

## BREAKFAST

### Morning Glory - \$40 per person

- Fresh sliced fruit
- Assorted noble croissants & muffins with whipped butter and jam
- Yogurt parfait with house-made granola

**(choose one)**

- Spinach frittata: gruyere, roasted tomato, caramelized onion
- Chorizo egg scramble: cotija, pico de gallo, cilantro
- Egg white scramble: spinach, cherry tomato
- Scrambled eggs with bacon or sausage

### Quick Start - \$30 per person

- Fresh sliced fruit
- Assorted noble croissants & muffins with whipped butter and jam
- Yogurt parfait with house-made granola

### Enhancements (price per person)

- Spinach frittata: gruyere, roasted tomato, caramelized onion
- Chorizo egg scramble: cotija, pico de gallo, cilantro
- Egg white scramble: spinach, cherry tomato
- Scrambled eggs with bacon or sausage

## BREAKS

(price per person)

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| • <b>The Nutty:</b> mixed nuts, dried fruit & granola (\$12)   | • <b>Take a Dip:</b> fresh tortilla chips, salsa rojo, guacamole, queso blanco, firecracker elote (\$18)                                 |
| • <b>Pharaoh's Favorite:</b> roasted garlic hummus, fried chickpeas, aleppo, warm pita, vegetables (\$13)              | • <b>Farmer's Market:</b> fresh seasonal fruit & vegetables, tahini ranch, honey citrus yogurt (\$13)                                    |
| • <b>Adult Lunchables:</b> chef's choice cheeses & cured meats, crackers, nuts, dried fruit, mustard, preserves (\$26) | • <b>Take me out to the ball game:</b> Cracker Jacks, warm pretzel bites, mini corn dogs, mustard, ketchup, jalapeno cheese sauce (\$17) |
| • <b>Sweet Tooth:</b> assorted cookies & brownies, assorted milks (\$13)   | • <b>Forge Your Own Trail:</b> mixed nuts, M&M's, dried fruits, mini pretzels, wasabi peas (\$17)  |
| • <b>Red Carpet:</b> assorted popcorn & candy bars (\$14)  |  |

## BEVERAGE OPTIONS

Coffee (\$80 per gallon)

Hot Tea (\$75 per gallon)

Soft drinks and water bottles (\$6 each)

Lemonade or Iced Tea (\$60 per gallon)

All Day Beverage Package: includes coffee, hot tea, soft drinks, and water bottles (\$15 per person)

All lunches and dinners come with iced tea

## LUNCH

(All lunches come with a choice of dessert)

### **Sandwich Artist-** \$48 per person

#### **(Select 2)**

- Meats: pit smoked ham, roasted turkey, pastrami
- Cheeses: horseradish havarti, swiss, gouda
- Locally made breads: hoagie rolls, wheat, sourdough & wonderful bread
- Lettuce, tomato, red onion, pickles
- Chef's potato salad: red potato, mustard, mayo, egg, red onion, celery, dill, apple cider vinegar
- Simple salad: cherry tomatoes, cucumber, red onion, herb vinaigrette
- Roasted seasonal vegetables
- Dijon mustard, mayo, roasted garlic aioli
- Assorted cookies & brownies

### **Boxed Lunch-** \$50 per person

- Variety of turkey, ham, and veggie sandwiches
- Pasta or potato salad

Choice of:

- Chips
- Cookie
- Whole fruit

### **Sonora-** \$55 per person

- Chicken tinga, carne asada, seasoned ground beef or green chili pork (Choose 2)
- Flour or corn tortillas
- AZ salad: romaine, nopales, black bean & corn relish, cherry tomatoes, avocado ranch
- Firecracker elote
- Spanish rice
- Black beans or pinto beans
- Shredded lettuce, pico de gallo, guacamole, shredded cheese, queso fresco
- Cilantro crema, hot sauce
- Tortilla chips & salsa rojo
- Caramel filled churros, mexican hot chocolate brownies

## LUNCH

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### **Mykonos-** \$50 per person

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- Chicken santorini: crispy chicken thigh, castelvetro olives, artichokes, tomatoes, basil cremolata
  - Seared lemon salmon: roasted tomatoes, chickpeas, tzatziki
  - Falafel: quinoa, asparagus, tahini sauce
- (Select 2)**
- Greek salad: mixed greens, shaved parmesan, red onions, heirloom tomatoes, pepperoncinis, croutons, greek feta vinaigrette
  - Roasted garlic hummus: fried chickpeas, aleppo, olive oil, warm pita, farmer's market vegetables
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- Baklava
  - Orange Cake

### **Backyard Grill Picnic-** \$45 per person

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- House ground chuck beef patties (Beyond Patties available \$8 per-person upcharge)
  - All beef hot dogs
  - BBQ pulled pork
  - American, swiss, pepperjack
  - Chopped wedge salad: blue cheese, red onions, heirloom tomatoes, cherrywood bacon, tahini ranch
  - Pasta salad: penne pasta, red onion, asparagus, broccoli, lemon herb vinaigrette
  - Brioche burger & hot dog buns
  - Lettuce, tomato, onion, pickles
  - Ketchup, mustard, mayo, roasted garlic aioli
  - House potato chips
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- Assorted cookies & brownies

## LUNCH

### Asian Fusion- \$60 per person

#### (Select 2)

- Beef & broccoli
- Korean BBQ pork belly
- Teriyaki chicken
- Sweet chili tofu
- Togarashi spiced shrimp
- Yuzu roasted king trumpet mushrooms
  
- Wonton salad: cabbage, romaine, radish, carrot, cilantro, mint, fried wontons, sweet chili vinaigrette
- Seaweed salad: wakame, chuka, kimchi marinated cucumbers, daikon, sweet plum dressing
- Vegetable eggrolls with sweet chili sauce
- Yakisoba
- Fried rice
- Sambal, soy sauce, spicy furakake aioli, soy garlic, jalapenos, green onions, sesame seeds
  
- White chocolate banana spring rolls w/ yuzu caramel
- Miso butterscotch apple handpies

### Pisa- \$65 per person

#### (Select 2)

- Chicken parmesan: roasted tomato sauce, fresh mozzarella
- Pasta bolognese: penne pasta, grated parmesan, house ground beef
- Portobello cavatappi: roasted garlic, artichokes, cashew pesto
- Grilled tuscan vegetables w/ creamy olive oil polenta, fresh herbs
  
- Heirloom tomato panzanella: mozzarella, sourdough, herb vinaigrette, reduced balsamic
- Antipasto: pepperoncinis, sopressata, castelvetro olives, mozzarella, cherry tomatoes, olive oil
- Herb focaccia with warm olive oil
- Garlic parmesan breadsticks
  
- Tiramisu parfaits
- Assorted cannolis

## BUFFET DINNERS

(Price per person)

### Hance Park BBQ- \$75 per person

**(Select 2)**

- Sweet tea brined roasted chicken
- BBQ faroe island salmon
- Bourbon glazed short ribs
- Hot links with peppers & onions
- Grilled BBQ seasoned vegetables
  
- Grilled peach salad: mixed greens, candied pecans, goat cheese, honey vinaigrette
- Loaded potato salad: cherrywood smoked bacon, green onions, smoked cheddar, sour cream
- Pork belly & bourbon baked beans
- Jalapeno cheddar cornbread with spiced honey butter
  
- Mason jar s'mores

### Sedona- \$60 per person

**(Select 2)**

- Pork belly al pastor: grilled pineapple salsa, cilantro
- Mezcal spiced mahi mahi: mango habanero salsa
- Chicken mole: roasted pepitas
- Bistec ranchero: flank steak, roasted tomato salsa
- Calabacitas: grilled spiced squash & zucchini
  
- Desert salad: romaine, pico de gallo, jicama, sweet peppers, pepitas, creamy poblano dressing
- Esquites salad: fire roasted corn, mayo, butter, tajin, lime, cilantro
- Spanish rice
- Frijoles de borracho
  
- Cajeta filled churros

## BUFFET DINNERS

(Price per person)

### Lanai- \$85 per person

**(Select 2)**

- Huli huli chicken: grilled pineapple, sticky sauce
- Grilled ono: honey soy glaze
- Kalua pork tenderloin
- Guava BBQ short ribs
- Crispy garlic tofu
  
- Poke bowl cups: marinated ahi tuna, tobiko, furikake, green onion, cucumber, sushi rice
- Spam masubi: eel sauce
- Oahu salad: mango, papaya, bell peppers, pineapple, red onion, chili infused rice vinegar
- Macaroni salad: cavatappi, red onion, bell peppers, celery, hard boiled eggs, creamy dressing
- Coconut rice
  
- Sweet roll berry bread pudding

### MOMA- \$90 per person

**(Select 2)**

- Pan seared seabass: champagne beurre blanc
- Herb grilled chicken breast: sweet onion thyme jus
- Seared NY strip: king trumpet mushroom demi
- Roasted duck breast: a l'orange
  
- Modern salad: mixed greens, kale, roasted sugar stripe beets, marinated feta, candied walnuts, sherry vinaigrette
- Quinoa salad: sweet peppers, toasted almond, sweet corn, asparagus, lemon herb vinaigrette
- Boursin mashed potatoes
- Fire roasted seasonal vegetables
- Assorted breads & butter
  
- Ricotta cheesecake: blueberry compote, pistachio
- Roasted squash risotto

## PLATED DINNER - \$80 Per-Person

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### Starters (Choose One)

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- Modern salad • Quinoa salad • Caesar salad • Oahu salad • Desert salad • Grilled peach salad
- Heirloom burrata salad • Butternut squash soup • Chicken tortilla soup • Miso soup • Hot and sour soup

### Appetizers (Fourth Course Upgrade \$15 Per-Person)

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- Pork belly al pastor: jalapeno cheddar grits, micro cilantro • Poke bowl cups • Mexican street corn
  - Miso buffalo heirloom carrots

### Entrée (Choose One)

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- Sweet tea brined roasted  $\frac{1}{4}$  chicken: boursin mashed potatoes, seasonal roasted veg, sweet onion jus
  - Grilled ono: honey soy glaze, grilled pineapple salsa, coconut rice, macadamia nut dust
  - Braised short rib: rosemary pan jus, roasted heirloom potatoes, fire roasted orange carrots
    - Filet: mushroom & potato hash, king trumpet mushroom demi
  - BBQ glazed salmon: savory sweet potato mash, charred broccolini, asian inspired BBQ sauce
    - Portobello cavatappi: roasted garlic, parmesan, cashew pesto
    - Ratatouille: eggplant, squash, roma tomato, charred tomato sauce

### Desserts (Choose One)

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- Strawberry shortcake • Tiramisu • Hawaiian dream cake • Tres leches parfait

## RECEPTIONS

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### **Exhibits (each serves 25 people)**

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- Fire cracker elote: fire roasted corn, chili citrus aioli, queso fresco, crushed flamin' hot cheetos, mezcal chipotle dust, micro cilantro, tortilla chips (\$250)
- Buffalo roasted veggies: fire roasted cauliflower & heirloom carrots, miso or truffle buffalo, smoked blue cheese, tahini ranch, micro celery (\$225)
- Farmers market: seasonal fresh fruit and raw vegetables, tahini ranch, honey citrus yogurt (\$250)
- Charcuterie board: chef's choice cheeses, cured meats, crackers, dried fruit, pickles, nuts, preserves (\$500)

### **Grand Exhibits (Serves 50 People)**

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- Farmer's market table: artisan style spread of hummus, raw seasonal veggies, olives and breads (\$600)
- Adult lunchables table: chef picked cheeses and meats, dried fruit, nuts, olives, pickled veggies, preserves, crackers, breads (\$800)
- Cold raw bar: oysters, cooked shrimp, lobster claws, crab legs, PEI mussels, house cocktail sauce, assorted mignonettes (\$1100)



**RECEPTIONS**  
**(25 PIECE MINIMUM)**

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**Hot Bites**

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- Mini meatballs (\$5)
- Fried lobster mac & cheese (\$10)
- Spicy pork belly skewers (\$8)
- Truffle buffalo wings (\$9)
- Stuffed mushrooms (\$5)
- Vegetable eggrolls (\$6)
- Spanakopita (\$6)
- Cuban eggrolls (\$6)
- Ooey gooey sliders (\$9)
- Hot honey chicken sliders (\$9)
- Bacon wrapped scallops (\$10)

**Cold Bites**

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- Thai peanut chicken lettuce wraps (\$7)
- Heirloom tomato bruschetta (\$6)
- Smoked duck goat cheese canape (\$8)
- Poke cups (\$9)
- New England lobster rolls (\$10)
- Truffled deviled eggs (\$7)
- Tajin spiced compressed watermelon, feta & mint shooter (\$4)
- Tuna tataki seaweed salad spoon (\$8)
- Pork belly bao bun (\$9)



## RE:LIEF BAR

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**Vodka:** New Amsterdam

**Gin:** New Amsterdam

**Rum:** Don Q

**Tequila:** Corazon

**Whiskey:** Jack Daniel's

## Wine

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**Cabernet Sauvignon:** Chasing Lions

**Red Blend:** Donna Laura Ali

**Chardonnay:** Ballard Lane

**Rose:** Kind Stranger

## Beer

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Blue Moon

Dos X

Coors Light

Bud Light

Budweiser

Deschutes Fresh Squeezed IPA

Four Peaks Kilt Lifter



## RE:THINK BAR

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**Vodka:** Tito's

**Gin:** Hendrick's

**Rum:** Bacardi

**Tequila:** Casamigos

**Bourbon:** Whistle Pig Piggy Back

**Scotch:** Talisker Storm

**Mezcal:** Lopez Real

**Cabernet Sauvignon:** Louis Martini

**Pinot Noir:** Stoller Family Estate

**Red Blend:** Columbia Red Blend

**Chardonnay:** Decoy

**Sauvignon Blanc:** Daou Sauvignon Blanc

**Rose:** Sokol Blosser

**Bubbles:** J Vineyards Brut

### Cocktails

**(Choose up to three)**

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**Tennessee Buck** - \$14

Gentleman Jack, Honey, Strawberry, Ginger Beer

**Sweet Potato Old Fashioned** - \$13

Rye Whiskey, Black Walnut Liqueur, Sweet Potato

**Spice and Everything Nice** - \$13

Tequila, Mezcal, Jalapeño, Grapefruit, Cinnamon

**Prickly Pear Martinez** - \$14

Gin, Maraschino Liqueur, Sweet Vermouth, Prickly Pear

**The French Impression** - \$15

Vodka, House Herb-Raspberry Liqueur, Roasted Pineapple



## UPGRADE YOUR BACK BAR

(Please inquire for pricing and availability)

### Spirits

**Vodka:** Grey Goose, Chopin

**Gin:** Tanqueray, Tanqueray 10, St George, Roku, Nolet's

**Tequila:** Casamigos Reposado, Clase Azul Plato, Don Julio 1942, Fortaleza

**Bourbon:** Woodford's Reserve, Basil Hayden, Angel's Envy, Blanton's, High West, Maker's Mark

**Scotch:** Macallen 12 year, Glenfiddich, Laphroig, Lagavulin

Whiskey: Jameson, Crown Royal, Toki

### Wines

**Bubbles:** Veuve Cliquot, Domaine Carneros "Tattinger", Raventos I Blanc Sparkling Rose, Perrier Jouet, Robert Moncuit, Nao Nis Prosecco, Caraccioli

**Chardonnay:** Tyler Santa Barbara County, Sokol Blosser, Orin Swift Mannequin, Rombauer, Domaine Eden, Domaine Garnier et Fils Chablis, Newton

**Sauv Blanc:** Cloudy Bay, Frog's Leap, Matthew Wallace, Vavasour, Cliff Lede, Laporte "Le Rochoy" Sancerre

**Interesting Whites:** Montinore Pinot Gris, Lagaria Pinot Grigio, Lieu Dit Melon de Bourgogne, Tatomer Kick on Riesling, La Spinetta Moscato, Elk Cove Riesling

**Pinot Noir:** Avaraen, Ancient Oak, Lioco, Montinore Estate, Emeritus "Hallburg Ranch",

**Cabernet Sauvignon:** Orin Swift Palermo, Emerson Brown, Keenan, Daou, Gramercy Cellars Lower East, Beaulieu Vineyards, Paul Hobbs Crossbarn, Hall Vineyards, Miner "emily's Cuvee"

**Eclectic Reds:** Prisoner Red Blend, La Cuadrilla Red Blend, Barnard Griffin Merlot, Giacomo Mori Chianti, Achaval Ferrer Malbec, Robery Sinskey POV, Blackbird Vineyards "arise"

**Additional wine options available by request**