



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 ciabatta croutons, parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrées choose two

SPINACH & MUSHROOM LASAGNA spinach, mushrooms, roasted zucchini, tomato sauce, ricotta, parmesan, pesto drizzle

STUFFED CHICKEN BREAST ricotta, sundried tomatoes, spinach, balsamic drizzle

SHORT RIBS slow braised angus beef, red wine demi-glaze

Accompaniments choose two to accompany all entrées

GRILLED ASPARAGUS thyme & lemon

BROCCOLINI garlic & lemon

BUTTER POACHED CARROTS honey & orange

FINGERLING POTATOES garlic aioli

Add Dessert +5.00 per person

choose one

MINI DOUGHNUTS glazed, churro & chocolate donut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream





Cypress

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

So Start included

BRUSCHETTA BOARD heirloom tomatoes, fresh mozzarella & basil, balsamic reduction

Salad included

CAESAR ciabatta croutons, parmesan, Caesar dressing

Entrées choose two

CHEESE LASAGNA tomato sauce, mozzarella, ricotta, parmesan

CHICKEN PICCATA seared chicken breast, creamy lemon-caper sauce

SHORT RIBS slow braised angus beef, red wine demi-glaze

Accompaniments included

GRILLED ASPARAGUS thyme & lemon

RISOTTO shallots & parmesan

Dessert choose one

MINI DOUGHNUTS glazed, churro & chocolate donut holes, chocolate sauce

LEMON RICOTTA CAKE lemon glaze





Agave

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

To Start included

TORTILLA CHIPS & SALSA

ELOTE creamy corn dip with cilantro, jalapeños, cotija cheese

Salad included

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

Entrées choose two

STUFFED RED BELL PEPPER zucchini, squash, corn, black beans, green chiles, red peppers, white onions, mozzarella, fire roasted Tomatillo sauce

RED CHILE PORK pork shoulder, red chili sauce, melted mozzarella

FAJITAS sauteed bell peppers, onions, garlic
CHOICE OF: CHICKEN OR BEEF

Accompaniments included

CAST IRON BLACK BEANS

SPANISH RICE

Dessert included

CHURRO DOUGNUTS chocolate sauce

DULCE DE LECHE CHEESCAKE caramel sauce



Mesquite

*hosts to choose offerings & submit guests' entrée selections in advance
served individually | 60.00 per person*

Starter

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

Salads

choose one

CAESAR romaine, ciabatta croutons, shaved parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrees

choose two

GRILLED PORTOBELLO MUSHROOM **GF** mushroom ragu

GRILLED BBQ CHICKEN BREAST **GF**

SLOW SMOKED BRISKET **GF**

Accompaniments

choose two

CILANTRO PEANUT COLESLAW

BARBECUE BAKED BEANS **GF**

ROASTED CORN MEDLEY

MASHED POTATOES garlic & chives

Dessert

choose one

MINI DOUGHNUTS glazed, churro & chocolate donut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream



Saguaro

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

To Start choose one

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

ORIGINAL CACTUS FRIES fried Nopalitos cactus strips, prickly pear cactus dipping sauce

Salads choose one

CAESAR romaine, ciabatta croutons, parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

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

Entrées choose three

CAULIFLOWER STEAK cashew-crusted cauliflower steak, red pepper Romesco sauce

GRILLED SALMON caramelized tomato jam

WOOD FIRED CHICKEN roasted half chicken, mushroom Poblano gravy

BABY BACK PORK RIBS raspberry-plum bbq sauce

ELK CHOPS pinot noir demi-glaze

FLAT IRON STEAK beurre blanc sauce, crispy onions

Accompaniments choose two to accompany all entrées

GRILLED ASPARAGUS thyme & lemon

BROCCOLINI garlic & lemon

SWEET POTATO MASH thyme & maple syrup

MASHED POTATOES garlic & chives

Desserts choose one

SIGNATURE CARROT CAKE carrots, pineapple, coconut, cream cheese frosting, toasted pecans

DOUBLE CHOCOLATE CAKE strawberries, whipped cream



Juniper

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

To Start

GRILLED BAGUETTE whipped butter

Salads choose one

CAESAR romaine, ciabatta croutons, parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

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

Entrées choose three

CAULIFLOWER STEAK cashew-crusted cauliflower steak, red pepper Romesco sauce

GRILLED SALMON citrus glaze

ROASTED CHICKEN half chicken, lemon-herb beurre blanc sauce

PORK CHOPS maple-agave glaze

FILET MIGNON pinot noir demi-glaze

Accompaniments choose two to accompany all entrées

GRILLED ASPARAGUS thyme & lemon

BRUSSELS SPROUTS shallots & bacon

BUTTER POACHED CARROTS honey & orange

ROASTED FINGERLING POTATOES garlic aioli

Desserts choose one

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

FLOURLESS CHOCOLATE TORTE chocolate & almond recipe, macerated oranges

Champagne Toast poured individually





Buffet Service

Fier / 55.00 per person

Salads choose one

CAESAR romaine, ciabatta croutons, Parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrées choose two

SPINACH & MUSHROOM LASAGNA spinach, mushrooms, roasted zucchini, tomato sauce, ricotta, parmesan, pesto drizzle

SALMON citrus glaze

GRILLED CHICKEN BREAST lemon-herb beurre blanc sauce

FLAT IRON STEAK pinot noir demi-glaze

Accompaniments included

GRILLED ASPARAGUS lemon & thyme

FINGERLING POTATOES garlic aioli

Add Dessert +5.00 per person

choose one

MINI DOUGHNUTS glazed, churro & chocolate donut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream





Buffet Service

Tier 2

65.00 per person

Salads

choose one | served plated

CAESAR romaine, ciabatta croutons, Parmesan, Caesar dressing

STRAWBERRY SPINACH spinach, strawberries, pickled red onions, goat cheese, candied pecans, poppy seed shallot vinaigrette

Entrées

choose three

SPINACH & MUSHROOM LASAGNA spinach, mushrooms, roasted zucchini, tomato sauce, ricotta, parmesan, pesto drizzle

SALMON citrus glaze

GRILLED CHICKEN BREAST lemon-herb beurre blanc sauce

PORK CHOP maple-agave glaze

SHORT RIBS slow braised angus beef, red wine demi-glaze

Accompaniments

choose three

GRILLED ASPARAGUS lemon & thyme

BRUSSELS SPROUTS shallots & bacon

BUTTER POACHED CARROTS honey & orange

ROASTED FINGERLING POTATOES garlic aioli

Add Dessert

+5.00 per person

choose one | served plated

MINI DOUGHNUTS glazed, churro & chocolate donut holes, chocolate sauce

DOUBLE CHOCOLATE CAKE strawberries, whipped cream





Reception Style

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

choose six

Two Bites

VEGETABLE SPRING ROLLS sesame-ginger dipping sauce

CAPRESE SKEWERS choice of traditional or southwestern style |
heirloom tomatoes, fresh mozzarella, basil, balsamic reduction

CHEESE CURDS prickly pear bbq dipping sauce

CHICKEN SATAYS grilled chicken, honey balsamic glaze

CHICKEN & WAFFLES crispy chicken & waffle, spicy maple syrup

POLLO FUNDIDOS mini chicken & black bean chimichangas, guajillo cream sauce

STUFFED POTATO SKINS bacon bits, cheddar cheese, scallions


BBQ PORK SLIDERS pulled pork, pickle, crispy onions

BEEF SLIDERS cheddar cheese, caramelized onions

CORN DOGS corn battered mini beef hot dogs, honey mustard glaze

BEEF STREET TACOS cabbage, onions, cilantro, queso fresco





Children's Menu

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

Salad

choose one

ADULT SELECTION

FRESH FRUIT MEDLEY

Entrées

choose one

PASTA WITH CHEESE SAUCE

BREADED CHICKEN TENDERS

1/4 RACK BBQ PORK RIBS

JR. HAMBURGER

4OZ SKIRT 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, grilled flatbread 6.00

BRUSCHETTA heirloom tomatoes, mozzarella, basil, balsamic reduction 6.00

VEGETABLE SPRING ROLLS sesame-ginger dipping sauce 7.00

ASPARAGUS TARTS asparagus, caramelized onions, goat cheese, local honey 6.00

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

CROQUETAS chicken & prosciutto coated with breadcrumbs, citrus aioli 7.00

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

CHICKEN SATAYS grilled chicken | honey balsamic glaze 7.00

MEATBALLS choice of beef or bison | 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 dips 125.00

CHARCUTERIE cured meats & cheeses | seasonal accompaniments | assorted crackers 325.00

CAPRESE heirloom tomatoes | sliced mozzarella, basil & balsamic reduction | mixed olives 155.00

BRUSCHETTA vine ripened tomatoes & mozzarella with balsamic | sun-dried tomatoes & olives |
honey & goat cheese 155.00

MEDITERRANEAN marinated artichokes, olives & feta | hummus, olive tapenade & romesco sauce |
fresh vegetables | 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 doughnut holes | mini churros | cookies | tartelettes 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

BUDWEISER | COORS LIGHT | BLUE MOON | CORONA | MICHELOB ULTRA

CHURCH MUSIC IPA | OAK CREEK AMBER ALE | CORONA N/A 7.00

Wine & Bubbly per bottle | choose four

GRUET BRUT sparkling wine 38.00

LA MARCA prosecco 48.00

HIGH HEAVEN reisling 33.00

KENDALL JACKSON chardonnay 48.00

SONOMA-CUTRER chardonnay 56.00

SCARPETTA pinot grigio 48.00

WHISPERING ANGEL rose 54.00

PRIMARIUS pinot noir 56.00

DARK HORSE merlot 33.00

SEGHESIO zinfandel 45.00

BONANZA cabernet sauvignon 52.00

CAYMUS cabernet sauvignon 75.00

PIATELLI malbec 48.00





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
ESPOLON BLANCO 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, fresh lime, 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 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, agave nectar, prickly pear cactus syrup, fresh lime

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

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

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

Shooters 6.00 per drink

LEMON DROP vodka, simple syrup, fresh lemon

MINI MARGARITA blanco tequila, cointreau, fresh lime

GOLD RUSH bourbon, honey, fresh lemon

GREEN TEA whiskey, peach schnapps, sweet & sour, splash of lemon-lime soda

