

# Catering MENU



CASINO ARIZONA®





## BREAKFAST BUFFET MENU

*Prices Are Based on (1) Hours of Continuous Service. A surcharge of \$10.00 Per Person Under (25) People*

*All buffets include  
freshly brewed regular and decaffeinated coffee: half & half, skim, and soy milk,  
assorted herbal and traditional teas*

### CLASSIC CONTINENTAL

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*sliced seasonal fresh fruits, assorted yogurts, cold breakfast cereals, house-baked mini Danishes, and breakfast bread*

**\$30 Per Person**

### FOUR PEAKS SUNRISE

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*assorted breakfast cereals, granola, sliced seasonal fresh fruits, parfaits of yogurt, mini breakfast quiches  
assorted breakfast bread: banana walnut, zucchini, pound cake, and buttermilk biscuits*

**\$35 Per Person**

### ALL AMERICAN

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*sliced seasonal fresh fruits, farm-fresh scrambled eggs, hardwood-smoked bacon, breakfast sausage links, skillet-seasoned hash browns, country gravy  
breakfast bread: banana walnut, zucchini, pound cake, buttermilk biscuits*

**\$39 Per Person**

### ARIZONA COUNTRY

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*sliced seasonal fresh fruits, farm-fresh scrambled eggs, choice of 2 meals, hardwood-smoked bacon, breakfast sausage links, grilled ham, skillet-seasoned hash browns, buttermilk biscuits, country gravy, buttermilk pancakes, maple syrup*

**\$45 Per Person**



## BREAKFAST BUFFET ENHANCEMENTS

### STEEL CUT OAT MEAL

---

*brown sugar, raisins, dried cranberries, toasted pecans*  
**\$12 Per Person**

### PARFAITS

---

*dairy-fresh honey yogurt, fruit compote, toasted whole-grain granola*  
**\$12 per person**

### BANANA FOSTER FRENCH TOAST

---

*fresh bananas, rum-caramel sauce, toasted pecans*  
**\$15 Per Person**  
*Chef Attendant*

### BAGEL AND LOX

---

*smoked salmon, sieved egg, capers, onions, whipped cream cheese, bagels*  
**\$22 Per Person**

### BAKERY EXPLORATION

---

*assorted mini Danishes, apple & cherry turnovers, croissants, scones, breakfast bread*  
**\$55 per dozen**



## AM/PM BREAK OPTIONS

Prices Are Based on (30) Minutes of Continuous Service.

### FRUIT KABOBS

variety of fresh seasonal bite sized fruits on a bamboo skewer

**\$9 per person**

### FRESH BATCH BAKERY

pastry chef's assorted fresh cookies, chocolate chip, oatmeal raisin and chocolate

**\$9 per person**

### DOMESTIC CHEESE DISPLAY

assorted crackers and sliced baguette bread

**\$9 per person**

### FRESH TRI-COLOR TORTILLA CHIPS

crispy, corn tortilla chips, house-made salsa, guacamole and queso dip

**\$9 per person**

### FRESH VEGETABLE CRUDITE

garden fresh seasonal vegetables and cool buttermilk ranch dressing

**\$9 Per Person**

### SWEET AND SALTY SNACKS

assorted bagged chips and pretzels and assorted candy bars

**\$9 Per Person**

### PITA & HUMMUS

pita bread with classical and roasted red pepper hummus

**\$9 Per Person**

### ICE CREAM BAR BREAK

assorted flavor, novelty ice cream bars and sandwiches

**\$9 per person**

### FRUIT BASKET

whole seasonal fruit

**\$9 per person**

### BROWNIE AND BLONDIE BREAK

freshly baked squares of fudge brownies and chocolate chip blondies

**\$9 per person**

### BEVERAGE BREAK

all items must be guaranteed for all guests based on 30 minutes of continuous service

### COFFEE BREAK

freshly brewed peet's regular and decaffeinated coffee half & half, skim and soy milk, assorted herbal and traditional teas

**\$15 per person**

### BEVERAGE BREAK

freshly brewed peet's regular and decaffeinated coffee assorted traditional and herbal teas, hot chocolate assorted soft drinks and bottled water, fresh brewed iced tea

**\$23 per person**

### ADDITIONAL BEVERAGE ITEMS AVAILABLE

bottled fruit juices, sparkling water bottled, regular milk and chocolate milk, monster energy drinks, regular lemonade and pink lemonade

**\$6 each**



## LUNCH BUFFET

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### DELI

#### CAESAR SALAD

---

*fresh romaine hearts, shredded parmesan cheese, herb croutons and caesar dressing*

#### PASTA SALAD

---

*orecchiette pasta, diced red onions, fresh diced celery, sweet carrot slices, roma tomatoes, bell peppers, whole grain mustard vinaigrette*

#### SLICED DELI MEATS

---

*oven-roasted turkey breast, sliced smoked ham, house-roasted sliced beef, genoa salami, albacore tuna salad*

#### CHEESE

---

*swiss, cheddar, provolone, american, pepper jack*

#### CONDIMENTS

---

*green leaf lettuce, sliced red onions, tomatoes, dill pickles, cherry peppers, pepperoncini*

#### SPREADS

---

*mayonnaise, yellow deli mustard*

*Variety of Sliced Artisan Breads and Deli Rolls*

#### DESSERTS

---

*Pastry Chef's Assorted Mini Desserts*

**\$42 Per Person**



## LUNCH BUFFET

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### ASIAN

#### CRISPY NOODLE SALAD

---

*carrots, cucumbers, peppers, onions, herbs, crispy noodles, Thai sherry vinaigrette*

#### SOUP

---

*Choice of:  
Egg Drop Soup or Wonton Soup*

#### BROCCOLI BEEF

---

*tender beef sliced thin, marinated, and stir-fried with steamed broccoli and rich dark sauce*

#### ORANGE CHICKEN

---

*tender white meat chicken battered and fried crispy with rich and zesty orange sauce*

#### RICE

---

*steamed jasmine rice and egg-fried rice*

#### DESSERTS

---

*almond cookies, 5-spice tart, and fortune cookies*

***\$42 Per Person***



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### PICNIC

#### HOUSE SALAD

---

*mixed fresh iceberg and romaine lettuce, tomatoes, carrots, cucumbers, red onions, assorted dressings-ranch, 1000 island, Italian*

#### HOUSE POTATO SALAD

---

*russet potatoes, sweet white onions, diced celery, sweet pickle relish, chopped eggs with house dressing*

#### TENDER SMOKED BARBECUE CHICKEN

---

*hardwood smoked young chicken with a sweet and savory barbecue sauce*

#### MINI HAMBURGER & HOT DOG BAR

---

*fresh ground chuck hamburgers, mini gourmet hot dogs*

#### CHEESE

---

*Swiss, cheddar, American, pepper jack*

#### CONDIMENTS

---

*green leaf lettuce, sliced onions, tomatoes, dill pickles, cherry peppers, pepperoncini*

#### ASSORTED BAG OF KETTLE POTATO CHIPS

#### BAKED BEANS

---

*hardwood-smoked bacon, dark brown sugar, caramelized sweet Vidalia onions with a hint of Guinness beer*

#### DESSERTS

---

*apple pie, cherry pie, swiss chocolate fudge brownies, freshly whipped cream*

**\$44 Per Person**



## DISPLAYS

The following buffet displays can be added to any dinner buffet and Receptions per item selected. All buffet action stations must be guaranteed for all guests in attendance.

Prices are based on (1) hours of continuous service.

### ANTIPASTI

---

capicola, genoa salami, mortadella, marinated olives, herb marinated mushrooms, balsamic onions, Italian artichoke salad, appropriate garnishments

**\$225 (25) Guests**

### ARTISAN BREADS

---

a mix of rosemary sea salt, cranberry walnut, jalapeno cheddar, sourdough, focaccia, and French bread with flavored butter-roasted garlic, and honey

**\$150 (25) Guests**

### SMOKED SALMON

---

smoked Atlantic salmon, chopped egg, capers, cucumber-lemon garnish and dill served with toast points

**\$250 (25) Guests**

### DOMESTIC & IMPORTED CHEESE

---

sharp cheddar, smoked gouda, stilton, Jarlsberg, dill Havarti, pepper jack and assorted crackers

**\$225 (25) Guests**

### FRUIT

---

cantaloupe, honeydew, watermelon, pineapple, seedless grapes, and seasonal berries

**\$175 (25) Guests**

### SEAFOOD

---

snow crab legs, jumbo shrimp, oysters and mussels served with sherry horseradish cocktail sauce, vodka tarragon mignonette and fresh lemon

**(MARKET PRICE)**





## APPETIZERS

### BEEF APPETIZERS

#### BEEF BARBACOA TAQUITO

---

*beef barbacoa taquito with onions, fresh lime, cilantro, and Mexican spices rolled into a mini-seasoned taquito*  
**\$6.00 Each (50 Pieces Minimum)**

#### BEEF EMPANADAS

---

*shredded beef, juicy tomatoes, black beans, cheddar cheese, onions, jalapeños and spices wrapped in empanada dough*  
**\$6.00 Each (35 Pieces Minimum)**

#### BEEF WELLINGTON

---

*beef tenderloin, mushroom duxelles wrapped in a French-style puff pastry*  
**\$6.00 Each (50 Pieces Minimum)**

#### CONEY ISLAND DOGS

---

*beef cocktail franks topped with sauerkraut and mustard, hand wrapped in phyllo dough*  
**\$6.00 Each (48 Pieces Minimum)**

#### SZECHUAN TERIYAKI BEEF SATAY

---

*tender beef sirloin coated in teriyaki glaze and served on a skewer*  
**\$6.00 Each (48 Pieces Minimum)**

### CHICKEN APPETIZERS

#### CHICKEN CORDON BLEU PUFF

---

*chicken breast, smoked ham, Swiss cheese, stone ground mustard wrapped in a flakey puff pastry*  
**\$6.00 Each (50 Pieces Minimum).**

#### CHICKEN EMPANADAS

---

*chicken thigh meat seasoned in southwest spices, fire-roasted vegetables with green chilies placed into empanada dough*  
**\$6.00 Each (35 Pieces Minimum)**

#### CHICKEN POT STICKERS

---

*tender chicken with lemon grass and scallion-shaped herbs stuffed into a traditional Asian dumpling*  
**\$6.00 Each (35 Pieces Minimum)**

#### CHICKEN TENDERS

---

*chicken tenders dipped and rolled in batter and breadcrumbs*  
**\$6.00 Each (35 Pieces Minimum)**

#### SONORAN CHICKEN SPRING ROLLS EMPANADAS

---

*white-chicken-meat, beans, peppers, and corn with authentic southwest seasonings in a crispy spring roll*  
**\$6.00 Each (40 Pieces Minimum)**



## APPETIZERS

### ROASTED RED PEPPER HUMMUS SWANS

---

*red pepper hummus, feta cheese, kalamata olives, peppadews, flat bread swan*

**\$6.00 Each (25 Pieces Minimum)**

### GRILLED VEGETABLES SPINACH ON FLAT BREAD

---

*roasted vegetables, asparagus, spinach pesto, and goat cheese, on flatbread*

**\$6.00 Each (25 Pieces Minimum)**

### CREAMY BRIE CHEESER CANAPES

---

*whipped brie cheese, toasted almonds, and fruit chutney in a tart shell*

**\$6.00 Each (25 Pieces Minimum)**

### ANTIPASTO KABOBS WITH MOZZARELLA

---

*skewered roasted tomato, kalamata olives, fresh mozzarella, and artichoke*

**\$6.00 Each (25 Pieces Minimum)**

### ANDOUILLE SAUSAGE & SHRIMP KABOBS

---

*spicy New Orleans-style andouille sausage, skewered with delicate large shrimp and crisp red and green peppers on a 6" skewer*

**\$6.50 Each (25 Pieces Minimum)**

### SEAFOOD APPETIZERS

---

#### COCONUT SHRIMP

---

*large butterflied shrimp dipped in a coconut batter and rolled in a mixture of coconut and breadcrumbs*

**\$6.50 Each (25 Pieces Minimum)**

#### SMALL CRAB CAKES

---

*surimi crab meat, peppers, and spices hand formed and lightly breaded*

**\$6.50 Each (40 Pieces Minimum)**

#### MAUI SHRIMP SPRING ROLLS

---

*shrimp marinated with spiced chili paste, curry, and coconut milk, hand rolled into a crispy spring roll with fresh cilantro*

**\$6.50 Each (50 Pieces Minimum)**

#### SMOKED SALMON ROSES

---

*open-fire oak smoked salmon rolled with refreshing flavors and ingredients on rounds of sweet dark rye with dill cream cheese mousse*

**\$6.50 Each (50 Pieces Minimum)**



## DINNER BUFFET MENU

Prices Are Based On (1.5) Hours of Continuous Service. A surcharge of \$12.00 Per Person Under (25)  
Culinary Attendant Required at \$150.00 Per Attendant Per Selection.

All buffets include freshly brewed regular and decaffeinated coffee: half & half, skim,  
and soy milk, assorted herbal and traditional teas

### WESTERN

#### SOUTHWEST CAESAR SALAD

---

hearts of romaine, shaved jicama, heirloom cherry tomatoes, shaved parmesan cheese, house-made caesar dressing with chili-spiced croutons

#### CUCUMBER SALAD

---

roasted sweet corn, black beans, roasted poblano chilies, english hot house cucumbers, fresh cilantro oil dressing

#### ROASTED VEGETABLES

---

grilled red onions, yellow squash, zucchini, sweet red peppers

#### HARDWOOD-SMOKED BARBECUE CHICKEN

---

sweet and savory barbecue sauce

#### SMOKED ST. LOUIS PORK RIBS

---

barbecue honey glaze

#### HOUSE-SMOKED SEASONED BRISKET

---

hand carved

#### BREAD

---

buttermilk biscuits, cheddar scones

#### PEACH COBBLER

---

sugar biscuit topping, vanilla bean whipped cream

#### SWISS CHOCOLATE BROWNIE SQUARES

**\$70 Per Person**



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### ITALIAN

#### PASTA SALAD

---

*rustic pasta, hot house diced tomatoes, crispy pancetta, ricotta salata cheese, cucumbers, and pesto vinaigrette*

#### ANTIPASTI

---

*grilled and chilled yellow squash, zucchini, charred red onions, mini mozzarella balls, marinated olives, balsamic, and herb-roasted baby bella mushrooms*

#### CHICKEN BREAST PICATTA

---

*fresh white wine lemon-butter sauce, grilled chicken breast, prima vera rice pilaf*

#### PORTOBELLO MUSHROOM RAVIOLI

---

*With house-made marinara sauce*

#### GRILLED NEW YORK STRIP STEAK

---

*tender aged New York strip with roasted red baby potatoes*

#### ROASTED VEGETABLES

---

*cipollini onions, squash, zucchini, parmesan cheese*

#### ASORTED ARTISIAN BREADS

---

*sourdough, cranberry walnut, herbed, french baguette, sweet butter, infused oils, aged balsamic, and basil pesto*

#### DESERTS

---

*Pastry Chef's Assorted Mini Desserts*

**\$75 Per Person**



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### AMERICAN

#### FRESH HOUSE SALAD

---

fresh local greens with sliced hot house tomatoes,  
english cucumbers, shaved red onions, shredded  
carrots, assorted dressings; 1000 island, ranch, Italian

#### JUMBO SHRIMP COCKTAIL

---

gulf coast jumbo fresh shrimp, lemon wedges,  
house cocktail sauce with freshly grated horseradish

#### ASSORTED MIXED VEGETABLES

---

fresh cauliflower, broccoli blend, French green beans  
with toasted slivered almonds

#### HOUSE WHIPPED POTATOES

---

Idaho russet potatoes whipped with fresh sweet butter

#### GARLIC PEPPER ROASTED CHICKEN

---

garlic pepper seasoned fresh cut chicken with wild rice  
pilaf

#### PRIME RIB CARVING STATION

---

rosemary garlic seasoned slow-roasted prime rib of  
beef caramelized onion au jus

#### DINNER ROLLS & COUNTRY FRESH BUTTER

#### DESSERT

---

freshly baked apple pie,  
Madagascar vanilla bean whipped cream

**\$95 Per Person**

# CASINO ARIZONA



480.850.7777

524 North 92nd Street, Scottsdale, AZ 85256

Loop 101 & McKellips Rd

Locally owned and caringly operated by the Salt River Pima-Maricopa Indian Community.