

DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course

SALADS — *Served with warm artisan rolls and sweet butter*

Please select 1 salad

- Iceberg wedge served with grape tomatoes, red onions, blue cheese and crisp bacon with a creamy blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with Caesar dressing
- Field greens, grape tomatoes, red onion, cucumbers with aged balsamic vinaigrette
- Arugula and strawberry salad with frisee, toasted almonds balsamic vinaigrette and Camembert wedge
- Spinach and apple salad, toasted walnuts, chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini mozzarella salad with wild baby arugula and pesto vinaigrette
- Bibb lettuce, poached pears, candied pecans and crumbled blue cheese
- Tortilla Salad, with romaine lettuce, green cabbage, jalapeno, tomato, roasted corn, black beans, green onion, tortilla strips, and chipotle ranch dressing
- Arizona Field Greens, with local greens, jicama, avocado, local citrus, cotija cheese, chipotle-honey vinaigrette

ENTRÉES — *Served with local and seasonal vegetables*

Please select 1 entrée

- Moroccan-spiced chicken with couscous, tagine vegetables and preserved lemon
- Lemon and herb chicken breast with potato purée, grilled broccolini and lemon garlic sauce
- Braised beef short ribs with garlic Parmesan polenta and Cabernet reduction
- Seared wild salmon with braised lentils, green beans and romesco sauce
- Grilled flat iron steak on arugula, shaved red onion and tomato salad and red wine shallot butter
- Pork tenderloin with sweet potato savoyarde and sour cherry gastrique
- Grilled petite filet mignon with parmesan risotto, baby forest mushrooms and caramelized shallot jam

Duet Entrée Selections

- Double Colorado lamb chop and gulf shrimp with butternut squash polenta and honey-glazed baby carrots
- Herb-crusted beef tenderloin and Maine sea scallops with scalloped Yukon potatoes and red wine sauce

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DESIGN-YOUR-OWN PLATED DINNER *(continued)*

DESSERT — *Served with coffee and a selection of herbal teas*

Please select 1 dessert

- Vanilla bean crème brûlée with orange almond tuile
- New York style cheesecake with butter cookie crust and berry compote
- Lemon angel food cake finished with seasonal berries and whipped cream
- Chocolate paradis cake with toffee and caramel sauce
- Signature six layer carrot cake
- Warm chocolate chip cookie with vanilla ice cream
- Chocolate Prada with chocolate mousse and espresso sabayon
- Dulce de Leche with caramel sponge cake and salted caramel mousse

Your custom three course menu

DINNER CHEF'S TABLES

All Chef's Tables include warm artisan rolls and sweet butter, coffee and a selection of herbal teas.

FARM TO FORK CHEF'S TABLE —

From produce to poultry, it is about fresh singular goodness!

- Chef Carved Pork Prime Rib
with baby mushroom ragu and shallot jam
- Red Bird Farms Organic Herb Roasted Chicken Breast
with natural jus
- Golden Beet Salad
with black Mesa Ranch goat cheese and rocket arugula
- Queen Creek Olive Salad and Meyer Lemon EVOO marinated Heirloom Tomatoes
- Bacon Roasted Duncan Farms Brussels Sprouts
- Schnepps Farms Peach Cobbler with Vanilla Bean Ice Cream

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DINNER CHEF'S TABLES *(continued)*

THE STEAKHOUSE

Iceberg Wedge

with grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing

Sliced Heirloom Tomatoes

with goat cheese and topped with roasted mushrooms and walnut vinaigrette

Chilled Jumbo Shrimp Cocktail

with classic "old school" cocktail sauce and horseradish

Bone-in Porterhouse

chef-carved and served with roasted mushroom demi, classic bearnaise and horseradish cream

Roasted Lemon-garlic Chicken

with natural jus

Creamed Spinach

in a fennel bechamel sauce

Colossal Double Stuffed Baked Potato

hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar cheese (carved)

Red Wine-braised Wild Mushrooms

with shallots

Traditional Bread Pudding

served warm caramel sauce accompanied by a seasonal fruit crisp and vanilla bean ice cream

PICNIC IN THE PARK

Kosher-style Hot Dogs

with mustard, pickles, onions and relish

Italian Sausage

with sweet red and green peppers, onions and giardiniera on Italian rolls

Grilled Herb Chicken Breast

with sauteed spinach and natural au jus

German Style Potato Salad

with mustard dressing and herbs

Macaroni Salad

with fresh herbs, cucumber, celery and fresh herb vinaigrette

Cookies, Brownies and Crisp Rice Treats

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DINNER CHEF'S TABLES *(continued)*

THE SOUTHERN SMOKEHOUSE

12 Hour-smoked and Barbecued Beef Brisket

Slow-smoked Barbecued Chicken

Barbecued Baked Beans

Honey Cheddar Corn Bread
with honey butter

Horseradish Cole Slaw

Mustard Potato Salad

Fresh Watermelon (in season only)

Blueberry Peach Cobbler
with whipped cream

Upgrade your Southern Smokehouse with a BBQ, bone-in short rib served with sweet vinegar barbecue sauce as a carving item!

GLUTEN-FREE DINNER CHEF'S TABLE

Chef Carved Filet Mignon
with Bordeaux mushroom sauce, Dijon-truffle aioli
and roasted garlic purée

Grilled Asparagus
with hollandaise sauce

Mesclun Greens
with Parmigiano Reggiano and red wine vinaigrette

Roasted Beets
with Chèvre and citrus vinaigrette

Chef's Choice of Gluten Free Dessert

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DINNER CHEF'S TABLES *(continued)*

SOUTHWESTERN

- Beef Machaca Enchiladas
with red chili sauce, black olive and green onion
- Ancho Chicken Fajitas
with peppers, onions and flour tortillas
- Papas con Chorizo
with red potatoes, Mexican sausage, poblano peppers and Oaxacan cheese
- Arizona Field Greens
with jicama, avocado, local citrus, cotija cheese and chipotle-honey vinaigrette
- Roasted Corn and Black Bean Salad
with chili-lime vinaigrette
- Churros and Sopapillas
with honey, caramel sauce and whipped cream

SOUTHERN COMFORT

- Sage-Roasted Pork Loin
with mushroom gravy
- Buttermilk Fried Chicken
- Loaded Mashed Potatoes
with bacon, Cheddar cheese, sour cream and chives
- Fire-Roasted Corn
with barbecue spice and sweet cream butter
- Southern Cobb Salad
with romaine, tomatoes, onion, avocado, bacon, turkey, roasted corn and blue cheese dressing
- Country Apple Slaw
with cabbage, red onion, granny smith apple and cider vinaigrette
- Three Berry Shortcake
with seasonal berries, sweet biscuits and whipped cream

DESIGN-YOUR-OWN CHEF'S TABLE

Individualize your menu to suit your event. The ultimate in customization!

SALADS

Please select 2 options

- Italian chopped salad with grilled chicken, bacon, blue cheese tomato and pasta with honey Dijon vinaigrette
- Smoked barbecue chicken salad with mixed greens, cornbread croutons and baked-bean vinaigrette
- Barbecue shrimp and andouille salad with grilled corn, kidney beans tomatoes and greens tossed with a Cajun vinaigrette

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- Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad with baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

ENTRÉES

Please select 2 options

- Maple-glazed turkey with cranberry apricot chutney and sage gravy
- Peppercorn-crusted tri tip sirloin with rosemary demi and horseradish cream
- Mustard-glazed Niman ranch pork loin with spicy fruit chutney and bourbon jus
- Slow-roasted prime rib with natural jus and horseradish cream
- Grilled salmon with lemon buerre blanc
- Char-grilled tomahawk rib eye chops with smoked bacon demi and BBQ aioli
- Herb-roasted beef tenderloin with merlot demi and truffle aioli

PASTA

Please select 1 option

- Penne pasta with spicy marinara, asiago cream, fresh basil and shaved Parmesan
- Rigatoni pasta with tomato-basil sauce, spinach and ricotta cheese
- Wild mushroom risotto with fresh herbs and Parmesan garlic broth
- Linguini with shrimp, tomato-basil sauce, garlic and chiles

SIDES

Please select 2 options

- Au gratin potatoes with four cheeses and fresh thyme
- Loaded mashed potatoes with smoked bacon, sour cream chives, Cheddar and scallions
- Roasted fingerling potatoes with herb butter and garlic sour cream
- Classic creamed spinach with crispy leeks and Parmesan
- Bistro roasted vegetables with the season's finest fresh herbs and olive oil
- Creamed sweet corn with slab bacon and scallions

Your Custom Chef's Table includes coffee and tea

May we suggest adding a dessert? DS1

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