



## LITTLE AMERICA HOTEL GENERAL CATERING POLICY & INFORMATION

*The following information is designed to assist you in planning your function at The Little America Hotel.  
Please consult with your Catering Services Manager for further details.*

**FOOD & BEVERAGE:** All food and beverage must be supplied by The Little America Hotel. The hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another.

**BANQUET PRICES:** All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of two (2) continuous hours. The hotel will assess a taxable service charge for each additional half hour. Your Catering Manager will be happy to customize and tailor specialty menus at your request. When a choice of entree is provided the higher price of the two will be charged.

**MENU SELECTION:** To ensure that every detail is handled in a professional manner, The hotel requires that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten (10) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event but taxable surcharges may apply. The Banquet Event Order will serve as the food and beverage contract.

**GUARANTEE of ATTENDANCE:** We need your assistance in making your banquet a success. The Little America Hotel requests a client notify the Catering Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00 pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. An increase in attendees or per piece counts after the due date will be subject to an additional 50% per person plus service charge and sales tax increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

**FUNCTION ROOMS:** Function rooms are assigned by The hotel according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six (6) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the six (6) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.



## LITTLE AMERICA HOTEL GENERAL CATERING POLICY & INFORMATION

**STATE TAX & SERVICE CHARGE:** The hotel will add 20% service charge and, as of current date, 11.446% sales tax on food and beverage in addition to the prices stated in this guide. Audio visual pricing is subject to current sales tax of 9.446% and meeting room rental is subject to city tax of 1.721%. These fees are subject to change.

**AUDIO VISUAL EQUIPMENT:** A complete line of audio visual equipment is available through our Audio Visual Department. Your Catering and Sales Manager will be glad to provide you with this information and help you reserve the equipment that will best meet your needs.

**SET-UP CHARGES:** There will be an additional set-up charge for the use of any private dining rooms for groups of less than 25 guests.

**SECURITY:** The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting.

**PROPERTY DAMAGE:** As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under control of any independent contractor hired by you, are in the hotel. The hotel will not permit the affixing of anything to any surface throughout the hotel.

**PACKAGES:** Meeting materials may be delivered to The hotel three (3) working days prior to the date of the function. Service charges will apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization  
Attention: Catering or Convention Services Manager (please indicate name)  
Guest's Name  
Date of Function  
Number of Boxes (1 of 3, 2 of 3, etc.)

Please use the following address for all packages:  
Little America Hotel Flagstaff 2515 E. Butler Ave., Flagstaff, AZ 86004

**BILLING:** Full payment is required one week prior to the event unless credit has been established to the satisfaction of the hotel and the bill will be in excess of \$10,000.00.

À L A C A R T E   B R E A K   M E N U

|  |          |
|--|----------|
| Assorted Muffins <i>(per dozen)</i>  | \$30.00  |
| Assorted Bagels with Flavored Cream Cheese <i>(per dozen)</i>                            | \$35.00  |
| Assorted Danishes <i>(per dozen)</i>   | \$30.00  |
| Freshly Baked Banana or Zucchini Bread <i>(12 slices per loaf)</i>                       | \$24.00  |
| Assorted Individual Yogurts <i>(each)</i>  | \$2.50   |
| Sliced Seasonal Fruit Displays <i>Small Display (serves 25)</i>                          | \$80.00  |
| <i>Medium Display (serves 50)</i>  | \$150.00 |
| <i>Large Display (serves 100)</i>  | \$250.00 |
| Home-Made Potato Chips with Ranch, Dill or French Onion Dip <i>(per person)</i>          | \$4.00   |
| Home-Made Tri-Color Tortilla Chips with House-Made Salsa & Guacamole <i>(per person)</i> | \$5.00   |
| Home-Made Honey Roasted Peanuts <i>(per pound)</i>                                       | \$13.00  |
| Trail Mix <i>(per pound)</i>   | \$12.00  |
| Pretzels <i>(per pound)</i>  | \$18.00  |
| Jumbo Soft Pretzels with Yellow Mustard and Cheese Sauce <i>(each)</i>                   | \$3.50   |
| Assorted Jumbo Cookies <i>(per dozen)</i>  | \$20.00  |
| Fudge Brownies <i>(per dozen)</i>  | \$20.00  |
| Granola Fruit Bars and Candy Bars <i>(each)</i>  | \$3.00   |
| Assorted Ice Cream Bars <i>(each)</i>  | \$3.50   |

B E V E R A G E S

|  |         |
|--|---------|
| Fresh Brewed Coffee or Decaf <i>(1/2 gallon, serves 8)</i>                           | \$19.00 |
| <i>(1 gallon, serves 16)</i>   | \$38.00 |
| Hot Water with a Selection of Teas & Hot Chocolate <i>(1/2 gallon, serves 8)</i>     | \$19.00 |
| <i>(1 gallon, serves 16)</i>   | \$38.00 |
| Soft Drinks in Cans <i>(each)</i>  | \$2.25  |
| Bottled Water <i>(each)</i>  | \$2.25  |
| Gatorade <i>(each)</i>   | \$2.75  |
| Beverage Station <i>(per person)</i>   | \$2.75  |
| <i>(Includes Soft Drinks, Bottled Water and Gatorade for 2 Hours Maximum)</i>        |         |
| Fresh Orange Juice, Cranberry Juice, Apple Juice or V8 <i>(1/2 gallon, serves 8)</i> | \$22.00 |
| <i>(1 gallon, serves 16)</i>   | \$44.00 |
| Iced Tea <i>(1 gallon, approximately 16 servings)</i>                                | \$25.00 |
| Lemonade <i>(1 gallon, approximately 16 servings)</i>                                | \$25.00 |
| Fruit Punch <i>(1 gallon, approximately 16 servings)</i>                             | \$25.00 |
| Milk <i>(per carton)</i>   | \$3.00  |
| Milk <i>(1 gallon, approximately 16 servings)</i>                                    | \$20.00 |

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

BREAKFAST BUFFETS

*All of Our Breakfast Buffets are Accompanied by Regular and Decaffeinated Coffee, Hot Water with a Selection of Teas, and Hot Chocolate.*

CONTINENTAL BREAKFAST

**Humphrey's Sunrise \$14.00**

Includes Fresh Squeezed Orange, Apple and Cranberry Juices, Sliced Fresh Fruit, A Display of Baked Goods with Croissants, Cinnamon Rolls, Danishes, Assorted Muffins and Sweet Butter with a Selection of Jams and Marmalades.

**The Little America**

**Continental Breakfast \$16.00**

Includes Fresh Squeezed Orange, Apple and Cranberry Juices, Sliced Fresh Fruit, A Display of Baked Goods with Croissants, Cinnamon Rolls, Danishes, Assorted Muffins and Sweet Butter with a Selection of Jams and Marmalades. An Assortment of Dry Cereals with Milk and Assorted Individual Fruit Yogurts.

FULL BREAKFAST

**The Route 66 Breakfast \$18.00**

*(Minimum of 30 People)*

Includes Fresh Squeezed Orange, Apple and Cranberry Juices, Sliced Fresh Fruit, A Display of Baked Goods with Croissants, Cinnamon Rolls, Danishes, Assorted Muffins and Sweet Butter with a Selection of Jams and Marmalades. Assorted Dry Cereals with Milk, Fluffy Scrambled Eggs with Fresh Herbs, Tomatoes and Cheddar Cheese, Smoked Bacon and Sausage Links and Cottage Potatoes.

**The Ponderosa Breakfast \$20.00**

*(Minimum of 30 People)*

Includes Fresh Squeezed Orange, Apple and Cranberry Juices, Sliced Fresh Fruit, A Display of Baked Goods with Croissants, Buttermilk Biscuits, Cinnamon Rolls, Danishes, Assorted Muffins and Sweet Butter with a Selection of Jams and Marmalades. Assorted Dry Cereals with Milk, Homemade Granola and Oatmeal with Raisins, Pecans and Brown Sugar. Fluffy Scrambled Eggs with Fresh Herbs, Tomatoes and Cheddar Cheese, Smoked Bacon and Sausage Links and Cottage Potatoes. A Display of Smoked Salmon, Mini Bagels with Toasting Station and Flavored Cream Cheeses.

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

BREAKFAST BUFFET ENHANCEMENTS

*These Items are Offered as Enhancements to the Breakfast Buffets Only and Must be Ordered for the Entire Guarantee of the Group.*

**Omelet Station \$6.00**

*(Chef Attendant Required at \$100 per Attendant)*

Eggs Cooked to Order  
Omelets with Ham, Peppers, Mushrooms,  
Onions, Tomatoes and Cheddar Cheese

**Fluffy Scrambled Eggs \$3.00**

Served with Herbs, Tomatoes  
and Cheddar Cheese

**Hot Oatmeal \$3.00**

Served with Brown Sugar  
Raisins and Pecans

**Thick Cut Cinnamon French Toast \$4.00**

Served with Warm Maple Syrup  
Powdered Sugar and Pecans

**Breakfast Meats \$3.00**

*(Please Choose One of the Following)*

Smoked Bacon, Sausage Links,  
Maple Glazed Ham

**Breakfast Burritos \$5.00**

Soft Flour Tortilla Filled with Scrambled Eggs,  
Cheddar Cheese, Chorizo, Scallions and Sweet Bell Peppers  
Accompanied by Sour Cream and House Made Salsa

**Buttermilk Biscuits \$4.00**

Topped with Country Style Gravy

**Belgian Waffle Station \$5.00**

Served with Butter and Warm Maple Syrup

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

CHAMPAGNE BRUNCH \$45.00

*Our Champagne Brunch is Accompanied by Regular and Decaffeinated Coffee, Hot Water with a Selection of Teas,  
Hot Chocolate and Assorted Soft Drinks.*

*(Minimum of 50 People)*

Freshly Squeezed Orange, Apple and Cranberry Juices

Presentation of Imported and Domestic Cheeses with Assorted Crackers

Smoked Salmon Served with Traditional Accompaniments

Shrimp Cocktail with Lemon and Cocktail Sauce

Fresh Assortment of Sliced Fruits and Berries

Full Mixed Green Salad with Accompaniments

Pasta, Potato and Ambrosia Salad

Assorted Rolls, Bagels, Croissants and Butter

Scrambled Eggs with Cheddar Cheese and Tomato

Smoked Bacon and Link Sausage

Freshly Baked Biscuits with Sausage Gravy

Cottage Potatoes

Corned Beef Hash

Cinnamon Dusted French Toast

Waffles and Omelets Cooked to Order

Seasonal Vegetables

Oven Roasted Turkey with Gravy

Bacon Wrapped Pork Tenderloin with

Brandy Peppercorn Sauce

Prime Rib Sliced to Order Served with Creamed Horseradish

A Pastry Shop Table of Sweets Including an

Assortment of Pies, Cakes, Tortes, Cookies and

Bread Pudding with Butter Rum Sauce

Chocolate Fountain Served with Fresh Cut Melons,

Strawberries, Pineapple and Marshmallows

House Champagne

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

PLATED BREAKFAST

*All Plated Breakfasts Include a Basket of Assorted Baked Goods, Fresh Squeezed Orange Juice, Coffee, Tea, and Decaf*

**The Grand Canyon Rise and Shine \$15.00**

Fluffy Scrambled Eggs with  
Tender Diced Ham, Smoked Bacon and  
Sage Sausage, Cottage Potatoes

**Grilled Flatiron Steak and Eggs \$19.00**

Grilled 6oz. Flatiron Steak  
Fluffy Scrambled Eggs with Fresh Herbs  
and Cheddar Cheese, Broiled Roma Tomato,  
Cottage Potatoes

**Little America French Toast Breakfast \$15.00**

Thick Cut Cinnamon French Toast  
Served with Warm Maple Syrup,  
Powdered Sugar and Candied Pecans  
Smoked Bacon and Sage Sausage

**The Mount Eldon Breakfast \$15.00**

Fresh Baked Biscuits Topped with  
Country Style Sausage Gravy,  
Fluffy Scrambled Eggs with Fresh Herbs,  
Tomatoes and Cheddar Cheese,  
Cottage Potatoes

**The Flagstaff \$15.00**

Fluffy Scrambled Eggs with Green Chiles, Tomatoes  
and Cheddar Cheese, Warm Tortillas, Salsa and Sour Cream  
Served Family Style with Cottage Potatoes

BREAK PACKAGES

*Break Packages are Based on One Hour Maximum. An Assortment of the Listed Items Will Be Served to Allow Your Attendees a Choice.*

**Little America Break \$9.00**

Assorted Cookies and Brownies,  
Soft Drinks, Bottled Water and Iced Tea  
Regular and Decaffeinated Coffee,  
Selection of Teas

**The Sweet and Salty \$10.00**

Pretzels, Popcorn, Peanuts and Assorted Candy Bars,  
Regular and Decaffeinated Coffee,  
Selection of Teas, Soft Drinks and Bottled Water

**The Health Nut \$10.00**

Whole Fresh Fruit, Individual Yogurts and  
Granola Bars, Regular and Decaffeinated Coffee,  
Selection of Teas, Gatorade and Bottled Water

**The Sweet Tooth \$12.00**

Chocolate Chip Cookies, Brownies, M&M's Plain  
and Peanut Candies and Assorted Candy Bars  
Regular and Decaffeinated Coffee,  
Selection of Teas, Soft Drinks and Bottled Water

**Build Your Own Sundae \$10.00**

Vanilla and Chocolate Ice Cream with  
Hot Fudge and Hot Caramel, Crushed Pineapple,  
Crushed Oreos, M&M's, Cherries and  
Whipped Cream, Regular and Decaffeinated  
Coffee, Selection of Teas and Bottled Water

**The Stadium Break \$14.00**

Warm Pretzels with Yellow Mustard and  
Cheese Sauce, Tortilla Chips, Guacamole, Salsa  
and Sour Cream, Honey Roasted Peanuts,  
Regular and Decaffeinated Coffee,  
Selection of Teas, Soft Drinks and Bottled Water

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

LUNCH BUFFETS

*All Lunch Buffets are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas and Iced Tea*

**The Deli Board \$22.00**

*(Minimum of 25 People)*

Spring Mix of Greens, Sliced Mushrooms,  
Tomato and Cucumber, Chef's Choice of Dressing

German Potato Salad  
Three Cabbage Coleslaw

Platters of Sliced Onions, Tomatoes,  
Lettuce and Sliced Pickles

Cured Ham, Smoked Turkey, and Roasted Beef with  
Swiss, Cheddar and American Cheeses

Whole Grain and Dijon Mustard, Mayonnaise and  
Creamed Horseradish, Assorted Breads, Rolls  
and Croissants, Assorted Potato Chips  
Pastry Chef's Selection of Assorted Desserts

**South of the Border \$26.00**

*(Minimum of 25 People)*

Tri-Color Tortilla Chips with Salsa Verde,  
Salsa Roja, House Made Guacamole  
and Sour Cream

Mixed Baby Greens with Roasted Corn  
and Pepper Relish, Fried Tortilla Strips with  
Chipotle Buttermilk Dressing

Chili Verde with Cilantro Sour Cream

Shredded Chipotle Chicken, Carne Asada  
Warm Flour Tortillas

Cheese Enchiladas Smothered in  
Green Chile, Refried Beans with Queso Fresco,  
Spanish Rice and Churros

**Tour of Italy \$26.00**

*(Minimum of 25 People)*

Antipasto Salad  
Roasted Red Pepper and Cheese Tortellini Salad  
Classic Caesar Salad

Chicken Parmesan

Penne Pasta with Bolognese Sauce

Wild Mushroom Ravioli with Roasted Garlic  
and Tomato Marinara

Seasonal Vegetables  
Fresh Garlic Bread  
Tiramisu

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

LUNCH BUFFETS

**Oak Creek Lunch \$32.00**

*(Minimum of 25 People)*

Spinach and Mixed Green Salad with Wild Mushrooms,  
Smoked Bacon, and Honey Poppy Seed Dressing

Classic Waldorf Salad

Marinated Tomato, Cucumber and  
Red Onion with Fresh Basil Salad

Breaded Red Trout Filets with Mustard Chive Sauce

Grilled Rib-Eye Steaks with Merlot Honey  
Demi Glace, and Green Olive Butter

Seared Chicken Breast with Artichoke Lemon Jus  
and Parmesan Cheese

Rosemary Roasted Red Potatoes  
Seasonal Vegetables  
Freshly Baked Rolls

Mountain Mud Pie

**The Backyard BBQ \$26.00**

*(Requires a Minimum of Two Chef Attendants at \$100 per Chef)*

*(Minimum of 25 People)*

Spring Mix of Greens, Sliced Mushrooms,  
Tomato and Cucumber, Chef's Choice of Dressing

German Potato Salad  
Three Cabbage Coleslaw

Plump Juicy Hamburgers, Grilled Chicken Sandwiches  
and a Choice of Jumbo Hot Dogs  
or Bratwurst all Charbroiled to Perfection

With Platters of Lettuce, Tomato, Onion and Pickles  
Assorted Cheeses

Pastry Chef's Selection of Dessert

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

PLATED LUNCH

*All Plated Lunches are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, Iced Tea and Fresh Baked Rolls.*

*Please Select a Salad, Entrée and Dessert*

SALADS

*Please Choose One*

**Inclusive Salad Selections**

Classic Caesar Salad with Herb Croutons  
and Shaved Parmesan

House Mixed Green Salad with Tomato  
and Shaved Cucumber and Ranch Dressing

**Salad Selection Upgrade**

*\$2.00 Additional per Person*

Roma Tomato, Buffalo Mozzarella Stack and Baby  
Greens Balsamic Dressing and Basil Oil

ENTRÉES

*Please Choose One*

**Blackened Cajun Chicken Alfredo \$22.00**

Blackened Strips of Chicken Breast  
Over Fettuccini Lightly Spiced Alfredo Sauce  
Topped with Fresh Tomato and Parmesan Cheese

**Wild Mushroom Raviolis \$20.00**

Raviolis filled with Wild Mushrooms and  
Ricotta Cheese, House Made Roasted Garlic  
and Tomato Marinara

**Lemon Caper Chicken \$22.00**

Seared Chicken Breast with Lemon Caper Crème  
Asiago Cheese, Lemon Zest and Parsley Relish  
Served with a Wild Rice Blend and  
Seasonal Vegetables

**Herb Crusted Salmon Filet \$26.00**

Seared Salmon Filet Crusted with Fresh Herbs  
and Citrus Dill Butter Sauce. Served with a  
Wild Rice Blend and Seasonal Vegetables

**Herb Crusted Halibut Filet \$26.00**

Oven Roasted Halibut Filet topped with Fresh  
Herb Crust, Smoked Tomato Butter Sauce. Served  
with a Wild Rice Blend and Seasonal Vegetables

**Sliced London Broil \$26.00**

Roast Flank Steak with Demi-Glace, Tomato,  
Mushrooms and Chasseur Sauce, Chili Fried  
Onion Garnish. Served with Rosemary and Parmesan  
Roasted Red Potatoes and Seasonal Vegetables

**Bacon Wrapped Pork Tenderloin \$26.00**

Served with Brandy Peppercorn Sauce  
Yukon Gold Whipped Potatoes and Seasonal Vegetables

DESSERTS

*Please Choose One*

New York Style Cheesecake Served with  
Strawberry Sauce

Crème Brulée Served with Fresh Berry Garnish

Little America Chocolate Cake

Carrot Cake

German Chocolate Cake

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

LIGHT FARE LUNCHESES

*All Light Fare Lunches are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas and Iced Tea*

*Please Select an Entrée and Dessert*

ENTRÉES

*Please Choose One*

**Sliced Turkey Breast Croissant \$17.00**

Fresh Roasted Turkey Breast with Swiss Cheese,  
Cucumbers, Pea Sprouts, and Cranberry Cream  
Cheese Served with Pasta Salad

**Albacore Tuna Salad on Sourdough \$17.00**

Served with Lettuce, Swiss Cheese,  
Sliced Tomato and Shaved Red Onion  
Served with Pasta Salad

**Chicken Salad Croissant \$17.00**

Fresh Diced Chicken with Dried Cranberries,  
Chopped Walnuts and Celery. Served with Lettuce  
and Sliced Tomato on a Fresh Croissant  
Served with Pasta Salad

**Roasted Chicken and Feta \$17.00**

Baby Spring Mix with Chicken, Pine Nuts,  
Dried Cranberries, Tomato and Feta Cheese,  
Tossed with a light Oil and Vinegar Dressing

**Grilled Chicken Wrap \$16.00**

Whole Wheat Tortilla filled with  
Grilled Chicken Breast, Avocado, Cucumber,  
Lettuce, Tomato and Italian Dressing

**Classic Chicken Caesar Salad \$16.00**

Served with Romaine Lettuce,  
Grilled Chicken Breast, Tomatoes,  
Croutons and aged Parmesan Cheese,  
Tossed with Caesar Dressing

DESSERTS

*Please Choose One*

New York Style Cheesecake  
Served with Strawberry Sauce

Crème Brulée  
Served with Fresh Berry Garnish

Little America Chocolate Cake

Carrot Cake

German Chocolate Cake

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

DINNER BUFFETS

*All Dinner Buffets are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, Iced Tea and Fresh Baked Rolls.*

**The Verde River \$38.00**

*(Minimum of 50 People)*

Cream of Wild Mushroom Soup

Mixed Greens with Tomatoes,  
Cucumbers and Assorted Dressings

Bowtie Pasta Salad with Tuna, Bell Peppers and Tomatoes

Turkey Breast with Cranberry Dressing  
Sage Gravy and Stuffing

Salmon Filets in Puff Pastry with Herbed Mustard Sauce

Flatiron Steaks with Brandy Peppercorn Sauce

Yukon Gold Whipped Potatoes  
Fresh Sauté of Vegetables

Lemon Meringue Pie  
Cheesecake Bites

**Red Rock \$42.00**

*(Minimum of 50 People)*

Cobb Salad Station with Hearts of Romaine and Crocks  
of Assorted Toppings to Include, Turkey, Black Olives,  
Bleu Cheese Crumbles, Chopped Bacon, Tomatoes, Hard Boiled Egg,  
Ranch, Balsamic, Bleu Cheese and Italian Dressings

Chopped Salad Station with Hearts of Romaine,  
Caesar Dressing, Grilled Chicken,  
Grated Asiago Cheese, Herb Croutons, Anchovies

Chicken Parmesan  
Prime Rib of Beef Au Jus, Creamed Horseradish  
Salmon Fillets with Red Pepper Vinaigrette and Fresh Herbs

Cheese Tortellini with Roasted Garlic Cream

Rosemary Roasted Red Potatoes  
Seasonal Vegetables

Mountain Mud Pie  
Vanilla Cheesecake Bites

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

D I N N E R B U F F E T S

**The Tuscan Dinner \$34.00**

*(Minimum of 50 People)*

Minestrone Soup with Pesto Croutons  
and Parmesan Cheese

Classic Caesar Salad Bowl

Antipasto Salad with Pepperoni  
Salami, Roasted Peppers, Olives  
Red Onion and Pepperocinis

Italian Pasta Salad with Sicilian Olives  
and Mixed Vegetables  
Red Wine Herb Vinaigrette

Chicken Picatta  
Eggplant Parmesan  
Spaghetti Bolognese  
Fettuccini Alfredo

Assorted Grilled Vegetables with  
Extra Virgin Olive Oil and Balsamic Glaze

Cannolis  
Tiramisu

**The Colorado River Cookout \$38.00**

*(Requires a Minimum of Two Chef Attendants at \$100 per Chef)*

*(Minimum of 50 People)*

Soup of the Day

Mixed Greens Salad with Tomatoes, Cucumber,  
Croutons and Assorted Dressings

Bowtie Pasta Salad  
German Potato Salad  
Grilled Rib Eye Steaks  
Barbeque Chicken Breasts  
Grilled Bratwurst

Baked Potato Bar to Include Baked Idaho Russet Potatoes  
with Scallions, Bacon, Sour Cream and Cheddar Cheese

Corn on the Cob

Cornbread and Fresh Baked Biscuits  
Served with Honey Butter

Strawberry Shortcake

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

PLATED DINNERS

*All Plated Dinners are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, Iced Tea and Fresh Baked Rolls.*

*Please Select a Salad, Entrée and Dessert*

SALADS

*Please Choose One*

**Inclusive Salad Selections**

Fresh Baby Greens with Cherry Tomatoes and Shaved Cucumbers, Herb Croutons, Ranch Dressing

Classic Caesar Salad with Herb Croutons and Shaved Parmesan

**Salad Selection Upgrade**

*\$2.00 Additional per Person*

Roma Tomato, Buffalo Mozzarella Stack Baby Greens Balsamic Dressing and Basil Oil

Baby Spinach and Mixed Green Salad Bacon, Hard Boiled Egg, Wedge Tomatoes, Bleu Cheese Crumbles, Red Wine Vinaigrette

ENTRÉES

*Please Choose One*

**Maytag Bleu Cheese Crusted**

**Filet of Beef \$38.00**

6oz. Grilled Filet of Beef, Roasted Garlic Demi Glace Maytag Bleu Cheese Gratin. Served with Rosemary and Parmesan Roasted Red Potatoes And Seasonal Vegetables

**Roast Prime Rib of Beef \$34.00**

10oz. Cut of Slow Roasted Prime Rib of Beef Aus Jus and Creamed Horseradish Served with Yukon Gold Whipped Potatoes And Seasonal Vegetables

**8oz. New York Strip \$34.00**

8oz. New York Strip Steak Brandy Peppercorn Sauce. Served with Rosemary and Parmesan Roasted Red Potatoes And Seasonal Vegetables

**12oz. Peppered Kansas City Steak \$38.00**

Black Pepper Dusted 12oz. Kansas City Steak Brandy Peppercorn Sauce. Served with Yukon Gold Whipped Potatoes And Seasonal Vegetables

**Mediterranean Stuffed**

**Chicken Breast \$28.00**

Lightly breaded Chicken Breast stuffed with Prosciutto, Mozzarella Cheese and Spinach Roasted Red Pepper Cream. Served with Wild Rice Blend and Seasonal Vegetables

**Chicken Marsala \$28.00**

Seared Chicken Breast, Marsala Wine and Mushroom Ragout. Served with Yukon Gold Whipped Potatoes and Seasonal Vegetables

**Salmon Fillet with**

**Cilantro Lime Beurre Blanc \$32.00**

Seared 7oz. Salmon Fillet, Cilantro Lime Sauce Served with Wild Rice Blend and Seasonal Vegetables

**Halibut Fillet with Brown Butter \$33.00**

Seared 7oz Halibut Fillet and Brown Butter Served with Wild Rice Blend and Seasonal Vegetables

**Boneless Center Cut Pork Loin \$29.00**

Boneless Grilled Center Cut Pork loin, Brandy Dijon Demi Glace, Sun Dried Cranberry Relish. Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

PLATED DINNERS

MIXED GRILL ENTREES

*Please Choose One*

**Filet Mignon and Salmon \$38.00**

4oz. Grilled Filet Mignon  
Wild Mushroom Demi Glace  
4oz. Seared Salmon Filet  
Cilantro Lime Beurre Blanc  
Served with Wild Rice Blend  
and Seasonal Vegetables

**Filet Mignon and Chicken \$36.00**

4oz. Grilled Filet Mignon  
Wild Mushroom Demi Glace  
4oz. Grilled Chicken Breast  
Lemon Caper Cream, Served with  
Rosemary and Parmesan Roasted  
Red Potatoes and Seasonal Vegetables

**Filet Mignon and Shrimp Scampi \$40.00**

4oz. Grilled Filet Mignon  
Wild Mushroom Demi  
(3) Jumbo Shrimp Scampi  
Garlic Herb Butter, Served with  
Rosemary and Parmesan Roasted  
Red Potatoes and Seasonal Vegetables

DESSERTS

*Please Choose One*

New York Style Cheesecake  
Served with Strawberry Sauce

Crème Brulée  
Served with Fresh Berry Garnish

Little America Chocolate Cake

Carrot Cake

German Chocolate Cake

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

HOT HORS D'OEUVRES

*(Serving Size is 50 Pieces)*

|  |       |
|--|-------|
| Little America Pepper Steak Brochettes with Smoky BBQ Dipping Sauce      | \$100 |
| Teriyaki Steak Brochettes with Sweet and Sour Dipping Sauce              | \$100 |
| Bratwurst Wrapped in Puff Pastry with Stone Ground Mustard Dipping Sauce | \$100 |
| Jumbo Coconut Shrimp with Chipotle Apricot Glaze                         | \$150 |
| Crab Stuffed Mushrooms with Cajun Alfredo Sauce                          | \$120 |
| Italian Sausage Stuffed Mushrooms with House made Marinara               | \$120 |
| Jalapeño Poppers with Pepper Jelly                                       | \$100 |
| Pork or Vegetable Egg Rolls with Hot Mustard Dipping Sauce               | \$80  |
| Pork Pot stickers with Ginger Soy Dipping Sauce                          | \$90  |
| Sweet and Sour, Swedish, or BBQ Meatballs                                | \$100 |
| Assorted Miniature Quiche  | \$120 |
| Fried Zucchini with Buttermilk Herb Dipping Sauce                        | \$100 |
| Miniature Crab Cakes with Cajun Aioli                                    | \$150 |
| Thai Chicken Crostini  | \$100 |
| Spanakopita  | \$100 |

COLD HORS D'OEUVRES

*(Serving Size is 50 Pieces)*

|   |       |
|---|-------|
| Smoked Salmon with Cream Cheese and Capers on Toasted Baguette    | \$125 |
| Boursin Cheese on Cucumber Round with Sweet Cherry Tomato         | \$90  |
| Salami Cornet with Cream Cheese and Caper                         | \$100 |
| Fruit and Cheese Brochette  | \$175 |
| Tortilla Pinwheel with Smoked Ham and Roasted Pepper Cream Cheese | \$80  |
| Classic Deviled Eggs with Spanish Paprika                         | \$80  |
| Assorted Finger Sandwiches with Tuna, Chicken, or Ham Salad       | \$150 |
| Bleu Cheese with Grapes and Candied Walnut on Toasted Baguette    | \$120 |
| Prosciutto Wrapped Melon  | \$100 |
| Prosciutto Wrapped Asparagus                                      | \$100 |
| Classic Bruschetta  | \$120 |
| Cocktail Shrimp on Ice with Cocktail Sauce and Lemons             | \$175 |
| Smoked Salmon Display   | \$125 |

*Served with Cream Cheese, Red Onion, Capers, Hard Boiled Eggs and Mini Bagels (Serves 40 People)*

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

FROM THE CARVING BOARD

*All Items are Served with Silver Dollar Rolls. Carving Chef Attendant Required.*

*Carving Fees are \$50.00 per Hour. Minimum Order of Three Stations or as an Addition to a Buffet.*

*Stations are Designed for Two Hours of Service.*

**Slow Roasted Baron Of Beef**

*(serves 50) \$225*

Accompanied by Creamed Horseradish  
and Red Wine Demi Glace

**Honey Baked Bone-In Ham**

*(serves 50) \$200*

Accompanied by Rum Raisin Demi Glace  
and Assorted Mustards

**Slow Roasted, Bone-In Beef Steamship**

*(serves 150) \$575*

Accompanied by Creamed Horseradish  
and Red Wine Demi Glace

**Roasted Turkey Breast**

*(serves 50) \$240*

Accompanied by Cranberry Sauce  
and Honey Mustard

**Rosemary and Pepper Crusted**

**Prime Rib of Beef Au Jus**

*(serves 25) \$300*

Accompanied by Creamed Horseradish

**Roasted Tenderloin of Beef**

*(serves 25) \$225*

Accompanied by Bearnaise Sauce,  
and Creamed Horseradish

**Whole Roasted Pork loin**

*(serves 20) \$100*

Accompanied by Cranberry Relish  
and Dijon Demi Glace

SPECIALTY DISPLAYS

**Domestic & Imported Cheese**

Small Display *(serves 25) \$115*

Medium Display *(serves 50) \$175*

Large Display *(serves 100) \$300*

Includes Whole Clusters of Grapes, Nuts,  
Crackers and Sliced Baguettes

**Antipasto Display**

Small Display *(serves 25) \$150*

Medium Display *(serves 50) \$250*

Large Display *(serves 100) \$475*

With Assorted Meat and Cheese, and  
Grilled Roasted Vegetables

**Sliced Seasonal Fruit Displays**

Small Display *(serves 25) \$80*

Medium Display *(serves 50) \$150*

Large Display *(serves 100) \$250*

**Spinach & Artichoke Dip Served in Bread Bowl**

Small Display *(serves 25) \$150*

Medium Display *(serves 50) \$300*

Large Display *(serves 100) \$500*

With Toasted French Bread Crostinis

**Fresh Vegetable Crudités with**

**Herb Buttermilk Dip**

Small Display *(serves 25) \$75*

Medium Display *(serves 50) \$150*

Large Display *(serves 100) \$300*

**Chocolate Fountain Display *(Minimum of 25 People)***

Choice of 6 Dipping Items: Strawberries,  
Bananas, Grapes, Kiwis, Apples, Pineapples, Melons,  
Pretzels, Marshmallows, Rice Krispie Treats,  
Cookies, Brownies, Biscotti, or Pound Cake

\$12.00 per person

*Please Add 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

**COCKTAIL MENU**

*Hosted and Cash Bar Arrangements*

|   | Cash    | *Hosted |
|---|---------|---------|
| <b><u>CALL BRANDS</u></b>   | \$6.50  | \$6.50  |
| Smirnoff Vodka, Tanqueray Gin, Jim Beam Bourbon,<br>Cutty Sark Scotch, Bacardi Rum, Sauza Tequila |         |         |
| <b><u>PREMIUM BRANDS</u></b>  | \$9.50  | \$9.50  |
| Stoli Vodka, Beefeater Gin, Jack Daniels, J & B Scotch,<br>Bacardi Rum, Jose Cuervo Tequila       |         |         |
| <b><u>TOP SHELF BRANDS</u></b>  | \$10.50 | \$10.50 |
| Grey Goose Vodka, Tanqueray 10, Crown Royal, Chivas Regal,<br>Johnny Walker Black, Patron Silver  |         |         |
| <b><u>DOMESTIC BEERS</u></b>  | \$4.50  | \$4.50  |
| Budweiser, Bud Light, Coors Light, Miller Lite, O'Douls   |         |         |
| <b><u>IMPORT / PREMIUM BEERS</u></b>  | \$5.00  | \$5.00  |
| Corona, Negro Modelo, Amstel Light, Heineken  |         |         |
| <b><u>CORDIALS</u></b>  | \$8.00  | \$8.00  |
| Ameretto Di'Saranno, Bailey's Irish Cream, Grand Marnier,<br>Kahlua, Midori                       |         |         |
| <b><u>WINE</u></b>  | \$6.50  | \$6.50  |
| Chardonnay, Merlot & White Zinfandel  |         |         |
| <b><u>SODA / JUICE / WATERS</u></b>   | \$2.25  | \$2.25  |
| Soda, Juice, Bottled Waters   |         |         |
| Champagne   | \$22.00 |         |
| Martinelli's Sparkling Cider  | \$15.00 |         |
| Bartender Fee ( <i>Recommend 1 per 75 Guests</i> )  | \$75.00 |         |
| <i>Four Hours Maximum (Each Additional Hour \$25 per Bartender)</i>                               |         |         |

CASH & HOSTED BAR PRICES ARE INCLUSIVE  
 20% Service Charge, Plus Applicable Sales Tax to All Menu Selections.  
 Prices are Subject to Change.

AUDIO / VISUAL PER DAY PRICE LIST

**PROJECTORS:**

|                    |               |
|--------------------|---------------|
| Overhead Projector | \$50.00/each  |
| Slide Projector    | \$50.00/each  |
| LCD Projector      | \$225.00/each |

**SCREENS:**

|                       |              |
|-----------------------|--------------|
| (6' x 6') Screen Only | \$25.00/each |
| (8' x 8') Screen Only | \$35.00/each |

**TV:**

|                       |              |
|-----------------------|--------------|
| DVD, VCR or CD Player | \$35.00/each |
| 31" TV & VCR Unit     | \$75.00/each |
| 31" TV & DVD Unit     | \$75.00/each |

**BOARDS:**

|  |              |
|--|--------------|
| (2' x 3') White Board                  | \$15.00/each |
| (3' x 4') White Board                  | \$25.00/each |
| Easel                                  | \$15.00/each |
| Flipchart with Markers                 | \$25.00/each |
| 3M Post-It-Note Flipchart with Markers | \$35.00/each |
| Cork Message Board                     | \$15.00/each |

**LECTERNS:**

|  |              |
|--|--------------|
| Table Top Lectern                                    | \$25.00/each |
| Standing Lectern                                     | \$25.00/each |
| Standing Lectern with Wireless, Hand Held Microphone | \$75.00/each |

**MICROPHONES:**

|                               |               |
|-------------------------------|---------------|
| Wireless Hand-held Microphone | \$75.00/each  |
| Wireless Lavalier Microphone  | \$75.00/each  |
| Table Top Microphone Stand    | \$10.00/each  |
| Portable Microphone Stand     | \$10.00/each  |
| P.A. with Speakers            | \$150.00/each |

**PHONES:**

|                         |              |
|-------------------------|--------------|
| Phone Line Hook-Up Only | \$50.00/each |
| Speaker Phone           | \$25.00/each |

**OTHER:**

|                         |                  |
|-------------------------|------------------|
| Stage (6' x 8' section) | \$25.00/section  |
| Arch                    | \$100.00/each    |
| White Chairs            | \$2.50/each      |
| Dance Floor             | \$150.00/each    |
| Vendor Set-Up Fee       | \$15.00/per hour |
| Extension Cord          | \$5.00/each      |
| Power Strip             | \$5.00/each      |
| Splitter                | \$20.00/each     |
| Mixer                   | \$30.00/each     |
| Vendor Tables           | \$20.00/each     |
| Wired Internet          | \$50.00 per day  |
| Wireless Internet       | \$50.00 per day  |
| Technician Time         | \$25.00 per hour |
| Laser Pointer           | \$5.00 per day   |
| Heaters                 | \$30.00 each     |
| Patch Fee               | \$50.00 per day  |

*Please Add Applicable Sales Tax to All Items. Prices are Subject to Change.*