

2009
BANQUET MENU



The Waldorf-Astoria Collection™

Graced by famous faces and fabulous events since 1929, the Arizona Biltmore Resort & Spa is an elegant Frank Lloyd Wright-inspired resort and a premier year-round destination.

A skilled team of chefs, inventive cuisine and a variety of culinary experiences has earned Arizona Biltmore a reputation of excellence for dining in Phoenix. Heading the team is award-winning Executive Chef Todd Sicolo. Here, the atmosphere and the cuisine are consistently delicious.

We invite you to visit this architectural treasure.

Sophisticated in every detail, you can walk in the privileged paths of presidents and movie stars. Isn't it time you indulged in a little historical luxury?

For Your Information

CONTENTS

Breakfast

Continental Breakfast

Plated Breakfast

Buffet Breakfast

Boxed Breakfast

Brunch Buffet

A la Carte Refreshments

Beverage and Morning Break Selection

Theme Breaks

Lunch

Plate Lunch

Buffet Luncheon

Spa Bento Box

Lunch-To-Go

Reception

Reception Packages

Cold Hors d'oeuvres

Hot Hors d'oeuvres

Reception Enhancements

Reception Enhancements/Dry Snacks

Carving Board

Dinner

Plated Dinner

Buffet Dinner

Dessert Displays

Beverages

Wine List

Terms and Conditions

Continental Breakfast

The Continental

Freshly Squeezed Orange and Grapefruit Juice
Selection of Sliced Fresh Fruits

Chef's Bakery Basket

Fruit Filled and Cheese Danish, Selection of Flaky Croissants and Home Style Muffins, Streusel Coffee Cake
Fresh Bagels and Cream Cheese
Sweet Butter, Marmalade and Assorted Jams
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

The Biltmore

Freshly Squeezed Orange, Grapefruit, Tomato and Cranberry Juices
Tropical Sliced Fruits and Berry Display
Yogurt with Homemade Granola

Try the Original Recipe Since 1929

Brick Oven Baked Bagels and Freshly Baked Breakfast Pastries
Cream Cheese, Light Cream Cheese, Scottish Smoked Salmon Spread, Herb Chive Spread
Sweet Butter, Marmalade and Assorted Jams
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

Wrigley

Freshly Squeezed Orange Juice, Grapefruit, House Made Watermelon and Strawberry
Melon Carvings with Tropical Fruits, Berries and Melon
Fresh Fruit and Berry Yogurt Parfait with Toasted Homemade Granola
Freshly Baked Cinnamon Raisin Scones, Mini Muffins, Mini Danish and Mini Croissants
Bagels and Cream Cheese, Light Cream Cheese, Scottish Smoked Salmon Spread, Herb Chive Spread
Grand Marnier Whipped Cream, Preserves, Homemade Marmalade and Sweet Butter
Norwegian Smoked Salmon with Cream Cheese, Condiments, Mini Bialy's
Butter Croissant Sandwich
Stuffed with Scrambled Eggs, Ham, and Cheddar Cheese

Selected Teas

Lemon Segments, Warm Milk, Honey
Freshly Brewed Coffee
Regular and Decaffeinated Coffee with The Following Toppings;
Cream, Cocoa, Cinnamon, Rock Sugar Sticks

Plated Breakfast

All Plated Breakfast Served With Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Catalina

Orange Juice

Farm Fresh Scrambled Eggs

Minced Chives, Plum Tomato

Smoked Crisp Bacon

Home Fried Potatoes

Red Creamer Potatoes

Home Fried Style

Arizona Biltmore Bakeries

Sweet Butter, Marmalade and Assorted Jams

Saguaro

Freshly Squeezed Orange and Grapefruit Juices

Offered Table Side

Vanilla Yogurt and Sweet Melon Parfait

Traditional Eggs Benedict

Herb-Roasted Plum Potatoes and Asparagus

Fresh Baked Biltmore Pastries

Sweet Butter, Marmalade and Assorted Jams

Squaw Peak

Freshly Squeezed Orange and Grapefruit Juices

Offered Table Side

Fresh Fruit Martini

Breakfast Duet

Mascarpone Stuffed French Toast and Aged Cheddar Cheese Quiche

Fresh Berries Marmalade and Sauce Hollandaise

House Made Breakfast Sausage Patties

Paradise Garden

Freshly Squeezed Orange Juice

Simply Fruit

Hand Turned Melon Pearls, Berry Yogurt and Vanilla Honey

Morning Pastries

Sweet Butter, Marmalade and Assorted Jams

Grilled Flat Iron Steak Served with Wild Mushroom Quiche

Rösti Potatoes and Asparagus

Breakfast Buffets

Sunrise Buffet

Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices
V-8 and Apple Juice

Sliced Seasonal Fresh Fruit

Assorted Berries
Cottage Cheese with Grapefruit and Mint

Assorted Cold Cereals

Whole and Skim Milk

Chilled Fruit Yogurts

Farm Fresh Scrambled Eggs

Cheddar Cheese and Chives
Hickory Smoked Bacon and Grilled Link Sausage
Oven Roasted Hash Browns

Warm Selection of Arizona Biltmore Bakeries

Assorted Bagels with Cream Cheese

Sweet Butter, Marmalade and Assorted Jams
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

*Buffets open over one hour are subject to surcharge.
Per Person surcharge for buffets less than 25 guests.*

For your convenience, we can include the service of the following beverages for breakfast:

*Assortment of Diet and Regular Soft Drinks
Arizona Biltmore Bottled Water*

Rise and Shine Buffet

Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices
V-8 and Apple Juice

Individual Bowls of Hand Cut Melons and Berries

Gourmet Breakfast Breads and Muffins to Include:

Banana Walnut, Cranberry Orange, Mango Tangle, Lemon Poppy and Sour Cream Zucchini Bread

The Bagel Shop

A Variety of Bagels with Smoked Salmon Spread, Cream Cheese, Herb

Thick Cut French toast

Vermont Maple Syrup and Vanilla Cream

Farm Fresh Scrambled Eggs

Roasted Tomatoes and Chives

Gourmet Individual Baked Frittatas

Spinach, Tomato and Cheddar Cheese, Chive Hollandaise
Apple Wood Bacon and Sage Sausage Patties
Yukon Gold Potato Hash
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

*Buffets open over one hour are subject to surcharge.
Per Person surcharge for buffets less than 25 guests.*

*For your convenience, we can include the service of the following beverages for breakfast:
Assortment of Diet and Regular Soft Drinks
Arizona Biltmore Bottled Water*

Desert Sun Buffet

Southwest Breakfast Buffet

Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices

V-8 and Apple Juice

Sliced Papaya, Melons and Berries

Creamy Grits and Jalapeno Cheese Grits

Southwest Breakfast Wrap Bar

Warm Tortillas, Scrambled Eggs, Chorizo, Honey Ham, Sage Sausage, Black Beans, Cilantro, Green Onions, Pepper Jack Cheese, Guacamole, Salsa Fresca and Sour Cream

(Chef Fee- One Required Per 100 Guests)

Simply Scrambled Eggs

With Sweet Cream and Sea Salt

Sonoran Potatoes

Roasted Yukon Gold Potato Wedges with Anaheim Chiles

Southwest Breakfast Pastries

Cinnamon Apple Pastelitos, Blackberry Empanadas, Black Walnut Coffee Cake

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

*Buffets open over one hour are subject to surcharge.
Per Person surcharge for buffets less than 25 guests.
(Chef Fee)*

*For your convenience, we can include the service of the following beverages for breakfast:
Assortment of Diet and Regular Soft Drinks
Arizona Biltmore Bottled Water*

Painted Desert Buffet

Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices

V-8 and Apple Juice

Chilled Fruit Smoothies

Strawberry and Banana Yogurt Drinks with Lilac-Honey and Granola

(Chef Required)

Sliced Seasonal Fresh Fruit

Assorted Berries

Assorted Cold Cereals

Whole and Skim Milk

Chilled Fruit Yogurts

Raisins, Granola and Coconut

Prepared to Order: Farm Fresh Omelets

Whole Eggs, Egg Whites, and Egg Beaters

Diced Ham, Shredded Cheddar, Jack Cheese, Mushrooms, Spinach, Onions and Peppers

(Chef Required)

Assorted Hot Cereal

Steel Cut Oatmeal, Cheese Grits, Fresh Berries, Sweet Cream and Brown Sugar

Fluffy Scrambled Eggs

Pan Braised "Lyonnaise" Potatoes

Toasted Cinnamon Pecan Raisin Bread French Toast

Fresh Fruit Compote, Vermont Maple Syrup

Hickory Smoked Bacon Country Link Sausage

Breakfast Bakeries and Assorted Bagels

Sweet Butter, Marmalade, Cream Cheese and Assorted Jams

Freshly Brewed Regular and Decaffeinated Coffee, Assorted teas

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

(Chef Fee)

For your convenience, we can include the service of the following beverages for breakfast:

Assortment of Diet and Regular Soft

Arizona Biltmore Bottled Water

Breakfast Buffet Enhancements

Omelets

Prepared to Order
Diced Ham, Cheddar and Swiss Cheese,
Peppers, Zesty Salsa, Bay Shrimp, Smoked
Salmon, Mushrooms and Fresh Herbs
(Minimum 50 guests)
(Chef Required)

Belgian Waffle Station

Warm Vermont Maple Syrup, Assorted Fresh
Berries, Sweet Butter, Toasted Pecans, Brown
Sugar and Whipped Cream
(Chef Required)

Breakfast Burrito Station

Rolled to Order
Warm Flour Tortilla, Scrambled Eggs, Jack
Cheese, Cheddar Cheese, Sausage, Crisp
Bacon, Hash Brown Potato, Sour Cream, Zesty
Salsa
(Chef Required)

Sunshine Fruit Smoothie

A Healthy Way to Start the Day!
Blended to Order: Strawberry, Banana, Walnut,
Yogurt, Lilac Honey and Granola

Griddled Wheat Germ Crunch Pancake Station

Strawberry, Blueberry, Banana, Chocolate
Chip, Sweet Butter, Pecans, Whipped Cream
and Maple Syrup
(Chef Required)

Cinnamon French Toast

with Sweet Butter and Warm
Vermont Maple Syrup

Fruit and Yogurt Parfait

Individual Glasses of Non-Fat Yogurt, Layered
with Fresh Berries and Toasted Granola

Southwest Breakfast Wraps

Scrambled Eggs, Chicken Apple Sausage and
Monterey Jack Cheese Wrapped in a Warm
Flour Tortilla (pre-made)

Raspberry Blintzes

Filled with Sweet Farmers Cheese and Vanilla
Cream

Scrambled Farm Fresh Eggs and Egg Whites

Classic Eggs Benedict
(Minimum 200 guests)

Steel Cut Oatmeal or Cheese Grits
Sweet Cream and Brown Sugar

Buttermilk Biscuits

With Sausage, Egg and Cheddar Cheese

Scrambled Egg Croissant

With Ham, Egg and Monterey Jack Cheese

Assorted Cold Cereals

With Whole and Skim Milk

Breakfast Quesadillas

Pepper Jack Cheese, Roasted Peppers, Egg,
Smoked Bacon, Green Onions, Salsa Fresca and
Guacamole

House Smoked Scottish Salmon

Cream Cheese, Capers, Sliced Onions,
Chopped Egg and Assorted Mini Bagels

Box Breakfast

Fitness Box

Hard Boiled Egg

Honey Bran Muffin

Fruit Yogurt and Cereal Bar

Banana

Assorted Bottled Fruit Juices

Freshly Brewed Regular and Decaffeinated Coffee with To Go Cups

The Early Riser

Fresh Baked Zucchini and Banana Bread

AZB Granola and Chilled Fruit Yogurt

Tropical Fruit and Berry Salad

Freshly Brewed Regular and Decaffeinated Coffee with To Go Cups

Enhancement

Jumbo English Muffin, Scrambled Egg,

Canadian Bacon and American Cheese Sandwich

The Frank Lloyd Wright Brunch Buffet

Selection of Chilled Fruit Juices
Freshly Squeezed Orange and Grapefruit
Juices
V-8 Cranberry and Apple Juice

Sliced Seasonal Fresh Fruit
Assorted Berries
Assorted Cold Cereals
Whole and Skim Milk

Selection of Imported and Domestic Cheeses
Baguettes and Carr's Crackers

Garganelli Pomodoro
with Aged Reggiano and Fresh Basil

Seafood Salad
with Fresh Herbs, Citrus and Olive Oil

Grilled Vegetables with Aged-Balsamic
Vinaigrette

Prepared to Order:

Farm Fresh Omelettes

Whole Eggs, Egg Whites or Egg Beaters
Fresh Spinach, Button Mushrooms, Broccoli,
Tomatoes, Cheddar Cheese, Ham, Peppers and
Onions
(Chef Required)

Fluffy Scrambled Eggs

Traditional Eggs Benedict

Poached Eggs with Grilled Canadian Bacon
over Crisp English Muffin, Hollandaise Sauce

Stuffed French Toast

With Strawberry-Mascarpone Cheese and
Vermont Maple Syrup

Grilled Sausage Links
and Hickory Smoked Bacon
Red Creamer Potatoes
Home Fried Style

Scallopine of Chicken

Fresh Mozzarella, Spinach, Mushroom and
Roast Tomato with Madeira Sauce

Roasted Key Lime and Herb Crusted Salmon

Tomato Basil Relish

Breakfast Bakeries and Bagels

Sweet Butter, Cream Cheese, Light Cream
Cheese, Marmalade and Assorted Jams
Chef's Selection of Tortes and Tarts
Warm Mango Bread Pudding
with Vanilla Rum Sauce

Freshly Brewed Regular and Decaffeinated
Coffee, Assorted Teas

Buffets open over two hours are subject to surcharge.

Per Person surcharge for orders less than 75 guests.

(Chef Fee)

For your convenience, we can include the service of the following beverages for brunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

The Charles McArthur Brunch Buffet

Selection of Chilled Fruit Juices	Traditional Eggs Benedict
Freshly Squeezed Orange and Grapefruit Juices	Poached Eggs with Canadian Bacon, Crisp English Muffin, Hollandaise Sauce
V-8, Cranberry and Apple Juice	Thick-Cut Cinnamon French Toast
Sliced Seasonal Fresh Fruit	Fresh Fruit Compote, Maple Syrup, Whipped Butter
Assorted Berries	Hickory Smoked Bacon
Chilled Fruit Smoothies	Grilled Chicken Breast
Banana, Strawberry and Lilac-Honey Yogurt Drinks	Exotic Mushrooms, Cabernet Shallot Sauce
(Chef Required)	
Assorted Cold Cereals	
Whole and Skim Milk	
Selections of Smoked Fish	Black Pepper-Crusted Sirloin
Smoked Scottish Salmon, Brook Trout, Peppered Mackerel and Dolphin Served with Chopped Egg, Chopped Red Onion, Capers, Sour Cream and Rye Bread	Herb Aioli, Béarnaise and Creamed Horseradish
Italian Antipasto Display	Slow Roasted Breast of Turkey
Display of Imported and Domestic Cheeses	Cranberry Walnut Jam
Baguettes and Carr's Crackers	(Chef Required)
Beefsteak Tomato and Braised Endives	Northern Halibut
Pesto Vinaigrette	Papaya, Tomato Basil Relish
Penne Pasta, Olives, Tomatoes and Roasted Peppers	Steamed Garden Vegetables
Garlic Dressing	Breakfast Basket and Brick Oven Breads
Marinated Asparagus Spears	Sweet Butter, Marmalade, and Assorted Jams
Fine Shallots, Lemon Vinaigrette	The Pastry Table:
Prepared to Order Omelets:	Assorted Tortes
Whole Eggs, Egg Whites and Egg Beaters Fresh Spinach, Shiitake and Grilled Portobello Mushrooms, Tomato, Cheeses, Herb Crabmeat, Shrimp, Smoked Salmon, Sour Cream and Caviar	Champagne Sabayon with Seasonal Berries, Lady Fingers
(Chef Required)	Selection of French Miniature Pastries
	Freshly Brewed Regular and Decaffeinated Coffee, Assorted teas

Buffets open over two hours are subject to surcharge.

Per Person surcharge for orders less than 75 guests.

(Chef fee)

For your convenience, we can include the service of the following beverages for brunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

A La Carte Refreshments

Freshly Brewed Regular Coffee	per Gallon
Freshly Brewed Decaffeinated Coffee	per Gallon
Arizona Biltmore Selection of Assorted Teas	per Gallon
Biltmore Breeze Iced Tea	per Gallon
Freshly Squeezed Orange Juice	per Gallon
Freshly Squeezed Grapefruit Juice	per Gallon
Freshly Squeezed Lemonade	per Gallon
Apple Juice	per Gallon
Tomato Juice	per Gallon
Cranberry Juice	per Gallon
Pineapple Juice	per Gallon
V-8 Juice	per Gallon
Assortment of Diet and Regular Soft Drinks	On Consumption
Arizona Biltmore Bottled Water	On Consumption
Assortment of Premier Sparkling, and Fruit Flavored Waters	On Consumption
Vitamin Water	On Consumption
Starbucks Chilled Frappuccinos: Mocha and Coffee Flavors	On Consumption
Rock Star®	On Consumption
Red Bull®	On Consumption
Full Throttle®	On Consumption
Odwalla Power Juices	On Consumption
“C” Boost Mango and Orange	
Green Goodness	
PomaGrand “100”	
Strawberry Banana	

A La Carte

Specialty Bakeries

Warm Cinnamon Honey Pecan Sticky Buns	per Dozen
Fruit and Cheese Filled Danish	per Dozen
Banana Nut, Orange and Cranberry Sweet Breads	per Dozen
Assorted Fresh Baked Muffins with Sweet Butter and Preserves	per Dozen
Flaky Croissants	per Dozen
New York Style Bagels with Cream Cheese	per Dozen
Cinnamon Swirl Coffee Cake	per Dozen

Cookies Brownies & Sweets

Assorted Freshly Baked Cookies;	
Roasted Peanut Butter, White Chocolate Macadamia Nut,	
Oatmeal Raisin, and Double Chocolate Chip	per Dozen
Chocolate Fudge Brownies	per Dozen
Homemade Biltmore Granola Bars	per Dozen
Miniature European Pastries	per Dozen
Chocolate Covered Strawberries	per Dozen

Fresh Fruit Selections

Assortment of Whole Fresh Seasonal Fruits	On Consumption
Individual Fruit Yogurts	On Consumption
Sliced Seasonal Fresh Fruit (Chefs Selection of Finest Fruit Available)	per Tray
Small Serves 25	
Medium Serves 50	
Large Serves 100	

Additions

Assorted Candy Bars; Snickers, Milky Way, Kit Kat, M&M's, Hershey's	per Dozen
Individual Bags of Potato Chips	per Dozen
Individual Bags of Pretzels	per Dozen
Individual Bags of White Cheddar Popcorn	per Dozen
Bags of Crisp Fruit Chips	per Dozen
Häagen Dazs Ice Cream Bars	per Dozen
Simply Fruit Bars	per Dozen
Frozen Yogurt Bars and Ice Cream Sandwiches	per Dozen

Theme Breaks

The Ice Cream Stop

Select your favorite ice cream from our delicious selection;
Toasted Almond,
Strawberry Shortcake,
Chocolate Éclair and More
Freshly Brewed Regular and Decaffeinated Coffee,
Assortment of Teas

Biltmore Tea Time

Scones, Macaroons,
Miniature European Pastries,
Continental Cookies,
Fresh Strawberries and Cream,
Lemon Pound Cake,
Banana Walnut Bread,
Sliced Wedges of Lemon,
Assorted Sugar (White and Brown),
Fresh Sliced Seasonal Fruit and Berries.
Freshly Brewed Regular and Decaffeinated Coffee,
Assortment of Teas.

The Naturalist

I'm Nuts for this Stuff! A Hearty Break with
Assorted Nuts, Salted Seeds,
Granola Bars, Power Bars
Individual Dried Fruits and Fruit Chips
Freshly Brewed Regular and Decaffeinated Coffee,
Assortment of Teas.

Shake It, Dust It, Dip It Break

Make Your Way Through Assorted Bakeries,
Beignets, Pretzels
Donuts, Granola
Sweet Glazes
Cinnamon Sugars, and Chocolates.
Create Your Own Sweet Masterpiece. Our Pastry
Chefs will Assist. Fruit Juices, Smoothies,
(Chef Fee)
Freshly Brewed Regular and Decaffeinated Coffee,
Assortment of Teas.

Jump Start

Meeting Too Long? A Combination of Power
Drinks and Espresso,
Espresso Shots made to order "Latin Style"
Red Bull (Diet and Regular),
Rock Star Power Drink,
Gatorade Drinks,
Chocolate Coffee Beans
Candy Novelties.

Artichoke & Spinach and Peppered Herb Queso Dips

Fresh Vegetable Sticks
Italian Crostinis
Crispy Tortilla Chips

I wish Every Day was Sundae!

Especially when you get to Create Your Own
Sundae with These Ice Creams and Sorbets...
Double Chocolate,
Vanilla Bean, Natural Strawberry,
Berry Sorbet
(Choose Three) with an Assortment of Fruit and
Chocolate Toppings, Whipped Cream, Toasted
Almonds, Walnuts, Maraschino Cherries and
Novelty Candy Sprinkles
Freshly Brewed Regular and Decaffeinated Coffee,
Assortment of Teas.

Fruitopia

Chill Out. All Natural Frozen Popsicles,
Fruit Skewers, Frozen Melon Wedges and Grapes.
Individual Fruit Juices.

Tropical Fruit Monger

Cut to Order By Our Fruit Monger, the Most Fresh.
Tropical Fruits, Berries, Melons and Exotics.
Sparkling Fruit Waters,
Fruit Smoothies,
Freshly Brewed Regular and Decaffeinated Coffee,
Assortment of Teas.

Theme Breaks

Continued

As the Cookie Crumbles

Wonderful in the Morning and Better in the Afternoon with Whole Milk and Skim Milk Chocolate Chip, Oatmeal Raisin, Roasted Peanut Butter, White Chocolate Macadamia Nut and Assorted Continental Cookies. Brewed Regular and Decaffeinated Coffee, Assortment of Teas.

Muffin Madness

Get Rejuvenated without all the Sugar, Freshly Baked Fruit Filled Muffins, Savory and Streusel Topped with Coffee, Frappuccinos, and Ice Cold Milk.

A Walk Down the Arizona Biltmore History

Treats from the Past and Present

Enjoy House Made Granola, Granola Bars, our Famous Arizona Biltmore Cookies, and Mini Bowmen Waldorf Astoria Salads Served the Same Way Since 1929 in Petite Apples, with Coffee, Chilled Cider and Ice Cold Milk.

Eating Naturally

Go Without the Ups and Downs of Sugar and Let Your Body Produce Natural Sugar with This Life Style Break.

Spiced Nuts, Pistachios, Candied Pecans, Cumin- Smoked Dusted Almonds, Honey-Dusted Peanuts. Vitamin Water and Odwalla Juices
Let Your Break Get You Up and Going All Day!

Afternoon Siesta

Fresh Corn Tortilla Chips
Grilled Cactus Salsa Guacamole and Salsa Fresca
Fresh Fruit Skewers

All Refreshment Breaks are priced for a maximum duration of 30 minutes. For additional Themed Breaks from Biltmore Destination Services please contact your Catering or Conference Services Manager.

For your convenience, we can include the service of the following beverages for Themed Breaks:

*Assortment of Diet and Regular Soft Drinks
Arizona Biltmore Bottled Water*

Plated Lunches

All plated lunches served with Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Rotisserie SpitFire Chicken

Desert Greens

With Tomato, Cucumber, Sunflower Seeds and Herb Garden Vinaigrette

Rotisserie Spit Fire Chicken

With Rosemary Balsamic and Olive Oil

Roasted Tomato

Crimini Mushroom Ragout

Spring Vegetable Orzo

Key Lime Tart

Strawberry Coulis

Petite Filet and Pumpkin Seed Roasted Shrimp

Charred Vidalia Onion Salad

Lolla Rosa, Olive Oil Poached Tomatoes, and Grilled Asparagus

Cilantro-Achiote Vinaigrette

Cumin-Garlic Petite Filet and Pumpkin Seed Roasted Shrimp

Succotash Potatoes

Wood Roasted Pepper

Buttered Broccoli

Grilled Portabella Mushrooms

Arizona Lemon Bars

Pistachio Praline and Orange Gastrique

Orange Chili Mojo Chicken Breast

Lolla Rossa and Bibb Lettuce

with Carrot Ribbons, Jicama and Lime Cilantro Vinaigrette

Orange Chili Mojo Breast of Chicken

with Sweet Plantains, Pencil Beans

Roast Pearl Tomatoes

Yellow Rice

Mexican Tres Leches

with Roasted Meringue

My Big Fat Greek Salad

Minestrone Soup with Roasted Vegetables and Orzo Pasta

My Big Fat Greek Salad

Crisp Romaine Leaf, Roasted Chicken, Feta Cheese, Tomato, Seedless Cucumber, Red Onion, Greek Kalamata Olive, Warm Crisp Spinach Phyllo Crouton, Lemon-Oregano Dressing

Honey-Laced Baklava with Lemon Sorbet

Salmon Achiote Salad

Heirloom Tomato Soup

With Petite Sourdough Cheddar Grilled Cheese

Salmon Achiote Salad

Warm Pan Seared Salmon, Baby Greens, Spinach, Goat Cheese,
Pistachios and Beets, Lemon Olive Vinaigrette

Butterscotch Panna Cotta Chocolate Swirl

with Crisp Wafer

Scalopine of Chicken

Mezzaluna Salad

Chopped Italian Greens, Gorgonzola, Cucumber, Olives, Tomato, Garbanzo Beans,
White Beans, and Small Herb Croutons, Tuscan Balsamic Vinaigrette

Open Faced Scaloppine of Chicken

Fresh Mozzarella, Mushroom, Basil, Wood Roasted Tomato, Madeira Sauce

Garlic Whipped Potatoes

Seasonal Vegetables

Bailey's Tiramisu "Classico"

With Chocolate Espresso Cup, Chocolate Dusting

Roasted Lime and Herb Crusted Halibut

Grilled Asparagus Salad

with Candy Apple Beets, Goat Cheese and Cider Vinaigrette

Roasted Lime and Herb Crusted Halibut

With Tomato-Basil Relish

Smashed Vanilla Rum Sweet Potatoes

Flame Grilled Vegetables

Chocolate Dipped Banana Cream Profiteroles

Glazed Chicken and Shrimp Pot Stickers

California Rolls

Pink Ginger, Soy Sauce, Hot Wasabi

Hibachi Grilled Orange Glazed Chicken and Shrimp Pot Stickers

Steamed Scallion White Rice

Sesame Scented Broccoli

Crisp Carrots and Shiitake Mushrooms

Coconut Crème Brûlée

Warm Caramelized Pineapple

The Biltmore Cobb Salad

Cumin Stewed Black Bean Soup

Chicken, Sour Cream, Cilantro, Pico de Gallo

The Biltmore Cobb Salad

Crisp Green Chopped Salad with Roast Turkey

Avocado, Tomato, Eggs, Bleu Cheese, Crumbled Bacon, Black Beans,

Hearts of Palm and Roasted Rosemary, Olive Oil Potatoes

Choice of Herb Vinaigrette or Ranch Dressing

Tossed or Un-Tossed Available

Artisan Style Rolls

Sweet Butter

Morello Cherry Torte

Fresh Cherries Inside and Out

Sonoran Spiced Flat Iron Steak

Sunburst Orange and Jicama Salad

Hearts of Romaine, Sun Ripe Tomatoes, Cilantro Lime Vinaigrette

Sonoran Spiced Flat Iron Steak

House Smoked Potatoes,

Petite Pumpkin Squash, Overnight Tomatoes, Barolo Wine Reduction

Schnepf Farms Peach Cobbler

Honey Lavender Gelato, Crispy Wafer Crunch

Lunch Buffet

All Lunch Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

The Clark Gable Deli

Home Made Matzo Ball Soup

**Baby Iceberg Lettuce, Sliced Beefsteak Tomatoes, Sweet Onions,
Chunky Bleu Cheese and Italian Vinaigrette**

Pickles and Sours

Elbow Macaroni Salad

Creamy Cabbage Slaw

New York Potato Salad

White Albacore Tuna Salad

Italian Hero

Salami, Cappacola, Mortadella and Provolone

Griddled Reuben on Thick Cut Marble Rye

With Thousand Island Dressing

Oven Roasted "Hand Carved" Turkey

With Cranberry and Mayonnaise

Grilled Hebrew National Hot Dogs

Sauerkraut and Box Cut Beans

New York Cheesecake

Vanilla Rice Pudding, Brooklyn "Black and White" Cookies

Levy's Coconut Macaroons

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 50 guests.

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

Nuevo Latino

Cumin and Bean Posole

Shredded Cabbage, Spicy Peppers and Roasted Hominy

Desert Greens

With Avocado, Tomato, Toasted Pumpkin Seeds, Ruby Red Grapefruit Vinaigrette

Pineapple Mojo Roasted Snapper

With Avocado, Serrano Pepper, Tomato Relish

Hot Cuban Turkey Mojo Press

A Classic with Slow Roasted Turkey and Swiss Cheese on Spanish Wheat Bread

Chimichurri Skirt Steak

Black Bean-Chard Corn Relish

Chef Required

Crispy Plantain Chips

With a Tomato, Lime and Garlic Salsa

Hand Cut Fruit Selection

Coco Cabana

A Light Coconut Rice Pudding

Caramel Flan

Mocha Chocolate Mousse Espresso Cups

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

(Chef Fee)

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

Now That's Italian

Zuppa Alla Minestrone

Classic Caesar Salad

(Chef Required)

Caprese Salad of Sliced Tomatoes

Buffalo Mozzarella, Red Onions

And Lucini Olive Oil

Warm Panino Pollo-Grilled Chicken

Fresh Mozzarella and Pesto on Herb Baked Bread

Chef Slices to Order

Brick Oven Assorted Gourmet Pizzas

(Please select Two)

Roasted Peppers, Caramelized Onion and Fresh Mozzarella

Italian Sausage, Pepperoni, Roma Tomato,

Mozzarella and Fresh Ricotta

Meatball, Fresh Ricotta and Basil

Four Cheese Pizza: Mozzarella, Fontina, Gruyere and Parmesan

Spinach, Feta Cheese, Black Olive and Tomatoes

Penne Pasta with Spinach and Wild Mushrooms

Tossed in a Light Whole Grain Mustard and Sun-Dried Tomato Cream Sauce

Marinated Italian Olives and Aged Parmesan

Italian Breads and Rolls

Sweet Butter

Fruita Fresca – Spring Fruit Salad

Chocolate Cannoli, Assorted Biscotti, Bacci, Italian Traditional Cheesecake

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

(Chef Fee)

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

Marilyn's Sandwich Shoppe

Beef Mushroom Barley Soup

A Field of Greens

Bleu Cheese, Ranch and Balsamic Dressings

Basil, Roasted Garlic, Ten Vegetable Penette Salad

Creamy "Jersey" Cabbage Salad

Potato Salad

Deviled Egg Salad

Albacore Tuna Salad

Tarragon Chicken Salad

Artisan Style Pre-Made Sandwiches

Of Selected Cold Meats and Cheeses

Peppered Roast Beef, Roast Turkey

Smokehouse Ham, Genoa Salami, Cheddar and Swiss Cheeses

Assorted Breads and Rolls

Mayonnaise, Horseradish and Imported Mustards

Sliced Fresh Fruits

Decorated with Seasonal Berries

Key Lime Pie

Mini Brownies, Blondies and Cookies

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

Organic Trends

Sunizona Farmed Greens

All Organic, Cut and Snipped to Order
Assorted Toppings, Dressings, Croutons and Cracker Flats

Marinated Wood Fired Olives

Rosemary and Extra Virgin Olive Oil
(Chef Required)

Cured Manchego Cheese

Lemon Peel, Black Pepper and Pepperdews

Grilled Red Peppers with Imported White Anchovies

Roasted Sweet Potato

Cran Raisins, Almond and Apple

Thyme Roasted Potatoes

Slivered Garlic, Sea Salt and Herbs
Chilled Vegetable Salad

Summer Tomatoes and Fresh Snipped Basil

Honey Pommery Brushed Organic Chicken Breast

Roasted Corn and Black Bean Fresca

Orange BBQ Glazed Tuna Burger

Crisp Vegetable Slaw

Sweet Buttered Cornbread, Country Drop Biscuits

Sun Cut Watermelon Salad

Sumac White Balsamic

Desserts

Fruit...Fruit...and More Fruit!

All About Fresh Berries, Fruits, Tarts, Pies, Brûlées and of Course, A Touch of Chocolate

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 50 guests.

(Chef Fee)

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

The Mesa Grande

Cumin Creamy Potato Egg Salad

Crisp Arizona Greens with Tomatoes and Sherry Vinaigrette

Blistered Asparagus with Local Feta Cheese

And Queen Creek Olive Oil

Prickly Prawn Salad with a Spiced Sunshine Fruit Relish

AZB Cobb Wrap

With Shaved Country Turkey

Dijon Lavender Roasted Breast of Chicken

Citrus Glazed Mahi-Mahi with Indian River Orange, Crisp Pencil Beans

Shallot and Thyme Roasted Fingerling Potatoes

Fresh Baked Assorted Rolls

Sweet Butter

Sun Soaked Fruits, Melons and Berries

Local Grown Lemon Bars and Marble Fudge Brownies

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

The Biltmore Soup and Salad

Black Bean Soup

With Crisp Tortilla Strips

Café Chicken Noodle Soup

Warm Texas Grilled Flank Steak Salad

Crisp Romaine, Fried Cowboy Tobacco Onions, Crumbled Bleu Cheese, Bacon, Tomato, and Avocado
Bleu Cheese Buttermilk Dressing

Southwest Vegetarian Ranch Salad

Spicy Green Cucumbers, Egg, Tomato, Chickpeas, Roast Corn, Red Onion, Black Beans, Clementine
Vinaigrette

Tandoori Charred Chicken Salad

Shaved Iceberg Lettuce, Cucumber, Tomato, Apple, Crisp Pappadam Croutons, Yellow Coconut
Vinaigrette

All Salads Tossed to Order

(Chef Required)

Fresh Baked Assorted Rolls

Sweet Butter

Desserts

Wildberry Sorbet

Miniature Key Lime Tarts

Dark Chocolate Dipped Macaroons

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

(Chef Fee)

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

The Low Country Barbeque

Field Greens

New Mexico Green Tomatoes, Candied Pecans and Crumbled Bleu Cheese

Honeysuckle Carrot Raisin Salad

Yellow Skin Egg Potato Salad

Pork Crackling and Spring Onion

Salt and Pepper Vinegar Marinated Crispy Cole Slaw

Mason Jars of Pickles, Sours

Cut Pickles, Sweet Pickled Corn Relish, Olives

Barbeque Boneless Chicken

House Smoked Then Pulled Pork Sliders

With Caramelized Onion on a Cheddar Cheese Roll

Blackened Snapper Sandwich

Orange Caper Aioli

String Bean with Caramelized Onions

Creamed Corn Casserole

Sweet Buttered Cornbread, Country Drop Biscuits

Desserts

Sun Cut Watermelon

Old Fashion Apple Pie

Chocolate Bourbon Pecan Pie

Warm Crusty Schnepf Farms Peach Cobbler

Moonshine Vanilla Cinnamon Cream

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 50 guests.

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

Sonoran Cuisine

Prickly Pear Iced Tea

Gazpacho Soup

Tri-Color Corn Strips and Jalapeno Corn Relish

Jicama, Cilantro and Cucumber Escabeche

Grilled Pineapple Slaw

with Smoked Paprika Vinaigrette

Southwestern Caesar Salad

Chili Spiced Croutons and Cumin-Anchovy Dressing

Beef and Chicken Fajitas

Flour and Wheat Tortillas, Guacamole, Sour Cream, Salsa, Cheddar Cheese and Tomatoes

Cheese Enchiladas

Ancho Chile Sauce

Sweet Bell Pepper Rice

Black Beans with Epazote and Ranchero Cheese

Desserts

Warm Wild Berry Empanadas

Cinnamon Buneulos

Mini Caramel Flan with Berries

Key Lime Tartlets

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

The All-American Picnic

Watermelon Wedges

Buttermilk And Onion Coleslaw

Potato Chips with Sour Cream & Onion Dip

Celery and Carrot Sticks with Dill Ranch Dressing

Traditional Macaroni Salad

Crispy Fried Chicken

Grilled Angus Burgers

Beer Basted Hebrew National Hot Dogs

Condiment Station

Sport Peppers, Sauerkraut, Diced Onions, Dill Pickles, Sliced Tomato, Sliced Onion, Butter Lettuce

Dijon and French Mustards, Mayonnaise, Sweet Pickle Relish

Sliced Swiss, Cheddar and Muenster Cheese

Assorted Hot Dog and Hamburger Buns

Jalapeno Cornbread

Whipped Honey Butter

Desserts

Lemon Bars

Chocolate Peanut Butter Tarts

Warm Cinnamon Bread Pudding

Vanilla Sauce

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 25 guests.

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled

Biltmore Spa Luncheon

Caloric Counts Available upon Request

Zero Trans Fat Menu

Carrot Ginger Bisque

Couscous Salad

Cucumber, Tomato and Virgin Olive Oil

Peppered Flaked Ahi Salad

Marinated Vegetables, Crumbled Feta and Aged Balsamic

Baby Green Salad

Crisp Julienne Vegetables with an Oven Dried Tomato Vinaigrette

Grilled Turkey Scaloppini with Oregano and Lime

Wild Rice Pilaf

Multigrain Pilaf with Dried Apricots and Sun-Soaked Cherries

Seared Salmon Filets

With Cilantro-Pesto Broth

Steamed Asparagus, Roasted Peppers & Sweet Carrots

Desserts

Hand Cubed Fruit

Homemade Granola Bars

Strawberry Angel Food Gratin

Buffets open over one hour are subject to surcharge.

Per Person surcharge for orders less than 50 guests.

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

Boxed Lunches

Salads

(Choice of One Salad for all Boxed Lunches)

Tortellini Salad

Red Potato Egg Salad

Marinated Vegetable Salad

Sandwiches

(Choice of Two)

Proscuitto, Sopressata, Fresh Mozzarella, Olive Tapenade on Crisp Ciabatta

Rare Roast Beef with Jalapeno Cheese, Pesto Aioli and Sun Ripened Tomato

Cilantro Marinated Breast of Chicken, Smoked Gouda and Ancho Onion Jam

Balsamic Portabella, Roasted Tomato, Garlicky Hummus on Whole Wheat Tortilla

Honey Shaved Turkey and Swiss with Stone Ground Mustard on Whole Wheat Chapatti Bread

All Boxed Lunches to Include

Sugar Cookie

Arizona Biltmore Orange

Potato Chips

Appropriate Condiments and Disposable Utensils

For your convenience, we can include the service of the following beverages for lunch:

Assortment of Diet and Regular Soft Drinks

Arizona Biltmore Bottled Water

Box Lunch Upgrades

Substitute any of the Following to Your Box Lunch

Savory Sides (Additional)

Substitute for Your Potato Chips

Biltmore House Made Granola

AZB Spicy Corn Tortilla Chips

Sun Baked Chips

All Natural Organic Chips

Salty Sunflower Seeds (Shelled)

Sun Cran Raisins – Trail Mix

Sweet Things (Additional)

Substitute for Your Sugar Cookie

Cashew Rice Crispy Bar

AZB Famous Cookie

*Triple Chocolate Chunk, Cinnamon Apple Raisin,
Smooth & Creamy Peanut Butter*

Lemon Bars

Cheesecake Bars

The Spa Bento Box

Maximum 50 guests

Lemon Grass Soup

With Miso Shrimp, Chestnuts and Ginger Carrot Strings

Lily Grass Tied Bento Box

Watermelon Basil Elixir (Shooter)

Red Chili and Papaya Grilled Breast of Chicken

Soba Noodle Salad with Toasted Tiny Seeds

Edamame and Cashew Salad with Lemon Scented Broccoli

Cranberry Ginger Rice Cake

With Fresh Berries

Receptions

All Receptions Packages Must be Purchased Based on Full Attendance and are Designed for 90 Minutes

CAMELBACK RECEPTION

Butler Passed Hors d'oeuvres

3 Pieces Per Person

Chinese Chicken Salad

Tuscan Vegetable Spiedini

Skewered with Fresh Mozzarella, Roasted Pepper, Tortellini and Basil

Miniature Beef Wellington

Portobello and Herb Mushroom Popover

Traditional Antipasto Display

Selection of Italian Cheeses and Marketplace Meats

Sopressata Hard Salami, Coppa, Reggiano Parmesan and Herbed Boccocini with Marinated Grilled Vegetables, Artichoke Hearts and Nicoise Olives served with Tomato and Basil Focaccia, Bread Sticks and Sourdough Boules

Caesar Salad Station

With Reggiano Cheese, Stone Baked Croutons and Cracked Black Pepper

With Grilled Chicken or With Shrimp

Italian Pasta Station

Your Selection of Two Pastas and Two Sauces

(Chef Fee)

Arizona Biltmore Pasta Selection

Pastas: Tortellini (cheese filled), Rigatoni, Cavatelli (squiggles)

Sauces: Alfredo, Bolognese, Genovese, Virgin Basil Pesto, Smoked Tomato-Vodka

Crusty Italian Garlic Cracker Flats, Olive Topped Focaccia

Served with Creamery Butter and Extra Virgin Olive Oil

A Perfect Compliment to Your Italian Pasta Station

Carving Station

Whole Roasted Tom Turkey

Multi-Grain and Silver Dollar Rolls

Dijon Mustard, Pesto Mayonnaise and Cranberry Relish

Prime Rib of Beef

With a Chimichurri Sauce and Sweet Onion Roll

(Chef Fee)

SUPERSTITION RECEPTION

Butler Passed Hors d'oeuvres

5 Pieces Per Person

Petite Cuban Panini

Roasted Pork, Swiss, Pickles and Mustard

Cocktail Filet Mignon

Horseradish-Roquefort Crust

Chayote Chicken Stick

With AZB Orange Glaze

Roasted Tomato Bruschetta

With Olive Tapenade and Monterey Jack

Spanish Tapas Station

Selection of Small Ethnic Dishes to Include:

- Marinated Asparagus with Proscuitto
- Chorizo Sausage with Roasted Peppers and Almonds
- Grilled Shrimp with Orange and Fennel Salad
- Artichokes, Cherry Tomatoes, and Manchego Cheese
- Olives, Spanish Bruschetta, Virgin Olive Oil and Aged Balsamic

Carving Station

Five Pepper Tenderloin of Beef

Assorted Miniature Rolls

Béarnaise and Bordelaise Sauces

Desert Turkey Breast

Marinated Breast with Mojave Mojo and Sunflower Cranberry Rolls

Portabella and Oven Roasted Vegetable Strudel

With Fresh Italian Mozzarella and Roma Tomato-Sweet Basil Coulis
(Chef Fee)

Tuscan Risotto Station

Your Selection of Two Risottos:

Sweet Water Shrimp and Spinach Risotto, Asparagus and Portabella Risotto
Chicken and Basil Pesto Risotto, Black Pepper and Parmesan/Reggiano Risotto
(Chef Fee)

SQUAW PEAK RECEPTION

Butler Passed Hors d'oeuvres

5 Pieces Per Person

Mediterranean Tomato Pita Crisp

Topped with Lemon Hummus

Chipotle Deviled Egg

With Cooked Celery and Basil Aioli

Cold Water Lobster Escabeche

With Lemon and Tarragon

Black Bean and Pepper Jack Quiche

Charred Chorizo and Manchego Empanadas

Mac and All that Cheese Station

Prepared to Order in Three Varieties

White Cheddar, Mascarpone and Gorgonzola

Or Pre-Select

Lobster – Sweet Peas, Fennel and Gorgonzola

Short Ribs – Wild Mushroom, Truffle and White Cheddar

Cumin Barbequed Chicken –

Mascarpone Potato and Sweet Corn

Very Wild Mushroom - with White Cheddar, Basil and Oven Dried Tomatoes

(Chef Fee)

Mediterranean Falafel Station

Crispy Fried Chickpea Tahini Croquettes served with Warm Pita, Yogurt Sauce, Cucumber, Tomato, Hummus, Roasted Eggplant, Baba Ghanoush, Chopped Fresh Mint, Tabbouleh, Shredded Lettuce, Cracked Olive, Toasted Pistachios and Preserved Lemon Olive Oil

(Chef Fee)

Latin Street Festival

Selection of Griddled to Order Favorites:

Arepas

Sweet Corn and Mozzarella, Griddled Golden Brown

Quesadilla

Jalapeno Jack Cheese, Roast Peppers, Scallions and Rock Shrimp

Display of Crisp Latin Vegetable Chips

Variety of Salsas, Frescas, Frijoles, Sour Cream, Fresh Guacamole and Warm Spicy Queso

(Chef Fee)

Carving Station

Aged Hickory Smoked Sirloin of Beef

With Blueberry Port Wine Sauce and Petite Rolls

Chili Rubbed Pork Steamship

Jalapeno Corn Bread Muffins

Hand Cut Buttermilk Biscuits

(Chef Fee)

FOUR PEAKS RECEPTION

Butler Passed Hors d'oeuvres

5 Pieces Per Person

Waldorf=Astoria Apple Salad

Spiced Pecan Honey and Petite Grapes

Salami Picks

With Aged Provolone, Imported Soprassata, Olive Oil and Olives

Smoked Day Boat Scallop

With Cucumber Cilantro Salsa

Chili Seared Shrimp

On Pumpkin Bread with Jalapeno Jelly

Dungeness Crab Cakes, Balsamic-Dijon Remoulade

Iced Seafood Station

4 Pieces Per Person

All Seafood Selections Served with Brandied Cocktail Sauce

Citrus Sections, Horseradish and Crackers

Chilled Jumbo Shrimp

Jumbo Snow Crab Claws

Chilled Maine Lobster Medallions

Fajita Station

Corona Marinated Skirt Steak and Chicken Breast and Lime-Marinated Shrimp

Sautéed to Order with Onions, Bell Peppers, Tomatoes and Sonoran Spices

Served on Soft Flour Tortillas with Refried Beans, Shredded Lettuce, Guacamole, Sour Cream and Salsa
(Chef Fee)

Queso Fundido

Chorizo, Poblanos, Fresh Salsa & Guacamole

Served with Housemade Tri-Color Tortilla Chips

Gourmet Pizzeria

Assorted Flavored Pizzas Topped with Gourmet Toppings on our Thin Italian Crust

Proscuitto, Smoked Mozzarella and Nicoise Olives

Four Cheese with Pepperoni and Sausage

Roasted Portobello, Gorgonzola and Caramelized Onions

(Chef Fee)

Chars Caria Station

From the Swords to Your Plate Hand Carved Charred Beef Filet, Garlic Sausage, and Wood Roasted
Chicken with a Variety of Dips.

Chimmichurri, Cilantro Pesto, Mole, Mango Salsa, Pico De Gallo and Sauce Verte

Cold Hors D'Oeuvres

(Minimum 50 Pieces of Each Canape)

Superior

Chinese Chicken Salad
Summer Roll, Orange Chili Sauce
Tuscan Vegetable Spiedini
Skewered with Fresh Mozzarella, Roasted Pepper, Tortellini and Basil
Mediterranean Tomato Pita Crisp
Topped with Lemon Hummus
Spicy "Virgin Mary" Shooters
With Sea Salt and Celery
Chipotle Deviled Egg
With Cooked Celery and Basil Aioli
Aged Brie Cheese
with Strawberry Basil Fresca

Deluxe

Raspberry Lacquered Smoked Duck Breast
with Honey Pecan Chutney
Hawaiian Seared Tuna
On Japanese Pickled Cucumbers and Wasabi Cream
Chili Spiced Tenderloin of Beef and Tiger Prawn
On a French Baguette
Aged English Stilton Cheese
With Local Figs and Aged Balsamic
Waldorf=Astoria Apple Salad
Spiced Pecan Honey and Petite Grapes
Carpaccio of Beef Caesar Bites
With Capers, Extra Virgin Olive Oil
Salami Picks with Aged Provolone, Imported Sopressata, Olive Oil and Olives
Petite Cuban Panini
Roasted Pork, Swiss, Pickles and Mustard

Premium

Beluga Caviar Cigars with Red Onion Crème Fraiche
B-L-C, Crisp Bacon, Lettuce and Lump Crab Meat on a Cheddar Profiterole
Hand-Cut Tuna Tartare
With Sesame Flat Bread, Ginger-Scallion Aioli
Smoked Salmon Rosette, Red Onion and Caper Cream Cheese on Black Bread
Nigiri Sushi
With Wasabi Soy Dip and Pickled Ginger
Cold Water Lobster Escabeche
With Lemon and Tarragon
Smoked Day Boat Scallop with Cucumber Cilantro Salsa
California Sushi Roll with Crab
Cucumber and Wasabi

Hot Hors D'Oeuvres

(Minimum 50 Pieces of Each Canape)

Superior

Chimichurri Chicken Chilito
Skewered with Roasted Peppers
Spinach and Feta Spanikopita
Wild Mushroom Tart
Chinese Chicken Taquitos
Orange Chili Sauce
Pastia Rellenos

Green Chile Mashed Potato Croquettes with Charred Tomato Dipping Sauce
Crisp Phyllo Wrapped Asparagus Manchego Tart
Teeny-Tiny Cheeseburgers
Black Bean and Pepper Jack Tartlet

Deluxe

Achiote Chicken Stick
With AZB Orange Glaze
Roasted Tomato Bruschetta
With Olive Tapenade and Monterey Jack
Miniature Beef Wellington
Charred Chorizo & Manchego Empanadas
Beef Tenderloin and Manchego Empanadas
Cumin Lime Crème Fraiche
Portobello & Herb Mushroom Popover
Vegetable Samosa
With Curry Coconut Sauce

Premium

Chili Seared Shrimp
On Pumpkin Bread with Jalapeno Jelly
Crisp Crab Fingers
With Grand Marnier Orange
Cocktail Filet Mignon
Horseradish-Roquefort Crust
Spiny Lobster Cobbler
"Sugar Dropped" Scallops and Crisp Bacon Skewers
Dungeness Crab Cakes, Balsamic-Dijon Remoulade
Habanero & Honey Glazed Lamb Chops
Sweet Corn-Pepper Relish
Tempura Shrimp
Cumin Lime Remoulade

Reception Enhancements

Harvest of Seasonal Fruit and Berries

The Chef's Selection of the Finest Available Fruits

Small Serves 25

Medium Serves 50

Large Serves 100

Deluxe Crudités Display

With a Choice of Two Selected Dips: Onion, Clam, Herb, Cheddar or Bleu Cheese Dips

Small Serves 25

Medium Serves 50

Large Serves 100

Selection of Imported and Domestic Cheeses

Decorated with Fresh Grapes, French Bread and English Crackers

Small Serves 25

Medium Serves 50

Large Serves 100

Queso Fundido

Chorizo, Poblanos, Fresh Salsa and Guacamole

Served with Housemade Tri-Color Tortilla Chips

Dry Snacks

Serves 25 people

Honey Roasted Peanuts

Pretzels, Potato Chips and Cheddar Goldfish Crackers

Display of Crisp Blue and White Corn Tortilla Chips

with Salsa and Guacamole

Deluxe Mixed Nuts

Bleu Cheese Dip and Herbed Boursin Dips

Display of Carr's Table Water Crackers and Vegetable Sticks

Kettled Popcorn

Terra Vegetable Chips

Reception Station/Culinary Action Station Enhancements

Stations Must be Purchased Based on Full Attendance and are Designed for 90 Minutes

Iced Seafood Station

All Seafood Selections Served with Brandied Cocktail Sauce
Citrus Sections, Horseradish and Crackers

Chilled Jumbo Shrimp
Jumbo Snow Crab Claws
Freshly Shucked Diver Oysters
Freshly Shucked Little Neck Clams
Chilled Maine Lobster Medallions
(4 Pieces Per Person)

Traditional Antipasto Display

Selection of Italian Cheeses and Marketplace Meats
Soprassata Hard Salami, Coppa, Reggiano Parmesan and Herbed Boccocini with Marinated Grilled Vegetables, Artichoke Hearts and Nicoise Olives served with Tomato and Basil Focaccia, Bread Sticks and Sourdough Boules

Spanish Tapas Station

-Marinated Asparagus with Proscuitto
-Chorizo Sausage with Roasted Peppers and Almonds
-Grilled Shrimp with Orange and Fennel Salad
-Artichokes and Cherry Tomatoes, Manchego Cheese
-Olives, Spanish Bruschetta, Virgin Olive Oil and Aged Balsamic

Ichiban Wok and Tempura Station

(Select Two)

-**Szechuan Beef** with Snow Peas, Sprouts, and Ginger Oyster Sauce
-**Cashew Chicken** with Oriental Vegetables, Garlic Cilantro Sauce
-**Ten Vegetable Stir-Fry**
-**Popcorn Shrimp** with Water Chestnuts and Scallions
-**Jumbo Garlic Shrimp Tempura** (Served in Bamboo Baskets)
(Chef Fee)

Reception Station/Culinary Action Station Enhancements

Stations Must be Purchased Based on Full Attendance and Are Designed for 90 Minutes

Gourmet Grilled Cheese Sandwich Station

Bite-Size Upscale Crisp Sandwiches Griddled To Order: (Select Two)

- Goat Cheese, Bacon, Roasted Tomato, Arugula on Wheat Rounds
- Jalapeno Jack Cheese on Pumpkin Flat Bread
- Peppered Boursin and Havarti on Pumpernickel
- All-American Cheese on White Bread with Tender Bacon

Mac and All that Cheese Station

Prepared to Order in Three Varieties

White Cheddar, Mascarpone and Gorgonzola
Or Pre-Select

Lobster – Sweet Peas, Fennel and Gorgonzola

Short Ribs – Wild Mushroom, Truffle and White Cheddar

Cumin Barbeque Chicken – Mascarpone Potato and Sweet Corn

Very Wild Mushroom - with White Cheddar, Basil and Oven Dried Tomatoes

Reception Specialty

The Noodle Box

Your Selection of Two Noodles or Rice and Two Toppings:

Noodles:

Japanese Udon Noodles

Buckwheat Soba

Vietnamese Rice Noodle

Chinese Fried Rice

Toppings:

Pad Thai: Tofu, Bean sprouts, Egg, Basil and Peanuts in a Classic Style Sweet Sauce

Shanghai: Chicken, Shiitake, Bamboo Shoots, and Scallions in an Oyster Sauce

Kung Pao: Shrimp, Carrots, Sweet Pepper, Scallions in a Spicy Brown Sauce

Bangkok: Seasoned Beef, Broccoli, Mushrooms and Onions in a Mild Ginger-Garlic Sauce

Our Chef will Wok Fry Your Noodles or Rice to Order

Served in Small Chinese Take-Out Boxes with Chopsticks

Reception Station/Culinary Action Station Enhancements

Stations Must be Purchased Based on Full Attendance and are Designed for 90 Minutes

Tuscan Risotto Station

Your Selection of Two Risottos:

Sweet Water Shrimp and Spinach Risotto

Asparagus and Portabella Risotto

Chicken and Basil Pesto Risotto

A taxable 24% service charge and applicable state sales tax will be applied to all food and beverage

Black Pepper and Parmesan/Reggiano Risotto
(Sauté Chef Fee)

Stuffed Mushroom Bar

Warm Large Mushroom Caps Sautéed with White Wine and Fresh Herbs to Order: Topped with Creamed Spinach, Escargot with Garlic Herb Butter, Wild Mushroom-Sausage and Seafood Au Gratin
(Chef Fee)

Dungeness Sweet Water Crab Cake Station

Jumbo Lump Crab Cakes Sautéed to Order in Fresh Sweet Butter, Accompanied by Old Bay Remoulade Sauce, Dijon Horseradish Dip, Golden Corn, Pepper Relish and Citrus Segments
(Chef Fee)

Sedona Hot Rock

Achiote Salmon, Herb Sea Scallops and Rosemary Lamb Chops
Seared on Hot Slabs of Marble and Served with Tarragon-Saffron Aioli, Mint and Cactus Chutney, Artichoke Tapenade and Herb Crostinis
(Chef Fee)

Fajita Station

Corona Marinated Skirt Steak and Chicken Breast
Sautéed to Order with Onions, Bell Peppers, Tomatoes and Sonoran Spices
Served on Soft Flour Tortillas with Refried Beans, Shredded Lettuce, Guacamole, Sour Cream and Salsa
Beef and Chicken

Add Lime-Marinated Shrimp
(3 Pieces Per Person)

Gourmet Pizzeria

Assorted Flavored Pizzas Topped with Gourmet Toppings on our Thin Italian Crust
Proscuitto, Smoked Mozzarella and Nicoise Olives
Four Cheese with Pepperoni and Sausage
Roasted Portabello, Gorgonzola and Caramelized Onions

Reception Station/Culinary Action Station Enhancements

Stations Must be Purchased Based on Full Attendance and are Designed for 90 Minutes

Chinese Dim Sum Bar

(A Selection of Four)

Seafood: Shrimp Ha Gow, Shrimp and Vegetable Egg Roll

Meat: Chicken Shu-Mai, BBQ Pork Bun, Pork Pot Sticker, Beef Satay

Vegetarian: Vegetable Pot Sticker, Vegetable Spring Roll

All Dim Sum Served with Shoyu, Hoisin Sauce and Dragon Sauce in Bamboo Baskets with Chopsticks

Japanese Sushi Bar

4 pieces per person

Nigiri Sushi

Tuna, Salmon, White Fish, Shrimp, Salmon or Tako

Maki Sushi

Varieties of Rolled Sushi

Sashimi

Selection of the Finest Sashimi Grade Fish

(Minimum Order 25 Pieces per Item)

All Displays served with Soy Sauce, Wasabi Mustard, Pickled Ginger and Chopsticks. Sushi Chef available upon Request to Prepare Sushi to Order (Chef Fee)

The Carving Board

Chef required for each Carving Board (Additional Fee)

Steamship Round of Beef

Assortment of Miniature Split Rolls,

Creamed Horseradish, Whole Grain Mustard and Mayonnaise

(Serves 150)

Five Pepper Tenderloin of Beef

Assorted Miniature Rolls Béarnaise and Bordelaise Sauces

(Serves 20)

Whole Roasted Tom Turkey

Multi-Grain and Silver Dollar Rolls

Dijon Mustard, Pesto Mayonnaise and Cranberry Relish

(Serves 40)

Aged Hickory Smoked Sirloin of Beef
With Blueberry Port Wine Sauce and Petite Rolls

Desert Turkey Breast
Marinated Breast with Mojave Mojo and Sunflower Cranberry Rolls
(Serves 20)

Chili Rubbed Pork Steamship
Jalapeno Corn Bread Muffins and Hand Cut Buttermilk Biscuits
Serves 40

Prime Rib of Beef
With a Chimichurri Sauce and Sweet Onion Roll
(Serves 30)

Portabella and Oven Roasted Vegetable Strudel
With Fresh Italian Mozzarella and Roma Tomato-Sweet Basil Coulis
(Serves 15)

Plated Dinners

All Plated Dinners Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tea.

Sea Bass and Garlic Basil Shrimp Scampi

Ricotta Ravioli

with Roast Veal, Sage, Truffles, Artichokes, Lemon and Olive Oil

Sun Ripened Tomatoes and Buffalo Mozzarella

with Black Pepper Basil Oil and Aged Balsamic, Baby Lettuces

Pan Roasted Pacific Sea Bass with Garlic Basil Shrimp Scampi

Butter White Wine Sauce

Crisp Risotto Cake

Sweet English Peas

Buttered Asparagus

Milk Chocolate Caramel Torte

With Chambord Raspberries

Brasserie Spring Chicken

Garden Tomato Salad

with Grilled Red Onions, Fresh Basil and Asiago Cheese, Roasted Shallot and Balsamic Dressing

“Brasserie” Spring Chicken

with Toulouse Red Wine, Wild Mushroom Pan Jus

Buttered Cauliflower Puree

Rosemary Garlic Potato Planks

Haricots Vert with Applewood Smoked Bacon

Baby Carrots and Root Vegetables

Warm Apple Tart

with French Cider Reduction, Split Vanilla Bean Ice Cream

Herb and Cider Roasted Chicken Breast

Southwestern Vegetable Risotto

with Cracked Tuscan Olives, Thyme & Vegetable Jus

Floral Green Salad

with Roasted Beets, Criterion Apples, Peppered Goat Cheese and Sugared Pecans

Spanish Sherry Vinaigrette

Herb and Cider Roasted Breast of Chicken

with a Light Calvados Sauce and Grilled Split Lobster

Fresh Spinach

Apple Parsnip Potato Puree

Baby Carrots

Cappuccino of Semi Freddo

with Chocolate Shortbread and Brandy Sauce

Filet of Beef and Lobster Ravioli

Butter Poached Lobster Ravioli "Gigantoni" with Lobster Chive Essence
Vintage Tomatoes with Blistered Asparagus, Frisee and Spicy Greens, Radish Tops and Sprouts

Roasted Tomato Banyuls Vinaigrette

Charcoaled Petite Filet of Beef with Caramelized Shallot Thyme Fond

Pine Nut-Parsley Crusted Prawns

Black and White Truffled Potato Puree

Criss Cross Beans

Pan Roast Squash and Petite Mushrooms

Belgian Chocolate Marquise

With Fresh Raspberry, Red Velvet Coulis

Chicken Breast, Petite Filet Mignon and Giant Shrimp

Prickly Prawn Cocktail with Radish Sprouts, Shiitake Mushrooms, Endive

Sweet Vermouth "Cosmo" Vinaigrette

Baby Greens and Marinated Artichoke

Pencil Fresh "Vert" Beans

Black Pepper Reggiano Vinaigrette

AZB Mixed Grill

Breast of Chicken, Petite Filet Mignon and Giant Shrimp

Rosemary Jus and Valencia Orange Butter

Vegetable Risotto

Brown Butter Broccolini and Sugar Glazed Carrots

Semi Sweet Chocolate Demisphere

Filled with Caramel Nougat Cream and Roasted Pineapple Coulis

New York Strip Bistecca

Hydroponic Bibb and Hand Picked Greens

with Honey Pomegranate Brushed Roasted Lobster, Shaved Apple, Asparagus

Pomegranate White Balsamic Vinaigrette

New York Strip "Bistecca"

with Lemon, Fire Roasted Garlic, Port Wine Reduction

White Truffle Parmesan Risotto

Tuscan Root Tuber and Wild Mushrooms

Seared Cippolini Onion

Olive Oil Broccolini

The Lemon Drop

Light Lemon Cream with White Chocolate, Fresh Poached Fruits and Sweet Lime Drizzle

Filet Mignon and Sterling Salmon

Jumbo Lump Dungeness Crab Cake

with Softened Baby Spinach, Charred Corn, Tomato, Basil Relish
Meyer Lemon Butter

A Toss of Tender Mache, Red Oak and Lolla Rosso

with a Crumble of Gorgonzola, Sugar and Spiced Walnuts
Port Wine Thyme Vinaigrette

Pepper Studded Filet Mignon Portofino and Sterling Salmon

Barolo Sauce, Teardrop Tomato Butter
Garlic Whipped Potatoes
Crisp Baby Greens

Brown Butter Spaghetti Squash

De-Constructed Key Lime Pie

Graham Crusted Key Lime Tart

with Chocolate Dipped Key Lime Cheesecake and Key Lime Lacquered Fruits

Cashew-Dusted Chicken and Shrimp

A Taste of the Orient

Veggie Rice Paper Roll

Tots so Greens with Curled Daikon, Pickled Carrots and Sea Cucumbers
Wasabi Soy Drizzle

Cashew-Dusted Chicken and Orange Glazed Shrimp on Bamboo

Pineapple Basmati Rice Cake
Green Tea Steamed Bok Choy
Miso Glazed Carrots
Wok Fried Black Mushrooms

Coconut Tapioca Brulee

Candied Sugar and Petite Chocolate-Dipped Won Ton Cookies

Pumpkin Seed Pesto Roasted Chicken

Rocket Greens Wrapped in Cucumbers

Hot-House Tomatoes, Organic Carrot Curls, Shaved Fennel and Ruby Red Grapefruit
Compari Tomato and Basil Vinaigrette

Pumpkin Seed Pesto Roasted Chicken

Ginger Wilted Spinach
Orange Scented Sweet Potato Puree
Olive Oil Roasted Thin Beans
Candied Stripped Sugar Beets
Um Plum Vinaigrette and Sake Soy Dip

Petite Upside Down Pineapple Cake

Vanilla Poached Pineapple Cubes and Pink Pineapple Sorbeto

Cracked Pepper and Garlic Studded Buffalo Filet

Ancho Barbeque Scallops

Creamed Corn Risotto, Chayote Slaw and Spicy Avocado Salad

Lemon Cilantro Drizzle

Cracked Pepper and Garlic Studded Buffalo Filet

Arizona Citrus Grilled Prawns

Mustard Collard Greens

Roasted Tuber Vegetables

Cilantro Marinated Tomatoes

Chorizo Compound Butter, Tangerine Marmalade

Prickly Pear Torta

Candied Orange Tuille and Ruby Agave Gastrique

Cumin Agave Charred Pork Chop

En La Mesa

Corn Tortillas, Pico de Gallo, Cilantro Spiked Sour Cream, House Made Guacamole on the Table

Prickly Prawn, Ruby Grapefruit and Jicama Salad

Sun Ripened Tomato, Lime and Fresh Cilantro

Cumin Agave Charred Pork Chop

Sweet Potato Roasted Corn Hash

Grilled Chayote Squash

Cilantro Grilled Tomato

Hucoluche Mushrooms

Cumin Poblano Butter

Mexican Spicy Chocolate Tort

Strawberry Tamale and a Tequila Crème

Gold Service – Plated Dinner

The Biltmore Proudly Presents Luxury and Elegance in the Wright Service

The Dinner Exceeds it's name in presentation and personal printed menus for our discerning guests:

Upon being seated for your event, you will be presented with personalized printed menus with a selection of Entrees from which you may choose tableside.

We invite you to indulge in a piece of History here at The Arizona Biltmore. Please enjoy a luxurious and elegant evening.

-Chef Todd Sicolo

The Gold Service Plated Dinner

Sweet Lobster – Porcini Carpaccio

Brandy Cream and Truffle Foam

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Arizona Grown Orange Smoked Duck Breast

Thyme-Shallot Confit, Port Wine, Vidalia Onions, Peppered Goat Cheese and White Frisee

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Clementine Orange Sherry Vinaigrette

Minted Mojito Sorbet

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Queen Creek Olive Oil and Rosemary Rack of Lamb

Madeira Wine Jus

Filet Mignon of Beef “Straight Up”

Caramelized Shallot Crust, Herb Butter Truffle and Borolo Wine Sauce

Butter Poached Halibut

On Lobster Thermador Potatoes with Champagne Vin Blanc

Creamed Potato Leek Puree

Brown Sugar Ancho Roasted Acorn Squash

Sea Salt Asparagus

Basiled Toasted Tomatoes

Maple Glazed Petite Carrots

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Chocolate Soufflé with Grand Marnier Crème Anglaise

Buffet Dinners

Valley of the Sun

En La Mesa

House made Red, Yellow and Blue Corn Tortilla Chips

Served with Salsa Fresca and Guacamole

Estacion Uno

Tortilla Soup Station

Grilled Chicken, Grated Jack Cheese, Tomatoes, Sour Cream, Roasted Chile and Crisp Fried Tortilla Strips

Estacion Dos

Tumbleweed Salad

Watercress, Frisee, Romaine, Shredded Carrot and Jicama with Jamaica Flow Dressing and Cream Cilantro Dressing

Shrimp Ceviche Mariscos Tostadas Bar

Baja Shrimp Tossed with Tomato, Onion, Cucumber and Lime with a Green Cabbage and Black Bean Slaw

Served with Tomatillo Vinaigrette in Crisp Blue and Red Corn Tortilla Shells

Estacion Tres

Pork Carnitas Sautéed to Order with Onions, Bell Peppers and Fajita Spices

Served on Whole Wheat and Flour Tortilla with Sour Cream, Fire Roasted Salsa and Shredded Cheddar Cheese

(Chef Fee)

Tres Queso Enchiladas Ancho Chile Sauce

Estacion Cuatro

Seared Carne Asada Grilled with Lime and Spices, Shredded Oaxaca Cheese, Roasted Tomatillo and Warm Corn Tortillas

(Chef Fee)

Chicken Mole Negro with Toasted Chiles, Nuts, Spices and Mexican Chocolate

Cilantro Lime Rice Cumin Stewed Kidney Beans

Estacion Cinco

Caramel Flan

Warm Mango Empanadas

Cinnamon Ice Cream and Chili Chocolate Bites

Mint Pistachio Coconut Cake

Pricing is based on a minimum of 50 guests

For less than 50 guests, there will be an additional Fee per person

Buffets based on 90 minutes of service

The Biltmore Barbecue

Jumbo Shrimp on Ice
With Brandied Cocktail Sauce and Lemon
Blistered Green Bean Salad
Sweet and Sour Cranberries with Shallots
Candied Apple Yam, Walnuts, Figs, Caramelized Onions
Boston Bibb Lettuce
With Cucumbers, Maytag Bleu Cheese, Crisp Bacon and Red Onion
Beefsteak Tomatoes with Basil Leaves, Black Pepper and Extra Virgin Olive Oil
Marinated Seafood Salad
Tomato and Cilantro-Lime Vinaigrette
Yellow Jacket Potato Salad
Celery and Spring Onion
Sweet and Crisp Slaw
Texas Chili Bar
Chili Con Carne and Vegetarian Black Bean Chili
Sliced Jalapenos, Pepper Jack and Cheddar Cheese, Scallions, Diced Onions, Sour Cream, Crispy Tortilla
Strips and a Variety of Smokin' Hot Sauces

From the Grill – (Chef Fee)

Charcoaled Garlic-Cracked Pepper Marinated Rib-Eye
Caramelized Sweet Vidalia Onions and Mushrooms
Cast Iron Grilled Spare Ribs
With Barbecue Sauce
“Way Too Long”
Honey Roasted Chicken Sticks with Ancho-Ale Barbecue Sauce
Grilled Spice Rubbed Salmon
With a Sun-Ripened Tomato Orange Relish Champagne Batter
Fresh Harvest Vegetables
Baked Idaho and Sweet Potatoes
With Sour Cream, Crumbled Bacon, Butter and Shredded Cheddar Cheese
Baskets of Hearth Baked Breads
San Francisco Sourdough, Honey Wheat, Jalapeno Cornbread
Served with Creamery Butter

Dessert

Caramelized Pineapple Upside Down Cake
Arizona Biltmore's Best Homemade Pies
Apple Streusel, Cherry and Peach
Our Famous Limon-Orange Pie
Chilled Watermelon and Seasonal Fruit Cocktail
Fresh Fruit Torte
Assorted Freshly Made Cookies, Brownies and Lemon Bars
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
(Minimum of 75 guests)

Old Fashioned Lobster Bake

New England Clam Chowder

Bay Scallop Salad

With Tiny Tomatoes, Scallions, Peppers and Citrus

Pasta Cobb Salad

With Cucumbers, Olives, Chickpeas, Cheddar, Carrots and Buttermilk Vinaigrette

Red and Gold Tomato Salad with Extra Virgin Olive Oil and Shaved Parmesan

Mom's Homemade Cole Slaw with Parsley, Pears and Black Pepper

Nantucket Green Salad

With Baby Greens, Spinach, Sun-dried Cranberries, Spiced Walnuts, Goat Cheese, Raspberry

Vinaigrette

From the Sea and the Shore

Fresh 1-1/4 lb Maine Lobsters (1 Per Person)

VIP Cracked and Served with Drawn Butter

(Chef Required)

Rosemary Garlic, Black Pepper Roasted Prime Rib of Beef

With a Mushroom Zinfandel Sauce

Chef Required

Biltmore Pepper Pot

Saffron Rice with Chorizo Sausage, Chicken, Shrimp, Clams and Mussels

Pacific Coast Crab Cakes

With a Charred Corn-Tomato Relish and Old Bay Remoulade

Garlic Roasted Chicken with Natural Pan Jus

Apple and Bacon Baked Beans

With Roasted Onions, Brown Sugar and Molasses

Steamed New Potatoes with Sweet Butter, Sea Salt and Dill

Chef's Selection of Hearth Baked Rolls and Butter Laced Cornbread

Creamery Butter

Dessert

Hampton Style Gourmet Cupcakes

Cinnamon and Walnut Carrot Cake

with Cream Cheese Frosting

Warm American Apple Brown Betty with Vanilla Cream

Diced Fresh Fruit

Key Lime Pie

Chocolate Pecan Cluster Pie

Pricing is based on a minimum of 75 guests

For less than 75 guests, there will be an additional Fee per person

Buffets based on 90 minutes of service

(Chef Fee)

Urban Flats

Gazpacho Martinis

Rock Shrimp, Crab or Tomato with Crème Fraiche and Micro Sprouts

Sushi, Maki and Summer Rolls

Pickled Ginger, Shoyu and Wasabi

Black and Blue Tuna

Pickled Ginger Wasabi Drizzle

Urban Flats Station

Warm Tomato Galette, Chopped Greens Oaxaca Cheese, Crisp Cucumber, Olives and Black Beans

Char grilled Asparagus with Lemon Zest and Shaved Manchego Cheese

Tender Bibb Salad

Shaved Hearts of Palm, Teardrop Tomatoes, Orange and Basil

Sherry Vinaigrette and Focaccia Croutons

Fire Roasted Imported Olives with Marinated Parmigiano

Carved Items

Desert Smoked Beef Bistecca

New York Strip, Fire Aged Garlic and Port Wine Reduction

Churrasco Chicken

Charcoal Grilled, Marinated with Olive Oil and Rosemary

Chimichurri Dipping Sauce

Entrees

Lemon Roasted Striped Bass

With a Red Radish Mushroom Salad, Thin Beans and Roasted Tomato Wheel

Scampi

Garlic Shrimp, Spinach, Cherry Tomato, Ewoo, Lemon

Local Grown Green Beans with Shallots and Brown Butter

Potato Gratin with Green Chiles and Goat Cheese

Hearth Baked Display of Rolls, Flat Breads and Focaccia

With Creamery Butter

Dessert

Triple Cream Cheesecake

Tall Lemon Meringue Tart

Orange Poppy seed Brioche Pudding

Rich Belgian Chocolate Shooters

Freshly Sliced Tropical Fruits

Pricing is based on a minimum of 75 guests

For less than 75 guests, there will be an additional Fee per person

Buffets based on 90 minutes of service

A Hot Night in Mexico

Conch Chowder
Sofrito and Sun-Dried Tomato Pesto
Sunburned Spiced Tuna
Minted Guava Relish
Sugar Drop Ceviche
Scallops with Crisp Plantains in Shells
Orange Agave Salad
Course Salt and Tequila with Lime
Margarita Marinated Hearts of Palm Salad with Sweet Raspberry and Mache
Cumin Vinaigrette
Latin Lechuga Greens, Shaved Onion and Tomato
Lemon Herb Vinaigrette

Entrees

Chipotle Barbecued Swordfish
With Caramelized Sweet Plantains and Vanilla Brown Sugar Drizzle
Mojito Crab Cake
With Roasted Corn and Black Bean Relish
Walkerwood Jerk Chicken
With Exotic Mushroom Ceviche and Cilantro Garlic Butter
Yucca with Orange Mojo
Banana Sweet Potato Soufflé
Tamarind Vegetables

Carved Items

Tenderloin of Beef Chimichurri
Spit Fire Pork Loin Brushed with Cane Sugar and Minted Lemon
(Chef Fee)
Sweet Onion Flats
Traditional Mexican Bread

Desserts

Arroz with Roasted Mango
Roasted Pineapple Spiced Cake
With Vanilla Glaze
Island Fresh Fruit Display
(Chef Fee)

Pricing is based on a minimum of 75 guests
For less than 75 guests, there will be an additional Fee per person
Buffets based on 90 minutes of service

East Meets West

Asian Inspired Menu

Sushi, Maki and Nigiri Rolls
Pink Pickled Ginger, Hot Wasabi

Salads

Tot Soi Greens
Spicy Cashews, Mandarin Oranges and Shredded Cabbage
Honey Ginger Emulsion
Marinated Tofu Salad with Edamame, Toasted Seeds, and Candied Ginger

Entrees

Hoisin Glazed Ahi Tuna
Chili Pepper Dusted, with Sesame Oil Drizzle
Asian Vegetable Slaw
Teriyaki Shrimp and Sweet Chili Sauce
Assorted Dim Sum, Egg Rolls and Spring Rolls
Sake Soy Dip and Orange – Ginger Mae Ploy
Asian Noodle Station
Lo Mein, Udon and Ramin Noodles Wok'd to Order with Crisp Vegetables, and Your Choice of Teriyaki Chicken, Lemongrass Shrimp or Szechuan Beef.
Egg Drop Soup
Crispy Wonton Strips and Pulled Orange Chicken
Wok Fried Chicken and Cashew
Steamed Lemon Grass Rice with Scallion
Habachi Barbequed Red Fish
Chili Fried Sea Beans, Chestnuts and Black Mushrooms
Char Siu Roast Pork Loin
Moo Shu Buns, and Sweet and Spicy Honey
Ginger Steamed Bok Choy
Vegetable Fried Rice

Dessert

Pickled Pineapple with Vanilla
Won Ton Cookies
Green Tea Ice Cream
Fresh Whole Fruit
Ginger Tapioca Brulee's

Pricing is based on a minimum of 75 guests
For less than 75 guests, there will be an additional Fee per person
Buffets based on 90 minutes of service

From the Streets of Italy!

Fennel Ruby Grapefruit and Basil Salad
Prosecco Bubbles and Extra Virgin Olive Oil
Celery Caesar Salad

Spicy Dressing, Crisp Croutons, and Cracked Pepper
Bruschetta Bar (Chef Required)
Made to Order

Broccoli Walnut Olive Bread, Tomato Basil on Garlic Crisp, Roasted Pepper Garlic Olive Oil on
Focaccia Square

Cured Meats and Cheese
With Wood Roasted Olives, Marinated Artichokes and Garden Vegetables
Garlic Knobs, Bread and Crusted Italian Twirl Bread

From the Oven

Chicken Saltimbocca
Prosciutto, Fresh Mozzarella and Sweet Basil
Marsala Wine Reduction
Sole Picatta Style
Lemon, Capers and White Wine
Petite Pork Osso Buco
Wood Roasted Root Vegetables, Oregano and Red Wine Sauce
From the Chop Block (Chef Required)
Pepper Beef Bistecca
Roasted Garlic Bulbs, Artisan Rolls and Pesto Drizzle
Alfredo Confetti Orzo
Buttered Broccolini

Dessert

Tiramisu Martini's
Mini Chocolate Éclairs
Sambuca Pound Cakes with Coffee Cream
Chocolate Espresso Biscotti

Pricing is based on a minimum of 75 guests
For less than 75 guests, there will be an additional Fee per person
Buffets based on 90 minutes of service

To be Paired with Reception Buffets

(Prices Listed are Per Person)

Indulgences

Assorted Mini Pastries to Include:

Double-Dipped Chocolate Strawberries, Mini Cream Puffs, Chocolate Éclairs, Fresh Fruit Tartlets,
Mini Fudge Cakes and More...

(Four Pieces Per Person)

Dessert Station

Minimum 100 guests

Bananas Foster Prepared to Order with Vanilla Bean Ice Cream

Mini Pastries to Include:

Mini Brûlées, Cheesecake Bites, Double Dipped Chocolate Strawberries, Mini Chocolate Fudge Bites,
Lemon Meringue Tarts and Macaroon Cookies

(Chef Fee)

Coffee Art

Cappuccino, Espresso, Arizona Biltmore Selection of Imported Teas, Flavored Coffees and House
Blend Decaffeinated

Crystal Sugar, Cinnamon Sticks, Shaved Chocolate, Caramel, Whipped Cream, Honey and Lemon
(Espresso Machine Rental Fee)

The Pastry Shop Drop!

Chef's Signature Brûlées

Tahitian Vanilla

Valhrona Chocolate

Grand Marnier

French Roasted Coffee

Old Fashioned Shortcake Station

Your Choice of:

Plump Strawberries

Cherries Jubilee

Caramelized Bananas Foster

Blueberry Compote

Sugar Sweet Pineapple

Accompanied by Whipped Cream, Roasted Almonds, Chocolate Chips, Toasted Coconut and Served
with Sugared Shortcakes

(Pastry Chef Fee)

S'mores Galore

Create your Own Gourmet S'Mores "If You Dare"

Using the Finest Ingredients;

Belgian White and Dark Chocolate

Warm Melticious Marshmallow

Toasted Coconut, Graham Crackers and Chocolate Wafers

Going Bananas

It's All About Chocolate and Bananas

White and Dark Chocolate Dipped Bananas

Caramelized Banana Crème Brûlée

Mini Graham Crusted Banana Cream Pies, Meringue,

Mini Banana and Chocolate Milkshakes (Made to Order)

Chocolate Chunk and Caramel Banana Swirl Ice Cream with Nilla-Wafers,

Sweet Banana Cheesecake Cubes with Rich Chocolate Drizzle, Milk Chocolate Dusted BooBoo's.

Individual Chocolate Caramel Banana Cake, Warm Banana Cinnamon Dusted Fritters

Lollipops and Sticks

Chocolate Covered Cheesecake, Chocolate Dipped Strawberries, White Chocolate Cherries, Assorted Gold Brick Dipped Marshmallow, Mini Popcorn Caramel Balls, Brownie Popsicles. Triple Chocolate Rice Krispy Treats, Chocolate Cream Puffs, Milk Chocolate Macarons

Hosted Bar Selections

A Per Hour Fee Will be Added For Every Bartender Required

COCKTAILS:

Premium:

Skyy, Seagrams, Ballantine, Wild Turkey 80,
Seagram's 7, Suaza, Meyer's Platinum, Christian Bros

Martini Bar:

Skyy, Skyy Citrus, Absolut, Stolichnaya, Tanqueray,
Tanqueray Sterling, Bombay, Beefeater

Deluxe:

Ketel One, Tanqueray, Chivas Regal, Knob Creek,
Crown Royal, Suaza, Bacardi Silver, Courvoisier VS

Martini Bar:

Grey Goose, Chopin, Belvedere, Ketel One, Level,
Bombay Sapphire, Magellan

Cordials:

Amaretto, Kahlua, Courvoisier VS, Sambuca, Baileys,
B&B, Frangelico, Grand Marnier

BEER:

Domestic Beer

On Consumption

Imported Beer

On Consumption

WINE:

Hayman & Hill Chardonnay

\$46.00 per bottle

Hayman & Hill Merlot

\$46.00 per bottle

Hayman & Hill Cabernet Sauvignon

\$46.00 per bottle

NON-ALCOHOLIC

BEVERAGES:

Diet and Regular Soft Drinks

On Consumption

Arizona Biltmore Water

On Consumption

Assortment of Premier Sparkling and Fruit Flavored Waters

On Consumption

Fre – Alcohol Removed Wine by Sutter Home

per Bottle

The Arizona State Liquor Commission regulates the sale and service of alcoholic beverages. The Arizona Biltmore Resort is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona state liquor laws permit alcoholic beverage service from 6:00 A.M. through 2:00 A.M. Monday through Saturday and 10:00 A.M. through 2:00 A.M. Sunday.

WINE LIST

WHITE WINE

<u>Chardonnay</u>	
<i>Hayman & Hill</i>	\$46.00
<i>Beringer, Napa</i>	\$49.00
<i>Chateau St. Jean, Sonoma</i>	\$49.00
<i>Francis Coppola, Monterey</i>	\$51.00
<i>Wildhorse</i>	\$53.00
<i>Napa Cellars</i>	\$55.00
<i>Sonoma Cutrer</i>	\$65.00
<i>ZD, Napa</i>	\$68.00
<i>Landmark, Sonoma</i>	\$72.00
<i>Rombauer</i>	\$89.00

Alternative Whites

<i>Montevina Pinot Grigio</i>	\$46.00
<i>Sterling Sauvignon Blanc</i>	\$46.00
<i>Chateau St. Jean, Fume Blanc</i>	\$48.00
<i>Luna, Pinot Grigio</i>	\$49.00
<i>Chateau St. Michelle, Riesling</i>	\$62.00

Champagne/ Sparkling Wine

<i>Lunetta Prosecco, Italy</i>	\$49.00
<i>Mumm Cuvee, Brut</i>	\$52.00
<i>Moet & Chandon, White Star</i>	\$89.00
<i>Domaine Chandon, Brut</i>	\$59.00
<i>Roederer Estate, Brut</i>	\$59.00
<i>Veuve Clicquot Yellow Label, Brut</i>	\$110.00

RED WINE

<u>Cabernet Sauvignon</u>	
<i>Hayman & Hill</i>	\$46.00
<i>Liberty School</i>	\$49.00
<i>Clos du Bois, Sonoma</i>	\$51.00
<i>Ravenswood</i>	\$52.00
<i>Dynamite, Sonoma</i>	\$55.00
<i>Domaine Napa</i>	\$56.00
<i>Beringer Knights Valley</i>	\$60.00
<i>Wildhorse</i>	\$60.00
<i>Napa Cellars</i>	\$68.00
<i>St. Francis, Napa</i>	\$68.00
<i>Beaulieu Vineyard, Rutherford</i>	\$83.00

Merlot

<i>Hayman & Hill</i>	\$46.00
<i>Murphy-Goode, Sonoma</i>	\$50.00
<i>Chateau St. Jean, Sonoma</i>	\$52.00
<i>Francis Coppola, Napa</i>	\$52.00
<i>Domaine Napa</i>	\$53.00
<i>Napa Cellars</i>	\$53.00
<i>Rutherford Hill, Napa</i>	\$53.00
<i>Franciscan, Napa</i>	\$56.00
<i>St. Francis, Napa</i>	\$59.00
<i>Robert Mondavi, Napa</i>	\$62.00

Pinot Noir

<i>Chalone, Monterey</i>	\$54.00
<i>Erath, Oregon</i>	\$55.00
<i>Rodney Strong, Russian River</i>	\$62.00
<i>Wild Horse</i>	\$69.00
<i>Acacia, Carneros</i>	\$78.00
<i>Cuvaison</i>	\$82.00
<i>ZD</i>	\$83.00

Alternative Reds

<i>Hayman & Hill, Meritage</i>	\$46.00
<i>R.H. Phillips, Shiraz</i>	\$49.00
<i>Fess Parker, Syrah, Santa Barbara</i>	\$54.00
<i>Montevina, Terra d'Oro Zinfandel</i>	\$58.00
<i>Francis Coppola (Claret), Napa</i>	\$58.00
<i>David Bruce, Petit Syrah</i>	\$59.00

Terms and Conditions

Audio / Visual Services

Our fully equipped Audio-Visual Department is available twenty-four (24) hours a day to assist you. Additional electrical power distribution is available in all function rooms. Charges will be based on labor and actual per dropped per specifications. Charges for power usage will be \$1.50 per amp, per leg, per day. All audio-visual services are subject to a 24-percent labor charge and applicable sales tax.

Credit Arrangements

In order to obtain billing privileges, credit information must be provided at least four weeks in advance of your function. Please contact your Catering or Convention Service Manager for further information.

Damages

The client agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, his guests, independent contractors or other agents that are under the client's control. Please refer to the Sales or Vendor Agreements for further details.

Decorations, Music and Entertainment

Flowers, décor, specialty linens and entertainment can be ordered with your Catering or Convention Service Manager, or directly with our in-house décor and floral company, Biltmore Destination Services. Please be advised that all props and items contracted through outside vendors must be removed at the conclusion of your event, unless special arrangements have been made through your Arizona Biltmore representative.

Deposits/Contracts

When asked to hold space for Catering events, a letter of agreement will be sent to you reserving the date, time and location. We will hold your date on a tentative basis for up to two weeks, at which time a signed contract and initial deposit needs to be returned to our office. Approximately eight weeks prior to your event, after having met with a Catering representative to discuss the arrangements of your event, a banquet event order will be forwarded to you for your review and signature. We then ask for an additional deposit equal to 50% of your estimated balance due, with the final balance payable three working days prior to the event.

Food and Beverage Prices

All food and beverage prices are subject to change without notice.

Food and Beverage Service

The Arizona Biltmore Resort is the only licensee authorized to sell, serve, or distribute any food and beverages on property. The sale and service of alcoholic beverages are regulated by the Arizona State Liquor Commission. The Arizona Biltmore Resort and Spa is responsible for the administration of these regulations. It is Resort policy therefore, that liquor cannot be brought onto the property from outside source. Additionally the Resort does not allow food to be brought onto the property, whether purchased or catered from outside sources.

Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion.

Extra charges may apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.

Guarantees

In arranging for private functions, the final attendance must be definitely specified and communicated to the Resort by 11 a.m. a minimum of three (3) working days prior to the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. Guarantees for Sunday and Monday

are due by 11 a.m. on Thursday. Guarantees for Tuesday are due by 11 a.m. on Friday. If a guarantee is not given to the Resort by 11 a.m. on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. We will set up for 3 percent over the guarantee for the groups, after that a surcharge will apply. An increase in guarantee after the three (3) business days' count is given, is not subject to oversight. The Resort will not be responsible for identical service to more than 3 percent over the guarantee.

The set for all Continental breakfasts, coffee breaks and receptions will be the same as the guarantee.

Labor Charges

WAITERS – On a reception where little or no food has been ordered, the cost of one waiter for each 100 guests will be applied as follows: \$150.00.

BARTENDERS – are available at a charge of \$150.00. Bartenders are required and fee charged unless otherwise stated.

CHEFS & CARVERS – are required for some menu items and are charged at \$200.00 each.

ROOM RENTAL / CEREMONY FEES – your Catering Manager will quote you the applicable charges for meeting rooms or ceremony fees.

Lost and Found

The Arizona Biltmore Resort will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the Resort prior to, during or following any event.

Menu Selection

Our creative staff will assist you in planning special menus, theme parties and events. We do ask that your final menu selection be submitted no later than four (4) weeks prior to the event. All menus are limited to one entrée selection. All prices listed herein are valid through December 31, 2009, and are subject to a taxable 24 percent service charge and the applicable state sales tax. For bookings beyond December 31, 2009, please add 5-percent-per-year increase as a standard guideline.

Minimum Attendance

For all meal functions where guarantees are required, a minimum of amount guests is required. If this minimum is not met, a labor charge will apply.

Miscellaneous

The Arizona Biltmore Resort and Spa would be very happy to coordinate all of your vendors for you, through Biltmore Destination Services.

Off Premises Catering

We are pleased to offer our food and beverage catering services to any group, at any location, at any time. Please contact your catering or convention services manager for further details.

Outdoor Events

Due to the demands of scheduling staff and equipment movement, the hotel will decide on the day of your function at 2:00pm (or 4 hours prior to your event) whether the function will be held inside or outside. If the Phoenix Metropolitan Weather Forecast is 40% chance of rain or higher, the party will automatically be inside to insure the safety of our guests and staff.

Packages

Packages for meetings may be delivered to the Resort three (3) working days prior to the date of the function.

The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organization
- 2) Guest's Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Special mailing services are available through the Business Center at a nominal fee. For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.

Performance

Performance is contingent upon the availability of the Resort to complete same and is subject to labor troubles, disputes, strikes or picketing, accidents, government (federal, state or local) requisition, restrictions upon travel, transportation, food, beverages, or supplies and other causes, whether enumerates herein or not which are beyond the control of the Resort. In no event shall the Resort be liable for the loss of profit or other similar or dissimilar collateral or consequential damages, whether based on breach of contract, warranty or otherwise.

Property Damage

As a patron, you are responsible for any damage to any part of the Resort during the period of time you, your attendees, employees, independent contractors, or other agents under the control of any independent contractor hired by you are in the Resort. The resort will not permit the affixing of anything to walls, floors, or ceilings without prior approval.

Sales Tax

All Fees, including labor charges, set-up fees, ceremony fees, service charges and food and beverage charges are taxable in the State of Arizona.

Service Charges

A taxable 24% service charge and applicable state sales tax will be applied to all food and beverage charges. Current Arizona State sales tax is 8.3% and is subject to change without notice.

Signs and Displays

Pre-Approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Resort lobby on the building exterior or other public area. With advance notice, our Business Center can prepare a sign for your function at a nominal charge. The Resort reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Resort will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

Special Arrangements

VALET PARKING – Charges for Valet Parking will prevail at the current rates. Depending upon attendance, doormen may be required at an additional charge. Self-Parking is available, see you Catering or Convention Service Manager for further details.

TRAFFIC OFFICERS – For large functions taking place in the Conference Center or Ballrooms, traffic officers may be required at an additional charge. Please contact your Catering or Convention Service Manager for further details.