



**BOULDERS**  
RESORT & SPA  
SCOTTSDALE

# *Banquet Menus*



FEW RESORTS IN THE WORLD CAN MATCH THE EXTRAORDINARY NATURAL SETTING OF THE BOULDERS RESORT & SPA SCOTTSDALE WITHIN THE LUSH SONORAN DESERT AND FRAMED BY SPECTACULAR MOUNTAINS. EXPERIENCE UNSURPASSED RECREATION ELEGANTLY COMBINED WITH ROBUST INDULGENCE, FLAWLESS SERVICE, AND A BREATHTAKING SETTING WITH DRAMATIC, SUN-SPLASHED 12-MILLION-YEAR-OLD BOULDER FORMATIONS. THE BOULDERS IS A LEGENDARY HIDEAWAY WHERE TIME STANDS STILL.

THE CATERING AND CONFERENCE SERVICES TEAM AT THE BOULDERS RESORT & SPA SCOTTSDALE IS FOCUSED ON HELPING YOU AND YOUR ATTENDEES PERSONALLY ACHIEVE SUCCESS DURING YOUR IMPORTANT CATERED EVENT. REGARDLESS OF THE SIZE OR COMPLEXITY OF YOUR FUNCTION, THE BOULDERS RESORT & SPA SCOTTSDALE PROVIDES OVER 50,000 SQUARE FEET OF MEETING, BANQUET AND EXHIBIT SPACE, AND A VERSATILE MENU WITH DELECTABLE OPTIONS THAT WILL FIT YOUR NEEDS

34631 N TOM DARLINGTON DR.  
CAREFREE, AZ 85377  
480.488.9009 [THEBOULDERS.COM](http://THEBOULDERS.COM)

# Terms & Conditions

## **AUDIO VISUAL**

OUR ON-SITE, FULLY EQUIPPED, AUDIO-VISUAL DEPARTMENT IS AVAILABLE TO YOU 24 HOURS A DAY FOR YOUR ASSISTANCE. THEY STRIVE TO PROVIDE THE UTMOST IN CUSTOMER SERVICE AND SATISFACTION. SO, NO MATTER HOW LARGE OR SMALL YOUR EVENT MAY BE, OUR A/V DEPARTMENT IS HERE TO ASSIST YOU WITH THE PREPLANNING, CUSTOMIZED QUOTE(S)/PRICING, AND FOLLOW THROUGH IN THE FINAL EXECUTION OF YOUR SUCCESSFUL EVENT. ALL AUDIO-VISUAL SERVICES ARE SUBJECT TO A 26% SERVICE CHARGE (CHARGED THROUGH THE HOTEL) AND APPLICABLE SALES TAX .

## **LABOR CHARGES**

BARTENDERS – ARE AVAILABLE AT A CHARGE OF \$175.00 FOR THE FIRST 3 HOURS AND \$45.00 FOR EACH ADDITIONAL HOUR BEYOND THREE HOURS. BARTENDERS ARE REQUIRED AND FEE CHARGED UNLESS OTHERWISE STATED. CHEFS & CARVERS – ARE REQUIRED FOR SOME MENU ITEMS AND ARE CHARGED AT \$200.00 EACH FOR MAXIMUM OF TWO (2) HOURS. ROOM RENTAL – YOUR CATERING / CONFERENCE SERVICE MANAGER WILL QUOTE YOU THE APPLICABLE CHARGES FOR MEETING ROOMS.

## **MENU SELECTION**

OUR CREATIVE STAFF WILL ASSIST YOU IN PLANNING SPECIAL MENUS, THEME PARTIES AND EVENTS. WE DO ASK THAT YOUR FINAL MENU SELECTION BE SUBMITTED NO LATER THAN 4 WEEKS PRIOR TO THE EVENT. ALL MENUS ARE SUBJECT TO A TAXABLE 26% SERVICE CHARGE AND THE APPLICABLE STATE SALES TAX

## **SIGNS AND DISPLAYS**

PRE-APPROVED SIGNAGE IS PERMITTED IN THE REGISTRATION AREA AND IN PRIVATE FUNCTION AREAS ONLY. NO SIGNS ARE PERMITTED IN THE HOTEL LOBBY ON THE BUILDING EXTERIOR OR OTHER PUBLIC AREA. WITH ADVANCE NOTICE, OUR BUSINESS CENTER CAN PREPARE A SIGN FOR YOUR FUNCTION AT A NOMINAL CHARGE. THE HOTEL RESERVES THE RIGHT TO APPROVE ALL SIGNAGE. ALL SIGNS MUST BE PROFESSIONALLY PRINTED AND SHOULD BE FREE STANDING OR ON AN EASEL. THE HOTEL WILL ASSIST IN PLACING ALL SIGNS AND BANNERS. A \$50.00 CHARGE PER BANNER WILL APPLY.

## **FOOD AND BEVERAGE PRICES AND SERVICE**

ALL FOOD AND BEVERAGE PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. THE BOULDERS IS THE ONLY LICENSEE AUTHORIZED TO SELL, SERVE, OR DISTRIBUTE ANY FOOD AND BEVERAGES ON PROPERTY. THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES ARE REGULATED BY THE ARIZONA STATE LIQUOR COMMISSION. THE BOULDERS IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS. IT IS HOTEL POLICY THEREFORE, THAT LIQUOR CANNOT BE BROUGHT ONTO THE PROPERTY FROM AN OUTSIDE SOURCE. ADDITIONALLY THE HOTEL DOES NOT ALLOW FOOD TO BE BROUGHT ONTO THE PROPERTY, WHETHER PURCHASED OR CATERED FROM OUTSIDE SOURCES.

## **OFF PREMISES CATERING**

WE ARE PLEASED TO OFFER OUR FOOD AND BEVERAGE CATERING SERVICES TO ANY GROUP, AT ANY LOCATION AT ANY TIME. PLEASE CONTACT YOUR CONFERENCE SERVICE MANAGER FOR FURTHER DETAILS.

## **DECORATIONS, MUSIC AND ENTERTAINMENT**

FLOWERS, DÉCOR, SPECIALTY LINENS AND ENTERTAINMENT CAN BE ORDERED WITH YOUR CONFERENCE SERVICE MANAGER OR DESTINATION SERVICE MANAGER. PLEASE BE ADVISED THAT ALL PROPS AND ITEMS CONTRACTED THROUGH OUTSIDE VENDORS MUST BE REMOVED AT THE CONCLUSION OF YOUR EVENT, UNLESS SPECIAL ARRANGEMENTS HAVE BEEN MADE THROUGH YOUR BOULDERS REPRESENTATIVE.

## **LOST AND FOUND**

THE BOULDERS WILL NOT ASSUME OR ACCEPT ANY RESPONSIBILITY FOR DAMAGES TO OR LOSS OF ANY MERCHANDISE OR ARTICLES LEFT IN THE HOTEL PRIOR TO, DURING OR FOLLOWING ANY EVENT.

## **PACKAGES**

PACKAGES FOR MEETINGS MAY BE DELIVERED TO THE HOTEL THREE WORKING DAYS PRIOR TO THE DATE OF THE FUNCTION. THE FOLLOWING INFORMATION MUST BE INCLUDED ON ALL PACKAGES TO ENSURE PROPER DELIVERY:

CONFERENCE SERVICE MANAGER'S NAME, C/S DEPT.  
THE BOULDERS RESORT  
34631 N. TOM DARLINGTON DRIVE  
CAREFREE, AZ 85377  
ATTENTION: GROUP NAME

## **GUARANTEES**

IN ARRANGING FOR PRIVATE FUNCTIONS, THE FINAL ATTENDANCE MUST BE DEFINITELY SPECIFIED AND COMMUNICATED TO THE HOTEL BY 12:00PM A MINIMUM OF 72 HOURS PRIOR TO THE EVENT. THIS NUMBER WILL BE CONSIDERED A GUARANTEE NOT SUBJECT TO REDUCTION AND CHARGES WILL BE MADE ACCORDINGLY. GUARANTEES FOR SUNDAY AND MONDAY ARE DUE BY 12:00PM ON THURSDAY. GUARANTEES FOR TUESDAY ARE DUE BY 12:00PM ON FRIDAY. IF A GUARANTEE IS NOT GIVEN TO THE HOTEL BY 12:00PM ON THE DATE IT IS DUE, THE EXPECTED NUMBER(S) INDICATED ON THE BANQUET EVENT ORDER WILL BECOME THE GUARANTEE. WE WILL SET UP FOR 3% OVER THE GUARANTEE FOR THE GROUPS, AFTER THAT A SURCHARGE WILL APPLY. ANY INCREASES THAT OCCUR IN EXCESS OF THE 3% OVER THE GUARANTEED 24 HOURS PRIOR TO THE FUNCTION WILL RESULT IN AN ADDITIONAL \$25.00 PLUS TAX AND GRATUITY PER PERSON CHARGE ON TOP OF THE MEAL PRICE BASED ON ONLY THE INCREASED NUMBER OF PEOPLE. ANY ALTERNATIVE MEALS, SUCH AS KOSHER, GLUTEN FREE OR VEGETARIAN THAT ARE ADDED 24 HOURS PRIOR TO A FUNCTION THAT HAD NOT BEEN PREVIOUSLY GUARANTEED, WILL RESULT IN ADDITIONAL CHARGES OF \$25.00 PLUS TAX AND GRATUITY PER PERSON

## **SERVICE CHARGES AND GRATUITY**

THE COMBINED GRATUITY AND SERVICE CHARGE THAT IS IN EFFECT ON THE DAY OF YOUR EVENT WILL BE ADDED TO YOUR ACCOUNT. CURRENTLY, THE COMBINED CHARGE IS EQUAL TO 26% OF THE FOOD AND BEVERAGE TOTAL, PLUS ANY APPLICABLE STATE AND/OR LOCAL TAXES. A PORTION OF THIS COMBINED CHARGE (CURRENTLY 17%) IS A GRATUITY AND WILL BE FULLY DISTRIBUTED TO SERVERS AND, WHERE APPLICABLE, BUSSERS AND/OR BARTENDERS ASSIGNED TO THE EVENT. THE REMAINDER OF THE COMBINED CHARGE (CURRENTLY 9%) IS A SERVICE CHARGE THAT IS NOT A GRATUITY AND IS THE PROPERTY OF HOTEL TO COVER DISCRETIONARY AND ADMINISTRATIVE COSTS OF YOUR EVENT. WE WILL ENDEAVOR TO NOTIFY YOU IN ADVANCE OF YOUR EVENT OF ANY INCREASES TO THE COMBINED CHARGE SHOULD DIFFERENT GRATUITY AND/OR TERMS & CONDITIONS

## **SALES TAX**

ALL FEES, INCLUDING LABOR CHARGES, SET-UP FEES CEREMONY FEES, SERVICE CHARGES AND FOOD AND BEVERAGE CHARGES ARE TAXABLE IN THE STATE OF ARIZONA. CURRENT ARIZONA STATE SALES TAX IS 8.05% AND IS SUBJECT TO CHANGE WITHOUT NOTICE

## **MINIMUM ATTENDANCE**

FOR ALL MEAL FUNCTIONS WHERE GUARANTEES ARE REQUIRED, A MINIMUM OF 25 GUESTS IS REQUIRED. IF THIS MINIMUM IS NOT MET, A LABOR CHARGE OF \$150 WILL APPLY.

## **OUTDOOR EVENTS**

DUE TO THE DEMANDS OF SCHEDULING STAFF AND EQUIPMENT MOVEMENT, THE HOTEL WILL DECIDE ON THE DAY OF YOUR FUNCTION AT 2:00PM (OR FOUR HOURS PRIOR TO YOUR EVENT) WHETHER THE FUNCTION WILL BE HELD INSIDE OR OUTSIDE. IF THE WEATHER FORECAST IS 40% CHANCE OF RAIN OR HIGHER, THE PARTY WILL AUTOMATICALLY BE MOVED INSIDE TO INSURE THE SAFETY OF OUR GUESTS AND STAFF.

## **OUTDOOR LIGHTING**

IN ORDER TO NOT DETRACT FROM THE SERENITY OF THE DESERT NIGHT, ALL THE OUTDOOR VENUES HAVE MINIMAL EXISTING LIGHTING. HOSTING AN EVENING EVENT WILL REQUIRE SOME ADDITIONAL LIGHTING RENTALS. PLEASE CONTACT YOUR CONFERENCE SERVICE MANAGER FOR FURTHER DETAILS.

## **NOISE ORDINANCES**

THE CITY OF SCOTTSDALE AND THE TOWN OF CAREFREE REQUIRES ALL OUTDOOR EVENTS WITH AMPLIFIED MUSIC TO CEASE AT 10:00PM.

## **PROPERTY DAMAGE**

AS A PATRON, YOU ARE RESPONSIBLE FOR ANY DAMAGE TO ANY PART OF THE HOTEL DURING THE PERIOD OF TIME YOU, YOUR ATTENDEES, EMPLOYEES, INDEPENDENT CONTRACTORS OR OTHER AGENTS UNDER THE CONTROL OF ANY INDEPENDENT CONTRACTOR HIRED BY YOU ARE IN THE HOTEL. THE HOTEL WILL NOT PERMIT THE AFFIXING OF ANYTHING TO WALLS, FLOORS OR CEILINGS WITHOUT PRIOR APPROVAL.

## **PERFORMANCE**

PERFORMANCE IS CONTINGENT UPON THE AVAILABILITY OF THE HOTEL TO COMPLETE SAME AND IS SUBJECT TO LABOR TROUBLES, DISPUTES, STRIKES OR PICKETING, ACCIDENTS, GOVERNMENT (FEDERAL, STATE OR LOCAL) REQUISITION, RESTRICTIONS UPON TRAVEL, TRANSPORTATION, FOOD, BEVERAGES, OR SUPPLIES AND OTHER CAUSES, WHETHER ENUMERATED HEREIN OR NOT WHICH ARE BEYOND THE CONTROL OF THE HOTEL. IN NO EVENT SHALL THE HOTEL BE LIABLE FOR THE LOSS OF PROFIT OR OTHER SIMILAR OR DISSIMILAR COLLATERAL OR CONSEQUENTIAL DAMAGES, WHETHER BASED ON BREACH OF CONTRACT, WARRANTY OR OTHERWISE.

## **SERVICE CHARGES AND GRATUITY | TAXES**

**ALL ITEMS IN THE BANQUET MENU WILL HAVE A 26% SERVICE | GRATUITY CHARGE & SALES TAX ADDED ON TO.**

# Break Menu

**BREAKS PRICED PER PERSON, FULL GROUP GUARANTEE REQUIRED. 20 PERSON MINIMUM OR A SURCHARGE WILL APPLY, BASED UPON 30 MINUTES OF SERVICE.**

## **PINNACLE PEAK TRAIL MIX BAR 29**

Boulders' Hand Crafted Granola  
Assorted Toasted Nuts & Seeds  
Yogurt Raisins, Assorted Dried Fruits  
M&M's, Chocolate Chips, Toasted Coconut

## **SPA RETREAT 32**

Organic Vegetable Crudit  Jars with Cilantro  
Ranch, Traditional Hummus with Pita Chips  
Fruit Mason Jars, Root Vegetable Chips  
Greek Yogurt Peach Panna Cotta, Green Machine  
Smoothies

## **THE BEV CART 34**

Mini Hot Dogs with Classic Condiments & Toppings  
Warm Pretzel bites with Mustard & Cheese  
Churros & Chocolate, Sweet & Savory Roasted Nuts  
Crackerjacks, Trail Mix, Kettle Corn  
Fruit & Herb Lemonade

## **CHIPS & DIPS 30**

Pita Chips, BBQ Kettle Chips, Local Tortilla Chips  
Smoked Onion & Cr me Fraiche Dip  
Spotted Donkey Tres Salsas  
Traditional Hummus with Sumac  
Southwest Chorizo Queso

## **THE FRUIT STAND 30**

Fruit Mason Jars, Tajin Dusted Mango Slices  
Seasonal Whole Fruit & Wedges  
Mini Lemon Tarts & Strawberry Cupcakes  
Selection of Assorted Lemonades

## **Individual Break Enhancements**

<b>ASSORTED COOKIES</b>	<b>78 PER DOZEN</b>	<b>INDIVIDUAL BAGS OF CHIPS &amp; PRETZELS</b>	<b>7 PER EACH</b>
<b>CHOCOLATE FUDGE BROWNIES</b>	<b>78 PER DOZEN</b>	<b>ASSORTED CANDY BARS</b>	<b>6 PER EACH</b>
<b>BLONDIES</b>		<b>INDIVIDUAL BAGS OF GOURMET SNACK MIX</b>	<b>7 PER EACH</b>
<b>FRUIT SKEWERS</b>	<b>87 PER DOZEN</b>	<b>KIND BARS</b>	<b>8 PER EACH</b>
<b>WITH CHOCOLATE DRIZZLE</b>		<b>ASSORTED WHOLE FRUIT</b>	<b>8 PER EACH</b>
<b>MINI CUPCAKES</b>	<b>78 PER DOZEN</b>	<b>GOURMET ICE CREAM BARS</b>	<b>9 PER EACH</b>
<b>WARM SALTED BAVARIAN PRETZELS</b>	<b>80 PER DOZEN</b>	<b>KASHI GRANOLA BARS</b>	<b>7 PER EACH</b>
<b>FOUR PEAKS IPA BEER MUSTARD</b>		<b>INDIVIDUAL BAGS OF POPCORN</b>	<b>7 PER EACH</b>
<b>HATCH GREEN CHILI CHEESE</b>			
<b>ASSORTED BAKERY BARS</b>	<b>78 PER DOZEN</b>		



# Break Menu

## A La Carte Beverages

**RED BULL, SUGAR-FREE RED BULL** 9.50

**BOTTLED ICED TEA** 7.50

ARIZONA BEVERAGES  
REGULAR, LEMON, PEACH, ARNOLD PALMER

**SOFT DRINKS** 7

PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW

**BOTTLED WATER** 7

ICELANDIC  
STILL & SPARKLING

**ASSORTED GATORADE** 8.50

**ASSORTED BOTTLED JUICE** 8.50

**FRESHLY BREWED COFFEE** 115

PER GALLON

**FRESHLY BREWED ICED TEA** 95

PER GALLON

**SUN ORCHARD LEMONADE** 95

PER GALLON

**SUN ORCHARD ORANGE JUICE** 95

PER GALLON



# Breakfast Buffets

PRICED PER PERSON, MAXIMUM OF 90 MINUTES OF SERVICE

## SUNRISE CONTINENTAL

50

Freshly Brewed Coffee and Selection of Twining Teas  
Assorted Fruit Juices  
*Apple, Cranberry, Grapefruit, Orange*  
Baked Croissants, Muffins, and Danish  
*Individual Fruit Preserves, Honey, Butter*  
Chopped Seasonal Fruit and Berries  
Individual Crafted Greek and Fruit Yogurt Parfait  
Boulders' Bakery Hand Crafted Granola  
Steel Cut Oatmeal with Toppings  
*Brown Sugar, Toasted Almonds, Dried Fruit Medley*

## ORGANIC GARDEN

61

Freshly Brewed Coffee and Selection of Twinings Teas  
Assorted Fruit Juices  
*Apple, Cranberry, Grapefruit, Orange*  
Baked Croissants, Muffins, and Danish  
*Individual Fruit Preserves, Honey, Butter*  
Chopped Seasonal Fruit and Berries  
Individual Greek and Fruit Yogurts  
Boulders' Bakery Hand Crafted Granola  
Individual Cereals with Whole, Soy, Almond, or Oat Milk  
Cage Free Scrambled Eggs  
*Fire Roasted Salsa & Cotija Cheese*  
Breakfast Protein **(Select 1)**  
*Chicken Sausage Links, Applewood Smoked Bacon*  
*Turkey Sausage Patty or Vegan Chorizo*  
Mesquite Seasoned Breakfast Potatoes

## ARIZONA AWAKENING

68

Freshly Brewed Coffee and Selection of Twining Teas  
Assorted Fruit Juices  
*Apple, Cranberry, Grapefruit, Orange*  
Baked Croissants, Muffins, and Danish  
*Individual Fruit Preserves, Honey, Butter*  
Chopped Seasonal Fruit and Berries  
Estate Grown Prickly Pear Yogurt & Boulders'  
Granola Parfaits  
Individual Breakfast Empanadas **(Select 1)**  
*Egg, Chorizo & Manchego*  
*Egg, Bacon & Cheddar*  
*Egg, Ham & Cheddar*  
Build Your Own Breakfast Tacos  
*Scrambled Eggs, Chorizo*  
*Warm La Canasta Flour Tortillas*  
*Fire Roasted Salsa, Cheddar, Pepper Jack*  
*Sour Cream, Hot Sauces*  
Applewood Smoked Bacon and Southwest Chicken Sausage  
Roasted Hatch Green Chile Potato Hash with  
Caramelized Onions

† SOME ITEMS ARE SERVED RAW, UNDERCOOKED OR CAN BE COOKED TO ORDER |  
CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK



# Breakfast Enhancements

**PRICED PER PERSON, MAXIMUM OF 90 MINUTES OF SERVICE, MUST BE GUARANTEED FOR ENTIRE GROUP.  
CANNOT BE PURCHASED A LA CARTE.**

## CHOICE OF EGG

15

Cage Free Scrambled Eggs  
Cage Free Scrambled Egg Whites

## SIDES (SELECT 1)

4

Mesquite Seasoned Breakfast Potatoes  
Sonoran Chorizo Potato Hash  
Thick Cut Smoked Bacon  
Traditional Pork Sausage Patty  
Local Pork Sausage Links  
Turkey Bacon  
Chicken Apple Sausage Links  
Carrot Cake Pancakes\*  
Thick Cut Brioche French Toast\*  
Pecan Praline French Toast\*  
Belgium Waffles\*  
\*Served with Whipped Butter and Maple Syrup

## LOADED PANCAKE STATION

16

Buttermilk Pancakes  
*Blueberries, Granola, Bananas, Walnuts*  
*Apple Cranberry Compote, Caramel Sauce*  
*Whipped Cream, Butter, Warm Syrup*

## MINI AVOCADO TOAST

32

Harvest Wheat Bread, Smashed Avocado  
Pickled Red Onion, Radish Sprouts  
Lemon Olive Oil (3 per person)

## OMELETTE STATION

18\*

Cage Free Eggs, Egg Whites  
Applewood Smoked Bacon, Pork Sausage, Ham  
Spiced Chorizo, Tomatoes, Mushrooms, Onions, Peppers  
Spinach, Cheddar, Pepper Jack, Fire Roasted Salsa

## BREAKFAST SANDWICHES & MORE 18 (SELECT 1 SANDWICH)

Smoked Ham, Egg & Cheddar on an English Muffin  
Applewood Bacon, Cheddar & Egg on a Croissant  
Sausage, Egg & Cheddar on a Toasted Bagel  
Pork Chorizo, Egg, Potatoes & Cheddar in a Flour Tortilla  
Mini Chicken & Waffles with Pepper Gravy  
Individual Breakfast Empanadas (**Select 1**)  
*Egg, Chorizo & Manchego*  
*Egg, Bacon & Cheddar*  
*Egg, Ham & Cheddar*

## FENNEL SPICED SMOKED SALMON

20

Assorted Bagels, Cream Cheese, Red Onions  
Marinated Baby Heirloom Tomatoes  
Chopped Eggs, Capers

## ASSORTED BAGELS

5

Individual Cream Cheese, Preserves, & Butter

**\*CHEF ATTENDANT REQUIRED**

† SOME ITEMS ARE SERVED RAW, UNDERCOOKED OR CAN BE COOKED TO ORDER |  
CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK



# Plated & Boxed Breakfast

## PRICED PER PERSON

### THE CLASSIC

48

Freshly Brewed Coffee and Selection of Twinings Teas  
Local Fresh Squeezed Sun Orchard Orange Juice or Cranberry Juice  
Baked Croissants, Muffins and Danish for the Table  
*Individual Fruit Preserves, Honey, Butter*  
Sun Ripened Sliced Fruit  
Scrambled Cage Free Eggs  
*Garden Herbs & Roasted Tomato*  
Boulders' Signature Breakfast Potatoes  
Applewood Smoked Bacon

### SONORAN SUNRISE

52

Freshly Brewed Coffee and Selection of Twinings Teas  
Local Fresh Squeezed Sun Orchard Orange Juice or Cranberry Juice  
Baked Croissants, Muffins, and Danish for the Table  
*Individual Fruit Preserves, Honey, Butter*  
Prickly Pear Yogurt Parfait  
*Boulders' Bakery Hand Crafted Granola, Chia Seeds*  
Huevos Rancheros  
*Red Chile Pork, Scrambled Eggs, Black Beans*  
*Crisp Tostada, Ranchero Sauce, Cilantro*  
*Queso Fresco*

## BOXED BREAKFAST

### EARLY RISER

38

Freshly Brewed Coffee and Selection of Twinings Teas  
Individual Orange Juice, Kashi Trail Mix Bar  
Whole Fruit, Hard Boiled Egg  
House Baked Jumbo Muffin  
Boulders' Bakery Hand Crafted Granola & Greek Yogurt Parfait

### PROTEIN PACK

36

Freshly Brewed Coffee and Selection of Twinings Teas  
Individual Orange Juice, KIND Bar, Hard Boiled Egg  
Marcona Almond & Cranberry Mix  
Cubed Cheddar & Jalapeño Jack Cheese  
Multi-Grain Croissant  
Boulders' Bakery Hand Crafted Granola & Acai Greek Yogurt Parfait



# Lunch Buffets

PRICED PER PERSON

## BOULDERS' SOUP & SALAD

70

Clubhouse Smoked Brisket Chili  
*Sour Cream, Cheddar*

Chef's Selection of Soups **(Select 1)**  
*Hearty Chicken Noodle*  
*Tomato-Basil Bisque*  
*Tuscan Kale, Sausage & Potato*

Build Your Own Salad Bar  
*Romaine Hearts, Mixed Baby Greens, Petite Spinach*  
*Achiote Grilled Chicken, Smoked Diced Turkey*  
*Southwest Spiced Shrimp, Bleu Cheese, Herbed Feta*  
*Cheddar, Black Beans, Carrots, Chopped Applewood Bacon*  
*Cucumbers, Sun Dried Cranberries, Marinated Garbanzo Beans*  
*Fire Roasted Corn, Candied Walnuts, Sunflower Seeds*  
*Baby Heirloom Tomato*  
*Sonoran Buttermilk Ranch, Black Pepper Balsamic Vinaigrette*  
*Arizona Citrus Vinaigrette*

Cheddar Corn Muffins, Crackers, Whipped Butter

Lemon Blueberry Verrines

Chocolate Eclairs and Fruit Tarts

## BOULDER PILE BURGER SHOP

75\*

\*CHEF ATTENDANT REQUIRED

Baby Greens Salad  
*Heirloom Cherry Tomatoes, Cucumbers, Shaved Radish*  
*Sliced Onion, House Balsamic, Buttermilk Ranch*

Creamy Potato Salad

Kale Vegetable Slaw with Poppy Seed Dressing

Assorted Deli Chips

Off the Grill

Certified Angus Beef Burgers, Jumbo Ballpark Hot Dogs

Sonoran BBQ Glazed Chicken Breasts

*Assorted Artisan Buns, Cheeses and Classic Condiments*

Cast Iron Braised Beer Brats  
*Peppers, Onions, Sauerkraut*

Bourbon BBQ Baked Beans

Orange Profiteroles

Cheesecake

Chocolate Truffle Gateau

## SONORAN

75

Hatch Green Chile & Corn Chowder

Local Tortilla Chips

Chunky Guacamole, Spotted Donkey Salsa

Southwest Caesar Salad  
*Crisp Romaine, Pico de Gallo, Queso Cotija*  
*Toasted Pepitas, Cilantro Caesar Dressing*

Sonoran Chef Salad  
*Romaine, Jalapeño, Bacon, Green Onion, Pepper Jack*  
*Tomato, Egg, Tasso Ham, Mesquite Smoked Turkey*

Build Your Own Taco Bar

Churrasco Carne Asada

Spotted Donkey Adobo Chicken Machaca

Cilantro-Lime & Serrano Chile Glazed Baja Dorado

*Warm Local Flour Tortillas & Fried Corn Hard Shells*  
*Queso Cotija, Cilantro, Onions, Pico de Gallo*  
*Marinated Radish, Pickled Jalapeño, Shredded Lettuce*  
*Crema, Lime Cheeks, Cojones Salsa*

Spotted Donkey Spanish Rice

Borracho Beans

Sopapillas with Caramel Sauce

Corn Cupcakes with Tajin

Prickly Pear Panna Cotta

### Enhancements

Local Green Chile & Corn Tamales \$7 Per Person

Local Red Chili Beef Tamales \$9 Per Person

Local Green Chile & Chicken Tamales \$8 Per Person

† SOME ITEMS ARE SERVED RAW, UNDERCOOKED OR CAN BE COOKED TO ORDER |  
CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK

# Lunch Buffets

PRICED PER PERSON

## TUSCAN

70

Tuscan Kale, Sausage & Potato Soup  
Heirloom Tomato & Ciliegine Caprese  
Spinach Panzanella Salad  
*Cured Olives, Roasted Tomato, Red Onion, Cucumbers*  
*Toasted Focaccia, Red Wine Vinaigrette*  
Italian Sausage  
*Caramelized Peppers, Onions & Grandma's Red Gravy*  
Roasted Chicken Cacciatore  
*Peppers, Garlic, Rich Red Wine, Tomato Sauce*  
Baked Haddock Italiano with Lemon-Thyme Crust  
*Fire Roasted Tomatoes, Capers, Beurre Monte*  
Rotini Primavera  
*Garden Vegetables, Garlic White Wine, Blistered Tomatoes*  
*Grana Padano, Arrabbiata*  
Hand Made Rosemary Focaccia  
  
Cannoli's  
Lemon Profiteroles  
Tiramisu

## SANDWICH SHOPPE

72

Chef's Selection of Soup **(Select 1)**  
*Hearty Chicken Noodle, Tomato-Basil Bisque, Minestrone*  
*Tuscan Kale, Sausage & Potato or Chef's Choice*  
Heirloom Baby Iceberg Wedge  
*Charred Corn, Smoked Bacon, Roasted Tomato, Pepitas*  
*Aged Bleu Cheese, Smoked Bleu Cheese Dressing*  
Heirloom Tomato & Ciliegine Mozzarella Salad  
Roasted Italian Vegetable Pasta Salad  
Assorted Deli Chips  
  
Cold **(Select 3)**  
Italian Baguette  
*Shaved Ham, Capicola, Genoa Salami, Smoked Provolone*  
*Pepperoncini, Olive Caponata, Wild Arugula*  
Turkey Club Wrap  
*Mesquite Smoked Turkey, Garlic Aioli, Thick Cut Bacon*  
*Baby Iceberg, Heirloom Tomato*  
Southwest Chicken Wrap  
*Smoked Bacon, Chipotle Pesto Aioli, Pepper Jack*  
*Vine Ripe Tomatoes, Wild Arugula, Wheat Wrap*  
Roasted Vegetable on Focaccia  
*Pesto Aioli, Grilled Squashes, Portobello Mushroom*  
*Roasted Peppers, Arugula*  
  
Hot **(Select 2)**  
Classic Reuben or Pastrami on Rye  
Grilled Three Cheese Sandwich  
American, White Cheddar, Aged Gouda  
Toasted Thick Cut Brioche  
Oven Roasted Chicken Panini  
*Herb Roasted Chicken, Chipotle Aioli, Havarti, Spinach*  
*Roasted Sweet Red Pepper, Applewood Smoked Bacon*  
*Butter Grilled Telera Roll*  
  
Lemon Tarts  
White Chocolate Raspberry Verrines  
S'mores Tarts

# Plated Lunches

PRICED PER PERSON, UP TO 2 ENTREE SELECTIONS PER MENU

TWO COURSES 54 | THREE COURSES 67

INCLUDES WATER | ICED TEA | ASSORTED ROLLS WITH BUTTER

## STARTER (SELECT 1)

### SOUP

Clam Chowder  
Southwest Chicken Tortilla  
Roasted Butternut Squash Bisque  
Herb Garden Tomato Bisque

### SIDE SALADS

#### Baby Gem Caesar

Toasted Garlic Croutons, Oil Roasted Tomatoes  
Shaved Parmigiano Reggiano, Classic Caesar

#### Southwest Chopped

Roasted Corn, Black Bean, Pico de Gallo  
Cotija, Diced Cucumbers, Crispy Tortilla  
Cilantro Ranch

#### Marinated Tomato Caprese

Vine Ripe Tomato, Buffalo Mozzarella  
Bloomed Basil Seeds, Marinated Baby Tomato  
Balsamic Glaze, Organic Bee Pollen  
Pea Tendrils

#### Garden Greens

Grape Tomatoes, Cucumbers, Shaved Radish  
Carrots, Crumbled Herb Feta,  
White Balsamic Vinaigrette

#### The Wedge

Crisp Iceberg, Smoked Bacon, Pickled Onions  
Roasted Tomatoes, Bleu Cheese  
Snipped Chives, Smoked Bleu Cheese Dressing

## ENTRÉE SELECTIONS (SELECT UP TO 2)

### Grilled Achiote Chicken Cobb

Grape Tomatoes, Hard Cooked Egg, Bleu Cheese  
Avocado, Smoked Bacon, Cheddar, Southwest Ranch

### Seared Tuna Niçoise

Petite Greens, Blackened Ahi Tuna  
Heirloom Potatoes, Grape Tomatoes  
Crisp Green Beans, Boiled Egg, Kalamata Olives  
Red Wine Herb Vinaigrette

### Toasted Sesame Salmon Salad

Petite Greens, Shaved Napa Cabbage, Onion  
Snap Peas, Organic Carrots, Sesame Seeds  
Fried Wonton, Sesame Honey Vinaigrette

### Herb Roasted Chicken Breast

Heirloom Baby Potatoes, Garlic Green Beans  
Melted Tomato, Organic Garden Chicken Jus

### Citrus Seared Salmon

Roasted Heirloom Cauliflower, Haricot Verts  
Shaved Radish & Fennel Salad, Herb Citronette

### Grilled Steak Frites

Grilled Bistro Tender Steak  
Hand Cut Garlic Potato Wedges  
Caramelized Onion Jus, Chimichurri

### Spice Roasted Butternut Squash Ravioli

Toasted Cauliflower, Warm Farro Salad  
Wilted Spinach, Maple Vinaigrette

## DESSERTS

Hazelnut Napoleon

Blackberry Compote, Apricot Gel

S'mores Bar

Chocolate Mousse, Toasted Meringue

Graham Anglaise

Pina Colada Dome

Lime Cake, Coconut Mousse

Brown Sugar Pineapples

New York Cheesecake

Graham Cracker Crust

Raspberry Gelee, Fresh Berries

Greek Yogurt Mousse

Olive Oil Cake, Strawberry Citrus Salad

# Boxed Lunches

PRICED PER PERSON

49 PER PERSON

INCLUDES WHOLE FRUIT & ASSORTED DELI CHIPS

## Salad Options **(Select 1)**

Seasonal Fruit Salad  
Roasted Vegetable Pasta Salad  
Herbed Red Skin Potato Salad  
Traditional Creamy Coleslaw

## Entrées **(Select up to 3)**

Carved Roasted Turkey  
*Arugula, Vine Ripe Tomato Jam, Smoked Bacon, Provolone, Herb Aioli, Ciabatta*

Peppered Roast Beef  
*Artisan Swiss, Caramelized Onions, Sautéed Mushrooms, Horseradish Spread, Bolillo Roll*

Shaved Smoked Ham  
*Petite Brie, Cranberry Sauce, Vine Ripe Tomato, Boston Bibb Lettuce, Honey Dijon, Traditional Baguette*

Grilled Pesto Chicken Caprese  
*Buffalo Mozzarella, Arugula, Basil Pesto Aioli, Marinated Heirloom Tomato, Challah Bun*

Italian Hero  
*Capicola, Salami, Smoked Ham, Shaved Lettuce, Vine Ripe Tomatoes, Shaved Red Onions  
Pepperoncini, Olive Tapenade, Italian Vinaigrette, Smoked Provolone, Rotella's Hoagie Sub Roll*

Roasted Portobello Wrap  
*Hummus, Roasted Garden Vegetables, Baby Spinach, Whole Wheat Wrap*

Grilled Achiote Chicken Cobb  
*Grape Tomatoes, Hard Cooked Egg, Bleu Cheese, Avocado, Smoked Bacon  
Cheddar, Southwest Chipotle Ranch*

Southwest Chopped Salad  
*Romaine & Spring Mix, Basil Buttermilk, Chili-Lime Chicken, Candied Pepitas  
Thick Cut Bacon, Oven Dried Tomatoes*

Spinach Salad  
*Grilled Chicken, Candied Walnuts, Sun Dried Cranberries, Cucumbers  
Pumpkin Seeds, Citrus Vinaigrette*

## Dessert **(Select 1)**

Chocolate Chip Cookie  
Chocolate Fudge Brownie  
Homemade Rice Krispy Treat  
Raspberry White Chocolate Bar  
Vegan Gluten Friendly Chocolate Chip Cookie - add'l \$4

† SOME ITEMS ARE SERVED RAW, UNDERCOOKED OR CAN BE COOKED TO ORDER |  
CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK

# Reception Buffets

PRICED PER PERSON

## Southwest Welcome 175\*

Butler Passed Hors d'Oeuvres (**Based Upon 30 Minutes of Service**)

Chipotle Chicken Wonton Cone

*Handmade Wonton Cone Stuffed with Chipotle Chicken Salad, Garnished with Jalapeño Cream*

Chorizo & Black Bean Empanada

*Chorizo, Black Bean, Roasted Corn and Jalapeño in Flaky Empanada Dough*

Salads

Southwest Chopped Salad

*Crisp Romaine, Roasted Corn, Black Beans, Pico de Gallo, Queso Fresco, Tortilla Strips, Candied Pepitas, Chipotle Ranch*

Sonoran Sandia Salad

*Sun Soaked Watermelon, Red Onion, Cotija, Cilantro, Agave Lime Vinaigrette*

Smashed Avocado Station

*Hass Avocados, Pico de Gallo, Queso Fresco, Onion, Cilantro*

*Pomegranate Seeds, Roasted Corn, Pepitas*

La Canasta Tortilla Chips & Spotted Donkey Tres Salsas

*Roasted Tomato, Tomatillo Avocado, Chorizo Black Bean Salsa*

Sonoran Street Taco Stand **\*CHEF ATTENDANT REQUIRED**

*Spotted Donkey's Adobo Chicken, Pork Carnitas, Grilled Carne Asada, Sonoran Calabacitas  
Onion, Cilantro, Citrus Cabbage Slaw, Cotija, Crema, Lime Cheeks*

*Momma Lola's Hand Made Tortillas*

Achiote & Citrus Arizona Trout

*Pickled Red Pearl Onions, Citrus Slaw, Poblano Crema*

Tajin Spiced Petite Tenderloin

*Ranchero Potatoes, Chimichurri*

Churros with Cinnamon Chocolate Sauce

Mango Spiced Chocolate Gateau

Dulce de Leche Panna Cotta with Strawberry Compote

## Enhancements

Ceviche \$15 Per Person

*Poached Rock Shrimp & Bay Scallops, Tomato, Cilantro, Citrus Broth*

*Red Onion, Cucumber, Serrano Chile*

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# Reception Buffets

## Steakhouse Reception 189\*

Petite California Cobb Salad

*Crisp Romaine, Diced Tomato, Bleu Cheese, Cheddar, Chopped Bacon  
Hard Cooked Egg, Avocado, Green Goddess Dressing*

Loaded Potato Salad

*Diced Red Potato, Chopped Bacon, Cheese, Green Onions*

Classic Wedge Salad

*Baby Iceberg, Bleu Cheese, Heirloom Tomato, Thick Cut Lardons, Shaved Red Onion  
Smoked Bleu Cheese Dressing*

Displayed Accompaniments **(Select 2)**

**Domestic & Imported Artisan Cheese**

*Fresh & Dried Fruits, Nuts, Rustic Breads & Lavosh*

**Traditional Antipasto**

*Assorted Italian Cured Meats, Marinated Mozzarella, Grilled & Pickled Vegetables*

**Vegetable Display**

*Olives, Artisan Focaccia, Grilled Vegetables, Assorted Grilled Squashes  
Roasted Tinkerbell Peppers, Grilled Asparagus, Charred Onions, Baby Heirloom Carrots  
Marinated Olives, Roasted Cauliflower and Peppercorn Ranch.*

Pasta Station **(Select 2 Sauces)**

Choice of Cavatappi, Bowtie, Rigatoni

Creamy Smoked Gouda Cheese Sauce & Charred Shrimp

Classic Alfredo with Peas & Pancetta Lardon

Traditional Marinara with Italian Sausage

Carved Protein Station

Garlic Crusted Prime Rib

*Black Garlic Rosemary Au Jus, Horseradish Cream, Assorted Hand Made Rolls*

Cedar Plank Alaskan King Salmon

*Forbidden Cilantro-Lime Rice, Chipotle Gastrique*

Lemon Thyme Marinated Half Chicken

*Organic Herb Roasted Potatoes, Green Beans, Lardons, Roasted Tomato, Mustarda*

Raspberry Pistachio Tarts

Chocolate Truffle Cheesecake

Lemon Coconut Gateau

**\*CHEF ATTENDANT REQUIRED**

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# Hors d'oeuvres

PRICED PER DOZEN, MINIMUM OF TWO DOZEN PER SELECTION

## Cold Hors d'Oeuvres

### **Chipotle Chicken Wonton Cone 119**

Handmade Wonton Cone Stuffed with Chipotle Chicken Salad and Garnished with Jalapeno Cream

### **Smoked Chicken Bruschetta 121**

Diced Smoked Chicken and Tomatoes with Mozzarella Cheese on a Toasted Crostini

### † **Southwest Beef Tenderloin on Blue Corn Pancake 137**

Southwest Beef Tenderloin with Red Pepper Cream Cheese, Black Bean Salsa and Sour Cream on a Blue Corn Pancake

### † **Seared Rare Beef with Horseradish Cream 137**

Roast Beef Roulade with Horseradish Cream Cheese Placde on a Marble Rye Crouton, Garnished with Sliced Gherkin and Thyme Sprig

### † **Seared Beef Tenderloin on Parmesan Shortbread 149**

Seared Beef Tenderloin with Red Onion Cream Cheese on Parmesan Shortbread with Red Bell Pepper Garnish

### **Prosciutto and Cantaloupe on Knotted Skewer 119**

Cantaloupe Melon Ball Wrapped in Cured Italian Ham, Placed on a Knotted Skewer

### **Antipasto Stack on Brioche 119**

Salami and Mozzarella Stack Seasoned with Basil Pesto on Brioche, Garnished with Roasted Red Pepper Relish and Basil Cream Cheese

### **Smoked Duck Roulade 149**

Smoked Duck Roulade with Red and Yellow Tomato Bruschetta in a Wonton Cup

### † **Lamb Tenderloin with Green Apple Chili Chutney 149**

Tender Thin Slice of Lamb Tenderloin with Tart Green Apple Marmalade on Brioche with an Orange Zest Garnish

### **Smoked Salmon Pinwheel 119**

Smoked Scottish Salmon Pinwheel Rolled in Herbed Cream Cheese on Pumpernickel Bread Garnished with Capers and Dill

### † **Smoked Salmon Whipped Cream Cheese in Cucumber 119**

Minced Smoked Salmon Mixed with Capers, Red Onion, Dill and Cream Cheese in a Cucumber Boat with Dill and Candied Lemon Garnish

### † **Ahi Tartare and Seared Ahi in Wonton Cup 121**

Seared Ahi with Sweet and Spicy Ahi Tartare Garnished with Pickled Ginger Curl in a Wonton Cup

### † **Tuna Poke in Wonton Cone 121**

Ahi Tartare Marinated in Spicy Sweet Chili and Lemon in a Wonton Cone with Wasabi Cream Cheese Garnish

### **Vanilla Smoked Scallop with Habanero Glaze 149**

Smoked Scallop with Vanilla Accent, Glazed in a Habanero Reduction and Placed on a Cucumber with Mango Chutney Garnish

### **Crab Wonton Taco 149**

Crab Salad with Sliced Avocado in a Mini Wonton Taco Shell Finished with Wasabi Cream and Cilantro

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# Hors d'oeuvres

PRICED PER DOZEN, MINIMUM OF TWO DOZEN PER SELECTION

## Hot Hors d'Oeuvres

### **Green Chile Mac & Cheese Lollipop 119**

Creamy Macaroni & Cheese with Roasted Poblano Peppers, Coated in Japanese Breadcrumbs

### **Buffalo Chicken Mac & Cheese Bite 119**

Creamy Macaroni & Cheese with Buffalo Chicken and a Touch of Bleu Cheese Crumbles  
Coated with Breadcrumbs

### **Lobster Mac & Cheese Bite 149**

Brie Macaroni & Cheese with Cooked Maine Lobster, Coated with Japanese Breadcrumbs

### **Beef Wellington 137**

Beef Tenderloin with Sautéed Mushrooms, Caramelized Onions & Red Wine Demi, Wrapped in a Flaky Puff Pastry

### **Dijon Chicken en Croute 119**

Tender Bite Size Chicken, Paired with Creamy Dijon Mustard in a Puff Pastry

### **Andouille Sausage en Croute 119**

Smokey Andouille Sausage Medallion with Stone Ground Mustard, Wrapped in a Flaky Puff Pastry

### **Coney Island Frank 119**

All Beef Frank Stuffed with Sauerkraut & Mustard, Wrapped in a Puff Pastry

### **Shrimp Casino 137**

Succulent Butterflied Shrimp Stuffed with Casino Breading, Wrapped with Bacon

### **Bacon Wrapped Scallop 149**

Large, Tender Sea Scallops, Lightly Wrapped in Smoky Bacon

### **Sonoran Chicken Spring Roll 121**

Southwest Seasoned Chicken, Vegetables, Black Beans & Jalapeño Jack Cheese  
Rolled in a Crispy Spring Roll

### **Cuban Pork Spring Roll 119**

Shredded Pork Blended with Mustard & Pickle Relish, Smoked Ham & Swiss Packed into Our  
Crispy Spring Roll

### **Pepperoni Calzone 119**

Pepperoni & Cheese Calzone Wrapped in Homemade Pizza Dough, Stuffed with Cured Ham  
Homemade Marinara & Mozzarella

### **Chorizo & Black Bean Empanada 119**

Chorizo, Black Bean, Roasted Corn & Jalapeño in a Flaky Empanada Dough

### **Chicken & Prickly Pear Flauta 119**

Shredded Chicken with Cheddar & Prickly Pear BBQ Sauce

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**PRICED PER PERSON, MUST BE GUARANTEED FOR ENTIRE GROUP**

### **Market Crudités 17**

Seasonal Organic Market Vegetables Jars

*Chipotle Ranch, Chunky Bleu Cheese Dressing, Roasted Red Pepper Hummus*

### **Artisan Cheese 28**

Imported & Domestic Variety, Fresh & Dried Fruits, Nuts, Rustic Breads & Lavosh

### **Antipasto 36**

Assorted Italian Cured Meats, Assorted Cheese, Grilled & Pickled Vegetables

Olives, Artisan Focaccia & Crostini

### **Chilled Seafood 129**

Poached Jumbo Shrimp, Snow Crab Claws, Pacific Northwest Oysters, Green Mussels

*Cocktail Sauce, Horseradish, Remoulade, Hot Sauce, Lemons*

### **Pasta Station 34\***

Cavatappi & Penne

Marinara, Alfredo, Pesto

*Smoked Bacon, Baby Bay Shrimp, Pancetta Lardons, Garlic, Caramelized Onions, Red Peppers*

*Forest Mushrooms, Sun Dried Tomatoes, Baby Spinach, Basil, Parmesan, Chile Flakes*

### **Sonoran Street Taco Stand 39\***

Build Your Own Taco Bar

Barbacoa Beef, Slow Braised Chicken Machaca, Grilled Squash Calabacitas

Warm La Canasta Flour Tortillas

Spotted Donkey Salsas

Roasted Tomato, Tomatillo Avocado, Pico de Gallo

Onion, Cilantro, Pickled Cabbage, Cotija, Crema, Shredded Queso, Lime Cheeks

### **Slider Bar 35\* (Select 3)**

Angus Beef *Tillamook Cheddar, Caramelized Onions, Roasted Garlic Aioli*

Chicken Cordon Blue *Fried Chicken Patty, Knuckle Ham, Swiss, Dijonaise*

Seared Ahi Tuna *Togarashi Seared Tuna, Kimchi Aioli, Shaved Asian Vegetables*

Pulled BBQ Pork *Shredded Smoked Pork, Honey Chipotle BBQ, Tobacco Fried Onions*

Char Grilled Tri Tip *Boursin, Chipotle Apricot Jam*

### **Mesquite Fired Grill 59\***

Achiote Citrus Rubbed Salmon *Fennel Chayote Slaw*

Slow Smoked Brined Half Chickens *Marinated Grilled Garden Vegetables*

Wild Garlic New York Striploin *Sonoran Chimichurri*

**\*CHEF ATTENDANT REQUIRED**

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# The Carving Board

PRICED PER EACH, ONE CHEF PER 50 GUESTS. CHEF ATTENDANT REQUIRED, 200 EACH

## **Herb Crusted Prime Rib 815 (Serves Approx. 35)**

Black Garlic Rosemary Au Jus, Horseradish Cream, Assorted Hand Made Rolls

## **Sage Brined Roasted Turkey Breast 595 (Serves Approx. 25)**

Organic Herb Jus, Cranberry Chutney, Assorted Hand Made Rolls

## **Slow Smoked Prime Beef Brisket 695 (Serves Approx. 35)**

Desert BBQ Sauce, Brisket Pan Jus, Assorted Hand Made Rolls

## **Bourbon & Maple Brined Pork Loin 650 (Serves Approx. 20)**

Apple Slaw, Grain Mustard Pork Jus, Assorted Hand Made Rolls

## **Whole Salmon 450 (Serves Approx. 25)**

Whole Roasted Wild Salmon, Citrus, Fennel Slaw, Caper Beurre Blanc

## **Roasted Tenderloin of Beef 795 (Serves approx. 20)**

Organic Herb Demi-Glace, Coriander Chimichurri, Assorted Hand Made Rolls

## Dessert Stations

PRICED PER PERSON

### **Bananas Foster 25\***

Bananas, Sugar, Cinnamon, Rum, Vanilla Ice Cream

### **S'mores 28**

Assorted Ghiradelli Chocolates, Graham and Chocolate Crackers

Traditional Marshmallows, House Made Raspberry and Passion Fruit Marshmallows

### **Dessert Charcuterie Board 30**

Chocolate Salami, Assorted Fresh & Dried Fruits, Pistachios, Assorted Sweet Crackers

Salted Caramel, Chocolate and Raspberry Sauces

\*CHEF ATTENDANT REQUIRED

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# Dinner Buffets

## PRICED PER PERSON

### Cocina Latina 165

La Canasta Tortilla Chips & Spotted Donkey Salsas  
*Roasted Tomato, Tomatillo Avocado*  
*Green Chili Queso Dip*

Pozole el Classico  
*Hominy, Red Chile Flakes, Onion, Cilantro*  
*Dried Oregano, Tortilla Chips, Cabbage*  
*Lime Cheeks*

The Oaxacan Wedge  
*Baby Iceberg, Pico de Gallo, Queso Oaxaca*  
*Chili Lime Vinaigrette, Spiced Tortilla Strips*

Hacienda Salad  
*Baby Greens, Roasted Corn, Grape Tomatoes*  
*Shaved Radish, Toasted Pepitas, Cotija*  
*Cilantro Ranch*

Roasted Chicken Mojo  
*Habanero Cucumber & Cilantro Salsa Fresca*

Sonoran Marinated Flank Steak  
*Charred Tinkerbelle Peppers*  
*Chimichurri*

Citrus Seared Dorado  
*Avocado, Radish, Pickled Onion Relish, Cucumber*

Spotted Donkey Spanish Rice  
*Ranchero Black Beans*

Elote  
*Grilled Corn, Cilantro, Queso Fresco, Tajin*  
*Chipotle Lime Aioli*

Sweet Corn Poblano Panna Cotta  
*Mango Tres Leches*  
*Churros with Cajeta*

### Sicilian Table 169

Artisan Bread Display  
*Rustic Farm Breads, Assorted Epi*  
*Whole Grain Loaves, Assorted Hand Made Rolls*  
*Whipped Butter, Roasted Garlic Mascarpone Spread*  
*Olive Oil, Aged Balsamic Vinegar*

Pappa Al Pomodoro Soup

Insalata Fresca  
*Wild Arugula, Baby Greens, Ricotta, Toasted Walnuts*  
*Golden Raisins, Raspberry Vinaigrette*

Italian Tossed Salad  
*Cucumbers, Kalamata Olives, Red Onion, Mozzarella*  
*Pepperoncini, Croutons, House made Italian Dressing*

Rigatoni Madera  
*Roasted Mushrooms, Caramelized Onions*  
*Roasted Tomato, Madera Cream Sauce*

Roasted Corvina Sea Bass  
*Heirloom Potatoes, Roasted Fennel, Olives*

Chicken Parmesan  
*Pan Fried Breaded Chicken Breast*  
*San Marzano Tomato Sauce, Whole Milk Mozzarella*  
*Organic Garden Herbs*

Classic Meat Lasagna  
*Chunky Bolognese, Ricotta*

Ratatouille Style Vegetables

Olive Oil Cake  
*Raspberry Mascarpone Gateau*  
*Cannoli's*

**\*CHEF ATTENDANT REQUIRED**

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# Dinner Buffets

## PRICED PER PERSON

### The Sonoran Steakhouse 195

Individual Baby Iceberg Wedge Salad  
*Baby Iceberg, Smoked Bacon*  
*Roasted Tomato, Bleu Cheese, Pickled Onion*  
*Sonoran Buttermilk*

Baby Gem Sonoran Caesar  
*Queso Cotija, Roasted Corn Kernels*  
*Chipotle Caesar Dressing*  
*Jalapeno-Cheddar Crouton*

Freshwater Bass  
*Charred Corn Polenta, Spring Onions*  
*Caramelized Cauliflower, Cilantro Coulis*

Roasted Salmon  
*Cilantro-Lime Wild Rice, Grilled White Asparagus*  
*Roasted Forest Mushroom, Agave Citronette*

Sonoran Spiced Beef Tenderloin  
*Hatch Chili Roasted Potato*  
*Chayote Squash, Natural Jus*

Herb Grilled Halved Chickens  
*Confit Potatoes, Chimichurri*

Sour Cream, Smoked Pasilla & Chive Mashed Potato  
Grilled Asparagus Spears with Prickly Pear Glaze  
Charred Brussels Sprouts with Candied Bacon & Pomegranate

Prickly Pear Margarita Mousse Verrines  
Coconut Dulcey Cheesecake  
Mango Diablo

### Western Chuck Wagon 175

Wild Bill's Smoked Brisket Chili  
*Cheddar, Onions, Sour Cream*  
*Jalapeño Cornbread Muffins*  
*Whipped Honey Butter*

Southwest Coleslaw  
*Shaved Cabbages, Carrots, Black Beans*  
*Chipotle Cider Slaw Dressing*

Chuck Wagon Chopped Salad  
*Iceberg Lettuce, Sweet Onion, Roasted Corn*  
*Poblano Chile, Cheddar, Pepitas*  
*Cornbread Croutons, Chipotle Ranch*

Smoked Beef Brisket  
*Mustard & Brown Sugar Brisket Jus*

Camp Fire Pork Loin  
*Apple Fennel Slaw, Poblano Corn Purée*

Mesquite Fired Half Chicken  
*Chipotle Mustard Barbeque Sauce*  
*Charred Baby Peppers*

Grilled Steelhead Trout  
*Cedar Plank, Local Honey Glaze*  
*Charred Mexican Green Onions*

Dutch Oven Beans  
*Spring Garlic, Smoked Bacon*  
*Bourbon Roasted Red Peppers, Molasses*

Green Chile Mac and Cheese  
*Fire Roasted Hatch Green Chile*  
*Southwest Cheese Sauce*  
*Toasted Mesquite Bread Crumbs*

Grilled Border Town Street Corn  
Honey & Citrus Roasted Baby Heirloom Carrots

Prickly Pear Profiteroles  
Churros with Chocolate Sauce  
Diablo Tarts

\*CHEF ATTENDANT REQUIRED

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# Dinner Buffets

## PRICED PER PERSON

### **Cocopelli Steakhouse 195**

Parkerhouse Rolls with Whipped Butter

Creamy Roasted Cauliflower Soup  
*Scallion Croutons, Basil Pesto*

Baby Spinach Salad  
*Roasted Mushrooms, Chopped Egg, Bacon, Pickled Onion, Honey & Smoked Jalapeño Dressing*

Heirloom Tomato and Onion Salad  
*Crumbled Smoked Bleu Cheese, Cucumbers, Banyuls Balsamic Vinaigrette*

Traditional Wedge Salad  
*Baby Iceberg, Candied Bacon, Heirloom Cherry Tomatoes, Smoked Bleu Cheese Crumbles  
Peppercorn Ranch*

Raw Bar  
*Jumbo Shrimp, Snow Crab Claws, Oysters on the Half Shell, Horseradish, Cocktail Sauce  
Lemon, Hot Sauces*

Char Grilled Smoked Half Chicken  
*Sonoran Herb BBQ Sauce*

Grilled 10oz New York Strip  
*Roasted Tinkerbell Peppers, Wild Mushroom Demi*

Grilled Rack of Lamb  
*Green Tomato Mint Jam*

BBQ Charred Shrimp  
*Creamy Polenta, Traditional Chimichurri*

Grilled Asparagus with Garlic & Lemon Zest

Cauliflower Gratin

Classic Au Gratin Potatoes

Chocolate Mousse Cake

Cheesecake

Lemon Meringue Tarts

**\*CHEF ATTENDANT REQUIRED**

† SOME ITEMS ARE SERVED RAW, UNDERCOOKED OR CAN BE COOKED TO ORDER |  
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# Plated Dinner

**PRICED PER PERSON, PLATED DINNER PRICING INCLUDES THREE COURSES  
(SALAD, UP TO 3 PRE-SELECTED ENTRÉES & DESSERT)  
DINNERS INCLUDE ASSORTED ROLLS & BUTTER, ICED TEA & WATER  
\*SURCHARGES APPLY FOR CHOICE OF, NIGHT OF ENTRÉE SELECTION  
ADDITIONAL COURSES PRICED AND AVAILABLE BELOW**

## Salads

### **Marinated Tomato Caprese**

*Vine Ripe Tomato, Buffalo Mozzarella  
Bloomed Basil Seeds, Marinated Baby Tomato  
Balsamic Glaze, Organic Bee Pollen, Micro Basil*

### **Simple Green Salad**

*Baby Greens, Goat Cheese, Candied Pecans  
Garden Vegetables, Herb Citronette*

### **Baby Gem Caesar**

*Toasted Garlic Croutons  
Oil Roasted Tomatoes  
Shaved Parmigiano Reggiano  
Classic Caesar Dressing*

### **The Wedge**

*Crisp Iceberg, Smoked Bacon  
Roasted Tomatoes, Pickled Onions  
Bleu Cheese, Smoked Bleu Cheese Dressing*

### **Roasted Beet Salad**

*Baby Organic Herbs, Herbed Goat Cheese  
Pickled Strawberry, Berry Balsamic Vinegar*

## Desserts

### **Lemon Raspberry Gateau**

*Blackberry Coulis, Blueberry Compote*

### **Spiced Stout Cake**

*Brown Butter Mousse, Caramelized Apple  
Cinnamon Tuile*

### **Pear Salted Caramel Entrement**

*Pear Gelee, Chocolate Financier  
Milk Chocolate Mousse, Soft Salted Caramel*

### **Honey Cheesecake Panna Cotta**

*Citrus Gelee, Fennel Chantilly  
Pistachio Crumble, Blood Orange Crisp*

### **Triple Chocolate Mousse Cake**

*Banana Whipped Ganache, Cocoa Nibs  
Caramel Sauce*

# Plated Dinner

## **Pan Roasted Chicken Breast 110**

*Herb Mashed Potato, Charred Asparagus  
Roasted Tomato, Cipollini Onions, Grape Must Jus*

## **Achiote Marinated Roasted Chicken Breast 115**

*Roasted Corn Purée, Spiced Baby Potatoes  
Roasted Tomato, Seared Mini Sweet Peppers  
Pickled Red Onion, Marinated Asparagus  
Guajillo Chicken Jus*

## **Prosciutto and Sage Stuffed Chicken Breast 120**

*Pancetta Carbonara Risotto, Roasted Tomato  
Lemon Scented Asparagus, Cipollini Onions  
Tomato, Basil, Chicken Jus*

## **Seared Wild Salmon 125**

*Mushroom Risotto, Roasted Fennel  
Roasted Tomatoes, Citrus & Fennel Salsa  
Caper Beurre Blanc*

## **Agave & Chile Glazed Pacific Salmon 125**

*Spanish Rice, Grilled Broccolini  
Marinated Tomato Salad, Pickled Onion  
Tomatillo Vinaigrette*

## **Seared Miso Sea Bass 135**

*Black Lotus Rice, Braised Bok Choy  
Shiitake Mushrooms, Seared Shishito Pepper  
White Miso Glaze*

## **Bourbon Braised Beef Short Rib 125**

*Roasted Garlic Potato Purée  
Roasted Heirloom Carrots, Pickled Pearl Onions  
Baby Turnips, Braising Jus*

## **Herb Marinated Bistro Steak 120**

*Roasted Wild Mushrooms, Heirloom Baby Carrots  
Fire Roasted Tomato Risotto  
Cilantro Chimichurri*

## **Pepper Crusted Beef Tenderloin 145**

*Horseradish Mashed Potato  
Marinated Asparagus, Roasted Tomato  
Cipollini Onions, Red Wine Bordelaise*

## **Smoked Blue Cheese and Garlic Crusted**

### **Angus Beef Tenderloin 149**

*Garlic Marble Potatoes  
Caramelized Bacon Brussels Sprouts  
Roasted Tomato, Caramelized Onion & Thyme Jus*

## **Grilled Duroc Pork Chop 130**

*Beluga Lentils, Grilled Broccolini, Apple Compote  
Bourbon Jus, Garden Herbs*

## **Roasted Wagyu Strip Loin MP**

*Black Garlic and Herb Marble Potatoes  
Roasted Organic Baby Root Vegetables  
Roasted Tomato, Pickled Mustard Seed  
Carrot Purée, Bone Marrow Bordelaise*

# Plated Dinner Enhancements

Priced Per Person, Must Be Guaranteed for Entire Group

## Duo Enhancements

### Seared Diver Sea Scallops 30

2 Seared Scallops, Citrus  
Chardonnay & Chive Beurre Blanc

### 8oz. Cold Water Lobster Tail MP

Basted Lobster Tail, Garlic Herb Butter

### Petite Filet Mignon 35

4oz. Pan Roasted Petite Filet, Bordelaise

### Sautéed Jumbo Skull Island Prawns 30

2 Jumbo Prawns  
Roasted Garlic & Shallot Butter Sauce

## Chilled Appetizers

### Ahi Tuna Tatatki 24

Togarashi Seared Tuna, Sesame Cabbage Salad  
Mango Mustarda, Arizona Citrus Ponzu, Chili

### Crab Salad 28

Rock Crab Salad, Yuzu Avocado Purée  
Grapefruit Gochujang Gastrique, Radish  
Petite Greens

### Hamachi Crudo 24

Arizona Citrus, Cucumber, Masago  
Lemon Extra Virgin Olive Oil, Aleppo Pepper  
Wild Berry Powder

### Shrimp Ceviche 20

Avocado, Heirloom Tomato, Red Onion  
Cilantro, Tomato Agua Chile, Crispy Plantain

### Prosciutto & Melon 14

Shaved Parma, Compressed Melon  
Whipped Ricotta, Saba, Lemon  
Toasted Pistachio

## Soup

### Herb Garden Tomato Bisque 20

Rustic Cheese Crostini, Roasted Tomatoes  
Basil, Garlic Mascarpone

### Roasted Green Chili Corn Chowder 20

Smoked Bacon, Chive Oil

### Roasted Butternut Squash Bisque 20

Rustic Crostini, Herbed Mascarpone  
Pea Shoots, Chili Threads

## Hot Appetizers

### Confit Pork Belly 25

Curried Yogurt, Apricot Mustarda  
Heirloom Carrot Salad

### Jumbo Crab Cake 30

Lemon Aioli, Fennel and Citrus Salad  
Cilantro Pesto, Baby Greens

### Duck Confit Tart 29

Dried Cherry, Caramelized Onion, Brie  
Baby Herb Salad

### Buttered Jumbo Skull Island Prawns 30

Hayden Mills Grits, Smoked Cheddar  
Bacon Tomato Jam, Garden Herbs

### Wild Mushroom Risotto 25

Roasted Mushrooms, Truffle Cheese, Spring Pea  
Porcini Mushroom Stock

### Butternut Squash Risotto 21

Roasted Squash, Toasted Pecan, Fried Sage  
Grana Padano

† SOME ITEMS ARE SERVED RAW, UNDERCOOKED OR CAN BE COOKED TO ORDER |  
CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK





ALL ITEMS ARE BASED UPON CONSUMPTION, BARTENDERS REQUIRED AT 175 ++ PER BARTENDER,  
3 HOURS OF SERVICE, 1 PER 75

### **Luxury Bar 20 Per Drink**

TITO'S HANDMADE VODKA, BOMBAY SAPPHIRE  
BACARDI SUPERIOR, BACARDI SPICED  
MAKER'S MARK, MONKEY SHOULDER SCOTCH  
CAMARENA SILVER, SAUZA HACIENDA GOLD  
JACK DANIEL'S OLD NO. 7, HIRAM WALKER LIQUEURS

### **Elite Bar 24 Per Drink**

GREY GOOSE, GREY GOOSE LE CITRON  
GREY GOOSE L'ORANGE  
HENDRICK'S, CRUZAN SINGLE BARREL  
WOODFORD RESERVE, CHIVAS REGAL 12YR  
PATRON SILVER, GENTLEMAN JACK, COINTREAU

### **Wine By the Bottle 54**

PROVERB CHARDONNAY, SAUVIGNON BLANC  
PINOT NOIR & CABERNET SAUVIGNON

### **Wine By the Bottle 62**

RODNEY STRONG CHARDONNAY, SAUVIGNON BLANC  
PINOT NOIR & CABERNET SAUVIGNON

## **All Bars Include**

### **DOMESTIC BEER 9**

BUD LIGHT, COORS LIGHT, MILLER LITE, BUD ZERO  
MICHELOB ULTRA

### **IMPORTED BEER 11**

CORONA, STELLA ARTOIS, BLUE MOON  
FOUR PEAKS KILTIFTER, FOUR PEAKS HOP KNOT IPA

### **SPIKED SELTZER 11**

HIGH NOON GRAPEFRUIT, PINEAPPLE & WATERMELON  
TRULY WILD BERRY & STRAWBERRY LEMONADE

### **SOFT DRINKS 7**

PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW

### **ICELANDIC & SPARKLING 7**



ALL ITEMS ARE BASED UPON CONSUMPTION, PRICED PER BOTTLE

## Champagne, Sparkling Wine

LA MARCA, PROSECCO, TREVISO, ITALY	58
MUMM NAPA BRUT PRESTIGE, NAPA VALLEY	74
MUMM NAPA BRUT ROSE, NAPA VALLEY	82
PERRIER-JOUET GRAND BRUT, CHAMPAGNE, FRANCE	180
MOET IMPERIAL BRUT, CHAMPAGNE, FRANCE	200
TAITTINGER LA FRANCAISE BRUT, CHAMPAGNE, FRANCE	235
DOM PERIGNON, CHAMPAGNE, FRANCE	600

## Chardonnay

KENDALL-JACKSON VINTNER'S RESERVE, CA	60
WILLIAM HILL, CENTRAL COAST, CA	60
LOUIS JADOT MACON-VILLAGES, FRANCE	66
LA CREMA, MONTEREY, CA	68
TALBOTT KALI HART, CENTRAL COAST, CA	68
SONOMA-CUTRER RUSSIAN RIVER RANCHES, SONOMA COAST, CA	70
DAVIS BYNUM, RIVER WEST, CA	72
CALERA, CENTRAL COAST, CA	74
MER SOLEIL SILVER UNOAKED, CA	74
DUCKHORN VINEYARDS, NAPA VALLEY, CA	82
CAKEBREAD CELLARS, NAPA VALLEY, CA	136

## Sauvignon Blanc

SEAGLASS, SANTA BARBARA, CA	60
KIM CRAWFORD, MARLBOROUGH, NZL	62
DUCKHORN VINEYARDS, NAPA VALLEY, CA	78

## Interesting Whites

CHLOE WINE COLLECTION, ROSE, CA	62
HOGUE CELLARS, COLUMBIA VALLEY, WA	64
FLEUR DE MER, ROSE, FRANCE	68



# Wine List

ALL ITEMS ARE BASED UPON CONSUMPTION, PRICED PER BOTTLE

## Cabernet Sauvignon

WILLIAM HILL, CENTRAL COAST, CA	62
BONANZA, CAYMUS VINEYARDS, CA	64
LOUIS M. MARTINI, SONOMA, CA	64
JOEL GOTT 815, CA	70
DECOY BY DUCKHORN, SONOMA COUNTY, CA	76
RODNEY STRONG RESERVE, CA	120
SEQUOIA GROVE, NAPA, CA	145
TRINCHERO, MARIO'S VINEYARD, NAPA, CA	145
FREEMARK ABBEY, NAPA, CA	165
ORIN SWIFT PALERMO, CA	165
RODNEY STRONG ALEXANDER'S CROWN, CA	185
DUCKHORN VINEYARDS, NAPA, CA	190
ORIN SWIFT MERCURY HEAD, CA	375
CAYMUS SPECIAL SELECTION, NAPA, CA	550

## Interesting Reds

KNOTTY VINES BY RODNEY STRONG, CA	62
COMPLICATED, RED BLEND, CENTRAL, CA	64
CONUNDRUM, BLEND, CA	92
ORIN SWIFT ABSTRACT, BLEND, CA	94
THE PRISONER, RED BLEND, NAPA VALLEY, CA	130
ORIN SWIFT MACHETE, PETITE SIRAH, CA	150
PARADUXX, RED BLEND, NAPA BLEND, CA	154
SYMMETRY, MERITAGE, ALEXANDER VALLEY, CA	145
TRINCHERO NAPA VALLEY FORTE, RED BLEND, NAPA, CA	170
MAESTRO BY ROBERT MONDAVI WINERY, BORDEAUX BLEND, CA	175
MICHELE CHIRALO TORTONIANO, BAROLO, PIEDMONT, ITALY	180
ORIN SWIFT PAPILLON, BORDEAUX BLEND, CA	198

## Pinot Noir

SEAGLASS, SANTA BARBARA, CA	60
CHATEAU SOUVERAIN, CA	60
MACMURRAY RANCH, CENTRAL COAST, CA	68
LA CREMA, SONOMA, CA	80
DECOY LIMITED, CA	82
PENNER ASH, WILLAMETTE VALLEY, OR	130

## Merlot

DECOY BY DUCKHORN, SONOMA COUNTY, CA	76
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