

CASINO ARIZONA



2022 | CATERING MENUS





BREAKFAST BUFFETS

*\$7.00 per person surcharge will apply for
guarantees below (25) people
prices are based on 1 hour of continuous service*

CLASSICAL CONTINENTAL | \$25 per person

orange and grapefruit juice
sliced seasonal fresh fruits, melons and berries
assorted yogurts
assorted cold breakfast cereals
house-baked assorted mini danishes and breakfast breads
freshly brewed peet's regular and decaffeinated coffee
half & half, skim and soy milk
assorted herbal and traditional teas

ALL AMERICAN | \$30 per person

orange and grapefruit juice
farm fresh scrambled eggs
hardwood smoked bacon and breakfast sausage links
skillet seasoned hash brown potatoes
breakfast breads: banana walnut, zucchini,
pound cake and buttermilk biscuits
freshly brewed peet's regular and decaffeinated coffee
half & half, skim and soy milk
assorted herbal and traditional teas

FOUR PEAKS SUNRISE | \$30 per person

orange and grapefruit juice
assorted breakfast cereals
sliced seasonal fresh fruits, melons and berries
parfaits of yogurt
fresh fruit and granola
mini breakfast quiches
assorted breakfast breads: banana walnut, zucchini,
pound cake and buttermilk biscuits

ARIZONA COUNTRY | \$35 per person

orange and grapefruit juice
farm-fresh scrambled eggs
hardwood smoked bacon and breakfast sausage links
skillet seasoned hash brown potatoes
buttermilk biscuits and country gravy
breakfast breads: banana walnut, zucchini, pound cake
freshly brewed peet's regular and decaffeinated coffee
half & half, skim and soy milk
assorted herbal and traditional teas

*add an enhancement or action station to any
of the breakfast buffets*

PLATED BREAKFAST

*\$7.00 per person surcharge will apply for
guarantees below (25) people
prices are based on 1 hour of continuous service*

*all plated breakfasts are served with freshly brewed regular
and decaffeinated coffee and assorted herbal teas*

CROISSANT BREAKFAST BUN | \$25

egg over hard, crispy hardwood smoked bacon,
cheddar cheese on a croissant bun, served with
skillet seasoned hash browns and seasonal fruit

BREAKFAST BURRITO ENCHILADA STYLE | \$28

scrambled eggs, chorizo sausage, queso fresco
and monterey jack cheese wrapped in a
crispy flour tortilla topped with ranchero sauce
and sour cream, served with skillet seasoned
hash browns and seasonal fresh fruit

ALL AMERICAN BREAKFAST | \$28

two scrambled eggs, hardwood smoked bacon,
skillet seasoned hash browns, fresh seasonal fruit
and bakery fresh breakfast breads with butter,
jellies and honey

SEASONAL BREAKFAST | \$26

two scrambled eggs, biscuits and gravy,
sausage patty, creamy grits, seasonal fresh fruit





BREAKFAST BUFFET ENHANCEMENTS

prices are based on 1 hour of continuous service

STEEL CUT OATMEAL | \$8 per person

brown sugar, raisins, dried cranberries, toasted pecans

COLD CEREAL STATION | \$10 per person

classic cold cereals, whole and 2% milk

SEASONAL FRESH FRUIT | \$12 per person

fresh seasonal fruit, melon and berries

BANANA FOSTER FRENCH TOAST | \$12 per person

fresh bananas, rum caramel sauce, toasted pecans

PARFAITS | \$12 per person

dairy-fresh honey yogurt, fruit compote,
toasted whole grain granola

BAGEL AND LOX | \$18 per person

smoked salmon, sieved egg, capers, onions,
whipped cream cheese

BAKERY EXPLORATION | \$55 per dozen

assorted mini danishes, apple and cherry turnovers,
croissants, scones and a variety of breakfast breads

ASSORTED FRESH LOCAL DONUTS | \$55 per dozen

BREAKFAST BUFFET ENHANCEMENT STATION

culinary attendant required at \$150.00 per attendant per hour

prices are based on 1 hour of continuous service

WAFFLE STATION | \$15 per person

fresh assorted berries, house whipped cream,
brown sugar cinnamon butter, warm maple syrup

BREAKFAST BURRITO STATION | \$15 per person

scrambled eggs, chorizo sausage, bacon,
breakfast sausage, potatoes, blended cheeses,
assorted salsas, sour cream, flour and corn tortillas

OMELET STATION | \$15 per person

3 egg omelet cooked to order in front of you,
made the way you want it: bacon, sausage, ham,
onion, green chilies, bell peppers, jalapeños, tomato,
mushrooms, spinach, cheddar, jack cheese, american,
provolone, avocado

BREAKFAST SMOKEHOUSE

CARVING STATION | \$24 per person

all of our smoked breakfast meats are cured and hardwood
smoked and cooked long and slow to ensure the best flavors
possible choice of: whole pork belly bacon, pit ham,
boneless pork loin, tender turkey breast

AM/PM BREAK OPTIONS

*all breaks include iced tea or lemonade
based on 30 minutes of continuous service*

FRUIT KABOBS | \$9 per person

variety of fresh seasonal bite sized fruits on a bamboo skewer

FRESH BATCH BAKERY | \$9 per person

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

DOMESTIC CHEESE DISPLAY | \$9 per person

assorted crackers and sliced baguette bread

FRESH TRI-COLOR TORTILLA CHIPS | \$9 per person

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

FRESH VEGETABLE CRUDITÉ | \$9 per person

garden fresh seasonal vegetables and cool buttermilk ranch dressing

SWEET AND SALTY SNACKS | \$9 per person

assorted bagged chips and pretzels and assorted candy bars

PITA & HUMMUS | \$9 per person

pita bread with classical and roasted red pepper hummus

ICE CREAM BAR BREAK | \$9 per person

assorted flavor, novelty ice cream bars and sandwiches

FRUIT BASKET | \$9 per person

whole seasonal fruit

BROWNIE AND BLONDIE BREAK | \$9 per person

freshly baked squares of fudge brownies and chocolate chip blondies

BEVERAGE BREAK

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

COFFEE BREAK | \$15 per person

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

BEVERAGE BREAK | \$23 per person

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

ADDITIONAL BEVERAGE

ITEMS AVAILABLE | \$6 each

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





LUNCH BUFFET

*\$9.00 per person surcharge will apply for
guarantees below (25) people
prices are based on 1 hour of continuous service*

SOUTHWEST | \$35 per person

CHIPS AND DIP

tri-color corn tortilla chips, fire-roasted salsa,
guacamole and sour cream

SOUTHWEST SALAD

mixed organic greens, cucumbers, lime,
marinated red onions, chili dusted tortilla strips,
tomato and cumin vinaigrette

GREEN-CHILE CORN TAMALES

corn tamales with roasted green chilies

CHILI CUMIN CHICKEN & CARNE ASADA FAJITAS

flour and corn tortillas, sautéed onions and peppers

MEXICAN RICE

southwestern traditional spiced rice

REFRIED BEANS

with shaved cheddar cheese

PASTRY CHEF'S ASSORTED MINI DESSERTS

sea salt caramel flan, strawberry lime tart,
fresh fruit tart and mocha shooter

*freshly brewed peet's regular and decaffeinated coffee
freshly brewed iced tea and lemonade
assorted traditional and herbal teas*

DELI | \$35 per person

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

honey-cured turkey breast, spiral sliced smoked ham,
house-roasted sliced beef, genoa salami,
albacore tuna salad

CHEESES

swiss, cheddar, provolone, american, pepper jack

CONDIMENTS

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

VARIETY SLICED ARTISAN BREADS AND DELI ROLLS

SPREADS

mayonnaise, spicy brown mustard

PASTRY CHEF'S ASSORTED MINI DESSERTS

fruit tarts, vanilla bean panna cotta lemon meringue tarts

*freshly brewed peet's regular and decaffeinated coffee
freshly brewed iced tea and lemonade
assorted traditional and herbal teas*

PICNIC | \$36 per person

HOUSE SALAD

mixed fresh iceberg and romaine lettuce, tomatoes, carrots, cucumbers, red onions, ranch, thousand island and fat-free italian dressing

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

CRISPY KETTLE STYLE POTATO CHIPS

BAKED BEANS

hardwood smoked bacon, dark brown sugar, caramelized sweet vidalia onions with a hint of guinness beer

DESSERTS

dutch apple pie, tart washington cherry pie, swiss chocolate fudge brownies, freshly sweetened whipped cream
freshly brewed peet's regular and decaffeinated coffee
freshly brewed iced tea and lemonade
assorted traditional and herbal teas

ASIAN | \$37 per person

CRISPY NOODLE SALAD

carrots, cucumbers, peppers, onions, herbs
crispy noodles and thai sherry vinaigrette

EGG DROP SOUP *or* HOT AND SOUR 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

freshly brewed peet's regular and decaffeinated coffee
freshly brewed iced tea and lemonade
assorted traditional and herbal teas





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

COFFEE ENHANCEMENT | \$15 per person

based on 30 minutes of continuous service

regular and decaffeinated coffee

gourmet sugar cubes

whipped cream, half & half

flavored syrups: chocolate, vanilla and hazelnut

ARTISAN BREADS | \$150 25 guests

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

FRUIT | \$175 25 guests

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

ANTIPASTI | \$225 25 guests

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

DOMESTIC AND IMPORTED CHEESE | \$225 25 guests

sharp cheddar, smoked gouda, stilton, jarlsberg, dill havarti, pepper jack and assorted crackers

SMOKED SALMON | \$250 25 guests

chef attendant required

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

culinary attendant required at \$150.00

per attendant per selection

SEAFOOD | market price

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

APPETIZERS

ROASTED RED PEPPER HUMMUS SWANS

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

\$4.50 each (25 pieces minimum per order)

GRILLED VEGETABLE SPINACH ON FLAT BREAD

roasted vegetables, asparagus, spinach pesto, goat cheese on flat bread

\$4.50 each (25 pieces minimum per order)

CREAMY BRIE CHEESE CANAPÉS

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

\$4.50 each (25 pieces minimum per order)

ANTIPASTO KABOBS WITH MOZZARELLA

skewered roasted tomato, kalamata olives, fresh mozzarella and artichoke

\$4.50 each (25 pieces minimum per order)

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

\$5.50 each (25 pieces minimum per order)

COCONUT SHRIMP

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

\$5.50 each (25 pieces minimum per order)

SMALL CRAB CAKES

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

\$5.50 each (40 pieces minimum per order)

MAUI SHRIMP SPRING ROLLS

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

\$5.50 each (50 pieces minimum per order)

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

\$5.50 each (50 pieces minimum per order)

BUFFALO CHICKEN MAC & CHEESE POPPERS

buffalo chicken and creamy mac & cheese with a touch of bleu cheese coated in panko breadcrumbs for a crispy bite

\$4.50 each (60 pieces minimum per order)

CHICKEN CORDON BLEU PUFF

chicken breast, smoked ham, swiss cheese, stone-ground mustard wrapped in a flakey puff pastry

\$4.50 each (50 pieces minimum per order)





APPETIZERS *continued*

CHICKEN EMPANADAS

chicken seasoned with southwest spices, fire roasted vegetables with green chilis wrapped in a fresh empanada dough
\$4.50 each (35 pieces minimum per order)

CHICKEN POT STICKERS

tender chicken with lemon grass, scallion shaped herbs stuffed into a traditional asian dumpling
\$4.50 each (35 pieces minimum per order)

COCONUT CHICKEN TENDERS

chicken tenders dipped in coconut batter, rolled in a mixture of shredded coconut and breadcrumbs
\$4.50 each (35 pieces minimum per order)

SONORAN CHICKEN SPRING ROLLS

white chicken meat, beans, peppers and corn with authentic southwest seasonings in a crispy spring roll
\$4.50 each (40 pieces minimum per order)

BEEF BARBACOA TAQUITO

beef barbacoa with onions, fresh lime, cilantro and mexican spices rolled into mini seasoned taquitos
\$5.00 each (50 pieces minimum per order)

BEEF EMPANADAS

shredded beef, tomatoes, black beans, cheddar cheese, onions, jalapeños and spices wrapped in empanada dough
\$5.00 each (35 pieces minimum per order)

BEEF WELLINGTON

beef tenderloin, mushroom duxelles wrapped in a french-style puff pastry
\$5.00 each (50 pieces minimum per order)

CONEY ISLAND DOGS

beef cocktail franks topped with sauerkraut and mustard, hand-wrapped in phyllo dough
\$5.00 each (48 pieces minimum per order)

SZECHUAN TERIYAKI BEEF SATAY

tender beef sirloin coated in teriyaki glaze and served on a skewer
\$5.00 each (50 pieces minimum per order)

DINNER BUFFET

*\$12.00 per person surcharge will apply for
guarantees below (25) people
prices are based on 90 minutes of continuous service*

WESTERN | *\$65 per person*
culinary attendant required at \$150.00
per attendant per selection

SOUTHWEST CAESAR SALAD

hearts of romaine, shaved jicama,
heirloom cherry tomatoes, 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 STYLE PORK RIBS

barbecue honey glaze

HOUSE SMOKED SEASONED BRISKET

hand-carved

GEORGIA PEACH COBBLER

sugar biscuit topping, vanilla bean whipped cream

SWISS CHOCOLATE BROWNIE SQUARES

BREADS

buttermilk biscuits, cheddar scones

*freshly brewed peet's regular and decaffeinated coffee
assorted traditional and herbal teas*





ITALIAN | \$70 per person

PASTA SALAD

rustic pasta, diced hot house 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, primavera rice pilaf

PORTOBELLO MUSHROOM RAVIOLI

with house-made marinara sauce

SLOW ROASTED NEW YORK STRIP

tender-aged new york strip with roasted red baby potatoes

ROASTED VEGETABLES

cippolini onions, squash, zucchini, parmesan cheese

ASSORTED ARTISAN BREADS

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

PASTRY CHEF'S ASSORTED MINI DESSERTS

cannolis filled with sweetened ricotta cheese and whipped cream, tiramisu shooters with espresso flavored cream cheese, cocoa powder, freshly baked lady fingers and pistachio anise biscotti

*freshly brewed peet's regular and decaffeinated coffee
assorted traditional and herbal teas*

AMERICAN | \$85 per person

culinary attendant required at \$150.00

per attendant per selection

FRESH HOUSE SALAD

fresh local greens with sliced hot house tomatoes, english cucumbers, shaved red onions, shredded carrots, assorted dressings; thousand island, ranch, fat-free italian

ASSORTED MIXED VEGETABLES

fresh cauliflower and broccoli blend, french green beans with toasted slivered almonds

HOUSE WHIPPED POTATOES

idaho russet potatoes whipped with fresh sweet butter

PRIME RIB CARVING STATION

chef attendant required

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

SWEET GARLIC PEPPER ROASTED CHICKEN

sweet garlic-pepper seasoned fresh cut chicken with wild rice pilaf

JUMBO SHRIMP COCKTAIL

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

DINNER ROLLS & COUNTRY FRESH BUTTER

APPLE PIE

granny smith fresh baked apple pie, madagascar vanilla bean whipped cream

*freshly brewed peet's regular and decaffeinated coffee
assorted traditional and herbal teas*

