Breaks for you to Select!
Please ask your Catering Manager about Custom Crafting Your Own!
All Breaks will Remain Available for a Duration of 30 Minutes.

CHOCOLATE FIX

Warm Brownie Bites
Mini Chocolate Éclairs
Chocolate Truffles
Cold Chocolate Milk & Bottled water
\$15 Per Guest

SPRING TRAINING

Soft Pretzel Bites, Beer Cheese Fondue,
Assorted Mustards
Cracker Jacks & Peanuts
Assorted Soft Drinks & Bottled Water
\$16 Per Guest

AZ FAIRGROUNDS

Mini Corn Dogs, Assorted Mustards
Fresh Popcorn with a Variety of Seasonings
Chocolate Dipped Pretzels
Assorted Soft Drinks & Bottled Water
\$17 Per Guest

THE SONORAN

Fresh Tortilla Chips & Fresh House Made
Guacamole & Salsa
Mini Cheese Quesadillas
Cinnamon Churros with Whipped Cream,
Assorted Soft Drinks & Bottled Water
\$17 Per Guest

VEGETARIAN

Crisp Vegetables
Piquillo Pepper Dipping Sauce
Smoked Paprika Lime Hummus
Naan & Pita Chips
Fresh Fruit Salad
Bottled Water
\$16 Per Guest

A LA CARTE

Brownies
\$38 Per Dozen

Fresh Baked Cookies
\$38 Per Dozen

Cinnamon Churros
\$38 Per Dozen

Warm Jumbo Soft Pretzels with Mustard
\$40 Per Dozen

Fresh Tortilla Chips & House-made Salsa
\$6 Per Guest

Assorted Kettle Chips (Individual Bags)
\$3 Each

Mixed Planters Nuts
\$33 Per Pound

Hot Buttered Popcorn (Serves 25)
\$35 Per Bowl

BEVERAGES

Fresh Brewed Coffee or Hot Tea
\$60 Per Gallon

Fresh Brewed Iced Tea
\$48 Per Gallon

Red Bull®/ ROCKSTAR®
\$5 Each

Bottled Water
\$3.75 Each

Perrier®, Fiji®, San Pellegrino®
\$5.25 Each

Soft Drinks Coke®, Diet Coke®, Sprite®,
Dr. Pepper®, Ginger Ale®, Root Beer
\$3.75 Each



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ALL DAY



Phoenix Mesa

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meeting package

Take the stress out of planning your meeting with our Complete Meeting Package. This package includes meeting space, meals, continuous refreshment breaks and a standard audio visual package.

COMPLETE MEETING PACKAGE

- Continental Breakfast
- 2 Course Plated Lunch
- PM Break
- All Day Beverage Refresh
- Meeting Room Rental Waived
- Screen Package with Power (up to 10'x10')
- High Speed Wireless Internet Connections (up to 10 Passwords)
- \$100 Per Guest

ALL DAY BEVERAGE PACKAGE

- Regular and Decaffeinated Coffee & Organic Teas
- Assorted Juices (am)
- Iced Tea (pm)
- Assorted Sodas, Bottled Water
- \$25 Per Guest



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MID-DAY



Phoenix Mesa

1011 W. Holmes Avenue, Mesa, AZ 85210

plated lunch

All Plated Selections Include Iced Tea, Regular & Decaffeinated Coffee and Organic Teas.

When a choice of two plated entrées is requested, the Client will provide place cards with entrée indicators for each guest.

PLATED SALAD ENTREES

All Plated Entrée Salads are served with Assorted Artisan Rolls, Whipped Butter & Choice of Dessert

GRILLED NATURAL CHICKEN CAESAR SALAD
Roasted Chicken Breast, Romaine, Croutons, Parmesan, Bacon with Creamy Caesar Dressing

CHOPPED CHINESE CHICKEN
Crispy Chicken, Bean Sprouts, Snow Peas, Cabbage, Mushrooms, Mixed Greens, Edamame, Orange Sesame Dressing

SUPER FOOD SALAD
Grilled Natural Chicken, Quinoa, Tuscan Green Kale, Parmesan, Toasted Almonds, Herb Vinaigrette

ARIZONA COBB
Diced Ham & Turkey, Blue Cheese, Mixed Greens, Sliced Egg, Bacon, Avocado, Chipotle Ranch

BLACKENED SALMON
Baby Spinach & Arugula, Watermelon, Candied Pecans, Strawberries, Basil Vinaigrette

\$22 Per Guest

DESSERT OPTIONS ~ Choose One

Hazelnut Chocolate Torte

Crème Brulee Cheese Cake

Chocolate Mousse Trilogly

Fruit Tartlet with Chocolate Truffles

PLATED LUNCH ENTREES

All Plated Entrées are Served with Fresh Mixed Greens Salad with Choice of Italian or Ranch Dressing, Assorted Artisan Rolls, Butter & Choice of Dessert

GRILLED NATURAL CHICKEN BREAST
Citrus Glaze, Grilled Jumbo Asparagus, Red Quinoa
\$27 Per Guest

MANDARIN CRISPY CHICKEN
White Sticky Rice, Stir Fry Vegetables
\$27 Per Guest

SEARED ATLANTIC SALMON
Orange & Honey Glaze, Cous Cous, Brocolini
\$30 Per Guest

SEARED MAHI MAHI
Tropical Fruit Salsa, Olive Oil Tossed Fingerling Potatoes, French Green Beans
\$32 Per Guest

CHAR GRILLED FLATIRON STEAK
Red Onion Jam, Roasted Seasonal Potato, Roasted Red & Golden Beets
\$33 Per Guest

GRILLED CHICKEN CAMPANELLE PASTA
Gorgonzola Sage Cream, Shitake Mushrooms, Bell Pepper
\$25 Per Guest

VEGETARIAN ROASTED VEGETABLE RAVIOLI
Red Pepper Cream
\$25 Per Guest

VEGAN EDAMAME & FARRO GRAINS
Balsamic Glazed Tofu, Campari Tomato
\$25 Per Guest



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MID-DAY



Phoenix Mesa

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buffet lunch

All Lunch Buffet selections include Regular & Decaffeinated Coffee, Organic Teas & Iced Tea

All buffets are designed for a maximum of 90 minutes of service

ARIZONA BBQ

Farm Fresh Greens
Grape Tomato, English Cucumber, Roasted Corn, Charred Green Onion, Chipotle Buttermilk Ranch Dressing
Cabbage and Carrot Coleslaw

BBQ Pulled Pork
BBQ Grilled Boneless Chicken Breast
Tobacco Onions and Bourbon BBQ Sauce

Baked Mac and Cheese
Grilled & Marinated Vegetables
Warm Corn Bread & Whipped Butter

Brownies & Fresh Baked Cookies
\$35 Per Guest

DELI COUNTER

Mixed Garden Greens
Assorted Dressings & Vinaigrette

Fresh Artisan Breads:
Wheat, Marble Rye, Multi Grain, Flatbread & Sourdough

Towers of Shaved Boars Head Meats:
Black Forest Honey Ham, Roasted Turkey, Roast Beef, Salami, Corned Beef

Cheeses:
Swiss, Provolone, Aged Cheddar, Pepper Jack

Condiment Platter:
Assorted Pickles, Ripe Tomato, Sprouts, Shaved Red Onion, Lettuce, Yellow Mustard, Whole Grain Mustard, Dijon Mustard, Creamy Horseradish, Cranberry Aioli, Mayonnaise

Assorted Pies and Cakes
\$32 Per Guest

FAJITA

Five Bean Salad
Avocado, Poblano Pepper, Red Bell Pepper, Cilantro and Mint Vinaigrette

Tortilla Chips, Home Made Salsa & Fresh Handmade Guacamole

Cerveza & Lime Marinated Grilled Chicken
Marinated Grilled Skirt Steak
Grilled Onions, Bell Peppers, Salsa & Sour Cream
Flour & Corn Tortillas

Spanish Style Rice & Refried Beans

Warm Churros, Chocolate Dipping Sauce, Whipped Cream

\$32 Per Guest
Add: Sautéed Shrimp \$6 Per Guest

COMFORT FOOD BUFFET

Tomato Soup
Cole Slaw and Potato Salad

BBQ Meat Loaf
Country Fried Chicken
BBQ Baby Back Ribs

Green Bean Casserole
Baked Mac and Cheese
Corn Bread & Whipped Butter

Red Velvet Cake
\$36 Per Guest



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MID-DAY



Phoenix Mesa

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buffet lunch

All Lunch Buffet selections include Regular & Decaffeinated Coffee, Organic Teas & Iced Tea

All buffets are designed for a maximum of 90 minutes of service

THE AMERICAN

Southern Style Vegetarian Macaroni Salad
Thick Cut Watermelon Wedges

Angus Beef Burgers
Turkey Burgers
Hebrew National Jumbo Franks

Toppings:
*Caramelized Onions, Sauerkraut, Pickles,
Ripe Tomato, Sprouts, Shaved Red Onion,
Lettuce, Condiments*

Corn on the Cob
Baked Beans

Assorted Brownies and Blondies
\$34 Per Guest

THE VENETIAN

Caesar Salad
*Romaine Lettuce, Focaccia Croutons,
Roasted garlic cloves, shaved Parmesan,
Crisp Bacon, Creamy Caesar Dressing*

Antipasto
*Marinated Tomatoes, Mozzarella, Torn Basil
and Balsamic Syrup
Assorted Sliced Cured Meat
Grilled Vegetables, Pickled Vegetables,
Gherkins, Caper Berries, Pepperoncini,
Roasted Peppers
Balsamic Glaze and Extra Virgin Olive Oil*

Chicken Parmesan
*Breaded Chicken Cutlet, San Marzano
Tomato Sauce, Caprese Style Mozzarella
Eggplant and Squash Caponata
Potato Gnocchi
White Balsamic Cream, Fresh Herbs, Toasted
Pine Nuts, Fried Capers, Tomatoes*

Fresh Focaccia Bread, Extra Virgin Olive Oil

Assorted Italian Pastries
\$35 Per Guest

HEALTHY CHOICE

Tuscan Salad
*Dinosaur Kale, Quinoa, Toasted Almonds,
Fresh Berries, Crumbled Feta, Herb
Vinaigrette*

Whole Farro Grains
*Grilled Marinated Vegetables, Basil Dressing,
Parmesan Cheese*

Herb Marinated Roasted Chicken Breast
Grape Tomato Basil Relish

Chili Seared Ahi Tuna Platter
Arugula & Pine Nut Salad, Wasabi Dressing

Garden Vegetable Stir Fry
*Warm Sautéed Edamame, Fresh Herbs &
Lemon Olive Oil*

Fresh Cut Fruit
Mini Fruit Tartlets
\$38 Per Guest

ADD SOUP TO ANY BUFFET

Chicken Noodle
Tomato Basil
New England Clam Chowder
\$4.50 Per Guest



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MID-DAY



Phoenix Mesa

1011 W. Holmes Avenue, Mesa, AZ 85210

box lunch

All box lunch selections include bottled water or soda in a Tote Bag.
Custom Logo can be printed on the Tote Bag for an additional charge.



BOX LUNCH SELECTIONS

Choose One

CLUB SANDWICH

Shaved Ham & Turkey, Bacon, Provolone, Lettuce, Tomato, Herb Mayo on a Challah Roll

ROAST TURKEY WRAP

Shaved Boar's Head Turkey Breast, Cranberry Aioli, Bacon, Swiss, Lettuce, Tomato, Spinach Flour Tortilla

ROAST BEEF

Cooked Medium Rare, Sliced Thin, Horseradish Havarti Cheese, Balsamic Onion Marmalade, Pretzel Roll

VEGGIE

Marinated & Grilled Portobello, Squash, Asparagus, Ripe Tomato, Sprouts, Boursin Cheese Spread, Herb Flat Bread

SIDE SELECTIONS

Choose One:

- Coleslaw
- Pasta Salad
- Kettle Chips
- Potato Salad

DESSERT CHOICES

Choose One:

- Fresh Whole Apple
- Banana
- Orange
- M&M® Cookie

\$23 Each (Per Box Lunch)

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EVENING



1011 W. Holmes Avenue, Mesa, AZ 85210

receptions hors d'oeuvres

Cold Canapes and Hot Hors D'Oeuvres.
Prices are based on 50 pieces per item

POULTRY

COLD

Teriyaki Chicken Rice Crisp
Ancho Chicken on Brioche
Pesto Chicken Roulades
Italian Chicken Crostini
Smoked Duck, Jalapeno Jelly

HOT

Chicken Quesadilla Bites
Ginger Chicken Wonton
Chicken Wellingtons (mini)
Skewered Teriyaki
Golden Chicken Tenders
Chicken Cordon Bleu
Chicken Skewers Trio (Tempura,
Grilled, Panko)

\$225 Per 50 Pieces

MEAT

COLD

Chilled Beef Tenderloin on Polenta Cake
Seared Lamb Loin on Crostini
Antipasto Skewer

HOT

Rueben Spring Roll
Andouille Sausage en Croute
Southwest Beef Empanadas
Mini Beef Wellingtons
Pork Pot Stickers
Sesame Beef Satays
Lamb Lollipops

\$250 Per 50 Pieces

FROM THE SEA

COLD

Jerk Shrimp Cucumber Bite
Smoked Salmon Truffle, Pistachio on
Brioche
Lobster Medallion, Papaya Relish
Pesto Crab Stuffed Cherry Tomato
Vanilla Smoked Scallop, Habanero Glaze
Ahi Tuna Stack

HOT

Tempura Shrimp Lollipops
Shrimp Sui Mai, Ponzu Dipping Sauce
Firecracker Shrimp, Sweet Chili Mayo
Shrimp Wrapped in Bacon
Petite Crab Cakes

\$275 Per 50 Pieces

VEGETARIAN

COLD

Marinated Artichoke Caprese Skewer
Fruit & Cheese Skewers
Honey Cream Cheese Strawberries

HOT

Fresh Vegetables & Olive Tapenade Bite
Eggplant Tortilla Crisp
Vegetable Pot Stickers
Vegetable Spring Rolls
Mini Brie en Croute
Southwest Vegetable Empanada

\$200 Per 50 Pieces



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EVENING



1011 W. Holmes Avenue, Mesa, AZ 85210

receptions displays

Reception Displays are designed only as an enhancement to your reception or dinner.
Displays are designed for 90 minutes of service.

ASSORTED FINGER SANDWICHES

Cucumber Watercress
Smoked Salmon Boursin
Chicken Apple Salad
\$175 Per 50 Pieces

*SUSHI

Nigiri and Rolls:
Spicy Tuna, California, White Fish,
Salmon and Vegetarian
Wasabi, Soy Sauce, Pickled Ginger
Chopsticks
*Market Price - Minimum 50 Pieces

VEGETABLE CRUDITÉ

A Rainbow of Fresh Crisp Vegetables
Chef's Choice of Two Dipping Sauces
\$240 Per Platter (50 ppl)

CHILLED JUMBO SHRIMP

Cocktail & Remoulade Sauces
Fresh Lemon
\$325 Per 50 Pieces

*FRESH OYSTERS ON THE HALF SHELL

Champagne Mignonette Sauce
Fresh Lemon
Cocktail & Remoulade Sauces
*Market Price - Minimum 50 Pieces

**Eating Raw or Undercooked food items
may increase your risk of food borne illness*

ARTISAN CHEESE DISPLAYS

IMPORTED:
Artisan Cheese from France, Spain & Italy
Dried Fruits, Nuts, Breads & Crisps
\$325 Per Platter (50 ppl)

DOMESTIC:
Cheese from California, Wisconsin,
Washington & Vermont
Dried Fruits, Nuts, Breads & Crisps
\$275 Per Platter (50 ppl)

ANTIPASTO

Marinated & Grilled Portobello Mushrooms,
Asparagus, Bell Peppers & Squash.
Fresh Raw Vegetables, select Olives,
Marinated Artichokes
Fresh Mozzarella Pearls
Cured Italian Meats
Torn Basil, Olive Oil & Balsamic Vinegar
\$325 Per Platter (50 ppl)

DESSERTS

Miniature Dessert Display-
Assorted Chocolate Truffles
Petite Éclairs
Mini Cheesecakes
Assorted Dessert Bars
\$175 Per 50 Pieces

ASK ABOUT CUSTOM ICE CARVINGS TO
ENHANCE YOUR DISPLAY



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EVENING



1011 W. Holmes Avenue, Mesa, AZ 85210

receptions action stations

Reception Stations are designed only as an Enhancement to your Reception or Dinner or for Events with Two or More Stations.

Action & Carving Stations require a Chef Attendant at \$125 each

ROASTED TURKEY BREAST

Cranberry Chutney
Sage Pan Gravy
Silver Dollar Rolls
(Serves 25 People)
\$225 Each

MAPLE MUSTARD GLAZED BONE IN HAM

Assorted Mustards
Silver Dollar Rolls
(Serves 40 People)
\$250 Each

BEEF TENDERLOIN

Horseradish Cream Sauce
Rosemary Garlic Jus
Silver Dollar Rolls
(Serves 20 People)
\$360 Each

SLOW ROASTED PRIME RIB OF BEEF

Assorted Mustards
Horseradish Cream
Merlot Jus
Silver Dollar Rolls
(Serves 30 People)
\$350 Each

STREET TACOS

Carne Asada
Pollo Pibil
Fried Fish
Shredded Cabbage, Baja Sauce, Citrus Wedges
Corn Tortillas
\$18 Per Guest

FAJITA STATION

Lime & Beer Marinated Skirt Steak
Natural Chicken
Sautéed Onions & Bell Peppers
Cotija Cheese, Salsa, Sour Cream, Fresh House-Made Salsa & Hand-Made Guacamole
Flour Tortillas
\$22 Per Guest
*ADD: Fajita Shrimp 6.00 Per Guest

PASTA STATION

Choose 2 Pastas:
Campanelle, Penne, Farfalle, Gnocchi
Choose 2 Sauces:
Roasted Garlic, Pesto Cream, Tomato Basil, Extra Virgin Olive with Herbs
Garnishes:
Chicken, Andouille Sausage, Pancetta, Grilled Vegetables
\$16 Per Guest



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Phoenix Mesa

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plated dinner

Includes Assorted Artisan Rolls & Whipped Butter,
Regular & Decaffeinated Coffee & Organic Teas

When a choice of two plated entrées is requested, the Client will provide place cards
with entrée indicators for each guest.

SALAD COURSE, CHOOSE 1:

MARKET FRESH GREENS

*Organic Greens, Crumbled Goat Cheese,
Candied Pecans, Shaved Radish, Sprouts
with Chef's Selection of Dressing*

SPINACH SALAD

*Baby Spinach, Fresh Berries, Blue Cheese
Crumbles with Chef's Selection of Dressing*

TRADITIONAL CAESAR

*Romaine Leaves, Roasted Garlic Cloves,
Focaccia Croutons, Creamy Parmesan
Dressing*

UPGRADE TO PREMIUM SALAD

ADDITIONAL \$3 PER GUEST

CAPRESE

*Fresh Roma Tomatoes, Mozzarella, Basil
with Balsamic Reduction*

BEET SALAD

*Slow Roasted Red & Gold Beets, Whipped
Herb Goat Cheese, Organic Greens,
Candied Pecans, Herb Vinaigrette*

KALE GREENS

*Chopped Kale, Quinoa, Strawberries,
Almonds, White Balsamic Basil Vinaigrette*

DESSERT COURSE, CHOOSE 1:

Five Layer Chocolate Cake

Crème Brulee Cheese Cake

Triple Mousse Cake

Thick Cut Apple Pie

ENTREES:

GRILLED NATURAL CHICKEN BREAST

*Pee Wee Marble Potatoes, Rustic Roasted
Baby Carrots, Piquillo Pepper Coulis*
\$42.00 Per Guest

PARMESAN CRUSTED NATURAL CHICKEN

*Melted Provolone & Parmesan, Vegetable
Orzo Pasta, Sundried Tomato & Kalamata
Olive Relish*
\$42 Per Guest

SEARED ATLANTIC SALMON

*Warm Israeli Cous Cous, Toast Almonds &
Dried Fruits, Arizona Citrus Honey Reduction*
\$45 Per Guest

GRILLED BEEF TENDERLOIN

*Horseradish Potato Puree, Haricot Vert,
Stone Mustard, Merlot Jus*
\$60 Per Guest

PRIME RIB

*Roasted Garlic Whipped Potato, Rainbow
Baby Carrots, Rosemary Jus*
\$54 Per Guest

BRAISED BEEF SHORT RIB

*Garlic Mashed Potatoes, Red Onion Jam,
Grilled Vegetables*
\$54 Per Guest

ROASTED VEGETABLE RAVIOLI

Red Pepper Cream, Seasonal Vegetables
\$37.00 Per Guest

THE VEGAN

*Balsamic Glazed Tofu on a Bed of Quinoa,
Edamame, Campari Tomatoes*
\$37.00 Per Guest



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plated dinner

Includes Assorted Artisan Rolls & Whipped Butter,
Regular & Decaffeinated Coffee & Organic Teas

When a choice of two plated entrées is requested, the Client will provide place cards with entrée indicators for each guest.

CHEF CRAFTED DUO ENTREES

NATURAL CHICKEN BREAST & SEARED MAHI MAHI

*Tropical Fruit Salsa, Olive Oil Tossed Fingerling Potatoes,
French Green Beans*

\$55 Per Guest

SEARED BEEF TENDERLOIN & CEDAR BAKED SALMON

Crushed Purple Potato, Roasted Fennel, Asparagus Spears

\$65 Per Guest

NATURAL CHICKEN BREAST & GRILLED JUMBO SHRIMP (2)

*Olive Oil Poached Tiny Potatoes, Sweet Pea Puree,
Grilled Vegetables*

\$54 Per Guest

GRILLED BEEF TENDERLOIN & CAMELIZED SEA SCALLOPS

*Truffle Haricot Verts, Mascarpone Tarragon Risotto,
Petite Vegetables*

\$68 Per person



All prices subject to a 22% taxable Service Charge and 8.3% state sales tax will be applied to all food and beverage.
Menu Prices are subject to change without notice.

EVENING



Phoenix Mesa

1011 W. Holmes Avenue, Mesa, AZ 85210

buffet dinner

Includes Assorted Artisan Rolls & Whipped Butter,
Regular & Decaffeinated Coffee & Organic Teas

Choose from Below:

*ONE Starter Course (1)

*TWO Main Courses (2)

*TWO Sides (2)

*ONE Dessert (1)

\$52 Per Guest

STARTER COURSE

ORGANIC GREENS

Grape Tomatoes, Chili Lime Cashews, Dried Berries, Pepita Seeds, Goat Cheese, Blue Cheese, and Chef's Dressing

TUSCAN KALE LEAVES

Toasted Pine Nuts, Feta Cheese, Fresh Berries and Herb Vinaigrette Dressing

RIPE HEIRLOOM TOMATO SALAD

Basil, Mozzarella Cheese with Balsamic Syrup

FARM FRESH VEGETABLES

Crisp Vegetables & Piquillo Pepper Dipping Sauce, Smoked Paprika Lime Hummus, Naan & Pita Chips

MAIN COURSE

CHAR-GRILLED FLAT IRON STEAK

Porcini Truffle Jus

CEDAR BAKED SALMON

Citrus Miso Glaze

NATURAL CHICKEN BREAST

Grape Tomato Basil Relish

QUINOA PILAF

Seared Tofu, Roasted Vegetables

GRILLED CHICKEN CAMPANELLE PASTA

Gorgonzola Sage Cream, Shitake Mushrooms, Bell Pepper

UPGRADE ENTREE TO CARVING STATION:

(Requires Carver at \$125):

ROASTED TURKEY BREAST

*Cranberry Chutney
Sage Pan Gravy
Silver Dollar Rolls
additional \$3 per guest*

PRIME RIB

*Horseradish Stone Mustard Rub,
Merlot Jus
additional \$6 per guest*

SIDES

Roasted Seasonal Vegetables
Creamy Truffle Mashed Potatoes
Baked Mac & Cheese
Pasta & Marinara Sauce
Quinoa & Roasted Vegetables

DESSERT

Miniature Pastries
Chocolate Truffles
Fruit Squares & Bars
Fresh Cut Fruit



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ANYTIME



Phoenix Mesa

1011 W. Holmes Avenue, Mesa, AZ 85210

beverages

Bar Setup Fee for all bars, \$150 per bar. One Bar per 100 Guests.
Additional Bartenders, \$100 per bartender
All liquor, beer and wine consumed and/or sold on the Premises must
be Purchased from and Served by DoubleTree by Hilton Phoenix Mesa

CALL BRANDS:

Jack Daniels Whiskey
Jim Beam Bourbon
Seagram's 7 Canadian Blend
J & B Scotch
Sky Vodka
Bombay Gin
Bacardi Light Rum
Sauza Hornitos Tequila

CALL CORDIALS:

Grand Marnier
B & B
Hennessy
Baileys Irish Cream
Frangelico
Schnapps
Kahlua

PREMIUM BRANDS:

Makers Mark
Crown Royal
Johnny Walker Black
Bombay Sapphire
Grey Goose
Captain Morgan
Patron Silver

PREMIUM CORDIALS:

Remy Martin VSOP
Courvoisier VSOP

*ANY Specialty Call, Premium, Super Premium
liqueurs, scotches, cognacs and Craft Beers
are available upon request at Market Prices.*

HOST

PRICED PER DRINK, SERVICE CHARGE & TAX
WILL BE ADDED

House Brands.....6.00
Call Brands.....7.00
Premium Brands.....7.50
Cordials.....8.00
Soft Drinks.....3.75
Domestic Beer.....4.75
Imported Beer.....5.00
Domestic Wine.....7.00

CASH

PRICED PER DRINK, INCLUDING SALES TAX
CASH BARS REQUIRE A \$250 MINIMUM

House Brands.....6.50
Call Brands.....7.58
Premium Brands.....8.12
Cordials.....8.67
Soft Drinks.....4.06
Domestic Beer.....5.14
Imported Beer.....5.42
Domestic Wine.....7.58

SPECIALTY PUNCHES

Champagne Punch or Mimosas
\$90 Per Gallon

Margarita Grande

\$100 Per Gallon

BEER KEGS

House Domestic Beer - \$350 Per Keg
Premium/Imported Kegs of Beer @ market
price

HOURLY BAR PACKAGES

Soft Drink Package for 4 Hours - 15

Beer, Wine & Soft Drinks, First Hour - 15
Each Additional Hour - 8

Call Brands, Beer, Wine & Soft Drinks, First Hour - 18
Each Additional Hour - 10

Premium Brands, Beer, Wine & Soft Drinks, First Hour - 21
Each Additional Hour 12

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