



Ponderosa

hosts to choose offerings & submit guests' entrée selections in advance
served individually | 50.00 per person

Two Course 50.00 per person

Salads choose one

CAESAR ciabatta croutons, parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrées included

SPINACH & MUSHROOM LASAGNA spinach, mushrooms, roasted zucchini, tomato sauce, ricotta, parmesan, pesto drizzle

STUFFED CHICKEN BREAST ricotta, sundried tomatoes, spinach, balsamic drizzle

SHORT RIBS slow braised angus beef, red wine demi-glaze

Accompaniments choose two

GRILLED ASPARAGUS thyme & lemon

BROCCOLINI garlic & lemon

BUTTER POACHED CARROTS honey & orange

FINGERLING POTATOES garlic aioli

Add Dessert +5.00 per person

choose one

MINI DOUGHNUTS glazed, churro & chocolate doughnut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream





Cypress

hosts to choose offerings & submit guests' entrée selections in advance
starters served family style | salads, entrees & desserts served individually
60.00 per person

To Start

BRUSCHETTA BOARD heirloom tomatoes, fresh mozzarella & basil, balsamic reduction

Salad

CAESAR ciabatta croutons, parmesan, Caesar dressing

Entrées

CHEESE LASAGNA tomato sauce, mozzarella, ricotta, parmesan

CHICKEN PICCATA seared chicken breast, creamy lemon-caper sauce

SHORT RIBS slow braised angus beef, red wine demi-glaze

Accompaniments

GRILLED ASPARAGUS thyme & lemon

RISOTTO shallots & parmesan

Dessert

choose one

MINI DOUGHNUTS glazed, churro & chocolate doughnut holes, chocolate sauce

LEMON RICOTTA CAKE lemon glaze





Agave

hosts to choose offerings & submit guests' entrée selections in advance
starters served family style | salads, entrees & desserts served individually
60.00 per person

To Start

TORTILLA CHIPS & SALSA

ELOTE creamy corn dip with cilantro, jalapeños, cotija cheese

Salad

MEXICAN CHOPPED romaine, heirloom cherry tomatoes, cucumbers, corn, black beans, avocado, cotija cheese, cilantro lime dressing

Entrées

STUFFED RED BELL PEPPER zucchini, squash, corn, black beans, green chiles, red peppers, white onions, mozzarella, fire roasted Tomatillo sauce

CHICKEN FAJITAS sauteed bell peppers, onions, garlic

CARNE ASADA marinated & grilled flat iron steak

Accompaniments

CAST IRON BLACK BEANS

SPANISH RICE

Dessert

choose one

CHURRO DOUGHNUTS chocolate sauce

DULCE DE LECHE CHEESECAKE caramel sauce



Mesquite

*hosts to choose offerings & submit guests' entrée selections in advance
served individually | 60.00 per person*

Starter

CAST IRON CORNBREAD baked with aged cheddar & green chiles, honey-chipotle butter

Salads choose one

CAESAR romaine, ciabatta croutons, parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrees

RAGU STUFFED PORTOBELLO MUSHROOM **GF**

GRILLED BBQ CHICKEN BREAST **GF**

SLOW SMOKED BRISKET **GF**

Accompaniments choose two

CILANTRO PEANUT COLESLAW

BARBECUE BAKED BEANS **GF**

ROASTED CORN MEDLEY

MASHED POTATOES garlic & chives

Dessert choose one

MINI DOUGHNUTS glazed, churro & chocolate doughnut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream



Saguaro

hosts to choose offerings & submit guests' entrée selections in advance
starters served family style | salads, entrees & desserts served individually
75.00 per person

To Start choose one

CAST IRON CORNBREAD baked with aged cheddar & green chiles, honey-chipotle butter

ORIGINAL CACTUS FRIES fried Nopalitos cactus strips, prickly pear cactus dipping sauce

Salads choose one

CAESAR romaine, ciabatta croutons, parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

CHOPPED WEDGE iceberg, tomatoes, bacon, bleu cheese crumbles, pickled onions, bleu cheese dressing

Entrées choose three

CAULIFLOWER STEAK cashew-crusted cauliflower steak, red pepper Romesco sauce

GRILLED SALMON caramelized tomato jam

HOUSE SMOKED CHICKEN BREAST country herb gravy

BABY BACK PORK RIBS raspberry-plum bbq sauce

ELK CHOPS pinot noir demi-glaze

FLAT IRON STEAK beurre blanc sauce, crispy onions

Accompaniments choose two

GRILLED ASPARAGUS thyme & lemon

BROCCOLINI garlic & lemon

SWEET POTATO MASH thyme & maple syrup

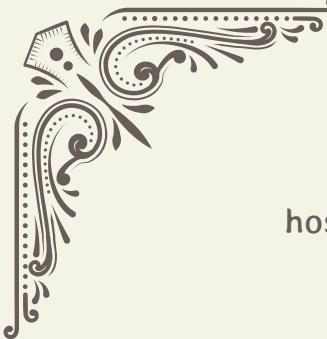
MASHED POTATOES garlic & chives

Desserts choose one

SIGNATURE CARROT CAKE carrots, pineapple, coconut, cream cheese frosting, toasted pecans

DOUBLE CHOCOLATE CAKE strawberries, whipped cream





Juniper

hosts to choose offerings & submit guests' entrée selections in advance
served individually | 85.00 per person

to start

GRILLED BAGUETTE whipped butter

Salads choose one

CAESAR romaine, ciabatta croutons, parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

CHOPPED WEDGE iceberg, tomatoes, bacon, bleu cheese crumbles, pickled onions, bleu cheese dressing

Entrées choose three

CAULIFLOWER STEAK cashew-crusted cauliflower steak, red pepper Romesco sauce

SALMON citrus glaze

HOUSE SMOKED CHICKEN BREAST country herb gravy

PORK CHOPS maple-agave glaze

FILET MIGNON pinot noir demi-glaze

Accompaniments choose two

GRILLED ASPARAGUS thyme & lemon

BRUSSELS SPROUTS shallots & bacon

BUTTER POACHED CARROTS honey & orange

ROASTED FINGERLING POTATOES garlic aioli

Desserts choose one

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar crust, candied raspberries, macerated strawberries

FLOURLESS CHOCOLATE TORTE chocolate & almond recipe, macerated oranges

Champagne Toast poured individually





Buffet Service

Fier / 55.00 per person

Salads choose one | served individually

CAESAR romaine, ciabatta croutons, Parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrées choose two

SPINACH & MUSHROOM LASAGNA spinach, mushrooms, roasted zucchini, tomato sauce, ricotta, parmesan, pesto drizzle

SALMON citrus glaze

HOUSE SMOKED CHICKEN BREAST country herb gravy

FLAT IRON STEAK pinot noir demi-glaze

Accompaniments included

GRILLED ASPARAGUS lemon & thyme

ROASTED FINGERLING POTATOES garlic aioli

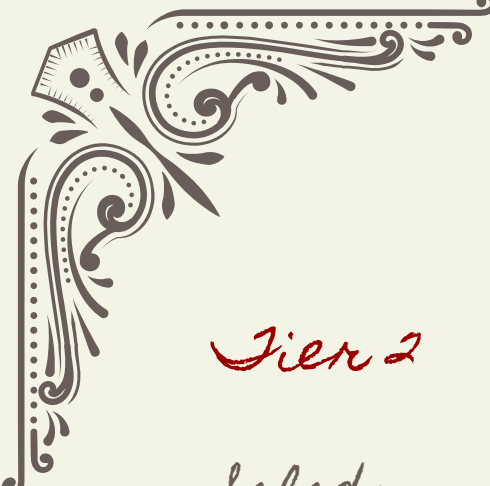
Add Dessert +5.00 per person

choose one

MINI DOUGHNUTS glazed, churro & chocolate doughnut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream





Buffet Service

Tier 2

65.00 per person

Salads

choose one | served individually

CAESAR romaine, ciabatta croutons, Parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrées

choose three

SPINACH & MUSHROOM LASAGNA spinach, mushrooms, roasted zucchini, tomato sauce, ricotta, parmesan, pesto drizzle

SALMON citrus glaze

HOUSE SMOKED CHICKEN BREAST country herb gravy

PORK CHOP maple-agave glaze

SHORT RIBS slow braised angus beef, red wine demi-glaze

Accompaniments

choose three

GRILLED ASPARAGUS lemon & thyme

BRUSSELS SPROUTS shallots & bacon

BUTTER POACHED CARROTS honey & orange

ROASTED FINGERLING POTATOES garlic aioli

Add Dessert

+5.00 per person

choose one | served plated

MINI DOUGHNUTS glazed, churro & chocolate doughnut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream





Reception Style

*limited to standing receptions without designated seating
hosts to choose offerings in advance
passed or stationary upon request
45.00 per person*

choose six

Two Bites

VEGETABLE SPRING ROLLS sesame-ginger dipping sauce

CAPRESE SKEWERS choice of traditional or southwestern style |
heirloom tomatoes, fresh mozzarella, basil, balsamic reduction

CHEESE CURDS prickly pear bbq dipping sauce

CHICKEN SATAYS grilled chicken, honey balsamic glaze

CHICKEN & WAFFLES crispy chicken & waffle, spicy maple syrup

POLLO FUNDIDOS mini chicken & black bean chimichangas, guajillo cream sauce

STUFFED POTATO SKINS bacon bits, cheddar cheese, scallions

BBQ PORK SLIDERS pulled pork, pickles, crispy onions

BEEF SLIDERS cheddar cheese, caramelized onions

CORN DOGS corn battered mini beef hot dogs, honey mustard glaze

BEEF STREET TACOS cabbage, onions, cilantro, queso fresco





Hors d'Oeuvres

passed or stationary upon request
prices per person / minimum 12 pieces per selection

HUMMUS FLATBREAD roasted red pepper hummus, grilled flatbread 6.00

BRUSCHETTA heirloom tomatoes, mozzarella, basil, balsamic reduction 6.00

VEGETABLE SPRING ROLLS sesame-ginger dipping sauce 7.00

ASPARAGUS TARTS asparagus, caramelized onions, goat cheese, local honey 6.00

CAPRESE SKEWERS choice of traditional or southwestern style |
heirloom tomato, fresh mozzarella, basil, balsamic reduction 6.00

CROQUETAS chicken & prosciutto coated with breadcrumbs, citrus aioli 7.00

BACON WRAPPED DATES bleu cheese stuffed dates wrapped in bacon, chili glaze 7.00

CHICKEN SATAYS grilled chicken | honey balsamic glaze 7.00

MEATBALLS choice of beef or bison | house-made dipping sauce 8.00

Grazing Boards

all boards serve twenty

CRUDITÉ fresh & grilled vegetables | spicy marcona almonds | honey mustard | lemon-herb
white bean & pesto dips 125.00

MEDITERRANEAN marinated artichokes, olives & feta | hummus, olive tapenade & romesco sauce |
fresh vegetables | dried fruit | house made flatbread 125.00

CAPRESE heirloom tomatoes | sliced mozzarella, basil & balsamic reduction | mixed olives 155.00

BRUSCHETTA vine ripened tomatoes & mozzarella with balsamic | sun-dried tomatoes & olives |
honey & goat cheese 155.00

CHARCUTERIE cured meats & cheeses | seasonal accompaniments | assorted crackers 325.00

CHIPS & DIPS fresh salsa, chunky guacamole, pepper jack queso, elote dip | tortilla chips 125.00

MEXICAN chorizo | mini empanadas | watermelon, mango & cucumbers dipped in Tajin | queso
fresco & oaxaca cheese | pico de gallo, corn salsa & bean dip | tortilla chips 155.00

SEDONA SIGNATURE fried Nopalitos cactus strips, rattlesnake sausage, bison brochettes,
cilantro flatbread, prickly pear cactus sauce, Southwest peanut butter, raspberry-plum BBQ 275.00

FLATBREAD cheese | pepperoni & hot honey | barbecue chicken 225.00

DESSERT doughnut holes | mini churros | cookies | tartelettes 225.00

