


Pointe Hilton
SQUAW PEAK RESORT



2020 Banquet Menu Collection

Pointe Hilton Squaw Peak Resort
7677 North 16th Street, Phoenix, Arizona 85020
1-602-997-2626
www.squawpeakhilton.com

INFORMATION

Meal Service

Plated meal service is based upon a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast, lunch and dinner) are served for one and a half hours (1-1/2). Buffets have a minimum of fifty (50) guests. If your guarantee is less than fifty (50), you will be assessed an additional \$5.00 Per Person for Full Breakfast Buffets, \$8.00 Per Person for Lunch Buffets and \$10.00 Per Person for Dinner Buffets. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

Supplemental Charges

There will be an Extra Facility charge of \$50.00 for any food function of less than twenty (20) guests. Carvers, Station Attendants, Chefs at Made to Order Stations: \$150.00 each per two (2) hour shift, (1) server/carver per fifty (50) guests, each additional hour at \$50.00 per hour. Bartenders: \$150.00 each per hundred (100) guests, four (4) hour shift. Butler- Style Servers: \$35.00 each per one (1) hour shift, (1) server per hundred (100) guests. Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum facility configuration charge of \$250.00 for the re-set. Charge is subject to increase depending on the room size and complexity of the changes. All North and South Pointe pool events will be assessed an additional \$1,000.00 supplemental surcharge and all River Ranch pool events will be assessed an additional \$2,000.00 supplemental surcharge.

Service Charge, Gratuities and Taxes

The combined gratuity and service charge that is in effect on the day of your Event, pursuant to the applicable collective bargaining agreement, will be added to your account. Currently, the combined charge is equal to 24% of the food and beverage total, plus any applicable state and/or local taxes, currently 8.6%. A portion of this combined charge (currently 18%) 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 6%) is a service charge that is not a gratuity and is the property of Resort 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 service charge amounts be in effect on the day of your Event.

Payment

The Resort requires a non-refundable deposit at the time of booking to secure your event date and function space as definite. All deposits will be applied to the final bill. Final payment is due seven (7) days prior to your event by cash, cashier's check or major credit card unless credit has been established with the Resort. In such case, the complete account is due and payable no later than thirty (30) days from the date of the function. See your Sales Agreement for details.

Guarantees

Final attendance must be specified seven (7) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The Resort reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

Food and Beverage

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread service is available upon pre-ordered request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.
- All Food and Beverage, including alcohol, must be purchased through the Resort and served by Resort Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

Food Legend

GF Gluten Free **Vg** Vegetarian **V** Vegan

INFORMATION

Room Assignments and Seating

Function rooms are assigned by the Resort according to the anticipated guests count and set up requirements. The Resort reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The Resort will set up tables and chairs 3% over the guarantee based upon space availability.

Audio Visual

For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment.

Linen

Resort length linens and napkins are available in various colors through the Resort at no extra charge. Specialty linens and napkins are available through outside sources. Your Catering or Event Manager will be happy to assist you.

Florals, Décor, Entertainment

The Resort uses Southwest Conference Planners as the in-house DMC to help facilitate your additional planning needs. Additionally, we can add the billing to your Master Account, keeping it clean and simple. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Resort reserves the right to control the volume on all functions. Should you make your own arrangements all insurance requirements for outside vendors must be met, refer to your Sales Agreement for details. All deliveries should be coordinated with your catering or event manager.

Lost and Found

The Resort will not assume or accept responsibility for damages to or loss of any merchandise or articles in the Resort prior to, during or following any event.

Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no later than three (3) hours prior to the start of the event, based on prevailing weather conditions of wind gusts in excess of 20 mph, temperatures below 60 degrees or above 90 degrees, and/or 30% or higher chance of rain based on the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than three (3) hours' notice, will be assessed a labor charge Per Person or a minimum fee. All entertainment for outdoor functions must end by 10:00 pm.

Shipping and Packages

Packages for meetings may be delivered to the Resort four (4) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery, see Resorts Shipping and Receiving Guidelines for more details.

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Event Manager (indicate name)
- 4) Date of Function

*An incoming Mail/Package Charge of \$7.00 per item will be assessed.

*Special mailing services are available through our Shipping Department at prevailing rates.

*The Resort does not have a Loading Dock.

Signage

The Resort does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Resort lobby, on the building exterior or other public areas. The Resort reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Resort will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

BREAKS –A LA CARTE

BEVERAGES

Starbucks Regular and Decaffeinated Coffee \$90.00 Gallon
Pointe Regular and Decaffeinated Coffee \$80.00 Gallon
Hot Tea \$80.00 Gallon
Iced Tea \$80.00 Gallon
Iced Coffee \$80.00 Gallon
Cold Brew Coffee \$82.00 Gallon

Assorted Fruit Juices \$80.00 Gallon
Lemonade ~ Prickly Pear, Strawberry, Raspberry
or Traditional \$80.00 Gallon
Infused Waters ~ Cucumber, Citrus or Mint \$60.00 Gallon

Assorted Soft Drinks \$4.75 Each
Bottled Water \$4.75 Each
Sparkling Water \$5.25 Each
Flavored Mineral Water \$5.25 Each
Bottled Juices \$5.25 Each
Energy Drinks \$6.00 Each
Cold Brew \$7.00 Each

BREAKS - ALL DAY

*Leave the day to day planning to us! We have created the easiest way to order and provide variety for your guests.
Full expected attendance guarantee required for breaks.*

CONTINUOUS BEVERAGE BREAK (9-12 pm and 1-5 pm)

Freshly Brewed Pointe Regular and Decaffeinated
Coffee, Selection of Fine Teas, Assorted Regular, Diet and
Caffeine Free Sodas and Bottled Waters
\$30.00 Per Person

Iced Cold Brew Coffee Station
House Made Cold Brew Coffee, Rich in Flavor With
Vanilla Whipped Cream and Flavored Syrups
\$45.00 Per Person

SNACKS

Granola and Energy Bars \$4.00 Each
Seasonal Whole Fruit \$3.00 Each (GF, V)
Fresh Fruit Skewers \$4.00 Each (GF, V)
Individual Bags of Gourmet Chips and Pretzels \$3.50 Each
Individual Bags of Mixed Nuts and Trail Mix \$5.00 Each
Full-Sized Candy Bars \$3.50 Each

THE BAKERY

Assorted Mini Muffins \$58.00 Dozen
Sweet Scones \$58.00 Dozen
Assorted Danish \$58.00 Dozen
Bagels with Flavored Cream Cheese \$62.00 Dozen
Traditional and Chocolate Croissants \$62.00 Dozen
Warm Cinnamon Rolls \$70.00 Dozen
Fresh Baked Cookies \$58.00 Dozen
Blondies \$55.00 Dozen
S'Mores, Fudge, or Raspberry Swirl Brownies
\$58.00 Dozen
Raspberry and Lemon Bars \$58.00 Dozen

BREAKS ALL DAY

Morning (45 min)

Breakfast Breads, Muffins and Assorted Bagels with Cream
Cheese, Butter, Strawberry Jam and Orange Marmalade
Orange Juice, Seasonal Fruit and Berries
Pointe Regular and Decaffeinated, Selection of Fine Teas

Mid-Morning (30 min)

Pointe Regular and Decaffeinated Coffee,
Selection of Fine Teas, Assorted Sodas, Bottled Waters

Afternoon (30 min)

Assorted Raspberry and Lemon Bars, Mixed Nuts, Whole
Fresh Fruit, Pointe Regular and Decaffeinated Coffee,
Selection of Fine Teas, Assorted Soft Drinks and
Bottled Waters
\$48.00 Per Person

BREAKS

All Breaks are Priced Per Person, Based on 30 Minutes of Service

MORNING

WAKE ME UP

Chocolate Covered Espresso Beans (GF, Vg)

Coffee Cake

Mini Mocha Cookies

\$15.00 Per Person

DAY AT THE SPA

Melon and Prosciutto Skewers (GF, V)

Chipotle Hummus, Spa Lahvosh (GF, V)

Assorted Nuts and Dried Fruit, Granola,

Lite and Fit Yogurts (GF, Vg)

\$15.00 Per Person

THE NATURE HIKE

Assorted Healthy Energy and Protein Bars

Build Your Own Trail Mix (GF, Vg)

-Peanuts, Almonds, Pretzels, Dark and White

Chocolate Chips, Raisins, Granola, and Dried Fruits

\$17.00 Per Person

SEASONAL BREAKS

SPRING /SUMMER

Fresh Fruit Kabobs (GF, V)

Arizona Summer Trail Mix (GF, Vg)

Lemon Poppy Seed Bread

\$12.00 Per Person

FALL/WINTER

Mini Apple Pie Tarts (Vg)

Warm Baked Brie, Pear and Walnut Filo Pouch (Vg)

Candied Bacon Lollipops (GF)

\$17.00 Per Person

AFTERNOON

SNACK SHACK

Cheddar Popcorn (GF, Vg)

Spicy Chocolate Popcorn (GF, Vg)

Individual Bags of Chips and Crackers

Assorted Candy Bars

\$14.00 Per Person

ARIZONA WELCOME

Tortilla Chips, Roasted Tomato Salsa and

Guacamole (Vg)

Churros with Mexican Chocolate Sauce (Vg)

\$16.00 Per Person

COOKIES AND CREAM

Freshly Baked Chocolate Chip, Dark Chocolate,

Oatmeal Raisin, and Peanut Butter Crunch Cookies

Chilled Regular and Chocolate Milk (Vg)

\$16.00 Per Person

SWEET TREATS

S'mores on a Stick (Vg)

Strawberry Shortcake Shooters (Vg)

Fresh Fruit Tarts (Vg)

Assorted Ice Cream Bars (Vg)

\$16.00 Per Person

GAME TIME

Fresh Popped Popcorn (GF, Vg)

Cracker Jacks® (GF, V)

Beef Jerky (GF)

Assorted Candy Bars

Pretzel Bites and Mustard

\$16.00 Per Person

BREAKFAST BUFFETS

Served with Freshly Brewed Pointe Regular and Decaffeinated Coffee and Assorted Teas. Orange, Cranberry and Apple Juice. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

SUNRISE CONTINENTAL

Seasonal Fruit and Berries (GF, V)
Breakfast Breads and Muffins (Vg)
Assorted Bagels with Cream Cheese
Butter and Fruit Preserves
\$29.00 Per Person

DREAMY DRAW CONTINENTAL

Breakfast Smoothies (Vg)
Seasonal Fruit and Berries (GF, V)
Breakfast Breads and Muffins (Vg)
Spa Granola and Greek Yogurt (Vg)
Assorted Bagels with Cream Cheese
Butter and Fruit Preserves
\$34.00 Per Person

BARRIO BREAKFAST

Mojito Fruit Salad (GF, Vg)
Steel Cut Cinnamon Oatmeal (GF)
Chilaquiles (GF)
Abuelita French Toast
Potatoes and Peppers (GF, Vg)
Red and Green Salsas (GF, V)
Churros (Vg)
\$47.00 Per Person

THE POINTE BREAKFAST

Seasonal Fruit and Berries (GF, V)
Breakfast Breads and Muffins (Vg)
Assorted Bagels with Cream Cheese
Butter and Fruit Preserves
Oatmeal with Raisins & Brown Sugar (GF, Vg)
Assorted Cereals with Skim, 2% Milk and Soy Milks
Cage Free Scrambled Eggs with Cheddar Cheese (GF)
Smoked Bacon (GF)
Herb Roasted Potatoes (GF, Vg)
\$47.00 per Person

GLUTEN FREE MORNING

Seasonal Fruit and Berries (GF, V)
Breakfast Smoothie Shooters (GF, Vg)
Gluten Free Breakfast Breads and Muffins (GF, Vg)
Butter and Fruit Preserves
Granola and Greek Yogurt (GF, Vg)
Scrambled Eggs with Cheddar Cheese (GF)
Smoked Bacon (GF)
Herb Roasted Potatoes (GF, Vg)
\$52.00 Per Person

BREAKFAST ENHANCEMENTS

Minimum order of (12). Served per person.

Egg Bundle: Hickman's Farm Scrambled Eggs with Smoked Bacon, Herb Roasted Potatoes \$14.00

Egg Bundle: Hickman's Farm Scrambled Eggs with Spinach and Tomatoes with Herb Roasted Potatoes \$12.00

Breakfast Sandwich: Hickman's Farms Egg, Cheddar and Pork Sausage on Toasted English Muffin \$12.00

Pancakes with Maple Syrup \$8.00

Cinnamon French Toast \$9.00

Fresh Baked Cinnamon Rolls \$8.00

Steel Cut Oatmeal with Brown Sugar and Raisins \$8.00

Smoked Salmon Gravlax and Bagels \$12.00

Scrambled Eggs and Cheddar Cheese \$7.00

Hard Boiled Eggs \$2.00

Smoked Bacon \$7.00

Nueske Applewood Smoked Bacon \$9.00

Pork Sausage \$6.00

Minimum of 50 people required for lunch buffets. For service less than 50 people add \$5++ per person to the menu price.

CHEF ATTENDED STATIONS

Add a Station to your Breakfast Buffet. Full guarantee required for each station. Chef Attendant Required, one per 50 Guests at \$150.00 each. Stations to be added to a full Breakfast, cannot be ordered individually as a breakfast.

THE POINTE OMELET STATION (GF)

Fresh Eggs, Eggs Whites and Egg Beaters
Tomatoes, Onions, Red Bell Peppers, Spinach,
Mushrooms, Smoked Bacon and Ham, Cheddar, Swiss
and Feta Cheeses
\$16.00 Per Person

WAFFLE STATION (Vg)

Belgian Waffles, Maple Syrup, Fresh Berries, Vanilla
Whipped Cream, Pecans and Chocolate Shavings
\$12.00 Per Person

EGGS BENEDICT STATION

Fresh Poached Eggs, Toasted English Muffins, Smoked
Bacon and Ham, Vine-Ripe Tomatoes, Sautéed Spinach
and Traditional Hollandaise Sauce
\$18.00 Per Person

PALO VERDE BREAKFAST TACOS

Scrambled Eggs, Chorizo and Smoked Bacon
Monterey Jack, Cotija and Cheddar Cheeses
Fire Roasted Green Chiles and Onions
Pico De Gallo and Roasted Tomato Salsa, Tomatillo Salsa,
Sour Cream
Selection of Fiery Hot Sauces, Corn and Flour Tortillas
\$15.00 Per Person

SMOOTHIE AND JUICE BAR

Carrot and Ginger Juice
Green Apple, Kiwi and Spinach Juice
Orange and Mango Juice

Fresh Smoothies

Kale, Honeydew, Cucumber and Mint (GF, Vg)
Peanut Butter, Chocolate, and Banana (GF, Vg)
Oats, Berries, Vanilla Bean and Almond Milk (GF, V)
\$10.00 Per Person

PLATED BREAKFASTS

*Breakfast Breads and Muffins for the Table
Coffee, Tea and Juice Service.*

RISE AND SHINE (GF)

Scrambled Eggs with Cheddar Cheese and Chives
Smoked Bacon or Sausage Links
Herb Roasted Potatoes
\$28.00 Per Person

SWEET START

Baked Cinnamon French Toast and Agave Syrup
Smoked Bacon or Sausage Links
\$28.00 Per Person

DESERT MORNING

Huevos Rancheros
Sonoran Potatoes and Peppers
Mole Verde
\$29.00 Per Person

BISTRO BREAKFAST SANDWICH

Scrambled Eggs, Black Forest Ham, Havarti Cheese
Vine-Ripe Tomato on Toasted Ciabatta Bread
Herb Roasted Potatoes
\$30.00 Per Person

POWER BREAKFAST (GF)

Roasted Asparagus and Tomato Egg White Frittata
Grilled Canadian Bacon
\$32.00 Per Person

ADDITIONAL COURSES

Served Per Person

Yogurt and Berry Parfait \$8.00

Red Berry and Lean Green Smoothie Shooters \$6.00

Fresh Melon and Arizona Citrus Fruits \$6.00

LUNCH BUFFETS

Served with Freshly Brewed Pointe Regular and Decaffeinated Coffee and Assorted Teas, and Iced Tea. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

THE MARKET

Farm Fresh Vegetable Salad (GF, Vg)
Artisan Lettuce, Market Vegetables,
Herb Vinaigrette and Buttermilk Dressing

Quinoa Salad (GF, Vg)
Spinach, Quinoa, Goat Cheese, Toasted Almonds,
Cranberries, Cucumber, Raspberry Vinaigrette

Roasted Red Pepper Hummus (Vg)
Spa Lahvosh and Grilled Pita

Grilled Salmon with Arugula Pesto (GF)

Herb Roasted Chicken with Lemon Jus (GF)

Moroccan Spiced Roasted Carrots (GF, V)

Olive Oil Brown Rice (GF, V)

Angel Food Cake with Fresh Berries
\$57.00 Per Person

THE ITALIAN

Tomato Basil Bisque (GF, Vg)
Herb Bread Sticks

Panzanella Salad (Vg)
Arugula, Tomatoes, Olives, Cucumber, Mozzarella,
Lemon-Basil Vinaigrette

Chicken Marsala
Sauteed Rapini, Blistered Tomatoes

Baked Ziti di Pomodoro and Italian Sausage

Five Cheese Lasagna (Vg)

Chocolate Dipped Cannoli's
Tiramisu
\$49.00 Per Person

THE MARICOPA

Southwestern Caesar Salad (Vg)
Romaine Hearts, Pico De Gallo, Roasted Pumpkin Seeds,
Cotija Cheese, Chipotle Caesar Dressing

Nopales and Black Bean Salad (GF, Vg)
Tomatoes, Hatch Chiles, Roasted Corn, Cilantro

Churasco Grilled Flank Steak
with Fire Roasted Onions and Peppers (GF)

Adobo Grilled Chicken (GF)

Mexican Style Rice and Refried Beans (GF, Vg)

Flour Tortillas, Roasted Tomato Salsa,
Sour Cream and Shredded Jack Cheese

Traditional Cinnamon Sugar Churros
\$52.00 Per Person

FAR EAST

White Miso Soup (GF, V)
Tofu, Mushrooms, Bamboo Shoots and Scallions

Thai Chile Grilled Chicken Lettuce Cup with Glass
Noodles, Peanuts, Cabbage, Peppers and Onions (GF)

Vietnamese Pulled Pork Banh Mi
Traditional Vietnamese Five Spice Pulled Pork,
Daikon Shoots, Pickled Carrot-Cucumber Slaw,
Cilantro, Cucumber, Sriracha Mayo on a Baguette

Lo Mein Noodles with Asian Vegetable and Shrimp

Soba Noodles with Tofu, Snap Peas, Mushrooms,
Szechuan Sauce (GF, Vg)

Fortune Cookies
Green Tea Cheesecake
\$49.00 Per Person

Minimum of 50 people required for lunch buffets. For service less than 50 people add \$8++ per person to the menu price.

LUNCH BUFFETS

Served with Freshly Brewed Pointe Regular and Decaffeinated Coffee and Assorted Teas, and Iced Tea. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks

DELI ANY DAY

Garden Salad (GF, Vg)

Mixed Lettuce, Julienne Vegetables and Croutons with Choice of Dressings

Traditional Potato Salad and Fresh Seasonal Fruit Salad (GF, Vg)

Sliced Oven Roasted Turkey, Honey Baked Ham and Roast Beef (GF)

Cheddar, Swiss and Pepper Jack Cheeses

Wheat, Sourdough, Harvest White, and Rye Breads

Dijon and Yellow Mustards, Mayonnaise, Kosher Pickles, Red Onions, Vine-Ripe Tomatoes, and Green Leaf Lettuce

Selection of Individual Bags of Kettle Chips

Assorted Fresh Baked Cookies and Brownies
\$45.00 Per Person

THE DELICATESSEN

Salad Bar (GF, Vg)

Artisan Lettuce and Romaine Lettuce

Fresh Vegetables and Legumes

Goat, Feta, and Bleu Cheeses

Green Goddess Dressing, Red Wine Vinaigrette, Cold Pressed Olive Oil and Aged Balsamic Vinegar

Add Grilled Chicken \$7.00 Per Person

Add Grilled Salmon \$9.00 Per Person

Croissant Boar's Head Turkey Club

Roasted Turkey Breast, Sliced Tomatoes, Smoked Bacon, Lettuce and Herb Mayonnaise

Boars Head Ham and Swiss Ciabatta Sandwich

Black Forest Ham, Swiss, Lettuce, Tomato and Stone Ground Mustard

Assorted Fresh Baked Cookies and Brownies
\$48.00 Per Person

LUNCH BUFFET ENHANCEMENTS

Add On a Hearty Soup ~ \$6.00 Per Person

Tomato Basil Bisque (GF, Vg)

Chicken and Wild Rice (GF)

Green Chile Pork

Roasted Butternut Squash (GF, Vg)

White Miso Soup (GF, V)

Tomato Gazpacho (Summer Only) (GF, V)

Add Carved Tenderloin \$15.00 Per Person (GF)

Add Seared Pacific Seabass \$17.00 Per Person (GF)

Add Chef's Dessert Table \$20.00 Per Person

Add Salad Action Station, Chef Attendant \$150.00

Minimum of 50 people required for lunch buffets. For service less than 50 people add \$8++ per person to the menu price.

LUNCH –DAY OF THE WEEK BUFFETS

Served with Freshly Brewed Pointe Regular and Decaffeinated Coffee, Assorted Teas, and Iced Tea ~ \$49.00 Per Person. Available for groups of 25 and above.

MONDAY

Quinoa Salad (GF, Vg)
Spinach, Quinoa, Goat Cheese, Toasted Almonds,
Cranberries, Cucumber, Raspberry Vinaigrette

Roasted Chicken Breast (GF)
Seasonal Vegetables

Grilled Whitefish (GF)
Chimichurri Rice

Chocolate Espresso Cake

WEDNESDAY

Southwest Caesar Salad
Romaine, Pico De Gallo, Roasted Corn, Black Beans,
Cotija Cheese, Crispy Tortilla Strips, Adobo Caesar
Dressing

Chicken Mole
Cheese Enchiladas with Ancho Chile Sauce (GF, Vg)

Mexican Style Rice (GF, Vg)
Refried Beans (GF, Vg)

Cinnamon Sugar Churros

TUESDAY

Tomato Basil Bisque (GF, Vg)
Salad Bar (GF, Vg)
Artisan Lettuce and Romaine lettuce
Grilled Chicken Breast
Fresh Vegetables and Legumes
Goat, Feta, and Bleu Cheeses
Green Goddess Dressing, Red Wine Vinaigrette,
Cold pressed Olive Oil and Aged Balsamic Vinegar

Add Grilled Salmon \$9.00 Per Person

Assorted Cheesecake and Brownie Bites

THURSDAY

Squaw Peak Potato Salad (GF, Vg)
Coleslaw (GF, Vg)

Grilled Burgers and Brats
Fresh Baked Buns, Ketchup, Mustard, Mayonnaise,
Lettuce, Tomato, Pickles, Sliced Onions
Cheddar, and Swiss Cheese

**Vegetarian Burgers available upon request*

Cheesecake

FRIDAY

Classic Caesar Salad

Garden Salad (GF, Vg)

Mixed Lettuce, Julienne Vegetables and Croutons with Choice of Dressings

Warm Herbed Bread Sticks and Butter

Baked Ziti di Pomodoro with Italian Sausage

Five Cheese Lasagna (Vg)

Tiramisu Cake

Minimum of 25 people required for lunch buffets. For service less than 25 people add \$8++ per person to the menu price.

THE FAMILY FARE

Available for 25 to 50 People, Served Family Style

Bibb Lettuce Salad (GF, Vg)

Vanilla Toasted Pecans, Poached Pears, Gorgonzola,
Champagne Vinaigrette

Nicoise Salad (GF)

Ahi Tuna, Haricot Verts, Tomatoes, Hard Boiled Egg,
Tarragon Vinaigrette

Garden Harvest Salad (GF, Vg)

Baby Artisan Greens, Strawberries, Blueberries, Walnuts,
Feta Cheese, Citrus Vinaigrette

Grilled Whitefish (GF)

Orange Tarragon Buerre Blanc

Coffee Crusted New York Strip Loin (GF)

Bordalaise Jus

Chimichurri Fingerling Potatoes (GF, Vg)

Roasted Heirloom Carrots (GF, V)

Chef's Selection of

Assorted Petite Fours and Macaroons

\$65.00 Per Person

Minimum of 50 people required for lunch buffets. For service less than 50 people add \$8++ per person to the menu price.

ON THE GO LUNCHES

THE SQUAW PEAK TOGO LUNCH

Includes Choice of Sandwich or Entrée Salad, Whole Fruit, Kettle Chips and Choice of One (1) Side and One (1) Dessert

Select Three

Southwest Caesar Salad (GF)

Romaine, Pico de Gallo, Roasted Corn, Black Beans, Cotija Cheese, Crispy Tortilla Strips, Adobo Caesar Dressing

Agave Salad (GF)

Grilled Chicken, Spinach, Couscous, Tomatoes, Black Olives, Feta Cheese, Red Wine Vinaigrette

Roasted Vegetable Salad (GF, Vg)

Artisan Lettuce, Seasonal Vegetables, Feta Cheese, Balsamic Vinaigrette

Roast Beef Sandwich

Sliced Roast Beef, Provolone, Sundried Tomatoes, and Arugula on Sourdough

Carved Turkey Sandwich

Roasted Turkey, Lettuce, Tomato Aioli, Grilled Onions on Focaccia

Grilled Chicken Caesar Wrap (GF)

Grilled Chicken, Parmesan Cheese, Lettuce, Caesar Dressing in a Gluten Free Wrap

Select One

Mediterranean Pasta Salad (GF, Vg)

Roasted Vegetable Salad (GF, Vg)

Squaw Peak Garden Salad with Ranch Dressing (GF, Vg)

Select One

Fresh Baked Chocolate Chip Cookie

Chocolate Brownie

Lemon Bar

Cheesecake Bar

\$33.00 Per Person

For four (4) Selections please add \$3.00 Per Person

PLATED LUNCH

Entrée Pricing based on Two (2) Courses and with your choice of Salad or Soup or Dessert. Served with Freshly Brewed Pointe Regular and Decaffeinated Coffee and Assorted Teas, and Iced Tea. Add \$8.00 Per Person to Add a Third Course. Bread Service is Available Upon Pre-Ordered Request.

SOUPS

Roasted Tomato and Basil (GF, Vg)

Butternut Squash Bisque (GF, Vg)

Potato Leek Soup (GF, Vg)

SALADS

Traditional Caesar Salad (GF, Vg)

Romaine Hearts, Parmesan, Croutons,

Roasted Garlic Caesar Dressing

Harvest Salad (GF, Vg)

Artisan Lettuces, Carrots, Cucumber,

Cherry Tomatoes, Red Wine Vinaigrette

Iceberg Wedge Salad (GF)

Buttermilk Bleu Cheese, Red Onion, Crispy Bacon,

Tomatoes and Buttermilk Dressing

ENTRÉES

Herb Seared Chicken Breast (GF)

Yukon Potato Puree, Roasted Baby Vegetables

\$45.00 Per Person

Chicken Parmigiana

Orzo Pasta, Mozzarella, Pomodoro Sauce, Broccolini

\$45.00 Per Person

Oaxacan Seared Atlantic Salmon (GF)

Cilantro-Lime Rice, Seasonal Vegetables, Pico de Gallo

\$48.00 Per Person

Impossible™ Meatloaf with Caramelized Onions and Spinach (Vg)

Herb Roasted Fingerling Potatoes, Roasted Carrots, Pan Gravy

\$48.00 Per Person

DESSERTS

Chocolate Mouse Sphere

Raspberry Coulis

Crème Brûlée Tart

Macerated Berries

Tiramisu Cheesecake

Espresso Gastrique

Black Forrest Bombe

Brandy Cherries and Chantilly Cream

HORS D'OEUVRES SELECTION

Minimum 50 Pieces Per Item

CHILLED

Tomato Bruschetta
Parma Prosciutto Wrapped Asparagus
Whipped Herb Cheese Stuffed Tomato
\$5.00 Per Piece

Prosciutto, Mozzarella and Basil Pinwheel
Tomato, Basil and Mozzarella Skewer (GF, Vg)
Asian Chicken Salad Spring Roll
Grilled Sonoran Chicken Tortilla Cup
Ahi "Poke" Mini-Tacos
Smoked Salmon Tarragon Mousse
Seared Beef with Horseradish on Crostini
\$6.00 Per Piece

RECEPTION – A LA CARTE

Each Display Serves 100 Guests

FRESH FRUIT DISPLAY (GF, Vg)

Fresh Sliced Seasonal Melons and Berries
Agave Greek Yogurt
\$750.00

ARTISAN CHEESES (Vg)

Served with Caramelized Nuts, Fig Jam, Dried Fruits, Lahvosh,
Hearth Baked Breads
\$850.00

LIGHT DISPLAYS ~ *Serves 25 guests*

Corn Tortilla Chips ~ \$50.00 Order *Select two (2)*
Warm Chorizo Queso Dip, Warm Black Bean Dip,
Black Bean Salsa, Roasted Tomato Salsa, and Guacamole

Artichoke Parmesan Jalapeno Dip (Vg) ~ \$55.00 Order
Toasted Baguettes

Mixed Nuts and Peanuts (GF) ~ \$40.00 Pound

HOT

Black Bean Empanada (Vg)
Gochujang Cauliflower Bites (GF, V)
Bacon Wrapped Bleu Cheese Stuffed Dates
\$5.00 Per Piece

Warm Brie and Truffle Tartelette (Vg)
Guajillo Marinated Chicken and Plantain kabob (GF)
Chicken Tikka Skewer (GF)
Chili-Lime Chicken Kabob (GF)
Orange Glazed Chicken Kabob
Southwest Chorizo Spring Roll
Applewood Smoked Candied Bacon Lollipops (GF)
Jalapeno Bacon Wrapped Scallops (GF)
Bison Chili Cornbread Tart
\$6.00 Per Piece

FRESH VEGETABLE CRUDITÉ (GF, Vg)

Baby Carrots, Broccolini, Sweet Bell Peppers, Cucumbers,
Grape Tomatoes, Jicama, Chipotle Hummus and Herb
Buttermilk Dipping Sauces
\$575.00

GRILLED GARDEN VEGETABLES (GF, V)

Marinated Zucchini, Squash, Asparagus, Tomatoes,
Mushrooms, Carrots and Sweet Bell Peppers, Basil Pesto and
Cold Pressed Olive Oil ~ \$675.00

Build Your Own Tomato Bruschetta (Vg) ~ \$55.00 Order

Spinach Dip with Assorted Artisan Breads ~ \$55.00 Order

House Made Hummus (Vg) ~ \$55.00 Order
Traditional, Roasted Red Pepper and Olive Tapenade with
Crispy Pita Chips

RECEPTION STATIONS

Based on two (2) Hours of Service, minimum of four stations for Reception and Dinner only functions and a minimum of two stations for Receptions prior to Dinner. Full guarantee required for each station. Self-Serve and Chef Attended Stations on next page can be combined to meet the minimums.

THE FARMER'S STAND

Fresh Cubed Seasonal Melons and Berries (GF, Vg)
Agave Greek Yogurt

Vegetable Crudit  (GF, Vg)
Baby Carrots, Broccolini, Sweet Bell Peppers, Cucumbers,
Grape Tomatoes, Jicama, Cannellini Bean Hummus and Herb
Buttermilk Dipping Sauces

Artisan Cheeses (Vg)
Caramelized Nuts, Fig Jam, Dried Fruits, Lahvosh, Hearth
Baked Breads
\$20.00 Per Person

SOUTHWEST FIESTA

Tortilla Chips with Roasted Tomato Salsa and Queso
Blanco Dip (Vg)

Cilantro Chicken Skewers with Mole Verde (GF)

Ancho Beef Skewers with Crushed Tomatillo (GF)

Mexican Style Roasted Corn (GF, Vg)
Cotija Cheese and Ancho Chile Butter
\$24.00 Per Person

THE SLIDER BURGER BAR

Black Angus Beef Burgers
Black Bean Burgers

Artisan and Whole Wheat Buns
Cheddar, Swiss, American and Bleu Cheeses

Shredded Lettuce, Tomato, Onion, Bacon, Pickles, Green
Chiles, Crushed Avocado, Crispy Fried Onions
Jalapenos, Roasted Garlic Aioli, Dijon Mustard, Ketchup
\$22.00 Per Person

ASIAN

Vegetable Spring Rolls
Chicken Pot Stickers
Pork Steamed Buns with Assorted Dipping Sauces

Chinese "Take Out" Boxes
Teriyaki Chicken with Jasmine Rice

Sesame-Ginger Vegetables with Jasmine Rice
\$26.00 Per Person

MASHED POTATO BAR (GF)

Yukon Mashed Potatoes
Whipped Sweet Potatoes
Crushed Peruvian Potatoes

Bacon, Sour Cream, Butter, Sharp Cheddar Cheese,
Scallions, Roasted Poblanos, Sauteed Mushrooms,
Caramlized Onions and Cheddar Cheese Sauce, Mini
Marshmallows, Candied Nuts and Cinnamon Butter
\$20.00 Per Person

CHEF ATTENDED ACTIONS STATIONS

One Chef Attendant per 50 Guests, \$150.00 Chef Fee for each Attendant. Based on two (2) Hours of Service, minimum of four stations for Reception and Dinner only functions and a minimum of two stations for Receptions prior to Dinner. Full guarantee required for each station. Self-Serve and Chef Attended Stations on previous page can be combined to meet the minimums. Some stations can be self-serve, ask your Catering or Event Manager for details

***PASTA! PASTA! PASTA!**

Farfalle with Roasted Garlic Cream, Fresh Peas, Grilled Chicken, Caramelized Onions

Orecchiette with Tomato Pomodoro Sauce

Grilled Vegetables

\$22.00 Per Person

THE WOK STATION

Sesame-Ginger Chicken

Snow Peas, Carrots and Bok Choy

Kung Pao Shrimp

Peanuts, Chiles, Peppers and Onions

Vegetable Stir-Fry (Vg)

Edamame, Carrot, Broccoli, Cabbage, Peppers

Jasmine Rice and Lo Mein Noodles

\$26.00 Per Person

MADE TO ORDER GUCAMOLE (Vg)

Fresh Guacamole served with Tortilla Chips, Roasted Tomato Salsa and Black Bean Salsa

\$15.00 Per Person

***THE TACO STAND**

Flour and Corn Tortillas, Hard and Soft Shells

Carne Asada

Chicken Mole

Grilled Fish

Lettuce, Tomatoes, Pico De Gallo, Sour Cream, Jack Cheese, Cotija Cheese, Cabbage, Limes, Tomatillo Salsa and Roasted Tomato Salsa

\$21.00 Per Person

CARVING BOARDS (GF)

Chef Attendant, \$150.00 each

Each serves approximately 25 guests. Tenderloin serves approximately 15 guests.

Roasted Garlic Crusted Prime Rib of Beef \$335.00 Each

Grilled Tenderloin of Beef \$375.00 Each

Cider-Brined Smoked Turkey Breast \$300.00 Each

Orange-Maple Baked Ham \$300.00 Each

Bacon Wrapped Pork Loin \$300.00 Each

Crispy Porchetta \$395.00

All Served with Assorted Rolls, Whole Grain Mustard, Creamy Horseradish and Herb Mayonnaise

DINNER BUFFETS

Served with Freshly Brewed Pointe Regular and Decaffeinated Coffee and Assorted Teas

THE MEDITERRANEAN

Tomato and Cucumber Salad (GF, V)

Lemon-Basil Vinaigrette

Quinoa Tabouleh Salad (GF, V)

Greek Orzo Salad (V)

Toasted Orzo, Cucumber, Cherry Tomatoes,
Parsley, Red Onion, Kalamata Olive,
and Lemon Vinaigrette

Sicilian Chicken (GF)

Peperonata and Capers

Lemon Garlic Shrimp (GF)

Baby Green Beans and Arugula

Prime Rib of Beef (GF)

Roasted Shallots and Bordelaise Jus

Grilled Eggplant Rollatini (GF, Vg)

Three Cheeses and Pomodoro Sauce

Ricotta Cheesecake

Flourless Chocolate Cake

\$77.00 Per Person

THE FIESTA BUFFET

Ranchero Salad (Vg)

Romaine Lettuce, Tortilla Strips, Roasted Corn,

Black Beans, Cotija Cheese, Tomatoes

Ancho-Honey Vinaigrette

Three Cheese Enchiladas (GF, Vg)

Ranchero Sauce

Make Your Own Fajita's

Ancho Grilled Flank Steak

Tequila Lime Grilled Chicken

Grilled Peppers and Onions

Served With Flour Tortillas, Salsa, Guacamole,

Jack Cheese, Sour Cream

Cilantro-Lime Rice (GF, Vg)

Chipotle Charro Beans (GF)

Churros

Margarita Mini Tarts

\$75.00 Per Person

TOCASIERRA

Early Harvest Salad (GF, Vg)

Baby Artisan Greens, Strawberries, Blueberries, Walnuts, Feta Cheese, Citrus Vinaigrette

Ancient Grains Salad with Fresh Herbs and Market Vegetables (GF, V)

Seared Market Fish (GF)

Braised Green Lentils, Roasted Baby Fennel and Carrots

Grilled Chicken Breast

Pine Nut Romesco Sauce

Roasted Heirloom Vegetables (GF, Vg)

Truffle Roasted Potatoes

Fresh Fruit Tarts

Angel Food Cake with Fresh Berries

\$75.00 Per Person

Minimum of 50 people required for dinner buffets. For service less than 50 people add \$10++ per person to the menu price.

DINNER BUFFETS

Served with Freshly Brewed Pointe Regular and Decaffeinated Coffee and Assorted Teas

TOMBSTONE DINNER

Jalapeno Cheddar Cornbread

Field Green Salad (GF, Vg)

Seasonal Vegetables, Buttermilk Dressing
and Red Wine Vinaigrette

Squaw Peak Potato Salad (GF, Vg)

Barbeque Pulled Pork with Slider Buns

Mesquite Spiced Roasted Chicken Breast (GF)

Grilled Tri Tip Of Beef (GF)
Chipotle-Cilantro Butter

Rustic Mashed Potatoes (GF, Vg)

Grilled Vegetables (GF, V)

Baked Cheddar Mac N' Cheese

Seasonal Cobbler

Build Your Own S'mores Station
\$77.00 Per Person

THE POINTE DINNER

Yuma Valley Salad (GF, Vg)

Artisan Lettuces, Crows Dairy Goat Cheese,
Rico's Garden Vegetables

Champagne Vinaigrette and Buttermilk Dressing

Jicama and Fresh Corn Salad (GF, Vg)

Sweet Peppers, Heritage Onions

Honey Cilantro Vinaigrette

Seared Organic Chicken Breast (GF)

Tomatillo Cream

Grilled Atlantic Salmon (GF)

Roasted Heirloom Tomatoes

Arizona Sliced New York Strip Loin (GF)

Cochise County Cabernet Demi

Roasted Seasonal Vegetables (GF, Vg)

Ancho Chile Roasted Potatoes (GF, V)

Toasted Almond Cake

Prickly Pear Cheesecake

\$80.00 Per Person

Minimum of 50 people required for dinner buffets. For service less than 50 people add \$10++ per person to the menu price.

PLATED DINNERS

Served with your choice of one (1) Soup or Salad, one to two (1-2) Entrées and one (1) Dessert, Freshly Brewed Pointe Regular and Decaffeinated Coffee, and Assorted Teas. Bread service available upon request.

SOUP

Smoked Tomato Bisque (GF, Vg)
With Basil Pesto Crème Fraiche

Butternut Squash Bisque (GF)
With Pancetta and Sage

Parmesan Potato Leek Soup (GF, Vg)
With Fried Onions

SALAD

Artisan Lettuce Salad (GF, Vg)
Heirloom Tomatoes, Shaved Cucumber,
Carrots, Buttermilk Dressing

Butter Lettuce Wedge (GF)
Heirloom Cherry Tomatoes, Crispy Pancetta,
Bleu Cheese Crumbles, Buttermilk Bleu Cheese Dressing

Baby Romaine Southwest Caesar
Roasted Corn, Black Beans, Pico de Gallo, Crispy Tortilla
Strips, Cotija Cheese, Spicy Caesar Dressing

Frisée Salad and Field Greens (GF, Vg)
Braised Beets, Goat Cheese, Red Mustard Frill, Toasted
Hazel Nuts, Citrus-Honey Vinaigrette

CHICKEN ENTREES ~ \$68.00 Per Person

Cider Brined Chicken Breast (GF)
Roasted Garlic Potato Puree, French Green Beans Herb
Jus

Tomato and Artichoke Stuffed Chicken Breast
Spinach Couscous, Lemon Beurre Blanc

Herb Seared Chicken Breast (GF)
Buttermilk Red Bliss Mashed Potatoes, Roasted
Vegetables, Chicken Demi-Glace

FISH ENTREES ~ \$75.00 Per Person

Seared Atlantic Salmon (GF)
Roasted Poblano Polenta, Grilled Broccolini
Tequila-Lime Butter

Grilled Corvina (GF)
Saffron Potatoes, Wilted Spinach, Shaved Fennel Salad,
Smoked Tomato Broth

Grilled Mahi Mahi (GF)
Braised Baby Bok Choy, Jasmine Rice
Ginger-Miso Broth

BEEF ENTREES ~ \$80.00 Per Person

Grilled Filet of Beef (GF)
Roasted Garlic Potato Pave, Asparagus,
Peppercorn-Cognac Sauce

Coffee Crusted New York Strip Loin (GF)
Roasted Marble Potatoes, French Green Beans
Espresso Demi-Glace

Tenderloin Filet (GF)
Wild Mushroom Risotto, Roasted Tomatoes
Cabernet Demi-Glace

SPECIALTY ENTRÉES ~ \$90.00 Per Person

Petite Tenderloin of Beef (GF)
Lobster Truffle Risotto, Roasted Asparagus
Charred Scallion Butter

Seared Chicken and Sliced Tenderloin of Beef (GF)
Whipped Yukon Potatoes, Baby Squash
Roasted Garlic Cream and Cabernet Demi-Glace

Chilean Seabass and Flat Iron Steak (GF)
Rosemary Roasted Potatoes, Butter Poached Baby
Carrots, Sauce Bordelaise and Brown Butter Hollandaise
Sauce

PLATED DINNERS

Served with your choice of one (1) Soup or Salad, one to two (1-2) Entrées and one (1) Dessert, Freshly Brewed Pointe Regular and Decaffeinated Coffee, and Assorted Teas. Bread service available upon request.

VEGETARIAN ENTREES

\$63.00 Per Person

Oaxacan Stuffed Poblano Pepper (GF, Vg)
Spanish Rice, Yuccatan Black Beans, Mole Verde

Market Vegetable Risotto (GF, Vg)
Herb Pesto, Red Mustard Frill

VEGETARIAN ENTREES

\$67.00 Per Person

Impossible™ Meatloaf with Caramelized Onions and Spinach (GF, Vg)
Rustic Mashed Potatoes and Roasted Carrots

Grilled Eggplant Rollatini (GF, Vg)
Three Cheeses and Pomodoro Sauce

DESSERTS

Chocolate Mouse Sphere
Raspberry Coulis

Crème Brûlée Tart
Macerated Berries

Tiramisu Cheesecake
Espresso Gastrique

Black Forrest Bombe
Brandy Cherries and Chantilly Cream

When offering a choice of Two (2) Entrées, Client is required to provide the Guarantee count for split entrées (7) days prior to the event. Client must select the same Salad, Starch and Vegetable to be served with all entrées and provide place cards with indicators to identify the guest's entrée choice.

The highest priced entrée will be applied to each entrée selection.

*Duet Entrée, two (2) Entrées served on one plate) will have the highest priced entrée selected
Plus an additional \$10.00 added to the plate pricing.*

BARS AND BEVERAGES

SELECT BRANDS

SPIRITS

Vodka, Skyy
Gin, Pinnacle
Rum, Captain Morgan White
Tequila, Sauza Blue Silver
Whiskey, Jameson
Bourbon, Jim Beam White Label
Scotch, Johnny Walker Red
Cognac, Christian Bothers
Cordials, DeKuyper
\$11.00 per Drink

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller
Lite
\$7.00 per Drink

PREMIUM BEER

Corona Extra, Blue Moon Belgian White, Sam Adams
Boston Lager, Stella Artois
\$8.00 per Drink

SELECT WINES

Domino Chardonnay and Cabernet Sauvignon, CA
\$9.00 per Drink

NON ALCOHOLIC

Assorted Sodas and Bottled Water \$4.75 per Drink
Mineral Water and Bottled Juices \$5.25 per Drink

PREMIUM BRANDS

SPIRITS

Vodka, Titos
Gin, Tanqueray
Rum, Captain Morgan Spiced
Tequila, Hornitos Black Barrel
Bourbon, Bulleit Rye
Whiskey, Makers Mark
Scotch, Macallan Double Cask 12
Cognac, Hennessy VS
Cordials, Kahlua, Baileys
\$12.00 per Drink

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite
\$7.00 per Drink

PREMIUM BEERS

Corona Extra, Heineken Lager, Blue Moon Belgian
White, Sam Adams, Boston Lager, Stella Artois,
Modelo Especial
Kiltlifter Scottish Ale, Tempe, AZ
Hop Knot IPA, Tempe AZ
\$8.00 per Drink

PREMIUM WINES

Cartlidge and Browne Chardonnay and
Cabernet Sauvignon, CA
\$12.00 per Drink

SPECIALITY STATIONS

BEVERAGES FOR ALL AGES PACKAGE

Assorted Sodas, Diet, Regular and Caffeine Free, Still and Sparkling Bottled Waters
Assorted Fruit Juices and Iced Tea
\$10.00 Per Person, for the first hour of service, \$7.00 Per Person for each additional hour

MARGARITA BAR

Try the classic served with Sauza 100% Blue Agave Silver Tequila or our Pointe Signature Margarita made with Prickly Pear Juice
\$12.00 per Drink

\$150 Bartender Fee per bartender will apply. One (1) bartender per 75-100 guests per four (4) hours.

WINE LIST

	Per Bottle	Per Glass
BLUSH WINE		
Belleruche Rose, Rhone France	\$52.00	\$14.00
BUBBLES		
J Roget Sparkline Wine, New York	\$34.00	\$9.50
Riondo Prosecco, Italy	\$57.00	
Piper-Heidsieck Champagne, France	\$42.00	
WHITE WINE		
Giesen Sauvignon Blanc, Marlborough, NZ	\$46.00	\$12.00
Kung Fu Girl Reisling, Columbia Valley, WA	\$49.00	
Esperto Pinot Grigio, Veneto, Italy	\$43.00	
Domino Chardonnay, CA	\$32.00	
Line 39 Chardonnay, Monterey , CA	\$39.00	\$10.00
Cartlidge and Browne Chardonnay, North Coast, CA	\$45.00	
Rodney "On Premise" Chardonnay, Sonoma County	\$52.00	
RED WINE		
Cherry Pie 3 Vineyards Pinot Noir, Sonoma County	\$54.00	
Rodney Strong "On Premise" Pinot Noir, Sonoma County	\$56.00	\$13.00
If You See Kay Red Blend, Central Coast, CA	\$57.00	
Upshot Red Blend, Sonoma County, CA	\$60.00	
Noble Vines Merlot, Central Coast, CA	\$49.00	
Domino Cabernet Sauvignon, Monterey, CA	\$32.00	\$9.00
Line 39 Cabernet Sauvignon, North Coast, CA	\$39.00	
Cartlidge and Browne Cabernet, North Coast, CA	\$45.00	
Z Alexander Brown Cabernet Sauvignon, North Coast, CA	\$58.00	
Boom Boom Syrah, Columbia Valley, WA	\$54.00	

