

Plated Dinners

Selection of Dinner Appetizers

Wild Mushroom and Melted Manchego Strudel
Layers of Seasonal, Organic Mushrooms, Leeks,
Manchego Cheese and Shredded Phyllo over Lentil Ragout

Maytag Bleu Cheese and Vidalia Onion Brule
With Fennel, Candied Green Valley Pecans and
Caramelized Pears

Black Mesa Ranch Goat Cheese Phyllo Tart with
Sweet Tomato Relish and Balsamic Reduction

Smoked Chicken Ravioli with Red Pepper Pesto Cream and
Skilled Seared Wild Mushrooms and Micro Lemongrass

Spiced Pumpkin Ravioli with Vanilla Bean Sauce, Pumpkin
Seed Oil and Toasted Pistachios

Maple Glazed Short Ribs with Black Mesa Goat Cheese
Soft Polenta, Pan Jus and Roasted Shallots

Selections of Specialty Appetizers

Lobster Enchilada with Roasted Corn and Radish Salsa
Lobster Guajillo Chili Nage

Blue-Tortilla Crusted Dungeness Crab Cakes with
Avocado, Lime and Red Onion Salsa

Black-Strap Molasses-Barbequed Scallop with
Whipped Camote and Piloncillo-Onion Jam

Citrus Glazed Salmon over Wasabi Sticky Rice with
Warm Asian Slaw

Duo of Duck Empanadas
Tender Duck Confit with Fire Roasted Sweet Onions and
Sweet Potato Tumbleweed

Roulade of Kobe Flank Steak with
Roasted Tomato and Spinach Truffle Cheese over Creamed
Barley

Crab and Lobster Chile Rellenos
Mild Poblano Chile stuffed with Crab and Lobster, Black Beans and Roasted Corn with Honey Chipotle Drizzle and
Fresh Fruit Relish

\$11.00 each person



Fit for You Dinner and Specialty Appetizers Selections

Carb Conscious/ Low Cholesterol/ Low Fat
Thai Inspired Seared Ahi Tuna
Seared Ahi Tuna
with Papaya Salad and Sweet Lime Chili Sauce

\$12.00

Calories: 160
Cholesterol: 40
Total Carbs: 8

Carb Conscious/ Low Cholesterol/ Low Fat
Golden Gazpacho with Crab Salad
Crab Salad with Peppers and Micro-Greens
Resting on a Baked Crouton
Served atop Golden Gazpacho

\$11.00

Calories: 120
Cholesterol: 10
Total Carbs: 15

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Plated Dinners

Selection of House Made Soups

"Bottle Poured" Tomato Bisque over
Bacon Parmesan Risotto

"Bottle Poured" Lobster Bisque over
Roast Pepper Risotto

Yellow Tomatillo Gazpacho with
Dungeness Crab, Sweet Pepper Sauce and Manchego Crouton

Sweet Potato Soup with
Caramelized Leeks and Charred Garlic Pancetta Crouton

Roasted Vidalia Onion Soup with
Aged White Cheddar Crouton, Brandy and Fresh Thyme

Southwestern Roasted
Corn and Crab Chowder

Selection of House Salads

Starr Pass Signature Salad

Chilled Mixed Greens and Hearts of Romaine with Sweet
Roasted Peppers, Corn, Black Beans, Jalapeno and Cheddar
Cornbread Croutons with Southwestern Ranch Dressing

Sedona Salad

Baby Greens Tossed with Teardrop Tomatoes, Napa
Cabbage, Roasted Red Peppers, Cipollini Onions, Walnuts and
Green Beans and Champagne Vinaigrette

Grilled Apple and Argula Salad with Candied Green Valley
Farm Pecans and Black Mesa Ranch Goat Cheese

Roasted Organic Sweet Potatoes with Red Peppers, Corn and
Poblano Peppers with White Balsamic Piloncillo Dressing

Fresh Baby Spinach Salad with Crumbled Black Mesa Ranch
Feta Cheese, Sweet Pears, Sweet Smoked Peppers
With Charred Lemon Vinaigrette

Portobello Salad and Warm Oaxaca Cheese Crouton
Roasted Organic Portobello Mushrooms on a bed of Crisp
Baby Lettuce, Heirloom Tomatoes, Artichoke Hearts, Drizzled
With Aged Balsamic Vinegar

Ensalada con Manchego

Baby Lettuce, Raspberries, Asparagus, Toasted Almonds and Manchego Cheese Drizzled with Avocado Vinaigrette

House Made Dessert Selections

Chocolate Coffee Toffee Torte with
Apricot Sauce and Sweet Basil Syrup

Raspberry White Chocolate Star Anise Cake with
Honey Vanilla White Wine Reduction

Coconut Passion Fruit Bombe with
Tropical Fruit Sauce

Crème Brulee with
Seasonal Berries

Grand Marnier Chocolate Royale Pyramid with
Burnt Orange Crème Anglaise

Three Berry Crumble Crisp with
Blackberry Coulis

Lemon Panna Cotta with
Strawberry-Black Pepper Juice and Gingered Honey Crisp

Manjari Chocolate Supreme with
Creamy Caramel and Pomegranate Syrup

Traditional Tres Leche Cake

Vanilla Sponge Cake Soaked in a Rich Infusion of
Creams and Condensed Milk with Fresh Strawberries

Starr Pass Duo

Guanaja Chocolate Cheese Cake and
Passion Fruit and Lime Bavarian with Coconut Macaroon

Starr Pass Trio

Rustic Peach Tart, Chocolate Black Pearl Torte and
Lavender Infused Crème Brulee with Sugared Raspberries

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Plated Dinners



Specialty Salad Selection

Carb Conscious/ Low Cholesterol

Asparagus Salad

with Shaved Fennel, Pecorino and Lemon-Basil Vinaigrette

Fresh Bibb Lettuce

Topped with Blanched Asparagus, Grape Tomatoes, and Pecorino Cheese

Lemon Basil Vinaigrette

\$9.00

Calories: 190

Cholesterol: 5

Total Carbs: 11

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Plated Dinners

Individual Entrees

Ancho-Chili Glazed Chicken Breast

Fire Roasted Corn Salsa
\$85.00

Applewood Smoked Bacon Wrapped Chicken Breast

Mushroom Hash, Sweet Pear-Sweet Onion Jus
\$85.00

Chicken Breast Topped with Roasted Apple and Aged Brie

Sweet Potato and Turnip Puree with Pinot Noir Jus
\$85.00

Shrimp and Lobster Stuffed Ravioli

Brandied Lobster Nage
\$83.00

Brown Sugar Bronzed Salmon

Brown Sugar Seared with Roasted Sweet Potatoes and
Yukon Gold Potatoes with Spicy Tequila Shellac
\$89.00

Shrimp Crusted Sea Bass

Tomatillo Ranch Beans
\$89.00

Niman Ranch Flat Iron Steak in Ancho-Demi Glaze

Chevre Arugula Baby Potato Salad
\$94.00

Horseradish Crusted Filet Mignon

Onion Confit and Maytag Blue Cheese Fritter
\$92.00

Cowboye Ribeye Steak

Dry Rubbed with Red Chili Mole and
Marble Potatoes Drizzled with Aged Balsamic
\$97.00

Niman Ranch American Berkshire Double Rib Pork Chop

Green Chili Bread Pudding and Calvados Salsa
\$98.00

Filet Mignon with Dungeness Crab

Filet of Beef Filled with Herbed-Garlic Cheese on
Warm Dungeness Crab Salad

\$98.00

Beef Two Ways

Signature Chipotle Glazed Beef Short Ribs with Broiled
Filet Mignon
Manchego Polenta Stuffed Anaheim Chiles

\$99.00

Entrees include a choice of
Appetizer, Soup or Salad and Dessert Selection
Coffee and Tea Service

All Dinner Entrees will be accompanied by Fresh, Seasonal and Organic Vegetables that Best Compliment Your Selection

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Plated Dinners

Mixed Grill Entrees

Chipotle and Apricot Glazed Salmon

With

Lime-Cilantro Grilled Chicken Breast

Mango Pineapple Salsa

\$106.00

Seared Filet Mignon

With

Diablo Jumbo Shrimp

On Top of Sweet Corn Tamale Pie

\$109.00

Tenderloin of Beef

With

Maine Lobster

Potato Hash with Roasted Crimini Mushrooms

\$110.00

Pepper-Bacon Wrapped Filet Mignon

With

Black-Strap Molasses Barbequed Scallops

Piloncillo-Onion Jam

\$109.00

Herb-Apple Juice Based Mesquite Grilled Chicken Breast

With

Blackened Mahi-Mahi

Chipotle Beurre Blanc

\$106.00

Stuffed Filet of Beef with Poblano Peppers and Onions Rajas

With

Seared Halibut with Tomato and Squash Salsa

Tatemado Pinto Bean Stew

\$109.00

New York Sirloin Strip Steak

With

Bourbon-Poblano Barbeque Shrimp

Spicy Red Tepary Beans and Rice

\$109.00

James Beard Award-Winning

Starr Pass Signature Mixed Grill

Iron-Charred Entrecote Hatch Chile and Crispy Marrow

With

Corn Battered Mexican Sea Bass

Camote Hash

\$109.00

Entrees include a choice of
Appetizer, Soup or Salad and Dessert Selection
Coffee and Tea Service

All Dinner Entrees will be accompanied by Fresh, Seasonal and Organic Vegetables that Best Compliment Your Selection

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A la Carte Dinners

-One-

Appetizer

Coconut Crusted Jumbo Prawns
With Pineapple-Mango Salsa, Wasabi Puree and Thai-Curry Drizzle

Salad

Deconstructed Caesar Salad with Smoked Peppery Arugula
House Made All Natural Artesian "Epi" Loaves with Rustic Sweet and Pungent Flavors
Presented with Individual Butter Squares Touched with "Fleur de Sel" and a Sprig of Fresh Herbs

Choice of...

Brown Sugar Bronzed Salmon
Brown Sugar Seared with Roasted Sweet Potatoes and Yukon Gold Potatoes with Spicy Tequila Shellac

Or

Ancho-Chili Crusted Filet Mignon
Maytag Potato Cake, Onion Marmalade and Jus

Or

Pan-Seared Free Range Chicken
With Peach Barbeque Sauce and Candied Green Valley Farm Pecans

Dessert

White Chocolate Raspberry Truffle Cheesecake
Raspberry and Apricot Coulis

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$117.00++

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All Dinner Entrees will be accompanied by Fresh, Seasonal and Organic Vegetables that Best Compliment Your Selection

A la Carte Dinners

-Two-

Appetizer

Shrimp, Roasted Poblano and Oaxaca Tamale with
Sweet Corn and Guajillo Chili Sauce

Salad

JW Starr Pass Signature Salad
Chilled Mixed Greens and Hearts of Romaine
With Sweet Roasted Peppers, Roasted Corn, Black Beans, Jalapeno and Cheddar Cornbread Croutons
Southwestern Ranch Dressing

House Made All Natural Artesian "Epi" Loaves with Rustic Sweet and Pungent Flavors
Presented with Individual Butter Squares Touched with "Fleur de Sel" and a Sprig of Fresh Herbs

Choice of...

Grilled Cowboy Rib Eye Steak with Ancho-Chili Rub
Roasted Purple Potato Marbles in Aged Balsamic

Or

Niman Ranch American Berkshire Double Rib Pork Chop
Green Chili Bread Pudding and Calvados Salsa

Or

Ancho-Barbequed Glazed Salmon
With Chili Rice, Cilantro-Corn Broth and Cucumber Slaw

Dueling Desserts

Chocolate Coffee Toffee Torte with Apricot Sauce and Sweet Basil Syrup
and
Raspberry White Chocolate Star Anise Cake with Honey Vanilla White Wine Reduction

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$120.00++

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All Dinner Entrees will be accompanied by Fresh, Seasonal and Organic Vegetables that Best Compliment Your Selection

A la Carte Dinners

-Three-

Appetizer

Lobster Enchiladas on
Roasted Corn and Radish Salsa
Lobster Guajillo Chili Nage

Salad

Portobello Salad and Warm Oaxaca Cheese Crouton
Roasted Organic Portobello Mushrooms on a Bed of Crisp Baby Lettuce, Heirloom Tomatoes and Artichoke Hearts
Drizzled with Aged Balsamic Vinegar

House Made All Natural Artesian "Epi" Loaves with Rustic Sweet and Pungent Flavors
Presented with Individual Butter Squares Touched with "Fleur de Sel" and a Sprig of Fresh Herbs

Choice of...

Beef Two Ways
Signature Chipotle Glazed Beef Short Ribs with Broiled Filet Mignon
Mesquite Honey Glazed Sweet Potatoes

Or

BBQ Basted Sea Scallops with Tequila Lime Prawn Skewer
Bull Whipped Camote Potato
Cilantro Lime Corn Salad

Or

Medallions of Prosciutto-Wrapped Niman Ranch American Berkshire Pork Tenderloin
Creamy Manchego Polenta

Desserts

Starr Pass Duo
Guanaja Chocolate Cheese Cake
and
Passion Fruit and Lime Bavarian with Coconut Macaroon

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$122.00++

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All Dinner Entrees will be accompanied by Fresh, Seasonal and Organic Vegetables that Best Compliment Your Selection

A la Carte Dinners

-JW Marriott Starr Pass Mexico City Dinner- Designed by Banquet Chef Daniel Perez

Sopa

Crema de Cuitlacoche
Served with Oaxaca Cheese Stuffed Cherry Tomato

Ensalada

Pico de Gallo Salad
Cucumber, Jicama, Radishes and Orange Segments
Chile Piquin Lime Vinaigrette

House Made All Natural Artesian "Epi" Loaves with Rustic Sweet and Pungent Flavors
Presented with Individual Butter Squares Touched with "Fleur de Sel" and a Sprig of Fresh Herbs

Choice of....

Mole Poblano
Chicken Smothered in a Chocolate Peanut Sauce
Sweet Corn Tamale Pie

Or

Grilled Tampiquena Steak
Tatemado Bean Stew and Shrimp Tomatillo Tamales

Or

Grilled Sea Bass Mojo de Ajo
Mexican Rice and Tepary Beans

Dessert

Piloncillo Condensed Milk Flan with Guava Juice and Fresh Mango

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$120.00++

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All Dinner Entrees will be accompanied by Fresh, Seasonal and Organic Vegetables that Best Compliment Your Selection

A la Carte Dinners

**-JW Marriott Starr Pass Signature Dinner-
Featuring "James Beard House" Menu
Designed by Executive Chef Ryan Littman**

Appetizer

Black Strap Molasses-Barbequed Scallop
Whipped Camote and Piloncillo-Onion Jam

Salad

Grilled Apple and Argula Salad
Candied Green Valley Farm Pecans and Black Mesa Ranch Goat Cheese

House Made All Natural Artesian "Epi" Loaves with Rustic Sweet and Pungent Flavors
Presented with Individual Butter Squares Touched with "Fleur de Sel" and a Sprig of Fresh Herbs

Choice of...

Shrimp Crusted Halibut
Micro-Cilantro Salad and Tomatillo Ranch Beans

Or

Iron-Charred Entrecote
Braised Short Ribs, Crispy Marrow and Hatch Chile, Chorizo and Potato Gratin

Or

Mint Roast Loin of Lamb
Black Mesa Ranch Goat Cheese Potato Tart with Roasted Tiny Mushrooms

Desserts

Starr Pass Trio
Rustic Peach Tart, Chocolate Black Pearl Tart and
Lavender Infused Crème Brule with Sugared Raspberries

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$126.00++

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All Dinner Entrees will be accompanied by Fresh, Seasonal and Organic Vegetables that Best Compliment Your Selection

Suggested Vegetarian Entrees

Jumbo Spanikopita

Warmed Charred Eggplant and Tomato Ragout
Dilled Cucumber Crème Fraiche with Toasted Pine Nuts

Mascarpone and Fontina Cannelloni

Fricassee of Tuscan White Beans, Rapini and Roma Tomato in
Basil Peso Broth

Polenta with Ratatouille (Vegan)

Herb Laced Polenta Triangles and Fresh Vegetables in a
Tomato Herb Sauce

Coconut Crusted Tofu (Vegan)

Mango Macadamia Nut Salsa with Jalapeno and Cumin

Eggplant Layered Lasagna

Charred Onions and Roasted Pepper Sauce

Ratatouille Tart

Tomatoes, Zucchini Squash, Onions, Peppers and Garlic in a
Flaky Crust and Garnished with Gorgonzola Cream

Grilled Tofu Skewers (Vegan)

Roasted Potatoes and Fennel Tomato Sauce

Blue Corn Dusted Tofu (Vegan)

Tepary Bean Stew with Guajillo Sauce

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Buffet of the Southwest

Soup

Tortilla Soup Station
Grilled Chicken, Cheddar Cheese, Diced Tomatoes, Chiles, Avocado and Crisp Fried Tortilla Strips

Salads

Mexican Antipasto Display
Pickled Vegetables, Marinated Olives, Spicy Cheeses and Grilled Chili Peppers
Flat Breads, Toasted Tortilla Triangles and Crostinis

Made-to-Order

House Made Guacamole
Multi-colored Tortilla Chips

Chilled Shrimp and Crab Claws
Roasted Pepper Aioli, Avocado-Tomatillo Salsa and Spicy Tarter Sauce

Romaine and Pinon Salad
Caesar Dressing

Chorizo Spiced Black Beans, Red Pepper and Onions

Chile Dusted Mango and Papaya Salad with Pomegranate Seeds

Entrees

Grilled Mexican Sea Bass with Vera Cruz Sauce

Mesquite Smoked Game Hen
Whipped Sweet Acorn Squash, Pomegranate Molasses and Toasted Pumpkin Seeds

Rio Verde Shrimp Enchiladas with Cilantro, Cheese and Peppers

Fresh, Seasonal and Organic Vegetables

Carved-To-Order

Sweet Pecan Smoked BBQ Beef Brisket
Sweet, Smoky and Spicy BBQ Sauce with Mexican Coleslaw

Chile Rubbed Pork Tenderloin
With Creamy Fennel Slaw and Buttermilk Biscuits

Chiles Rellenos and Drunken Beans

Blue Corn Pepper Bread, Onion Biscuits and Jalapeno Muffins with Whipped Butter

Desserts

Margarita Tart
Tres Leches Cake with Whipped Cream
Chocolate Sahuarita Nut Pie

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$115.00 (includes all Chef-Attendant fees)

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Cooking Under the Starrs Buffet

Five Alarm Chili Bar

Black Bean Chili and Chili Con Carne
Pepperjack and Cheddar Cheeses, Scallions, Diced Onions, Sliced Jalapenos
Sour Cream, Crispy Tortilla Strips and a Variety of Hot Sauces

Salads

Tossed Green Salad with Sidewinders Ranch or Buttermilk Pesto Dressing
Fresh Market Greens, Mushrooms, Tomatoes, Broccoli, Cauliflower
Cucumbers, Roasted Corn, Pine Nuts and Dried Blueberries
Sweet and Spicy Pecans and Manchego Croutons

Mesquite Grilled Baby Romaine Salad
Oven-Roasted Baby Tomatoes, Olives and Grilled Shallots Topped with Garlic Croutons and Black Mesa Ranch Goat Cheese
Tequila Lime Vinaigrette

Grilled Shrimp Cocktail
Roasted Tomato-Horseradish Sauce

Entrees

Chile Seared Tampiquena Steak
Peppers and Onions with Cilantro and Jalapeno Tortilla Strips

Starr Pass Signature Mesquite Smoked Baby Back Pork Ribs
Tender Pork Ribs with Homemade BBQ sauce

Skillet Fried Buttermilk Battered Chicken
Smashed Potatoes and Honey Butter Biscuits

Mesquite Grilled Line Caught Salmon
Served on Top of White Bean Vegetable Chili

Roasted Fingerling Potatoes with Rosemary and Garlic

Fresh, Seasonal and Organic Vegetables

Corn on the Cob

Ranch Style Molasses Baked Beans

Fresh Baked Rolls and Cheddar Cheese Corn Muffins

Desserts

Deep Dish Apple Pie in Cast Iron Skillet with Vanilla Bean Ice Cream

Cowboy Pecan Pie

Campfire S'mores Pie with Chocolate Ice Cream

Wicked Chocolate Cake

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$115.00 (includes all Chef-Attendant fees)

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Native American Buffet

Appetizers

Pueblo BBQ Pork Roast on Huckleberry Fritters

Warm Blue-Corn Crusted Dungeness Crab Cakes with
Avocado, Lime and Red Onion Salsa

Spicy Pinto Bean Spread and Green Chili Pico de Gallo with
Blue Corn Chips and Grilled Indian Fry Bread

Salads

Spinach and Arugula Salad
Tossed with either Warm Bacon Vinaigrette or Bitter Root Dressing

Fruit Salad with
Orange Honey Drizzle

Entrees

Assembled-to-Order Lamb Lollipop with Jalapeno Merguez
Creamy Gorgonzola Polenta with Chipotle Mint Honey

Braised Beef Short Rib
Deep Roasted Baby Potatoes and Herb Gremolata

Sage Roasted Chicken Breast
Roasted Corn and Squash Hash

Assembled-to-Order Indian Fry Bread Tostado
Roasted Corn, Green Chili and Pepperjack Cheese, Black Beans, Roasted Peppers and Manchego Cheese

Fresh, Seasonal and Organic Vegetables

Carved-To-Order

Maple Sugar Smoked Salmon Filet
Corn Griddle Cakes

Sweet Endings

Navajo Peach Crisp

Pumpkin Bread Dumplings with Strawberries in Honey

Blueberry Popovers

Indian Pudding with Vanilla Ice Cream

Root Beer Bruleed Pumpkin Pie

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$110.00 (includes all Chef-Attendant fees)

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Old Pueblo Buffet

Soup

Black Bean Soup with Cilantro Lime Sour Cream, Diced Red Onions and Lobster Pico de Gallo

Salads

Shrimp Ceviche Tostada Bar
Baja Shrimp Tossed with Tomato, Onion, Cucumber and Lime with Green Cabbage and Black Bean Slaw in a Tomatillo Vinaigrette
Served with Crisp Blue and Red Totopo Shells

Chilled Ancho Chili Crusted Sea Scallops with Mango Salsa and Citrus Vinaigrette
Served on a bed of Mache Lettuce and Tortillas

Entrees

Grilled Shrimp Tamales Assembled-to-Order
Roasted Guajillo Chili
Smoked Sonoma Jack and Guajillo Mole

Seared Red Snapper
Vera Cruz Sauce with Chunky Tomatoes, Olive, Peppers and Anchovies

Chili Relleno with Mole Verde and Oaxaca Cheese

Fajita Station

Carved-to-Order

Flame Grilled Skirt Steak
Tequila-Citrus Marinated Grilled Chicken

Pork Carnitas
Fresh Peppers and Onions Grilled with Lime
Warm Flour Tortillas

Baked Calabacitas, Tomatoes, Corn and Queso Fesco

Buttermilk Biscuits, Cornbread, Jalapeno Cheddar Cornbread
Honey Butter and Whipped Butter

Blue and Red Chili Tortilla Chips
Queso-Fresco, Tomatillo Salsa, Pico de Gallo
Made-to-Order Guacamole

Desserts

Ibarra Chocolate Bread Pudding

Ancho Chili Flan

Pecan Cheese Cake with Cajeta Caramel

Fresh Lime Tartlet

Mexican Wedding Cookies

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$111.00 (includes all Chef-Attendant fees)

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Desert Clam Bake Buffet

Salads

Fresh Greens, Mushrooms, Carrots, Tomatoes, Broccoli, Cauliflower, Cucumbers
Pine Nuts, and Garbanzo Beans with Vinaigrette and Ranch Dressings

Marinated Beefsteak Tomatoes and Fresh Mozzarella
With Basil Leaves, Black Pepper and Extra Virgin Olive Oil

Hearts of Romaine, Yellow Teardrop Tomatoes, Hearts of Palm
Oyster Mushrooms and Sautéed Portobello Mushrooms
Balsamic Vinaigrette and Caesar Dressing

On Ice

Jumbo Gulf Shrimp and Crab Claws
Cocktail Sauce, Lime Vinaigrette, Remoulade, Tabasco
Lemon and Lime Wedges
Based on Four Pieces per Person

Fresh off the Grill

Grilled-to-Order
Chili Rubbed New York Strip Steaks
Chipotle Bearnaise and Tobacco Onions

Grilled-to-Order
Lobster Tails With Lemon and Drawn Butter
Based on One per Person

Plancha Roasted Little Neck Clams
Chorizo and Ancho-Chili Broth

Herb Brined and Roasted Chicken

Black Sea Bass
Buttery Fennel and Mushrooms

Olive Oil Boiled New Potatoes

Corn-on-the-Cob in a Creamy Butter Broth

Fresh, Seasonal and Organic Vegetables

Baskets of Fresh Baked Breads
San Francisco Sourdough, Black Olive Bread and Rustic Breads and Rolls

Desserts

Strawberry Rhubarb Cobbler with Vanilla Bean Ice Cream

Three Layer Chocolate Terrine

Tropical Fruit Tarts

Caramelized Banana Crème Cake

Boston Cream Pie

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$122.00 (includes all Chef-Attendant fees)

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Mediterranean Buffet

Antipasto Display

Roasted Red Peppers, Grilled Portobello Mushrooms, Squash, Marinated Asparagus, Sundried Tomatoes, Fresh Mozzarella, Provolone, Prosciutto, Genoa Salami and Spicy Kalamata Olives
Marinated Artichokes with Cold Pressed Olive Oil and Aged Balsamic Vinegar

Salads

Nicoise Style Greek Salad
Feta Cheese, Green Beans, Kalamata Olives, Sweet Bell Peppers, Crispy Romaine Hearts, Pear Tomatoes, Potatoes, Chopped Eggs, and Herb Croutons

Panzanella Salad
Tuscan Tomato and Olive Bread Salad with Cucumbers, Heirloom Tomatoes, parsley, Garlic and Shaved Parmesan

Tabbouleh Salad with Lavosh
A Mediterranean Salad of Bulger Wheat Tossed with Diced Tomatoes, Onions, Cucumbers, Parsley, Mint, Olive Oil and Lemon Juice

Entrees

Classic Coq au Vin
Tender Chicken covered in a Rich Sauce of Mushrooms, Onions, Bacon and Herbs in Red Wine

Pork Osso Bucco
Tender Pork Shank Braised with Olive Oil, White Wine, Onions, Tomatoes, Garlic, Anchovies, Carrots, Celery and Lemon Peel Gremolata
Presented with Wheatberry Risotto Made to Order

Tossed-to-Order

Fresh Seafood Paella
Simmering Spanish Saffron Rice Tossed with Shrimp, Clams, Crab and Lobster
Tomatoes, Peppers, Olives and Garlic

Parisian Gnocchi with Merquez, Goat Cheese and Preserved Lemon

Basil, Olive Oil and Garlic Roasted Tuscan Potatoes

Fresh, Seasonal and Organic Vegetables

Desserts

Chocolate Hazelnut Gianduja Torte

Ricotta Cherry Tarte

Panna Cotta

Tiramisu and Lemon Orange Curd Tartlet

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$111.00 (includes all Chef-Attendant fees)

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Desert Luau Buffet

Salads

Lobster Salad in Szechwan Sauce

Peking Duck with Forbidden Rice Salad Studded with Golden Raisins

Pacific Rim Salad

Shaved Carrots, Daikon Sprouts, Watercress with Citrus Mizuana Vinaigrette

Thai Salad

Red Peppers, Cucumbers, Cabbage, Toasted Peanuts and Crispy Noodles with Opal Basil Vinaigrette

Spicy Ahi Tuna with Avocado, Cucumber and Ponzu with Wasabi Aioli

Korean Barbeque Beef Salad with Watercress and Bean Sprouts

Appetizers

Assembled-to-Order

Crisp Lettuce Wraps with Oriental Vegetables and Minced Chicken
Ponzu and Sweet Red Chili Dipping Sauces

Wok'ed-to-Order

Fire-Wok, Ginger Lemongrass Scallops
and

Honey-Thai Chili Beef with Udon Noodles, Snap Peas, Daikon Sprouts and Carrots
Soy Ginger and Hoisin Sauce

Entrees

Carved-To-Order

Asian BBQ Pork Tenderloin
Wok Fried Soba Noodles
and

Sake-Miso Glaze Whole King Halibut Fillet
Coconut-Curry Sauce

Hawaiian Style Jerk Chicken with Char Grilled Pineapple
Macadamia Nut Salsa

Orange Peel Beef

Tossed with Pacific Rim Chili Peppers and Fresh Orange Peel

Japanese Sticky Rice

Fresh, Seasonal and Organic Vegetables

Desserts

Lilikoi Chocolate Mousse

Mango Rice Pudding and White Chocolate Macadamia Nut Tartlet

Lychee-Ginger Crème Brule

Roasted Banana Tiramisu

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$117.00 (includes all Chef-Attendant fees)

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Riding in Comfort on Route 66 Buffet

Pull into the Windy City

Assembled-to-Order Mini Ground Tenderloin "Sliders" with All the Trimmings
Mr Potato Head Greasy Fries served with Malt Vinegar

Assembled-to-Order

A Messy but True Chicago Dog

With Mustard, Onion, Neon Green Sweet Pickle Relish, Dill Pickle Spear, Tomato Slices, Sport Peppers and Dash of Celery Salt
On Poppy Seed Bun
Fried Pickles with Thousand Island Dressing

Sliced-to-Order

Deep Dish Chicago Pizzas featuring Italian Sausage, Pepperoni, Vegetarian and Supreme

A Taste of the Midwest

Spinach Salad with Red Onions, Bacon and Mushrooms

Mom's Homemade Meat Loaf Stacked with Organic Vegetables

Chicken Fried Steak with Sawmill Sausage Gravy
Monster Red Skillet Mashed Potatoes

Sloppy Joes on Kaiser Rolls

Confetti Cole Slaw and Granny Smith Applesauce

Corn Cobquettes

Kansas City Grill Time

Grilled-to-Order

Strip Steaks with Sauteed Mushrooms and Grilled Onions

BBQ Pork Ribs Slathered in Spicy Sauce

Honey Smoked Barbeque Chicken

Texas Time

Five Alarm Chili Bar

Black Bean Chili and Chili Con Carne

Pepperjack and Cheddar Cheeses, Scallions, Diced Onions, Sliced Jalapenos

Sour Cream, Crispy Tortilla Strips and a Variety of Hot Sauces

"Armadillo Eggs"

Deep Fried Jalapeno Poppers Wrapped in Sausage

Buffalo Wings with Bleu Cheese Dip and Celery Sticks

Sweets to Fuel the Engine

Made-to Order Sundaes and Splits

Vanilla, Chocolate and Strawberry Floats, Hot Fudge, Caramel and Hot Butterscotch for
Sundaes

and

Sliced Bananas, Chopped Walnuts, Chocolate Sprinkles, Toasted Coconut, Maraschino Cherries and
Fresh Whipped Cream for the Splits

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$115.00 (includes all Chef-Attendant fees)

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Starr Pass Dinner Buffet

Salads

Cobb Salad

Egg, Bacon, Tomato, Roquefort, Olives, Avocado and Grilled Chicken
Roquefort Dressing

Romaine and Spinach Salad

Green Apples, Black Mesa Ranch Goat Cheese, Walnuts and Pears
Golden Balsamic Dressing

Yukon Gold Potato Salad with Prosciutto Truffle Oil

Napoleon of Fresh Grilled Vegetables, Baby Lettuce, Sweet Plum Tomatoes, and Bocconcini
Balsamic Drizzle

Display of Local Artisan Cheeses with
Focaccia, Baguettes and Grissini

Entrees

Pan Seared Free Range Chicken

Peach Barbeque Sauce with Candied Green Valley Farm Pecans

Pistachio-Dusted Grouper with Sweet Cider Reduction
Butternut Apple Squash Compote

Orange Glazed Shrimp with Coconut-Orange Sesame Sauce
Sticky Rice and Organic Long Green Beans

Carved-To-Order

Filet of Beef Wellington

Traditional Truffle Perigourdine

Roast Duck Breast a la Orange
Raspberry Sauce

Fresh, Seasonal and Organic Vegetables

Sweet Potato Mash with Maple Syrup

Wild Mushroom Mac and Cheese

Rolls, Breads, Breadsticks, and Lavosh with Whipped Butter

Desserts

Chocolate Rum Raisin Mousse Cake

Strawberry Fruit Tart

Pecan Tart

Apple Cinnamon Brown Butter Tart

Peach Streusel Cheesecake

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$111.00 (includes all Chef-Attendant fees)

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Family Style Southwestern Dinner

First Course Pre-Set on the Tables

House Made Guacamole
Three "Hotter-than-Hot" House Made Salsas
Tri-Colored Tortilla Chips

"Bottle Poured" Classic Tortilla Soup
With Tortilla Strips and Grilled Chicken

Chunky Tomato-Avocado Salad
With Roasted Corn, Jicama and Shaved Fennel

Lime-Grilled Shrimp Salad
With Shredded Lettuce and Grilled Asparagus
Roasted Pepper Mojo

Jalapeno Rolls, Chipotle Lavosh and Hacienda Corn and Black Bean Bread with Whipped Butter

Second Course

Chili Braised Chicken Breast with Smoked Cheddar and Ancho Salsa
Roasted Sweet and Yukon Gold Potatoes with Spicy Tequila Shellac

Tequila-Lime BBQ Basted Monster Prawns
With Mole Poblano and Hatch Enchilada Stacks

Starr Pass Signature Smoked Baby Back Pork Ribs
Tender Pork Ribs with House Made Barbeque Sauce
Tatemado Pinto Bean Stew

Applewood Smoked Bacon Wrapped Petit Beef Filets
With Maytag Blue Cheese Corn Fritters

Our Talented Culinary Team will select the freshest organic vegetables
available at the time to best compliment your entrees.

Third Course

Baked Apple Frangipane in Puff Pastry

Butter Pecan Bread Pudding with Warm Caramel Sauce

Cowboy Pecan Pie

\$107.00 per person

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Limit of 300 guests for a Family Style Event

Family Style Mediterranean Dinner

First Course Pre-Set on the Tables

Antipasti Platters
Marinated Olives with Herbs, Roasted Sweet Peppers, Italian Salumi and Sausage, Grilled Melon and
Parmesan Reggiano with Thyme and Honey

Rustic Breads with Herbed Extra Virgin Olive Oil, Balsamic Vinegar and Whipped Butter

Second Course

Roasted Split Chickens
With Butter Wilted Cavolo Nero

Halibut Braised in Olive Oil
With Leek Fennel Confit

Sundried Tomato and Poblano Stuffed Porkloin
With Warm Shallot Vinaigrette

Pappardelle with Toasted Pinenuts, Zest and Herbs
Tossed in Brown Butter

Grilled Organic Asparagus with Goat Cheese and Crispy Polenta
Truffled Cream Polenta with Organic Grilled Squash and Extra Virgin Olive Oil

Third Course

Cherry Clafouti Tart

Chocolate Hazelnut Guanaja Tarte

Sicilian Lemon Pie

Pistachio Panna Cotta

Baklava

Coffee, Tea, Decaffeinated Coffee and Teas, Iced Tea

\$107.00 per person

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Limit of 300 Guests for Family Style Event



Fit for You Dinner Selections

The following selections can be used as a Buffet Enhancement or as a Plated Entrée.

Low Fat/ Low Cholesterol

Miso Glazed Salmon with Lemongrass Broth

with Baby Bok Choy and Lemon Grass Spears
Served with Steamed Rice

\$81.00

Calories: 750
Cholesterol: 50
Total Carbs: 118

Carb Conscious

Porcini Crusted New York Steak

with Bleu Cheese Spinach Au Gratin
And Charred Vidalia Onion Arugula Salad

\$94.00

Calories: 750
Cholesterol: 50
Total Carbs: 118

Beverage Service

Diet Soft Drinks

\$3.75

Calories: 0
Cholesterol: 0
Carbs: 0

Assorted Mineral Waters

\$4.75

Calories: 0
Cholesterol: 0
Carbs: 0

These items have been selected to meet the diverse dietary needs of our guests.
Your server will be happy to answer any question you may have.
Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness.
Prices do not include customary 22% taxable service charge and applicable sales tax

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