BANQUET MENU

AT THE SCOTTSDALE PLAZA

2022 MENU & PRICING

7200 North Scottsdale Road
Scottsdale, AZ 85253
480·948·5000
www.scottsdaleplaza.com

THE
SCOTTSDALE
PLAZA

RESORT & VILLAS

THE SCOTTSDALE PLAZA RESORT & VILLAS

Breakfast

FRESH START CONTINENTAL

$35 PER GUEST

COLD SELECTIONS

Individual Flavored Yogurts
Sliced Seasonal Fruits & Berries
Selection of Individual Cereals
Whole, Skim, 2%, Soy Milk

BAKER'S SELECTIONS

Artisan Assorted Croissants, Danish, Muffins, Fruit Preserves, Butter

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea Selection
Freshly Squeezed Orange Juice

RISE & GRIND CONTINENTAL

$40 PER GUEST

COLD SELECTIONS

Individual Flavored Yogurts
Sliced Seasonal Fruits & Berries
Selection of Individual Cereals
Whole, Skim, 2%, Soy Milk
Wild Berries Smoothies

SPECIALTY ITEMS

Please Select One of the Following:
Organic Oats: Almonds, Brown Sugar, Golden Raisins **VG**
Agave Lime Parfait: Coconut Granola, Yogurt, Fresh Berries **V**
Vegan Coconut Chia Parfait: Acai, Raspberry, Kiwi, Coconut Crisp **VG**
Overnight Oats: Seasonal Fruit Compote, Sahuarita Pecans **V**

BAKER'S SELECTIONS

Artisan Assorted Croissants, Danish, Muffins, Fruit Preserves, Butter

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea Selection
Freshly Squeezed Orange Juice

Groups of 25 or less are subject to a $250 taxable surcharge.
Menus are to be purchased on a full attendance basis.
Continental Breakfasts are based on 60 minutes of service. Additional Charges will apply for extended service.

***V** - Vegetarian **VG** - Vegan **GF** - Gluten Free*
All quoted food, beverage and other prices are subject to a mandatory gratuity in the amount of 15.6% of the total cost. This will be added to your bill and will be distributed to the employees who provided service to the guests. A separate administrative fee in the amount of 8.4% of the total cost of food, beverage and other prices will also be added and is subject to tax. Pricing, Service Charges and Sales Tax are subject to change.
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CAMELBACK

$45 PER GUEST

COLD SELECTIONS

Sliced Seasonal Fresh Fruit & Berries
Individual Flavored Yogurts
Selection of Individual Cereals
Whole, Skim, 2%, Soy Milk

BAKER'S SELECTIONS

Artisan Assorted Croissants, Danish, Muffins
Breakfast Breads, Fruit Preserves, Butter

DISPLAY

Organic Oats, Almonds, Brown Sugar, Golden Raisins **VG**
Farm Fresh Scrambled Eggs **GF**
Applewood Smoked Bacon **GF** or Maple Pork Sausage Links
O'Brien Potatoes with Bell Peppers & Onions **V, GF**

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea Selection
Freshly Squeezed Orange Juice

PARADISE VALLEY

$50 PER GUEST

COLD SELECTIONS

Sliced Seasonal Fresh Fruit & Berries
Individual Flavored Yogurts
Selection of Individual Cereals
Whole, Skim, 2%, Soy Milk

BAKER'S SELECTIONS

Artisan Assorted Croissants, Danish, Muffins
Breakfast Breads, Bagels, Cream Cheese, Fruit Preserves, Butter

DISPLAY

Organic Oats, Almonds, Brown Sugar, Golden Raisins **VG**
Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese **GF**
Applewood Smoked Bacon **GF**
Country Pork Sausage Links or Chicken Apple Sausage
Thyme Roasted Potatoes with Caramelized Onions **VG, GF**
Buttermilk Pancakes & Individual Warm Syrup

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea Selection
Freshly Squeezed Orange Juice

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WELLNESS

$55 PER GUEST

CHILLED SELECTIONS

Wellness Tonic **VG, GF**
Arizona Orange, Basil, Turmeric Juice **VG, GF**
Lean Green Avocado Smoothie
Sliced Seasonal Fresh Fruit & Berries
Individual Coconut Chia & Acai Parfait **VG**
Selection of Individual Cereals
Whole, 2%, Skim, Soy Milk

BAKER'S SELECTIONS

Fat Free Blueberry Muffins, Cinnamon Apple Bran Muffins,
Fruit Preserves, Butter

DISPLAY

Individual Avocado Toast, Hard Boiled Egg, Heirloom Tomato, Arugula,
Lemon Oil, Artisan Multigrain Bread
Individual Citrus Cured Salmon, Onion Sprouts, Heirloom Tomato,
Cucumbers, Petite Bagels, Cream Cheese
Organic Oats, Almonds, Brown Sugar, Golden Raisins **VG**
Egg White Scrambled with Roasted Vegetables **V**
Chicken Apple Sausage
Herb Roasted Marble Potatoes **VG, GF**

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea Selection
Freshly Squeezed Orange Juice

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ACTION STATIONS

AVAILABLE WITH ANY CONTINENTAL, PLATED OR BUFFET BREAKFAST

Action Stations are Prepared to Order by a Uniformed Chef.

$175 PER CHEF

GRIDDLE AND IRON STATION

One (1) Selection for $10 PER GUEST
Two (2) Selection for $15 PER GUEST
One Chef per 100 Guests Required
Griddle Cake
Brioche French Toast
Berry Compote, Individual Syrup, Whipped Cream, Butter, Chocolate Chips, Bacon Pieces, Blueberries, Strawberries, Banana, Pecans, Nutella®
GF Available Upon Request

OMELET AND EGG STATION GF

$20 PER GUEST
One Chef per 50 Guests Required
Farm Fresh Whole Eggs, Egg Whites, Egg Beaters®
Bacon, Sausage, Ham, Cheddar, Swiss, Feta, Pepper Jack Cheeses, Red and Yellow Peppers, Wild Mushrooms, Green Chili, Red Onion, Scallions, Tomato, Spinach, Smoked Salmon, Salsa

HUEVOS RANCHEROS

$17 PER GUEST
One Chef per 75 Guests Required
63 Degree Eggs, Pork Carnitas, Black Beans, Cotija Cheese, Diablo Sauce, Tortilla Strips

Menus are to be purchased on a full attendance basis.
Breakfast Action Stations are based on 60 minutes of service.
Additional Charges will apply for extended service.

ENHANCEMENTS

AVAILABLE WITH ANY CONTINENTAL, PLATED OR BUFFET BREAKFAST

BREAKFAST MEATS

Breakfast Meats are to be Purchased on a Full Attendance Basis
$6 PER GUEST
Brown Sugar Cured Bacon
Chicken Apple Sausage
Pork Sausage **GF**
Turkey Bacon

BREAKFAST POTS

$66 PER DOZEN
Agave Lime Parfait: Coconut Granola, Yogurt, Fresh Berries **V**
Coconut Chia Parfait: Acai, Raspberry, Kiwi, Coconut Crisp **VG**
Overnight Oats: Seasonal Fruit Compote, Sahuarita Pecans **V**

EGGS BENEDICT

Minimum Order One (1) Dozen per Choice
$96 PER DOZEN
Traditional: Canadian Bacon, English Muffin, Hollandaise Sauce
Sonoran: Grilled Nopales, Braised Short Ribs, Sourdough Muffin, Chili Hollandaise Sauce
Smoked Salmon: Kale, Multigrain Bread, Herb Hollandaise Sauce

BREAKFAST SANDWICHES

$96 PER DOZEN
Brioche Roll: Cage Free Eggs, Bacon, Tillamook Sharp Cheddar Cheese
Croissant Sandwich: Cage Free Eggs, Black Forest Ham, Swiss Cheese
Breakfast Burrito: Cage Free Eggs, Bacon, Chorizo, Poblano Peppers, Oaxaca Cheese, Salsa Roja
Avocado Toast: Hard Boiled Egg, Heirloom Tomato, Arugula, Lemon Oil, Multigrain Bread

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PLATED BREAKFAST

$42 PER GUEST

BAKER'S BASKET

Artisan Assorted Croissants, Danish, Muffins
Breakfast Breads, Fruit Preserves, Butter

STARTERS

Please Select (1) One of the Following:
Sliced Seasonal Fruits & Berries
Agave Lime Parfait: House Made Granola, Yogurt, Fresh Berries **V**
Vegan Coconut Chia Parfait: Acai, Raspberry, Kiwi, Coconut Crisp **VG**
Overnight Oats: Almond Milk, Seasonal Fruit Compote, Sahuarita Pecans **V**

ENTREES

Please Select (1) One of the Following:
Cage Free Scrambled Eggs: Potatoes, Brown Sugar Cured Bacon **GF**
Egg White Frittata: Spinach, Goat Cheese, Asparagus, Roasted Tomato, Herb Marble Potatoes **GF**
Huevos Rancheros: Scrambled Eggs, Pork Carnitas, Black Beans, Cotija Cheese, Corn Tortilla Strips
Churro French Toast: Macerated Strawberries, Chili Hazelnut Sauce
Sonoran Egg Benedict: Nopales Relish, Braised Short Ribs, Sourdough, Chipotle Mornay Sauce

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selection
Freshly Squeezed Orange Juice

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Plated Breakfast are based on 60 minutes of service.
Additional Charges will apply for extended service.

ÁLA CARTE BREAKFAST ENHANCEMENTS

INDIVIDUAL FLAVORED YOGURTS

$60 DOZEN

SELECTION OF INDIVIDUAL CEREALS

$5 PER GUEST
Whole, Skim, 2%, Soy Milk

SELECTION OF PETITE CROISSANTS

$72 PER DOZEN
Regular, Chocolate, Almond

SELECTION OF MUFFINS

$66 PER DOZEN
Banana Nut, Blueberry, Chocolate Chip

SEASONAL BREAKFAST BREADS

$66 PER LOAF

CINNAMON BUNS

$66 PER DOZEN

ASSORTED DONUTS

$66 PER DOZEN

SELECTION OF BAGELS

$72 PER DOZEN
Assorted Bagels, Plain, Strawberry, Chive Cream Cheese

INDIVIDUAL PETITE CURED SALMON & BAGEL

$72 PER DOZEN
Heirloom Tomatoes, Red Onions, Capers, Chive Cream Cheese, Petite Bagels

SMOKED SALMON & BAGEL DISPLAY

$25 PER GUEST
Heirloom Tomatoes, Red Onions, Capers, Chives Cream Cheese, Bagels

FREE RANGE HARD BOILED EGGS GF

$25 PER DOZEN

SLICED SEASONAL FRUIT DISPLAY V, GF

$18 PER GUEST

SEASONAL WHOLE FRUIT V, GF

$48 PER DOZEN

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THE SCOTTSDALE PLAZA RESORT & VILLAS

BREAKS

AM BREAK OPTIONS

PROTEIN & SHAKES

$25 PER GUEST

Seasonal Whole Fruit

Assorted Protein Bars

Please Select Three (3) of the Following:

Vegan PBJ Protein Shake **GF,V**

Soy Milk, Roasted Almond Butter, Gluten Free Oats, Huckleberries

Spinach Flaxseed Shake **GF,V**

Pineapple, Apples, Chia, Flax Seed, Agave, Plain Yogurt

Coffee Protein Shake **GF,V**

Activia, Banana, Vanilla Protein, Cinnamon, Skim Milk

Orange Cream Shake **GF,V**

Ginger, Lemongrass, Greek Yogurt, Strawberry, Coconut Milk, Tahitian Vanilla

Coconut & Dark Chocolate Protein Shake **GF,V**

Chocolate Protein, Almond Milk, Honey, Coconut Yogurt, Toasted Marcona Almonds

SCONE BREAK

$24 PER GUEST

Plain Scone

Cranberry Scone

Chocolate Chip Scone

Individual Citrus Fruit Salad

Served with Devonshire Cream & Apricot Marmalade

SEDONA TRAIL MIX **V, GF**

$26 PER GUEST

Almonds, Pepitas, Cashews, Yogurt Covered Raisins, Chocolate Chips, Dried Papaya, Dried Coconut, Dried Mango, Dried Pineapple, Dried Strawberries, Plain M & M's, Pecans

WELLNESS TONICS

$23 PER GUEST

Orange Turmeric: Ginger, Basil, Tonic **GF,V**

Meyer Lemonade: Activated Charcoal, Mint, Elderflower Tonic **GF,V**

Mad Love Beets: Juice, Red Dragon Fruit, Raspberries, Apple **GF,V**

Healthy Muffins

PM BREAK OPTIONS

MOJAVE CHIPS & DIPS

$22 PER GUEST

Organic Blue Corn Tortilla Chips **GF**

Potato Chips **GF**

Pita Chips

Avocado Dip **GF,V**

Bacon Dip **GF**

Queso Fundido

ARIZONA HARVEST POTS

$20 PER GUEST

Arizona Hummus

Vegetable Crudité **GF, V**

Tomatillo & Avocado Dip **GF, V**

FIESTA LATINA

$26 PER GUEST

Prickly Pear Chicken Flautas, Salsa Molcajete

Guava & Cheese Empanadas

Cuban Pork Spring Rolls, Mango Mustard

Mexican Jarritos Sodas

PRETZEL BREAK

$25 PER GUEST

Warm Soft Pretzels

Artisan Mustard Bar

Warm Jalapeño Cheese Sauce

Pretzel Sticks

Yogurt Covered Pretzels

German Sausage

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A'LA CARTE ENHANCEMENTS

ASSORTED JERKY
$72 PER DOZEN

PLAZA COOKIE ASSORTMENT
$55 DOZEN
Chocolate Chip, Peanut Butter, Oatmeal Raisin,
White Chocolate Macadamia Nut

FUDGE NUT BROWNIE
$55 PER DOZEN

BLONDIE
$55 PER DOZEN

LEMON BARS
$55 PER DOZEN

ASSORTED ICE CREAM BARS & FROZEN FRUIT BARS
$84 PER DOZEN

PREMIUM FROZEN ICE CREAM BARS
$96 PER DOZEN

ASSORTED CANDY BARS
$6 EACH

INDIVIDUAL BAGS OF POPCORN, PRETZELS & POTATO CHIPS
$6 EACH

INDIVIDUAL BAGS OF TRAIL MIX
$60 PER DOZEN

INDIVIDUAL BAGS OF PREMIUM MIXED NUTS
$6 EACH

GRANOLA BARS
$54 PER DOZEN

PROTEIN BARS
$60 PER DOZEN

BEVERAGES

FRESHLY BREWED REGULAR COFFEE $100 PER GALLON

FRESHLY BREWED DECAFFEINATED COFFEE $100 PER GALLON

HOT TEA SELECTION $100 PER GALLON

ORANGE JUICE $75 PER GALLON

HOT CHOCOLATE $75 PER GALLON

FRESHLY BREWED ICED TEA $75 PER GALLON

LEMONADE $75 PER GALLON

ENERGY DRINKS $7 EACH

INDIVIDUAL FRUIT JUICES $4 EACH

BOTTLED ICED TEAS $6 EACH

SPORTS DRINKS $6 EACH

SOFT DRINKS $5 EACH

STILL BOTTLED WATER $5 EACH

SPARKLING BOTTLED WATER $6 EACH

INDIVIDUAL MILKS $4 EACH

HALF DAY BEVERAGE STATION
$25 PER GUEST (Four Hours)
Regular and Decaffeinated Coffee, Hot Tea Selection,
Soft Drinks, Bottled Still Waters

FULL DAY BEVERAGE STATION
$45 PER GUEST (Eight Hours)
Regular and Decaffeinated Coffee, Hot Tea Selection,
Soft Drinks, Still Bottled Waters

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THE SCOTTSDALE PLAZA RESORT & VILLAS

LUNCH

LUNCH BUFFETS

THE PLAZA DELI
MINIMUM OF 25 GUESTS
$58 PER PERSON

SOUP
Tomato Bisque

SALADS
Please Select Two:

ORGANIC MIXED GREENS VG, GF
Radish, Balsamic Vinaigrette

SUPERFOOD COLESLAW VG, GF
Brussels Sprouts, Pomegranate Seeds, Mustard Vinaigrette

GERMAN POTATO SALAD
Eggs, Mustard, Bacon, Caramelized Onions

BUILD YOUR OWN SANDWICH GF
Prime Roasted Beef, Smoked Turkey Breast, Cured Ham, Peppercorn Crusted Pastrami, Balsamic Portobello Mushrooms

CHEESE SELECTION GF
Aged Cheddar, Baby Swiss, Pepper Jack

ACCOMPANIMENTS
Individual Kettle Potato Chips
Basil Hummus, Vine-Ripe Tomatoes, Bibb Lettuce, Red Onions, Pickle Bar, Mayonnaise, Horseradish Cream, Gourmet Mustards.

BREADS
White, Multigrain, Sourdough, Marble Rye

DESSERTS
Lemon Curd Bar
NY Cheesecake

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LUNCH BUFFETS

SAGUARO WRAP

MINIMUM OF 25 GUESTS
$60 PER GUEST

SOUP

Corn Chowder **V**

SALADS

ORGANIC BABY KALE VG
Roasted Grapes, Shaved Fennel, Toasted Pine Nuts, Champagne Vinaigrette

ORECCHIETTE PASTA SALAD V
Stewed Peppers, Semi Dried Cherry Tomatoes, Feta Cheese, Fine Herbs

WRAPS

TURKEY WRAP
Sugar Cured Bacon, Heirloom Tomato, Bibb Lettuce, Pepper Jack Cheese, Avocado, Cranberry Mayo, Wheat Tortilla

PASTRAMI WRAP
Cured Cabbage, Piquillo Pepper Aioli, Caramelized Onions, Swiss Cheese, Spinach Tortilla

VEGAN VEGGIE WRAP
AZ Squash, Eggplant, Mushrooms, Hummus, Watercress, Pita Bread

Individual Potato Chips

DESSERTS

Chocolate Chip Cookies
Oatmeal Cookies
Macadamia Cookies

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LUNCH BUFFETS

LA CANTINA

MINIMUM OF 25 GUESTS
$65 PER PERSON

SOUP

TORTILLA SOUP VG
Queso Fresco, Onions, Cilantro, Crispy Tortilla Strips

SALADS

COMPRESSED WATERMELON SALAD VG
Arugula, Pomegranate, Pepitas, Ancho Vinaigrette

MEXICAN STREET CORN SALAD V
Limes, Cilantro, Cotija Cheese, Heirloom Tomatoes, Cucumbers, Radish, Chipotle Dressing

TACO STAND

Corn and Flour Tortillas

PORK CARNITAS GF

CARNE ASADA GF
Papaya Marinated Skirt Steak

ADOBO GRILL CHICKEN GF

ACCOMPANIMENTS

CILANTRO CORN RICE VG, GF

OAXACA BEANS GF
Bacon, Oaxaca Cheese, Green Chilis, Cilantro

CALABACITAS VG, GF
Roasted Baby Pears, Onions, Tomatoes, Lemon Oil

WARM STONE GROUND CHIPS VG, GF
Guacamole, Créma, Salsa Roja, Salsa Verde, Limes, Pickled Onions, Cabbage

DESSERTS

Tres Leches Cake with Abuelita Chocolate Sauce
Vanilla Bean Flan with Cajeta

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LUNCH BUFFETS

SICILIAN

MINIMUM OF 25 GUESTS
$62 PER GUEST

SOUP

Vegetable Minestrone with Warm Herb Focaccia Bread **VG**

SALADS

CAESAR SALAD

Romaine Lettuce, Parmigiano Reggiano, Garlic Croutons, Parmesan Dressing

KALE SALAD V

Radicchio, Fermented Baby Peppers, Pine Nuts, Fennel, Tomatoes, Citrus Dressing

HOT SELECTIONS

PACIFIC SEA BASS GF

Artichokes, White Bean Ragout, Lemon Butter Sauce

WINE BRAISED PORK GF

Baby Carrots, Citrus Gremolata

RICOTTA GNOCCHI V

Spinach, Tomatoes, Garden Basil Pesto

SICILIAN VEGETABLE STEW VG

Eggplant, Squash, Pearl Onions, Plum Tomato Sauce

DESSERTS

Tiramisu
Biscotti with Coffee
Mascarpone Mousse
Gluten Free Chocolate Mousse
Truffle Ganache

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LUNCH BUFFETS

TAILGATE BURGER BAR

MINIMUM OF 25 GUESTS
$59 PER GUEST

SALADS

WEDGE SALAD GF
Red Onions, Heirloom Tomatoes, Bacon, Point Reyes Blue Cheese Dressing

SUPERFOOD SLAW VG
Carrots, Pomegranates, Sultanas, Mustard Vinaigrette

PEEWEE POTATO SALAD GF
Bacon, Green Onions, Tillamook Cheddar, Mustard Vinaigrette

BURGER SELECTIONS

Classic Prime Beef **GF**
Impossible Burger
Turkey Burger **GF**

BUNS

Brioche, Pretzel

TOPPINGS GF

Wild Mushrooms, Brown Sugar Cured Bacon, Caramelized Onions

CHEESES GF

Blue Cheese Crumbles, Aged Cheddar, Swiss, Pepper Jack

CONDIMENTS GF

Bibb Lettuce, Tomatoes, Red Onions, Dijon Mustard, Mayonnaise, Ketchup, BBQ Sauce

ACCOMPANIMENTS

Individual Potato Chips
Pickle Bar
Tobacco Onions

DESSERTS

S'mores Bar
Apple Cobbler Tart

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LUNCH BUFFETS

MINDFUL
MINIMUM OF 25 GUESTS
$66 PER GUEST

SOUP
Lentil Soup, Lemon Wedge, Pita Croutons **VG, GF**

ACCOMPANIMENTS
Hummus, Tomato Cucumber Salsa **VG, GF**
Za`atar Naan Bread

SALADS
TABBOULEH VG, GF
Parsley, Tomatoes, Onions, Organic Quinoa, Scallions, Mint, Olive Oil

HEIRLOOM TOMATO VG, GF
Cucumbers, Red Onions, Arugula, Olives, Lemon Dressing

HOT SELECTIONS
WILD SALMON GF
Fennel & Sundried Tomato Relish, Caper Sauce

HARRISA GRILLED CHICKEN KABOB GF
Mint Yogurt Sauce

ROASTED BABY VEGETABLES VG
Fine Herbs

ORGANIC BROWN RICE VG

DESSERTS
KETO PECAN SNICKERDOODLE COOKIE

ENERGIZE BAR
Oat, Date, Flaxseed

Groups of 25 or less are subject to a $250 taxable surcharge.
Menus are to be purchased on a full attendance basis.
Lunch Buffets are based on 60 minutes of service. Additional Charges will apply for extended service.

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BOXED LUNCHES

ON THE GO

MINIMUM OF 25 GUESTS
$50 PER GUEST

SANDWICHES

Choose up to Three (3) of the Following Sandwiches for the Entire Group:

HERB TURKEY
Bib Lettuce, Avocados, Pepper Jack Cheese, Bacon, Tomatoes, Cranberry Mayo, Wheat Tortilla

R. L. T. ROLL
Herb Roast Beef, Lettuce, Tomato, Caramelized Onions, Horseradish Cream Sauce, Challah Roll

ANCHO CHILI GRILLED CHICKEN
Lettuce, Heirloom Tomatoes, Oaxaca Cheese, Avocado-Tomatillo Aioli, Soft Baguette

MUFFULETTA SANDWICH
Salami Calabrese, Pistachio Mortadella, Soppressata, Burrata Cheese, Giardiniera Spread, Sourdough Bread

GRILLED VEGETABLE SHAWARMA VG, GF
Hummus, Grilled Squash, Artichokes, Tomatoes, Watercress, Pita Bread

ACCOMPANIMENTS

Must be the Same for all Lunch Selections
Please Select One (1) from Each Category:

SALADS

ORECCHIETTE PASTA SALAD V
Grilled Vegetables, Basil Pesto

SUPERFOOD SALAD VG
Pomegranates, Sultanas, Mustard Vinaigrette

SNACKS

Potato Chips
Granola Bar

FRUITS

Apple
Banana

DESSERTS

Chocolate Chunk Cookie
Chewy Marshmallow Bar with Brown Butter and Sea Salt **GF**
Chocolate Brownie **GF**
Toffee Crunch Blondie

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THE SCOTTSDALE PLAZA RESORT & VILLAS

PLATED LUNCH

PLATED LUNCH

Pricing per guest is determined by Main Course selection.
Served with Bakery Fresh Rolls and Butter
Fresh Iced Tea and Ice Water

STARTERS

Please Select One (1) of the Following Starters:

SOUPS

HEIRLOOM TOMATO SOUP V
Basil Oil

BUTTERNUT SQUASH BISQUE V
Coconut Ginger Cream, Hazelnut Dust

CHICKEN TORTILLA SOUP
Cotija Cheese, Crispy Tortilla Strips

SALADS

CAESAR SALAD
Baby Romaine, Herb Crostini, Tomatoes, Parmesan Dressing

FIELD GREENS VG
Crispy Vegetables, Balsamic Vinaigrette

AZ DATE SALAD V
Wild Rocket Arugula, Dates, Five Spice Almonds, Sheep Milk Feta Cheese, Agave Nectar Vinaigrette

THE WEDGE SALAD
Butter Lettuce, Bacon, Heirloom Tomato, Blue Cheese, Roasted Poblano Buttermilk Dressing

MACERATED STRAWBERRY SALAD V
Gem Lettuce, Goat Cheese, Fennel, Pistachio Granola, Blooms, Rhubarb Dressing

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PLATED LUNCH CONTINUED

Pricing per guest is determined by Main Course selection.
Served with Bakery Fresh Rolls and Butter
Fresh Iced Tea and Ice Water

ENTREES

Please Select One (1) Entree of the Following:

GLUTEN FREE GOAT CHEESE RAVIOLI V, GF
$55 PER GUEST
Whipped Corn, Edamame Succotash, Truffle Buerre Blanc

RICOTTA & BLOOMSDALE SPINACH CHICKEN BREAST
$62 PER GUEST
Rustic Tomato Orzo, Rainbow Carrots, Purple Onions

ORGANIC FREE RANGE CHICKEN BREAST
$62 PER GUEST
Potato Puree, Corn Relish, Ancho Jus

PACIFIC SEA BASS
$64 PER GUEST
Beluga Lentils, Turnips, Carrots, Pork Belly, Wild Mushrooms

WILD SALMON
$65 PER GUEST
Whipped Parsnip, Heirloom Vegetables, Sous Vide Pineapple Salsa

PRIME FLAT IRON STEAK
$70 PER GUEST
Chimichurri Potatoes, Carrots, Baby Squash, Port Wine Reduction

DESSERTS

Please Select One (1) Dessert of the Following:

LEMON MERINGUE TART
Lemon Curd, Blueberries, Meringue

DARK CHOCOLATE CAKE
Blackout Sponge, Chocolate Brulee, Truffle Glace

CHEESECAKE
Mulled Berry Compote, Breton

RASPBERRY DELIGHT
Vanilla Biscuit, White Chocolate Mousse, Crunchy Hazelnut Praline

PEACHES & CREAM
Amaretto Mousse, Poached Peaches, Pecan Biscuit

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THE SCOTTSDALE PLAZA RESORT & VILLAS

RECEPTION

HORS D' OEUVRES

Minimum of 25 Pieces per Selection
Hors d' oeuvres may either be Tray Passed or Displayed

COLD

Lobster, Fennel Jam, Brioche Crouton	$8 PER PIECE
Smoked Salmon, Buckwheat Blini, Crème Fraiche, Fennel	$8 PER PIECE
Mexican Shrimp Ceviche, Corn Tortilla **GF**	$8 PER PIECE
Ahi Tuna Tataki, Wonton Cup, Wasabi	$8 PER PIECE
Chipotle Chicken Salad, Cone	$8 PER PIECE
Seared Beef, Rosemary, Grain Mustard Aioli	$8 PER PIECE
Moroccan Spice Lamb Medallion, Apple Chutney	$8 PER PIECE
Smoked Duck Breast Taco, Jicama Slaw **GF**	$8 PER PIECE
Tomato, Mozzarella, Basil Bruschetta **V**	$7 PER PIECE
Kataifi Tartlets, Goat Cheese, Apricot Marmalade **V**	$7 PER PIECE
Prosciutto Wrapped Date, Goat Cheese, AZ Honey **GF**	$7 PER PIECE

HOT

Bacon Wrapped Short Rib Skewer, Chipotle BBQ **GF**	$8 PER PIECE
Mary's Chicken Kabob, Citrus Tajin Glaze **GF**	$8 PER PIECE
Chicken Green Chili Empanada, Cilantro Créma	$8 PER PIECE
Bacon Wrapped Scallop, Pineapple Glaze **GF**	$8 PER PIECE
Shrimp Spring Roll, Thai Chili Sauce	$8 PER PIECE
Mini Beef Wellington, Herb Aioli	$8 PER PIECE
Andouille Sausage En Croute, Stone Ground Mustard	$7 PER PIECE
Vegan Falafel, Spicy Tahini Sauce **VG**	$7 PER PIECE
Brandied Peach & Brie, Fine Herbs **V**	$7 PER PIECE
Artichoke Fritter, Tomato Fondue **V**	$7 PER PIECE
Creamy Four Cheese Risotto Arancini, Basil Aioli **V**	$7 PER PIECE

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PRESENTATIONS & DISPLAYS

ANTIPASTO

$650, SERVES 25

Marinated Olives, Portobello Mushrooms, Grilled Artichokes Hearts, Grilled Asparagus, Grilled Vegetables, Semi Dried Tomatoes, Buffalo Mozzarella, Manchego Cheese, Aceto Balsamic, Basil Pesto **GF**

Capicola, Salami, Prosciutto, Cocktail Onions, Cornichons, Gourmet Mustards **GF**

Olive Tapenade, Focaccia, Lavosh

ARTISINAL CHEESE DISPLAY

$550, SERVES 25

Selection of Five Types Local & Domestic Farm Cheeses **V, GF**

Fig Jam, Apricot Mostarda, Dried Fruits, Dates, Nuts, Grapes, Local Honeycomb

Lavosh, Sliced Baguette

CRUDITE DISPLAY

$475, SERVES 25

Locally Harvested Vegetable Display **GF**

Asparagus, Belgian Endive, Cauliflower, Baby Carrots, Heirloom Tomatoes, Cucumbers, Jicama, Baby Peppers

Piquillo Pepper Aioli, Moody Blue Cheese Dip, Poblano Ranch

RAW BAR GF

$45 PER GUESET

All Raw Bar Selections served on Ice with Lemon Wedges, Cocktail Sauce, Cognac Sauce, Mignonette Sauce, Seaweed

Jumbo Gulf Shrimp, Snow Crab Claws, Freshly Shucked West Coast Oysters

SUSHI

Pickled Ginger, Wasabi, Soy Sauce

NIGIRI GF

$110 PER DOZEN

Minimum Two Dozen

Salmon

Tuna

Yellow Tail

Shrimp

Eel

Egg

SASHIMI GF

$125 PER DOZEN

Minimum Two Dozen

Salmon

Tuna

Yellow Tail

MAKI ROLL GF

$115 PER DOZEN

Minimum Two Dozen

California Roll

Spicy Tuna Roll

Salmon Roll

Fiery Hamachi Roll

VEGETARIAN MAKI ROLL GF

$100 PER DOZEN

Minimum Two Dozen

Cucumber Roll

Avocado Roll

Green Asparagus Roll

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STATIONS

GARDEN GREENS

$20 PER GUEST
Includes Bread Rolls, Butter
Two (2) Selections

AZ Cobb: Tomatoes, Avocado, Eggs, Roasted Corn, Jicama, Chipotle Smoked Dressing

Caesar Salad: Shaved Parmesan, Herb Crostini
Rocket Lettuce, Spicy Pumpkin Seeds, Cotija Cheese, Agave Vinaigrette

Compressed Watermelon Salad: Goat Cheese, Kale, Pistachios, Ancho Chili Vinaigrette

GOURMET MAC AND CHEESE

$25 PER GUEST
Orecchiette Pasta
Two (2) Selections
Gluten Free Available Upon Request.

Traditional Creamy Sharp Cheddar V

White Cheddar: Ale Beer, Mustard Breadcrumbs **V**

Lobster: Boursin Cheese, Scallions

BBQ Brisket: Pepitas, Cornbread Dust

SLIDER STATION

$30 PER GUEST
Two (2) Selections

All American Burger: Bacon, Cheddar

Smoked BBQ Pork: Cucumbers, Radish Slaw

Salmon: Cucumbers, Teriyaki Sauce

Impossible Burger: Pepper Jack Cheese, Cilantro Mayonnaise **V**

Chicken: Chipotle Aioli, Bacon, Oaxaca Cheese

Individual Ketchup, Mustard, Mayonaise

Gluten Free Available Upon Request

ITALIA

$35 PER GUEST
May be prepared to order by a Uniformed Chef
Chef Fees are $175
One (1) Chef per 100 Guests Required

Truffle Mushroom Risotto: Locatelli Cheese, Fine Herbs
Ricotta Cheese Potato Gnocchi: Pumpkin, Bloomsdale Spinach, Sage Brown Butter **V, GF**

Cheese Ravioli: Pomodoro, Basil, Semi Dried Tomato, Grana Padano Cheese **V, GF**

Roasted Garlic Focaccia Bread, Balsamic Glaze, Basil Pesto, Olive Oil

LA TAQUERIA

$30 PER GUEST
Two (2) Selections
May be prepared to order by a Uniformed Chef
Chef Fees are $175
One (1) Chef per 100 Guests Required

Grilled Mahi Mahi **GF**
Adobo Chicken **GF**
Pork Carnitas **GF**
Beer Marinated Skirt Steak **GF**
Fired Roasted Vegetables **VG, GF**

ACCOMPANIMENTS
Flour Tortillas & Corn Tortillas
Radish, Cabbage, Cotija Cheese, Guacamole, Sour Cream, Pico de Gallo, Salsa Roja, Pickled Onions, Limes

QUESADILLAS

$25 PER GUEST
May be prepared to order by a Uniformed Chef
Chef Fees are $175
One (1) Chef per 100 Guests Required
Flour Tortillas
Guacamole, Sour Cream, Salsa Roja
Two (2) Selections
Shrimp, Poblano-Corn Rajas
Carne Asada, Chile Verde, Caramelized Onion
Chicken Tinga
Three Cheese **V**
Roasted Vegetables **V**

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STATIONS

GOURMET FLATBREADS

$25 PER GUEST
Two (2) Selections

Classic Margherita: Buffalo Mozzarella, Basil, Tomato Sauce

Chipotle BBQ Chicken: Caramelized Onions, Brussels Sprouts

Grilled Vegetables: Pine Nuts, Baby Arugula, Figs

Arizona Date: Roasted Garlic, Goat Cheese, Kale

Salami Calabrese: Andouille Sausage, Hungarian Peppers, Parmesan Cheese

Gluten Free Available Upon Request

GUACAMOLE & SALSA BAR

$25 PER GUEST
May be prepared to order by a Uniformed Chef
Chef Fees are $175
One (1) Chef per 100 Guests Required

Stone Ground Chips **VG**, Salsa Roja **VG**, Salsa Verde **VG**, Bacon, Pomegranate **VG**, Cotija Cheese, Pico de Gallo **VG**, Warm Queso Fundido with Chorizo

FAR EASTERN

$35 PER GUEST
May be prepared to order by a Uniformed Chef
Chef Fees are $175
One (1) Chef per 100 Guests Required

Thai Peanut Chicken Satay

Assorted Dim Sum: Pork, Shrimp, Vegetables **V**
Chili Sauce, Sriracha, Sweet Soy Sauce, Hoisin Sauce

Vegetable Fried Rice **GF**

Thai Drunken Noodles Live Action Station **GF**
Green Onions, Garlic, Chicken, Shrimp, Sambal, Broccoli, Beech Mushrooms, Soy Ginger Sauce

CARVING STATIONS

Carved to Order by a Uniformed Chef
Carver Fees are $175
One (1) Carver per 75 Guests Required

WHOLE ROASTED BEEF TENDERLOIN GF

$600 (Serves 20 Guests)
Herb Marinated Beef Tenderloin, Horseradish Cream **V**, Chimichurri **VG**, Gourmet Mustards **VG**, Red Wine Sauce
French Rolls

HERB ROASTED BEEF STRIP LOIN GF

$800 (Serves 30 Guests)
Rosemary Jus, Gourmet Mustards **VG**, Horseradish Cream,
Dinner Rolls

OVEN ROASTED SAGE TURKEY BREAST GF

$450 (Serves 30 Guests)
Cranberry Sauce **VG**, Bacon Green Chili Gravy, Buttermilk Biscuits

SUCKLING PIG GF

$500 (Serves 30 Guests)
Apricot Chutney, Gourmet Mustards, Hawaiian Bread

WILD SALMON EN CROUTE

$400 (Serves 20 Guests)
Rainbow Chard, Mushroom Duxelles, Rouille Sauce, Cucumber Yogurt

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DESSERTS

CAKE POPS

$22 PER GUEST
Red Velvet Cake with Milk Chocolate
Chocolate Cake with Dark Chocolate
Vanilla Bean Cake with White Chocolate

ASSORTED SHOTS

$22 PER GUEST
Chocolate Duo
Limoncello
Berry Panna Cotta
Tiramisu

TRADITIONAL PETIT FOUR

$22 PER GUEST
Four (4) Selections

Lemon Dome
Opera Cake
Raspberry Shortbread
Cocoa Tart
Apricot & Pistachio Cake
Toffee Pecan Cake
Chocolate Éclair

EXOTIC MINI ASSORTMENT

$22 PER GUEST
Four (4) Selections

Green Apple Tart
Raspberry Tart
Tiramisu
Apple Crumble Tart
Pineapple Coconut Tart
Lemon Meringue Tart
Strawberry Mascarpone Tart

PLAZA GELATO

$18 PER GUEST
Three (3) Selections
Prepared to order by a Uniformed Chef
Chef Fees are $175
One (1) Chef per 100 Guests Required

Vanilla Bean
Pistachio
Maple Roasted Pecan
Salted Dulce de Leche
Dark Chocolate

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THE SCOTTSDALE PLAZA RESORT & VILLAS

DINNER BUFFET

DINNER BUFFETS

WILD WEST BBQ

MINIMUM OF 25 GUESTS
$118 PER GUEST

SOUP

Crab Chowder **GF**

SALAD

WEDGE SALAD GF
Bibb Lettuce, Bacon, Moody Blue Cheese, Chives, Buttermilk Dressing

WILCOX TOMATO SALAD V, VG, GF
Black Bean Corn Salsa, Cotija Cheese, Micro Cilantro, Lime Dressing

HOT SELECTIONS

SLOW COOKED BRISKET GF
Hawaiian Rolls

IRON SEARED WILD SALMON GF
Ancho Apricot Glaze

MESQUITE SMOKED PORK RIBS GF
House BBQ Sauce

COWBOY TEPARY BEANS VG, GF

GRILLED ASPARAGUS VG, GF

POBLANO MAC & CHEESE V

MASHED POTATO BAR V, GF
Sugar Cured Bacon, Smoked Cheddar, Sour Cream, Butter, Chives, Cowboy Gravy

ACCOMPANIMENTS

Chimichurri **VG**, House Made Steak Sauce **VG**, Chipotle, Prickly Pear Barbeque Sauces **VG**
Corn Bread, Agave Nectar Butter **V**

DESSERTS

Dulce De Leche Brownie Cake **GF**
Peach Cobbler

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DINNER BUFFETS

ARIZONA STREET FARE

MINIMUM OF 25 GUESTS
$115 PER GUEST

SOUP

Pozole Rojo, Niman Ranch Pork, Hominy, Cilantro **GF**

SALADS

GRILLED PINEAPPLE & JICAMA SALAD VG, GF
Radish, Cucumbers, Watercress, Tajin, Tequila Vinaigrette

WILCOX TOMATO SALAD V, GF
Corn Nopales Relish, Cotija Cheese, Micro Cilantro

TACO STAND

May be Prepared to Order by a Uniformed Chef
Chef Fees, $175 per Chef
One (1) Chef per 75 Guests Required

PORK AL PASTOR GF

CHICKEN TINGA GF

CARNE ASADA GF

VEGETABLE FAJITAS VG, GF

CONDIMENTS

Corn Tortilla Chips, Salsa Roja, Guacamole, Salsa Verde
Shredded Cabbage, Radish, Limes, Créma, Warm Flour Tortillas, Corn Tortillas

HOT SELECTIONS

GREEN CHILI TAMALES V, GF

FIRE ROASTED VEGETABLES VG, GF

SHRIMP A LA DIABLA GF

ELOTE BAR V, GF
Chipotle Mayo, Fire Roasted Chilis, Limes, Cilantro Créma, Pickled Onions, Fresh Chilis, Cotija Cheese, Green Onions, Cheetos, Cucumber Salsa

DESSERTS

Red Berry Cream Cake **GF**
Peach Empanadas

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DINNER BUFFETS

POLYNESIAN RHYTHM

MINIMUM OF 25 GUESTS
$120 PER GUEST

SALADS

GRILLED SHISHITO PEPPERS GF
Soy Caramel, Bonito Flakes, Togarashi

ASIAN CHOPPED SALAD VG
Yellow Daikon, Hearts of Palm, Carrots, Cucumbers, Ginger Dressing

RICE NOODLE SALAD VG
Mushrooms, Napa Cabbage, Broccoli, Sprouts, Sambal Dressing

HOT SELECTIONS

HAWAIIAN ONO GF
Coconut Curry, Long Green Beans, Lychee

GRILLED CHICKEN TERIYAKI
Bamboo Shoots

BAKED TOFU VG
Shiitake Mushrooms, Green Beans, Chestnuts

STICKY LEMONGRASS COCONUT RICE VG, GF

CARVING

Prepared to Order by a Uniformed Chef
Chef Fees, $175 per Chef
One (1) Chef per 75 Guests Required

KALUA PORK GF
Gourmet Mustard **VG**, Pineapple Glaze **VG**
Hawaiian Bread

DESSERTS

Green Tea Cheesecake
Mango Opera Cake **GF**

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DINNER BUFFETS

LATIN EXPEDITION

MINIMUM OF 25 GUESTS
$110 PER GUEST

SOUP

Spanish White Beans & Chorizo with Pan Sobao **GF**

SALADS

WATERMELON SALAD V
Queso Fresco, Crispy Quinoa, Watercress, Frisee, Ancho Chili Dressing

HARVEST GREENS VG
Hearts of Palm, Citrus, Radish, Almonds, Tomatoes, Guava Vinaigrette

HOT SELECTIONS

PAELLA VALENCIANA GF
Chicken, Shrimp, Mussels, Clams, Chorizo, Peas, Piquillo Peppers

JAMAICAN JERK GRILLED CHICKEN BREAST GF
Mango Chutney

ARGENTINIAN SKIRT STEAK GF
Chimichurri, Sea Salt

SWEET PLANTAINS VG, GF
Puerto Rican Glaze

CAMOTE HASH VG, GF
Chayote, AZ Squash, Cilantro

DESSERTS

Guava & Cheese Empanadas
Vanilla Bourbon Flan

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All quoted food, beverage and other prices are subject to a mandatory gratuity in the amount of 15.6% of the total cost. This will be added to your bill and will be distributed to the employees who provided service to the guests. A separate administrative fee in the amount of 8.4% of the total cost of food, beverage and other prices will also be added and is subject to tax. Pricing, Service Charges and Sales Tax are subject to change.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER BUFFETS

FARM TO FORK

MINIMUM OF 25 GUESTS
$125 PER GUEST

SOUP

Harvest Vegetables, Wild Rice with Multigrain Rolls **V**

SALADS

FARMER'S MARKET GREENS V, GF
Crispy Vegetables, Lemon Thyme Vinaigrette

ANCIENT GRAIN SALAD V, GF
Goat Cheese, Kale, Pomegranates, AZ Citrus Vinaigrette

HOT SELECTIONS

GRILLED PETITE BEEF TENDERLOIN GF
Habanero Chimichurri

FREE RANGE CHICKEN BREAST GF
Rainbow Chard, Madeira Sauce

PACIFIC HALIBUT GF
Tasso Ham, Tomatillo White Bean Cassoulet

SIDES

Tandoori Roasted Cauliflower **V**
Rosemary Potatoes **VG**

DESSERTS

Chocolate Tart
Carrot Cake **GF**

Groups of 25 or less are subject to a $250 taxable surcharge.
Menus are to be purchased on a full attendance basis.
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THE SCOTTSDALE PLAZA RESORT & VILLAS

PLATED DINNER

PLATED DINNER

Pricing per guest is determined by Main Course selection.
Served with Bakery Fresh Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea Selection

STARTERS

Please Select One Soup or Salad (1) of the Following Starters:

SOUPS

Served Tableside

SWEET CORN GF
Crab, Cilantro Oil

CHICKEN TORTILLA SOUP GF
Black Bean & Corn Relish, Cilantro, Crispy Tortilla Strips

BUTTERNUT SQUASH V, GF
Coconut Crème, Sahuarita Pecans, Fennel, Calvados Apples

ROASTED TOMATO V, GF
Burrata, Focaccia, Pesto

SALADS

AZ HEIRLOOM TOMATO V, GF
Burrata, Balsamic Spheres, Basil Pesto

ROASTED PEAR V, GF
Organic Kale, Feta Cheese, Radicchio, Pear Dressing

ARIZONA HARVEST GREENS VG, GF
Radish, Tomatoes, Cucumbers, Heirloom Carrots, Date Balsamic Dressing

CAESAR SALAD
Herbed Croutons, Shaved Parmesan Cheese

WEDGE SALAD GF
Baby Iceberg, Heirloom Tomatoes, Bacon, Blue Cheese, Eggs, Buttermilk Dressing

Groups of 25 or less are subject to a $250 taxable surcharge.
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PLATED DINNER CONTINUED

Pricing per guest is determined by Main Course selection.
Served with Bakery Fresh Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea Selection

ENTREES

Please Select One (1) Entree of the Following:

CHORIZO STUFFED CHICKEN BREAST GF
$82 PER GUEST
Hopscotch Cheddar Anson Mills Grits, Organic Kale, Baby Heirloom Vegetables, Thyme Jus

TRUFFLE STUFFED CHICKEN BREAST GF
$85 PER GUEST
Carrots, Haricot Vert, Foraged Mushroom Risotto, Barolo Sauce

WILD STRIP BASS GF
$95 PER GUEST
Chorizo Pamplona, Wild Mushrooms, Chickpea Ragout

IRON SEARED WILD SALMON GF
$97 PER GUEST
Parsnip Root, Baby Vegetables, Amarena Cherry Compote

PRIME BEEF BOURGUIGNON GF
$98 PER GUEST
Hatch Chili Corn Polenta, Brussels Sprouts, Heirloom Carrots, Purple Onions, Cabernet Reduction

GRILLED FILET MIGNON GF
$120 PER GUEST
Potato Mousseline, Asparagus, Carrots, Port Wine Sauce

APPLE BRINED PORK CHOP GF
$92 PER GUEST
Whipped Celeriac, Brussels Sprouts, Heirloom Carrots, Sage Au jus

ENTREE COMBINATIONS

FREE RANGE CHICKEN BREAST & SEA BASS GF
$120 PER GUEST
Coconut & Cauliflower Puree, Romanesco Fig Caponata

ANCHO DUSTED PETITE FILET & WHITE MEXICAN PRAWNS GF
$140 PER GUEST
Whipped Corn, Baby Squash, Carrots, Tomato Jam, Bordelaise Sauce

PEPPERCORN CRUSTED STRIP LOIN STEAK & DAY BOAT SCALLOP GF
$130 PER GUEST
Potato Puree, Haricot Vert, Carrots, Purple Onions, Bacon-Shiitake Mushroom Jam

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PLATED DINNER CONTINUED

Pricing per guest is determined by Main Course selection.
Served with Bakery Fresh Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea Selection

VEGETARIAN ENTREES

$82 PER GUEST

CHEESE RAVIOLIS V, GF
Edamame Succotash, Heirloom Carrots, Corn Soubise

BLACK TRUFFLE FARRO RISOTTO V, GF
Baby Vegetables, Artichokes

VEGAN ENTREES

$82 PER GUEST

CAULIFLOWER STEAK VG, GF
Organic Quinoa, Wine Poached Sultanas, Baby Kale, Piquillo Pepper Coulis

GRILLED TERIYAKI TOFU VG, GF
Organic Brown Rice, Edamame, Green Beans, Carrots

DESSERTS

Please Select One (1) Dessert of the Following:

PRADA CHOCOLATE CAKE
Raspberry, Chocolate Sauce

NY CHEESECAKE
Vanilla Cream, Strawberry Sauce

DULCE DE LECHE CAKE
Sahuarita Pecans, Blueberries, Bourbon Caramel Sauce

KEY LIME TORT
White Chocolate Mousse, Vanilla Sponge Cake, Raspberry Sauce

TROPICAL EXOTIC CAKE
Passion Fruit, Coconut, Almond Cake **GF**

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THE SCOTTSDALE PLAZA RESORT & VILLAS

BEVERAGES

BEVERAGES

$175 Bartender Fees, Per Bartender/ Per Hour
Two Hour Minimum
One (1) Bartender per 75 Guests
Charged per drink, based on consumption

PREMIUM SELECTIONS

SPIRITS

Benchmark, Bourbon
Seagram's 7, Whiskey
Dewar's White Label, Scotch
Gordon's, Gin
Barcardi Light, Rum
Smirnoff, Vodka
Campo Bravo Blanco, Tequila

WINE

PROVERB
Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, Rosé

WILLIAM WYCLIFF BRUT
Sparkling

BEER

DOMESTIC
Bud Light
Miller Lite
Coors Light
Michelob Ultra
O'Doul's

PREMIUM
Amstel Light
Corona
Modelo
Stella Artois

CRAFT
Blue Moon
Kilt Lifter
Huss Low Lo Hazy IPA
Scottsdale Blonde

SELTZERS & CIDERS
Angry Orchard
High Noon
Ketel One Spritz

DISTINCT SELECTIONS

SPIRITS

Buffalo Trace, Bourbon
Jack Daniel's, Whiskey
Johnnie Walker Red, Scotch
Bombay, Gin
Cruzan Aged Light, Rum
Tito's Handmade, Vodka
Herradura Silver, Tequila

WINE

BOGLE
Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc

THE PALM
Rosé

LA MARCA
Prosecco

BEER

DOMESTIC
Bud Light
Miller Lite
Coors Light
Michelob Ultra
O'Doul's

PREMIUM
Amstel Light
Corona
Modelo
Stella Artois

CRAFT
Blue Moon
Kilt Lifter
Huss Low Lo Hazy IPA
Scottsdale Blonde

SELTZERS & CIDERS
Angry Orchard
High Noon
Ketel One Spritz

LUXURY SELECTIONS

SPIRITS

Woodford Reserve, Bourbon
Crown Royal, Whiskey
Chivas 12 yr, Scotch
Tanqueray, Gin
Plantation Original Dark, Rum
Grey Goose, Vodka
Patron Silver, Tequila

WINE

ROBERT MONDAVI PRIVATE
Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc

THE PALM
Rosé

MUMM NAPA
Blanc de Blanc

BEER

DOMESTIC
Bud Light
Miller Lite
Coors Light
Michelob Ultra
O'Doul's

PREMIUM
Amstel Light
Corona
Modelo
Stella Artois

CRAFT
Blue Moon
Kilt Lifter
Huss Low Lo Hazy IPA
Scottsdale Blonde

SELTZERS & CIDERS
Angry Orchard
High Noon
Ketel One Spritz

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BEVERAGES

$175 Bartender Fees, Per Bartender/ Per Hour

Two Hour Minimum

One (1) Bartender per 75 Guests

PREMIUM HOST BAR

Premium Spirits	**$13**
Proverb Wine	**$12**
Craft & Premium Beers, Seltzers & Ciders	**$9**
Domestic Beers	**$8**
Sparkling Bottled Water	**$6**
Soft Drinks	**$5**
Still Bottled Water	**$5**

DISTINCT HOST BAR

Distinct Spirits	**$14**
Bogle Wine	**$13**
Craft & Premium Beers, Seltzers & Ciders	**$9**
Domestic Beers	**$8**
Sparkling Bottled Water	**$6**
Soft Drinks	**$5**
Still Bottled Water	**$5**

LUXURY HOST BAR

Luxury Spirits	**$16**
Mondavi Private Selections Wine	**$15**
Craft & Premium Beers, Seltzers & Ciders	**$9**
Domestic Beers	**$8**
Sparkling Bottled Water	**$6**
Soft Drinks	**$5**
Still Bottled Water	**$5**

PREMIUM CASH BAR

Sales Tax Included, Excludes Gratuity

Premium Spirits	**$14**
Proverb Wine	**$13**
Craft & Premium Beers, Seltzers & Ciders	**$10**
Domestic Beers	**$9**
Sparkling Bottled Water	**$6.5**
Soft Drinks	**$5.5**
Still Bottled Water	**$5.5**

DISTINCT CASH BAR

Sales Tax Included, Excludes Gratuity

Distinct Spirits	**$15**
Bogle Wine	**$14**
Craft & Premium Beers, Seltzers & Ciders	**$10**
Domestic Beers	**$9**
Sparkling Bottled Water	**$6.5**
Soft Drinks	**$5.5**
Still Bottled Water	**$5.5**

LUXURY CASH BAR

Sales Tax Included, Excludes Gratuity

Luxury Spirits	**$17.5**
Mondavi Private Selections Wine	**$16.5**
Craft & Premium Beers, Seltzers & Ciders	**$10**
Domestic Beers	**$9**
Sparkling Bottled Water	**$6.5**
Soft Drinks	**$5.5**
Still Bottled Water	**$5**

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THE SCOTTSDALE PLAZA RESORT & VILLAS

GENERAL INFORMATION

GENERAL INFORMATION

Welcome to The Scottsdale Plaza Resort & Villas, where we take tremendous pride in serving you and your guests! We make every effort to provide all of our groups with a superior meeting experience. In order to maintain our quality standards, we ask that our groups read and adhere to the following policies.

MENU SELECTION AND EVENT SET-UP DEADLINE

Detailed event specifications must be received to include but not limited to; event agenda, menu selection, function room setup, audio-visual, billing instructions, special requests no less than 21 days prior to the start of the event. At that point, you will receive a copy of our Banquet Event Orders (BEO) on which you may make additions and deletions and return to us with your signature. The Scottsdale Plaza Resort cannot guarantee availability of menu items or pricing if these requirements are not met.
The Banquet Event Order (BEO) is the governing document for all goods and services ordered by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO.

GUARANTEES

To ensure adequate preparation, notification to the Catering and Conference Services Department of the exact number of guests expected for all meetings and banquet functions is required no later than 11:00am (PST), ten (10) business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction.

Actual charges will be based on final guarantee or actual attendance, whichever is greater. The Resort will set and prepare for 3% above the guarantee up to 25 guests where possible. Should the attendance exceed the final guarantee by more than 3%, a surcharge of $10++ per person above the meal price will apply.

MINIMUM GUARANTEES AND DURATION OF MEALS

Groups of 25 or less are subject to a $250 taxable surcharge. Menus are to be purchased on a full attendance basis.
For Events under 10 guests, we offer our In Room Dining Menu and/or our JD's Restaurant Menu

- Continental Breakfast 1 hour
- Breakfast Buffet 1 hour
- Brunch 2 hours
- Break Packages 30 minutes
- Lunch Buffet 1 hour
- Dinner Buffet 90 minutes

Additional Charges will apply for extended service.

SPECIAL MEAL ORDERS

Special Meals are defined as those meals (i.e. vegetarian, vegan, gluten-free, etc.) requested other than the principal menu, either contracted in advance or at the time of service. All special meals must be requested through your Catering & Conference Services Manager and will be included in your final guarantee number due ten (10) business days prior to your event If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater.
Special meals will be charged at prevailing market price.

SERVICE CHARGE AND SALES TAX

All quoted food, beverage and other prices are subject to a mandatory gratuity in the amount of 15.6% of the total cost. This will be added to your bill and will be distributed to the employees who provided service to the guests. A separate administrative fee in the amount of 8.4% of the total

cost of food, beverage and other prices will also be added and is subject to tax. Pricing, Mandatory Gratuities, Administrative Fees and Sales Tax are subject to change.

BANQUET FOOD AND BEVERAGE STANDARDS

- All food and beverage functions will be set up 15 minutes prior to program start time unless otherwise notified.
- All buffet lines will consist of signage for food items.
- Food and Beverage from break packages, continental breakfasts, breakfasts, brunch, luncheons, and dinners are non-transferable to other breaks or rooms.

TO-GO BOXES & CONSUMPTION OUTSIDE CONFERENCE AREA

In accordance with city and state health regulations, no leftover food from catered group functions may be taken "to-go". Exception: Meals specifically designed for "Grab and Go" style-service can be arranged in advance. Please consult with your Catering & Conference Services Manager for additional information.

PLATED ENTRÉE SELECTION PROCESS

- Final entrée guarantees are required at least 10 days prior to the event.
- Menu selections for starter and dessert must be the same for all guests in attendance.
- Client/host to provide entrée cards which signify each guest's entrée choice. Resort is able to provide entree cards at a price of $5 per entrée card.
- Client/host responsible for paying for additional meals if initial guarantee for any entrée is exceeded.

PRE-SELECTED ENTRÉE

- Entrée selections are limited to a maximum of four (4) selections, to include a vegetarian option.

CHOICE OF ALA CARTE ENTRÉE (Tableside)

- Entrée selections are limited to a maximum of four (4) selections, to include a vegetarian option.
- A mandatory additional starter course will be implemented at a price of $20 to provide culinary team ample time to create entrees.
- Menu selections for two starters (soup & salad) and dessert must be the same for all guests in attendance.
- All entrees will be charged at the highest entrée price to allow for proper ordering assumptions.
- Client/host to provide menu cards for each guest. Resort is able to provide menu cards at a price of $5 per menu.

OUTSIDE FOOD AND BEVERAGE

The Scottsdale Plaza Resort policy dictates that under no circumstances will food or beverage be brought into The Resorts' public space, restaurants, indoor and outdoor meeting, banquet or event space, or Suite(s) being utilized as Groups' Hospitality Suite by the engager, guests or invitees. The Scottsdale Plaza Resort is the only licensee authorized to sell, serve or distribute any food and beverages on property. All food and beverage items served in public meeting rooms MUST be supplied and prepared by The Resort.

OUTDOOR FUNCTION SPACE

In the best interest of your guests, The Scottsdale Plaza Resort reserves the right to relocate any scheduled outdoor event indoors. This decision will be based on current and forecasted conditions from the National Weather Service. All weather decisions will be made a minimum of five (5) hours prior to the start of the function. Once the decision is made, it is final. All outdoor functions with entertainment will be scheduled to end, in accordance with neighborhood quiet hours, no later than 10 p.m.

ALCOHOL POLICY

The Arizona Department of Liquor Licenses and Control regulates the sale and service of alcoholic beverages. The Scottsdale Plaza Resort & Villas is responsible for the administration of those regulations. It is a requirement, therefore, that alcoholic beverages may not be brought into The Resort, by anyone other than Resort personnel. All beverage functions, whether in banquet space or in hospitality suites, must be arranged through the Conference Services/Catering office. All persons consuming liquor throughout The Resort areas must be at least 21 years of age. The Resort reserves the right to terminate liquor service at any time if minors intending to consume alcoholic beverages are in attendance or to persons of legal drinking age who appear to be intoxicated.

ALCOHOLIC BEVERAGE SALES

- All alcoholic beverages must be provided and dispensed by The Scottsdale Plaza Resort.
- Hosted Bars – charged per drink, plus mandatory gratuities, administrative fees and state sales tax.
- Cash Bars – Beverages are sold on a cash basis and are inclusive of state sales tax.
- Bartender Fees - $175.00 per bartender/per hour (two-hour minimum)
  One (1) Bartender per 75 guests

FOOD DISCLAIMER

Please notify your Catering & Conference Services Manager of any specific food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RESET CHARGES

Additional labor charges may be incurred if a group requests changes to the room setup **after** the room has been set. The Scottsdale Plaza Resort will do their best to accommodate the room setup changes; however, accommodating last minute requests will be based on business levels and availability of our events staff. At the time the change is requested, your Catering & Conference Services Manager will advise whether or not the room setup change can be accommodated and the approximate time it will take to complete the changes.
Additional labor charges will apply ($175 per hour / per set-up attendant).

DESTINATION AND EVENT MANAGEMENT

Take your event to the next level. A memorable destination is so much more than the flexible meeting space, comfortable guest rooms and consummate catering. At The Scottsdale Plaza Resort & Villas , our seasoned and creative team will work with you to enhance your event. Services provided, yet not limited to, décor, entertainment, themed events, tours, transportation, team-building and off-site dining and/or activities. Give your attendees and guests an authentic taste of the Grand Canyon State and offer an unmatched opportunity to see and experience Arizona with fun-filled options from A-Z. For more information please contact your Catering & Conference Services Manager.

AUDIO-VISUAL

We highly endorse and recommend Encore Event Technologies, our in-house audio-visual partner. Encore is located on property to help service your audio-visual production needs. For liability considerations, Encore will qualify and manage all rigging and power equipment and services. This includes but is not limited to: labor, trussing, chain motors, cables, span sets and all other rigging related equipment.

Should a company/group elect to utilize audio visual contractors or subcontractors on Resort premises during the event, you must notify the Resort of your intention to use such providers at least thirty (30) days in advance of the event. All outside contractors must sign and hold harmless, indemnification and insurance agreement in the form currently in use at the Resort for similar outside contractors and provide proof of insurance in amounts acceptable to The Resort (amounts and types of insurance may be changed or increased in The Resort's sole discretion based on the type of services the outside contractor will be providing) before they will be allowed to provide services on the Resort premises. All companies, groups and contractors must adhere to in-house audio-visual policies.

To help ensure the success of your event at The Scottsdale Plaza Resort & Villas, if you chose to utilize an outside audio-visual provider, an Encore Event Technologies technician will be required on site to oversee the load in and load out of the event. This technician will be available through the duration of your event as necessary. A minimum of 5 hours for each technician required for load-in and load-out at $70/hr. will be charged. After hours and weekend rates may apply. Please contact Encore Event Technologies at least 14 business days prior to the start of your event.

All audio-visual requirements concerning breakout meetings (Definition: any function beside the General Session) in the hotel's sleeping rooms, suites and meeting rooms of the hotel must be provided by the in-house provider (Encore Event Technologies).
This includes all audio-visual equipment and labor for set-up/strike and operation.

EXTENSION CORDS

Extension cords used in The Resort's meeting space must be 12/3 gauge, per the City of Paradise Valley Fire Marshall regulations.
Additionally, all cords or wires laying in the proximity of foot traffic (or across the doorways and/or hallways) must be to code, covered and taped down with premium gaffer tape. (Extension cords can be rented through Encore Event Technologies).

SIGNAGE

In order to preserve the integrity of the hotel and to comply with local fire codes all signage, displays or decorations and their setup is subject to prior approval of The Resort. Scotch tape, nails, push-pins, or any other damaging fasteners may not be used to hang any materials on walls in The Resort. Banners may be hung with the approval and coordination of the event department. Fees apply based on number of banners.
No hand-written signs or banners are allowed in the public areas of the hotel. Please ask your Catering and Conference Services Manager to assist in generating computer signs or recommend a professional sign maker. The Resort reserves the right to charge an additional fee for excess clean up and/or damage at the conclusion of the function. Unless alternate arrangements have been made, all signage, displays, and decorations should be removed at the conclusion of each function.

EXHIBIT TABLES

The Scottsdale Plaza Resort & Villas will provide up to 10 tabletop displays (6 or 8 foot tables including, if needed, standard linen and one chair at no charge during Meeting Group's program. If more than 10 tabletop displays are required, a charge of $35++ per tabletop display will be applied. Encore can provide phone lines, AV equipment, wireless / wired internet, etc. at a charge.

SECURITY

The Scottsdale Plaza Resort & Villas shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort at any time. As a patron, you are responsible for any damage to any part of The Resort during the period of time your attendees, employees, independent contractors, or other agents under your control or under the control of any independent contractor hired by you while on property. Our Security Department is available to make arrangements for the security of exhibits, merchandise and/or articles set up for display prior to the planned event at the designated charge per hour, per guard. Requests for additional security must be received by your Catering & Conference Services Manager a minimum of 7 business days prior to your event.

ROOM DELIVERIES (non-room service)

The Scottsdale Plaza Resort & Villas Front Services Department will be happy to arrange for guestroom deliveries. Items will be placed inside the room after the guest has checked in. Items may not be left outside on the floor or slipped under the door of the guestrooms.

Room Deliveries (non-personalized) ..... $5 per room
Personalized Room Deliveries ..... $6 per room
Personalized Welcome Bag Handed out at Check-in ..... $4 per guest
Welcome Letter Handed out at Check-In ..... $3 per guest

SCOTTSDALE PLAZA IT STAFF SERVICES

SPR IT Staff Rates - $175.00 Per Hour/3 Hour minimum. This is for services including, but not limited to configuring group printer/building networks. Services provided not included in basic IT set up and services. A minimum of 7 business days prior to your event are required for scheduling of services.

SHIPPING / STORAGE

To ensure proper handling of your conference materials, shipping labels must include the following information:

Conference Name
Conference Date
On-site Company Contact Name
The Scottsdale Plaza Resort
7200 North Scottsdale Road
Scottsdale, AZ 85253

To assist with retrieval of your conference materials, we suggest the on-site contact be provided with a shipping manifest of all shipped materials, their point of origin, method of shipment, (FedEx, UPS) and shipping numbers or bill of lading. Due to limited storage capacity, we can only accept your shipment 5 days prior to your arrival. We must be notified in advance of large shipments.

The Resort reserves the right to charge for storage space, if required, to accommodate your materials. Please note, trucks must either have a lift gate or forklift must be rented to remove crated materials. Should forklift rental be required the appropriate charges will be posted to your master account.

Your Catering & Conference Services Manager can assist you with forklift rental. The Resort reserves the right to assess labor charges for assistance with moving, uncrating or repacking - boxes $4 each, pallets $200 each.

Miscellaneous Conference Price List

Contact your Catering & Conference Services Manager with questions regarding rental and any additional fees.
Pricing is per day, per item, plus Service Charge and Sales Tax.

Item	Price
Easels	$30++
Corkboard & Push Pins with Easel	$50++
Podium	$50++
Risers 6ft by 8ft	$75++
Dance Floor	$300++ (one-time fee)
Coordination/Registration Staff	$75+ (per hour/ per staff – 4-hour minimum)
Security Guard - SPR	$75+ (per hour/ per staff – 4-hour minimum)