



## Hospitality Menus



## FOR FURTHER INFORMATION:

### **JW Marriott Starr Pass Resort & Spa**

Lori Scheffing | Restaurant Coordinator

3800 W. Starr Pass Blvd Tucson, AZ 85745

Phone: 520-791-6185

Email: [lori.scheffing@marriott.com](mailto:lori.scheffing@marriott.com)

## Breakfast

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### Simple Continental Breakfast

Fresh Baked Danish, and Assorted Breakfast Pastries with Jam & Butter  
Seasonal Fruit Arrangement, Selection of Cereals & Milks  
Freshly Brewed Coffee, Assorted Teas and Orange Juice  
\$16.00

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### Additional Items to Expand your Buffet

House Made Granola & Yogurt, Steel Cut Oatmeal, Dried Fruit & Brown Sugar  
\$3.00

Hot Breakfast Egg Sandwich or Breakfast Burrito  
\$10.00

Scrambled Eggs, Crispy Bacon, Pork Sausage, Roasted Breakfast Potatoes  
\$10.00

Made to Order Pancakes, French Toast or Waffles with Butter & Maple Syrup  
\$10.00

Made to Order Omelets with Wide Selection of Toppings  
\$13.00

Smoked Salmon Platter with Red Onions, Capers, Bagels, Plain and  
Flavored Cream Cheeses  
\$15.00

*Made to Order Stations Require a Culinary Attendant \$100 fee*

All prices are per person and exclusive of 9.1% sales tax and 24% taxable service charge

# Lunch

Option 1 Choose One Starter & Four Light Entrees \$33 per person

Option 2 Choose One Starter, Four Light Entrees, & Two Desserts \$38 per Person

*Entrée selection must be made 24 hours in advance*

## Starters

<b>Red Pork Pozole</b> Sliced Radish, Cabbage, Chopped Onion and Lime	<b>*Bay Scallop &amp; Shrimp Ceviche*</b> Avocado, Pickled Red Onions Served with Tortilla Crisps * add \$3	<b>Sopa Del Dia</b> Daily Soup Creation	<b>Tostadas</b> Carne Con Chile on a Crisp Corn Tortilla, Southwest Slaw with Refried Beans, Crema de Aguacate, Roasted Anaheim Salsa
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## Entrée Selection

*Sandwiches are served with your choice of fresh fruit salad or house made potato chips*

<b>Fresh Angus Burger</b> Maple Pepper Bacon and Cheddar Cheese, House- Made Brioche Bun	<b>Signature Club</b> Roasted Turkey, Lettuce, Tomato and Apple Wood Smoked Bacon on White or Wheat	<b>Grilled Chicken BLT</b> Cilantro Mayo, Heirloom Tomatoes, Charred Scallions, Baby Romaine & Maple Pepper Bacon on Grilled Sourdough	<b>Poblano Burger</b> Roast Poblano Peppers, Sautéed Onions, Mushrooms, Swiss Cheese on a House- Made Brioche Bun
<b>Tuna Melt</b> White Albacore Tuna Salad, Aged White Cheddar on Grilled Sourdough	<b>Baby Iceberg Salad</b> Maple Pepper Bacon, Organic Cherry Tomatoes, Roasted Poblano and Bleu Cheese Dressing	<b>Chipotle Chicken Salad</b> Mixed Field Greens with Sahuarita Pecans, Apples, Grapes, Manchego Cheese and Hibiscus Orange Vinaigrette	<b>Cobb Salad</b> Served Traditionally, Choice of Dressing
<b>Southwest Caesar Salad</b> Shaved Parmesan, House Made Croutons, White Anchovies			

All prices are exclusive of 9.1% sales  
tax, 24% taxable service charge and  
service attendant \$75 fee

# Buffet

\$45 per person exclusive of 9.1% sales tax, 24% taxable service charge and \$75 service attendant fee

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## Enchilada Bar

Chicken Enchilada in Red Sauce  
Shredded Chicken, Jack Cheese, and Queso Fresco  
in Corn Tortilla

Cheese Enchilada in Green Sauce

Mexican Rice

Sour Cream, Guacamole, Pico De Gallo  
Shredded Lettuce, Cheddar Cheese

Assorted Cookies

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## Hamburger & Hot Dogs

Hamburger, All Beef Hot Dogs

House—Made Potato Chips

Pasta Salad

Hamburger and Hotdog Buns

Cheddar and Swiss Cheese

Lettuce, Tomato, Onions,  
Pickles, Relish

Mayonnaise, Mustard, Ketchup

Peanut Butter Rice Krispy Treats

## Southwest Pasta Bar

Southwest Caesar Salad

Penne Pasta Tossed with  
Tomatillo Marinara and Grilled Chicken

Wild Mushroom Ravioli with  
Chipotle Alfredo

Roasted Vegetable Medley

Ibarra Chocolate Panna Cotta

# Plated Dinner

## Dinners for 20 guests maximum

All prices are exclusive of 9.1% sales tax, 24% taxable service charge, and \$125 (2) attendants fee  
Entrée selection must be made 24 hours in advance

### Starr Pass Dinner

#### First Course

**Signature Jalapeno and Cheddar Cornbread Salad**  
Sweet Peppers, Roasted Corn,  
Bacon – Ranch Dressing

**Entrée**  
Choice of

**Achiote Rubbed Pork Chop**  
Frijoles Negro, Charred Tomato Sauce, Arroz Rojo,  
Crispy Plantains

**Mole Rubbed Chicken Breast**  
Traditional Mole Sauce, Green Chile Tamale,  
Creamy Sweet Corn Succotash

**Vegetable Enchiladas**  
Shredded Chicken, Jack Cheese, House Made Tortillas, and Queso Fresco folded to order. Choice of Red or Green Sauce

**Dijon Roasted Salmon \***  
Caramelized Red Onion Mashed Potato,  
Southwestern Ratatouille

#### Dessert

**Coconut Lime Flan**  
With Mango Sauce

\$59 per person

### Southwest Dinner

#### Starter

**Bay Scallops & Shrimp Ceviche**  
Pickled Red Onions, Avocado, Tortilla Chips

**First Course**  
Choice of

**Southwest Caesar Salad**  
Romaine Lettuce, Herbed Croutons, Chipotle Caesar Dressing and Shaved Parmesan  
**Red Pork Pozole**  
Pork & Hominy stew served with Shredded Cabbage, sliced radish and fresh lime

**Entrée**  
Choice of

**California Halibut**  
Chorizo White Beans, Grilled Asparagus,  
Cilantro Butter

**Grilled Filet Mignon \***  
Charred Onion Tomato Demi-Glace,  
Sweet Potato Mushroom Hash

**Mole Rubbed Chicken Breast**  
Traditional Mole Sauce, Green Chile Tamale,  
Creamy Sweet Corn Succotash

**Vegetable Enchiladas**  
Shredded Chicken, Jack Cheese, House Made Tortillas, and Queso Fresco folded to order. Choice of Red or Green Sauce

**Dessert**  
Crème Brule Tarts

\$69 per person

# HORS D'OEUVRES & DISPLAYS

## DISPLAYS

### Fruit Skewers

With Berries, Vanilla Cream  
and Agave Yogurt

**\$7.50++ per person**

### Chilled Shrimp on Ice

Gulf Shrimp with Sonoran  
Cocktail Sauce and Lemon

**\$7++ per piece**

### Assortment of Cheese Display

Served along with  
Baguette Slices

**\$7.50 per person**

### Fresh Vegetable Display

Selection of Garden Fresh  
and Baby Vegetables Mixed  
Olives, Herb Ranch, Bleu  
Cheese & Sun-Dried Tomato  
Dipping Sauces

**\$5.50++ per person**

## HOT HORS D'OEUVRES

### Cactus Fries

Prickly Pear Dipping Sauce

**\$4++ each piece**

### Sesame Chicken Tenders

with Honey Mustard Sauce

**\$5++ each piece**

### Skewered BBQ Chicken Breast

with Bleu Cheese Sauce

**\$5++ each piece**

### Traditional Buffalo Chicken Wings

**\$4++ each piece**

### Chicken Quesadilla

with Jack and Cheddar Cheese

**\$5++ each piece**

### Dungeness Crab Cakes

with Chipolte Remoulade

**\$6++ each piece**

### Cocktail Filet Mignon,

Horseradish-Roquefort Crust

**\$6++ each piece**

## COLD HORS D'OEUVRES

### Southwest Bruschetta

with Fresh Tomato-Cilantro Relish

**\$4++ each piece**

Chips and Guacamole

**\$5++ per order**

Chips and Salsa

**\$4++ per order**

All prices are exclusive of 9.1% sales tax, 24% taxable  
service charge, and \$75 attendant fee

# DESSERTS

## SPECIALTY DESSERTS

### Chocolate Brownie Layer Cake

Chocolate Buttermilk Icing and Vanilla Ice Cream  
\$8 ++ per person

### Coconut Lime Flan

With Mango Sauce  
\$7 ++ per person

### Warm Triple Berry Crumble Crisp

With Caramel Ice Cream  
\$7 ++ per person

### Warm Sweet Tamales

Pecans, Apple Cinnamon & Vanilla Bean Ice Cream  
\$8 ++ per person

### Dulce de Leche Cheesecake

Fresh Whipped Cream, Orange Lime Syrup  
\$7 ++ per person

### Roasted Pineapple Vanilla Bean Crème Brûlée

\$7 ++ per person

## CAKES

### CHOCOLATE SATIN CAKE

Rich Flourless Chocolate Cake  
Glazed in Ganache

### CHOCOLATE VELVET

Chocolate Sponge layered with  
Chocolate Velvet Mousse and  
Glazed in Ganache

### VANILLA CREAM BERRY TORTE

White Sponge with Vanilla Mousse  
Topped with Assorted Fresh Berries  
(Contains some almond flour)

### TROPICAL FRUIT MOUSSE CAKE

White Sponge Cake with Layers of Coconut Mousse, Passion  
Fruit Cremeux and Tropical Fruit Mousse  
(Contains some almond flour)

### RASPBERRY ROYAL CAKE

White Sponge with Raspberry Mousse  
Topped with a Raspberry Mirror\_(Contains almond flour)

### MILK CHOCOLATE ALMOND TORTE

Moist Almond Cake and a Milk Chocolate Custard Crème  
Glazed in Milk Chocolate Ganache

8" Cakes:	\$60.00 – Serves 10 people
10" Cakes:	\$84.00 – Serves 16 people
½ Sheet:	\$180.00 – Serves 40 people
Full Sheet:	\$340.00 – Serves 80 people

All prices are exclusive of 9.1% sales tax, 24% taxable  
service charge, and \$75 attendant fee

# BAR SELECTIONS—LIQUOR

All prices are exclusive of 9.1% sales tax and 24% taxable service charge

## Drop Bar

### Vodka

Smirnoff	\$72
Absolut	\$90
Ketel One	\$108
Belvedere	\$150
Grey Goose	\$150

### Gin

Beefeater	\$78
Tanqueray	\$96
Bombay Sapphire	\$114

### Scotch

Dewars	\$105
J & B	\$96
Johnny Walker Black	\$144
Glenfiddich	\$162

### Bourbon

Canadian Club	\$72
Jack Daniels	\$90
Makers Mark	\$96
Crown Royal	\$120

### Tequila

1800 Silver	\$100
Azul	\$100
Patron Silver	\$144

### Rum

Bacardi	\$72
Malibu	\$72
Captain Morgan	\$90

### Cordials/Others

Vermouth	\$24
Triple Sec	\$72
Cointreau	\$126
Courvoisier VS	\$150
Grand Marnier	\$150

## Hosted Bar

### *Premium*

Smirnoff Vodka
Gordons Gin
Bacardi Superior
Jim Beam White Label
J&B Scotch
Canadian Club
Azul Silver
Korbel Brandy
\$7.50

### *Top Shelf*

Absolut
Stolichnaya
Tanqueray
Captain Morgan
Makers Mark
Johnnie Walker Red Label
Seagram's VO
Jose Cuervo 1800 Silver
Hennessy VSOP
\$8.50

### *Luxury*

Grey Goose
Ketel One
Tanqueray No. TEN
10 Cane
Knob Creek
Johnnie Walker Black Label
Crown Royal
Patron Anejo
Patron Silver
Hennessy VSOP
\$9.50

# BAR SELECTIONS

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## BEER

### Domestic      \$5.50 each

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Coors Light  
O'Douls (NA)

### Imports/Craft      \$6 each

Heineken  
Amstel Light  
Pacifico  
Corona  
Samuel Adams

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## WINE

Merryvale Vineyards Napa Valley Chardonnay \$40  
Estancia Cabernet Paso Robles \$40  
Tilia Merlot Argentina \$32

*Other wines may be provided and will be priced at the  
time of selection  
Please ask for the extensive wine list*

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## NON-ALCOHOLIC

The following items are priced individually to accompany any bar:

Mixers	<b>Complimentary</b>
Soda (Pepsi products only)	<b>\$3.75</b>
Juice	<b>\$4.25</b>
Bottled Water	<b>\$4.25</b>
Pitcher of Iced Tea	<b>\$14</b>
Pitcher of Lemonade	<b>\$16</b>

### **All Bar Set-Up to Include:**

Glassware, Beverage Napkins, Straws, Stir Stix, Fruit Garnishes, Ice Bottle Openers.

Initial Set Up and Daily Bar Refreshes are \$50 per day.

Hosted Bars are available for \$150 per day bartender fee .

Drop Bars are based on consumption per any open bottle.

A credit will be issued for the following items ONLY: Unopened bottles of wines & beer.

**All Hospitality functions receive state sales tax of 9.1% tax  
and taxable 24% service charge**