

Food & Beverage Menu



Casual Dining:

- Fresh Made Pizza.....\$5.99pp
 - 2 slices of pizza & unlimited fountain drinks
- Fresh Made Pizza & Salad.....\$8.99pp
 - 2 slices of pizza, garden or caesar salad & unlimited fountain drinks
- Fresh Made Pizza, Salad, & Appetizers.....\$11.99pp
 - 2 slices of pizza, garden or caesar salad, mozzarella sticks, & unlimited fountain drinks

Appetizers:

- | | 31+ | 20-30 |
|---------------|-----------|-----------|
| Choose 1..... | \$3.99pp | \$4.99pp |
| Choose 2..... | \$7.99pp | \$8.99pp |
| Choose 3..... | \$10.99pp | \$11.99pp |
- Plain or buffalo chicken tenders served with BBQ sauce, ranch, & ketchup
 - Mozzarella sticks served with marinara & Jalapeño poppers served with creamy ranch
 - Warm spinach & artichoke dip served with tortilla chips
 - Fresh salsa & warm queso served with tortilla chips
 - Vegetable platter served with creamy ranch
 - Cheese platter served with an assortment of gourmet crackers
 - Fruit platter served with strawberry whipped dip
 - Assortment of potato, pita, & tortilla chips served with onion dip, hummus, & salsa
 - Assortment of trail mix, gourmet popcorn, & chex mix
 - Seasonal fresh fruit & cheese platter
 - Hummus duo served with pita chips, carrots, & cucumbers
 - Marinated olives & fresh mozzarella cheese

Dessert Selections:

- Build Your Own Ice Cream Sundae Bar.....\$6.99pp
 - Breyer's ice cream served with chocolate sauce, caramel sauce, candy toppings, nuts, whipped cream, & cherries
- Build Your Own Brownie Bar.....\$5.99pp
 - Fudge brownies served with caramel sauce, nuts, whipped cream, & candy toppings
- Dessert Bar.....\$5.99pp
 - Mini brownies, cookies, & cupcakes
- Cupcake Bar.....\$5.99pp
 - Assortment of mini cupcakes in various flavors
- Candy Bar.....\$6.99pp
 - An array of candy displayed in fancy glass jars
 - Selections made based on your colors, theme, & preferences
- Custom Candy Bags.....\$3.00pp
- Sweet & Salty Bar.....\$7.99pp
 - Assortment of pretzels (peanut butter, honey mustard, & plain), popcorn (cheese & caramel), salted & candied nuts
- Fudge Brownie & Cookie Platter.....\$3.99pp
- Chocolate Fountain
 - Chocolate, 5 dipping items, decorated or themed table
 - Large fountain rental fee (serves up to 100).....\$375.00
 - Additional dipping items.....\$3.00pp
 - Small fountain rental fee (serves up to 40).....\$325.00
 - Additional dipping items.....\$4.00pp
- Custom Cake.....\$29.99ea
 - ½ sheet cake (serves up to 40 people)
 - Chocolate cake with chocolate mousse filling & buttercream icing
 - Vanilla cake with vanilla cream cheese filling & buttercream icing
- Gourmet Popcorn Bar.....\$6.99pp
 - Assortment of salty, savory, & sugary popcorn with flavored toppings & mix-ins
- Smoores Bar.....\$6.99pp
 - Assortment of graham crackers, marshmallows, & chocolate
- Soft Pretzel Bar.....\$6.99pp
 - Soft pretzels served with cinnamon & sugar, mustard, marinara, & melted cheese.

Afternoon Snacks:

- Assortment of Chips & Snack-Sized Candy Bars.....\$3.99pp
- Assortment of Whole Fruit & Yogurt Cups.....\$3.99pp
- Granola Bars & Yogurt Cups.....\$3.99pp
- Caramel & Cheese Popcorn.....\$3.99pp
- Soft Pretzels.....\$3.99pp
 - Served with queso & mustard
- Fresh Baked Cookies & Whole Fruit.....\$3.99pp
- Fresh Bananas & Godiva Chocolates.....\$4.99pp
- Build Your Own Trail Mix Bar.....\$5.99pp
 - Nuts, dried fruits, & chocolate chips
- Assorted Cookies & Milk.....\$4.99pp

Beverages:

- Unlimited Fountain Drinks.....\$2.99pp
 - Up to 3 hours, \$0.99pp/additional hour
 - Coke
 - Diet Coke
 - Sprite
 - Black Tea
 - Fruit Punch
 - Lemonade
 - Dr. Pepper
 - Raspberry Tea
 - Barq's Rootbeer
 - Orange Fanta
 - Mt. Blast Powerade
- Bottled Water.....\$2.25ea
- Bottled Powerade.....\$2.55ea
- Energy Drinks.....\$3.25ea
- Espresso Bar Station with Barista (min. 100 people).....\$7.49pp
 - Up to 2 hours, \$1.99pp/additional hour
 - Espresso
 - Cappuccino
 - Caramel Macchiato
 - Caffè Mocha
 - Hazelnut Caffè Lattè
 - Caffè Lattè
 - Caramel Caffè Lattè
 - Ghiradelli Hot Chocolate (white or dark)
 - Steamers (caffeine-free lattè)
 - Chai Lattè
- Coffee & Hot Cocoa (min. 40 people).....\$4.99pp
 - Flavored creamers, sugar, brown sugar, chocolate syrup, peppermints, whipped cream, & mini biscottis
- Italian Soda Bar (min. 40 people).....\$4.99pp
 - Assortment of flavored Torani syrup & cream

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Valle Luna (Mexican):

Entrees

- Build Your Own Fajita Bar**.....\$15.99pp
 - Marinated grilled chicken & steak with refried beans & spanish rice served with shredded cheese, lettuce, diced tomatoes, guacamole, sour cream, flour tortillas, tortilla chips, & salsa
- Build Your Own Taco Bar**.....\$12.99pp
 - Shredded beef & chicken served with refried beans, spanish rice, shredded cheese, lettuce, diced tomatoes, sour cream, flour or hard corn shells, tortilla chips, & mild salsa
- Entrée Enhancements (choose one)**.....\$3.99pp
 - Shredded beef, chicken, or spinach enchilada with cheese, black olives, onions, & red sauce
 - Green chili & corn tamale with green sauce
 - Shredded beef & pork tamale with red sauce
- Build Your Own Nacho Bar**.....\$9.99pp
 - Tortilla chips, shredded beef or chicken, guacamole, spinach con queso, refried beans, mild & hot salsa

Appetizers

- Trio of Salsas (served with fresh tortilla chips)**.....\$2.99pp
 - Homemade mild salsa, tomatillo salsa, & pico de gallo
- Homemade Dips (served with fresh tortilla chips)**.....\$4.99pp
 - Guacamole, bean dip with jalapeno cream cheese & salsa
- Homemade Queso & Salsa Duo**.....\$4.99pp
 - Savory blend of jalapeno jack cheese blended with spinach, onions, red peppers & tomatoes served hot salsas & fresh tortilla chips
- Mini Taquito & Chimi Platter**.....\$3.99pp
 - Choice of shredded beef or chicken taquitos & shredded beef, chicken, or refried or black bean chimis served with guacamole
- Mini Fundido Platter**.....\$3.99pp
 - Deep fried burritos stuffed with jalapeno cream cheese & choice of grilled steak, chicken, pork, or black beans

Desserts

- Cinnamon & Sugar Sopapillas (served w/ honey)**.....\$2.99pp

Famous Dave's (BBQ):

Entrees

- Build Your Own BBQ S&wich Bar**.....\$15.99pp
 - Choose 1 or 2 meats (served with fresh buns)
 - Chopped Pork • Pulled Chicken • Texas Beef Brisket
 - Wilbur baked beans, mac & cheese with corn & a jalapeno kick
 - Garden salad served with ranch, blue cheese, & vinaigrette
- Country Style BBQ Dinner**.....\$19.99pp
 - BBQ chicken & St. Louis-style spare ribs
 - Potato salad, creamy cole slaw, & corn bread muffins
- Upgrade your sides**.....+\$3.99pp
 - Loaded baked potato, garden salad served with ranch, blue cheese, & vinaigrette, & corn bread muffins
- Citrus Grilled Salmon**.....\$24.99pp
 - Steamed broccoli, grilled pineapple, & corn bread muffins
 - Garden salad served with ranch, blue cheese, & vinaigrette

Entree Add-Ons

- St. Louis-Style Spare Ribs (3 ribs each)**.....\$4.49pp
- Loaded Baked Potato**.....\$4.99pp
 - Served with whipped butter, sour cream, cheese, & bacon
- Dave's Famous Chili**.....\$4.99pp

Appetizers

- Boneless Buffalo or BBQ Chicken Wings (60 pieces)**.....\$79.99ea
- Great Balls of Fire Meatballs (45 pieces)**.....\$79.99ea
- Hot Links (served with mustard sauce)**.....\$69.99ea
- Loaded BBQ Chips**.....\$5.99pp
 - Bacon, diced tomatoes, blue cheese crumbles & dressing
- Nacho Bar**.....\$5.99pp
 - Served with tri-colored chips, chili, queso, salsa, shredded lettuce, diced jalapenos, sour cream, tomatoes, & onions
- Smoked Salmon Spread (served with grilled flatbread)**.....\$99.99ea
- Veggie Platter (served with ranch & blue cheese)**.....\$3.99pp

Desserts

- Bread Pudding (served with pecan praline sauce)**.....\$3.99pp
- Hot Fudge Kahlua Brownie (served with whipped cream)**.....\$4.99pp

Oreganos (Italian):

Entrees

- Served with your choice of a dinner or Caesar salad & garlic bread.*
- Bollo Pasta with Marinara Sauce**.....\$9.99pp
 - Bollo Pasta with Italian Meatballs**.....\$12.99pp
 - Pasta served with homemade marinara sauce
 - Zany Ziti**.....\$11.99pp
 - Penne pasta served with meat sauce, garlic, & four Italian cheeses topped with mozzarella
 - Alfredo the Dark**.....\$10.99pp
 - Alfredo the Dark with Shredded Chicken**.....\$13.99pp
 - Spiral pasta with a poblano pepper cream sauce topped with Roma tomatoes & a tasty jalapeño
 - Big Rig Pasta**.....\$10.99pp
 - Big Rig Pasta with Shredded Chicken**.....\$13.99pp
 - Rigatoni pasta covered with a tasty tomato chipotle cream sauce, chopped basil, diced Roma tomatoes, Parmesan, & a spicy finish

Appetizers

- Bruschetta Authentico**.....\$3.99pp
 - Grilled Italian bread topped with fresh Roma tomatoes, basil, red onions, garlic, olive oil, oregano, & fresh parmesan cheese
- Guaca-Tony**.....\$4.99pp
 - Italian guacamole made with basil, garlic, avocado, red onions, & tomato served with pizza crust chips
- Boom Dip**.....\$5.99pp
 - Blend of Spinach, Artichokes, & cheese served with Italian chips
- 50 Wings (choose your flavor)**.....\$79.99pp
 - Wings of Fire (Medium or Hot) • Garlic Lime Parmesan
 - Italian Gold (Honey Mustard BBQ) • Barbeque
- KickButt Garlic Bread with Cheese**.....\$3.99pp
 - A family favorite served with homemade marinara

Desserts

- The Original Pizza Cookie**.....\$3.49pp
 - Mini individual chocolate chip, peanut butter chocolate, or white chocolate macadamia nut cookies
 - Served with vanilla bean ice cream

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Southwestern Flair (The Herb Box | Local Upscale Cuisine):

Hors d'oeuvres

- Chilled Cilantro-Lime Crab Dip**.....\$5.99pp
 - With plantain chips
- Polenta Corn Cakes**.....\$5.99pp
 - Tomato-basil, gorgonzola & zucchini salsa
- Southwestern Salsa Bar**.....\$5.99pp
 - Black eyed pea & roasted corn salsa
 - Tomatillo avocado salsa
 - Tri-colored tortilla chips
- Trio of Goodness**.....\$7.99pp
 - Tzatziki - dill cucumber dip
 - Roasted red pepper & white bean/artichoke hummus
 - Soft-griddled pita, ciabatta & crisp pita chips
- Gourmet Cheese Board**.....\$7.99pp
 - Gourmet Cheese
 - Marcona Almonds
 - Dried Fruit
 - House Fig & Port Jam
 - Sugared Nuts
 - Lavosh
- Charcuterie Board**.....\$7.99pp
 - Dry Aged Meats
 - Fried Capers
 - Cornichons
 - Dijon
 - Caperberries
 - Bistro Crackers
- Antipasto Board**.....\$6.49pp
 - Marinated Roasted Vegetables
 - Cheese Tortellini in Arugula Pesto
 - Cherry Peppers
 - Fresh Herbs
- Arizona Quesadilla Bar** (choose 1).....\$7.99pp
 - BBQ Pork
 - Aged mexican cheese & tomatillo avocado salsa verde
 - Steak & Manchego
 - Maytag blue cheese & tomato basil salsa
 - Vegetable & Farmer's Cheese
 - Grilled veggies, goat cheese, & salsa fresca
 - Shrimp & Cotija Cheese
 - Fresh pineapple-mango salsa

Entrees

- Southwestern Arizona Style**.....\$29.99pp
 - Short rib & black bean enchiladas with ancho pasilla mild sauce
 - Butternut squash & corn enchiladas with queso añejo & tomatillo salsa verde
 - Fiesta salad with organic greens, sugared pecans, cotija, red & yellow peppers, & lemon-honey vinaigrette
 - Crisp chips with smoky chipotle salsa
- Slider Fest**.....\$29.99pp
 - Rosemary steak sliders with white cheddar, watercress, caramelized onions, & house dijon
 - BLT chicken sliders with lettuce, tomato, applewood bacon, & arugula pesto
 - Smoked gouda mac & cheese with rosemary breadcrumbs or orzo pasta salad with market veggies
 - Salad with organic greens, radish sprouts, peperoncini, feta, toasted pepitas, & red wine vinaigrette
 - Grilled vegetable feast with goat cheese & fresh herbs
- The Executive Dinner**.....\$36.99pp
 - Rosemary grilled steak with green onions, gorgonzola & a sauté of sweet cherry tomatoes
 - Urban market salad with watercress, red pepper, sugared pecans, bacon & blue cheese vinaigrette
 - Crisp fingerling potatoes with lemon & parsley
 - Market bread basket
- Market Dinner Duo**.....\$47.99pp
 - Rosemary grilled steak with arugula-gorgonzola sauce
 - Raspberry balsamic glazed chicken with goat cheese & fresh raspberries
 - Salad with organic greens, radish sprouts, peperoncini, feta, toasted pepitas, & red wine vinaigrette
 - Smoked gouda mac & cheese with rosemary breadcrumbs
 - Grilled vegetable feast with goat cheese & fresh herbs

Entrees (cont.)

- Northern Arizona Style**.....\$26.99pp
 - Chipotle caesar salad with cotija & blue corn tortilla strips
 - Turkey & black bean enchiladas with tomatillo salsa verde
 - Crisp tortilla chips & salsa
- Bistro Casual**.....\$27.99pp
 - Peach BBQ glazed chicken with goat cheese on arugula
 - Mixed field greens with sweet cherry tomatoes & balsamic vinaigrette
 - Smoked gouda mac & cheese with rosemary breadcrumbs
 - Skillet cornbread
- Arizona Taco Bar**.....\$32.99pp
 - Grilled steak or chicken tacos with charred onions & crème fraiche
 - Choose 1 Salad
 - Black bean & mango salad
 - Fiesta salad with organic greens, sugared pecans, cotija, red & yellow peppers, & lemon-honey vinaigrette
 - Flour tortillas with roasted corn & avocado salsa
 - Crisp tortilla chips & chipotle-tomato salsa

Desserts

- Mini Whoopie Pies**.....\$7.99pp
 - Vanilla, Chocolate, or Red Velvet
- Market Cupcakes**.....\$6.99pp
 - Vanilla, Chocolate, or Red Velvet
- Gourmet Cookies & Brownies**.....\$6.99pp
 - Assorted Flavors
- Sweet Box**.....\$13.99pp
 - Mini Tarts
 - Mini Cookies
 - Chocolates
 - Lemon Almond Tea Cake
 - Sugared Nuts

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Breakfast:

- Danishes & Muffins.....\$5.99pp
 - Assortment of fresh danishes & muffins
 - Fresh brewed coffee & herbal teas or orange juice
- Bagels & Cream Cheese.....\$5.99pp
 - Assortment of fresh bagels & cream cheese
 - Fresh brewed coffee & herbal teas or orange juice
- Bagels, Danishes, & Fresh Fruit.....\$9.99pp
 - Assortment of fresh bagels & cream cheese, danishes, & fresh fruit platter
 - Fresh brewed coffee & herbal teas or orange juice
- Healthy Start.....\$8.99pp
 - Assortment of flavored yogurts & muffins
 - Fresh fruit platter
 - Fresh brewed coffee & herbal teas or orange juice
- Build Your Own Breakfast Parfait.....\$6.99pp
 - Fresh berries, greek yogurt, & granola
 - Fresh brewed coffee & herbal teas or orange juice (Add danishes for \$1.99pp)
- Build Your Own Breakfast Burrito.....\$10.99pp
 - Scrambled eggs served with homemade flour tortillas
 - Fresh salsa, pico de gallo & shredded cheese
 - Fresh brewed coffee & herbal teas or orange juice (Add bacon & breakfast potatoes for \$2.99pp)
- Traditional Breakfast.....\$11.99pp
 - Scrambled eggs served with shredded cheese
 - Smoked bacon & breakfast potatoes
 - Fresh brewed coffee & herbal teas or orange juice
- Breakfast Buffet.....\$13.99pp
 - Scrambled eggs served with homemade flour tortillas
 - Fresh salsa, pico de gallo, & shredded cheese
 - Smoked bacon & breakfast potatoes
 - Assortment of fresh danishes
 - Fresh brewed coffee & herbal teas or orange juice

Bartending Services:

- Beer, Wine, & Margarita Packages ————
- 3 hours of service with a professional bartender
- Standard Beer & Wine Package**.....\$16pp for 3 hours, \$5pp/add'l hour
 Wine: Sauvignon Blanc & Cabernet Sauvignon
 Choose 2 domestic beers [canned]
- Premium Beer & Wine Package**.....\$18pp for 3 hours, \$7pp/add'l hour
 Wine: Sauvignon Blanc & Cabernet Sauvignon
 Choose 1 domestic beers [canned]
 Choose 1 import beer [bottled]
- Beer & Margaritas**.....\$20pp for 3 hours, \$7pp/add'l hour
 Margaritas & Corona Beer
 Choose 1 domestic beer [canned]

Domestic Beer Choices

- Bud
- Bud Light
- Coors
- Coors Light
- Miller Lite
- MGD

Import Beer Choices

- Corona
- Corona Light
- Kiltlifer
- Sam Adams
- Fat Tire
- Heineken
- Stella

Standard Inclusions

- Coke
- Diet Coke
- Sprite
- Bottled Water

Bartending Services (cont.):

- Full Bar Packages ————
- 3 hours of service with a professional bartender
- Premium Package**.....\$29pp, \$10pp/add'l hour
- Absolute Vodka
 - Tanqueray Gin
 - Bacardi Rum
 - Jose Cuervo Tequila
 - Seagram's VO Canadian Whisky
 - Dewers Scotch Whisky
- Wine: Sauvignon Blanc & Cabernet Sauvignon
 Choose 2 Domestic Beers [bottled]
 Choose 1 Import Beer [bottled]

Domestic Beer Options

- Bud
- Bud Light
- Coors
- Coors Light
- Miller Lite
- MGD

Import Beer Options

- Corona
- Corona Light
- Kiltlifer
- Sam Adams
- Fat Tire
- Heineken
- Stella

Standard Inclusions

- Coke
- Diet Coke
- Sprite
- Bottled Water

Plus:

- Lemons
- Limes
- Olives
- Margarita Mix
- Orange Juice
- Grapefruit Juice
- Cranberry Juice
- Tonic Water
- Club Soda

The Details

Food items are based on minimum charge of 20 people & alcohol packages are based on a minimum charge of 25 people.
 Tax & 20% service fee are additional. Professional dining set up includes black linens, chafing dishes, heavy-duty plates, napkins, & clear utensils.