

Food & Beverage Menu



Casual Dining:

Fresh Made Pizza

- 2 slices of pizza & unlimited fountain drinks

Fresh Made Pizza & Salad

- 2 slices of pizza, garden or caesar salad & unlimited fountain drinks

Fresh Made Pizza, Salad, & Appetizers

- 2 slices of pizza, garden or caesar salad, mozzarella sticks, & unlimited fountain drinks

Appetizers:

Choose 1, 2, or 3

- 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

- Breyer's ice cream served with chocolate sauce, caramel sauce, candy toppings, nuts, whipped cream, & cherries

Build Your Own Brownie Bar

- Fudge brownies served with caramel sauce, nuts, whipped cream, & candy toppings

Dessert Bar

- Mini brownies, cookies, & cupcakes

Cupcake Bar

- Assortment of mini cupcakes in various flavors

Candy Bar

- An array of candy displayed in fancy glass jars
- Selections made based on your colors, theme, & preferences
- Ask About Custom Candy Bags

Sweet & Salty Bar

- Assortment of pretzels (peanut butter, honey mustard, & plain), popcorn (cheese & caramel), salted & candied nuts

Fudge Brownie & Cookie Platter

Chocolate Fountain

- Chocolate, 5 dipping items, decorated or themed table
- Large fountain rental fee (serves up to 100)
Additional dipping items
- Small fountain rental fee (serves up to 40)
Additional dipping items

Custom Cake

- 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

- Assortment of salty, savory, & sugary popcorn with flavored toppings & mix-ins

Smoores Bar

- Assortment of graham crackers, marshmallows, & chocolate

Soft Pretzel Bar

- Soft pretzels served with cinnamon & sugar, mustard, marinara, & melted cheese.

Afternoon Snacks:

Assortment of Chips & Snack-Sized Candy Bars

Assortment of Whole Fruit & Yogurt Cups

Granola Bars & Yogurt Cups

Caramel & Cheese Popcorn

Soft Pretzels

- Served with queso & mustard

Fresh Baked Cookies & Whole Fruit

Fresh Bananas & Godiva Chocolates

Build Your Own Trail Mix Bar

- Nuts, dried fruits, & chocolate chips

Assorted Cookies & Milk

Beverages:

Unlimited Fountain Drinks

Up to 3 hours

- Coke
- Diet Coke
- Sprite
- Black Tea
- Fruit Punch
- Lemonade
- Dr. Pepper
- Raspberry Tea
- Barq's Rootbeer
- Orange Fanta
- Mt. Blast Powerade

Bottled Water

Bottled Powerade

Energy Drinks

Espresso Bar Station with Barista (min. 100 people)

Up to 2 hours

- Espresso
- Caramel Macchiato
- Caffè Mocha
- Hazelnut Caffè Lattè
- Cappuccino
- Caramel Caffè Lattè
- Ghiradelli Hot Chocolate (white/dark)
- Steamers (caffeine-free lattè)
- Caffè Lattè
- Chai Lattè

Coffee & Hot Cocoa (min. 40 people)

Flavored creamers, sugar, brown sugar, chocolate syrup, peppermints, whipped cream, & mini biscottis

Italian Soda Bar (min. 40 people)

- Assortment of flavored Torani syrup & cream

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Valle Luna (Mexican):

Entrees

Build Your Own Fajita Bar

- 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

- 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)

- 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

- Tortilla chips, shredded beef or chicken, guacamole, spinach con queso, refried beans, mild & hot salsa

Appetizers

Trio of Salsas (served with fresh tortilla chips)

- Homemade mild salsa, tomatillo salsa, & pico de gallo

Homemade Dips (served with fresh tortilla chips)

- Guacamole, bean dip with jalapeno cream cheese & salsa

Homemade Queso & Salsa Duo

- Savory blend of jalapeno jack cheese blended with spinach, onions, red peppers & tomatoes served hot salsas & fresh tortilla chips

Mini Taquito & Chimí Platter

- Choice of shredded beef or chicken taquitos & shredded beef, chicken, or refried or black bean chimis served with guacamole

Mini Fundido Platter

- Deep fried burritos stuffed with jalapeno cream cheese & choice of grilled steak, chicken, pork, or black beans

Desserts

- Cinnamon & Sugar Sopapillas (served w/ honey)

Famous Dave's (BBQ):

Entrees

Build Your Own BBQ Sandwich Bar

- 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

- BBQ chicken & St. Louis-style spare ribs
- Potato salad, creamy cole slaw, & corn bread muffins

Upgrade your sides

- Loaded baked potato, garden salad served with ranch, blue cheese, & vinaigrette, & corn bread muffins

Citrus Grilled Salmon

- 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)

Loaded Baked Potato

- Served with whipped butter, sour cream, cheese, & bacon

Dave's Famous Chili

Appetizers

Boneless Buffalo or BBQ Chicken Wings (60 pieces)

Great Balls of Fire Meatballs (45 pieces)

Hot Links (served with mustard sauce)

Loaded BBQ Chips

- Bacon, diced tomatoes, blue cheese crumbles & dressing

Nacho Bar

- Served with tri-colored chips, chili, queso, salsa, shredded lettuce, diced jalapenos, sour cream, tomatoes, & onions

Smoked Salmon Spread (served with grilled flatbread)

Veggie Platter (served with ranch & blue cheese)

Desserts

Bread Pudding (served with pecan praline sauce)

Hot Fudge Kahlua Brownie (served with whipped cream)

Oreganos (Italian):

Entrees

Served with your choice of a dinner or Caesar salad & garlic bread.

Bollo Pasta with Marinara Sauce

Bollo Pasta with Italian Meatballs

- Pasta served with homemade marinara sauce

Zany Ziti

- Penne pasta served with meat sauce, garlic, & four Italian cheeses topped with mozzarella

Alfredo the Dark

Alfredo the Dark with Shredded Chicken

- Spiral pasta with a poblano pepper cream sauce topped with Roma tomatoes & a tasty jalapeño

Big Rig Pasta

Big Rig Pasta with Shredded Chicken

- Rigatoni pasta covered with a tasty tomato chipotle cream sauce, chopped basil, diced Roma tomatoes, Parmesan, & a spicy finish

Appetizers

Bruschetta Authentico

- Grilled Italian bread topped with fresh Roma tomatoes, basil, red onions, garlic, olive oil, oregano, & fresh parmesan cheese

Guaca-Tony

- Italian guacamole made with basil, garlic, avocado, red onions, & tomato served with pizza crust chips

Boom Dip

- Blend of Spinach, Artichokes, & cheese served with Italian chips

50 Wings (choose your flavor)

- Wings of Fire (Medium or Hot)
- Garlic Lime Parmesan
- Italian Gold (Honey Mustard BBQ)
- Barbeque

KickButt Garlic Bread with Cheese

- A family favorite served with homemade marinara

Desserts

The Original Pizza Cookie

- 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

- With plantain chips

Polenta Corn Cakes

- Tomato-basil, gorgonzola & zucchini salsa

Southwestern Salsa Bar

- Black eyed pea & roasted corn salsa
- Tomatillo avocado salsa
- Tri-colored tortilla chips

Trio of Goodness

- Tzatziki - dill cucumber dip
- Roasted red pepper & white bean/artichoke hummus
- Soft-griddled pita, ciabatta & crisp pita chips

Gourmet Cheese Board

- Gourmet Cheese
- Marcona Almonds
- Dried Fruit
- House Fig & Port Jam
- Sugared Nuts
- Lavosh

Charcuterie Board

- Dry Aged Meats
- Fried Capers
- Cornichons
- Dijon
- Caperberries
- Bistro Crackers

Antipasto Board

- Marinated Roasted Vegetables
- Cheese Tortellini in Arugula Pesto
- Cherry Peppers
- Fresh Herbs

Arizona Quesadilla Bar (choose 1)

- 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

- 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 Feast

- 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

- 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

- 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

- Chipotle caesar salad with cotija & blue corn tortilla strips
- Turkey & black bean enchiladas with tomatillo salsa verde
- Crisp tortilla chips & salsa

Bistro Casual

- 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

- 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

- Vanilla, Chocolate, or Red Velvet

Market Cupcakes

- Vanilla, Chocolate, or Red Velvet

Gourmet Cookies & Brownies

- Assorted Flavors

Sweet Box

- Mini Tarts
- Mini Cookies
- Chocolates
- Lemon Almond Tea Cake
- Sugared Nuts

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Breakfast:

Danishes & Muffins

- Assortment of fresh danishes & muffins
- Fresh brewed coffee & herbal teas or orange juice

Bagels & Cream Cheese

- Assortment of fresh bagels & cream cheese
- Fresh brewed coffee & herbal teas or orange juice

Bagels, Danishes, & Fresh Fruit

- Assortment of fresh bagels & cream cheese, danishes, & fresh fruit platter
- Fresh brewed coffee & herbal teas or orange juice

Healthy Start

- Assortment of flavored yogurts & muffins
- Fresh fruit platter
- Fresh brewed coffee & herbal teas or orange juice

Build Your Own Breakfast Parfait

- Fresh berries, greek yogurt, & granola
- Fresh brewed coffee & herbal teas or orange juice

Build Your Own Breakfast Burrito

- Scrambled eggs served with homemade flour tortillas
- Fresh salsa, pico de gallo & shredded cheese
- Fresh brewed coffee & herbal teas or orange juice

Traditional Breakfast

- Scrambled eggs served with shredded cheese
- Smoked bacon & breakfast potatoes
- Fresh brewed coffee & herbal teas or orange juice

Breakfast Buffet

- 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

Wine: Sauvignon Blanc & Cabernet Sauvignon
Choose 2 domestic beers [canned]

Premium Beer & Wine Package

Wine: Sauvignon Blanc & Cabernet Sauvignon
Choose 1 domestic beers [canned]
Choose 1 import beer [bottled]

Beer & Margaritas

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
- Killiflter
- 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

- 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
- Killiflter
- Sam Adams
- Fat Tire
- Heineken
- Stella

Standard Inclusions

- Coke
- Diet Coke
- Sprite
- Bottled Water

Plus:

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