



AT THE TUCSON CONVENTION CENTER —

# CATERING MENUS

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# BREAKFAST BUFFETS

*All Breakfast Buffets Served with Chilled Juices  
Freshly Brewed Regular & Decaffeinated Starbucks Coffee & Tazo Herbal Teas*

## CHILLED

### KEEP IT SIMPLE

Muffins & Fruited Danish  
Fruit Preserves & Butter  
\$12.95++ per person

### SANTA RITA

Muffins & Fruited Danish, Fruit Preserves & Butter  
Fresh Seasonal Melon & Berry Display  
\$14.95++ per person

### DOWNTOWN

Assorted Individual Fruited Yogurts  
Muffins & Fruited Danish, Fruit Preserves & Butter  
Fresh Seasonal Melon & Berry Display  
Assorted Bagels with Cream Cheese  
\$16.95++ per person

### THE CATALINA'S

Muffins & Fruited Danish  
Fruit Preserves & Butter  
Fresh Seasonal Melon & Berry Display  
Assorted Bagels with Flavored Cream Cheeses  
Yogurt Parfaits  
\$18.95++ per person

## WARMED

### THE HOTEL ARIZONA SUNRISE

Assortment of Dried Cereals with Milk  
Fresh Seasonal Melon & Berry Display  
Scrambled Eggs, Home Fried Potatoes  
Roasted Sausage Links or Hickory Smoked Bacon  
Assortment of Breakfast Pastries & Muffins  
Butter, Preserves & Marmalade  
\$18.00++ per person

### RINCON SUNRISE

Fresh Seasonal Melon & Berry Display  
Scrambled Eggs with Diced Onions,  
Cilantro & Monterey Jack Cheese  
Chorizo ~ Roasted Red Potato Cubes  
Flour Tortillas ~ Refried Beans  
\$19.00++ per person

### DOWNTOWN DAVE'S

Fresh Seasonal Melon & Berry Display  
Scrambled Eggs ~ Country Fried Steaks  
Hot Biscuits & White Peppered Gravy  
Shredded Hash Browns  
\$22.00++ per person

## SONORAN COWBOY BREAKFAST

Sliced Seasonal Fruit  
Scrambled Eggs with Chorizo  
Seasoned Breakfast Potatoes & Peppers  
Warm Flour Tortillas & Refried Beans  
\$22.00++ per person

*New and Fabulous!*

## BREAKFAST EXTENSIONS

Belgian Waffle	\$3.00++ per person
Biscuits & Country Gravy	\$2.75++ per person
Chef's Granola	\$1.50++ per person
Cheese Omelets <i>in place of Scrambled Egg</i>	\$3.25++ per person
Chorizo & Eggs	\$4.00++ per person
Egg Sandwiches ~ Poached Egg with Grilled Ham on Croissant or English Muffin	\$2.50++ per person
Fresh Bagels with Flavored Cream Cheese	\$2.50++ per person
Ham Steaks	\$1.75++ per person
Toast Station ~ <i>White, Wheat &amp; Rye with a Toaster</i>	\$3.00++ per person
Breakfast Burritos ~ <i>Scrambled Eggs with Peppers, Onions, Mushrooms &amp; Cheddar Cheese Wrapped in a Flour Tortilla</i>	\$4.00++ per person

# LUNCH # 1

*All entrees served with your choice of any Standard Dessert  
Freshly Brewed Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffee*

## SALADS

### SOUTHWEST CHICKEN CAESAR SALAD

Roasted & Chilled Chicken Breast  
Chopped Romaine Lettuce, Roasted Kernel Corn  
Tri-Colored Tortilla Strips  
Diced Tomatoes, Cotija Cheese  
Drizzled Chipotle Caesar Dressing  
Tortilla Chips & Salsa  
\$19.00++ per person

### SPINACH SALAD

Baby Spinach, Julienne Chili/Lime Jicama, Candied Walnuts  
Strawberries, Citrus Vinaigrette Dressing  
Fresh Baked Rolls & Butter  
\$19.50++ per person

### CHICKEN CAESAR SALAD

Roasted & Chilled Chicken Breast  
Chopped Romaine Lettuce with  
Shredded Parmesan Cheese  
Seasoned Croutons, Caesar Dressing  
Fresh Parmesan Bread Sticks  
\$19.00++ per person

### SALAD CEVECHE

Rock Shrimp Creation in a Crepe shell  
Mixed Greens, Diced Tomatoes  
Drizzled with Louie Dressing  
\$22.00++ per person

## SANDWICHES

### CASHEW CHICKEN SANDWICH

Diced Grilled Breast of Chicken  
Chopped Cashews, Celery & Onions  
Lite Mayo Dressing  
On a Swiss Poppy Kaiser Roll  
Lettuce, Tomato, & Red Onions  
Pickle Spear, Fresh Fruit  
Coyote Café Potato Chips  
\$19.50++ per person

### POOR BOY EXPRESS

5" Poor Boy Filled with  
Sliced Beef, Turkey, Ham & Sliced Provolone Cheese  
Tomatoes, Lettuce  
Pickle Spear, Fresh Fruit  
Coyote Café Potato Chips  
\$16.00++ per person

### WRAPS

Teriyaki Chicken Breast, Turkey, Roast Beef or Honey  
Roasted Ham, Sliced Tomatoes, Swiss Cheese  
Red Onions & Leaf Lettuce  
Rolled in a Large Flour Tortilla  
Pickle Spear, Fresh Fruit, Coyote Café Potato Chips  
\$17.50++ per person

### TRIO OF SANDWICHES

Chicken Salad, Egg Salad & Tuna Salad  
Mini Sandwiches  
Served on Tea Breads  
Avocado, Tomatoes, & Pickles  
Fresh Fruit, Coyote Café Potato Chips  
\$18.50++ per person

*New and Fabulous!*

*At The Hotel Arizona we want your event to be perfect ...if you have something in mind you don't see on these pages please ask your Catering Manager to customize your menu.*

*See Next Page For Lunch Extensions  
Standard Desserts Are Found On Page 11*

# LUNCH # 2

## HOT PLATED ENTREES

*All Entrees served with House Salad, Chef's Choice of Vegetables & Side Dish  
Fresh Baked Rolls & Butter, Standard Dessert or Complimentary Cake Cutting  
Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaf Starbucks Coffee  
Choice of Black or White Linens*

### SOUTHWEST MEATLOAF

Spiced Meatloaf Topped with a  
Chipotle Brown Gravy  
\$19.50++ per person

### TRI-TIP STEAKS

Chili Powder Rubbed Tri-Tip Steaks,  
Broiled, Sliced, & Topped with a  
Chipotle Brown Gravy  
\$20.00++ per person

### SHRIMP SCAMPI

Sautéed Rock Shrimp, Garlic, & Diced Tomatoes  
Served Over a Bed of Buttered Orzo  
Grilled Vegetables  
\$21.50++ per person

### CHICKEN PARMESAN

Parmesan Seasoned, Bread Crumbed  
Pan Fried Chicken Breast  
Covered with Tomato Basil Cream Sauce  
\$19.00++ per person

### ENCHILADAS

Corn Tortillas Rolled with Cheese or Shredded Chicken  
Red Enchilada Sauce  
Served with Charro Beans & Spanish rice  
\$18.00++ per person

### CRISPY TACOS

Plated Crisp Corn Taco Shells  
Filled with Marinated Chicken or Shredded Beef  
Calabasitas & Rice or Beans  
Lettuce, Tomatoes, Cheddar Cheese  
Guacamole & Sour Cream  
\$19.50++ per person

## STANDARD DESSERTS

### CHEESE CAKE

Drizzled with Fruit Toppings

### BLACK FOREST CAKE

Chocolate Cake, Fresh Cherries & Whipped Cream

### STRAWBERRY, ORANGE OR LEMON & CREAM

#### SHORTCAKE

2 Layers of Fluffy Shortcake  
Whipped Cream & Preserves

### TIRAMISU

Creamy Mascarpone, Whipped Cream, Chocolate Shavings &  
Dark Roasted Espresso

## LUNCH EXTENSIONS

House Salad or Standard Dessert	\$2.00++ per person
Plated Seasonal Fruit & Berries	\$3.50++ per person
Table-Sized Tri-Color Tortilla Chips & House Salsa – Serves 10 People	\$8.00++ Each
Table-Sized Cheese Board	\$12.95++ Per Table of 8

*Assortment of Sliced Domestic & Imported Cheeses, Berries & Assorted Crackers*

A MINIMUM OF 25 PERSONS IS REQUIRED FOR A PLATED LUNCH

# LUNCH #3

## BOXED LUNCHES

\$12.95++ per person

*Includes Condiments, Wrapped Plasticware & Napkins  
Please choose one selection from each of the following categories*

## SANDWICHES

- ◆ Roasted Turkey & Jack on a Hoagie
- ◆ Veggie Tortilla Wrap
- ◆ Roast Beef & Cheddar on a Kaiser Roll
- ◆ Ham & Swiss on Rye

## CHIPS

Regular or Barbeque

## SNACKS

Whole Fresh Fruit or Cheese & Cracker Package

## BEVERAGES

Bottled Water or Canned Soft Drinks

## DESSERTS

Chocolate Chip Cookies, Lemon Bars or Brownies

## THEME BUFFETS

*All Buffets Served with Freshly Brewed Iced Tea, Iced Water,  
Freshly Brewed Regular & Decaf Starbucks Coffee,  
Mixed Green Salad with 2 Dressings*

*New and Fabulous!*

### IT'S A DELI

Pasta Salad  
Sliced Roast Beef  
Ham & Turkey Breast  
Sliced Tomatoes  
Lettuce & Pickles  
Sliced Provolone &  
Cheddar Cheeses  
Mustard & Mayonnaise  
Assorted Chips  
Breads & Desserts  
\$19.50++ per person

### BACK TO THE BORDER

Tri-Color Tortilla Chips & Salsa  
Marinated & Shredded  
Beef & Chicken  
Refried Beans or Spanish Rice  
Calabasitas  
Sour Cream, Salsa, Guacamole  
Shredded Cheese  
Green Onions & Jalapeños  
Warm Flour Tortillas  
Cinnamon Churros  
\$20.50++ per person

### LITTLE ITALY

Sautéed Trio of Sausage,  
Peppers & Onions  
Marinara Sauce  
Alfredo Sauce  
Fettuccini  
Penne Pasta  
Grated Parmesan Cheese  
Crushed Hot Pepper Flakes  
Garlic Bread & Cheesecake  
\$21.50++ per person

A MINIMUM OF 50 PERSONS IS REQUIRED FOR A BUFFET LUNCH

# MEETING PLANNER PACKAGES

*All packages include Chilled Juices,  
Freshly Brewed Regular & Decaf Starbucks Coffee, & Assorted Herbal Teas*

## “THE MEETING PLANNER”

### BREAKFAST BREAK

Assorted Pastries & Muffins  
with Preserves & Butter

### MID-MORNING

Coffee Refresh Service & Granola Bars

### AFTERNOON BREAK

Your Choice of “The Munchies” or  
“The Watering Hole” Theme Break  
\$24.50++ per person

## “THE EXECUTIVE BOARD”

### BREAKFAST BREAK

Assorted Pastries & Muffins  
with Preserves & Butter  
Assorted Yogurts

### MID-MORNING

Coffee Service Refresh  
Assorted Soft Drinks & Bottled Water

### LUNCHEON BUFFET

Mixed Green Salad w/2 Dressings  
Pasta Salad  
Sliced Roasted Beef  
Ham & Roasted Turkey Breast  
Sliced Tomatoes, Lettuce & Pickles  
Sliced Provolone & Cheddar Cheeses  
Mustard & Mayonnaise  
Potato Chips, Assorted Breads, Desserts  
Freshly Brewed Iced Tea  
Freshly Brewed Regular & Decaf Starbucks Coffee

### AFTERNOON BREAK

Your Choice of “The Munchies” or  
“The Watering Hole” Theme Break  
\$48.00++ per person

## “THE CEO”

### BREAKFAST

Assorted Pastries & Muffins  
with Preserves & Butter  
Assorted Yogurts & Granola  
Sliced Seasonal Fruit Tray  
Wrapped Breakfast Burritos  
(Scrambled Eggs, Onions, Bell Peppers  
Mushrooms & Cheddar Cheese)

### MID-MORNING

Coffee Refresh Service & Granola Bars

### PLATED LUNCH

*Choose One Salad or Sandwich*

◆ Southwest or Traditional Chicken Caesar Salad ◆  
*Served with Rolls & Butter*

◆ Teriyaki Chicken Wrap ◆  
Smoked Turkey & Boursin Mayo on Croissant

◆ Chicken Pasta Primavera ◆  
*Served with Fresh Sliced Fruit*

◆ Veggie Wrap ◆

Includes Chef's Choice of Desserts  
Freshly Brewed Iced Tea, Iced Water  
Regular & Decaf Starbucks Coffee

### AFTERNOON BREAK

Your Choice of One “Theme Break” Plus Bottled Water  
\$64.00++ per person

### **HELPFUL HINTS AND SUGGESTIONS**

\* Theme Break Choices are found on page 7

\*\* All Selections have Vegetarian Options

\*\*\* Ask your Catering Manager to customize your menu

# THEME BREAKS

## THE WATERING HOLE

Assorted Soft Drinks  
Bottled Waters  
\$3.00++ per person

## HUMMUS & FAIR

Pita Bread Triangles with Hummus  
Sliced Roma Tomatoes Drizzled with Olive Oil  
Topped with Cotija Cheese  
Assorted Soft Drinks & Bottled Water  
\$10.00++ per person

## A HEALTHY ALTERNATIVE

*Perhaps Not But It Sounds Good!*  
Assorted Chocolate Bars, Popcorn  
Assorted Soft Drinks & Bottled Waters  
\$9.00++ per person

## COOKIES, ETC.

Freshly Baked Gourmet Cookies  
Brownies & Lemon Bars  
Carafes of Milk, Freshly Brewed Regular & Decaf  
Starbucks Coffee & Assorted Herbal Teas  
\$10.50++ per person

## THE MUNCHIES

Popcorn, Mixed Nuts, Tri-Color Tortilla Chips  
Salsa & Spicy Snack Mix  
\$9.00++ per person

## THE TEA PARTY

Assorted Finger Sandwiches  
Cucumber, Ham & Turkey Salad  
Scones with Honey & Butter  
Hot Herbal Teas ~ Lemon Slices & Honey  
\$8.50++ per person

## CHIPS & DIPS

Potato & Tri-Color Tortilla Chips  
Salsa, Guacamole  
French Onion & Black Bean Dips  
Assorted Soft Drinks & Bottled Waters  
\$9.50++ per person

## NACHO BAR

Tri-Color Tortilla Chips  
Warmed Cheese Sauce, Black Olives  
Jalapeños, Salsa  
Sour Cream & Guacamole  
\$9.00++ per person

# A LA CARTE

## QUENCH

Freshly Brewed  
Starbucks Regular or Decaf Coffee  
\$48.00++ per gallon

Orange, Cranberry, or Apple Juice  
\$22.00++ per carafe

Assorted Soft Drinks or Bottled Water  
\$1.75++ each

Freshly Brewed Iced Tea  
\$36.00++ per gallon

Fruit Punch or Lemonade  
\$34.00++ per gallon

## SWEET SHOPPE

Fresh Baked Lemon Bars,  
Brownies or Cookies  
\$34.00++ per dozen

Assorted Candy or Granola Bars  
\$2.25++ each

Mixed Pastries, Muffins & Croissants  
\$36.00++ per dozen

Fruit Kabobs with Honey Yogurt Sauce  
\$6.50++ each

Chocolate-Covered Strawberries  
\$45.00++ per dozen

## SALTY DOG

Tri-Color Tortilla Chips  
\$19.00++ per pound

Regular or Flavored Chips  
\$18.00++ per pound

Mini-Pretzels  
\$19.00++ per pound

Freshly Popped Popcorn  
\$12.00++ per pound

Assorted Bagels & Cream Cheese  
\$40.00++ per dozen

# PLATED DINNERS

*All Entrees served with House Salad, Chef's Choice of Vegetables & Side Dish  
Fresh Baked Rolls & Butter, Standard Dessert or Complimentary Cake Cutting  
Freshly Brewed Iced Tea, Freshly Brewed Regular or Decaffeinated Starbucks Coffee  
Choice of White or Black Linens & Banquet Service*

## POULTRY

### CHICKEN PARMESAN

Parmesan Seasoned, Bread Crumbed  
Pan Fried Chicken Breast  
Covered with Tomato Basil Cream Sauce  
\$26.00++ per person

### CHICKEN A LA FLORENTINE

Seasoned Chicken Breast Stacked with Wilted Spinach  
Sliced Roma Tomatoes & Melted Provolone Cheese  
Topped with Marinara Sauce  
\$28.00++ per person

### SOUTHERN STYLE FRIED CHICKEN

Classic Battered & Deep Fried ¼ Cut Chickens  
\$22.00++ per person

### CHICKEN MARSALA

Seared Chicken Breast  
Mushroom Marsala Sauce  
\$26.50++ per person

## STEER

### TRI-TIP STEAKS

Chili Powder Rubbed Tri-Tip Steaks  
Broiled & Sliced  
Topped with Chipotle Brown Sauce  
\$23.50++ per person

### NEW YORK SIRLOIN

Slow Roasted New York Sirloin of Beef  
Choice of Mushroom, Tarragon  
or Roasted Garlic Brown Sauce  
\$26.00++ per person

### ROASTED PRIME RIB OF BEEF

Slow Roasted, Served Jus Lie Style  
\$32.50++ per person

### BEEF OR CHICKEN TACOS

Plated Crisp Corn Taco Shells  
Filled with Marinated Chicken or Shredded Beef  
Lettuce, Tomatoes, Cheddar Cheese  
Guacamole & Sour Cream  
\$21.50++ per person

## ☞ FROM THE SEA ☞

### MARKET FRESH SALMON

Grilled to perfection & served with Pineapple Salsa  
\$28.50++ per person

### SAVORY SHRIMP

Served Scampi Style with Garlic & White Wine Sauce  
\$29.50++ per person

*New and Fabulous!*

A MINIMUM OF 25 PERSONS IS REQUIRED FOR A PLATED DINNER

# BUFFET DINNERS

*Buffets Include Your Choice Of Two Salads, One Side Dish & One Dessert  
Chef's Choice Of Vegetable, Fresh Baked Rolls & Butter  
Freshly Brewed Iced Tea, Iced Water, Freshly Brewed Regular & Decaffeinated Coffee  
Choice of White or Black Linens & Banquet Service*

2 Entrees \$36.00++ per person

3 Entrees \$39.50++ per person

## ENTREES

### CHICKEN A LA FLORENTINE

Seasoned Chicken Breast Stacked with Wilted Spinach  
Sliced Roma Tomatoes & Melted Provolone Cheese  
Topped with Marinara Sauce

### CALIFORNIA CHICKEN PISTACHIO

Chicken Breast Stuffed with Chopped Pistachios  
Cream Cheese Basil Sauce

### CHICKEN MARSALA

Seared Chicken Breast  
Mushroom Marsala Sauce

### PRICKLY PEAR BBQ SAUCE CHICKEN

Marinated, Char-Grilled Breast of Chicken  
Topped with our House Prickly Pear BBQ Sauce

### CHICKEN OR BEEF FAJITAS

Marinated Chicken or Beef Barbacoa  
Lettuce, Cheeses, Sour Cream, Salsa, Tortillas

## SALADS

Marinated Roma Tomatoes with Sliced Red Onions &  
Crumbled Cotija Cheese  
Creamy Basil Shell Salad  
Caesar Salad  
Mixed Greens with Italian & Ranch Dressings

### PEPPER-CRUSTED SIRLOIN

Sliced Roast Sirloin Crusted with Pepper Flakes  
Sautéed Onions & Mushrooms  
Rich Brown Sauce

### TRI-TIP STEAKS

Chili Powder Rubbed Tri-Tip Steaks  
Broiled & Sliced in Chipotle Brown Sauce

### POTATO-CRUSTED SEA BASS

Fresh Ocean Sea Bass Dusted with Potato Flake Topping  
Battered & Oven Fried

### LEMON ZEST HALIBUT

Boneless Filet of Halibut  
Dredged with A Lemon Zest Crumb

### CHICKEN OR CHEESE ENCHILADAS

Rolled & Filled with  
Marinated Chicken or Mexican Cheeses

## SIDE DISHES

Parmesan Herb Roasted Yukon Potatoes  
Rice Pilaf  
Spanish Rice with Green Onions  
Roasted Garlic or Boursin Cheese Mashed Potatoes

## DESSERTS

Tiramisu  
Oranges & Cream Shortcake

Cheese Cake  
Lemon & Cream Layer Cake

A MINIMUM OF 50 PERSONS IS REQUIRED FOR A BUFFET DINNER

# HORS D' OEUVRES

## ESSENTIALS

VEGETABLE CRUDITÉS  
WITH DIPPING SAUCE  
\$5.00++ per person

SEASONAL SLICED FRUIT  
DISPLAY WITH BERRIES  
\$6.00++ per Person

IMPORTED & DOMESTIC  
CHEESE & CRACKERS  
\$7.00++ per person

## AMERICAN FARE

BARBEQUE OR MARINARA  
MEATBALLS  
\$20.00++ per dozen

ASSORTED  
MINI QUICHE  
\$28.00++ per dozen

BUFFALO  
WINGS  
\$28.00++ per dozen

TORTILLA WRAPS  
Turkey, Bacon, & Boursin Rolled & Sliced  
\$28.00++ per dozen

BOURSIN  
MUSHROOM CAPS  
\$29.00++ per dozen

CHICKEN  
TENDERS  
\$36.00++ per dozen

## INTERNATIONAL FLARE

TEQUILA  
POPPERS  
\$26.00 per dozen

SMOKED CHICKEN  
QUESADILLAS  
\$28.00++ Per Dozen

PORK  
EMPANADAS  
\$29.00++ per dozen

CRAB & MONTEREY  
TAQUITOS  
\$31.00++ per dozen

MINI MACHACA  
BEEF BURROS  
\$32.00++ per dozen

MINI BEEF OR CHICKEN  
TAMALES  
\$34.00++ per dozen

## OVER THE TOP

BACON-WRAPPED  
SCALLOPS  
\$38.00++ per dozen

FIRECRACKER  
SHRIMP  
\$42.00++ per dozen

WHEEL O' BAKED BRIE  
Puff Pastry Encroute  
\$85.00++ Each

## CARVING STATIONS

HONEY-GLAZED HAM  
Raisin Sauce  
Silver Dollar Rolls  
Serves 65 – 75 people  
\$195.00++

ROASTED TURKEY  
Cranberry Sauce  
Dusted Rolls  
Serves 45 – 55 people  
\$225.00++

PRIME RIB  
Au Jus & Horseradish  
Herbed Silver Dollar Rolls  
Serves 65 – 75 people  
\$395.00++

**Note:** When serving Hors D' Oeuvres at your event it is important to consider the time of day. If your menu time is a "meal time" you must choose an adequate menu selection to satisfy your guests' appetite. 12 – 15 pieces per person will be required. Our Catering Manager can "build a menu" just for you.

# RECEPTION PACKAGES

*All packages served include Vegetable Crudités with Ranch & Blue Cheese Dipping Sauces  
Sliced Seasonal Fruit & Berry Display ~ Iced Tea, Iced Water & Coffee Service  
100 person minimum*

## OLE'

### HORS D' OEUVRES

Smoked Chicken Quesadillas  
Tequila Poppers  
Mini Beef & Chicken Tamales

### TACO BAR

Tri-Color Tortilla Chips & House Salsa  
Seasoned Ground Beef  
Refried Beans  
Mini Taco Shells & Warm Flour Tortillas  
Sour Cream, Guacamole, Shredded Cheese  
Shredded Lettuce, Tomatoes,  
Sliced Green Onions & Jalapenos

### DESSERT

Churros

\$28.00++ per person

## FIVE STAR

### HORS D' OEUVRES

Firecracker Shrimp  
Bacon-Wrapped Scallops  
Assorted Mini Quiche  
Tortilla Pin Wheels

### CARVING STATION

Oven Roasted Turkey Breast  
Honey-Glazed Ham  
Cranberry & Au Jus Sauces  
Silver Dollar Rolls

### DESSERT

Mini Cheesecakes  
Petit Fours

\$48.00++ per person

## SAUTÉ STATIONS

*Add one of our Chef's Creations below to any menu. 75 person minimum*

### PASTA

Rock Shrimp or Grilled Chicken  
Diced Tomatoes  
Alfredo Sauce  
Marinara Sauce  
Olive Oil

\$8.95++ per person

### CREPES

Savory Rock Shrimp      Sweet Seasonal Berries  
Grilled Chicken      Pureed Fruit Toppings  
Green Chilies      Gran Marnier  
Garlic & Olive Oil      Mascarpone

\$6.95++ per person

## FOR THE SWEET TOOTH

Standard Desserts ~ \$2.99++ each

Cheese Cake ~ Black Forest Cake ~ Tiramisu ~ Orange, Lemon, or Strawberry Sliced Cake ~ Fruit Pie Slices

Specialty Sweets ~ Individually Priced

Crème Brule'  
\$3.99++ each

Carmel Apple Granny Pie  
\$5.99++ each

Cherries Jubilee  
\$7.99++ each

Classic Caramel Flan  
\$4.29++ each

# ADDITIONAL BANQUET SERVICES

## CHILDREN'S MEALS

Chicken Tenders or Cheeseburgers with French Fries

\$12.00++

Children must be 10 years of age or younger & a maximum of 25 Children's Meals will be served per event. Requests for more than 25 will incur a split menu fee.

## CASH BAR

A full bar including, domestic & imported beer, white & red wines, premium, call & well alcohol brands in the banquet room of your choice. The Bartender fee of \$75.00 will be waived when your group purchases \$300.00 in beverages at the bar.

## CATER OUT

For the Local Downtown Merchant Only: Coffee, Tea, Juices, Muffins, Cookies, Lemon Bars & Brownies can be delivered or available for pick up at your request. Please call Lynn at 520.382.8626 or email

[Cater-Out@thehotelaz.com](mailto:Cater-Out@thehotelaz.com) to place your order

## DANCE FLOOR

A minimum dance floor, 21' X 21', can be set for \$500.00++

Larger sizes are available on request for an additional charge.

Ask your Catering Manager for a quote on any size dance floor.

## DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## FOOD ALLERGIES

Please notify your catering manager if anyone in your group is allergic to any food products.

## GRATUITIES & TAXES

All prices are subject to 20% service charge, & applicable sales taxes.

## HOST BAR

There are many different ways to host a drink or two for your guests. Perhaps a keg of beer for the party or a bottle of wine on each table would be just right. You may also prefer to spend a certain dollar amount. Ask your catering manager which would best fit your event.

## LINENS

Standard tablecloth & napkin colors of black or white are included with menu prices.

### STYLES & ASSORTED COLORS

90" Tablecloths ~ \$20.00++ each

Floor Length Tablecloths ~ \$35.00++ each

Overlays ~ \$10.00++ each

Napkins ~ \$2.50++ each

Chair Covers with choice of bow color ~ \$4.50++ each

## SECURITY

Uniformed & fully armed security guards are required at all events when a bar is set. One officer for every 100 guests in attendance at a rate of \$25.00++ per hour.

The Hotel Arizona will contract security & fees will be added to client invoice.

## SETUP FEES/ROOM RENTAL CHARGES

Room rental charges will be waived if food & beverage purchases exceed the room rental fee.

## SPLIT PLATED EVENTS

If you would like to offer your guests a choice of two or more entrees additional charges will apply.