



Culinary OFFERINGS 2019

With the combination of regional cuisine, creativity of our Executive Sous Chef Warren Deveuve & culinary team & the flexibility of our event venues, your goals will be achieved with the greatest of style & ease.

Whether it's an intimate gathering or expansive conference, our Pointe Hilton Resort team will ensure a seamless & enjoyable experience.

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Continental BREAKFAST

THE CLIFFS CONTINENTAL BREAKFAST

Selection of Orange, Cranberry & Apple Juice

Display of Seasonal Fresh Sliced Melons & Berries ^{CHF}

Variety of Greek Yogurts with Granola & Assorted Dried Fruits ^{CHF}

Kashi & Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk

Daily Assortment of Fresh Pastries, New York Bagels, Fruit Breads with Jams, Sweet Butter & Cream Cheeses

Freshly Brewed Coffee & International Teas served with Flavored Creamers & Assorted Sweeteners

\$31.00 PER PERSON

TAPATIO "SMART START" CONTINENTAL BREAKFAST

Selection of Prickly Pear Orange, Cranberry & Apple Juice

Display of Seasonal Fresh Sliced Melons & Berries ^{CHF}

Variety of Greek Yogurts ^{CHF} with Granola & Assorted Dried Fruits ^{CHF}

Kashi & Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk

Organic Steel Cut Oatmeal, Agave Nectar, Raw Almonds, Dried Fruits

Peeled Hard Boiled Eggs ^{CHF}

Date Nut Bread & Whole Wheat New York Bagels with Jams, Sweet Butter & Cream Cheeses

Freshly Brewed Coffee & International Teas served with Flavored Creamers & Assorted Sweeteners

\$33.00 PER PERSON

GRAND CANYON CONTINENTAL BREAKFAST

Selection of Papaya Orange, Cranberry & Apple Juice

Display of Seasonal Fresh Sliced Melons & Berries ^{CHF}

Variety of Greek Yogurts ^{CHF} with Granola & Assorted Dried Fruits ^{CHF}

Kashi & Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk

Daily Assortment of Fresh Pastries, New York Bagels, Fruit Breads with Jams, Sweet Butter & Cream Cheeses

Bacon, Egg, Potato, and Onion Burrito with Cheddar Jack Cheese & Salsa on the side (Egg Whites Available)

Freshly Brewed Coffee & International Teas served with Flavored Creamers & Assorted Sweeteners

\$37.00 PER PERSON

**One Chef Attendant per 100 Guests is required for Action Station at \$175 per station*



Breakfast

ENHANCEMENTS

SELECTION OF BREAKFAST SANDWICHES

Multi Grain Croissant Sandwich, Scrambled Eggs, Ham, Cheddar Cheese

\$8.75 PER PERSON

Whole Wheat English Muffin, Sautéed Spinach, Mushrooms, Egg Whites, Swiss Cheese

\$9.50 PER PERSON

Toasted English Muffin, Grilled Canadian Bacon, American Cheese, Scrambled Eggs

\$8.75 PER PERSON

Buttermilk Biscuit Sandwich, Sausage, Scrambled Eggs

\$8.75 PER PERSON

ARIZONA MORNING BURRITO

Bacon, Egg, Potatoes, Onions, and Cheddar Jack Cheese, Tapatio House Made Salsa (on the side)

Includes Choice of One

Bacon, Chorizo, Sausage, Ham

\$9.50 PER PERSON

*BUILD YOUR OWN AVOCADO TOAST STATION

Toasted Baguette Slices, Crushed Hass Avocados, Baby Heirloom Tomato, Sliced Boiled Egg, Crumbled Bacon, Queso Fresca, Scallions, Arugula, Roasted Corn EVOO, Assorted Hot Sauces on the side

\$12.00 PER PERSON

*"EGGS TO ORDER" STATION

Egg Whites, Cheddar Jack Cheese, Mushrooms, Bacon, Spinach, Tomatoes, Ham, Onion, Bell Peppers

\$14.75 PER PERSON

ORGANIC STEEL CUT OATMEAL

Cream, Brown Sugar, Agave Nectar, Assorted Dried Fruits

\$8.75 PER PERSON

TUSCAN FRITATA

Individual Mushroom, Spinach, Mozzarella Cheese

\$12.00 PER PERSON

WESTERN QUICHE

Roasted Jalapeno, Jack Cheese, Applewood-Smoked Bacon

\$12.00 PER PERSON

**One Chef Attendant per 100 Guests is required for Action Station at \$175 per station*



SELF-SERVE Breakfasts

POINTE BREAKFAST

Orange, Cranberry & Vegetable Juices

Daily Selection of Fresh Pastries, New York Bagels, Fruit Breads with Jams, Sweet Butter & Cream Cheeses

Display of Seasonal Fresh Sliced Melons & Berries

Variety of Greek Yogurts, Granola, Dried Fruits & Raw Almonds

Kashi, Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk & Banana

Organic Steel Cut Oatmeal ^{GF}

Cream, Brown Sugar, Agave Nectar, Assorted Dried Fruit

Local Country-Style Scrambled Eggs ^{GF}

Jack Cheese, Roasted Tapatio House Made Salsa, Assorted Hot Sauces (Served on the Side)

Includes Choice of Two ^{GF}

Applewood-Smoked Bacon, Grilled Turkey Sausage Links, Turkey Sage Sausage Patties, Grilled Country Ham, Country Pork Sausage Links, Smoked Pork Sausage, Chicken Apple Sausage Links

Breakfast Potatoes: Choice of One ^{GF}

Tapatio House Red Bliss Breakfast Potatoes

Yukon Gold Potatoes

Hash Brown Potatoes

Olive Oil Roasted Fingerling Potatoes Lyonnaise, Fresh Herbs

\$41.75 PER PERSON

HEALTHY START

Anti-Oxidant Juices, Pomegranate, Orange, V8 Juice & Grapefruit

Hot Green Tea with Local Desert Honey & Natural Sweeteners

Date Nut Bread, Whole Wheat Bagels, Multigrain Bread, Preserves, Peanut Butter, Cream Cheese

Display of Seasonal Fresh Sliced Melons & Berries ^{GF}

Kashi, Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk & Banana

Greek Yogurt Bar

Fresh Berries, Local Honey, Blueberry Flax Seed Granola, Assorted Dried Fruits, Nuts

Organic Steel Cut Oatmeal Station

Brown Sugar, Raisins, Agave Nectar, Skim Milk

Simply Scrambled Eggs ^{GF}

Cheddar Jack Cheese, House Made Salsa, Assorted Hot Sauces (Served on the Side)

Egg White Frittata ^{GF}

Spinach, Button Mushrooms, Caramelized Onions, Feta Cheese

Olive Oil Roasted Fingerling Potatoes Lyonnaise, Fresh Herbs ^{GF}

Includes Choice of One ^{GF}

Grilled Turkey Sausage Links

Turkey Sage Sausage Patties

\$43.50 PER PERSON

*Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Self-Serve Breakfasts
Self-Serve Breakfast pricing is based on 60 minutes of service*



SELF-SERVE Breakfasts

WESTERN SUNRISE

Prickly Pear Orange, Cranberry & Vegetable Juice

Mini Sticky Buns & Mini Apple Turnovers, Desert Honey & Sweet Butter

Fresh Cantaloupe & Honeydew Melon Salad ^{15¢}

Candied Pecans, Prickly Pear Yogurt Dressing

Ranch Hand Fried Steak & Buttermilk Biscuits with Black Pepper Sausage Gravy

Hickman Farms Scrambled Eggs, Cheddar Cheese,
House Made Salsa, Assorted Hot Sauces
(Served on the Side)

Includes Choice of Two ^{15¢}

Applewood-Smoked Bacon

Grilled Country Ham

Grilled Turkey Sausage Links

Southwest Jalapeno Cheddar Grits

Diced Russet Fried Potatoes

\$45.50 PER PERSON

HACIENDA HUEVOS

Papaya Orange, Cranberry & Vegetable Juice

Cinnamon Apple Bread, Almond Bear Claws, Prickly Pear Jam, Desert Honey & Sweet Butter

Fiesta Fruit Salad ^{15¢}

Season's Best Fruits & Berries Topped with Toasted Coconut

Huevos Rancheros Bar

Warm Flour Tortillas, Chorizo, Scrambled Eggs,
Refried Beans, Fried Sonoran Spiced Potatoes, Cotija Cheese, Cheddar Jack Cheese, Pico De Gallo, Roasted Tomato Salsa

Simply Scrambled Eggs ^{15¢}

Cheddar Jack Cheese, House Made Salsa, Assorted Hot Sauces (Served on the Side)

Dulce Leche Torrijos

Crusty Bread Dipped in Sweet Milk Batter, Fried Golden Brown, Topped with Roasted Almonds, Coco Cinnamon Powdered Sugar, Light Agave Syrup

Grilled Southwest Pork Sausage Links ^{15¢}

\$43.50 PER PERSON



SELF-SERVE Breakfast ENHANCEMENTS

PARFAIT WITH SPECIALTY GREEK YOGURT

Fresh Made Granola, Assorted Dried Fruits, Vanilla Yogurt

\$8.50 PER PERSON

STEEL CUT OATMEAL ^{RF}

Organic Steel Cut Oats, Brown Sugar, Fresh Seasonal Berries, Dried Fruits, Cream

\$8.75 PER PERSON

ACTION STATIONS

*BREAKFAST BURRITO STATION

Scrambled Eggs, Chorizo, Machaca Beef, Shredded Jack & Cotija Cheeses, Potatoes, Onions, Diced Jalapenos, Guacamole, Salsa in a Flour Tortilla

\$9.50 PER PERSON

*PANCAKE STATION

Buttermilk, Whole Wheat, Fresh Mixed Berry Compote, Lemon Zest, Warm Maple & Prickly Pear Syrups, Whipped Butter

\$8.75 PER PERSON

*BREAKFAST QUESADILLA STATION

Scrambled Eggs, Chorizo, Tomatoes, Chile Grilled Chicken, Fresh Roasted Chiles, Spinach, Cheddar, Oaxaca & Cotija Cheeses, Roasted Tomato Chile Salsa, Tomatillo Relish, Flour Tortilla

\$11.00 PER PERSON

*"EGGS TO ORDER" STATION ^{RF} (One Chef Attendant Per 50 Guests)

Egg, Egg Whites, Chive, Onion, Spinach, Tomatoes, Mushrooms, Broccoli, Jalapeños, Green Chilies, Diced Bacon, Ham, Cheddar & Jack Cheeses

\$14.75 PER PERSON

Pricing is based on 60 minutes of service

**One Chef Attendant per 100 Guests is required for Action Station at \$175 per station.*



Plated BREAKFAST

EARLY MORNING PLATED BREAKFAST

Served with: Orange Juice, Regular & Decaf Coffee, Variety of Herbal & Regular Teas, Assorted Breakfast Pastries

LOCAL FARM-FRESH SCRAMBLED EGGS ^{10.99}

Cheddar Cheese, Chives, Hickory-Smoked Bacon, Roasted Fingerling Potatoes, Caramelized Onions, Herbs, Fresh Baby Roma Tomatoes, Olive Oil

\$33.75 PER PERSON

CINNAMON ALMOND BRIOCHE FRENCH TOAST

Spicy Southwest Sausage, Warm Mixed Berry Compote, Maple Syrup

\$34.50 PER PERSON

TAPATIO BENEDICT

Poached Eggs, Sausage Patty, Chipotle Hollandaise Served on a Buttermilk Biscuit with Avocado Crème Fraiche & Sliced Fresh Fruit

\$40.75 PER PERSON

STEAK & EGGS ^{10.99}

Grilled Top Sirloin Steak, Ranchero Sauce, Fresh Local Hickman Farms Scrambled Eggs, Jack Cheese, Grilled Yukon Potatoes, Fresh Fruit

\$48.00 PER PERSON

HEALTHY BREAKFAST

Poached Eggs on Top of Toasted Ciabatta, Kale, Spinach, Feta Cheese, EVOO, Sliced Fresh Fruit, Grilled Turkey Sausage Links

\$43.50 PER PERSON

ENHANCEMENTS

GREEK YOGURT BANANA SPLIT ^{10.99}

Vanilla Greek Yogurt, Split Bananas, Candied Pecans, Honey Drizzle

\$8.50 PER PERSON

BANANA & MANGO SMOOTHIE ^{10.99}

\$9.00 PER PERSON

MIXED BERRY CRÈME FRAICHE MARTINI ^{10.99}

\$9.75 PER PERSON

HEIRLOOM TOMATO CARPACCIO & SMOKED SALMON

Crostini, Avocado Crème, Lemon Olive Oil

\$13.00 PER PERSON

AM BREAKS

Menu

GREEK YOGURT PARFAITS

Glasses of Vanilla Greek Yogurt with Your Choice of Fresh Seasonal Berries, Dried Fruit, Nuts, Desert Honey & Almond Granola
Mini Raspberry Granola, Chocolate Cream Cheese Muffins, Flavored Iced Teas & Vitamin Waters

\$23.75 PER PERSON

STRAWBERRY BREAK

Strawberry Nutri Grain Bars, Plain & Chocolate-Dipped Strawberries, Assorted "NAKED Brand" Drinks, Strawberry Lemonade, Agua Fresca

\$20.25 PER PERSON

DUNKERS & DOUGHNUTS

Assorted Flavors of Fresh Doughnut Holes, Whole Fruit, Individual Flavored Milks, Flavored Iced Teas, Vitamin Waters

\$20.75 PER PERSON

ARIZONA TRAIL

Vessels of Spicy Sonoran & Grand Canyon Trail Mix, Assorted Granola Bars, Peppered & Teriyaki Beef Jerky, Arizona Green Tea, Gatorade, Agua Fresca

\$22.50 PER PERSON

BEVERAGE BREAK PACKAGE

Freshly Brewed Regular & Decaf Coffee, Tazo Tea Service, Soft Drinks, Bottled Water

1/2 Day - **\$20.75 PER PERSON**

Full Day - **\$33.50 PER PERSON**

Freshly Brewed Starbucks Regular & Decaf Coffee, Tazo Tea Service, Soft Drinks, Bottled Water

1/2 Day - **\$25.25 PER PERSON**

Full Day - **\$36.00 PER PERSON**

Break is based from 8:00am-12:00pm & 1:00pm-5:00pm

*Breaks are based on 30 minutes of service
One break location per 50 guests will be offered complimentary.
For additional locations, a \$225 charge will apply, per location.*

PM BREAKS

Menu

PICK ME UP

Assorted Energy Drinks, Vitamin Waters, Classic Old-Fashioned Hard Candy & Assorted Soft Candies (Salt Water Taffy, Licorice, Jelly Beans), Candy Bars, Assorted "KIND" Natural Bars, Agua Fresca

\$21.75 PER PERSON

COOKIES & MILK

Rich Chocolate Chip, Chewy Peanut Butter, Chunky Oatmeal Raisin & White Chocolate Macadamia Nut Cookies, Individual Flavored Ice-Cold Chocolate and Vanilla Milk

\$20.50 PER PERSON

GOING NUTS

Raw & Smoked Almonds, Roasted Pistachios, Chili Lime Spiced Cashews, Honey Roasted Peanuts, Pecan Sugar Cookies, Prickly Pear Lemonade, Flavored Iced Teas

\$22.75 PER PERSON

BALLPARK

Sea Salt & White Cheddar Popcorn, Chips & Nacho Cheese Sauce with Pickled Jalapeños, Soft Mini Pretzels & Mustard, Mini Corn Dogs with Spicy Mustard, Peanuts, Sports Drinks, Flavored Iced Tea

\$23.50 PER PERSON

GRAB A SNACK

Assortment of Flavored Potato Chips, Pop Chips, Pringles, Rice Krispy Treats, Salted Peanuts, Fruit Trail Mix, Oreos, Nutter Butters, Fig Newtons, Flavored Iced Tea, Agua Fresca

\$20.50 PER PERSON

SPICY SOUTHWEST (SOUTHWEST SUMMER)

Roasted Red Pepper Hummus & Black Bean Hummus with Pita Chips, Grilled Assorted Vegetables with Sweet Honey Garlic Dip & Ranch, Spicy Pickled Vegetables with Peppercorn Ranch Dip

Served with Assorted NAKED Juice and Agua Fresca

\$23.50 PER PERSON

TAKE A HIKE

Build Your Own Trail Mix, Assorted Nutri-Grain Bars, Refreshing Cucumber-Lemon Water, Assorted Flavored Gatorades

\$25.50 PER PERSON

*Breaks are based on 30 minutes of service
One break location per 50 guests will be offered complimentary.
For additional locations, a \$225 charge will apply, per location.*

Specialty

BREAK MENUS

PUPPIES AND ICE CREAM

STRESS RELEASE | ICE CREAM

ACTIVITY

PUPPIES!!! Sit on the floor and play with the playful lil pups. (Minimal Donation of \$500 to Shelter)

MENU

(CHOICE OF FOUR)

Raspberry "Shepard" Sherbet

Choco "Chihuahua" Tacos

Chocolate "Lab"

"Golden Lab" Buttered Pecan

"Mutt" Ice Cream - Spumoni

CaPUPucino - Coffee

Poodle Vanilla

Dunkin Doggies - Crème Puffs

\$23.00 PER PERSON

YOGA AND YOGURT

YOGA SESSION | GRANOLA & YOGURT

ACTIVITY

A 30-minute, instructor led yoga class that awakens and energizes the body and mind. (Time can be adjusted as needed)

MENU

Seasonal Fruit Salad with Mint and Citrus Basil Dressing

Seasonal Fruit Infused Yogurt with Homemade Granola and Nuts

Scrambled Egg Beaters with Wild Mushrooms

Agua Fresca

Bottled Electrolyte Water

Fresh Brewed Royal Coffee and Tea

\$50.00 PER PERSON

(Instructor Included in Price)

MINI BOOT CAMP

BOOT CAMP | GRANOLA & YOGURT

ACTIVITY

A lively, Instructor-led conditioning and strengthening class, followed by a protein-packed breakfast, will energize attendees and jump start a day of WOW!

MENU

Seasonal Fruit Salad with Mint and Citrus Basil Dressing

Seasonal Fruit Infused Yogurt with Homemade Granola and Nuts

Scrambled Egg Beaters with Wild Mushrooms

Cucumber Water

Bottled Electrolyte Water

Fresh Brewed Royal Coffee and Tea

\$56.00 PER PERSON

(Instructor Included in Price)

PRICES SUBJECT TO CHANGE



Specialty

BREAK MENUS

MIDDAY STRETCH

STRETCH CLASS | PROTEIN PACKED SNACK

ACTIVITY

A 10-minute, instructor led session that focuses on posture, breathing techniques and easy stretches

MENU

Chef's Selection of Hummus with Mini Bagel Chips—Charred Jalapeno & Mint

Seasonal Personal Salad—Roasted Carrot & Quinoa Salad with Arugula & Yogurt Dressing

Steamed Edamame Dumplings with Ponzu Dipping Sauce

Fruit Infused Water

Bottled Electrolyte Water

Fresh Brewed Royal Coffee & Tea

\$56.00 PER PERSON

(Instructor Included in Price)

MEDITATIVE MOMENT

RELAXATION CLASS | SMOOTHIES & GRANOLA

ACTIVITY

A 10-minute, instructor led meditation session that focuses on deep breathing and stress relief techniques

MENU

Chef's Choice: Veggie & Fruit Smoothies

Kale & Spicy Feta Dip with Pita Chips & Whole-Grain Flatbreads

Snack Selections—Pretzels, Crisp Apples, Peanut Butter & Local Honey

Seasonal Local Fruit

Fruit Infused Water

Bottled Electrolyte Water

Fresh Brewed Royal Coffee and Tea

\$54.00 PER PERSON

(Instructor Included in Price)

HONEYCOMB STATION

MENU

Multigrain Breads, Flatbreads, and Pita Breads

Assorted Nut Butter Spreads—Almond, Cashew, Roasted Peanuts, and Nutella

All Fruit Preserves—Strawberry, Raspberry, and Apricot

Toppings—Sliced Apples, Celery Sticks, Bananas, Shaved Dark Chocolate & Honey

Aqua Fresca

Fresh Brewed Iced Tea

\$34.00 PER PERSON

PRICES SUBJECT TO CHANGE



A La Carte

REFRESHMENTS

BEVERAGES [☞]

Starbucks Regular & Decaf Coffee	\$98/GALLON
Royal Fresh Brewed Regular & Decaf	
Coffee & Hot Tea	\$89/GALLON
Iced Tea	\$89/GALLON
Assorted Fruit Juices	\$85/GALLON
Fruit Punch or Lemonade	\$80/GALLON
Basil Lemonade	\$80/GALLON
Fruit Agua Fresca	\$48/GALLON
Hot Chocolate Packets	\$4.50/EACH
Soft Drinks	\$5.50/EACH
Non-Sparkling Water	\$5.50/EACH
Mineral Water	\$5.75/EACH
Individual Bottled Juice	\$5.75/EACH
Red Bull—Regular & Sugar-Free	\$8.50/EACH
Rock Star Energy Drink	\$7.50/EACH
Assorted Naked Juices	\$8.75/EACH
Assorted Flavored Gatorade	\$7.50/EACH

FROM OUR BAKE SHOP

Assorted Muffins	\$56/DOZEN
Breakfast Breads	\$56/DOZEN
Assorted Danishes	\$57/DOZEN
Buttered Croissants	\$58/DOZEN
Sweet Baked Scones	\$58/DOZEN
Bagels with Flavored Cream Cheeses	\$62/DOZEN
Variety of Fresh Baked Cookies	\$57/DOZEN
Chocolate Fudge Brownies	\$58/DOZEN
Assorted Donuts	\$56/DOZEN
Assorted Donuts Holes	\$32/DOZEN

EXTRA GOODIES

Fruit Skewers with Honey Drizzle [☞]	\$60/DOZEN
Seasonal Whole Fruit [☞]	\$50/DOZEN
Chocolate-Dipped Strawberries [☞]	\$56/DOZEN
Granola Bars	\$42/DOZEN
Assorted Protein Bars	\$54/DOZEN
Assorted Ice Cream Novelties	\$60/DOZEN
Full-Sized Candy Bars	\$49/DOZEN
Individual Fruit Yogurt [☞]	\$50/DOZEN
Individually Packaged Trail Mix	\$68/DOZEN
Individually Packaged Cracker Jacks [☞]	\$49/DOZEN
Individually Packaged Oreos & Fig Newton	\$50/DOZEN
Individually Packaged Pretzels & Chips	\$48/DOZEN
Individually Packaged Salted Peanuts [☞]	\$60/DOZEN
Individually Packaged Beef Jerky [☞]	\$68/DOZEN

*All items from the bake shop & extra goodies are sold by the dozen
One break location per 50 guests will be offered complimentary.
For additional locations, a \$225 charge will apply, per location.*

SELF-SERVE

Luncheons

POINTE PERFECT (Minimum of 50 guests required)

SOUP STATION (CHOICE OF 2)

- Local Heirloom Tomato Feta ^{13.99}
- Mushroom & Sherry Bisque ^{13.99}
- Minestrone
- Hearty Chicken Noodle

SALADS ^{13.99}

Caprese

Baby Tomatoes, Fresh Mozzarella, Olives, Basil Pesto Dressing

Cantaloupe & Prosciutto**

Crumbled Goat Cheese, Aged Balsamic Syrup Drizzle

SANDWICH STATION

Herb Crusted Honey Cured Ham on Pretzel Roll

White Cheddar Cheese, Lettuce, Tomato, Dijonnaise Spread

Southwest Chicken Salad on a Ciabatta Roll

Sprouts, Tomato

Smoked Turkey on Focaccia Bread

Roasted Garlic Aioli, Caramelized Onion, Provolone Cheese, Fresh Greens

Desert Honey Roasted Vegetables

Wrapped in a Spinach Tortilla, Boursin Spread, Pea Sprouts

DESSERTS

- Mini Fruit Tarts
- Lemon Bars
- Raspberry Bars

\$51.00 PER PERSON

THE TAILGATE (Minimum of 50 guests required)

SALADS

Fresh Local Field Greens

Sprouts, Cucumbers, Mushrooms, Match Stick Carrots, Herb Croutons ^{13.99} Balsamic & Ranch Dressings

Pineapple Coleslaw ^{13.99}

*ENTRÉE (CHOICE OF THREE) - GRILL STATION INCLUDED

Meatball Sliders Marinara, Provolone, Ciabatta

Char Broiled Burgers Applewood-Smoked Bacon, Tapatio Brioche

Country Fried Chicken

Red Chili Marinated Grilled Chicken on Tapatio Brioche

All Beef Vienna Hot Dogs on Hot Dog Bun

Beer Bratwurst Bacon Sauerkraut, Hoagie Roll

Vegetable Burgers on Wheat Bun

TOP IT OFF ^{13.99}

Appropriate Condiments to Include: Swiss, Cheddar, Sport Peppers, Tomato, Green Chili, Lettuce, Onion, Jalapeño, Pickles, Relish, Ketchup, Mustard, Mayo

Brown Sugar Baked Beans**

Assorted Bags of Chips

Doritos, Cheetos, Sun Chips, BBQ, Jalapeno, Plain

DESSERTS

- Rice Krispy Treats
- Fudge Brownies
- Snickerdoodle Cookies

\$52.75 PER PERSON

Freshly Brewed Iced Tea is Served with all Self-Serve Luncheons

Self-Serve Luncheon pricing is based on 60 minutes of service.

** = One Chef Attendant per 100 Guests is required for Action Station at \$175 per station*

SELF-SERVE

Luncheons

SOUTHWEST (Minimum of 50 guests required)

SOUP

Chicken Tortilla

Confetti Tortillas, Cotija Cheese, Pumpkin Seeds

SALADS

Ceviche GF

Shrimp, Scallop, Citrus Juice, Spanish Onion, Cilantro, Serrano Chili

Arizona Field Greens GF

Jicama, Orange, Julienne Carrots, Grape Tomatoes, Chili Croutons, Cotija Cheese, Assorted Dressings

Fiesta Tortilla Chips GF

Roasted Tomato Salsa

ENTRÉES

Pollo & Carne Fajitas

Marinated Thin Strips of Chicken & Beef, Peppers, Onions, Pico de Gallo, House Made Salsa, Guacamole, Sour Cream, Cotija & Cheddar Jack Cheeses, Local Made Tortillas

VEGETARIAN: CHOICE OF ONE

Vegetable Enchiladas

Roasted Salsa Verde, Cheddar Jack Cheese

Local Made Traditional Green Corn Tamales

Spanish Rice with Roasted Corn GF

Slow Cooked Refried Black Beans GF

DESSERTS

Walnut De Leche Cheesecake Bites

Cinnamon Dusted Churros

Mexican Wedding Cookies

\$51.75 PER PERSON

Freshly Brewed Iced Tea is Served with All Self-Serve Luncheons

**Self-Serve Luncheon pricing is based on 60 minutes of service*

SOUP, SALAD BAR & CALZONE (Minimum of 50 guests required)

SOUPS

Minestrone

Hearty Chicken Noodle

SALADS

Marinated Vegetable GF

Assortment of Colorful Garden Fresh Vegetables, Herb Vinaigrette

Artichoke & Greek Olive Cavatappi

Greek Olives, Marinated Artichokes, Colorful Peppers, Feta Cheese, Roasted Garlic Vinaigrette

Green Bean & Roasted Corn GF

Grape Tomatoes, Red Onion, Parsley, Tomato Vinaigrette

CREATE YOUR SALAD

Fresh Salinas Valley Lettuces GF

Field Fresh Baby Lettuces, Fresh Spinach, Romaine

Toppings GF

Julienne Turkey, Modesto Cheddar, Point Reyes Blue Cheese, Sunflower Seeds, Roasted Pepitas, Carrots, Cucumbers, Grape Tomatoes, Red Onion, Sprouts, Garbanzo Beans, Broccoli, Black Olives, Hard Boiled Eggs, Garlic Croutons

Dressings

Balsamic, Buttermilk Ranch, Italian, Low-Fat French Dressing

WOOD FIRED CALZONE

Vegetarian (Oven Roasted Tomato, Olives, Bell Pepper, Mushroom, Fresh Basil)

Spicy Italian Sausage with Marinara Dipping Sauce on the side

Grilled Chicken, Spinach, Feta with White Sauce

DESSERTS

Assortment of Cubed Fruit

Blueberry Crumb Bars

Double Chocolate Cake GF

\$54.50 PER PERSON



Pointe Hilton
TAPATIO CLIFFS RESORT

14

12/2019

SELF-SERVE

Luncheons

THE TAPATIO (Minimum of 50 guests required)

SALADS

Crisp Field Greens ¹⁵₁₅

Raspberries, Sugared Walnuts, Goat Cheese, Chef's Choice of Dressing

Baby Heirloom Tomato ¹⁵₁₅

Fresh Baby Tomatoes, Hot House Cucumber, Red Onion-Herb Vinaigrette

Penne Pasta

Artichokes, Spinach, Piquillo Pepper Tomato Pesto

ENTRÉES (CHOOSE THREE)

Lemon Rosemary Garlic Seared Chicken ¹⁵₁₅

Crimini Mushroom Reduction

Seared Atlantic Salmon ¹⁵₁₅

Lemon Caper Butter Sauce

Roasted Pork Loin ¹⁵₁₅

Pearl Onion Gravy

Cliffs Homemade Meatloaf

Caramelized Onion & Mushroom Gravy

Almond Brown Rice Pilaf ¹⁵₁₅

Chef's Local Garden Fresh Vegetables ¹⁵₁₅

DESSERT

Assorted Cheesecake Bites

Caramel Pecan Bites

Red Berry Opera Cake ¹⁵₁₅

\$56.75 PER PERSON

TASTE OF ITALY (Minimum of 50 guests required)

SALADS

Romaine Heart

Crisp Romaine Hearts, Carrots, Grape Tomatoes, Hot House Cucumbers, Olives, Ricotta Cheese, Garlic Croutons, Red Pepper, Napoli Herb, Ranch Dressings

Ricotta Tortellini

Aged Salami, Kalamata Olives, Spinach, Marinated Artichokes, Roasted Red Pepper Dressing

Heirloom Tomato & Feta ¹⁵₁₅

Baby Heirloom Tomatoes, Cucumbers, Red Onion, Bell Peppers, Feta Cheese, Basil-Pesto Vinaigrette

FROM OUR OVENS

Seared Porcini- Dusted Chicken

White Beans, Sun-Dried Tomatoes, Marsala Sauce

Baked Provencal Corvina Seabass ¹⁵₁₅

Seared & Topped with a Spicy Tomato Provencal Sauce, Olive Oil Roasted Red Rose Potatoes

Wild Mushroom Cannelloni

Assorted Mushrooms, Ricotta & Mozzarella Cheese, Roasted Tomato-Basil Sauce

Sautéed Zucchini, Yellow Squash, Broccoli & Cauliflower

Raisins, Pine Nuts, Garlic

DESSERT

Lemon Ricotta Cheesecake

Espresso Brownies

Orange Amaretto Cookie

\$55.25 PER PERSON

Freshly Brewed Iced Tea is Served with All Self-Serve Luncheons

**Self-Serve Luncheon pricing is based on 60 minutes of service*



PLATED LUNCH 1

FARM FRESH SALAD

Fresh Local Greens, Cucumber, Carrot, Red Onion, Sprouts, Sweet Grape Tomatoes, Cotija Cheese, Croutons, Chef's Choice of Dressing

CHILI ROASTED JUMBO SHRIMP

Southwest Black Rice Pilaf, Oven Roasted Seasonal Vegetables, Cilantro Lime Cream, Confetti Tortillas

WILD STRAWBERRY TART

Wild Strawberries, Crème

\$49.00 PER PERSON

PLATED LUNCH 2

ARIZONA SALAD VEGF

Romaine, Jicama, Pepitas, Fried Tortilla Strips, Grape Tomatoes, Spicy Cilantro Lime Dressing

SLOW ROASTED SEARED CUMIN-CRUSTED PORK LOIN VEGF

Horseradish Mashed Potatoes, Tomatillo Sauce, Pico De Gallo

LEMON BUNDT CAKE

Fresh Seasonal Berries

\$47.50 PER PERSON

PLATED LUNCH 3

SPINACH & KALE SALAD VEGF

Fresh Strawberries, Honey Roasted Almonds, Yellow Bell Peppers, Strawberry-Tarragon Vinaigrette

ROASTED VEGETABLE PHYLLO POUCH

Toasted Israeli Couscous Mixed with Assorted Roasted Vegetables in Layers of Phyllo Dough, Tomato Basil Coulis, Steamed Broccolini, Baby Carrots, Asparagus

FRESH FRUIT TART

Dark Chocolate Sauce

\$46.75 PER PERSON

Freshly Brewed Iced Tea is Served with All Plated Lunches



Plated LUNCHES

PLATED LUNCH 4

SOUTHWEST TOSSED SALAD

Fresh Local Greens, Jicama, Black Olives, Grape Tomatoes, Cotija Cheese, Roasted Pumpkin Seeds, Poblano-Ranch Dressing

ARROZ CON POLLO 19.99

Saffron Spanish Black Bean Rice, Jalapeño Black Bean Coulis, Serrano Mango Salsa

INDIVIDUAL PRICKLY PEAR SWIRLED CHEESECAKE

Chocolate Sauce, Fresh Berries

\$46.25 PER PERSON

PLATED LUNCH 5

TAPATIO GARDEN SALAD

Romaine Hearts, Fresh Orange, Grafton Cheddar, Jicama, Croutons, Chef's Choice of Dressing

HERB ROASTED CHICKEN BREAST 19.99

Forest Mushroom, Applewood-Smoked Bacon Ragout, Olive Oil Roasted Fingerling Potatoes with Fresh Herbs, Chef's Selection of Fresh Local Vegetables

LEMON RASPBERRY TORTE

Chocolate & Raspberry Sauces

\$45.75 PER PERSON

Freshly Brewed Iced Tea is Served with All Plated Lunches



SALAD, SANDWICHES, & WRAPS (Choice of Three)

GRILLED CHICKEN CAPRESE SALAD

Herb Marinated Grilled Chicken, Local Baby Greens, Fresh Mozzarella, Sweet Grape Tomatoes, Kalamata Olives, Artichokes, Bell Peppers, Croutons, Balsamic Dressing (on the side)

ALBACORE TUNA SALAD

White Albacore Tuna, Fresh Sliced Tomato, Sprouts, on Oat Grain Roll

HONEY-ROASTED HAM & SWISS

Shredded Iceberg Lettuce, Tomatoes, Red Wine Vinaigrette on a French Roll

ITALIAN SUB

Suppressant, Ham, Pepperoni, Provolone, Shaved Lettuce & Onion, Tomato, Pepperoncini, Greek Oregano, Olive Oil & Vinegar, on Soft Italian Roll

PESTO-MARINATED GRILLED CHICKEN

Smoked Provolone Cheese, Lettuce, Tomatoes, Sprouts, Garlic Aioli on Sun-Dried Tomato Focaccia

RARE SLOW-ROASTED BEEF WITH AGED CHEDDAR CHEESE

Shredded Iceberg Lettuce, Tomatoes, Shaved Red Onions, Creamy Horseradish Spread on an Italian Roll

SMOKED TURKEY CLUB

Shaved Turkey, Smoked Bacon, Tomato, Red Onion & Greens, Roasted Garlic Aioli on a Ciabatta Roll

HONEY ROASTED VEGETABLES WRAP

Chef's Selection of Fresh Seasonal Vegetables tossed in Desert Honey, Olive Oil & Herbs, Crumbled Goat Cheese on Spinach Flat Bread

SPICY SOUTHWEST CHICKEN WRAP

Sonoran Spiced Grilled Chicken, Pepper Jack Cheese, Roasted Red Pepper, Cilantro Aioli, Fresh Greens, Tomato, on a Chipotle Flatbread

CONTINUE ON NEXT PAGE



To Go Market

CONTINUED

SANDWICHES & WRAPS

PRE-PACKAGED SALADS (CHOICE OF THREE)

- Country Potato Salad
- Fresh Fruit Salad
- Garden Salad
- Pineapple Coleslaw
- Tapatio Garden Vegetable Pasta Salad

ASSORTED BAGS OF KETTLE CHIPS, DORITOS, PRETZELS, AND CHEETOS

PRE-WRAPPED DESSERTS (CHOICE OF THREE)

- Assorted Kashi Bars
- Brown Sugar Marshmallow Treat
- Chocolate Chip
- Oatmeal
- Peanut Butter
- Raspberry Crumb Bar
- Toffee Crunch Blondie

BEVERAGE STATION

- Assorted Soft Drinks
- Bottled Waters
- Assorted Gatorade

\$49.00++ PER PERSON

Bags, To-Go Cutlery, Napkins, Wet-Naps Provided

SPECIALTY Menu

DISPLAYS

IMPORTED & DOMESTIC CHEESE DISPLAY

Amber Valley Port Derby, AZ Pepper Jack, Cahills Porter, De Mill Sharp Cheddar, White Grafton Maple Smoked Cheddar, Muria Al Vino Wine Cured Goat Cheese, Salemville Gorgonzola, Eurocreme Garlic/Herb with Fresh Fruit Garnish, Butter Crisp ^{GF} Sesame & Whole-Grain Wheat Crackers

Small Displays serves 25 **\$375/TRAY**

Medium Displays serves 50 **\$575/TRAY**

Large Displays serves 100 **\$900/TRAY**

FRESH FRUIT DISPLAY ^{GF}

Cubed Seasonal Melons, Fresh Fruits & Berries

Small Displays serves 25 **\$300/TRAY**

Medium Displays serves 50 **\$475/TRAY**

Large Displays serves 100 **\$775/TRAY**

FRESH VEGETABLE DISPLAY ^{GF}

Crisp Fresh Seasonal Vegetables: Broccoli, Cauliflower, Carrots, Celery, Zucchini, Cucumbers, Cherry Tomatoes, Jicama, Buttermilk Ranch Dip

Small Displays serves 25 **\$300/TRAY**

Medium Displays serves 50 **\$425/TRAY**

Large Displays serves 100 **\$625/TRAY**

GRILLED VEGETABLE CRUDITES ^{GF}

Olive Oil & Balsamic Vinegar Marinated Zucchini, Yellow Squash, Green Onions, Baby Carrots, Asparagus, Baby Broccoli, Portobello Mushrooms, Sweet Honey Garlic Dip & Ranch

Small Displays serves 25 **\$325/TRAY**

Medium Displays serves 50 **\$450/TRAY**

Large Displays serves 100 **\$650/TRAY**

LIGHT SNACKS All Selections Serve 25 Guests Per Order

MIXED NUTS & PEANUTS ^{GF} \$47/POUND

HOT & SPICY NUT MIX

Toasted Corn, Sesame Sticks, Hot & Spicy Peanuts, Pretzels, Sunflower Seeds, Rice Crackers, Toasted Almonds

\$45/POUND

POTATO CHIPS**

Roasted Garlic Dip, Sour Cream Dip & Chipotle-Buttermilk Dip

\$65/ORDER

BLACK BEAN SALSA, ROASTED TOMATO SALSA & GUACAMOLE ^{GF}

Tri-Colored Corn Chips

\$75/ORDER

CHILE CON QUESO & SPICY BEAN DIP ^{GF}

Fiesta Corn Tortilla Chips

\$85/ORDER

HOT CRAB DIP ^{GF} (SERVES 50 GUESTS)

Snow Crab Meat, Artichokes, Cream Cheese Served with Cracker Assortment & Sliced Breads

\$150/ORDER

SPINACH DIP IN A SOURDOUGH BOWL

with Toasted Baguettes

\$75/ORDER

BRUSCHETTA

Chopped Tomatoes, Basil & Garlic, Served with Toasted Baguettes

\$75/ORDER

HUMMUS

Red Pepper Hummus** & Spicy Black Bean Hummus with Crispy Pita Chips

\$75/ORDER



Pointe Hilton
TAPATIO CLIFFS RESORT

COLD

Hors d'oeuvres

Minimum Order of 50 Pieces Per Item, Butler Service Fees Will be Applied Per Server, Per Hour

TIER ONE \$10.00 PER PIECE (50) PIECE MINIMUM ORDER

AHI TUNA Wasabi & Ginger in a Spring Roll Cone

SESAME-CRUSTED SCALLOP ☞☞ Served on an Oriental Rice Cake

CHIPOTLE PLUM DUCK On Blue Cornbread with Spicy Red Pepper Cheese

LAMB TENDERLOIN On Polenta with Sun-Dried Tomatoes, Whipped Mascarpone Cheese & Onion Relish

SUSHI MIKI & NIGIRI STATION ☞☞ Assorted Sushi Miki: Traditional California Rolls, Spicy Tuna Rolls
Assorted Sushi Nigiri: Ahi, Shrimp & Salmon

TIER TWO \$9.00 PER PIECE (50) PIECE MINIMUM ORDER

OVEN-DRIED TOMATO WITH ARUGULA Olive Oil Crostini

MAYTAG BLUE CHEESE Fig & Caramelized Pecans on Brioche

SOUTHWESTERN CHICKEN ☞☞ Black Bean Salsa, Chipotle Pepper Cheese, Sour Cream Drizzle, on a Blue Corn Tortilla

SPICY SHRIMP Candied Pineapple on a Toasted Round**

VANILLA-SMOKED SCALLOP ☞☞ Habanero Glaze with Mango Chutney on a Cucumber Round

SESAME TUNA ☞☞ Wasabi Mayo on an Asian Rice Cracker

TEQUILA LIME-SMOKED SALMON ROSE ☞☞ On Indian Corn Crisp

TIER THREE \$8.00 PER PIECE (50) PIECE MINIMUM ORDER

MARINATED MOZZARELLA & SUN DRIED TOMATOES On Sliced Baguette

TOMATO & MOZZARELLA STACKS On Fresh Focaccia

ARTICHOKE, OLIVE & ROASTED GARLIC BRUSCHETTA Tomatoes, Basil, Artichokes, Kalamata Olives, Roasted Garlic, Truffle Scented White Bean, Prosciutto Ham

SOUTHWEST CHIPOTLE PEPPER TART Mandarin Orange, Cilantro

BRIE TARTLET Spicy Apple Chutney, Candy Walnuts on Crostini

MARINATED MANCHEGO CHEESE Black Olive Tapenade on Crostini

VEGETABLE NAPOLEON ☞☞ Seasonal Grilled Vegetables on Parmesan Crisp

TERIYAKI CHICKEN ☞☞ Rice Crisp with Red Pepper Spears, Parsley

SMOKED CHICKEN Herbed Cheese on a Crispy French Bread Crouton

ASIAN CHICKEN SALAD ☞☞ Ginger Root, Vegetables in a Spring Roll Cup

AHI STACKS ☞☞ Layered with Nori, Slivered Ginger, Wasabi Caviar

ANTIPASTO TOWER Italian Meats, Cheeses, Grilled Vegetables on a Toast Point

*Butler Fees at \$40.00 per Butler

HOT

Hors d'oeuvres

Minimum Order of 50 Pieces Per Item, Butler Service Fees Will be Applied Per Server, Per Hour

TIER ONE \$10.00 PER PIECE (50) PIECE MINIMUM ORDER

MUSHROOM & TRUFFLE OIL RISOTTO PHYLLO FLOWER [☞] Hand-Wrapped in Phyllo Dough

JALAPENO-BACON WRAPPED SCALLOPS Sea Scallops Wrapped in Jalapeño Cured Bacon

THAI SCALLOP SPRING STICK Scallops, Rice, Lime Zest, Jalapeños in a Spring Roll Wrapper

LOBSTER EMPANADA Jalapeño & Cheddar Cheese Dough Stuffed with Lobster, Onions, Mixed Peppers, Monterey Jack Cheese

PEPPER-CRUSTED BEEF TENDERLOIN BROCHETTE [☞] Whole Roasted Garlic with a Peppery Jus

TIER TWO \$9.00 PER PIECE (50) PIECE MINIMUM ORDER

ROASTED EGGPLANT MEDITERRANEAN CUP Eggplant, Onions, Oven-Roasted Tomatoes, Pine Nuts, Feta Cheese in a Crispy Flour Tortilla

TUSCAN WHITE BEAN CRISP Fennel, Garlic Onions, Tomato, Fontina Cheese in a Sun-Dried Tomato Crisp

PECAN CHICKEN TENDERS Chicken Tenders Rolled in Panko & Spiced Pecans Buttermilk Creole Dip

THAI PEANUT CHICKEN SATAY [☞] Spicy Thai Peanut Sauce

PRICKLY PEAR CHICKEN FLAUTA Shredded Chicken in Prickly Pear Barbecue Sauce, Cheese, Cilantro

CHILE-LIME CHICKEN KABOB [☞] Roasted Chicken with Onions, Poblanos, Red Peppers

CRAB SPRING ROLL WITH SESAME CRUST Crab & Jack Cheese Blended with Spices, Sweet Corn, Sesame Seed-Encrusted, Thai Chili Sauce

PEKING DUCK SPRING ROLLS Shredded Duck, Scallions, Hoisin Sauce in a Spring Roll Wrapper

PHILLY STEAK & CHEESE SPRING ROLL Philly Steak with Peppers, Onions, Cheese Rolled in a Spring Roll with Peppercini Dip

MANCHEGO BEEF MASA DOUGH EMPANADA Masa Dough Filled with Tender Beef, Manchego Cheese

STEAK CHURRASCO KABOB [☞] Chipotle Marinated Cubes of Sirloin, Brazilian Inspired Spices, Onions, Poblanos, Red Peppers

TIER THREE \$8.00 PER PIECE (50) PIECE MINIMUM ORDER

PARMESAN ARTICHOKE HEARTS Artichoke Hearts Stuffed with Goat Cheese, Parmesan Cheese Crust

DELUXE VEGETABLE SPRING ROLL Glass Noodles, Carrots, Celery in a Rice Wrapper with Sweet & Sour Sauce

ARTICHOKE & KALAMATA OLIVE Sun-Dried Tomato Tartlet Filled with a Creamy Mixture of Olives, Artichokes, Goat Cheese

BLACK BEAN EMPANADA Black Beans, Roasted Corn, Jalapeños, Cilantro in Traditional Empanada Dough** with Thai Chili Sauce

BUFFALO CHICKEN SPRING ROLLS Spicy Buffalo Chicken, Blue Cheese in a Phyllo Spring Roll Wrapper with Ranch

SMOKED CHICKEN BURRITO Shredded Chicken, Peppers, Monterey Jack Cheese, Splash of Tequila Wrapped in a Flour Tortilla with Ancho Cream Sauce

TANDOORI CHICKEN SATAY [☞] Minted Yogurt Sauce

CRAB RANGOON Crabmeat, Cream Cheese, Spices in a Won Ton Wrapper with Thai Chili Sauce

MACHACA BEEF BURRITO Shredded Beef, Red Chiles, Onions, Cilantro Wrapped in a Flour Tortilla with Ancho Chile Cream

*Butler Fees at \$40.00 per Butler



Reception STATION

STATION 1 (Minimum of 30 guests required)

***RISOTTO STATION** CS (CHOICE OF ONE)

Crimini Mushroom & Brie Risotto with Herb Roasted Petite Chicken, Garlic Lemon Demi Glaze
Lemon-Scented Risotto with Shrimp, Herbs, Brie Cream, Baby Herbs

STATION 2

ANTI-PASTA STATION CS

Artichokes, Queen Creek Olives, Prosciutto, Cured Meats, Grilled Asparagus, Sliced Smoked Provolone,
Basil Oil, Baby Herbs

INDIVIDUAL CAPRESE SALAD CS

Vine Ripe Tomatoes, Fresh Buffalo Mozzarella, Queen Creek Extra Virgin Olive Oil, Fresh Basil

INDIVIDUAL AZTEC FARM RED ROMAINE SALAD CS

Local Baby Heirloom Tomatoes, Roasted Pumpkin Seeds, Aged Parmesan, Anchovy Dressing

STATION 3

***GOURMENT MACARONI & CHEESE**

Gemelli Pasta Tossed with choice of Cheddar Cheese or Asiago Sun-Dried Tomato Sauce, Grilled Chicken,
Broccoli, Scallions, BBQ Short Ribs, Applewood-Smoked Bacon, Mushrooms, Parmesan Bread Crumb
Topping**

STATION 4

***CARVED ROSEMARY ROASTED GARLIC BEEF TENDERLOIN** CS

Truffle-Scented Sautéed Portobello Mushrooms, Cabernet Reduction, Boursin Mashed Potatoes

STATION 5

DESSERT STATION

Selection of Classic Mini Pastries, Coffee Station

\$129.00 PER PERSON

Reception Buffet Pricing is Based on 90 Minutes of Service

**One Chef Attendant per 100 Guests is required for Action Station at \$175 per station.*



Stations

Stations are designed to enhance receptions & may not be purchased unaccompanied

CARVING STATION ^{☞☞}

- *SEARED WHOLE-ROASTED BEEF TENDERLOIN** Roasted Aioli, Horseradish (serves 20 guests) **\$550.00 EACH**
- *SLOW-ROASTED, HERB-CRUSTED PRIME RIB** Creamy Horseradish, Au Jus (serves 25 guests) **\$500.00 EACH**
- *ROASTED NEW YORK STRIP LOIN** Creamy Horseradish, Cabernet Reduction (serves 25 guests) **\$500.00 EACH**
- *PEPITA-CRUSTED TURKEY BREAST** Corn & Green Chile Sauce (serves 35 guests) **\$425.00 EACH**
- *CHILE-RUBBED, SLOW ROASTED PORK LOIN** Spiced Apple Brandy Demi-Glaze (serves 35 guests) **\$425.00 EACH**
- *SLOW-ROASTED, DESERT HONEY-BAKED PIT HAM** Stone-Ground Mustard Sauce (serves 40 guests) **\$400.00 EACH**

**Carving stations must be purchased for number of guests attending event. All Carvings are served with Assorted Petite Rolls*

SUSHI STATION ^{☞☞} Price Based on 6 Pieces Per Person

Inside-Out California Rolls, Spicy Tuna Rolls, Vegetarian Rolls, Nigiri with Seasoned Rice & Thin Slices of Shrimp, Salmon, Eel & Ahi Tuna, Served with Pickled Ginger, Soy Sauce & Wasabi **\$50.00 PER PERSON**

CHEF'S ACTION STATION

***STREET TACO** Chicken, Pork, Shrimp with Cilantro, Diced Onion, Guacamole, Sour Cream, Selection of Flour or Corn Tortilla ^{☞☞} Variety of Pico de Gallo and House Made Salsa **\$28.00 PER PERSON**

***SEARED AHI TUNA STATION** ^{☞☞} Seared Medium Rare Sesame Crusted Tuna Served on Asian Quinoa Salad (Mint, Basil, Green Onion, Carrot, Cucumber, Napa Cabbage, Sesame Ginger Vinaigrette), Wasabi Aioli **\$37.00 PER PERSON**

***SATAY STATION** ^{☞☞} Jumbo Garlic-Lime Grilled Shrimp, Citrus Grilled Chicken Breast Served, Superfood Slaw, Chimichurri Drizzle **\$29.00 PER PERSON**

***STIR FRY STATION** ^{☞☞} Wok Fried Thai Shrimp, Spicy Kung Pao Chicken or Vegetables on Choice of Traditional Fried Brown Rice or Chow Mein Noodles, Served in Classic To-Go Boxes & Chop Sticks **\$27.00 PER PERSON**

***FIRE & ICE-BRUSCHETTA & CAPRESE STATION** Oven-Roasted Tomato & Basil or Artichoke Olive Tapenade on Top of Fresh EVOO Crostini, Draped with Slices of Mozzarella, then Melted by our Chef with a Hand Held Torch; Baby Buffalo Mozzarella Caprese Salad— Individual Vessels of Fresh Mozzarella & Sweet Baby Tomato, Drizzled with EVOO & Balsamic Syrup with Fresh Basil **\$24.00 PER PERSON**

***ACHIOTE CHICKEN LETTUCE WRAPS STATION** ^{☞☞} Fresh Lettuce Filled with Achiote Seared Chicken Breast, Mahon Cheese, Tortilla Confetti Strips & Cilantro Lime Sour Cream **\$25.00 PER PERSON**

All Chef Action Stations are Priced for 60 Minutes of Service

**One Chef Attendant per 100 Guests is required for Carving Station at \$175 per station*

SELF-SERVE Dinners

THE CLIFFS (Minimum of 50 guests required)

SALADS

Local Organic Spring Greens ^{19.99}

Raspberries, Goat Cheese, Toasted Pecans with a White Pomegranate Balsamic Dressing

Orecchiette Pasta

Smoked Provolone, Olives, Prosciutto with a Basil Pesto Dressing

Cucumber & French Bean ^{19.99}

With a Lemon Shallot Vinaigrette

ENTRÉE (CHOICE OF THREE)

Herb-Seared Petite Chicken ^{19.99}

Truffle Scented Herb Polenta & Madiera Sauce with Mushrooms

Sliced Herb-Roasted N.Y. Strip ^{19.99}

With a Cabernet Herb Reduction

Slow-Roasted Pork Loin ^{19.99}

Whole Grain Mustard Sauce

Seared Pacific Halibut ^{19.99}

Olive, Tomatoes & Herbs with a Saffron Sauce

Seasonal Vegetables ^{19.99}

Olive Oil Roasted Fingerling Potatoes ^{19.99}

DESSERTS

Assorted Flavored New York Cheesecake Bites

Petite Chocolate Decadence Bites

Mini Peach Cobbler Tart

\$110.00 PER PERSON

FALLS ISLAND (Minimum of 50 guests required)

SALADS

Organic Green ^{19.99}

Baby Greens, Julienne Daikon Radish, Tomatoes, Shitake Mushrooms, Bean Sprouts, Guava & Ginger Vinaigrette

Mango & Papaya ^{19.99}

Pineapple, Strawberries, Banana-Rum Yogurt Dressing

Shrimp & Udon Noodle

Broccoli, Shredded Napa Cabbage, Rice Wine Vinegar, Soy & Chile Garlic Sauce

ENTRÉE

Sesame– Seared Mahi Mahi ^{19.99}

Warm Napa Cabbage Slaw, Light Coconut Lime Jus, Crushed Macadamia Nuts

Jerk Seared Petite Breast of Chicken ^{19.99}

Mango Chutney Glaze

INCLUDES (CHOICE OF ONE)

Korean BBQ Strip Loin ^{19.99}

Sesame Soy Glaze

Charred Kahlua Marinated Pork Loin ^{19.99}

Sweet Chili Glazed with Fried Plantains

Pacific Island Fried Rice ^{19.99}

Hoisin Glazed Stir-Fried Vegetables ^{19.99}

DESSERTS

Coconut & Banana Mousse Tarts

Mango-Scented Cheesecake Bites

Petite Chocolate Kahlua Cake

\$105.00 PER PERSON

Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Self-Serve Dinners

Self-Serve Dinner pricing is based on 90 minutes of service

**One Chef Attendant per 100 Guests is required for Action Station at \$175 per station.*

SELF-SERVE Dinners

SONORAN DESERT (Minimum of 50 guests required)

Southwest Sonoran Sausage Soup

Sonoran Sausage, Tortilla Strips, Cheddar Cheese

Corn Chips, Salsa Verde & Salsa De Olivo ^{19.99}

ENSALADAS

Arugula & Baby Greens ^{19.99}

Confetti Carrot & Jicama, Fresh Orange, Roasted Pumpkin Seeds, Cotija Cheese, Orange Poppy Seed Vinaigrette

Cucumber & Lump Crab Salad ^{19.99}

Hot House Cucumbers, Bermuda Onions, Lump Crab Meat, Cilantro Red Wine Vinaigrette

Pineapple Mango Salad ^{19.99}

Banana Rum Greek Yogurt Dressing, Toasted Coconut

CHURRASCO STYLE ENTRÉES

Baja Spiced Beef Tenderloin Kabobs ^{19.99}

with a Cilantro Chimichurri Sauce

Chef's Selection of Fresh Grilled Fish ^{19.99}

Serrano Mango Salsa

Sangria Marinated Chicken Breast ^{19.99}

Sweet & Spicy Roasted Corn Chili Sauce

La Charro Frijoles ^{19.99}

Chorizo Black Bean Rice with Cotija Cheese

Calabacitas Con Queso ^{19.99}

Roasted Zucchini, Yellow Squash, Tomatoes, Chilies, Oaxaca Cheese

DESSERTS

Chili Cheesecake

Fruit Tarts

Pecan Tarts

Flourless Chocolate Ancho Bites ^{19.99}

\$104.00 PER PERSON

Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Self-Serve Dinners

Self-Serve Dinner pricing is based on 90 minutes of service

**Chef Attendant Required. One Chef Attendant per 100 Guests at \$175 per station*

HIDDEN VALLEY COOK-OUT (Minimum of 50 guests required)

For any other menu option at Hidden Valley, an additional surcharge will be applied

SOUP

Three Bean Vegetable Chili ^{19.99}

Cheddar Jack Cheese & Crispy Tortilla Strips

SALADS

Sunset ^{19.99}

Mixed Greens, Bacon, Olives, Smoked Cheddar, Tomatoes, Red Onions with Assorted Dressings

Country Pineapple Coleslaw ^{19.99}

FROM THE GRILL (CHOICE OF THREE)

*Mesquite Grilled 8 oz. N.Y. Strip Steak ^{19.99}

Arizona Roasted Green Chili Butter

*Red Chili Marinated Chicken Breast ^{19.99}

Ancho BBQ Sauce

Slow Cooked Baby Back Pork Ribs ^{19.99}

Whiskey Bacon BBQ Sauce

*Shrimp Kabobs

Spicy Roasted Yellow Pepper Sauce

Buttery Fire Roasted Country Cut Corn & Peppers ^{19.99}

Cheddar Au Gratin Potatoes

Buttermilk Biscuits & Mini Cornbread Muffins

Desert Honey & Butter

DESSERTS

Strawberry Shortcake Station

Sliced Pound Cake, Fresh Strawberries, Strawberry Sauce & Vanilla Whipped Cream

\$122.00 PER PERSON

Hidden Valley

EXPERIENCE

HIDDEN VALLEY COOK-OUT II

(Minimum of 50 guests required)

For any other menu option at Hidden Valley, an additional surcharge will be applied

SOUP

Ranch Hand Chili Con Carne ^{15.99}

Beans with Honey Corn Bread

SALADS

Sunset ^{15.99}

Mixed Greens, Bacon, Olives, Smoked Cheddar, Tomatoes, Red Onions with Assorted Dressings

Tri-Colored Potato Salad with Prosciutto

Harvest Apple Walnut with Goat Cheese

Lemon Balsamic Bowtie Pasta Salad

Sliced Rosemary Olive Oil Bread with Sweet Butter

FROM THE MESQUITE GRILL

***Marinated Angus Tri-Tip** ^{25.99} Carved to Order

Sweet & Tangy Gold BBQ Sauce, Spicy Korean BBQ, or Chimichurri

***Marinated Center Cut Bone-In Pork Chop**

Sweet Peach BBQ Sauce

***Jumbo Shrimp Kabab's** with Pepper and Onion

Lime Serrano Cream & Mango Chutney Salsa

Southwest Roasted Vegetable & Black Bean Empanada Fresh Tomatillo Sauce ^{15.99}

Cheddar Macaroni & Smoked Applewood Bacon Gratin

Fresh Grilled Cob, Cojita Cheese, Chipotle Aioli

DESSERTS

Selection of Fresh Petite Peach, Apple, and Cherry Tarts

Chocolate Ancho Truffles

Prickly Pear Glazed Cheesecake Bites

\$129.00 PER PERSON

Freshly Brewed Coffee & International Teas with Flavored Creamers

Pricing is Based on 90 minutes of service

**Chef Attendant Required. One Chef Attendant per 100 Guests at \$175 per station*


Pointe Hilton
TAPATIO CLIFFS RESORT

Hidden Valley

EXPERIENCE

HIDDEN VALLEY COOK-OUT III

(Minimum of 50 guests required)

For any other menu option at Hidden Valley, an additional surcharge will be applied

SOUP

Ranch Hand Chili Con Carne ^{13.95}

Beans with Honey Corn Bread

SALADS

Sunset ^{13.95}

Mixed Greens, Bacon, Olives, Smoked Cheddar, Tomatoes, Red Onions with Assorted Dressings

Red Quinoa

Grilled Squash, Peppers, Black Olives, Goat Cheese, Fresh Lemon & Olive Oil

Heirloom Tomato & Grilled Corn with Almond Vinaigrette

Watermelon & Cucumber with Mint, Feta, Honey Lime Olive Oil Dressing

FROM THE MESQUITE GRILL

***Grass Fed 6oz Angus Filet of Beef** ^{13.95} Tapatio Poblano Steak Butter

***Blackened Medium Rare Ahi Tuna** Charred Tomato Vinaigrette

***Char Grilled Petite Chicken Breast** Caramelized Onion Prickly Pear BBQ Sauce

Southwest Roasted Vegetable & Black Bean Empanada Fresh Tomatillo Sauce ^{13.95}

Olive Oil Sea Salt Crusted Petite Idaho Potato Bar Bacon, Chives, Sour Cream, Butter, and Cheddar Cheese

Grilled Asparagus, Baby Artichokes, Baby Carrots, Stop Light Peppers

Sliced Sourdough Loaves with Whipped Tomato Pesto Butter

DESSERTS

Chocolate Pecan Tarts

Arizona Themed Gourmet Red Velvet and Double Chocolate Cupcakes

Fresh Berry Tars, French Vanilla Cream Bites

\$137.00 PER PERSON

Freshly Brewed Coffee & International Teas with Flavored Creamers

Pricing is Based on 90 minutes of service

**Chef Attendant Required. One Chef Attendant per 100 Guests at \$175 per station*


Pointe Hilton
TAPATIO CLIFFS RESORT

28

12/2019



PLATED

Dinners

PLATED DINNER 1

ROMAINE HEART & BABY SPINACH SALAD

Queso Fresca, Jicama, Orange, Red & Yellow Peppers, Honey Cornbread Croutons, Cilantro Buttermilk Dressing

GRILLED FILET MIGNON & SEARED HALIBUT

Anaheim Chili Steak Butter, Citrus Cream, Roasted Garlic Parmesan Dauphinoise Potatoes, Chef's Selection of Vegetables

PRICKLY PEAR CHEESECAKE

Dark Chocolate Sauce, Berries

\$109.00 PER PERSON

PLATED DINNER 2

SPINACH & RASPBERRY SALAD

Baby Spinach, Radicchio, Raspberries, Walnuts, Blue Cheese, Beech Mushrooms, Raspberry Walnut Vinaigrette

BALSAMIC HERB MARINATED FILET OF BEEF WITH JUMBO ROASTED SHRIMP SCAMPI

Oyster Mushroom Demi Glaze, Piquillo Mashed Potatoes, Chef's Selection of Vegetables

PRALINE PYRAMID

Delicate Chocolate Cake with Praline Mousse, Chocolate Ganache, Fresh Whipped Cream, Berries

\$107.00 PER PERSON

PLATED DINNER 3

DRUNKEN-GOAT CHEESE SALAD

Fresh Spring Greens, Sweet Grape Tomatoes, Wine Cured Goat Cheese, Carrots, Walnuts, Balsamic Dressing

GRILLED 12 OZ. N.Y. STEAK

Peppercorn Sauce, Roasted Garlic Mashed Potatoes with Chef's Selection of Vegetables

CHOCOLATE RASPBERRY PAVE

Chocolate Almond Cake Layered with Chocolate Almond Meringue Raspberry Butter Cream & Fresh Raspberries Topped with Chocolate Ganache

\$96.00 PER PERSON

Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Plated Dinners



PLATED DINNER 4

ORGANIC BUTTER LETTUCE SALAD ¹⁵⁹

Tender Butter Lettuce, Heirloom Tomatoes, Goat Cheese, Fresh Apples, Roasted Almonds, Apple Tarragon Vinaigrette

PETITE SEARED LEMON GARLIC CHICKEN & PESTO ROASTED SHRIMP ¹⁵⁹

Roasted Crimini Mushroom Demi Glaze, Sautéed Pencil Asparagus, Roasted Carrots, Herbed Boursin Mash

DARK CHOCOLATE & PISTACHIO MOUSSE TOWER

Fresh Berries & Cream

\$95.00 PER PERSON

PLATED DINNER 5

SOUTHWEST ROMAINE HEART SALAD ¹⁵⁹

Chopped Romaine Hearts, Roasted Pumpkin Seeds, Cotija Cheese, Jicama, Confetti Tortillas, Grape Tomatoes, Cilantro Lime Dressing

GRILLED CITRUS MARINATED MAHI**

Mango Pico De Gallo, Chimichurri, Roasted Vegetables, Wehani Rice

KEY LIME MOUSSE TOWER

Vanilla Bean Sauce, Fresh Berries

\$90.00 PER PERSON

PLATED DINNER 6

FRESH STRAWBERRY SALAD ¹⁵⁹

Baby Field Greens, Fresh Strawberries, Candied Pecans, Crumbled Goat Cheese, Strawberry Poppy Seed Vinaigrette

CABERNET SLOW BRAISED SHORT RIB ¹⁵⁹

White Cheddar Mashed Potatoes, Wild Mushroom Demi Glaze, Chef's Selection of Vegetables

WHITE CHOCOLATE PYRAMID

Vanilla Sponge Cake, Lemon Mousse, Fresh White Chocolate-Covered Strawberries

\$88.00 PER PERSON

PLATED DINNER 7

BABY GREENS & FRESH BASIL SALAD

Local Baby Greens, Basil, Heirloom Tomatoes, Marinated Artichoke Hearts, Fresh Mozzarella Pearls, Queen Creek Olives, Roasted Pepper Sherry Dressing ¹⁵⁹

ROASTED MEDITERRANEAN STUFFED CHICKEN

Ricotta, Prosciutto Ham, Roasted Peppers, Asparagus, Toasted Parmesan Couscous, Brunoise of Vegetables, Light Tomato Cream

TIRAMISU TOWER

\$80.00 PER PERSON

Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Plated Dinners

Beverage SELECTIONS

	GOLD*	DIAMOND*
VODKA	ABSOLUT	Tito's
GIN	Tanqueray	Hendrick's
RUM	BACARDI Superior	Atlantico Platino
TEQUILA	1800 Silver	Casamigos Blanco
BOURBON	Jack Daniel's	Knob Creek
WHISKEY	Bulleit Rye	Jameson
SCOTCH	Dewar's 12 Yr	Glenmorangie Original 10 Yr
CORDIALS	DeKuyper	DeKuyper
WINE	Sparkling , Riondo, Processo Spumante DOC, Italy Chardonnay , Greystone, CA Cabernet Sauvignon , Greystone, CA	Sparkling , Domaine Ste. Michelle Brut, Columbia Valley, WA Chardonnay , Wente Southern Hills, Livermore Valley, CA Cabernet Sauvignon , Wente Southern Hills, Livermore Valley, CA
DOMESTIC BEER	Bud Light, Coors Light, Michelob Ultra	Bud Light, Coors Light, Michelob Ultra
IMPORT BEER	Corona Extra, Stella Artois	Corona Extra, Stella Artois
MICROBREW BEER	That Brewery - Arizona Trail Ale	That Brewery - Arizona Trail Ale

BEVERAGE PRICING

Gold Selections per Drink	\$11.95
Diamond Selections per Drink	\$12.95

Domestic Beer	\$6.75
Imported Beer	\$7.95
Microbrew Beer	\$7.95
Non-Alcoholic Beer	\$6.50

Gold Wine Selections	\$11.95
Diamond Wine Selections	\$12.95

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks	\$5.50
Non-Sparkling Waters	\$5.50
Mineral Waters/Fruit Juices	\$5.75

*One Bartender per 100 Guests required for each Bar
Bartender Fees @ \$175.00 per Bartender.



Liquor Tasting

SELECTIONS

BOURBON

CONTACT YOUR EVENT MANAGER FOR CURRENT PRICING

Buffalo Trace

Copper City

Four Roses Single Barrel

Wild Turkey 101

TEQUILA

CONTACT YOUR EVENT MANAGER FOR CURRENT PRICING

Fortaleza Anejo

Los Nahuales Mezcal

Casa San Matias Extra Anejo

Cuervo Platino

Maestro Dobel

Tasting Expert—\$300



Banquet

TERMS & CONDITIONS

All reservations & agreements are made upon, & subject to, the rules & regulations of the Resort & the following terms & conditions:

ALCOHOL

The Arizona State Liquor Commission regulates the sale & service of alcoholic beverages. The Pointe Hilton Tapatio Cliffs Resort is the only licensed authority to sell & serve alcoholic beverages for consumption on premises. Therefore, it is a resort policy that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona state liquor laws permit alcoholic beverage service from 6 a.m. through 2 a.m. Monday through Sunday.

AUDIO-VISUAL SERVICES

Our fully equipped Audio-Visual Department is available twenty-four (24) hours a day to assist you. Additional electrical power distribution is available in all function rooms. Charges will be based on labor & actual power dropped per specifications. Charges for power usage will be applied per amp, per leg, per day. All audio-visual services are subject to a 24% taxable service charge along with applicable state tax.

FOOD & BEVERAGES

The Pointe Hilton Tapatio Cliffs Resort is the only licensee authorized to sell, serve or distribute any food & beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort by any guest. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FUNCTION ROOMS

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room

rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion. Extra charges may apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.

GUARANTEES

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee & is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

GRATUITY

Gratuity: 16.75% (or the current gratuity in effect on the day of the Event pursuant to the applicable collective bargaining agreement) of the food & beverage total plus any applicable state &/or local taxes will be added to your account as a gratuity & fully distributed to servers, & where applicable, bussers & /or bartenders assigned to the Event.

SERVICE CHARGE

Service Charge: 8.25% (or the current service charge in effect on the day of the Event) of the food & beverage total, plus any applicable state &/or local taxes, will be added to our account as a service charge. This service charge is not a gratuity & is the property of the Hotel to cover discretionary & administrative costs of the Event.



Banquet

TERMS & CONDITIONS

MENU SELECTION & PRICES

Our creative staff will assist you in planning special menus, theme parties & events. We do ask that your final menu selection must be submitted no later than four (4) weeks prior to the event. All menus are limited to one entrée selection. All prices listed herein are valid through December 31, 2019, & are subject to a 16.75% gratuity & 8.25% taxable service charge along with applicable state tax. For bookings beyond December 31, 2018, please add 5% per-year increase as a standard guideline. Menu prices are subject to change.

OUTDOOR FUNCTIONS

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made by 1 p.m. the day of the event, based on prevailing weather conditions & the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than four (4) hours notice, will be assessed a labor charge per person or a minimum fee.

PACKAGES

Packages for meetings may be delivered to the Resort three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

1. Name of Organization
2. Guest's Name
3. Attention Catering or Event Services Manager
(indicate name)
4. Date of Function

Special mailing services are available through the FedEx Office at a nominal fee. For your convenience &

safety, we ask that all deliveries made on your behalf to our conference center be made through our loading & unloading area. This includes all outside contractors such as musicians, florists, design companies, etc.

PROPERTY DAMAGE

As a patron, you are responsible for any damage to any part of the Resort during the period of time you, your attendees, employees, independent contractors, or other agents under the control of any independent contractor hired by you are in the Resort. The Resort will not permit the affixing of anything to walls, floors, or ceilings without prior approval.

SERVICES & LABOR FEES

A 16.75% gratuity & 8.25% taxable service charge along with applicable state tax will be applied to all food & beverage charges. Any time there is a change in setup/style on the day of the event, there will be an additional labor fee assessed.

SIGNS & BANNERS

The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed in the main lobby of the Resort or on the building exterior. Printed signs outside function rooms should be free standing or on an easel. The Resort will assist in placing all signs & banners. A charge per banner will apply.