

CATERING MENU



WIGWAM
ARIZONA

TABLE OF CONTENTS

BREAKFAST	1
BREAKS	5
LUNCH	7
RECEPTION	11
DINNER	15
BEVERAGES	19
POLICIES	22

CONTINENTAL BREAKFASTS

All breakfast buffets are served with freshly brewed Rainforest Alliance regular and decaffeinated coffee service and assorted gourmet and herbal tea selections.

WIGWAM CONTINENTAL

Orange, Grapefruit and Apple Juices
Sliced Fresh Fruit and Berries Platter
Whole Grain Cereals, 2% and Nonfat Milk
Cinnamon Pecan Rolls and Assorted Bagels
Butter, Preserves and Cream Cheese

Choice of One Selection:

Breakfast Burrito with Scrambled Egg,
Cheese and Smoked Bacon

Whole-Wheat Scrambled-Egg Pita Pockets,
Gruyere Cheese and Fresh Herbs

Mini-Bagel Breakfast Sandwich, Farm-Fresh Scrambled Egg,
Smoked Bacon and Cheddar Cheese

Country Sausage, Egg and Cheddar Cheese Biscuit Sandwich

\$27

HARVEST CONTINENTAL

Orange, Grapefruit and Apple Juices
Sliced Fresh Fruit and Berries Platter
Housemade Granola and Chilled Fruit Yogurts
Steel Cut Oatmeal, Brown Sugar, Golden Raisins
and Chopped Pecans
Freshly Baked Muffins
Butter, Marmalade and Organic Arizona Honey

\$23

CACTUS CONTINENTAL

Orange, Grapefruit and Apple Juices
Sliced Fresh Fruit and Berries Platter,
Chilled Fruit Yogurts
Fruit and Cheese Danish and Fruit Bread

\$20

(Priced Per Person)

MORNING ENHANCEMENTS

Assorted Fruit Yogurts
\$3 each

Granola and Protein Bars
\$4 each

Yogurt Parfaits with Seasonal Berries
and Homemade Granola
\$7 each

Assorted Fruit and Cheese Filled Danish
\$62 per dozen

Steel Cut Oatmeal, Raw Brown Sugar,
Golden Raisins and Chopped Pecans
\$6 per person

Smoothie Bar with
Fresh Seasonal Fruits, Berries,
Low-Fat Yogurt and Nectars
\$8 per person

Hickory-Smoked Alaskan Salmon,
Diced Red Onion, Capers,
Cream Cheese and Bagels
\$10 per person

Southwest Breakfast Burrito, Egg, Chorizo
Avocado, Green Chili and Cheese
\$9 per person

Whole-Wheat Egg White Pita Pockets,
Gruyere Cheese, Spinach and Mushrooms
\$9 per person

Breakfast Sandwich with Farm-Fresh Scrambled Egg,
Smoked Bacon and Cheddar Cheese on English Muffin
\$9 per person

Country Sausage, Egg and Cheddar Cheese
Biscuit Sandwich
\$9 per person

FARM BUFFETS

*All breakfast buffets are served with freshly brewed
Rainforest Alliance regular and decaffeinated coffee service
and assorted gourmet and herbal tea selections.*

DUNCAN FAMILY FARMS BREAKFAST BUFFET

Orange, Grapefruit and Apple Juices
Fresh Fruit Skewers
Homemade Granola and Assorted Fruit Yogurts
Duncan Farm Fresh Roasted Vegetable Frittata with Goat Cheese
Freshly Scrambled Eggs
Belgian Waffles, Sun-Dried Cherry Compote and Maple Syrup
Country Sausage
Roasted Breakfast Potatoes
Cinnamon Pecan Rolls and Assorted Bagels Served with Butter,
Preserves and Cream Cheese

\$34

HICKMAN'S FAMILY FARMS BREAKFAST BUFFET

Orange, Grapefruit and Apple Juices
Sliced Fresh Fruit and Berries Platter
Whole Grain Cereals, Granola, 2% and Nonfat Milk
Freshly Scrambled Eggs
Sausage and Crispy Smoked Bacon
Home Fried Potatoes
Buttermilk Pancakes with Blueberry Compote
Banana and Zucchini Breakfast Breads
Mini Bagels with Butter, Preserves, Marmalade and Cream Cheese

\$30

SONORAN BREAKFAST BUFFET

Orange, Grapefruit and Pineapple Juices
Spicy Vegetable Juice
Fresh Tropical Fruit Salad

Huevos Rancheros Bar:
Poached Eggs Served in a Crispy Tortilla Shell
Chorizo, Refried Black Beans, Cilantro, Monterey Jack Cheese,
Green Chiles, Roasted-Tomato Salsa, Pico de Gallo,
Sour Cream and Guacamole

Skillet Potatoes with Roasted Anaheim Chiles
Pastry Chef's Selection of Breakfast Breads
Butter, Jam and Honey

\$38

(Priced Per Person)

BREAKFAST

FRESH PLATES

All plated breakfasts are served with fresh squeezed orange juice, Rainforest Alliance regular and decaffeinated coffee service and assorted gourmet and herbal tea selections.

LITCHFIELD'S EGGS BENEDICT

Poached Eggs Served on Crusty English Muffin,
with Asparagus and Portobello Mushrooms, Drizzled with
Classic Hollandaise Sauce Served with Fresh Fruit Salad

\$28

ALL-AMERICAN BREAKFAST

Scrambled Eggs, Choice of Bacon or Sausage,
Breakfast Potatoes, Basket of Muffins and Danish
Served Tableside with Butter, Jams and Honey

\$28

BREAKFAST QUICHE

Fresh Crab or Smoked Bacon, Spinach, Sautéed Mushrooms
and Gruyère Baked to Fluffy Perfection with
Seasonal Fresh Fruit

\$28

RED ALLEN'S SONORAN LOCO MOCO

Sonoran Rice, Poached Eggs, Chorizo, Chili Colorado
and Queso Fresco with Fresh Fruit Salad

\$28

(Priced Per Person)

THEME BREAKS | PACKAGES

DONUT SHOP

Freshly Made Donut Action Station with Cinnamon Sugar
and Arizona Honey Glaze
2%, Nonfat and Soy Milk Station with Chocolate
and Prickly Pear Syrup
Freshly Brewed Rainforest Alliance Regular and Decaffeinated
Coffee Service, Selection of Hot Teas
\$17 (\$150 Chef Fee Required)

FARMER'S MARKET

Garden Farm Vegetables with Cucumber Dip
Fruit Kebabs with Arizona Honey Yogurt Dip
Homemade Trail Mix
Homemade Vegetable Juice
Prickly Pear Lemonade
\$13

CHOCOHOLIC

Double Chocolate Chip Cookies
Chocolate Fondue with Cubed Melon, Strawberries,
Brownie Bites and Marshmallows
Freshly Brewed Rainforest Alliance Regular and
Decaffeinated Coffee Service, Selection of Hot Teas
\$15

THE BALLPARK

Jumbo Soft Pretzels with Spicy Mustard and
Queso Dipping Sauces
Popcorn, Cotton Candy and Cracker Jacks®
Lemonade, O'Douls®, Bottled Water and
Old-Fashioned Root Beer
\$14

RETRO CLASSICS

Animal Crackers
Rice Krispy® Treats
Slim Jims®
Retro Candy Selections such as Pez®, Necco Wafers® and Mary Janes®
Assorted Soft Drinks, Ice-Cold 2% and Chocolate Milk
\$17

EVERY DAY IS SUNDAE

Ice Cream Sundae Bar with Premium Chocolate
and Vanilla Ice Cream
Whipped Cream, Chopped Nuts, Maraschino Cherries,
Hot Fudge, Caramel and Strawberry Sauces
Assorted Candy Toppings
Bottled Water, Regular and Diet Soft Drinks
\$17

COFFEE HOUSE

Assorted Italian Biscotti
Chocolate Covered Espresso Beans
Cinnamon Crumble Coffee Cake
Freshly Brewed Rainforest Alliance Regular and
Decaffeinated Coffee Service, Selection of Hot Teas
\$16

THE FRUIT STAND

Fresh Fruit Smoothie Bar
Homemade Trail Mix
Seasonal Whole Fruit, Sliced Melon and Berries
Refreshing Lemonade and Bottled Water
\$14

(Priced Per Person)

BREAK OPTIONS | ADD-ONS

BAKE SHOP

Bagels with Cream Cheese
\$62 per dozen

Freshly Baked Muffins:
Blueberry, Banana Nut, Zucchini and Carrot Cake
\$62 per dozen

Gourmet Cupcakes:
Vanilla, Red Velvet and Devil's Food
\$54 per dozen

Freshly Baked Jumbo Cookies:
Chocolate Chip, Peanut Butter and Oatmeal Raisin
\$49 per dozen

Dessert Bars and Cereal Treats:
Lemon Bars, Raspberry Streusel and 7-Layer Bars
\$49 per dozen

Cheesecake Pops:
Dipped in Dark, White and Milk Chocolate
\$56 per dozen

MUNCHIES

Marketplace Fruits and Berries (serves 25)
\$175

Seasonal Fresh Whole Fruit
\$3.25 each

Granola and Energy Bars, Candy Bars and
Individual Bags of Chips and Pretzels
\$4 each

Frozen Fruit Bars, Ben & Jerry's
Gourmet Ice Cream Bars
\$6.50 each

Tortilla Chips with Fresh Salsa (serves 50)
\$290

Domestic Cheese Display, Crackers and
Sliced Baguette Bread (serves 50)
\$350

Deluxe Mixed Nuts
\$30 per pound

Freshly Popped Popcorn
\$2.75 per person

BEVERAGES

Rainforest Alliance Regular
and Decaffeinated Coffee
\$74 per gallon

Selection of Assorted Gourmet and Herbal Hot Teas
\$74 per gallon

Orange, Grapefruit, Apple, Cranberry
and Tomato Juices
\$69 per gallon

Freshly Brewed Iced Tea, Lemonade and
Fruit Punch
\$69 per gallon

Bottled Water and Arizona Iced Tea
\$4.50 each

Regular and Diet Soft Drinks
\$4 each

Sports and Energy Drinks
\$5.50 each

LUNCH

GRAB N' GO BOX LUNCHES

*Choose (1) one selection from each category.
Napkin, wet-nap and plasticware included.*

\$30 per person

SANDWICHES

CHICKEN CAESAR SALAD WRAP

Romaine Lettuce, Grilled Chicken Breast and
Shaved Parmesan in a Flour Tortilla

ARIZONA TURKEY CLUB

Turkey, Bacon, Lettuce, Tomato and Avocado served on
San Francisco Sourdough

GRILLED VEGGIE

Grilled Squash, Red Onion, Herb Aioli
and Parmesan on Focaccia

THE GRINDER

Italian Deli Sub on Crusty Hoagie Roll

CLUBHOUSE ROAST BEEF

Slow Roasted Beef, Horseradish
Havarti, Lettuce, Tomato and Carmelized Onions
on Ciabatta

SIDE SALADS

CAPRESE SALAD

PICNIC POTATO SALAD

PENNE PASTA SALAD

CONFETTI COLESLAW

SIDE SNACKS

BAG OF KETTLE CHIPS

GRANOLA BAR

DESSERTS

CHOCOLATE CHIP COOKIE

DOUBLE CHOCOLATE BROWNIE

CANDY BAR

LUNCH PLATES

All plated lunches are three courses to include: (1) choice of soup or salad, (2) entrée and (3) dessert. All protein meals are served with starch and vegetable accompaniments.

A selection of artisan breads and rolls with butter and Rainforest Alliance regular and decaffeinated coffee service and iced tea will be offered tableside.

SOUPS

- Chilled Gazpacho, Avocado and Cilantro
 - Tuscan Tomato Basil Bisque
- Classic Tortilla Soup, Cilantro and Sour Cream
- Yukon Gold Potato and Sweet Onion Potage

SALADS

- Caesar with Fresh Parmesan, Herb Croutons and Classic Dressing
- Mixed Field Greens, Black Bean, Roasted Corn and Agave Tarragon Dressing
- Butter Lettuce with Fresh Herbs, Pear Tomatoes, Cucumber, Feta, Kalamata Olives and Greek Vinaigrette
- Belgian Endive, Baby Arugula, Candied Walnuts, Gorgonzola Cheese and Balsamic Vinaigrette

ENTRÉES

SEAFOOD

- Honey Citrus Barbeque-Glazed Grilled Salmon
 - Seared Cobia with Sarron-Tomato Butter
 - Miso-Seared Grouper with Yuzu Beurre Blanc
- \$42**

PASTA

- Chicken Penne Pasta Florentine, Roasted Garlic, Sun-Dried Tomatoes and Fresh Spinach
- Butternut Ravioli, Carmelized Mushrooms, Zucchini, Sage Cream
- Orecchiette with Pistachio Pesto, Parmesan, Tomato and Veal

\$36

POULTRY

- Confit Leg of Duck with Haricot Vert and Marsala Demi
- Citrus Marinated Chicken with Herb Demi
 - Tuscan Herb-Roasted Chicken with Pepper-Tomato Coulis

\$40

VEGETARIAN

- Vegetable Wellington with Laura Chenel Goat Cheese
 - Goat Cheese Ravioli with Asparagus, Pine Nuts, Sundried Tomatoes and Roasted Tomato Coulis
 - Eggplant Cannaloni with Red Quinoa, Butternut Puree and Vegetable Spaghetti

\$36

BEEF-PORK

- Prime Flat Iron with Chimichurri Sauce
- Pan-Roasted Oro Valley Pork Loin and Apple Confit
- Boneless Braised Beef Short Ribs with Natural Jus

\$42

DESSERTS

- Vanilla Bean Crème Brule with Fresh Berries
- New York Cheesecake, Glazed Strawberries and Whipped Cream
 - Fruit Tartlet, Fresh Seasonal Berries and Vanilla Sauce
 - Double-Layer Chocolate Cake with Raspberry Coulis
- Homemade Cinnamon Apple Tartin, Vanilla Sauce and Whipped Cream

LUNCH BUFFETS

*All lunch buffets are served with freshly brewed
Rainforest Alliance regular and decaffeinated coffee service
and freshly brewed iced tea.*

DELI TAILGATE

Corn Chowder
Organic Lettuces, Mixed Vegetables and
Balsamic Vinaigrette
Sliced Melon of the Season
Roasted Mushroom Salad
Home-Style Potato Salad
Display of Black Angus Pastrami, Oven-Roasted Turkey,
Black Forest Ham and Roast Beef
Albacore Tuna Salad
Cheddar, Swiss and American Cheeses
Garnish Platter of Sliced Vine Ripened Tomatoes,
Red Onion, Dill Pickle Spears and Leaf Lettuce
Mayonnaise and Assorted Mustards
Variety of Sliced Breads and Deli Rolls
Fresh Baked Fruit Pies and Cookies

\$36

BACKYARD BBQ

Fresh Fruit Salad with Honey Lime Drizzle
Baby Spinach Salad with Raspberry Vinaigrette
Fresh Pasta and Summer Vegetable Salad
Jicama and Orange Chili Slaw
Kettle-Stirred Baked Beans
Poore Brothers® Chips
*Grilled to Order Angus Beef Burgers, Herb-Marinated
Chicken Breasts and Beer Steamed Bratwurst
Sautéed Onions and Caraway Sauerkraut
Garnish Platter of Sliced Vine Ripened Tomatoes, Red Onion,
American and Cheddar Cheeses, Kosher Dill Pickles
and Green Leaf Lettuce
Freshly Baked Deli Rolls, Deli Mustard, Mayonnaise and Ketchup
Granny Smith Apple Strudel with Vanilla Bean Sauce
Swiss Chocolate Cake

\$42

COUNTRY PICNIC

Broccoli and Wisconsin Cheddar Soup
Oven-Roasted Beets with Red Wine Vinaigrette
Fresh Garden Greens with Peppercorn Ranch Dressing
Vine-Ripened Tomatoes and Cucumbers with Dill Yogurt Dressing
Kobe Meat Loaf
Country-Fried Buttermilk Chicken
Baked Whitefish with Lemon and Parsley
Idaho Mashed Potatoes
Green Beans with Smoked Bacon
3-Cheese Macaroni
Warm Corn Muffins with Local Arizona Honey
and Creamy Butter
Peach Cobbler with Granola Crust and Vanilla Ice Cream

\$46

SOUP AND SANDWICH STOP

Soups

Potato Leek Soup
Fire-Roasted Tomato Basil

Salads

Mini Wedge Salad with Ranch, Blue Cheese Crumbles,
Tomato and Bacon
Papaya and Cucumber Salad
Chicken, Poppy Seed and Grape Salad
Red Bliss Potato Salad

Sandwich Station

Tomato, Mozzarella and Basil on Italian Roll
Grilled Vegetable with Prosciutto on Focaccia
Pastrami, Tomato, Swiss, Cole Slaw and Dijon
on La Baccia Bread
Turkey, Cheddar, Bacon and Avocado on Wheat

Sweets

Chocolate Macaroons
Pear and Almond Tartlets
Selection of Fresh Fruit Sorbets

\$41

*Minimum of 20 people required for buffets.
For service less than 20 people add \$8++ per person to the menu price.*

*(*Chef Fee may apply at \$150 per chef / per 100 guests)*

(Priced Per Person)

LUNCH BUFFETS

*All lunch buffets are served with freshly brewed
Rainforest Alliance regular and decaffeinated coffee service
and freshly brewed iced tea.*

THE SONORAN

Classic Tortilla Soup
Southwest Caesar, Guajillo Chili Croutons and
Chipotle-Lime Dressing
Jicama and Orange Salad

Fajita Station:

Chipotle Marinated Chicken and Carne Asada,
Sautéed Peppers and Onions
Charred-Tomato Salsa, Guacamole, Sour Cream,
Shredded Jack Cheese and Warm Flour Tortillas

Mexican Rice
Charro Beans

Three-Cheese Enchiladas with Cactus Leaves
Homemade Jalapeño Corn Muffins with Sweet Butter
Warm Cinnamon Churros, Mini Arizona Lime Tarts
Mexican Ibarra Chocolate Tart

\$44

LITTLE ITALY

Tossed Caprese Salad, Olive Focaccia Croutons
Italian Antipasti Salad
Asparagus and Red Onion Salad

Fresh Cavatelli, Italian Sausage, Chili Flakes
and Parmesan

Baby Spinach and Cheese Ravioli, Sage Butter
Chicken Parmesan, Roma Tomatoes, Basil and Mozzarella Cheese
Roasted Potatoes, Rosemary and Cracked Pepper
Herb Roasted Vegetables
Variety of Rustic Breads

Mini Cannoli and Chocolate Espresso Tiramisu

\$43

ASIAN FUSION

Sesame Peanut Slaw
Chinese Chicken Salad
Vegetable Spring Rolls, Crispy Pot Stickers

Noodles:

Shrimp Pad Thai
Chuka Soba with Vegetables and Pork

Wok:

Cashew Chicken, Shitake, Bamboo Shoots and Garlic Soy Sauce
Black Pepper Beef with Broccoli, Green Onions and Sesame Seeds
Stir Fried Vegetables
Steamed White and Brown Rice

Green Tea Ice Cream, Almond Cookies and Mandarin Tartlets

\$42

*Minimum of 20 people required for buffets.
For service less than 20 people add \$8++ per person to the menu price.*

(Priced Per Person)

COLD BITES

(Priced Per Piece)

SEAFOOD

Smoked Scottish Salmon, Dill, Capers
and Pumpernickel Toast

\$7

Sesame Ahi Tuna, Wasabi Mayonnaise
and Asian Rice Cracker

\$6

Lump-Crabmeat-Stuffed Cherry Tomato
and Basil Pesto Cream

\$6

Jumbo Shrimp Cocktail with Horseradish Tomato Dip

\$8

MEAT-POULTRY

Parma Prosciutto Wrapped Asparagus
with Candied Lemon Zest

\$6

Chipotle Chicken Stuffed Wonton Cone
with Jalapeño Cream

\$5

Asian Chicken Salad Spring Roll Cup
and Gingered Root Vegetables

\$5

Beef Tenderloin, Tomato Relish, Balsamic Aioli
and Focaccia Toast

\$7

VEGETARIAN

Southwest Chipotle Pepper Cheese Tartlet,
Orange Segment and Cilantro

\$4

Tomato-Mozzarella Stack with Balsamic

\$5

Boursin Stuffed Cherry Tomato with Focaccia Toast

\$4

Rice-Paper-Wrapped, Hoisin Glazed Vegetables

\$4

HOT BITES

(Priced Per Piece)

SEAFOOD

Firecracker Shrimp in Wonton

\$7

Lobster Pot Sticker and Jalapeño Mint Vinaigrette

\$7

Shrimp and Boursin Wonton Rangoon

\$6

Dungeness Crab Cake

\$8

MEAT-POULTRY

Mini Beef Wellington

\$9

Chicken Satay with Thai Spiced Peanut Sauce

\$5

Smoked Chicken and Jack-Cheese
Quesadilla Trumpets

\$5

Chipotle-Churrasco Steak Skewer, Onions
and Peppers

\$6

VEGETARIAN

Wild Mushroom Chive Phyllo Triangle

\$5

Brie Cheese, Pear and Almond Purse

\$5

Artichoke Hearts Filled with Herb Cheese and
Sun-Dried Tomatoes

\$6

Stuffed Mushroom Cap, Spinach and Feta Cheese

\$5

(A Labor Fee of \$25 Per Server Applies if Butler Passed)

DISPLAYS

(Priced Per 50-person order)

Domestic and Imported Cheeses, Dried Fruits,
Raw Nuts, Crackers and Baguette Slices

\$425

Sliced Seasonal Fruits, Berries, Honey Yogurt and
Meyer Lemon Dips

\$395

Fresh Arizona Farm Vegetables, Sun-Dried Tomato
Dip and Humboldt Fog Blue Cheese Dressing

\$375

Grilled-Vegetable Antipasto, Aged-Balsamic Vinegar
and White Truffle Oil

\$375

Hummus Trio:

Traditional, Roasted Pepper and Spinach Artichoke
with Toasted Pita and Flat Breads

\$325

RAW BAR

*(Priced Per Piece. All items served
with lemons, jalapeño remoulade, horseradish
and vodka cocktail sauce)*

Oysters-on-the-Half Shell (seasonal)

\$7

Jumbo Shrimp

\$8

Cracked Crab Claws

\$9

STATIONS

(Priced Per Piece)

SPOONS

Carpaccio American Kobe Beef with
Maytag Blue Cheese

\$7

Lump Crabmeat Salad, Red Pepper and Lemon Aioli

\$6

Ahi Tuna Tartar, Avocado, Ginger, Sesame, Garlic,
Shallots, Cilantro and Wonton Crisps

\$6

Rock Shrimp Ceviche, Mango Lime, Cilantro and
Fried Tortilla Strip

\$5

Thai-Spiced Chicken Salad with Mango Chutney

\$4

Watermelon, Fresh Horseradish and
Cracked Black Pepper with Lemon Oil

\$4

SHOOTERS

Chilled Cauliflower Potage with Curried Shrimp

\$8

Golden-Tomato Gazpacho, Crabmeat
and Extra Virgin Olive Oil

\$5

Nantucket Scallop, Stolichnaya Infused
Bloody Mary and Olives

\$7

Chilled Pea Soup

\$5

RECEPTION

ACTION STATIONS | FOOD BARS

(Priced Per Person)

POTATO BAR

Baked Russet and Sweet Potatoes
Served with Sour Cream, Whipped Butter, Green Onions,
Cheddar Cheese, Ricotta, Diced Chicken, Tomatoes,
Diced Steak, Caramelized Onion, Charred Corn, Roasted Peppers,
Feta, Mushrooms, Avocado and Chili
\$21

FIESTA

Quesadillas Three Ways:
Grilled Chicken and Pepper Jack
Machaca Beef and Oaxaca Cheese
Three-Cheese Green Chile
Tri-Colored Tortilla Chips, Chunky Guacamole,
Fire-Roasted Salsa and Chili Con Queso
\$20

SLIDERS

(Chef fee required at \$150 each.)

Pulled Pork, Slaw, Blue Cheese, North Carolina BBQ Sauce
Crab Cake, Cajun Remoulade, Micro Greens
Tender Sirloin, Cheddar Cheese, Bacon, Gastriqued Onion, Arugula
\$25

GOURMET MAC & CHEESE BAR

Jalapeño and Bacon Mac,
Jumbo Lump Crab and Goat Cheese Mac,
Pecorino Romano, Vine-Ripened Tomato
and Asparagus Mac
\$18

MAMA MIA

(All pastas are served with focaccia and garlic herb breadsticks. Chef fee required at \$150 each.)

Choice of Two Pastas:
Mushroom Ravioli, Cheese Tortellini,
Penne, Egg Linguini and Farfalle
Choice of Two Sauces:
Pesto, Creamy Alfredo, Tomato Basil and
Vodka Tomato Cream
Accompaniments:
Italian Sausage, Chicken, Asparagus, Mushrooms,
Roasted Garlic, Sun-Dried Tomatoes, Spinach, Onion,
Olives, Zucchini, Artichokes and Parmesan Cheese
\$20

THE RANCH

(All proteins are pan seared-to-order and served with sourdough baguette, silver dollar rolls and complimenting sauces. Chef fee required at \$150 each.)

Black Angus Tenderloin of Beef with Jalapeño Aioli
Herb Marinated Fresh Fish of the Day
Kurobuta Pork Loin
\$35

BRUSCHETTA BAR

Diced Red and Yellow Tomatoes, Fresh Basil, Garlic,
Lemon Zest, Balsamic and Extra Virgin Olive Oil
Brie Cheese, Apple Chutney and Candied Walnuts
Prosciutto, Figs, Mascarpone and Pistachios
\$15

CARVING STATIONS

(All stations are served with silver dollar rolls and complimenting sauces. Carver fee required at \$150 each.)

Grilled Beef Tenderloin *(serves 25)*
\$300

Dry Adobo-Rubbed Prime Rib of Beef *(serves 40)*
\$350

Sea Salt and Herb Rack of Pork *(serves 50)*
\$375

Tequila-Honey-Glazed Rack of Lamb
(serves 50 chops per order)
\$450

Oven-Roasted Turkey Breast *(serves 35)*
\$275

Pepper Rubbed New York Strip *(serves 50)*
\$400

DESSERT DISPLAYS | ACTION STATIONS

GOURMET SWEET TABLE

Vanilla Crème Napoleons
Coffee Crème Éclairs
Dark Chocolate Dipped Strawberries
Flaky Apple Strudel with Vanilla Bean Sauce
Canoli
Assorted Truffles
Rainforest Alliance Coffee Service
\$21

DUAL CHOCOLATE FOUNTAINS

Two Fountains of Melted Milk and Dark Chocolate
Served with Dipping Accompaniments:
Banana Slices, Pineapple, Pound Cake, Strawberries,
Marshmallows, Brownie Squares and Pretzels
\$18

FLAMBÉ CLASSICS À LA MODE

(Choose One. Chef fee required at \$150 each.)

Bananas Foster—Flambéed Bananas, Spiced Rum and
Raw Brown Sugar over Vanilla Ice Cream
Cherries Jubilee—Dark Sweet Cherries, Kirsch Brandy,
Sugar and Cherry Syrup over Vanilla Ice Cream
\$14

ZEPPOLE & BEIGNETS

(Chef fee required at \$150 each.)

Freshly Made Donut Action Station Served with
Cinnamon Sugar and Powdered Sugar
Decadent Chocolate, Arizona Honey, Rich Caramel
and Raspberry Dipping Sauces
\$17

(Priced Per Person)

DINNER PLATES

All dinners are three courses and include: (1) choice of soup or salad, (2) entrée and starch accompaniment and (3) dessert. All meals are served with a vegetable accompaniment that best compliments your entrée. A selection of artisan breads and rolls with butter and Rainforest Alliance regular and decaffeinated coffee service and hot tea will be offered tableside.

Additional courses are available for \$8 per person, per course.

If a second entrée offering is desired, the same first course and dessert course will be served to all guests. The higher menu price of the two entrées chosen will be charged for all meals in lieu of additional labor and service fees. A method by which to identify each guest's entrée selection to the service staff must be provided by the client.

SOUPS

- Tomato Basil Broth with Ratatouille Vegetables
 - Sweet Corn and Potato Chowder with Charred Garlic Croutons
- Wild Mushroom Bisque with Crispy Leeks
- Chicken Tortilla Soup with Corn Frizzles

SALADS

- Mesclun Greens with Cucumber, Radish, Spiced Pecans, Cojita Cheese and Citrus Vinaigrette
 - Farmer's Market Salad with Roasted Artichokes, Sun-Dried Tomatoes, Slivered Almonds and Herb Vinaigrette
 - Savoy Baby Spinach with Crispy Pancetta, Mushrooms, Red Onion and Honey Mustard Dressing
- Vine-Ripened Tomatoes and Farm-Fresh Buffalo Mozzarella, Arugula, Parmesan Crisp and Basil Pesto
- Belgian Endives and Tangled Greens with Roasted Portobello Mushrooms, Saga Blue Cheese and Champagne Vinaigrette

STARCH ACCOMPANIMENTS

- Yukon Gold Mashed Potatoes
 - Potatoes au Gratin
- Oven-Roasted Fingerling Potatoes
 - Mushroom Risotto

VEGETABLE ACCOMPANIMENTS

- Farm Vegetable Medley and Roasted Garlic
- Glazed Baby Carrots and Miniature Squash
 - Oven-Roasted Tomatoes and Broccolini
 - Grilled Asparagus

DESSERTS

- Classic Tiramisu, Espresso Kahlua Sauce and Chocolate Cigar
- Chocolate Pyramid, Dark Chocolate Raspberry Sauce and Berry Garnish
 - Black Forest Cheese Cake, Cherry Compote and Cream Fraiche
- Warm Chocolate Lava Cake, Fresh Berries and Raspberry Coulis
 - Crème Brûlée with Seasonal Berries
 - Seasonal Fruit Tart with Vanilla Cream
- New York Style Cheesecake and Caramel Sauce

DINNER PLATES

ENTRÉES

DUETS

Herb-Seared Petite Filet
-Paired With-
Lobster Tail with Clarified Butter
\$110

Braised Short Rib
-Paired With-
Skewered Gulf Shrimp and Tomato Compote
\$89

Adobo-Rubbed Filet
-Paired With-
Mesquite-Grilled Salmon and Chardonnay Sauce
\$91

Rosemary and Garlic Chicken
-Paired With-
Pan-Roasted Striped Bass and Herb Buerre Fondue
\$82

SEAFOOD

Sautéed Sea Bass and Tomato-Ginger Broth
\$75

Chipotle Apricot-Glazed Halibut
\$73

Seared Diver Sea Scallops with
Pea Puree and Chorizo
\$78

Dungeness Crab-Stuffed Lobster and Buerre Blanc
\$90

POULTRY

Sage-Roasted, French-Cut Chicken Breast
\$65

Grilled Tequila Citrus Chicken Breast and
Port Guajillo Demi
\$68

Mushroom-Stuffed Chicken Breast with
Pancetta Lardons and Marsala Reduction
\$72

Spinach, Cheese and Prosciutto-Stuffed Chicken with
Herb Demi
\$69

BEEF | PORK

Wood-Grilled Filet Mignon with Cabernet
Demi-Glace
\$87

Sea Salt and Rosemary-Rubbed
Roast New York Strip Loin
\$84

Braised Boneless Short Rib with
Lemon Zest and Parsley
\$75

Cider Brined Kurobuta Pork Chop
\$70

PASTA

Orecchiette with Homemade Pork Sausage,
Garlic and Chili Flakes
\$68

Main Lobster Ravioli with Ratatouille-Style Vegetables
and Corn Truffle Cream
\$75

Truffle and Wild Mushroom Risotto with Duck Confit
\$69

VEGETARIAN

Eggplant Parmesan, Zesty Marinara, Mozzarella and
Pecorino Romano Cheese
\$65

Mediterranean Vegetable Risotto, Saffron Essence
\$61

Grilled Vegetable Wellington,
Smoked-Tomato Coulis
\$68

(Priced Per Person)

DINNER BUFFETS

*All dinner buffets are served with freshly brewed
Rainforest Alliance regular and decaffeinated coffee service
and assorted gourmet and herbal tea selections.*

THE GRILL

Cowboy Chili
Chilled Macaroni and Green Chile Salad with
Cilantro Vinaigrette
Wedge Salad with Cherry Tomatoes, Tabacco Onions and
Chipotle Ranch
Balsamic-Marinated Portobello
and Crimini Mushrooms and Pearl Onions

** Grilled-to-Order:*

Marinated New York Steak
Kurobuta Pork Chops and Granny Smith Apple Jam
Mahi Mahi Basted in Orange, Lime and Cilantro

Southwest-Roasted Potatoes
Fresh Green Beans, Sautéed Cipolini Onions
and Baby Carrots
Dinner Rolls and Artisan Breads with Creamery Butter
Bittersweet Fudge Nut Pie
Apple Cranberry Crumble and Vanilla Ice Cream

\$109

TASTE OF ARIZONA

Corn and Potato Chowder
Caesar with Fresh Parmesan Cheese, Herb Croutons
and Classic Dressing
Sonoran Citrus Salad, Serrano-Chile
and Anise-Seed Vinaigrette
Mesquite-Smoked Corn Salad with Chayote Squash
Quinoa and Squash Salad
Chicken Breast with Ancho Glaze
Grilled Mahi Mahi and Papaya Chile Salsa
Marinated Prime Flat Iron Steak with
Cumin and Tequila Demi
Southwestern-style Ratatouille
Roasted Corn and Poblano-Chile Risotto
Dinner Rolls and Artisan Breads with Creamery Butter
Chile Chocolate Cake with Prickly Pear Sauce
Arizona Lime Tarts and Miniature Mixed Fruit Tarts

\$90

FIESTA DE MEXICO

Chayote Squash Salad
Citrus and Jicama Salad with Cilantro Vinaigrette
Hominy and Black Bean Salad
Shrimp Ceviche with Avocado, Lime and Coriander

** Grill Station:*

Chipolte Shrimp (2 pieces per person)
Achiote Chicken with Mole Poblano and
Warm Flour Tortillas
Tampiqueña Steak with Poblano, Onions, Cheese and
Ancho Demi
Pulled Pork Enchiladas with Salsa Verde
Calabasitas
Poblano-Chile Rice with Pine Nuts
Homemade Jalapeño Corn Muffins and Sweet Butter
Coconut Flan
Mexican Bread Pudding
Kahlua Cheesecake

\$92

COWBOY COOKOUT

Kettle Stew with Chive Sour Cream
Arugula and Mesclun Salad, Poblano Vinaigrette
Grilled Asparagus and Shaved Red Onion Salad with
Mushroom Vinaigrette
Confetti Coleslaw

** Grill Station:*

Arizona Cedar River Rib Eye Steak with
Garlic Chile Butter
Baby Back Ribs with Mango Barbeque Sauce
Tequila-Lime-Marinated Chicken Breast
Baked Sweet Potatoes with Cinnamon Maple Butter
Honey Chipotle Corn
Sourdough Rolls and Texas Toast with Garlic Butter
Chocolate Lava Cake
Warm Cherry Cobbler and Vanilla Ice Cream

\$112

*Minimum of 20 people required for buffets.
For service less than 20 people add \$8++ per person to the menu price.*

*(*Chef Fees apply at \$150 per chef / per 100 guests)*

(Priced Per Person)

DINNER BUFFETS

All dinner buffets are served with freshly brewed Rainforest Alliance regular and decaffeinated coffee service, and assorted gourmet and herbal tea selections.

ITALIAN EXPEDITION

Orzo in Brodo
Arugula Salad with Beets, Goat Cheese, Pinenuts and Aged Balsamic Vinaigrette
Fregula Salad with Roasted Vegetables

Chicken Paillard with Artichoke Compote
Braised Veal Osso Buco
Seafood Ravioli with Saffron Cream
Wild Mushroom Risotto
Broccolini and Braised Red Cabbage with Lemon Gremolata

Italian-Style Cheesecake with Amaretto Creme Anglaise
Tiramisu Shots
Pistachio and Chocolate Cannolis

\$95

FLAVORS OF THE SOUTHWEST

Black Bean Soup with Crème Fraiche and Chopped Green Onion
Orecchiette Salad with Roasted Corn, Red Beans, Avocado, Green Chiles and Cilantro
Field Greens Salad with Tomato, Cucumber, Radish, Watermelon and Queso Cotija
Southwestern Spiced Zucchini and Freekeh Salad with Red Onion and Arugula

Cumin-Spiced Braised Short Ribs with Caramelized Onion and Chimichurri
Grilled Airline Pollo Asado with Grape Tomato, Onion and Cilantro

** Sauté Station:*

Seared Diver Sea Scallops with English Peas and Chorizo (2 pieces per person)

Roasted Poblano Skin-on Mashed Potatoes
Cayenne-Dusted Green Beans with Candied Pine Nuts

Pastel de Tres Leches
Bizcochitos
Sonoran 'Hot Chocolate' Mousse Tartlets

\$105

ARIZONA FUSION

Hors d' Oeuvres Station:

Brie Cheese and Guava Paste on Baguette
Cucumber Rounds with Smoked Chicken and Sun-Dried Tomato Mousse
Tortilla-Breaded Shrimp and Sweet and Sour Sauce
Stuffed Mushrooms with Spinach, Chorizo and Jack Cheese

Soup and Salad Bar:

Chicken Tortilla Soup
Romaine and Baby Spinach with Southwestern Toppings including Mesquite-Grilled Chicken, Pear, Tomatoes, Jicama, Marinated Olives, Cactus Leaves, Queso Fresco, Pico de Gallo with Chipotle Ranch and Sun-Dried Tomato Vinaigrette

Pasta Station:

Penne with Chorizo Sausage and Roasted Sweet Peppers
Farfalle and Cilantro Pesto Primavera
Fresh Parmesan Reggiano and Red Pepper Flake Toppings
Warm Focaccia and Garlic Flatbread

** Sauté Station:*

Medallions of Mesquite-Smoked Beef Tenderloin and Ancho Chile-Demi
Sesame Cumin Ahi Tuna, Chipotle Orange Glaze and Wasabi Aioli
Sage and Honey-Roasted Root Vegetables
Texmati Rice Medley

Painted "Dessert" Station:

Ibarra Mexican Chocolate Cake
Cajeta Caramel Sundaes with Vanilla Ice Cream
Mango Raspberry Brulée

\$120

*Minimum of 20 people required for buffets.
For service less than 20 people add \$8++ per person to the menu price.*

*(*Chef Fees apply at \$150 per chef / per 100 guests)*

(Priced Per Person)

SPECIALTY BEVERAGES | PACKAGES

Interactive experiences to taste and learn about local Arizona flavors and cultural influences.

LOCAL BREWS

Better beer is all about choices. Local craft breweries offer distinct and astounding beer flavors with styles. This brewery taste tour of indigenous Arizona microbrews provides something for everyone.

\$6.50 each

HERBS & SPICES

Great bars are inspired by kitchen techniques and ingredients. Expert mixologists will converse with guests about the use of fresh herbs grown in The Wigwam's own gardens and terraces to bring the balance of herbs and spices to unique cocktails.

\$9 per drink

VODKAS & MARTINIS

This hand-crafted martini bar will allow your guests to experience a variety of flavors and mixes to build a cocktail that best suits their taste buds, or just experiment for fun.

\$9 per drink

CORDIAL COFFEE SERVICE

Rainforest Alliance regular and decaffeinated coffee and gourmet hot cocoa
Cordial selections of Baileys, Kahlua, Amaretto and Peppermint Schnapps
Accompaniments of whipped cream, shaved chocolate, ground cinnamon and nutmeg, flavored syrups, peppermint sticks and mini marshmallows

\$15 per person

RUM TASTING

No other spirit is as rooted in the early history of the U.S. as rum - George Washington insisted that a barrel be kept on hand at his inauguration. Learn about and experience the different styles and flavors of this most balanced and flavorful spirit, from light rums in our wonderful cocktail creations to the sipping intensity of darker rums.

Hand-crafted Mojito Bar and classic rum cocktails
\$8.50 per drink

Facilitated rum tasting to include an educational component by a rum sommelier

15-50 attendees
\$15 per person

51-100 attendees
\$12 per person

101-150 attendees
\$10 per person

TEQUILA TASTING

Embrace the spirit that has been synonymous with the Southwest for centuries. Learn about the subtle differences between blanco, anejo and reposado tequilas. Tasting to include an educational component by a tequila sommelier

Hand-crafted Margarita Bar to include classic, "skinny" and southwestern flavors
\$9 per drink

Facilitated tequila tasting to include an educational component by a tequila sommelier

15-50 attendees
\$18 per person

51-100 attendees
\$15 per person

101-150 attendees
\$12 per person

BANQUET BAR MENU

HOSTED BAR BY THE DRINK

Charges are based on measured quantities of liquor with a 1¼ ounce standard pour per drink.

	CALL BRANDS \$8	PREMIUM BRANDS \$10	ULTRA-PREMIUM \$11
Vodka	Smirnoff	Ketel One	Belevedere
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi	Captain Morgan	10 Cane
Tequila	Jose Cuervo Gold	Patron	Don Julio
Bourbon	Jim Beam	Maker's Mark	Woodford Reserve
Blended	Seagrams 7	Crown Royal	Jack Single Barrel
Scotch	Dewars	Johnny Walker Red or Black	Oban
Wines	House Call	House Premium	House Ultra-Premium

DOMESTIC BEERS

\$5.50

Budweiser
Bud Light
O'Doul's

IMPORTED BEERS

\$6

Heineken
Corona
Guinness

SOFT DRINKS

\$4

Assorted Coke
Products

CORDIALS

\$8.75

B&B
Kahlua
Frangelico
Sambucca Romano
Baileys Irish Cream
Amaretto Di Saronno

SPECIALTY BEVERAGES

Bottled Waters \$4.50
Assorted Juices \$4
Cognacs \$9.50
Microbrew Beers \$6.50
Margarita Punch \$130 per gallon
Champagne Punch \$105 per gallon

CASH BAR

Cash bar arrangements will be made available at a cost of an additional \$1.00 per drink. Soft drinks and bottled waters are an additional \$0.25 each.

CASH WINE LIST

A bottled-wine menu for cash sales may be provided to your guests whenever host-sponsored wine is not provided with dinner, if requested.

LABOR FEE

A labor fee of \$150.00 per bartender is applicable per bar.

PLEASE NOTE

The Wigwam is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises; therefore, no outside beverages are permitted to be brought into the resort.

BANQUET WINE LIST

CHAMPAGNE & SPARKLING WINE

Korbel \$36
 Domaine Chandon \$45
 Gloria Ferrar \$79
 Veuve Clicquot Yellow Label \$90
 Moët Imperial \$95
 Dom Pérignon \$299

CHARDONNAY

Chateau St. Jean \$32
 Beringer \$35
 Chalone \$38
 St. Clement \$40
 Sterling Napa \$45
 Sonoma Cutrer \$48
 Newton Red Label \$52
 Acacia \$55
 Trefethen \$60
 ZD \$70

BRIGHT CRISP WHITES

Ferrari Carano-Sauvignon Blanc \$35
 Duckhorn Decoy Vineyard-Sauvignon Blanc \$37
 Joseph Phelps-Sauvignon Blanc \$40
 Frogs Leap-Sauvignon Blanc \$42
 Groth-Sauvignon Blanc \$48
 Jekel-Riesling \$28
 BV-Riesling \$32
 Esperto-Pinot Grigio \$42
 Caymus-Conundrum \$44
 Beringer-White Zinfandel \$26

PINOT NOIR

Edna Valley \$48
 MacMurray Ranch \$52
 Truchard \$56
 Acacia \$62
 Domaine Chandon \$75

CABERNET SAUVIGNON

BR Cohn Silver Label \$48
 Kenwood Jack London \$45
 Sterling Napa \$45
 Alexander Valley \$48
 Hess \$49
 Mount Veeder \$65
 Sequoia Grove \$78

MERLOT

Chateau St. Jean \$38
 Sterling Napa \$45
 Oberon \$45
 Frogs Leap \$75
 Twomey \$95

OTHER RED VARIETALS

Rosenblum-Zinfandel \$36
 Kunde-Zinfandel \$42
 Turley-Zinfandel \$85
 Stags Leap Winery-Syrah \$75
 Terrazas Reserve Malbec \$48
 Penfolds Bin 28 \$49

(Priced Per Bottle)

CATERING POLICIES, TERMS AND CONDITIONS

GUARANTEE

A Guarantee is required for all meal functions. A Guarantee is the exact number of guests to be served at a given function. The Catering Department must be notified of the exact number of guests three (3) business days prior to the event. In the event that a Guarantee is not received, the estimated attendance count will be prepared and billed. The hotel will provide seating in the amount of five percent (5%) over your Guarantee. The hotel cannot allow for a drop in the Guarantee in the 72-hour period prior to your function. Choice of plated meals must be received in advance with a method by which to identify each guests' entrée selection provided to the service staff. No more than three entrée selections are allowed as a choice for your guests.

PAYMENT AND DEPOSIT

Food, Beverage & Audio-Visual items are subject to prevailing taxable fees and state sales tax. Service charge: 12.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The service charge and any applicable taxes will be separately stated on your invoice. Administration Fee: 10.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as an administration fee. This administration is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event. Guarantees are required 3 days prior to event. All functions require an initial non-refundable deposit to hold the space for your function. A Credit Card Authorization Form must be completed and returned to the hotel with the initial deposit. This deposit is non-refundable once paid. All functions must be paid in full three (3) business days prior to the event when a guaranteed count is given. Payment may be made via personal check, cashier's check, credit card or cash.

FOOD AND BEVERAGE

All Food and Beverage for your event is to be provided and served by The Wigwam and may not be removed under any circumstances from the hotel. This includes all hospitality suites. The Wigwam, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages, in accordance with Arizona liquor laws. Therefore, all alcoholic beverages along with food, must be supplied by The Wigwam. No outside food or beverage is permitted at the hotel. See Catering Manager for Kosher meal and wedding cake exceptions.