



EVENT CATERING MENU

Summer 2009



THE LODGE
AT CLIFF CASTLE



Breakfast Buffets

THE HIDDEN CANYON • \$4.50 PER GUEST

Coffee
Assorted Hot Tea
Danishes

THE BOYNTON CANYON • \$9 PER GUEST

Fresh Juice
Coffee, Assorted Hot Tea
Danishes, Mini Muffins
Mini Bagels, Cream Cheese
Yogurt, Seasonal Fresh Fruit

THE COPPER CANYON • \$18 PER GUEST

Fresh Juice
Coffee, Assorted Hot Tea
Battered French Toast
Home Fries
Scrambled Eggs
Sausage and Bacon
Danishes, Mini Muffins
Mini Bagels, Cream Cheese
Seasonal Fresh Fruit

THE GRAND CANYON • \$19 PER GUEST

Fresh Juice
Coffee, Assorted Hot Tea
Waffles
Home Fries
Three Cheese Quiche
Sausage and Bacon, Danishes
Mini Muffins, Mini Bagels
Assorted Gourmet Cream Cheeses
Seasonal Fresh Fruit

OMELET STATION • \$8 PER GUEST

\$75 for a uniformed Chef's station - per 50 Guests

Sausage, Ham, Bacon, Cheese
Mushrooms, Tomatoes, Onions, Bell Peppers

GOURMET OMELET STATION • \$12 PER GUEST

\$75 for a uniformed Chef's station - per 50 Guests

Crab, Shrimp, Portabella Mushrooms
Artichokes, Broccoli, Boursin Cheese
Sausage, Ham, Bacon, Cheese, Mushrooms
Tomatoes, Onions, Bell Peppers

BUFFETS ADDITIONS

Waffles • *\$3.50 per guest*
Cheese Blitzes • *\$2.50 per guest*
Pigs in a Blanket • *\$4 per guest*
Eggs Benedict • *\$8 per guest*

A LA CARTE

Seasonal Fresh Fruit
\$4.50 per guest

Assorted Stuffed Croissants
\$21.50 per dozen

Mini Bagels with Cream Cheese
\$7 per dozen

Mini Bagels with Assorted Gourmet
Cream Cheeses, Chef's choice
\$9.50 per dozen

Mini Muffins
\$8 per dozen

Assorted Danishes
\$8 per dozen

Biscuits & Gravy
\$6.50 per guest

Buttermilk Biscuits
& Sausage Gravy
\$6.50 per guest





Plated Breakfast

For groups of 8 or more

ENCHILADAS • \$9 PER GUEST

Breakfast Enchiladas with Sausage & Cheese
Southwestern Scramble with Prickly Pear Cactus, Green Chilies
Bell Peppers, Onions, and Home Fries

FRENCH TOAST • \$9 PER GUEST

French Toast
Bacon or Sausage
Scrambled Eggs and Home Fries

STEAK & EGGS • \$15 PER GUEST

New York Steak
Scrambled Eggs, Home Fries
Freshly Baked Biscuits & Whipped Butter

HAM & EGGS • \$11 PER GUEST

Country Ham
Scrambled Eggs, Home Fries
Freshly Baked Biscuits & Whipped Butter

CHICKEN FRIED STEAK & EGGS • \$12.50 PER GUEST

Chicken Fried Steak
Scrambled Eggs, Home Fries
Freshly Baked Biscuits & Whipped Butter

BREAKFAST BURRITO • \$9 PER GUEST

Scrambled Eggs, Ham, Bacon
Bell Peppers, Onions
Cheddar and Mushrooms
Wrapped in a Flour Tortilla
Side of Salsa
Home Fries



Break Menu

HEALTH BREAK • \$11 PER GUEST

Fresh Fruit with Yogurt
Assorted Health Bars
Assorted Gatorade
Bottled Water

BALLPARK BREAK • \$10 PER GUEST

Soft Pretzel with Mustard
Cracker Jacks
Popcorn
Hot Dogs
Soda
Bottled Water

NACHO BREAK • \$8 PER GUEST

Salsa
Nacho Cheese
Jalapeños
Pico de Gallo
Chips
Soda
Bottled Water

ICE CREAM BREAK • \$8 PER GUEST

Ice Cream Sandwiches
Ice Cream Bars
Frozen Italian Ice
Coffee and Tea

JUNK FOOD BREAK • \$5 PER GUEST

Assorted Candy Bars
Popcorn
Mini Pretzels
Soda
Bottled Water

MEDITERRANEAN BREAK • \$9 PER GUEST

Tabouleh
Hummus
Baba Ganoush
Flat Bread
Assorted Bottled Republic Tea

Box Lunch

SANDWICHES OR WRAPS • \$14.50 PER GUEST

Turkey with Asadero, Ham & Swiss
Roast Beef & Cheddar, or Vegetarian
Sandwiches are made with 9 grain bread

Mayonnaise, Mustard
Potato Chips
Soda or Bottled Water

Choice of 1 of the following:

Fruit, Cookie, Granola Bar

Beverage Service

JUICE • \$26 PER GALLON

Apple, Grape
Orange, Cranberry
Tomato, Pineapple

BOTTLED ICED TEA • \$3.25 PER BOTTLE

Republic Tea (500ml)
Blackberry Sage
Ginger Peach
Ginger Peach Decaf
Darjeeling
Green Tea Pomegranate
Honeydew Melon White
Jade Mint Green
Mango Ceylon
Passion Fruit
Raspberry Quince

BOTTLED WATER

Voss \$4 (500ml) • Dasani \$2

COMMON BEVERAGES • \$22 PER GALLON

Coffee
Ice Tea
Assorted Hot Tea
Lemonade
Fruit Punch



Cold Buffets

For groups of 8 or more

THE BEAVER CREEK BUFFET • \$15 PER GUEST

Salad Bar of Mixed Greens with Tomato
Cucumber, Carrots, Olives, Baby Corn, Croutons
Ranch and Vinaigrette Dressings

Deli Platters: Turkey, Ham, Roast Beef
Cheddar & Swiss, Lettuce, Tomato, Onion, Pickle

Condiments: Mayonnaise, Mustard, Horseradish Cream
Assortment of Rolls, Breads, Potato Chips, and Cookies

THE OAK CREEK BUFFET • \$17 PER GUEST

Salad Bar of Mixed Greens with Tomato
Cucumber, Carrots, Olives, Baby Corn, Croutons
Ranch & Vinaigrette Dressings, Chicken Salad, Tuna Salad
Relish Trays: Olives, Pickles, Pepperocini, Wax Peppers
Assortment of Rolls, Breads, Potato Chips, and Cookies

THE CLEAR CREEK BUFFET • \$16 PER GUEST

Salad Bar of Mixed Greens with Tomato
Cucumber, Carrots, Olives, Baby Corn, Croutons
Ranch and Vinaigrette Dressings
Chilled Fried Chicken, Baked Potato Salad
Smoked Cole Slaw, Dinner Rolls and Assorted Cookies

THE FOSSIL CREEK BUFFET • \$15 PER GUEST

Salad Bar of Mixed Greens with Tomato, Cucumber
Carrots, Olives, Baby Corn
Croutons, Ranch and Vinaigrette Dressings

Assorted Wraps:

Roast Beef & Cheddar with Horseradish Beer Mustard
Turkey & Swiss in Herb Aioli
Ham & Asadero Cheese in Honey Mustard
Vegetarian with Avocado Aioli

Seasonal Fresh Fruit

Hot Buffets

For groups of 8 or more

THE SAGUARO BUFFET • \$14 PER GUEST

Salad Bar of Mixed Greens
Meat Lasagna, Garlic Bread
Chef's Choice Dessert

THE JUNIPER BUFFET • \$14 PER GUEST

Salad Bar of Mixed Greens
Baked Ziti, Garlic Bread
Chef's Choice Dessert

THE PRICKLY PEAR BUFFET • \$15.50 PER GUEST

Salad Bar of Mixed Greens
Vegetable Lasagna, Garlic Bread
Fresh Fruit

For groups of 20 or more

THE MESQUITE BUFFET • \$24.50 PER GUEST

Macaroni Salad, Creamy Coleslaw
Salad Bar of Mixed Greens
Smoked Beef Brisket
Braised BBQ Pork Ribs
Pan Flashed Bitter Greens
Twice Baked Potatoes
Baked Beans, Dinner Rolls with Whipped Butter
Chef's Choice Dessert

THE COTTONWOOD BUFFET • \$21 PER GUEST

Thai Salad, with Peanut Dressing
Sweet Sour Chicken
Teriyaki Beef, Steamed Rice
Stir Fried Vegetables in Oyster Sauce
Chef's Choice Dessert

THE OCOTILLO BUFFET • \$17.50 PER GUEST

Southwest Green Salad
Crispy Pork with Avocado Salsa
Achiote Chicken
Soft Tortillas, Spanish Rice, Refried Beans
Roasted Tomato Salsa, Sour Cream
Chef's Choice Dessert





Specialty Buffets

For groups of 20 or more

THE SLIDE ROCK BUFFET • \$40 PER GUEST

Salads

Chopped Romaine with Roasted Garlic Balsamic
and Creamy Parmesan Dressing, Focaccia Croutons

Antipasto Platter of Prosciutto, Salami, Artichokes, Peppers

Entrées

Breaded Chicken Breast with Lemon White
Wine Sauce on Orzo Pasta

Veal Scaloppini on Three Mushroom Risotto, Marsala Sauce

Side Selections

Gnocchi "Italian Potato" Dumplings with Butternut Squash
Toasted Pumpkin Seeds

Oyster Mushrooms and Tomato

Grilled Vegetables

Grilled Ratatouille

Dinner Rolls

Chef's Choice Dessert

CARVING STATIONS

See Reception Displays section

STAFFED STATIONS

See Reception Displays section

PASTA STATION

See Reception Displays section

POTATO BAR

See Reception Displays section

HOLIDAY BUFFET

For group of 20 or more

\$22 per guest for 1 Entrée

\$25 per guest for 2 Entrée

\$28 per guest for 3 Entrée

Includes Coffee & Ice Tea

Salads

Waldorf Salad

Garden Salad with Ranch

Entrées

Honey Glazed Ham

Sliced Turkey in Gravy

Sliced Roast Beef with Demi

Salmon with Basil Pesto Cream Sauce

Side Selections

Green Beans & Bacon

Home Style Mashed Potato & Gravy

Apple Sage Stuffing

Dinner Rolls

Chef's Choice of Dessert

Buffet Extras

Homemade Corn Tortilla Chips • \$2 per guest

Roasted Tomato Salsa • \$1.50 per guest

Artichoke & Spinach Dip • \$4.50 per guest

Baked Potato Salad • \$3 per guest

Seafood Pasta Salad • \$6.50 per guest

Seasonal Fresh Fruit Salad • \$4.50 per guest

Pasta Salad • \$3 per guest

Southwest Deviled Eggs • \$12 per dozen

Assorted Gourmet Rolls • \$2 per guest



Specialty Buffets (cont.)

For groups of 20 or more

THE RED ROCK BUFFET • \$32.50 PER GUEST

Salads

Endive Salad with Gorgonzola Cheese and Walnuts
Spinach Feta and Orzo Pasta Salad

Tomatoes and Garlic Nicoise

Entrées

Shrimp Fritters with Garlic Aioli

Braised Chicken with Artichokes, Shallots, and Fennel

Beef "Braised" Daube with Root Vegetables

Side Selections

Pea Risotto, Potato Gratin Dauphinaise

Broccolini, Dinner Rolls with Whipped Butter

Chef's Choice Dessert

THE RED MESA BUFFET • \$34 PER GUEST

Salads

Crisp Romaine with Ancho Caesar and
Prickly Pear Vinaigrette, Corn Bread Croutons

Pasta Salad with Smoked Chicken
Tomato, Avocado, Beef Jerky, and Pepper Jack Cheese

Sweet Potato Salad with Spicy Champagne Vinaigrette
White Corn Chips with Roasted Tomato Salsa

Entrées

Beef Taquitos with Guacamole

Beef and Chicken Fajitas, Soft Flour Tortillas

Roast Pork Tenderloin with Guajillo Glaze

Side Selections

Roasted Poblano Chili Pepper and Cheese Grits

Sweet Corn Coulis with Chayote (Squash)

Chef's Choice Dessert

THE MONTEZUMA CASTLE BUFFET • \$19 PER GUEST

Salads

Mixed Green Salad

Entrées

Chicken Marsala, Pork Osso Bucco

Side Selections

Wild Rice Pilaf, Chef's Choice Vegetable

Dinner Rolls with Whipped Butter

Chef's Choice Dessert

THE TUZIGOOT BUFFET • \$29.50 PER GUEST

Salads

Traditional Caesar Salad

Chips and Roasted Tomato Salsa

Mango Jicama and Watermelon Slaw with Cilantro Lime Dressing

Entrées

Sautéed Scallops in Lime Juice

Sautéed Shrimp with Garlic Butter, Mexican Mole Chicken

Shredded Pork Enchilada Casserole

Side Selections

Refried Beans, Spanish Rice, Tortillas

Calabacitas (Vegetable) Cheese Dish

Chef's Choice Dessert

THE JEROME BUFFET • \$38 PER GUEST

Salads

Spinach Salad with Tofu, Shiitake Mushrooms

Mai Fun Noodles and Miso Vinaigrette

Sesame Chicken Salad with Lemon Grass
and Marinated Cucumbers

Assorted Sushi with Pickled Ginger, Wasabi and Soy Crab Rangoon

Entrées

Chinese Mustard Glazed Salmon on Bok Choy Cabbage

Stir Fried Pork with Red Curry Coconut Milk Sauce

Side Selections

Stir Fried Vegetables with Oyster Sauce

Basmati Rice with Scallions, Apricots and Pine Nuts

Fried Rice

Chef's Choice Dessert

THE FORT VERDE BUFFET • \$28.50 PER GUEST

Salads

Mixed Green Salad with Ranch and Vinaigrette

Garden Egg Salad, Marinated Tomatoes, Pickled Beet Salad

Entrées

Chicken Tenders, Pork Cutlet and Country Gravy

Stuffed Tomatoes with Spinach on Spaghetti Squash

Side Selections

Country Mashed Potatoes, Baked Macaroni & Cheese

Dinner Rolls with Whipped Butter

Chef's Choice Dessert



Plated Entrees

For groups up to 8 or more

Choice of 1 or 2 entrées selections

TURKEY WRAP • \$13 PER GUEST

Garden Salad
Turkey Wrap with Cranberry Aioli
Potato Salad
Chef's Choice of Dessert

SPAGHETTI

Garden Salad
Spaghetti with Marinara Sauce
Garlic Bread & Chefs Choice of Dessert
\$12 per guest

Spaghetti with Meatballs
\$14 per guest

CHICKEN MARSALA • \$16 PER GUEST

Garden Salad
Chicken Marsala
Rice Pilaf
Chef's Choice of Vegetable
Dinner Rolls with Whipped Butter
Chefs Choice of Dessert

PORK LOIN • \$19.50 PER GUEST

Garden Salad
Pork Loin with Spiced Peach Sauce
Roasted Red Potatoes
Chefs Choice of Vegetable
Dinner Rolls with Whipped Butter
Chefs Choice of Dessert

FISH • \$18.50 PER GUEST

Garden Salad
Tilapia with Tomatillo & Mango Salsa
Cactus Pilaf
Chefs Choice of Vegetable
Dinner Rolls with Whipped Butter
Chef's Choice Dessert

BEEF MEDALLIONS • \$20 PER GUEST

Garden Salad
Beef Medallions with Beer Horseradish Mustard Sauce
Twice Baked Potato
Chef's Choice Vegetable
Dinner Rolls with Whipped Butter
Chef Choice Dessert

SALMON • \$22 PER GUEST

Garden Salad
Salmon with Lemon Caper Sauce
Rice Pilaf
Chef's Choice Vegetable
Dinner Rolls with Whipped Butter
Chef's Choice Dessert

Kids Selections

\$10 per guest

Each selection served with french fries & fruit cup

Chicken Nuggets

White Meat Chicken Nuggets

Corn Dog Bites

Mini Battered Corn Dogs

Jr. Drumstick

Southern Fried Chicken Drumstick

Grilled Cheese

Served on Pineapple Bread
with Cheddar Cheese

Cheese Crisp

Melted Cheddar & Monterey Jack
Cheese on a Flour Tortilla





Specialty Plated

For groups of 20 or more

CHICKEN MARSALA • \$24 PER GUEST

Mixed Baby Green Salad with Herb Vinaigrette
Chicken Marsala, Saffron Risotto, Snap Peas and Carrots
Dinner Rolls with Whipped Butter
Chef's Choice of Dessert

NEW YORK • \$32 PER GUEST

Mixed Baby Green Salad with Herb Vinaigrette
Mesquite Rubbed New York
Baked Potato, Asparagus
Dinner Rolls with Whipped Butter
Chef's Choice of Dessert

SALMON • \$29.50 PER GUEST

Mixed Baby Green Salad with Herb Vinaigrette
Wild Salmon with Basil Cream Sauce
Rice Pilaf, Glazed Carrots
Dinner Rolls with Whipped Butter
Chef's Choice of Dessert

STEAK & SHRIMP • \$32 PER GUEST

Mixed Baby Green Salad with Herb Vinaigrette
Flat Iron Steak & Grilled Shrimp with Mango BBQ
Potato Au Gratin, Creamed Spinach
Dinner Rolls with Whipped Butter
Chef's Choice of Dessert

PORK LOIN • \$28 PER GUEST

Mixed Baby Green Salad with Herb Vinaigrette
Pork Loin with Orange Honey Glaze
Roasted Garlic Mashed Potato
Green Bean Almandine
Dinner Rolls with Whipped Butter
Chef's Choice of Dessert





Chef's Plated Dinners

Choice of 2 Entrée Selections

BLUE SNAPPER • \$60 PER GUEST

Herb & Floral Salad with Peach Vinaigrette
Pistachio Encrusted Blue Snapper
with Citrus Scented Mushrooms
Fine Herb Duchesse Potatoes
Creamy Salsify
Assorted Gourmet Dinner Rolls
Chef's Choice of Dessert

ROASTED VEAL • \$75 PER GUEST

Roasted Corn & Orzo Salad with Grilled Shrimp
Roasted Veal with a Port Fig Sauce
Baked Fingerling Potatoes
Sautéed Vegetables
Assorted Gourmet Dinner Rolls
Chef's Choice of Dessert

KOBE BEEF SIRLOIN • \$80 PER GUEST

Pear & Walnut Endive Salad
Grilled Kobe Beef Sirloin with Brie Butter
Seafood Risotto Cake
Grilled Asparagus
Assorted Gourmet Dinner Rolls
Chef's Choice of Dessert

CRAB STUFFED AHI TUNA • \$65 PER GUEST

Sun Dried Cherry and Yellow Tear Drop Tomato Salad
Crab Stuffed Ahi Tuna
Saffron Risotto with Pancetta
Green Bean Almandine
Assorted Gourmet Dinner Rolls
Chef's Choice of Dessert

SMOKED SALMON • \$76 PER GUEST

Jicama & Orange Salad with Red Chili Vinaigrette
Smoked Salmon Stuffed in a Veal Chop
Gnocchi Tossed in Herb Butter
Glazed Golden Beets
Assorted Gourmet Dinner Rolls
Chef's Choice of Dessert





Reception Hors D'Oeuvres

Any Hor D' Oeuvres may be Butler passed upon request.

Hot

All appetizers below are per 50 portions,

All orders may be halved

\$175 per order

Scallops in Apple Smoked Bacon

Seafood Crepe Bundle

Coconut Shrimp with Papaya Salsa

Beef Sate

Chicken Sate

Chicken Skewers with Spicy Peanut Sauce

Beef Duxelle En Croûte

Brie En Croûte

Stuffed Mushroom Vol Au Vent

Crispy Asparagus with Asiago Cheese

Asiago Cheese & Rosemary Cheese Straw

Mini Deep Dish Sausage Pizza

Assorted Crostinis

Parmesan Artichoke Hearts

Southwest Poppers

Smoked Chicken Quesadilla

Vegetable Quesadilla

Beef Taquitos

Mini Beef Burritos

Spring Rolls

Southwest Pouches

Teriyaki Chicken Wings

Hot Wings

Petite Quiche Lorraine

Assorted Petite Quiche

Cold

All appetizers below are per 50 portions

All orders may be halved

\$175 per order

Crab Stuffed Mushroom Caps

Antipasto Skewer

Mushroom Caps with Herb Cream Cheese

Fig & Mascarpone Italian Sweet Cheese

Smoked Chicken with

Raspberry Chutney on Toasted Point

Ham or Chicken Pinwheel

Fire Roasted Tomato on Grilled Focaccia

Smoked Salmon Roulade with

Tequila Salsa on Crouton

Assorted Canapés

Strawberry Tart with Brie





Carving & Staffed Stations

Per 50 Attendees • All orders may be halved

CARVING STATIONS

Prices are per 50 servings • Orders may be halved
\$75 uniformed chef carving station – add to any menu

Prime Rib with Au'jus
with Horseradish & Breads
\$500 per order

Roasted Leg of Lamb
with Yogurt Demi & Breads
\$350 per order

Pine Nut
Encrusted Eye of Round & Breads
\$450 per order

Roasted Turkey Breast
with Cranberry Glaze & Breads
\$350 per order

Aged Ham
with Honey Mustard & Breads
\$350 per order

Slow Roasted Steam Ship Round of Beef
with Horseradish & Breads
\$400 per order

Slow Roasted Buffalo & Breads
Market price

STAFFED STATIONS

Prices are per 50 servings • Orders may be halved
\$75 uniformed Chef carving station – add to any menu

Fajita
\$300 per order

Quesadilla
\$300 per order

Mushroom
\$175 per order

PASTA STATION • \$300 PER ORDER

Prices are per 50 servings • Orders may be halved
\$75 uniformed Chef carving station – add to any menu

Choice of 2 Pastas, 2 Sauces, 2 Extras

Pasta
Fettuccini, Angel Hair,
Penne, Bow Tie

Sauces
Alfredo, Cabernet Alfredo
Marinara, Red Clam
Pesto
Sun Dried Tomato Pesto
Olive Oregano

Extras, \$20 each:

Bay Shrimp
Scallops
Roasted Chicken
Italian Sausage
Capers
Mushrooms
Kalamata Olives

POTATO BAR • \$225 PER ORDER

Prices are per 50 servings

Baked
Twice Baked
Au Gratin
Mashed

Toppings

Hot Cheddar Cheese, Steamed Broccoli
Sour Cream, Chives, White Gravy
Sautéd Mushrooms
Jalapenos & Whipped Butter





Reception Displays

Per 50 Attendees • All orders may be halved

SEASONAL FRESH FRUIT DISPLAY • \$325

Seasonal and Tropical Fresh Fruit
Presented with Strawberry Yogurt & Granola

GOURMET CHEESE DISPLAY • \$400

An Array of Premium Cheeses
Served with Fresh Fruit Garnish
Assorted Crackers & Breads

SEASONAL VEGETABLE DISPLAY • \$325

Assortment of Seasonal Vegetables
Served with a variety of Dips

CLASSIC CHEESE DISPLAY • \$325

Assortment of Classical Cheeses
Served with Fresh Fruit Garnish
Assorted Crackers & Breads

SMOKED SALMON DISPLAY • \$400

Smoke Salmon served with Capers
Cream Cheese, Mini Bagels
Red Onions & Chopped Egg

SEAFOOD ON ICE

Alaskan Snow Crab Claws
Iced Jumbo Shrimp
Alaskan King Crab Legs
Oysters

Consult your Group Coordinator for Quotation

ICE CARVINGS

Special Request Order
Availability Not Guaranteed

Consult your Group Coordinator for Quotation

CHOCOLATE FOUNTAIN

\$300 per hour of Service

Choice of Fine White, Milk or Dark Chocolate

Please select three dipping items:

Fruit (Seasonal)

- Whole Strawberries
- Bananas
- Pineapple
- Melons
- Cherries
- Oranges
- Grapes
- Kiwi
- Apples

Treats

- Pound Cake
- Cheesecake
- Cookies
- Angel Food Cake
- Granola Bars
- Graham Crackers
- Éclairs
- Cinnamon Rolls
- Cream Puffs
- Brownies
- Rice Crispy Treats
- Marshmallows
- Pretzels





Desserts

Assorted Cookies
\$18 per dozen

Fried Banana Fosters
\$7 per guest

NY Cheesecake
\$7 per guest

Raspberry Chocolate Volcano Cake
\$9 per guest

Panna Cotta with Mixed Berries
\$9 per guest

Native American Peach Dessert (seasonal)
\$9 per guest

Chocolate Cabernet Mousse
\$8 per guest

Strawberry White Chocolate Mousse
\$8 per guest

Assorted Dessert Squares
\$24 per dozen

Oreo Brownies
\$25 per dozen

Assorted Mini Cheesecakes
\$30 per dozen

Kahula Creme Brulée
\$8 per guest

Keylime Pie
\$8 per guest

Assorted Petit Fours
\$30 per dozen

Specialty Cheesecake
\$8 per guest





Beverage Stations

THE ULTIMATE WINE BAR • \$9 PER GLASS

It's time to experience great wines from around the world. The Lodge at Cliff Castle has an extensive selection of wines to enjoy. Whether its a Pinot Grigio or Chardonnay, or Pinot Noir or Cabernet, we have a great variety of wines to meet anyone's taste.

MAJESTIC MARTINI BAR • \$8 PER DRINK

The martini craze is alive at The Lodge at Cliff Castle. Classic or new, our drinks are handcrafted with premium gin or vodka of your choice. Specialty Cosmopolitans, Metropolitans, Caramel Appletinis, Chocolate Martinis and house specialties Cliff Castle Cosmo or a Montezuma Martini are sure to be a hit with all the guests.

FABULOUSLY FROZEN COCKTAIL BAR • \$7 PER DRINK

Featuring our exclusive Prickly Pear Cocktails and Daiquiris, this is truly a frozen cocktail fantasy. Quench you desert thirst with variations of Pina Coladas, Blue Hawaiians and house specialty drinks including Lodge Lemonade, Cactus Bite and Stargazer's Sunset.

MARGARITA PARADISE BAR • \$7 PER DRINK

Bring your party to life with The Lodge at Cliff Castle's very own Margarita and Tequila bar. Enjoy our specialty Prickly Pear and Blackjack Margarita along with our twist of on-the-rocks or frozen Margaritas. All made with the freshest ingredients and premium Tequilas.

CORDIALLY YOURS BAR • \$8 PER DRINK

Treat your guest to a delicious selection of uniquely flavored cordials. Whether served on ice or with our house special blend of coffee, this is perfect addition to any event. Grand Marnier, Amaretto DiSaronna, Godiva Chocolate Liqueur, Remy Martin Cognac, Bailey's Irish Caramel or Mint Cream are among the sweet Treats. All coffees are perfected with whipped cream and garnished.

Bar Service

Bars are stocked with mixers, garnishments & juices • Bartenders required for bar services are supplied at \$100 per bartender

HOST BAR SERVICE

Host Bar Per Drink
Host bar charges are based on total amount of drinks consumed for a stated period of time

- Cocktails \$4
- Premium Cocktails \$5.50
- House Select Wine \$3
- Select Wine \$4.50
- Premium Wine \$6
- Domestic Beer \$2.50
- Premium Beer 3.25
- Soft Drinks \$2
- Bottled Water 2
- Voss Water \$4
- Cordials \$6

CASH STANDARD BAR

All Packages include full bar set-up

- Cocktails \$5
- House Select Wine \$4
- Domestic Beer \$3
- Premium Beer \$4
- Soft Drinks \$2
- Bottled Water \$2
- Voss Water \$4

CASH PREMIUM BAR

All Packages include full bar set-up

- Cocktails \$10
- Premium Wine \$6
- Domestic Beer \$3
- Premium Beer \$4
- Soft Drinks \$2
- Bottled Water \$2
- Voss Water \$4