BANQUETS & CATERING



Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology



E M B A S S Y S U I T E S by HILTON

Phoenix - Tempe

Plated Breakfast

All plated breakfasts include freshly squeezed orange juice, freshly brewed Coffee, and a selection of Hot teas, breakfast breads and pastries served with preserves and butter.

LIGHT URBAN WRAP

Fresh scrambled egg whites, mushrooms, spinach, tomatoes, cheese and salsa, wrapped in a spinach tortilla and served with a cup of fresh fruit. **\$21**

ALL-AMERICAN BREAKFAST

Farm fresh scrambled eggs with fresh herbs, shredded cheddar & jack cheese, breakfast potatoes, and hickory smoked bacon. **\$24**

ITALIAN QUICHE

Sautéed onions, peppers, tomato, spinach, mushrooms, fresh herbs, and a pinch of garlic topped with shredded cheeses and your choice of side of bacon or sausage. **\$28**

SOUTHWESTERN BENEDICT

Poached eggs, Fresh Spinach, Grilled Ham and chipotle-herb hollandaise on English Muffin and served with three-pepper potato hash. **\$32**

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illness. Items are listed on a per-person basis. All prices are subject to a 23% service charge and 8.1% tax.

BREAKFAST

Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology





Phoenix - Tempe

4400 S Rural Road Tempe AZ 85282

480-897-7444

Breakfast Buffet

All tables include freshly squeezed orange juice, freshly brewed Coffee, and a selection of Hot teas

COFFEE SHOP

Freshly baked croissants, coffee cakes, and banana bread served with a selection of fruit spreads.

\$17

HEALTHY BREAKFAST

Fresh seasonal melons, berries, fruits, individual yogurts, and granola with a selection of fresh pastries, muffins, and bagels with cream cheese.

\$19

BREAKFAST ON THE RUN

Assorted breakfast breads, fresh sliced season fruit, pre-wrapped Breakfast sandwiches: Egg, Cheese & Sausage on Bagel, and English muffin with egg, cheese and hickory smoked bacon

\$22

FROM THE RANCH

Fruit muffins, house baked croissants, seasonal fruits and berries, farm fresh scrambled eggs, chef's daily breakfast potato, hickory smoked bacon, and breakfast sausage.

\$24

CANYON BREAKFAST

Griddle cakes with maple syrup, farm fresh scrambled eggs, maple cured grilled ham, hickory smoked bacon, chefs daily breakfast potato (peppers, onions, garlic), seasonal fruit and berries.

\$29

Arizona Breakfast

Melons, pineapple, papaya; banana nut bread, sopapillas with warm local honey, southwest potato hash. Features a breakfast burrito bar with scrambled eggs, carne asada, house-made ranchero sauce, warm tortillas, guacamole, sour cream, pico de gallo, and queso fresco. **\$32**

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BREAKFAST

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Phoenix - Tempe

BREAKFAST

Breakfast Enhancements

These are optional choices to add to your breakfast choice. Prices are based on per person in addition to choice, unless by dozen options

 ASSORTED DANISH	\$42 (per dozen)	
ASSORTED MUFFINS	\$42 (per dozen)	
DOUGHNUTS	\$42 (per dozen)	
FRESH BAKED JALAPENO	CHEDDAR BISCUITS WITH PRICKLY PEAR JELLY	\$8
FRESH FRUIT MARTINIS		\$8
ALL NATURAL APPLE CHIC	CKEN SAUSAGE or TURKEY BACON	\$13
STEEL CUT OATMEAL WIT	H SUN DRIED FRUITS AND BROWN SUGAR	\$12
SCRAMBLED EGGS CHIL	AQUILES, AVOCADO, AND SALSA FRESCA	\$12



Oatmeal Brule \$10 Creamy oatmeal with dried berries and caramelized sugar

PARFAIT STATION\$14House-made Granola, vanilla yogurt, assorted berries,
almonds, dried fruit, toasted coconut

BREAKFAST BURRITO STATION \$16 Farm fresh eggs, pork chili, grilled vegetables, queso fresco with red and green chili sauce

**Requires Attendant Fee of \$100

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BREAKS

A la Carte

All la Carte items may be added to enhance breaks (based on 30 min or consumption)

WHOLE FRESH FRUIT	\$5 each
ASSORTMENT OF CANDY BARS	\$5 each
ASSORTED GRANOLA BARS AND TRAIL	\$6 each
YOGURT AND GRANOLA PARFAIT STATION	\$11 per person
TORTILLA CHIPS WITH SALSA AND GUACAOMLE	\$8 per person
WARM CHURROS WITH VANILLA HONEY	\$9 per person
FRESH HOUSE BAKED COOKIES OR BROWNIES	\$32 per dozen
JUMBO PRETZELS WITH SPICY MUSTARD AND CHEESE	\$38 per dozen



ALL DAY BEVERAGE BREAK

Includes coffee, decaf, hot tea, assorted sodas and bottle water refreshed throughout the day \$22 per person

LEMONADE FRESHLY BREWED COFFEE Hot Tea (with assorted tea bags) ICED TEA ASSORTED JUICE SODAS (on consumption) BOTTLE WATER (on consumption)

\$32gal \$55gal \$35gal \$30gal \$53gal \$4.50ea \$4.50ea Breakfast Breaks Lunch Meeting Packages Breaks Receptions Dinner Beverages Technology



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Plated Lunch Options

Lunch include iced tea, coffee, assorted hot teas, and condiments (based on 60 min of service)



HERB ROASTED CHICKEN\$24Served with lemon thyme cream – garlic tomato risotto.

PAN SEARED SALMON\$29Served with a harvest rice medley, saffron cream, and
cucumber vermicelli.

AGAVE GRILLED CHICKEN \$27 Served with sweet potato hash, grilled chilies, and roasted garlic cream.

DRY MOLE RUBBED TOP SIRLOIN \$36 Served with chimichurri sauce, roasted potatoes

MEDALLIONS OF BEEF \$36 Served with horseradish mash and forest mushroom sauce.

ADD DESSERT \$6 PER PERSON

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E M B A S S Y SUITES by HILTON

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Eggplant Tower Zucchini, squash, roasted

tomatoes, marinara and goat cheese *Gluten free and vegan optional

\$20

\$23

\$21

\$21

to risotto. **Eggr** Zucc

SOUTHWEST SALAD

SONORAN CHICKEN CAESAR SALAD

BLACKENED SALMON CAESAR SALAD

greens tossed with agave vinaigrette

tossed with a creamy Caesar dressing and

Cool crisp romaine tossed with chipotle Caesar

dressing and cotija cheese, topped with a grilled marinated chicken breast and tortilla strips

Blackened salmon filet over crispy romaine lettuce

parmesan cheese topped with roasted tomatoes

Tender organic chicken marinated in achiote, garlic, serrano peppers, avocado, roasted corn, tomatoes, olive oil, and fresh herbs served on a bed of mixed

Chilled Lunch Buffet

Lunch tables include iced tea, coffee, assorted hot teas, and condiments (based on 60 min of service)

EMBASSY COURT

Organic Mixed Green Salad: Cucumber, tomatoes, carrots and garlic focaccia croutons served with agave vinaigrette and ranch dressing

Grilled marinated vegetable platter

House made potato chips

Assorted sandwich halves to include:

Cure 81 ham and cheddar on pretzel roll with lettuce and spicy Dijon mustard Mesquite smoked turkey on telera with bacon, Swiss cheese, lettuce and red onion Roast beef and cheddar on French bread with fontina cheese and sautéed onions Assorted cookies

(minimum of 20 people or a \$50 labor fee will be assessed.) **\$36**

TEMPE DELI

Mixed Green Salad: tri-colored peppers, shredded carrots, and tomatoes served with mango vinaigrette and ranch dressings

Fresh fruit salad

Pesto marinated asparagus, grilled Portobello mushrooms, yellow squash, zucchini, roasted peppers

Sliced Deli Meats: Slow roasted top round, dry aged Genoa salami, mesquite smoked turkey, cure 81 ham

Assorted Swiss, cheddar and pepper-jack cheese

Sliced tomatoes, leaf lettuce, Kosher dill pickles, red onion, whole grain and Dijon mustards, mayonnaise, and dried tomato aioli

Brownies and lemon bars

(minimum of 20 people or a \$50 labor fee will be assessed.) **\$38**

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Grab & Go

Each Grab and go includes an individual bag of chips, pasta salad, homemade brownie and bottle water

\$26

BOXED LUNCH FOR ON THE GO

HONEY HAM ON PRETZEL ROLL

Virginia ham with a goat cheese honey spread, th sliced granny smith apples with fresh arugula and 1 on a pretzel roll

THAI CHICKEN WRAP

Packed with Asian spiced chicken, carrots, edamame, cabbage and Thai peanut sauce.

ROAST BEEF WITH CHEDDAR

Tender roasted top round, sliced thin with a thick slice of sharp cheddar cheese topped with caramelized onions, lettuce and tomato on a Kaiser roll.

HONEY MUSTARD CHICKEN CLUB

Roasted chicken breast with a creamy honey mustard sauce, crisp bacon, Swiss cheese, gourmet greens and sliced tomato on a ciabatta.

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Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology





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Hot Lunch Buffet

Lunch tables include iced tea, coffee, assorted hot teas, and condiments (based on 60 min of service)

BARBEQUE SHOWDOWN \$39

Garden fresh salad with buttermilk ranch, Spicy Texas slaw, red bliss potato salad

Brandt beef burgers, Arizona's own prickly pear BBQ chicken breast

Ranch beans, country fried potatoes, vine ripened tomatoes, Bermuda onions, kosher dill pickles, aged cheddar cheese, and Swiss cheese

Chocolate cake

(minimum of 30 people or a \$50 labor fee will be assessed.



SOUTHWEST TABLE \$39

Tortilla chips with salsa fresco and roasted tomato chipotle salsa

Organic greens salad with serrano lime vinaigrette Citrus marinated chicken or beef fajitas with onions, peppers and accompanied by pico de gallo, guacamole, sour cream, warm tortillas and traditional toppings Green chile and cheese enchiladas

Spanish rice and house made cantina beans: Pinto beans slow cooked in a rich chicken broth with tomatoes, Serrano peppers, cilantro, garlic and rich microbrew beer Tres leches cake

(minimum of 30 people or a \$50 labor fee will be assessed.)





LUNCH





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Hot Lunch Buffet

Lunch tables include iced tea, coffee, assorted hot teas, and condiments (based on 60 min of service)

SUPERSTITION TABLE

\$43

Young greens with corn, roma tomatoes, queso cotija cheese, peppers, and tortilla strips served with agave vinaigrette Achiote Chicken: Marinated grilled chicken breast topped with roasted pepper served with corn buerre blanc and cotija cheese Dry mole rubbed top sirloin with chimichurri Spanish fideo: Vermicelli sautéed with tomatoes, peppers, garlic and chicken stock Seasonal roasted vegetable Skillet roasted potatoes with olive oil and our Dry Heat spice Sopapillas with warm honey

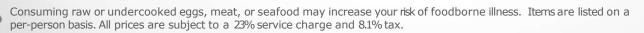
(minimum of 30 people or a \$50 labor fee will be assessed.)

ITALIAN TABLE

\$39

Classic Caesar salad with Focaccia croutons and shaved parmesan Penne pasta in marinara with Italian sausage, roasted garlic, tomato, fresh herbs and grated parmesan cheese Tri-colored tortellini in pesto sauce with spinach, sundried tomatoes, and Italian cheeses Select one: Herb Seared Chicken, Chicken Masala, Chicken Piccata, or Chicken Parmesan Oven roasted Italian vegetables Focaccia bread with fresh garlic and sea salt Tiramisu

(minimum of 30 people or a \$50 labor fee will be assessed.)





Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology



Family Style

Family table includes iced tea, coffee, assorted hot teas, and condiments (based on 60 min of service)

FAMILY-STYLE

Mixed green salad with choice of two dressings

Please select one additional salad:

Southwest slaw Red Biss potato salad Tomato cucumber salad Fresh fruit Salad Gazpacho salad with tomato, cucumber, lime, jalapeno dressing

Please select two or three entrees:

Marinated salmon, corn and agave lime cream Chipotle marinated pork loin with spiced apple chutney over a bed of braised greens Dry mole top sirloin with chimichurri sauce Agave grilled chicken, grilled chile roasted garlic cream

Please select two accompaniments:

Sweet potato hash Oven roasted potatoes with garlic, sea salt, and rosemary Roasted garlic and pesto mashed potatoes Southwest rice pilaf

Fresh seasonal vegetables

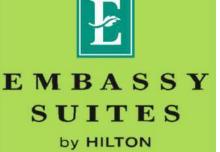
Chef prepared dessert

TWO ENTREES\$46**THREE ENTREES**\$52(minimum of 30 people or a \$50 labor fee will be assessed.)

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LUNCH

Lunch Enhancement

\$8

These are optional choices to add to your lunch. Prices are based on per person in addition to plated or table choice.

SOUPS \$7 Choice of: traditional chicken and egg noodles soup, vegetable, or chicken tortilla soup

ADD HOT OPTION

Choice of: corn on the cobb with cojita cheese and special spices, cheese enchiladas, or albondigas soup

ADD HOT PROTIEN \$13

Choice of: New Mexico green chile pork stew, house brined fried chicken, spicy black bean chili, beef brisket, prickly pear bbq ribs

ADDITIONAL DESSERT \$8

Choice of: Brownies and Bars, Canoli's, triple chocolate cake, cheesecake, carrot cake, assorted cookies, tres leches cake, or banana pudding



SALADS

Choice of: potato salad, quinoa salad, tomato cumber salad with fresh basil and red wine vinaigrette

MASON STATION \$12

Choice of pre-made: Caesar with romaine, fresh parmesan, house baked croutons and Caesar dressing

Field greens with mixed baby lettuce, zucchini, shredded carrots, tomatoes, and balsamic dressing

Cobb salad with romaine, tomatoes, cucumber, blue cheese, and buttermilk

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LUNCH

Breaks

Based on 30 min of service

IT'S FRUITY

Assorted seasonal fruit kabobs with honey yogurt and fruit flavored yogurt sauce, assorted granola bars and infused assorted water **\$18**

OUT OF LEFT FIELD

Individual bags of peanuts, warm pretzels with spicy mustard and nacho cheese, freshly popped popcorn, lemonade, and iced tea **\$17**

COOKIE CRAZE

Fresh oven baked cookies: Oatmeal cinnamon raisin, double chunky chocolate, peanut butter, cranberry white chocolate, and bottled 2% MILK. **\$18**

SOUTH OF THE BORDER

Homemade tortilla chips with guacamole, pico de gallo, tomatillo salsa, chipotle salsa, and warm churros with vanilla honey, and virgin margaritas **\$18**

ENERGY BREAK

Build your own trail mix bar with Mix of dried fruit (apricots, raisin, cranberries) and assorted nuts (almonds, pecans, walnuts, peanuts) with pumpkin, and sunflower seeds; whole grain Chex mix, assorted chocolate candies and PowerAde® **\$20**

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Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology





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Phoenix - Tempe



Meeting Packages

All Day Package #1

CONTINENTAL BREAKFAST

Freshly squeezed orange juice, freshly brewed coffee, and a selection of hot teas. Served with fresh seasonal melons, berries, and fruits. Selection of fresh pastries, muffins, and bagels with assorted cream cheeses.

MID-MORNING BEVERAGE BREAK

Freshly brewed regular and decaffeinated coffee with assorted teas, bottled water, and assorted sodas.

ANTHONY'S DELI

Organic Mixed Green Salad: Cucumber, tomatoes, carrots and garlic focaccia croutons served with agave vinaigrette and ranch dressing Grilled marinated vegetable platter with House made potato chips Assorted sandwich halves to include:

Cure 81 ham and cheddar on pretzel roll with lettuce and spicy Dijon mustard Mesquite smoked turkey on telera with bacon, Swiss cheese, lettuce and red onion Roast beef and cheddar on French bread with fontina cheese and sautéed onions Assorted cookies

AFTERNOON BREAK

Fresh brewed coffee and teas, freshly squeezed lemonade, iced tea, fresh baked cookies and brownies.

\$65 per person

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Meeting Packages

All Day Package # 2

START THE DAY

Freshly squeezed orange juice, freshly brewed coffee, and a selection of teas. Served with fresh seasonal melons, berries, fruits, individual yogurts, and granola. Selection of fresh pastries, muffins, and bagels with cream cheese.

MID-MORNING BEVERAGE BREAK

Freshly brewed regular and decaffeinated coffee with assorted Hot teas, bottled water, and assorted sodas.

Choice of HOT BUFFET Lunch : (See Hot Buffets in Lunch)

~SOUTHWEST TABLE ~ITALIAN TABLE ~BARBEQUE SHOWDOWN

Choice of AFTERNOON BREAK:

OUT OF LEFT FIELD

Individual bags of peanuts, warm pretzels with spicy mustard and nacho cheese, freshly popped popcorn, lemonade, iced tea, and bottled water.

Or

COOKIE CRAZE

Fresh oven baked cookies: Oatmeal cinnamon raisin, double chunky chocolate, peanut butter, cranberry white chocolate, and bottled 2% MILK.

\$69 per person

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Meeting Packages

All Day Package # 3

BREAKFAST ON THE RUN

Freshly squeezed Orange juice, fresh brewed coffee and selection of hot teas. Assorted breakfast breads, fresh sliced season fruit, Breakfast sandwiches: Egg, Cheese & Sausage on Bagel, Egg, cheese and Canadian bacon on English muffin

MID-MORNING BEVERAGE BREAK

Fresh baked cookies, house mixed trail mix, whole fruit, Freshly brewed regular and decaffeinated coffee with assorted Hot teas, bottled water, and assorted sodas.

Choice of HOT BUFFET Lunch : (See Hot Buffet in Lunch)

~SUPERSTITION TABLE ~TWO ENTRÉE FAMILY STYLE TABLE

Choice of AFTERNOON BREAK:

IT'S FRUITY

Assorted seasonal fruit kabobs with honey yogurt and fruit flavored yogurt sauce, assorted granola bars and infused assorted water

OR

SOUTH OF THE BORDER

Homemade tortilla chips with guacamole, pico de gallo, tomatillo salsa, chipotle salsa, and warm churros with vanilla honey, and virgin margaritas

\$78

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Phoenix - Tempe



480-897-7444

RECEPTION

Reception

Based on per person (60 minutes of service)

SUNSET CANYON

Vegetable crudités with dip, Seasonal sliced fresh fruits choose two of the following hot hors d'oeuvres: Chicken quesadilla trumpets, Southwestern potato croquettes , or Szechuan beef satays **\$29**

LOST DUTCHMAN

Deluxe display of seasonal sliced fresh fruits, Vegetable crudités, roasted vegetables, and dip. Assorted domestic and imported cheese platter,

Choose four of the following hot hors d'oeuvres:Mango pork flautasChipotle steak churrasco skewersShrimp poppersBeef empanadasSouthwestern vegetable empanadasScallops wrapped in baconChicken brochettesKobe beef slidersCrab cakes with basil aioliChile lime chicken kabobsChicken wings with your choice of sauce**\$34**

VERDE VALLEY

Deluxe display of seasonal sliced fresh fruits Vegetable crudités, roasted vegetables, and dip Assorted domestic and imported cheese platter Choose three of the following hot hors d'oeuvres: Mango pork flautas Chipotle steak churrasco skewers Tandoori chicken satays Vegetable spring rolls Southwestern vegetable empanadas Scallops wrapped in bacon Artichoke spinach dip with pita chips **\$39**

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Phoenix - Tempe

RECEPTION

Reception

Stations must be accompanied with dinner \$12 CHIPS WITH HOUSE MADE SALSAS, AND GUACAMOLE \$12 CEVICHE AND GAZPACHO SHOOTERS: \$14 Marinated seafood combinations served in chilled shot glasses \$14 CHILLED SEAFOOD SELECTION: jumbo gulf shrimp, west coast oysters, and crab claws market Price with cocktail sauce; spicy aioli and warm lemon butter market Price CHILLED JUMBO PRAWNS, APPROPRIATE CONDIMENTS \$90 per Dozen

STREET TACO BAR** \$21

Traditional tacos made just like the on the streets of Mexico City Served with three types of salsa, guacamole, sour cream, cabbage, radish, assorted cheeses, and hot tortillas

**based on 3 per person **CHEF ATTENDANT REQUIRED



POTATO MARTINI BAR \$16

Yukon gold mashed potatoes, and mashed sweet potatoes.
Served with Cheddar cheese, bacon, jalapeños, sour cream, salsa, marshmallows, pecans and brown sugar toppings
WING BAR \$22 (based upon 6 pcs per person wing/drum)
Everything you need to create your ultimate wings:
BBQ, habanero, traditional mild, cayenne pepper, and teriyaki
Served with carrots, celery, ranch and bleu cheese dressings

DISPLAYS

		Gourmet Selection of			
		Imported and Domestic Cheese	Display Seasonal Fruit	Vegetable Crudité	
Smal	1 (25ppl)	\$140	\$130	\$110	
Med	(50ppl)	\$280	\$210	\$180	
Large	e (100ppl)	\$560	\$390	\$360	

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Phoenix - Tempe



DINNER

Plated Dinners

All plated dinners include Caesar or house salad, chefs choice component, selection of rolls and butter, iced tea, coffee, and dessert

\$36

ROASTED FREE-RANGE CHICKEN BREAST

Served with whiskey cream sauce and garlic herb golden potatoes

FONTANA AND SAGE STUFFED AIRLINECHICKEN BREAST\$38

Bone in Chicken Breast with glace de Volaille steamed asparagus and garlic mashed potatoes

CHILE SEARED SALMON

\$43

Topped with thyme & lemon buerre blanc, served with herb & shallot rice pilaf

BACON WRAPPED FILET MIGNON \$72

Served with forest mushroom sauce, accompanied by sweet potato pancake



Pork Tenderloin

Cippollini and shitake mushroom glace, Thyme roasted golden potatoes

GRILLED NEW YORK STRIP

Served with gorgonzola mash and cabernet demi glace

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\$34

\$68



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4400 S Rural Road Tempe AZ 85282

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DINNER

Dinner Buffet

Dinner tables include iced tea, coffee, assorted hot teas, and condiments (based on 60 min of service) (minimum of 30 people or a \$50 labor fee will be assessed.)

TASTE OF ITALY

\$46

Tomato Caprese Salad Classic Caesar salad with Focaccia croutons and shaved parmesan Chicken Florentine with roasted garlic cream

Roast pork chop with cippollini and shitake mushroom glace Bowtie pasta flavored with saffron, tomatoes, and basil ratatouille Focaccia bread with fresh garlic and sea salt

Tiramisu and assorted cannoli's



SEDONA TABLE Fiesta salad

Southwest corn and roasted pepper salad Chorizo chicken: Stuffed with chorizo, green chilies and cheese; topped with roasted corn and red sauce Hand selected chili rubbed medallions of beef with avocado salsa

\$48

Roasted garlic mashed calabacitas

Jalapeno cornbread and assorted rolls with butter, honey and jalapeno jelly Key lime pie

\$56

WRANGLER BBQ

Mixed greens salad Roasted vegetable salad Country style potato salad Grilled New York strip steaks with tequila vegetables Prickly pear barbecue chicken Smoked Niman Ranch ribs with jalapeno soy glaze cotija corn Baked potatoes with all of the trimmings jalapeno corn bread with sweet butter, jalapeno jelly, and honey Chef's warm cobbler Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology



E M B A S S Y SUITES by HILTON

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Dinner Buffet

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SUPERSTITION TABLE

Please select three salads: Caesar salad * Southwestern corn and roasted pepper salad * Field green salad * Cucumber radish and tomato salad * Trivellini pasta salad * Wild mushroom and roasted vegetable salad * Yukon potato salad

Please select two or three entrees:

Chicken Florentine Chef Carved Roasted prime rib of beef* au jus, horseradish Grilled maple and chili chicken *Lemon basil sauce* Chili rubbed medallions of beef *Avocado salsa* Southwest New York strip *mushroom cabernet sauce*

*Chef carving fee \$100

Please select two accompaniments:

Roasted garlic and pablano chili mashed potatoe oven roasted potatoes with garlic and rosemary Roasted garlic and pesto mashed potatoes Harvest rice

Saffron risotto with tomatoes and opal basil Fresh seasonal vegetables

TWO ENTREES	\$59
THREE ENTREES	\$72



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Phoenix - Tempe





Reception

Action Stations Stations must be accompanied with dinner. Each action station requires a Chef.

PASTA STATION*

Bowtie & Penne \$19

strips of grilled chicken, Italian sausage, onions, peppers, olives, garlic, basil, tomato basil cream, white garlic cream

Seafood pasta

\$23

choice of shrimp, scallops, langostino, or salmon; tossed with linguini and vodka cream

Macaroni & Cheese \$18

habanero cheese, beer cheddar, white wine cream cheese, buffalo chicken, bacon, mushrooms, sundried tomatoes, and onions

CARVING STATION*

(served with silver dollar rolls) Chile lime glazed turkey breast \$19 lingonberry jelly, cranberry aioli \$19 **Baked ham** agave, pineapple and tequila glaze with grain mustard sauce, pineapple chutney **Oven roasted leg of lamb** \$24 jalapeno jelly and chipotle bordelaise Prime rib of beef \$31 au jus and creamy horseradish sauce Mesquite smoked tenderloin of beef \$46 ancho glace

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illness. Items are listed on a perperson basis. All prices are subject to a 23% service charge and 8.1% tax.

GRIDDLE STATION*

Quesadillas \$17 tortilla filled with smoked Manchaca chicken, southwestern marinated shredded beef, or roasted vegetable, guacamole, salsa

Ultimate Grilled cheese \$19 Pesto, sundried tomatoes, smoked gouda, mozzarella, Swiss, cheddar, fontina, spinach, hickory bacon, and ham

*All Action Stations require Chef attendant at \$100



Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology





Phoenix - Tempe

BEVERAGES

Beverages

*All bar service requires use of one bartender per 75 people at \$100 Attendant Fee

<u>Call Bar</u>

Smirnoff Vodka Gilbey's Gin Cruzan White Rum Jose Cuervo Tequila Jim Beam White Label Bourbon Cutty Sark Scotch

Hosted\$9.00Cash Bar\$9.50



House Wine (3 varieties) Chardonnay, Merlot and Cabernet \$9 by the Glass

Premium Wine(5 Varieties)Douglass Hill Chardonnay, Merlot, PinotGrigio, Cabernet and Santa Rita PinotNoir\$10 by the glass\$50 by the Bottle

<u>Deluxe Bar</u>

Titos Hand Crafted Vodka Beefeater Gin Bacardi Light Rum 1800 Silver Tequila Jack Daniels Bourbon Dewar's White

 Hosted
 \$11.00

 Cash Bar
 \$12.00

Top Shelf

Grey Goose Vodka Bombay Sapphire Gin Captain Morgan Rum Patron Silver Tequila Makers Mark Bourbon Glenfiddich 12 year

Hosted\$13.00Cash Bar\$15.00

Imported / Craft Beer - \$9 Four Peaks Craft Beer, Corona, Heineken, Stella Artois **Domestic Beer - \$8** Budweiser, Bud Light, Coors Light, Michelob Ultra, and Miller Lite



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Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology





Phoenix - Tempe

BEVERAGE PACKAGES

Beverages

*All bar service requires use of one bartender per 75 people at \$100 Attendant Fee

For additional

beverage or wine

options, please ask our

Catering Director for

brands and prices.

Hosted Bar Packages

Prices are based on per person Beer & House Wine House

1 Hour - \$19 2 Hours - \$26 3 Hours - \$32

Beer, House Wine and Call Brands

1 Hour - \$23 2 Hours - \$35 3 Hours - \$39

Beer, Premium Wine, and Premium Brands

1 Hour - \$29 2 Hours - \$39 3 Hours - \$46



Additional Beverages

Sparkling Cider House Champagne Fruit Punch Champagne Punch Margarita Punch Torpedo Keg of Beer

Keg of Beer



\$19 per bottle
\$32 per bottle
\$30 per gallon
\$98 per gallon
\$120 per gallon
\$190 (Domestic)
*ask for additional options)
\$480 (Domestic)
*ask for additional options

Breakfast Breaks Lunch Meeting Packages Receptions Dinner Beverages Technology





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4400 S Rural Road Tempe AZ 85282 480-897-7444

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TECHNOLOGY

AUDIO VISUAL EQUIPMENT RENTAL*

AUDIO SOUND SYSTEM

Portable Sound System (2 speakers)\$250Monitor Speaker\$ 508 Channel Stereo Amp/Mixer w/ 2 Speakers\$2508 Channel Stereo Amp/Mixer w/ 4 Speakers\$300Sound Audio Switch For Laptop\$ 30

MICROPHONES

)	Crown Pressure zone Mic (PzM) Shure SM-48 Hand Held (wired)	\$ 45 \$ 50
	Shure Beta 58 Microphone	\$35
	Shure Lavaliere (wired)	\$ 50
	Shure SM-99 Microphone	\$60
	Table Mics	\$60
	Shure wireless Hand Held/Lavaliere UHF	\$185
	Standing Microphone	\$ 75

SCREENS

8 ft Tripod Screen 10 ft Cradle Screen \$ 55 \$250



AUDIO MIXERS

4 Channel Mixer	
8 Channel Mixer	
Portable Sound System	

8 Channel Stereo Amp/Mixer w/ 2 Speakers \$250 8 Channel Stereo Amp/Mixer w/ 4 Speakers \$300

*All Audio Visual Equipment is rented on a per day basis. All prices are subject to a 23% service charge and 8.1% tax. Breakfast Breaks Lunch Meeting Packages Breaks Receptions Dinner Beverages Technology



E M B A S S Y SUITES by HILTON

Phoenix - Tempe



TECHNOLOGY

AUDIO VISUAL EQUIPMENT RENTAL*

ADDITIONAL MEETING AIDS
Power Strip (rental)
Easel (Tripod)
Flipchart Easel
Flipchart Easel with Pad and Markers
Extension Cord
Extra Flipchart Pads
Flipchart Markers (each)
White Board with Markers $(4 \times 6 \text{ ft})$
Microphone (Floor Stand)
Riser Panel 4 x 8
Podium with Microphone
Wireless LCD projector remote
AV Assistance – 5hr minimum
(Sold In 5hr Blocks)

VIDEO MONITORS AND PROJECTORS

\$10 \$15 \$20	Session Board – 86 inch screen (LCD, Monitor, Flipchart(s), hybrid ready with video camera)	\$650
\$30 \$10 \$20	LCD Projector package w/ 8' tripod screen (includes projector, 8' screen, power strip and extension cord)	\$650
\$2 \$50 \$75	Outside Audio Visual	\$250 per day
\$60 \$25	HDMI Cable	\$50
\$65	PHONES/ INTERNET/ PHONE LINES	
\$78/hr	Phone Line (Analog)	\$ 50
	Internet Access Fee	\$ 50
	High Speed Internet	\$150
	3 Microphone Speaker Phone	\$120

Breakfast Breaks Lunch **Meeting Packages** Breaks Receptions Dinner Beverages Technology



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