

Banquet

MENU

2024-2025



Meeting

Prices are Per Person

THE SOUTHWESTERN | \$52

Continental Breakfast

Assorted Baked Breakfast Pastries with Butter & Preserves Seasonal Sliced Fresh Fruits & Berries Freshly Squeezed Orange Juice Cranberry Juice Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Afternoon Break

Chef's Selection of Afternoon Snack Basket of Fresh Whole Fruit Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

THE BASICS | \$40

Continental Breakfast Assorted Baked Breakfast Pastries with Butter & Preserves Freshly Squeezed Orange Juice Cranberry Juice Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Afternoon Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Meeting PACKAGES

Prices are Per Person

THE LAKESIDE | \$54

Continental Breakfast Freshly Squeezed Orange Juice Cranberry Juice Sliced Seasonal Fresh Fruit Coffee Cake Assorted Deli Bagels with Butter & Whipped Cream Cheese Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Afternoon Break Your Choice of any Refreshment Break (From Pages 10-11)

THE WORKS | \$88

Continental Breakfast

Freshly Squeezed Orange Juice Cranberry Juice Sliced Seasonal Fresh Fruit Coffee Cake Assorted Deli Bagels with Butter & Whipped Cream Cheese Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Mid-Morning Break

Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Lunch

Your Choice of any of Our Plated Lunch Entrées (From Page 14-16)

Mid-Afternoon Break

Your Choice of any Refreshment Break (From Pages 10-11)

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Continental BREAKFAST

Prices are Per Person

All Selections Include: Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

SOUTHWEST FITNESS | \$35

Freshly Squeezed Orange Juice Apple Juice V8 Juice Freshly Sliced Fruit & Berries Variety of Yogurts Served with Granola Granola Bars, Energy Bars Freshly Baked Muffins & Fruit Breads with Butter & Preserves

SCOTTSDALE STARTER | \$32

Freshly Squeezed Orange Juice Cranberry Juice Coffee Cake Gourmet Bagels with Butter & Whipped Cream Cheese Variety of Yogurts Served with Granola Freshly Sliced Fruit & Berries

GOOD MORNING ARIZONA | \$32

Freshly Squeezed Orange Juice Cranberry Juice Assorted Breakfast Pastries with Butter & Preserves Freshly Sliced Fruit & Berries

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Breakfast ENHANCEMENTS

Prices are Per Person

CONTINENTAL ENHANCEMENTS Assorted Gourmet Bagels & Cream Cheese

Freshly Baked Croissants	\$8
Seasonal Fruit Tray	\$7
Fruit Yogurts with Granola	\$8
Assorted Cereals with Whole & Skim Milk	\$6
Lox, Bagels & Cream Cheese	\$22
Scrambled Eggs with Ham	\$9
Chicken Sausage	\$7

\$8

ENHANCEMENTS FOR GROUPS OF 25+

Build Your Own Breakfast Burrito	\$12
Belgian Waffle Station	\$12
Eggs Benedict	\$11
Ham, Bacon or Sausage	\$8
Egg & Cheese Croissant	\$12
Southwestern Quiche	\$9
French Toast & Vermont Maple Syrup	\$9
Build Your Own Parfait Bar	\$9

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Buffet BREAKFAST

Prices are Per Person

All Selections Include: Freshly Squeezed Orange Juice, Cranberry Juice, Decaffeinated Coffee & Specialty Teas

Sonoran Sunrise

Roasted Frittata with Spinach & Wild Mushrooms Applewood Smoked Bacon Chicken Sausage Fluffy Scrambled Eggs Scrambled Eggs with Chorizo Southwestern Hash Browns Freshly Sliced Fruit & Berries Assorted Breakfast Pastries with Butter, Preserves & Cream Cheese

THE MILLENNIUM | \$38 Fluffy Scrambled Eggs Applewood Smoked Bacon Country Sausage Traditional Hash Browns Assorted Danish, Muffins & Bagels with Butter, Preserves & Cream Cheese

BACK TO BASICS | \$40

Assorted Cold Cereals & Fruit Toppings Baked Denver Omelet (Onions, Peppers, Ham, Cheese) Southwestern Hash Browns Freshly Sliced Fruit & Berries Sliced Ham Steaks Sourdough English Muffins Assorted Danish, Muffins, & Bagels with Butter, Preserves & Cream Cheese

\$40

Assorted Fruit Yogurts Assorted Cold Cereal & Milk Fluffy Scrambled Eggs Applewood Smoked Bacon Southwestern Hash Browns Freshly Sliced Fruit & Berries French Toast with Vermont Maple Syrup & Raspberry Reduction Flour Tortilla Filled with Cream Cheese & Mango Chutney, Dipped in Cinnamon Batter Assorted Danish, Muffins, & Bagels with Butter, Preserves & Cream Cheese

\$45

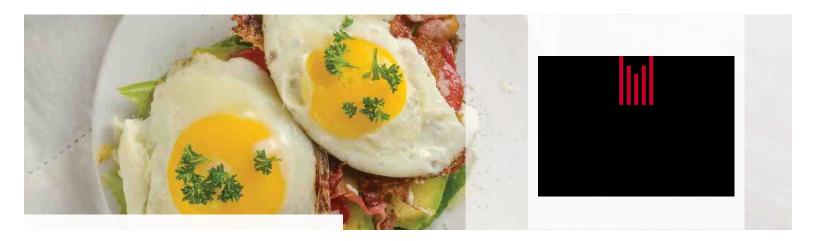
\$37

THE MCCORMICK

LAKESIDE BREAKFAST

Scrambled Eggs with Cheese Applewood Smoked Bacon Grilled Pork Sausages Hash Browns Freshly Sliced Fruit & Berries Assorted Danish, Muffins, & Bagels with Butter, Preserves & Cream Cheese

All prices quoted are exclusive of all applicable taxes & 25% service charge. There will be an additional labor fee



Breakfast

Prices are Per Person

Served in TO GO BOX

BUILD YOUR OWN BOXED BREAKFAST | \$30

Choice of One of the Following:

Croissant Breakfast Sandwich

Fluffy Scrambled Eggs with Cheddar Cheese, Sliced Ham & Scallions Whole Seasonal Fresh Fruit Bottled Fruit Juice Freshly Brewed Coffee or Specialty Tea Appropriate Condiments Disposable Utensils

New York Bagel

Bagel with Cream Cheese & Fruit Preserves Individual Low-Fat Yogurt with Granola Whole Seasonal Fresh Fruit Bottled Fruit Juice Freshly Brewed Coffee or Specialty Tea Appropriate Condiments Disposable Utensils

Sonoran Breakfast Burrito

Fluffy Scrambled Eggs with Chorizo & Shredded Cheddar Cheese Whole Seasonal Fresh Fruit Bottled Fruit Juice Freshly Brewed Coffee or Specialty Tea Appropriate Condiments Disposable Utensils

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Breezy LAKESIDE BRUNCH

Prices are Per Person

HERB DUSTED CHICKEN BREAST | \$65

Pesto Cream Sauce Pastries, Muffins, Danish, & Croissants Honey Butter Build Your Own Fresh Fruit Parfait with Crème Fraîche Seared Salmon with Grilled Asparagus Mango Hazelnut Vinaigrette Goat Cheese Frittata with Julienne Vegetables & Wild Mushroom Hollandaise Poached Eggs on an English Muffin with Chive Hollandaise Brandy Crêpes Filled with Fresh Strawberries, Raspberries & Peaches, Toasted Almond Glaze Grilled Pork Sausage Roasted Red Breakfast Potatoes Chef's Homemade Pies Freshly Brewed Iced Tea & Lemonade

ROASTED PRIME RIB OF BEEF | \$70

Horseradish Rosemary Au Jus Pastries, Muffins, Danish, & Croissants Honey Butter Build Your Own Fresh Fruit Parfait with Crème Fraîche Seared Salmon with Grilled Asparagus Mango Hazelnut Vinaigrette Goat Cheese Frittata with Julienne Vegetables & Wild Mushroom Hollandaise Poached Eggs on an English Muffin with Chive Hollandaise Brandy Crêpes Filled with Fresh Strawberries, Raspberries & Peaches, Toasted Almond Glaze Grilled Pork Sausage Roasted Red Breakfast Potatoes Chef's Homemade Pies Freshly Brewed Iced Tea & Lemonade

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.

Chef in Attendance - Add \$150 Per Chef



Refreshment

BREAKS

Prices are Per Person

Prices Based on 60 Minutes of Service

MID-MORNING DELIGHT | \$24

Chocolate Filled Croissants Assorted Biscotti Fresh Fruit Display Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

THE HEALTHY CHOICE | \$22

Variety of Yogurts Served with Granola Energy Bars & Granola Bars Freshly Sliced Fruit & Berries Freshly Brewed Iced Tea & Bottled Water

THE ARIZONA BREAK | \$30

Spinach Artichoke Dip Hummus Pita Bread Southwestern Tequila Cream Cheese with Lavosh Tri-Colored Corn Tortilla Chips with Salsa & Chili Con Queso Freshly Brewed Iced Tea & Bottled Water

CHOCOHOLIC'S DELIGHT | \$28

Assorted Cookies Chocolate Fudge Brownies Chocolate Dipped Strawberries Selection of Candy Bars Freshly Brewed Iced Tea & Lemonade

JUST DRINKS | \$22

Based on 8 Hours of Service Bottled Water Assorted Soft Drinks Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas Flavored Iced Tea

THE BALLPARK | \$25

Freshly Popped Popcorn Fresh Roasted Peanuts Jumbo Soft Pretzels with Yellow Mustard Tri-Colored Corn Tortilla Chips with Salsa & Chili Con Queso Assorted Soft Drinks

MEDITERRANEAN | \$27

Traditional Hummus Tzatziki Dip Assortment of Olives Sliced Fresh Vegetables Pita Chips Iced Tea & Lemonade

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Beverages

COLD BEVERAGES

Orange Juice	\$8 Per Person	
Apple Juice	\$7 Per Person	
Grapefruit Juice	\$7 Per Person	
Tomato Juice	\$7 Per Person	
Cranberry Juice	\$7 Per Person	
V-8 Juice	\$7 Per Person	
Lemonade	\$60 Per Gallon	
Fruit Punch	\$55 Per Gallon	
Iced Tea	\$55 Per Gallon	
Bottled Water	\$5 Each	
Assorted Soft Drinks	\$5 Each	
(Coke Products – Coke, Diet Coke, Dr. Pepper, Sprite)		

HOT BEVERAGES

Pricing is Per Gallon	
Freshly Brewed Locally Roasted Coffee	\$100
Decaffeinated Coffee	\$100
Coffee Served with Flavored Syrups	Add \$6 Per Person
Selection of Herbal Teas	\$89

COFFEE + TEA SERVICE | \$9 PER PERSON

Minimum 25 People

Includes Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

Price is based upon 90 minutes of continuous service

All prices quoted are exclusive of all applicable taxes & 25% service charge.



A La Carte

BREAKS

BAKERY

Fresh Baked Morning Pastries Assorted Bagels, Cream Cheese Breakfast Breads & Coffee Cake \$50 Per Dozen \$48 Per Dozen \$48 Per Dozen

DESSERTS + SWEETS

Assorted Freshly Baked Cookies	\$60 Per Dozen
Chocolate Brownies & Blondies	\$55 Per Dozen
Dessert Bars	\$55 Per Dozen
Granola Bars, Candy Bars, Cereal Bars	\$6 Each

SALTY SNACKS

Fruit, Cheese & Crackers Display Cheese & Crackers Display Potato Chips & Dip Mixed Nuts Tortilla Chips & Salsa Warm Soft Pretzels & Cheese \$18 Per Person
\$10 Per Person
\$6 Per Person
\$10 Per Person
\$9 Per Person
\$50 Per Dozen

HEALTHY CHOICES

Individual Fruit Yogurts Assorted Cereals, Skim Milk Whole Fresh Fruits Sliced Fresh Fruit Fresh Whole Fruit Kabobs Minimum 3 Dozen Order \$6.25 Each \$6.25 Each \$5 Each \$7 Per Person \$65 Per Dozen

All prices quoted are exclusive of all applicable taxes & 25% service charge.



THE McCORMICK HOTEL SCOTTSDALE

Plated

SALADS Lakeside Salad Mixed Greens House Dressing Tomatoes Cucumber

Prices are Per Person, Price Based on Entrée

All Selections Include Choice of Salad, Warm Assorted Rolls, Entrée, Dessert & Brewed Iced Tea **Traditional Caesar** Crisp Romaine Lettuce Creamy Caesar Dressing Freshly Grated Parmesan Cheese Garlic Croutons

Italian Garden Salad Mixed Greens Homemade Red Pepper Vinaigrette Tomato Wedges Asiago Cheese Arizona Pine Nuts

VEGETARIAN ENTRÉES

Butternut Squash Ravioli | \$40 Tender Pasta Butternut Squash Chives Sautéed Spinach

Vegetable Wellington | \$40

Herbed Puff Pastry Roasted Vegetables Yellow Pepper, Saffron & Coulis Sauce

entrées

Mediterranean Chicken Pasta | \$40 Penne Pasta Tossed with Garlic Olive Oil Oven Roasted Tomatoes Asparagus & Mushrooms

Tangy Shrimp Pasta\$42Penne PastaLight Lobster Cream SauceScallions, Tomatoes, & Spinach

Brown Sugar Marinated Salmon 60z | \$47 Mango Salsa Julienne Vegetables Baby Red Potatoes

Margarita Chicken | \$

Grilled Flat Iron Steak 6oz | \$47 Grilled Onions & Mushrooms Garlic Mashed Potatoes Chef's Choice of Vegetable

Sonoran Chicken | \$41 Boneless Breast of Chicken Pepper Jack Cream Sauce Garlic Mashed Potatoes Julienne Vegetables

BBQ Grilled Salmon | \$47 Lemon Capers Sauce Rice Pilaf Seasonal Vegetables

All prices quoted are exclusive of all applicable taxes & 25% service charge.



THE MCCORMICK HOTEL SCOTTSDALE

Plated

CONTINUED

Prices are Per Person, Price Based on Entrée

All Selections Include Choice of Salad, Warm Assorted Rolls, Entrée, Dessert & Brewed Iced Tea

DESSERT

White Chocolate Mousse Martini White Chocolate Mousse, Layered with Fresh Berries & Chocolate Shavings

New York Cheesecake Moonshine Cherries

Triple Chocolate Cake Moist, Dark Chocolate Cake, Subtle Coffee Flavor

Sliced Fruit Plate Freshly Sliced Assorted Fruit Display

Carrot Cake Moist Layers of Cinnamon Spiced Carrot Cake, Cream Cheese Filling, Topped with Whipped Cream

Double Fudge Brownie Rich & Dense Chocolate Brownie with Chocolate Ganache

Black Forest Cake Rum Moistened Chocolate Cake with Black Cherry Mousse & Black Cherries

Tiramisu

Moist Espresso Infused Yellow Cake with Mascarpone Filling

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Entree LUNCH SALADS

Prices are Per Person, Price Based on Entrée

All Selections Include Choice of Salad, Warm Assorted Rolls, Entrée, Dessert & Brewed Iced Tea

ASIAN SALAD \$37

Crisp Greens Ginger Lime Vinaigrette Mandarin Orange Slices Diced Chicken **Crispy Wontons**

CAMELBACK COBB \$37 Fresh Field Greens Red Wine Vinaigrette Grilled Chicken Crumbled Bleu Cheese

THAI CHICKEN SALAD \$40

Asian Spring Mix Thai Peanut Sauce **Grilled Pineapple**

GRILLED FAJITA SALAD

Marinated Flank Steak or Mesquite Grilled Chicken Romaine Lettuce **Diced Tomatoes Roasted Peppers** Served in a Corn Tortilla Shell

Peas Tomato Pineapple **Rice Noodles**

Bacon

Tomato

Egg

Peppers & Onions

Rice Noodles Toasted Coconut

\$40

Grated Cheddar Cheese Red Tomato Salsa Sour Cream Guacamole Onions

HEARTS OF ROMAINE CAESAR SALAD

Marinated Grilled Chicken \$36 Blackened Salmon Filet \$40 Crispy Rock Shrimp \$40 Hearts of Romaine Lettuce Shaved Parmesan Cheese Creamy Caesar Dressing

All prices quoted are exclusive of all applicable taxes & 25% service charge.



THE MCCORMICK HOTEL SCOTTSDALE

Lunch

Prices are Per Person, Price Based on Entrée

All Selections Include Freshly Brewed Iced Tea

DELI | \$48

Garden Salad, Ranch Dressing & Red Pepper Vinaigrette

- Tuna Salad, Rare Sliced Top Round of Beef, Mesquite Roasted Turkey Breast, Honey Ham
- Baby Swiss Cheese, Red Cheddar Cheese, & Provolone Cheese
- Tri-Colored Pasta Salad with Red Pepper Vinaigrette Kosher Dill Pickles, Tomatoes, Sliced Onions

& Red Leaf Lettuce Rolls & Sliced Breads Assorted Cookies & Brownies

HOME SWEET HOME | \$50

Garden Salad, Ranch Dressing & Red Pepper Vinaigrette Country Fried Chicken Mamma's Meatloaf with Mushroom Gravy Creamy Coleslaw Parmesan Mashed Potatoes Macaroni & Cheese Candied Sliced Carrots Warm Rolls with Butter Homemade Warm Apple Pie

ITALIAN LUNCH | \$50

Minestrone Soup Caesar Salad with Garlic Croutons Antipasto: Prosciutto, Salami, Provolone, Fresh Mozzarella, Kalamata Olives, Artichoke Hearts & Roasted Red Peppers Beef Lasagna, Topped with Parmesan Cheese

Rosemary Chicken with Risotto Chef's Choice of Italian Vegetables Italian Breads & Focaccia Breads Assorted Cheesecakes

ASIAN LUNCH | \$50

Asian Chopped Salad, Ponzu Dressing Fresh Spinach Salad with Thai Peanut Dressing & Mandarin Orange Slices Pot Stickers with Soy Dipping Sauce Beef & Broccoli Sweet & Sour Chicken Vegetarian Spring Rolls Fried Rice Fortune Cookies Swirl Cheesecake

LAKESIDE LUNCH | \$52

Arugula Salad, Lemon Parmesan Dressing Grape Tomatoes Chicken Francaise Medallions of Beef, Dijon Peppercorn Sauce Mashed Potatoes Homemade Pepper Jack Macaroni & Cheese Baby Green Beans Warm Brioche Knots with Butter Fresh Fruit & Berry Platter White Chocolate Cheesecake

MEXICAN LUNCH | \$50

Field Greens, Peppercorn Ranch or Southwestern Vinaigrette Tri-Colored Tortilla Chips & Salsa Red Chili Cheese Enchiladas Beef & Bean Chimichangas Make Your Own Tacos: Seasoned Ground Beef, Shredded Chicken, Crispy Corn Taco Shells & Soft Flour Tortillas, Shredded Lettuce, Grated Jack Cheese, Red Tomato Salsa, Guacamole, Sour Cream Refried Beans Spanish Rice Warm Churros Margarita Cheesecake

All prices quoted are exclusive of all applicable taxes & 25% service charge.



THE McCORMICK HOTEL SCOTTSDALE

Lunch

B U F F E T S CONTINUED

Prices are Per Person, Price Based on Entrée

All Selections Include Freshly Brewed Iced Tea

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.

MCCORMICK LAKESIDE BARBEQUE | \$51

Add Grill for \$150 Chef Fee Field Greens, Peppercorn Ranch Dressing Homemade Creamy Coleslaw Ranch Style Baked Beans Charbroiled Cowboy Burgers Grilled Hot Dogs Tequila-Lime Grilled Chicken Breast Choice of Baby Swiss, Jack or Cheddar Cheese Kosher Dill Pickles, Sliced Onions, Tomatoes Iceberg Lettuce Kaiser Rolls & Hot Dog Buns Homemade Potato Chips Seasonal Fruit Cobbler

CHI-TOWN FEST | \$50

Caesar Salad with Garlic Croutons Garden Salad, Balsamic Vinaigrette & Honey Dijon Dressing Fresh Vegetable Crudité, Tzatziki Dip, Pita Points Golden Fried Chicken Wings with Buffalo & Sesame Teriyaki Sauce Choice of Three Pizzas: • Mozzarella Cheese, Fresh Basil, Roma

- Mozzarella Cheese, Fresh Basil, Roma Tomatoes
- BBQ Chicken, Pineapple, Red Onion, Cheddar Cheese
- Italian Sausage, Pepperoni, Mozzarella
 Cheese
- Canadian Bacon, Pineapple, Mozzarella Cheese
- Red & Green Peppers, Onions, Mushrooms, Broccoli, Mozzarella Cheese
 New York Cheesecake, Raspberry Coulis

SOUP, SALAD + SANDWICH \$47

Caesar Salad with Garlic Croutons Soup of the Day

- Cheese Crusted Croissant with Grilled Chicken, Fresh Mozzarella & Roasted Red Peppers
- Whole Grain Sub Roll with Smoked Ham & Cheddar Cheese, Dijon Mustard "Veggie" Wrap with Avocado, Sprouts, Roma Tomatoes, Baby Cucumbers Homemade Potato Chips Warm Rolls with Butter Assorted Cookies & Brownies

ITALIAN LOVERS | \$50

Caesar Salad with Garlic Croutons Tomato & Mozzarella with Balsamic Vinaigrette Chicken Marsala Baked Ziti a la Vodka Pesto Grilled Salmon Sweet Italian Sausage with Peppers & Onions Parmesan Herbed Risotto Seasonal Italian Vegetables Italian Breads & Focaccia Breads Assorted Cheesecakes

SOUTHWESTERN LUNCH | \$48

Field Greens, Mustard Dressing Tri-Colored Tortilla Chips & Salsa Marinated Black Bean Salad, Mixed Peppers & Fresh Cilantro Beef Tamales with Red Chili Sauce Grilled Chicken, Asparagus, Cheese Enchiladas Sliced Red Chili Colorado Pork Loin Spanish Rice Warm Street Corn Mexican Flan with Fresh Fruits & Berries



THE MCCORMICK HOTEL SCOTTSDALE

Cold Salad

\$50 Per Person Select Five (5) Salads

All Selection Include: Chicken Noodle or Tomato Bisque Soup Lavosh with Tequila Cream Cheese Warm Brioche Knots with Butter Carrot Cake Freshly Brewed Iced Tea Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas LAKESIDE HOUSE SALAD Field Greens, Red Wine Vinaigrette & Ranch

SEAFOOD PASTA SALAD Poached Shrimp, Crab, Parsley, Italian Vinaigrette

ASIAN SALAD Oriental Vegetable & Shrimp Stir Fry Salad

DIJON POTATO SALAD Baby Potatoes, Chopped Celery, Onions, Chives, Bacon Dijon Vinaigrette

SOUTHWESTERN CREAMY COLESLAW Shaved Cabbage, Carrots, Dressing, Chili Powder

BABY SPINACH Baby Spinach, Tangy Tomato Dressing

FAJITA SALAD Chicken or Beef Fajita Salad

MUSHROOM + PEPPER SALAD Mixed Greens, Portabella Mushrooms, Roasted Red Peppers, McCormick Dressing CAESAR SALAD Hearts of Romaine Salad, Parmesan Cheese, Garlic Croutons

SOUTHWESTERN PASTA SALAD Southwestern Tortellini Pasta Salad, Chilled Arizona Citrus Emulsion

TUSCAN PASTA SALAD Vine Ripened Tomatoes, Grilled Scallions, Sliced Cucumbers, Kalamata Olives, Balsamic Vinaigrette

HYDRO BUTTER LETTUCE SALAD Hydro Butter Lettuce, Shaved Carrots, Sprouts, Hot House Cucumbers, McCormick Dressing

CAPRESE SALAD Fresh Mozzarella, Vine Ripened Tomatoes, Balsamic Vinegar, Olive Oil

BACON + SPINACH SALAD Grilled Red Onions, Asiago Cheese, Champagne Vinaigrette

SPICY BEEF SALAD Thinly Sliced Beef, Peppers, Onions, Broccoli, Spicy Vinaigrette

All prices quoted are exclusive of all applicable taxes & 25% service charge. There will be an additional labor fee





Boxed

Prices are Per Person

All Selection Include: Whole Fresh Fruit Potato Chips Cookies 2 oz Macaroni Salad Bottle Water Condiments & Utensils

THE SOUTHWESTERN WRAP | \$36

Roast Beef Tomato & Roasted Red Peppers Tequila Cream Cheese Wrapped in a Soft Flour Tortilla

THE GOURMET | \$38 Grilled Chicken Red Peppers Mozzarella Cheese Fresh Baked Croissant

THE SUB CLUB | \$35 Ham, Turkey, Bacon

Swiss Cheese Lettuce & Tomato Sourdough Sub Roll

THE VEGETARIAN WRAP | \$34

Grilled Vegetables Provolone Cheese Avocado Sprouts Baby Cucumbers Tequila Cream Cheese Sliced Roma Tomatoes Wrapped in a Soft Flour Tortilla

All prices quoted are exclusive of all applicable taxes & 25% service charge.



THE THE McCORMICK HOTEL SCOTTSDALE

Plated

DINNER

Prices are Per Person Price Based on Entrée

All Selections Include: Salad, Assorted Dinner Rolls & Butter, Entrée, Dessert, Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

SALADS

Lakeside Grill House Salad Mixed Greens Tomatoes Cucumber McCormick Dressing

Traditional Caesar

Crisp Romaine Lettuce Freshly Grated Parmesan Cheese Garlic Croutons Creamy Caesar Dressing

Baby Spinach

Baby Spinach Red Onion Bleu Cheese Sliced Pears Stone Ground Mustard Vinaigrette

Raspberry Rocket Salad

Arugula Red Onion Raspberries Bleu Cheese Sliced Pears Champagne Vinaigrette

Caprese Salad

Fresh Mozzarella Vine Ripened Tomatoes Balsamic Vinegar Olive Oil

All prices quoted are exclusive of all applicable taxes & 25% service charge.



THE MCCORMICK HOTEL SCOTTSDALE

Plated

DINNER Continued

Prices are Per Person Price Based on Entrée

All Selections Include: Salad, Assorted Dinner Rolls & Butter, Entrée, Dessert, Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas ENTRÉES Grilled Pork Tenderloin | \$73 Herb Crusted, Root Beer Barbecue Glaze Chorizo Risotto Baby Green Beans

Flat Iron Steak 6oz. | \$78 Broccolini & Green Peppercorn Demi-Glace Garlic Mashed Potatoes Chef's Choice of Vegetable

Southwestern Pasta | \$75 Choice of Sautéed Shrimp or Chicken Chipatle Cream Sauce

Chipotle Cream Sauce Penne Pasta Wild Mushrooms Asparagus Piñon Nuts

Arizona Chipotle Grilled Salmon | \$76

Herbed Couscous Sautéed Broccolini

Margarita Chicken | \$68

Cilantro Citrus Jus Sautéed with Baby Green Beans Roasted Peewee Potatoes

New York Strip 14oz | \$84

Demi-Glace Marinated with Fresh Herbs Garlic Green Beans Sea Salt Fingerling Potatoes

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.

Filet Mignon 7oz | \$95

Wild Mushroom Demi-Glace Southwestern Mashed Potatoes Baby Green Beans Add (3) garlic Shrimp \$6, Add Lobster Tail- MP



Plated

DINNER Continued

Prices are Per Person Price Based on Entrée

All Selections Include: Salad, Assorted Dinner Rolls & Butter, Entrée, Dessert, Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas DESSERTS Red Velvet Cake Rich Cream Cheese Filling

Triple Chocolate Mousse Tower Delicious Chocolate Cake, Cream Layers of Dark, White, Milk Chocolate Mousse

Tres Leche's Cake Moist Tre Leche's With Fruit

Key Lime Cheesecake Graham Cracker Crust, Creamy Tart Key Lime

Prada

Moist Chocolate Cake, Creamy Layers of Chocolate Mousse, Coffee Sabayon

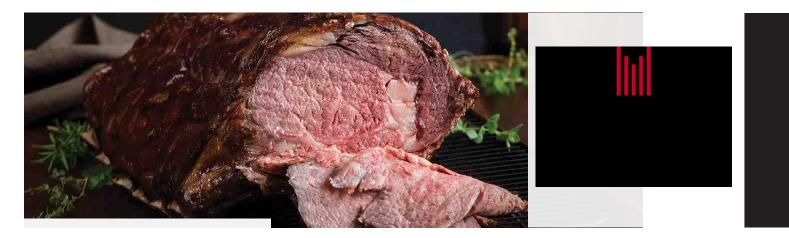
Tiramisu

Moist Espresso Infused Ladyfingers, Mascarpone Filling

Fruit Swirl New York Cheesecake

Buttery Graham Cracker Crust

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Dinner BUFFETS

Prices are Per Person,

All Selections Include: Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea & Specialty Hot Teas

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.

SONORAN FIESTA | \$95

Field Greens, Regional Salad Dressing Tri-Colored Tortilla Chips Three Degrees of Salsa Vegetable Quesadillas Cheese & Rock Shrimp Enchiladas Veracruz Baked Snapper Marinated Chicken & Steak Fajitas Shredded Lettuce, Grated Jack Cheese Sour Cream & Guacamole Soft Flour Tortillas, Stone Ground Corn Tortillas Spanish Rice Tomatillos Calabaca Stuffed Churros Sopapilla with Honey

Mexican Buffet Enhancement | \$10

Price is Per Drink Add a Prickly Pear Margarita Station to Enhance Your Mexican Fiesta Buffet

ITALIAN DINNER AFFAIR | \$80 Caesar Salad with Garlic Croutons Antipasto Display with Provencal Cheese, Cured Meats & Relishes Fresh Tomato Bruschetta on Garlic Crostini Pesto Salmon with Parmesan Risotto Chicken Marsala with Mushroom Sauce Homemade Meat Lasagna Cheese Tortellini with Pesto Cream Romano Crusted Baked Vegetables Italian Breads & Focaccia Breads Tiramisu

Italian Buffet Enhancement| \$15Price is Per PersonAdd a Pasta Sauté Station To Include:Penne Pasta & Fusilli Pasta

Choice of Three Sauces: White Clam, Marinara, Bolognese, Pesto, Sun Dried Tomato Cream, or Marinara with Italian Sausage \$150 Chef Fee Will Apply

MILLENNIUM DINNER | \$100

Petite Baby Greens, McCormick Vinaigrette Watercress Salad, Anaheim Chili Corn Dressing Chimayo Red Chicken & Lemon Chicken Au Jus Herb Rubbed Prime Rib of Beef (Carving Station) Crisp Alaskan Salmon with Cilantro Au Jus Sonoran Vegetable Pasta Seasonal Vegetables Tossed in Herb Butter Garlic Mashed Potatoes Assorted Dinner Rolls with Butter Raspberry Double Fudge Chocolate Cake \$150 Chef Fee Will Apply

SOUTHWEST ADVENTURE | \$90

Piñon Grill Salad, Roasted Jalapeño Mustard Dressing

Southwest Caesar Salad with Garlic Croutons Lavosh with Tequila Cream Cheese Smoked Chicken Oaxaca Cheese Quesadilla Grilled Whitefish with Pineapple Pico de Gallo Herb Crusted Loin of Pork with

Poblano Peach Chutney

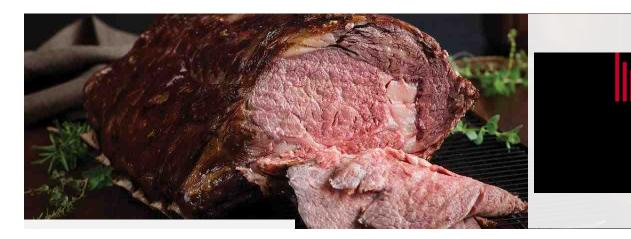
Spicy Chicken Enchilada Lasagna

Spanish Rice

Warm Street Corn

Assorted Dinner Rolls with Butter

Lime Ginger Cheesecake



Dinner buffets continued

Prices are Per Person,

All Selections Include: Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea & Specialty Hot Teas

SUNSET BAJA BEACH PARTY | \$95

Field Greens, Mango Vinaigrette Chimayo Caesar Salad Pasta Salad Marinated Artichoke Heart Pesto Salad Crusted Halibut with Chili Pineapple Salsa Green Chili Rubbed Ribeye Herbed Chicken Chipotle Mashed Potatoes Chef's Selection of Seasonal Baja Vegetables Assorted Dinner Rolls with Butter Margarita Cheesecake

WESTERN COOKOUT BUFFET

Choice of Entrée Mixed Greens, Peppercorn Ranch Dressing Rodeo Ranch Beans Southwestern Corn Baked Potato with Whipped Butter, Sour Cream, Bacon Bits, & Chives Jalapeño Cornbread Seasonal Cobbler

Entrée Selections

Steaks are Grilled to Order, Served with Ranchero Steak Sauce

Marinated Chicken Breast, Pork Porterhouse Chop, Salmon	\$82
Marinated Chicken Breast, Ribeye Steak, Salmon	\$90
Marinated Chicken Breast, New York Strip, Baby Back Ribs	\$95
Marinated Chicken Breast, Flat Iron Steak, Baby Back Ribs	\$90
Marinated Chicken Breast, T-Bone Steak, Salmon	\$95
Filet Mignon, 8 oz. Lobster Tail with Drawn Butter	\$150

Chef in Attendance – Add \$150 Per Chef

All prices quoted are exclusive of all applicable taxes & 25% service charge. There will be an additional labor fee of \$5.00 per person for groups less than 25 guests.



Specialty STATIONS

Prices are Per Person

Prices Based Upon a 120 Minute Reception 35 Person Minimum Three Station Minimum

Chef in Attendance – Add \$150 Per Chef

Choice of 3 Stations \$95

Choice of 4 Stations \$105

Choice of 5 Stations \$115

All prices quoted are exclusive of all applicable taxes & 25% service charge. There will be an additional labor fee

of \$5.00 per person for groups less than 25 guests.

SALAD STATION

Caesar Salad with Garlic Croutons Field Greens, Assorted Dressings Cheese Tortellini with Kalamata Olives, Feta Cheese & Tomatoes with Pesto Sauce Fresh Tomato Bruschetta on Garlic Crostini Freshly Baked Breads with Whipped Butter

PASTA STATION

Choice of Three Pastas: Fettuccine, Cheese Tortellini, Penne, Bow Tie, or Vegetable Strascanati Choice of Three Sauces: White Clam, Marinara, Asiago Cream, Bolognese, Pesto, Roasted Poblano Cream, or Red Pepper Cream Italian Baguettes with Extra Virgin Olive Oil

MARTINI MASHED POTATO BAR

Garlic Mashed Potatoes Cheesy Mashed Potatoes Buttermilk Mashed Potatoes Pulled Pork Shredded Beef Bacon Bits Diced Ham Grated Cheeses Chives Sautéed Onions Roasted Chilis Homestyle Gravy

MEDITERRANEAN STATION

Antipasto Display Baked Mozzarella on Sourdough with Pesto Asparagus Tips with Prosciutto Goat Cheese & Caramelized Onion Flatbread Salsa Verde Roasted Red Pepper Hummus with Pita Chips

SOUTHWESTERN TACO BAR

Seasoned Ground Beef & Shredded Chicken Crisp Lettuce Diced Tomatoes Shredded Cheddar Cheese Sliced Black Olives Chopped Onions Guacamole & Sour Cream Crisp Corn Tortilla Shells, Soft Flour Tortillas Tri-Colored Tortilla Chips & Salsa

FAJITA STATION

Marinated Sirloin & Chicken Strips Sautéed with Sweet Peppers & Onions Shredded Cheddar Cheese Diced Tomatoes Galapagos & Olives Sour Cream & Guacamole Warm Flour Tortillas Freshly Made Tortilla Chips Assortment of Salsas & Dips

DESSERT CORNER

New York Cheesecake Millennium Chocolate Torte Key Lime Pie Apple Tart Pie Tiramisu



Carving STATIONS

Prices are Per Person

Prices Based Upon a 120 Minute Reception 35 Person Minimum Served with Chef's Choice of Rolls to Complement the Meat Selection

> Chef in Attendance – Add \$150 Per Chef

Choice of 2 Stations \$85

Choice of 3 Stations \$90

Choice of 4 Stations \$105 NEW YORK STRIP Whole Roasted New York Strip Loin Au Jus

ROUND OF BEEF Roasted Top Round of Beef Dijon Pan Sauce

SMOKED TURKEY Smoked or Roasted Breast of Turkey Orange Cranberry Sauce

BLACK FOREST HAM

Black Forest Ham Apple Raisin Sauce Stone Ground Mustard

TENDERLOIN OF BEEF

Peppercorn Studded Whole Roasted Tenderloin of Beef Béarnaise Sauce

SONORAN LOIN OF PORK

Roasted Sonoran Stuffed Loin of Pork Prickly Pear Sauce Poblano Chili Sauce

All prices quoted are exclusive of all applicable taxes & 25% service charge. There will be an additional labor fee

of \$5.00 per person for groups less than 25 guests.



Hors D'Oeuvres

STATIONS

DISPLAYS

Vegetable Crudités with Dip Tequila Cream Cheese & Lavosh Grilled Vegetable Platter Domestic Cheese Display Colossal Shrimp on Ice *50 Piece Minimum* \$7 Per Person \$7 Per Person \$250 Per Display \$300 Per Display \$6 Per Piece

COLD HORS D 'OEUVRES |

4 Dozen Minimum Glazed Chicken on Rice Cake Smoked Chicken Bruschetta Prosciutto, Mozzarella & Basil Pinwheels Beef Tenderloin with Balsamic Focaccia Tortilla Pinwheels Mozzarella, Sun Dried Tomato & Basil Pinwheel Strawberry & Brie Tart Toasted Macadamia Nut Crusted Goat Cheese Red & Yellow Tomato Basil Bruschetta

HOT HORS D 'OEUVRES | \$50 / DOZEN

4 Dozen Minimum Crab Cakes **Bacon Wrapped Scallops** Coconut Shrimp Southwestern Cozy Shrimp Beef Kabob Szechuan Beef Satay Orange Peel Beef Satay Pork Pot Stickers Chicken Pineapple Kabob Coconut Chicken Beef Empanada Chicken Quesadilla Mini Beef or Chicken Wellington Southwestern Beef Tenderloin Buffalo Chicken Pouch Chicken Tenders with Mango Salsa Thai Peanut Chicken Satay Prickly Pear BBQ Meatballs

\$50 / DOZEN

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Banquet Beverages

CALL BRANDS

Smirnoff Vodka New Amsterdam Gin Bacardi Rum El Torro Tequila Jim Beam Bourbon Seagram 7 Whiskey Drumguish Scotch

PREMIUM BRANDS

Tito's Vodka Tanqueray Gin Captain Mount Gay Rum Patron Silver Tequila Four Roses Bourbon Canadian Club Whisky Dewar's Scotch

ULTRA-PREMIUM BRANDS

Grey Goose Vodka Bombay Sapphire Gin Captain Morgan Spiced Rum Patron Tequila Maker's Mark Bourbon Johnny-Walker Red Scotch Crown Royal Whisky

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Hosted & Cash

В	А	R	S
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Prices are Per Drink Bartender Fee of \$150 per Bar

HOSTED BAR

Call Brand Cocktails	\$9
Premium Brand Cocktails	\$10
Ultra-Premium Brand Cocktails	\$12
Wine by the Glass	\$9
Domestic Beer	\$6
Craft Beer	\$7
Imported Beer	\$7
Assorted Soft Drinks	\$5
Planet Water Bottles	\$5

CASH BAR

Call Brand Cocktails	\$9
Premium Brand Cocktails	\$10
Ultra-Premium Brand Cocktails	\$12
Wine by the Glass	\$9
Domestic Beer	\$6
Craft Beer	\$7
Imported Beer	\$7
Assorted Soft Drinks	\$5
Planet Water Bottles	\$5

HOSPITALITY SUITES/RECEPTION

Alcohol Charge is Based on Consumption Set-Up/Refresh Fee: \$150 Per Day

All prices quoted are exclusive of all applicable taxes & 25% service charge.



Package BARS	CALL BRANDS One Hour Two Hours Three Hours	\$18 \$26 \$32
	- PREMIUM BRANDS	
	One Hour	\$21
Prices are Per Drink	Two Hours	\$28
Bartender Fee of \$150 per Bar	Three Hours	\$34
	ULTRA-PREMIUM BRANDS	
	One Hour	\$23
	Two Hours	\$37
	Three Hours	\$48
	BEER + WINE PACKAGE	
	Import, Domestic & Craft Beer, House Wines, & Soft Drinks	
	One Hour	\$18
	Two Hours	\$22

Three Hours

All prices quoted are exclusive of all applicable taxes & 25% service charge.

There will be an additional labor fee of \$5.00 per person for groups less than 25 guests. \$26