



Hors d'Oeuvres

(Minimum 25 Pieces per Hors d' Oeuvres)

HOT

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| Maryland Style Crab Cake with Spicy Remoulade Sauce | \$5.00 per piece |
| Pancetta Wrapped Scallops..... | \$5.00 per piece |
| Coconut Crusted Shrimp with Soy Honey Chili Sauce..... | \$5.00 per piece |
| Southwest Chicken Spring Roll with Honey Chili Sauce | \$4.50 per piece |
| Antipasto Spring Roll with Basil Pesto Dip..... | \$4.50 per piece |
| Thai Chicken Satay with Spicy Peanut Sauce..... | \$4.50 per piece |
| Beef Satay with Teriyaki Sauce | \$4.50 per piece |
| Curried Lamb Lollipop | \$4.50 per piece |
| Mini Beef Wellingtons with Béarnaise Sauce..... | \$4.50 per piece |
| Wild Mushroom Chive Baklava..... | \$4.00 per piece |

COLD

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| Smoked Salmon with Cream Cheese on Whole Grain Toast..... | \$5.00 per piece |
| California Roll with Soy Sauce..... | \$5.00 per piece |
| Shrimp Ceviche in a Cucumber Cup..... | \$5.00 per piece |
| Smoked Chicken on Chipotle Mesa Cake with Tomatillo | \$4.50 per piece |
| Chipotle Plum Duck on Blue Corn Bread | \$4.50 per piece |
| Beef Tenderloin on Shortbread with Red Onion Cheese | \$4.50 per piece |
| Desert Blossom Spring Roll wrapped in Rice Paper..... | \$4.00 per piece |
| Squash Napoleon with Herb Cheese on Polenta | \$4.00 per piece |
| Cherry Tomato Bruschetta on a Crostini with Boursin Cheese | \$4.00 per piece |
| Mini Antipasto | \$4.00 per piece |





Hors d'Oeuvres

(Minimum of 30 guests)

Antipasto Display

Fontina, Provolone, Genoa Salami, Prosciutto Ham, Olives
Artichokes, Roasted Red Peppers and Marinated Asparagus
Served with Rustic Bread

\$15 per person

Baked Wheel of Brie

Wrapped with Puff Pastry
Raspberry Coulis
Served with Crackers

Serves 50

\$175

Mediterranean Dipping Station

Artichoke Spinach Dip
Hummus
Roasted Red Pepper Dip
Served with Rustic Bread and Pita Bread

\$15 per person

Grilled Vegetable Display

Zucchini, Squash, Portobello Mushrooms, Artichoke Hearts,
Eggplant, Asparagus and Baby Carrots served with Basil Pesto

\$12 per person

Chilled Shrimp Cocktail

Spicy Tomato Salsa, Remoulade Sauce,
Horseradish and Lemons

\$20 per person

Imported and Domestic Cheese Montage

Brie, Boursin, Goat Chesses, Gouda,
Cheddar Cheese and Swiss Cheese
Served with Crackers and French Bread

\$12 per person

Fresh Vegetable Crudités

Assortment of Raw Fresh Garden Vegetables
Served With Creamy Ranch

\$9 per person

Guacamole Bar

Mashed Avocado, Garlic, Red Onion, Cilantro, Jalapeños,
Tomato, Shredded Cheese, Bell Peppers and Limes
Served with Tri-Colored Chips and Salsa

\$14 per person

Hors D'Oeuvre Enhancements Require a Minimum of 30 Guests. A Surcharge of \$100.00 Will Apply For Less Than 30 Guests. Service Is Available for (1) Continuous Hour. Each Additional 1/2 Hour Will Incur a \$3.00 Charge Per Person.





Presentation Stations

Pasta Station

Cavitappi Pasta with Grilled Chicken, Roasted Mushrooms and Basil Pesto Cream

Penne Pasta with Sweet Italian Sausage and Marinara Sauce

Tortellini Pasta with Pancetta and Peas in a Alfredo Garlic Cream

Served With Parmesan Cheese and Garlic Bread

\$25 per person

Fajita Station

Marinated Beef and Chicken

Onions, Bell Peppers, Tomatillo,

Cilantro, Sour Cream, Cheddar Cheese and Fresh Limes

Fresh Guacamole and Salsa,

Served with Flour Tortillas

\$25 per person

Dessert Station

Assorted Mini French Pastries

Chocolate Covered Strawberries

Fresh Fruit Tart and

New York Style Cheese Cake

\$12 per person



Martini Mashed Potato Bar

Yukon Gold Garlic Mashed Potatoes

Served With

Pan Gravy, Roasted Wild Mushroom,

Cheddar, Chives, Butter, Smoked Bacon,

Sour Cream and Blue Cheese

\$20 per person

Slider Station

Ground Sirloin Slider

Crab Cake Slider

Sea Salt Thyme Bun

Cheddar Cheese and Caramelized Onions

Horseradish Mayonnaise and Spicy Remoulade

\$30 per person

Salad Station

Classic Caesar Salad: Garlic Croutons, Parmesan Cheese and Julienne Roasted Red Peppers

Spring Mix Salad: Tomatoes, Carrots, Shaved Red Onions, Cucumbers and Radishes with Honey Dijon Vinaigrette

Pear Salad: Spinach, Candied Walnuts and Maytag Blue Cheese with White Wine Balsamic

\$18 per person

Chocolate Ganache Bar

Ganache

Chocolate Chip Cookies

Strawberries, Pretzels

Marshmallows and

Brownie Bites

\$17 per person

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Carving Stations
(Uniformed Carver \$125.00)

Baron of Beef

Rosemary Au Jus
Creamy Horse Radish
Silver Dollar Rolls

Serves 75

\$400

Spice Crusted Beef Tenderloin

Roasted Shallot Demi-Glace
Béarnaise Sauce
Horseradish
Silver Dollar Rolls

Serves 15

\$225

Roasted Turkey Breast

Giblet Gravy
Orange Cranberry Chutney
Silver Dollar Rolls

Serves 20

\$175

Pork Loin

Sugar Cured Chili Rub
Spicy Tomato Chutney
Gulden Spicy Mustard
Silver Dollar Rolls

Serves 25

\$200





Plated Dinners

Dinner Entrées Include Choice of Soup or Salad, Chef's Selection of Fresh Seasonal Vegetables, Chef's Selection of Starch and Freshly Baked Rolls with Butter and Dessert Selection Served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Specialty Teas.

Breast of Chicken Stuff with spinach, Boursin Cheese with Sun Dried Tomato
Vodka Cream Sauce
\$55 per person

Medallion of Pork Loin with Marsala Wine and Mushroom Reduction
\$57 per person

Seasonal White Fish with Fennel Leak Garlic Cream Sauce
\$60 per person

Roasted Beef Tenderloin with Port Wine Demi Glace and Roasted Shallots
\$68 per person

Seared Salmon with Artichokes, Tomatoes, Garlic and White Wine
\$58 per person

Filet & Shrimp with Port Wine Demi Glace and Marinated Shrimp in
Basil Pesto with Garlic Cream Sauce
\$75 per person

Wild Mushroom Wellington with Tomato Garlic Coulis
\$45 per person

Marinated Vegetable Tower with Zucchini, Squash, Eggplant, Carrots,
Roasted Peppers, Fresh Mozzarella and Cherry Tomato Vinaigrette
\$45 per person

Salads or Soup

Classic Caesar Salad: Garlic Croutons, Parmesan Cheese and Julienne Roasted Red Peppers

Arizona Green Salad: Candied Pecans, Jicama, Roasted Red Peppers, Goat Cheese, Oranges and Prickly Pear Vinaigrette

Caprese Salad: Sliced Heirloom Tomatoes, Micro Greens, Herb Oil and Balsamic Vinaigrette

Bibb Salad: Toasted Pumpkin Seeds, Shaved Red Onions, Roasted Peppers, Feta Cheese, with Creamy Roasted Jalapeno Cilantro Dressing

Roasted Beet Goat Cheese Salad: Baby Spinach, Crisp Pancetta, with Sun Dried Tomato Shallot Vinaigrette

Soup of the Day

Dessert

Vanilla Crème Brulee with Fresh Berry Compote

Red Velvet Raspberry Torte

Roasted Strawberry Chocolate Dome

Tiramisu Tower with Crème Anglaise

Chocolate Flourless Cake with Vanilla Cream



Dinner Buffets

Served with Freshly Baked Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Specialty Teas Served with Milk, Honey and Lemon

Elements Dinner Buffet

Salads

Baby Spinach Salad with Shaved Red Onions, Cherry Tomatoes, Candied Walnuts and Champagne Vinaigrette

Spicy Wild Rice Shrimp Salad with Tomatoes, Red Onions, Cilantro and Jalapeño Vinaigrette

Nicoise Salad: French Green Beans, Olives, Tomatoes, Red Onions, Feta Cheese and Shallot Vinaigrette

Entrees

Herb Crusted Chicken with Sun Dried Tomato Vodka Cream

Grilled Salmon with Lemon Caper Sauce

Roasted New York Loin with Sweet Red Wine Demi Glace and Roasted Shallots

Sides

Garlic Chive Whipped Potatoes

Steamed Seasonal Vegetables

Desserts

New York Style Cheese Cake

Chocolate Mousse Cake

\$80 per person



Minimum of (30) People
Based on (90) Minutes of Continuous Service



Dinner Buffets

Served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Specialty Teas Served with Milk, Honey and Lemon

FireSky Southwestern Dinner Buffet

Salads

Arizona Green Salad with Roasted Peppers, Citrus, Cherry Tomatoes, Candied Pecans and Pasilla Lime Vinaigrette

Jicama Avocado Panache with Carrots, Peppers, Cabbage and Jalapeño Cilantro Vinaigrette

Seafood Ceviche Salad with Tomatoes, Onions, Cucumbers and Citrus

Entrees

Ancho Chili Crusted Beef Tenderloin with Tomato Chipotle Salsa and Fried Onions

Achiote Marinated Chicken Breast with Cilantro Lime Cream

Mexican Grouper with Black Bean Mango Salsa

Sides

Black Beans with Onion and Bacon

Cilantro Rice

Jalapeño Corn Bread

Honey Butter

Desserts

Fry Bread with Cinnamon and Sugar

Caramel Flan

Chocolate Chili Torte

\$80 per person



Minimum of (30) People.
Based on (90) Minutes of Continuous Service



Dinner Buffets

Served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Specialty Teas Served with Milk, Honey and Lemon

Red Rocks Dinner Buffet

Salads

Iceberg Salad with Red Cabbage, Carrots, Red Onions, Cucumbers, Cherry Tomatoes with Butter Milk Ranch Dressing

Three Bean Salad with Black Beans, Pinto Beans and Kidney Beans with Cilantro Vinaigrette

Entrees

Grilled Ribeye Steak with Smokey Tomato Chili Sauce

Baby Back Ribs with Sweet and Spicy Barbeque Sauce

Cajun Rubbed Grilled Chicken Breast with Roasted Corn Salsa

Sides

Rock Salt Cooked Baked Potatoes with Cheese, Bacon, Sour Cream, Chives and Salsa

Pan Seared Seasonal Vegetables

Green Chili Macaroni and Cheese

Butter Milk Biscuits with Honey Butter

Desserts

Pecan Pie

Hot Peach and Blueberry Cobbler with Vanilla Ice Cream

\$80 per person

Minimum of (30) People.
Based on (90) Minutes of Continuous Service





Dinner Buffets

Served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Specialty Teas Served with Milk, Honey and Lemon

Mediterranean Dinner Buffet

Salads & Starters

Romaine Hearts Salad with Tomatoes, Onions, Olives, Cucumbers, Feta Cheese with Balsamic Vinaigrette and Greek Feta Dressing

Antipasto Tray with Marinated Vegetables, Prosciutto Ham, Salami, Roasted Peppers, Artichokes, Olives, Provolone Cheese and Cipolla Onions

Fresh Mozzarella and Sliced Heirloom Tomatoes with Basil and Olive Oil

Entrees

Grilled Marinated Chicken Breast with Cherry Tomato Vinaigrette

Whole Roasted Herb Crusted Strip Loin with Eggplant Mushroom Ratatouille

Baked Seasonal White Fish with Artichokes, Tomatoes, Olives and Garlic

Sides

Orzo Pasta with Cherry Tomatoes, Parsley and Capers

Seasonal Vegetables

Focaccia Bread and Ciabatta Bread

Desserts

Tiramisu

Tart Shell with Pastry Cream and Fresh Berries

Chocolate Flourless Cake

\$82 per person

Minimum of (30) People.

Based on (90) Minutes of Continuous Service

