

THE CONTINENTAL BREAKFAST - Pricing Based PP | Minimum of 25 guest

Price Includes Coffee, Decaf & Gourmet Herbal Teas

QUICK CONTINENTAL \$14.95

Assorted Fruit Juices
Assortment of Freshly
Baked Muffins and Pastries
Served with Butter
and Preserves

DELUXE CONTINENTAL \$16.95

Assorted Fruit Juices
Sliced Fresh Fruit Display
Assortment of Freshly Baked
Muffins, Pastries and Bagels
Served with Butter, Preserves
and Cream Cheese

HEALTHY DELUXE CONTINENTAL \$23.95

Naked Juices, Whole Fresh Fruit, Yogurt,
Assortment of Freshly Baked Muffins,
Steel Cut Oatmeal Bars, Nuts, Raisins,
Brown Sugar, Dried Cranberries, Cherries,
Granola and Berry Compote Served with
Butter and Preserves

THE BREAKFAST ENHANCEMENTS - Pricing Based PP

BREAKFAST QUICHE \$8.95 pp

Ham and Cheese or
Roasted Vegetables

FRITTATA \$8.95 pp

Fluffy Egg White Omelet with
Roasted Vegetables
and Sundried Tomatoes
Served Open Faced
with or without Cheese

BAGELS & LOX \$10.95 pp

Served with Cream Cheese,
Capers and Fresh Tomato

HAM, EGG AND CHEESE BISCUIT SANDWICH \$6.95 pp

Scrambled Eggs, Succulent Ham
and American Cheese
on a Buttery Croissant

SAUSAGE, EGG AND CHEESE BISCUIT \$6.95 pp

Flaky Biscuit with Scrambled
Eggs and Juicy Sausage Patty
and American Cheese

SOUTHWESTERN BREAKFAST BURRITO \$8.95 pp

Scrambled Eggs, Sausage,
Bacon and Cheese
Served with Side of House Salsa

BISCUITS AND HOME-STYLE SAUSAGE GRAVY \$8.95 pp

Tender Flaky Biscuits
Smothered in Rich Country Gravy

STEEL CUT OATMEAL BAR \$10.95 pp

Nuts, Raisins, Brown Sugar, Dried
Cranberries and Cherries,
Granola and Berry Compote

YOGURT \$9.95 pp

House Made Granola, Blueberries,
Nuts and Dried Fruit

EXECUTIVE COFFEE BAR \$9.95 pp

Candy Stir Sticks, Flavored Syrups,
Flavored Creamers
Brown Sugar and Chocolate Sticks

THE PLATED BREAKFAST - Pricing Based PP | Price Includes Coffee, Decaf & Gourmet Herbal Teas

ORIGINAL PLATED BREAKFAST \$18.95

Chilled Fresh Squeezed
Orange Juice
Fluffy Scrambled Eggs with Red
Peppers and Chives
Lyonnais Breakfast Potatoes
Hickory Smoked Bacon or
Sausage Links
Biscuits Served with Butter
and Preserves
Add Sliced Fresh Fruit for \$1.00

SOUTH TEXAS OMELET BREAKFAST \$21.95

Chilled Fresh Squeezed
Orange Juice
Sliced Fresh Fruit
Chorizo, Sausage, Red Pepper
and Cilantro Omelet
with Asiago Cheese and Roasted
Tomato Salsa
Golden Hash Brown Potatoes
Fresh Flour Tortillas and Biscuits
Served with Butter and Preserves

CATTLEMEN'S PLATED BREAKFAST \$22.95

Chilled Fresh Squeezed Orange Juice
Sliced Fresh Fruit
Sirloin Steak
Ranch Style Potatoes
Scrambled Eggs with Cheese
Biscuits Served with Butter
and Preserves

THE BREAKFAST BUFFET - Pricing Based PP | Minimum of 25 guest | Price Includes Coffee, Decaf & Gourmet Herbal Teas

EXPRESS BREAKFAST BUFFET
\$22.95

Apple, Orange and Cranberry Juice,
Sliced Seasonal Fresh Fruit,
Assorted Individual Dry Cereals, Whole and 2% Milk,
Scrambled Eggs, Breakfast Potatoes,
Applewood Smoked Bacon, Turkey Sausage Links,
Freshly Baked Pastries
Toaster Station with Assorted Breads
Served with Butter, Preserves and Peanut Butter

SUNRISE BREAKFAST BUFFET
\$23.95

Apple, Orange and Cranberry Juice,
Sliced Seasonal Fresh Fruit,
Assorted Individual Dry Cereals, Whole and 2% Milk,
Scrambled Eggs, Hash Brown Potatoes,
Sausage Patties, Grilled Ham,
Cinnamon French Toast with Warm Maple Syrup,
Freshly Baked Pastries Served with Butter and Preserves

A LA CARTE

WHOLE FRESH FRUIT
\$2.95 ea

SLICED FRESH SEASONAL FRUIT
\$3.95 ea

INDIVIDUAL FRUIT AND BERRY YOGURT
\$3.95 ea

INDIVIDUAL CEREALS WITH 2% AND WHOLE MILK
\$3.95 ea

ASSORTMENT OF BREAKFAST PASTRIES
\$27.95 per doz

ASSORTMENT OF BAGELS WITH REGULAR AND FLAVORED CREAM CHEESE
\$32.95 per doz

FRESHLY BAKED ASSORTED SCONES
\$32.95 per doz

FRESHLY BAKED ASSORTED BREAKFAST BREADS
\$32.95 per doz

FRESHLY BAKED FRUIT BARS
\$32.95 per doz

FRESHLY BAKED FRUIT TURNOVERS
\$32.95 per doz

FRESHLY BAKED PECAN STICKY BUNS
\$32.95 per doz

FRESHLY BAKED CINNAMON ROLLS
\$32.95 per doz

FRESHLY BAKED DOUBLE FUDGE BROWNIES, LEMON BARS OR BLONDIES
\$32.95 per doz

FRESHLY BAKED MINI COOKIES
\$19.95 per doz

FRESHLY BAKED JUMBO COOKIES
\$32.95 per doz

RICE CRISPY TREATS
\$32.95 per doz

INDIVIDUAL BAGS SPICY PARTY MIX
\$3.95 ea

INDIVIDUAL BAGS TRAIL MIX
\$3.95 ea

GRANOLA OR NUTRI-GRAIN BARS
\$3.95 ea

PROTEIN BARS
\$4.95 ea

ASSORTED CANDY BARS
\$2.95 ea

POPPED POPCORN OR CARAMEL CORN
\$17.95 per lb

ASSORTMENT OF INDIVIDUAL BAGS POTATO CHIPS, PRETZELS AND SUN CHIPS
\$3.95 ea

A LA CARTE BEVERAGES

ASSORTED PEPSI PRODUCTS
\$2.95 ea

STARBUCKS FRAPPUCCINO
\$4.95 ea

**ASSORTED BOTTLED
FRUIT JUICES**
\$3.95 ea

BOTTLED WATER
\$2.95 ea

FIJI WATER
\$3.95 ea

PERRIER
\$3.95 ea

PINK LEMONADE
\$32.95 per gal

ICED TEA WITH LEMON
\$32.95 per gal

ASSORTED HERBAL TEAS
\$32.95 per gal

FRESHLY BREWED COFFEE
\$32.95 per gal

**FRESHLY BREWED
DECAFFEINATED COFFEE**
\$32.95 per gal

THE PACKAGE BREAK - Pricing Based PP | Minimum of 25 guest

All Breaks Served with Assorted Pepsi Products & Bottled Water

ENERGY BREAK
\$15.95

Almonds, Cashews, Raisins,
Dried Cranberries,
Dried Apples, Banana Chips,
Apple Chips, and Assorted
Flavors of Rock Star

SWEET TOOTH
\$12.95

Freshly Baked Jumbo
Cookies and Fudge Brownies

CANDY STATION
\$16.95

Chef's Selection of Mini Candy:
Snickers, Malted Milk Balls,
Reese's Peanut Butter Cups,
3 Musketeers, Milky Way,
Jelly Beans, M & Ms and
Chocolate Kisses

PRETZEL BREAK
\$14.95

Soft Pretzels, Plain or Salted
Served with Warm Cheese Sauce
and Mustard

GILA GRAND NACHOS
\$14.95

Tortilla Chips, Warm Cheese
Sauce, Olives, Diced Onions,
Jalapeños, Salsa, Sour Cream
and Fresh Guacamole

AFTER WORK BREAK
\$12.95

Boneless Buffalo Wings
and Celery Sticks
Served with Ranch Dressing

POTATO WEDGES
\$9.95

Potato Wedges Served with Sour
Cream, Bacon Bits,
Warm Cheese Sauce and Scallions

TRADITIONAL SLIDERS
\$13.95

Beef Sliders Loaded with
Cheese, Onions and Pickles

MINI CORN DOGS
\$13.95

Mini Corn Dogs Served with
Ketchup and Mustard

VEGETABLE AND CHEESE
\$11.95

Carrots, Celery, Cherry Tomatoes,
Ranch Dip, Yogurt Dip,
Pepper Cream Cheese,
Cheddar and Smoked Gouda

MEDITERRANEAN
\$10.95

Pita Chips Served with
Hummus and Baba Ghanoush

UPGRADED COFFEE STATION
\$9.95

Freshly Brewed Coffee and Decaf
Served with Flavored Syrups,
Rock Candy Stir Sticks and
Flavored Creamers

THE PLATED LUNCH - Pricing Based PP | 60 minutes service for a minimum of 12 Guests

All Plated Lunches include a Choice of Salad, Baked Rolls & Butter, Chef's Selection of Dessert, Iced Tea with Lemon, Coffee & Decaf

ROASTED PORK LOIN **\$26.95**

Roasted Pork Loin
with Cranberry Apricot Compote
Served with Succotash
and Wild Rice Pilaf

CHICKEN FLORENTINE **\$24.95**

Breast of Chicken Topped
with Spinach and Pine Nuts
Served with
Roasted Garlic Cream Sauce
and Chive Whipped Potatoes

MESQUITE GRILLED SALMON FILET **\$39.95**

Mesquite Grilled Salmon Filet with
Caper Lemon Citrus Beurre Blanc
and Sundried Tomatoes
Served over Jasmine Rice with
Fresh Pea Pods and Pearl Onions

CHARBROILED STEAK **\$24.95**

Charbroiled Flat Iron Steak
with Tomato Relish
Served with Roasted Red Potatoes

HOT OPENED FACED TURKEY SANDWICH **\$24.95**

Toasted Sourdough Bread
with Thick Sliced Roasted Turkey Breast
Smothered in Homemade Gravy
Served with Mashed Potatoes
and Green Beans

OVEN ROASTED TOFU **\$22.95**

Baked Tofu with Vegetable Gravy
Served with Roasted Potatoes
and Steamed Mixed Vegetables

CHICKEN PICCATA **\$22.95**

Sautéed Breast of Chicken
with White Wine Caper Sauce
Served with Fettuccini Pasta

SEARED LEMON PEPPER TOFU **\$22.95**

Seasoned Pan Seared Tofu
with Chili Garlic Sauce
Served with Blended Wild Rice
and Steamed Mixed Vegetables

BBQ TOFU **\$24.95**

Seasoned Baked Tofu
with BBQ Sauce
Served with Mac & Cheese and
Roasted Mixed Vegetables

CHICKEN CARBONARA **\$22.95**

Tender Breast of Chicken
Prepared with Creamy Alfredo Sauce
Tossed with Broccoli,
Peas and Prosciutto
Served over Fettuccini Pasta
with Garlic Bread

THE SALAD SELECTION FOR PLATED LUNCH

SPINACH AND WATERCRESS SALAD

Spinach Leaf, Watercress,
Gorgonzola Cheese
and Walnuts
Served with
Asian Pear Vinaigrette
and Flat Bread Crackers

SPRING SALAD

Field Green Lettuce Mix,
Seasonal Berries,
Walnuts and
Gorgonzola Cheese
Served with
Black Currant Vinaigrette
and Flat Bread Crackers

HOUSE SALAD

Mixed Greens, Tomato Wedges,
Shaved Carrots and Sliced Cucumbers
Served With
Peppercorn Buttermilk Ranch
and Flat Bread Crackers

TRADITIONAL CAESAR SALAD

Romaine Lettuce and
Sliced Red Onions
Served with a
Caesar Dressing
Garnished with Parmesan Crisps

CITRUS SALAD

Field Greens, Sprouts
and Mandarin Oranges
Served with Citrus Hazelnut Vinaigrette
and Flat Bread Crackers

SOUTHWESTERN MIXED GREENS SALAD

Lettuce, Tomatoes,
Black Beans and Roasted Corn
Served with a Chipotle Vinaigrette
Garnished with Tortilla Chips

THE LUNCH SANDWICH - Pricing Based PP

All Plated Lunch Sandwiches include Individual Bags of Chips, Orzo Salad, Cookies, Iced Tea with Lemon, Coffee & Decaf

THE ITALIAN SUB \$22.95

Fresh Baked Italian Bread,
Genoa Hard Salami, Parma Ham,
Roast Beef, Pepperoncinis,
Kalamata Olives and Sliced Red
Onions with Virgin Olive Oil Drizzle

TEQUILA CHICKEN SANDWICH \$20.95

Grilled Chilled Tequila Marinated
Chicken with Cilantro Ancho Chili
Mayonnaise on Herb Focaccia

ROASTED VEGETABLE SANDWICH \$18.95

Roasted Red Peppers,
Portobello Mushrooms, Zucchini,
Yellow Squash and Red Onion
Served with Hummus and
Provolone on Ciabatta Bread

THE LUNCH SALAD - Pricing Based PP

Add Chicken \$5.00 | Add Grilled Shrimp \$6.00

All Plated Lunch Salads include Baked Rolls & Butter, Chef's Selection of Dessert, Iced Tea with Lemon, Coffee & Decaf

TRADITIONAL WEDGE SALAD \$18.95

Iceberg Lettuce, Oven
Roasted Tomatoes
Served with Chopped Bacon
and Blue Cheese Crumbles
and Chef's Choice of Dressing

CAPRESE SALAD \$20.95

Sliced Fresh Mozzarella Cheese,
Roma Tomatoes and Basil Leaves
Drizzled with Balsamic Syrup
and Extra Virgin Olive Oil
Served with Ciabatta Bread

MEDITERRANEAN SALAD \$20.95

Mediterranean Grilled Vegetables
with Feta Cheese, Roasted
Eggplant, Tapénade, Kalamata
Olives and Vine Ripened Tomatoes
Served with Flame Roasted Red
Pepper Herb Vinaigrette

CAESAR SALAD \$19.95

Romaine Lettuce & Sliced Red Onion
Served with Caesar Dressing
Garnished with Parmesan Crisps

THE BOXED LUNCH - Pricing Based PP

All Boxed Lunches include Individual Bags of Chips, Cookies and Bottled Water

BASIC BOX LUNCH \$19.95

Smoked Turkey and Provolone,
Roast Beef and Cheddar
or Ham and Swiss
on a Fresh Roll
Whole Fresh Fruit

SOUTHWEST GRILLED CHICKEN WRAP \$23.95

Chicken Fajitas, Pico de Gallo and
Shredded Monterey Jack Cheese
Served in a Spinach Wrap
Fresh Fruit Salad

GOLF & GO \$15.95

Chef's Selection of Deli Sandwiches

THE LUNCH BUFFET - Pricing Based PP | Minimum of 25 guest

All Lunch Buffets include Chef's Selection of Dessert, Iced Tea with Lemon, Coffee & Decaf

SAVORY BEEF TIPS BUFFET

\$22.95

House Salad with
Buttermilk Ranch Dressing
Tender Beef Tips
Slowly Cooked in Brown Gravy
Served Over Your Choice of
White Rice or Egg Noodles
with a Vegetable Medley

SOUTHWESTERN ENCHILADA BUFFET

\$23.95

Southwestern Salad
Corn Tortillas Filled with Chicken
Topped with
Green Tomatillo Sauce and
Monterey Jack Cheese
Served with Spanish Rice, Salsa
and Refried Beans
Add Beef for \$2.00 more

ITALIAN BISTRO

\$20.95

Garden Italian Salad
Baked Ziti Pasta
with Mozzarella and Parmesan
Cheese
Italian Meatballs
with Tomato Basil Sauce
Penne Vegetable Pasta
with Roasted Garlic Cream Sauce
Served with Garlic Bread
and Bread Sticks
Add Meat or Vegetarian
Lasagna for \$6.00
Add Both for \$10.00

AMERICAN PICNIC

\$21.95

Pasta Salad and Fresh
Fruit Salad
Hot Dogs and Hamburgers
Assorted Sliced Cheeses,
Relish Tray and
Appropriate Condiments
Served with
Traditional Macaroni & Cheese,
Corn on the Cob
and Potato Chips

ITALIAN BEEF & SAUSAGE BUFFET

\$22.95

Garden Italian Salad with
Olives, Pepperoni and Thinly
Sliced Red Onions
Marinated Beef
and Sweet Italian Sausage,
Fresh Crusty Rolls,
Provolone Cheese,
Sautéed Peppers & Onions
Served with Penne Marinara

WILD HORSE PASS LASAGNA BUFFET

\$24.95

Traditional Caesar Salad
Homemade Lasagna
with Layers of Creamy Ricotta Cheese
Mozzarella Cheese
and Seasoned Meat Sauce
Served with Garlic Bread

ARIZONA BARBEQUE

\$24.95

Baby Red Potato and Herb Salad
with Sour Cream and Crisp Bacon
Spinach Tortellini Salad
with Roasted Tomato and Balsamic Vinegar
Grilled Marinated Flank Steak
with Roasted Corn and Chipotle Chili Relish
Barbequed Chicken with
Honey Black Pepper Barbeque Sauce
Vegetarian Baked White Beans
Steamed Corn on the Cob
with Butter and Parsley

FAJITA CANTINA

\$24.95

Tortilla Soup with Diced Chicken,
Chilies and Roasted Corn,
Tri Colored Chips and Salsa,
Cheese Enchiladas with Sour Cream
and Green Onions,
Southwestern Chicken and Beef Fajitas,
Roasted Onions, Peppers
and Flour Tortillas
Served with Spanish Rice
and Southwestern Vegetables

BOAR'S HEAD DELI BUFFET

\$20.95 PRE-MADE

\$23.95 BUILD YOUR OWN

Pasta Salad and Fresh Fruit Salad,
Deli Tray Featuring
Sliced Roast Beef,
Honey Baked Ham
and Roast Turkey Breast,
Sliced Provolone, Swiss
and Cheddar Cheese,
Relish Tray and
Appropriate Condiments
Served with an Assortment
of Fresh Baked Rolls and
Sliced Breads

SOUP AND SANDWICH BUFFET

\$22.95 1 SOUP SELECTION

\$26.95 2 SOUP SELECTIONS

Assorted Boars Head Deli Sandwiches
Served with One or Two of the Following
Soup Selections:
Hearty Minestrone, Chicken Tortilla,
Italian Wedding,
New England Clam Chowder,
Split Pea with Ham or Tomato Bisque

BUILD YOUR OWN COBB SALAD

\$24.95

Chopped Romaine Hearts,
Baby Spring Mix,
Diced Grilled Chicken,
Roasted Ham and Beef Flank Steak,
Chopped Bacon,
Chopped Hard Boiled Eggs,
Bleu Cheese Crumbles,
Shredded Cheddar & Jack Cheese,
Diced Avocado and Diced Tomato
Served with Italian and
Ranch Dressings

ASIAN BUFFET

\$24.95

Asian Slaw, Thai Noodle Salad,
Vegetable Spring Rolls,
Mongolian Beef, Orange Chicken
and Stir Fry Vegetables
Served with Steamed Rice,
Fortune Cookies and Green Tea

THE COLD HORS D'OEUVRE - Increments of 35 ea | Items priced per piece

**ICED JUMBO SHRIMP
SERVED WITH LEMON AND
COCKTAIL SAUCE**
\$3.95

**CHEESE, RED BELL
PEPPERS AND
ASPARAGUS CANAPÉ**
\$1.95

**OLIVE TAPENADE WITH
SMOKED CHICKEN ON
RUSTIC BAGUETTE**
\$2.95

**BLACKENED CHICKEN
CANAPÉ WITH
MANGO SALSA**
\$2.95

**GRILLED GARLIC SHRIMP
WITH CILANTRO SALSA**
\$3.95

**PORK TENDERLOIN
MEDALLION
TOPPED WITH CRANBERRY
AND APRICOT RELISH**
\$2.95

PROSCIUTTO AND MELON
\$2.95

**SUN DRIED TOMATO,
ASPARAGUS AND
BASIL CROSTINI**
\$2.95

**SMOKED SALMON
CANAPÉS WITH CAPERS
AND RED ONIONS**
\$2.95

**ROMA TOMATO, ARUGULA
AND ASIAGO CHEESE
BRUCHETTA**
\$3.95

DEVEILED EGGS
\$1.95

CEVICHE SHOOTER
\$4.95

**ASPARAGUS WRAPPED
WITH PROSCIUTTO**
\$3.95

CRAB CLAWS
Market Price

**SMOKED SALMON, CAPERS
AND CRACKERS**
\$3.95

PITA BREAD AND HUMMUS
\$2.95

COLD SESAME CHICKEN
\$2.95

THE HOT HORS D'OEUVRE - Increments of 35 ea | Items priced per piece

**SKEWERED MARINATED
CHICKEN WITH ASIAN
CHILI SAUCE**
\$3.95

**SPANIKOPITA
(SPINACH AND FETA IN
A PHYLLO TART)**
\$2.95

**BACON WRAPPED
CHICKEN AND JALAPENO**
\$2.95

**BUFFALO WINGS: CHOICE
OF HOT OR MILD**
\$1.95

**COCONUT FRIED SHRIMP
WITH MANGO SAUCE**
\$2.95

**MINI BLUE CRAB CAKES WITH
GARLIC CITRUS AILOI**
\$2.95

**FRIED SHRIMP WITH
COCKTAIL SAUCE
AND LEMON**
\$2.95

BARBEQUE MEATBALLS
\$2.95

**SOUTHWESTERN
EGG ROLLS WITH BLACK
BEANS AND CHICKEN**
\$2.95

**ITALIAN SAUSAGE STUFFED
MUSHROOM CAPS**
\$3.95

**SMOKED CHICKEN AND
ROASTED RED PEPPER
QUESADILLAS**
\$2.95

MINI PIGS IN A BLANKET
\$2.95

MINI BEEF WELLINGTON
\$3.95

**VEGETABLE SPRING ROLLS
WITH PLUM SAUCE**
\$2.95

FRIED PORK POT STICKERS
\$2.95

HOISIN BEEF WONTON
\$2.95

**CHICKEN CORDON
BLEU BITES**
\$2.95

CHICKEN & BEEF SATAY
\$2.95

TEMPURA SHRIMP
\$2.95

THE CARVING STATION - Serves 50 Guests | All Carving Stations include Silver Dollar Rolls and Appropriate Condiments

*Chef attendant fee additional \$100 per station

ROASTED TURKEY
\$295.00

Freshly Roast Turkey
Served with Creole Mustard
and Cranberry Sauce*

HONEY BAKED HAM
\$295.00

Smoked Ham
Served with Honey
Pineapple Relish*

ROASTED PORK LOIN
\$295.00

Savory Roasted
Loin of Pork
Served with Creole
Mustard and
Apricot Compote*

BEEF TENDERLOIN
\$395.00

Scallion and garlic
encrusted Beef Tenderloin
Served with Cabernet
Demi-Glaze*

THE RECEPTION DISPLAY

**IMPORTED & DOMESTIC
CHEESE DISPLAY**

\$180.00-Serves 25 Guests
\$330.00-Serves 50 Guests

An Array of Cubed and
Wedged Cheeses
Served with Lahvosh
and Assorted Gourmet Crackers

**SEASONAL SLICED FRESH
FRUIT DISPLAY**

\$180.00-Serves 25 Guests
\$330.00-Serves 50 Guests
Display of Fresh Sliced Fruits
Including Pineapple, Melons,
Whole Berries and Other
Seasonal Fruits

FAJITAS/QUESADILLA STATION
\$18.95 pp

Beef and Chicken Fajita Meat,
Roasted Peppers & Onions,
6" & 10" Flour Tortillas,
Shredded Cheeses, Green Onion,
Green Chiles, Black Olives,
Sliced Jalapeno's, Sour Cream,
Guacamole and Salsa

PASTA STATION
\$18.95 pp

Penne & Linguini Pasta
Cheese Tortellini,
Chicken, Prosciutto and Sausage,
Peas and Broccoli,
Marinara and Alfredo Sauces,
Parmesan Cheese and Red Pepper Flakes

WHOLE SMOKED SALMON

\$248.00-Serves 25 Guests
\$495.00-Serves 50 Guests

Served with Capers, Red Onions,
Crumbled Egg Whites,
Cream Cheese,
and Gourmet Crackers

BAKED BRIE EN CROÛTE

\$63.00-Serves 25 Guests
\$125.00-Serves 50 Guests

Wheel of Brie Wrapped
in Puff Pastry
Served with Raspberry Chipotle
and Cranberry Apricot Chutney
Sliced Baguettes
and Gourmet Crackers

TORTILLA CHIPS AND SALSA

\$163.00-Serves 25 Guests
\$325.00-Serves 50 Guests

Basket of Fresh Fried
Corn Tortilla Chips
Served with Salsa Fresca
and Guacamole

**MASHED POTATO
MARTINI BAR**

\$18.95 pp

Mashed Potatoes and
Sweet Potato Mash Served
with Sour Cream, Bacon Bits,
Cheddar and Jack Cheese,
Green Onions, Pecans,
Mini Marshmallows, Brown Sugar,
Maple Syrup and Brown Gravy

**VEGETABLE AND
RELISH CRUDITÉS**

\$148.00-Serves 25 Guests
\$265.00-Serves 50 Guests

Fresh Crisp Garden Vegetables
Served with an Assortment
of Dipping Sauces

**ITALIAN ANTIPASTO
DISPLAY**

\$245.00-Serves 25 Guests
\$460.00-Serves 50 Guests

Assortments of Grilled Vegetables,
Marinated Mushrooms, Olives,
Artichokes, Tomatoes,
Italian Sliced Meats and Cheeses
Served with Sliced Baguettes
and Appropriate Condiments

SLIDER STATION
\$14.95 pp

Mini Beef Burgers
Served with Assorted Cheeses,
Caramelized Onions, Pickle Chips,
Ketchup, Mustard, Mayonnaise
and Slider Buns

NACHO STATION
\$18.95 pp

Beef Taco Meat and Seasoned Chicken,
Shredded Cheese,
Green Onion, Black Olives,
Diced Onion, Sliced Jalapeno's,
Diced Tomato, Warm Cheese Sauce,
Sour Cream, Guacamole and Salsa

THE PLATED ENTRÉE - Pricing Based PP

All Plated Dinners include a Choice of Salad, Baked Rolls & Butter, Chef's Choice of Dessert, Coffee & Decaf, Iced Tea upon request

CHICKEN MARSALA
\$42.95

Thinly Sliced Tender Breast of Chicken Marsala Wine and Wild Mushroom Sauce Served over Fresh Angel Hair Pasta

SEASONED CHICKEN WITH PEARS
\$39.95

Breast of Chicken Topped with Pears, Walnuts and Gorgonzola Cheese Drizzled with a White Wine Supreme Sauce Served with Wild Rice Pilaf

PARMESAN ENCRUSTED CHICKEN
\$34.95

Parmesan Encrusted Breast of Chicken Roasted Tomato Basil Sauce Served with Linguine Pasta

CHICKEN CORDON BLEU
\$44.95

Breaded Chicken Breast Filled with Ham and Swiss Cheese Served with Supreme Sauce and Orzo Pasta

MESQUITE GRILLED SALMON FILET
\$39.95

Grilled Salmon Filet with Caper Lemon Citrus Beurre Blanc and Sundried Tomatoes Seasonal House Vegetables

CHICKEN DIABLO
\$42.95

Chicken Breast Filled with Cappicola Served with Pepper Jack Cream Sauce and Orzo Pasta

CHICKEN PICCATA
\$34.95

Tender Seasoned, Sauteed Chicken Breast Served with Lemon Caper Sauce and Linguini Pasta

PORK TENDERLOIN MEDALLIONS
\$46.95

Pork Tenderloin Medallions with Wild Mushroom Demi-Glaze Served with Fried Risotto Cakes

BARBEQUE RIBS
\$54.95

House Spice Rubbed, Apple Juice Braised Baby Back Ribs Slathered in Barbeque Sauce Served with Macaroni and Cheese

SEAFOOD STUFFED DOVER SOLE
\$44.95

Dover Sole Filet Filled with Seafood Stuffing Drizzled with a White Wine Cream Sauce Served with Wild Rice Pilaf

MACADAMIA CRUSTED MAHI MAHI
\$44.95

Fresh Mahi Filet Encrusted with Macadamian Nuts & Pan Seared Served with Ginger Cream Sauce and Sweet Potato Mash

PEPPER CRUSTED BEEF TENDERLOIN
\$55.95

Beef Tenderloin Crusted in a Trio of Fresh Ground Peppercorns Served with Roquefort Crème and Twice Baked Potato

GRILLED TOP SIRLOIN OF BEEF
\$54.95

Grilled Top Sirloin of Beef with Cabernet Caramelized Onions And a Black Walnut Demi-Glaze Served with Roasted Potatoes

BRAISED SHORT RIBS
\$54.95

Red Wine and Vegetable Braised Beef Short Ribs Served with Pan Sauce and Roasted Red Potatoes

PRIME RIB
\$55.95

House Spice Rubbed, Slow Roasted Whole Beef Ribeye Carved and Served with Red Wine Demi-Glaze and Mashed Potatoes

THE COMBINATION ENTRÉE - Pricing Based PP

All Plated Dinners include a Choice of Salad, Baked Rolls & Butter, Chef's Choice of Dessert, Coffee & Decaf, Iced Tea upon request

SALMON AND NEW YORK STEAK
\$64.95

Fresh Grilled Salmon and 6oz New York Steak Topped with a Sweet Chili Sauce Served with Roasted Red Pepper Mashed Potatoes and Seasonal House Vegetables

LOBSTER AND GRILLED FILET MIGNON
Market Price

Fresh Lobster with Grilled Filet Mignon Served with Garlic Roasted Mashed Potatoes and Seasonal House Vegetables

FILET AND PRAWNS
Market Price

Grilled Filet Mignon and Skewered Prawns With Mini Crab Cakes Served with Chimichuri Sauce Garlic Roasted Mashed Potatoes and Seasonal House Vegetables

CHICKEN BREAST AND TENDERLOIN OF BEEF
\$50.95

Tender Sliced Chicken Breast with Beef Tenderloin Served with Compound Butter and Wild Rice Blend and Seasonal House Vegetables

THE DINNER BUFFET Dinner Buffet options all Pricing Based PP | Minimum of 25 guests

All Dinner Buffets include Choice of 2 Salads

Chefs Choice of Potato, Rice or Pasta, Seasonal House Vegetables, Rolls with Butter, Chefs Choice of Dessert, Coffee, Decaf & Iced Tea upon request

CHICKEN MARSALA

GRILLED LEMONGRASS CHICKEN

MARINATED SOUTHWESTERN PORK TENDERLOIN

Served with Golden Apple Chipotle Barbeque Sauce

CENTER-CUT PORK CHOPS

Served with Sautéed Apples

GRILLED SALMON WITH LEMON SAUCE

On a Bed of Sautéed Spinach

GRILLED TILAPIA

Served with Mango Chutney

LONDON BROIL

Served with Port Wine Demi-Glaze

MARINATED FLANK STEAK

with Roasted Corn Chipotle Relish

ROSEMARY RUBBED STRIP LOIN OF BEEF

VEGETARIAN LASAGNA

TWO ENTRÉES
\$37.95

THREE ENTRÉES
\$44.95

SLIDER BUFFET
\$49.95

Potato Salad, Barbeque Pulled Pork, Red Chile Beef, Green Chile Chicken, Assorted Buns and Artisan Rolls, Appropriate Condiments, and Corn on the Cob

MEXICAN BUFFET
\$42.95

Fresh Chips and Salsa
Cheese and Chicken Enchiladas
Soft Flour Tortillas
and Crunchy Corn Taco Shells
Served with Beef and Chicken
Spanish Rice, Refried Beans and Southwestern Vegetables

ASIAN BUFFET
\$45.95

Udon Noodle Salad
Mongolian Beef & Broccoli,
Sweet and Sour Pork Loin
and Teriyaki Chicken
Jasmine Rice and Stir Fry Vegetables

THE SALAD SELECTION FOR DINNER BUFFET

SPINACH AND WATERCRESS SALAD

Spinach Leaf, Watercress, Gorgonzola Cheese and Walnuts
Served with Asian Pear Vinaigrette and Flat Bread Crackers

TRADITIONAL CAESAR SALAD

Romaine Lettuce and Sliced Red Onion
Served with a Caesar Dressing
Garnished with Parmesan Crisps

SPRING SALAD

Field Green Lettuce Mix, Seasonal Berries, Walnuts and Gorgonzola Cheese
Served with Black Currant Vinaigrette and Flat Bread Crackers

CITRUS SALAD

Field Greens, Sprouts and Mandarin Oranges
Served with Citrus Hazelnut Vinaigrette and Flat Bread Crackers

HOUSE SALAD

Mixed Greens, Tomato Wedges, Shaved Carrots and Sliced Cucumbers
Served With Peppercorn Buttermilk Ranch and Flat Bread Crackers

SOUTHWESTERN MIXED GREENS

Lettuce, Tomatoes, Black Beans and Roasted Corn,
Served with a Chipotle Vinaigrette
Garnished with Tortilla Chips

THE TASTE OF THE EAST - Pricing Based PP | Minimum 25 guests

CHICKEN CURRY

VEGETABLE KORMA

GYROS WITH RICE

CHICKEN TIKKA MASALA

TANDOORI DINNER

BEEF CURRY

**HUMMUS, BABA GHANNOUSH,
AND TABBULEH**

**LAMB OR BEEF
SHISH KABOB
\$6.95**

LAMB KORMA

**ANY THREE ENTRÉES
\$39.95**

**ANY FOUR ENTRÉES
\$44.95**

All Entrée Orders come with Basamati Rice and a side of Garlic Naan | Shish Kabob is a side only and cannot be ordered as an Entree

THE DESSERT ENHANCEMENTS - Pricing Based PP

**CHEF'S DESSERT DISPLAY
\$9.95**

Seasonal Assortment of Pastries and Chocolate Dipped Strawberries

**FRESH FRUIT TART
\$6.95**

Sweet Tart Shell Filled with House Made Vanilla Custard and Fresh Seasonal Fruit

**CARROT CAKE
\$5.95**

Rich Spiced Carrot Cake Encased in a Luxuriant Cream Cheese Frosting

**TRIO DESSERT SAMPLER
\$6.95**

A Selection of Three Mini Pastries from the Following Choices: Chocolate Mousse Cup, Tiramisu, Cheesecake, Fruit Tart, Key Lime Tart, Éclair, Brownie Bites and Red Velvet Cake

**CRÈME BRULE
\$5.95**

Rich Vanilla Bean Custard with Caramelized Raw Sugar Crust

**CHOCOLATE FUDGE CAKE
\$5.95**

Opulent Chocolate Cake with Layers of Chocolate Mousse and Cookie Crust

**STRAWBERRY SHORTCAKE
\$4.95**

Shortcake with Dairy-Fresh Whipping Cream and Strawberry Preserve

**TIRAMISU
\$5.95**

White Sponge Cake Permeated with Kahlua, Myers Rum and Coffee Layered with a Creamy Mascarpone Mousse and Whipped Cream

**ASSORTED CUPCAKE
DISPLAY
\$4.95**

Cupcake Flavors to include Chocolate, Vanilla and Carrot Cake with Buttercream Icing and Décor to Reflect Seasons

THE BAR All Beverages are charged on consumption

THE HOSTED BAR

SELECT	6.50
PREMIUM	7.00
CORDIALS	6.50
DOMESTIC BEER	5.00
PREMIUM BEERS	5.50
HOUSE WINE	5.50
BOTTLED WATER	2.25
SOFT DRINKS	2.95

THE CASH BAR

SELECT	7.00
PREMIUM	8.00
CORDIALS	7.50
DOMESTIC BEER	5.50
PREMIUM BEERS	6.50
HOUSE WINE	6.50
BOTTLED WATER	2.50
SOFT DRINKS	2.95

THE BAR ENHANCEMENTS

FRUIT PUNCH
\$32.00 PER GALLON

CHAMPAGNE PUNCH
\$70.00 PER GALLON

MARGARITAS
\$70.00 PER GALLON

THE ADDITIONAL FEES

BARTENDER FEE - \$150.00

SERVER FEE - \$50.00

THE WHITE WINES

SAUVIGNON BLANC & ALTERNATIVE WHITES

CK MONDAVI WHITE ZINFANDEL, CALIFORNIA	\$25.00
CHATEAU STE MICHELLE RIESLING, COLUMBIA VALLEY	\$28.00
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	\$30.00
CHARLES KRUG SAUVIGNON BLANC, NAPA	\$34.00
KING ESTATE PINOT GRIS, OREGON	\$34.00
FERRARI - CARANO FUME BLANC, SONOMA	\$36.00

CHARDONNAY

CK MONDAVI, CALIFORNIA	\$25.00
WILD HORSE CHARDONNAY, CENTRAL COAST	\$35.00
KENDALL JACKSON "VINTTER'S RESERVE," CALIFORNIA	\$35.00
RODNEY STRONG "CHALK HILL," SONOMA	\$40.00
PINE RIDGE DEJON CLONE, NAPA	\$50.00
JORDAN, RUSSIAN RIVER	\$60.00
ROBERT MONDAVI "RESERVE," NAPA	\$80.00

CHAMPAGNE AND SPARKLING WINES

DOMAINE ST MICHELLE, WASHINGTON	\$25.00
CAMP VIEJO CAVA BRUT, SPAIN	\$30.00
ROEDERER ESTATE BRUT, ANDERSON VALLEY	\$45.00
MUMM CORDON ROUGE, FRANCE	\$60.00
VEUVE CLICQUOT "YELLOW LABEL," FRANCE	\$100.00
PERRIER JOUET "FLOWER BOTTLE," FRANCE	\$250.00
MOET "DOME PERIGNON," FRANCE	\$300.00

INTERNATIONAL WHITE WINES

CATENA CHARDONNAY, CHILE	\$40.00
CLEAN SLATE RIESLING, GERMANY	\$40.00
RUFFINO PINOT GRIGIO, ITALY	\$40.00
LATOUR POUILLY FUISSE, FRANCE	\$60.00
SANTA MARGHERITA PINOT GRIGIO, ITALY	\$65.00
LATOUR PULIGNY MONTRACHET, FRANCE	\$90.00

THE RED WINES

PINOT NOIR

PARDUCCI, CALIFORNIA	\$30.00
WILD HORSE PINOT NOIR, CENTRAL COAST	\$35.00
ESTANCIA, MONTERREY	\$35.00
LAETITIA, ARROYO GRANDE VALLEY	\$55.00
ARCHERY SUMMIT, OREGON	\$90.00

MERLOT

CK MONDAVI, CALIFORNIA	\$25.00
KENDALL-JACKSON, CALIFORNIA	\$35.00
RODNEY STRONG, SONOMA	\$40.00
MARKHAM, NAPA	\$50.00

CABERNET SAUVIGNON

CK MONDAVI, CALIFORNIA	\$25.00
KENDALL-JACKSON, CALIFORNIA	\$35.00
FRANCISCAN, NAPA	\$45.00
JORDAN, ALEXANDER VALLEY	\$90.00
ROBERT MONDAVI "RESERVE," NAPA	\$175.00

ALTERNATIVE REDS AND BLENDS

ESTANCIA MERITAGE, SONOMA	\$45.00
CLOS DU BOIS MARLSTONE, SONOMA	\$58.00

INTERNATIONAL RED WINES

LAYER CAKE MALBEC, ARGENTINA	\$35.00
"ROOT ONE," CABERNET SAUVIGNON, CHILE	\$40.00
DUBOEUF BEAUJOLAIS VILLAGES, FRANCE	\$40.00
RUFFINO DUCALE CHIANTI RESERVA TAN LABEL	\$50.00
ANTINORI TIGNANELLO, ITALY	\$200.00

**We recommend you review the following to ensure a successful event with Wild Horse Pass Hotel & Casino.
Your Catering Coordinator can assist with any questions.**

SERVICE CHARGE AND TAX

All Food Selections are subject to 20% Service Charge and 6% Sales Tax.
All Alcoholic Beverage Selections are subject to 20% Service Charge and 8% Sales Tax.
Meeting Room Rental is subject to 6% Sales Tax.

GUARANTEES

Guaranteed number of Guests attending your function must be submitted to your Catering Contact 72 business hours prior to your function. Should you fail to contact your Catering Contact with your final guarantee, your contracted number of attendees will be prepared for and billed accordingly. If the actual number of Attendees is greater than the guaranteed, you will be charged for the additional Guests. Should your number of Attendees be less than the contracted amount, you will be billed for the contracted amount. Please note there are minimum numbers of required Attendees detailed on our Catering Menus for certain Menu selections. Menu additions made after your guarantee will be subject to a 20% up-charge.

OUTSIDE FOOD & BEVERAGE

Wild Horse Pass Hotel & Casino is the only licensee authorized to sell, serve or distribute any Food and Beverage on property. We are responsible for monitoring consumption and strictly prohibit Groups from bringing in outside Food or Beverage into the hotel meeting space. Any violation of this results in a penalty charge of \$2000.

CHILDREN'S PRICING

Children's pricing is available for all buffet selections. Children three and under are complimentary; Children 4 – 12 are at a 50% discount and Children 13+ will be charged as adults. Please consult your Catering Contact if you would like to create a special Children's Menu for your event.

FOOD ALLERGIES/DIETARY RESTRICTIONS AND REQUESTS

In the event that any of the Guests in your group has food allergies or dietary requirements, you must inform your Catering Contact of the names of such persons and the nature of their allergies or needs. This is to take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your Group. You must inform your Catering Contact of such dietary restrictions at least two weeks prior to the event.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

BUFFET

To ensure the quality and presentation of our food and service, all buffets are replenished for one and a half hours from the scheduled start time.

Buffet Prices for groups under 25 guests will increase by 20%.

HIGH SPEED INTERNET

We are proud to offer wireless and hardwired high speed internet access in all of our meeting space at no charge.

AUDIO VISUAL EQUIPMENT

Our onsite provider, American Audio Visual, offers complete audio visual services from an experienced technical team. You are able to bring in your own Audio Visual, but not permitted to patch into our built in sound system.

BANQUET BAR SERVICE

All alcoholic beverages are removed by 2:00am per Arizona Law. We do not permit the purchase of shots at banquet bars. No outside liquor is permitted in the function space.

EXHIBITORS

Under Gila River Indian Community Title 13, any person conducting or engaged in any business or trade on the Reservation must obtain a license from the Gila River Indian Community and pay the license fee provided in Section 13.207. The special events license application must be turned in 30 days prior to the beginning of your event by any exhibitors that are selling tangible items for cash.

The cost of the special event license is \$30 per vendor. Please see your Catering Rep for application. Copies of the application must be sent to Hotel prior to event start date. Any exhibitors selling tangible items on the Reservation for cash that do not have a business license are subject to be evicted from booth space and fined \$500 pursuant to Title 13.