



Ponderosa

*hosts to choose offerings & submit guests' entrée selections in advance
served individually | 50.00 per person*

Two Course 50.00 per person

Salads choose one

CAESAR house baked ciabatta croutons, shaved parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

Entrées choose two

SPINACH & MUSHROOM LASAGNA layered spinach, mushrooms, roasted zucchini, tomato sauce, ricotta & parmesan, drizzled with pesto

STUFFED CHICKEN BREAST mozzarella, sundried tomato, basil, sweet balsamic drizzle

SHORT RIB slow braised angus beef, red wine-blackberry demi

Accompaniments choose two to accompany all entrées

GRILLED ASPARAGUS sauteed & tossed with romesco sauce

BRUSSELS SPROUTS maple syrup & hazelnuts

BUTTER POACHED CARROTS honey & orange

MASHED POTATOES garlic infused

Add Dessert +5.00 per person

choose one

MINI DOUGHNUTS fresh baked glazed, churro & chocolate trio served warm

DOUBLE CHOCOLATE CAKE warm chocolate sauce, strawberries, house made whipped cream





Cypress

hosts to choose offerings & submit guests' entrée selections in advance
starters and salads served family style | entrees and desserts served individually
60.00 per person

Starter

included

BRUSCHETTA BOARD an assortment of chef's favorite recipes

Salad

included

CAESAR house baked ciabatta croutons, shaved parmesan, Caesar dressing

Entrées

choose two

CHEESE LASAGNA three cheeses, italian sausage, house made tomato sauce, asparagus

CHICKEN CARBONARA sliced grilled chicken breast, fettuccini pasta, creamy carbonara sauce, grilled asparagus

CHICKEN PICCATA seared chicken breast, creamy lemon-caper sauce, grilled asparagus, risotto

BRAISED SHORT RIB slow cooked short ribs, red wine sauce, grilled asparagus, risotto

Dessert

choose one

MINI DOUGHNUTS fresh baked glazed, churro & chocolate trio served warm

LEMON RICOTTA CAKE drizzled with a lemon glaze





Agave

hosts to choose offerings & submit guests' entrée selections in advance
starters and salads served family style | entrees and desserts served individually
60.00 per person

Starters

included

FRESH CHIPS & SALSA

ELOTE creamy corn dip with cilantro, jalapeños, cotija cheese

Salad

included

MEXICAN CHOPPED heirloom cherry tomatoes, cucumbers, corn, black beans, avocado, cotija cheese, cilantro lime dressing

Entrées

choose two

CHICKEN FAJITAS sliced grilled chicken breast, sautéed bell peppers, onions & garlic

GREEN CHILE PORK pork shoulder roasted in a three green chili sauce, topped with melted mozzarella

ENCHILADAS smothered in a creamy jalapeño sauce, topped with cotija cheese
CHOICE OF: ROASTED VEGETABLES, PULLED CHICKEN, OR BEEF

Accompaniments

included

CAST IRON PINTO BEANS

SPANISH RICE

Dessert

included

CHURRO DOUGNUTS house made doughnuts coated with cinnamon and sugar





Saguaro

hosts to choose offerings & submit guests' entrée selections in advance
starters and salads served family style | entrees and desserts served individually
75.00 per person

Starters

choose one to three

CAST IRON CORNBREAD baked with aged cheddar & green chiles, honey-chipotle butter

ORIGINAL CACTUS FRIES our signature recipe with prickly pear dipping sauce


DEVILED EGGS bacon, chives & house made sweet pickles

Salads

choose one

CAESAR house baked ciabatta croutons, shaved parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onion, local goat cheese, candied pecans & poppy seed dressing

CHOPPED WEDGE  iceberg, tomatoes, bacon, bleu cheese crumbles, pickled onions, bleu cheese dressing

Entrées

choose three

ROASTED ACORN SQUASH trio of grains, parsnip purée, baby sweet broccoli, roasted acorn squash seeds, agave drizzle, queso fresco

OVEN-BAKED SALMON caramelized tomato jam, sweet potato mash, sautéed asparagus

WOOD FIRED CHICKEN all natural cage-free half chicken, mushroom Poblano gravy, garlic mashed potatoes, sweet baby broccoli

BABY BACK PORK RIBS 2/3 rack of pork ribs, raspberry-plum bbq sauce, sautéed asparagus, garlic mashed potatoes

ELK CHOPS pinot noir demi-glaze, sautéed asparagus, sweet potato mash

SKIRT STEAK leek beurre blanc sauce, baby sweet broccoli, garlic mashed potatoes

Desserts

choose one

SIGNATURE CARROT CAKE classic house made carrot, pineapple & coconut recipe layered with rich cream cheese frosting & toasted pecans

DOUBLE CHOCOLATE CAKE creamy chocolate frosting & Black Cow vanilla ice cream

presented by





Juniper


*hosts to choose offerings & submit guests' entrée selections in advance
served individually | 85.00 per person*

Salads

choose one

CAESAR romaine, house baked ciabatta croutons, shaved parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

CHOPPED WEDGE  iceberg, tomatoes, bacon, bleu cheese crumbles, pickled onions, bleu cheese dressing

Entrées

choose three

SPINACH & MUSHROOM LASAGNA layered spinach, mushrooms, roasted zucchini, tomato sauce, ricotta & parmesan, drizzled with pesto

WILD CAUGHT SALMON citrus glaze, seasonal puree

ROASTED CHICKEN lemon-herb butter rub, roasted mirepoix

PORK CHOPS maple-agave glaze

BABY BACK PORK RIBS Cowboy Club's famous recipe

FILET MIGNON served with herb butter

Accompaniments

choose two to accompany all entrées

ASPARAGUS romesco sauce

BRUSSELS SPROUTS maple syrup & hazelnuts

BUTTER POACHED CARROTS honey & orange

ROASTED CAULIFLOWER lemon & parsley

CRISPY SMASHED FINGERLING POTATOES garlic aioli

Desserts

choose one

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar crust, candied raspberries


CHEESECAKE shortbread macadamia crust, fresh strawberry puree, sabayon sauce

FLOURLESS CHOCOLATE TORTE chocolate & almond recipe, macerated orange, orange-cinnamon gastrique

Champagne Toast

poured individually





Buffet Service

Tier 1

\$5.00 per person

Salads

choose one

CAESAR house baked ciabatta croutons, shaved Parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

Entrées

choose two

EGGPLANT LASAGNA  tomato basil sauce

SALMON citrus glaze

GRILLED CHICKEN BREAST lemon-herb butter rub

Accompaniments

included

BRUSSELS SPROUTS hazelnuts & maple syrup

CRISPY SMASHED FINGERLING POTATOES garlic aioli

Tier 2

\$6.00 per person

Salads

choose one

CAESAR house baked ciabatta croutons, shaved Parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

Entrées

choose three

EGGPLANT LASAGNA  tomato basil sauce

SALMON citrus glaze

GRILLED CHICKEN BREAST lemon-herb butter rub

PORK CHOP maple-agave glaze

SKIRT STEAK seared & sliced, served with steak sauce

Accompaniments

choose three

ASPARAGUS romesco sauce

BRUSSELS SPROUTS maple syrup & hazelnuts

BUTTER POACHED CARROTS honey & orange

CRISPY SMASHED FINGERLING POTATOES garlic aioli





Reception Style

*limited to standing receptions without designated seating
hosts to submit selections in advance
passed or stationary upon request
45.00 per person*

choose six

Two Bites

VEGETABLE SPRING ROLLS sesame-ginger dipping sauce

CAPRESE SKEWERS traditional or southwestern style | heirloom tomato, fresh mozzarella, basil, balsamic reduction

CHEESE CURDS prickly pear bbq dipping sauce

CHICKEN SATAYS grilled chicken with honey balsamic glaze

CHICKEN GYROS marinated chicken, flatbread, tomato-cucumber salad, tzatziki

POLLO FUNDIDOS mini chicken chimichangas, creamy jalapeno sauce

CHICKEN & WAFFLES crispy chicken & waffle, spicy maple syrup

STUFFED POTATO SKINS bacon bits, cheddar cheese, scallions

CROQUETAS serrano ham, smoked tomato aioli

BBQ PORK SLIDERS pulled pork, pickle, crispy onion

CORN DOGS corn battered mini beef hot dogs, house made ketchup

BEEF STREET TACOS onion, cilantro, cabbage, queso fresco

BEEF EMPANADAS avocado cream sauce

BRISKET GRILLED CHEESE smoked brisket, white cheddar, provolone cheese

DOUGHNUT HOLES assorted flavors

DEEP FRIED OREOS sprinkled with powdered sugar





Children's Menu

available to children twelve & under
hosts to submit guests' entrée selections in advance
35.00 per person

Starters

choose one

ADULT SELECTION

FRESH FRUIT MEDLEY

Entrées

choose one

PASTA WITH BUTTER OR CHEESE SAUCE

BREADED CHICKEN TENDERS

1/4 RACK BBQ PORK RIBS

JR. HAMBURGER

4OZ FLAT IRON STEAK

Accompaniments

choose two to accompany all entrées

SEASONAL VEGETABLES

ROASTED CORN

SWEET POTATO FRIES

TRADITIONAL FRENCH FRIES

Dessert

choose one

ADULT SELECTION

ICE CREAM SUNDAE

Drinks

available upon request

PLAIN MILK | CHOCOLATE MILK

ASSORTED JUICES | LEMONADE | ICE TEA

SARSAPARILLA

SHIRLEY TEMPLE | ROY ROGERS





Hors d'Oeuvres

passed or stationary upon request
prices per person | minimum 12 pieces per selection

HUMMUS FLATBREAD roasted red pepper hummus served with fresh baked flatbread 6.00

BRUSCHETTA vine ripened tomato, basil, mozzarella, drizzled with balsamic vinegar 6.00

ASPARAGUS TARTS grilled asparagus, caramelized onions, goat cheese, drizzled with local honey 6.00

VEGETABLE SPRING ROLLS sesame-ginger dipping sauce 7.00

CAPRESE SKEWERS traditional or southwestern style | heirloom tomato, fresh mozzarella, basil, balsamic reduction 6.00

DEVILED EGGS bacon, chives, house made pickles, smoked paprika 5.00

CROQUETAS serrano ham, smoked tomato aioli 7.00

BACON WRAPPED DATES bleu cheese stuffed dates wrapped in bacon with chili glaze 7.00

CHICKEN SATAYS grilled chicken with honey balsamic glaze 7.00

MEATBALLS bison or lamb with house-made dipping sauce 8.00

Grazing Boards

all boards serve twenty

CRUDITÉ fresh & grilled vegetables | spicy marcona almonds | honey mustard, lemon-herb white bean & pesto yogurt dips | 125.00


CHARCUTERIE cured meats & cheeses | seasonal accompaniments | sliced fresh baked bread | 325.00

BRUSCHETTA selection of chef's favorite recipes including vine ripened tomato & mozzarella | honey & goat cheese | fig & brie | 155.00

MEDITERRANEAN marinated artichokes, olives & feta | hummus, olive tapenade & romesco sauce | fresh veggies | dried fruit | house made flatbread | 125.00

MEXICAN chorizo | mini empanadas | watermelon, mango & cucumbers dipped in Tajin | queso fresco & oaxaca cheese | pico de gallo, corn salsa, bean dip | tortilla chips | 155.00

DESSERT selection of mini desserts including doughnut holes | churros | cookies | cakes | 225.00





Bar Offerings

charges based on consumption
175.00 bartender fee applies per three hours of service
50.00 per additional hour of service

Bottled Beer per bottle | choose four

BUD LIGHT | COORS LIGHT | COORS BANQUET | CORONA | MICHELOB ULTRA

CORONA | MODELO ESPECIAL | CHURCH MUSIC IPA | OAK CREEK AMBER ALE 7.00

Wine & Bubbly per bottle | choose four

GRUET BRUT sparkling wine 38.00

LA MARCA prosecco 48.00

J & H SHELBECK reisling 48.00

KENDALL JACKSON chardonnay 48.00

SONOMA-CUTRER chardonnay 56.00

SCARPETTA pinot grigio 48.00

MATANZAS CREEK sauvignon blanc 48.00

DECOY sauvignon blanc 62.00

WHISPERING ANGEL rose 54.00

PRIMARIUS pinot noir 56.00

ROBERT HALL merlot 52.00

OPOLO MOUNTAIN zinfandel 56.00

BONANZA cabernet sauvignon 52.00

DECOY cabernet sauvignon 56.00

PIATELLI malbec | Mendoza, Argentina 48.00

DECOY sauvignon blanc | Sonoma, CA 62.00





Bar Offerings

charges based on consumption
175.00 bartender fee applies per three hours of service
50.00 per additional hour of service

Liquor per drink | choose a tier

- I. **ABSOLUT VODKA | TANQUERAY GIN | BACARDI RUM | JIM BEAM BOURBON | DEWAR'S SCOTCH
AZUNIA TEQUILA 13.00**
- II. **KETEL ONE VODKA | BOMBAY SAPPHIRE GIN | BACARDI RUM | BUFFALO TRACE BOURBON
JOHNNIE WALKER BLACK SCOTCH | DON JULIO TEQUILA 14.00**

Specialty Cocktails 15.00 per drink | additional cocktails available

CUCUMBER & MINT MULE cucumber infused vodka, ginger beer, lime juice, mint

ROSEMARY-GRAPEFRUIT MULE vodka, ginger beer, grapefruit juice, rosemary simple syrup, fresh lime

PRICKLY PEAR MOJITO white rum, soda water, prickly pear cactus syrup, fresh lime, muddled mint

OLD DUKE house made pecan infused local bourbon, prickly pear infused bitters, orange twist

SMOKING GUN jalapeño infused mezcal, pineapple juice, agave nectar, fresh lime, Tajin rim

SPICY PALOMA ancho chili infused tequila, grapefruit juice, agave nectar, fresh lime, Tajin rim

PRICKLY PEAR MARGARITA blanco tequila, fresh lime juice, agave nectar, prickly pear cactus syrup

POMEGRANATE MARGARITA blanco tequila, pomegranate juice, fresh lime juice, agave nectar | December through February

WATERMELON & LIME MARGARITA blanco tequila, fresh watermelon, fresh lime juice, agave nectar | March through August

SPICED APPLE MARGARITA blanco tequila, cointreau, apple cider, fresh lime juice, cinnamon sugar rim | September through November

