



BANQUET MENU



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All pricing is subject to applicable service fees and taxes.

CONTINENTAL BUFFET BREAKFASTS

*Priced per person. Minimum of 35 guests. Events under 35 guests will incur a \$3.00++ per person surcharge.
All breakfast buffets include a beverage station with assorted juices, regular and decaffeinated coffee and hot tea selection.*

THE MORNING CONTINENTAL

Sliced seasonal fresh fruit
Assortment of fresh baked goods
Arizona mesquite honey, fruit preserves and butter

\$16

THE DELUXE CONTINENTAL

Display of sliced seasonal fresh fruits and seasonal berries
Assortment of freshly baked pastries
Fresh bagels, with regular and chipotle-berry cream cheese
Arizona mesquite honey, fruit preserves and butter
Granola and low-fat fruit yogurt

\$22

BREAKFAST BUFFETS

Priced per person. Minimum of 35 guests. Events under 35 guests will incur a \$3.00++ per person surcharge. All breakfast buffets include a beverage station with assorted juices, regular and decaffeinated coffee and hot tea selection.

EARLY MORNING BUFFET

- Sliced seasonal fresh fruit
- Muffins and whole-grain toast
- Seasoned scrambled eggs with salsa on the side
- Del Sol breakfast potatoes
- Choice of: sausage links or applewood smoked bacon

\$25

ESTRELLA BUFFET

- Sliced seasonal fresh fruit
- Mexican pastries
- Seasoned scrambled eggs with cheese, peppers and salsa on the side
- Corn & flour tortillas
- Granola and low-fat fruit yogurt
- Del Sol breakfast potatoes
- Choice of 2: applewood smoked bacon, chorizo, sausage links or turkey sausage

\$28

DEL SOL SUNRISE BUFFET

- Sliced seasonal fresh fruit
- Fresh bagels, with regular and chipotle-berry cream cheese
- Mexican pastries
- Southwestern frittata (gluten free)
- Steel-cut oatmeal
- Del Sol breakfast potatoes
- Applewood smoked bacon and sausage links

\$34

BREAKFAST BUFFET ENHANCEMENTS

Sunrise Frittata.....	\$4 per person
Yogurt parfait with granola.....	\$4 per person
Biscuits and gravy.....	\$4 per person
Pancakes or Belgian waffles.....	\$5 per person
Breakfast burritos (egg, potato, cheese, & choice of: chorizo, sausage or bacon).....	\$5 per person
Croissant breakfast sandwich (egg, cheese & choice of sliced ham, sausage or bacon).....	\$5 per person

PLATED BREAKFASTS

Priced per person. Your choice of one entrée for the entire group, max of 125 guests. All plated breakfasts include a beverage station with assorted juices, regular and decaffeinated coffee and hot tea selection.

SOUTHWESTERN BREAKFAST BURRITO

Seasoned scrambled eggs, cheese and green chilies in a flour tortilla

Choice of one: sausage, bacon or chorizo

Served with charred salsa

Del Sol breakfast potatoes

Chef's choice of assorted breakfast breads

\$22 PER PERSON

SCRAMBLED EGG BREAKFAST

Seasoned scrambled eggs

Choice of: applewood smoked bacon or sausage links

Del Sol breakfast potatoes

Chef's choice of assorted breakfast breads

\$24 PER PERSON

SUNRISE QUICHE

Filled with mushrooms, peppers, spinach, cheese

Choice of: applewood smoked bacon or sausage links

Del Sol breakfast potatoes

Chef's choice of assorted breakfast breads

\$27 PER PERSON

LUNCH BUFFETS

Priced per person. Events under 35 guests will incur a \$3.00++ per person surcharge. All lunch buffets include a beverage station with regular and decaffeinated coffee and iced tea.

THE SALAD BAR

Choice of one: roasted tomato, gazpacho, corn chowder or chicken tortilla

Rustic breads and whipped butter

Garden fresh field greens with vegetables, croutons and house dressings

Creamy tortellini pasta with tomato and basil

Rotisserie chicken salad, dried apricots

Tuna salad

Assorted tartlets, vanilla cream puffs

\$27

THE DELICATESSEN BUFFET

Assorted sliced Boar's Head deli meats and domestic sliced cheeses

Red onion, lettuce, tomato, kosher pickle spears, olives and pickled peppers with rustic breads, onion buns and sweet rolls

Assorted spreads, herbed mayonnaise and mustards

Pasta salad, fruit salad, assorted bagged potato chips

Assorted cookies, blondies and brownies

\$32

TEQUILA FEST BUFFET

Chicken tortilla soup

Pueblo salad; romaine, roasted corn, black beans, bell peppers, diced tomato, cotija cheese, chipotle ranch

Cheese and green onion enchiladas

Beef and grilled chicken fajitas with charro beans and Spanish rice

Warm flour tortillas, shredded lettuce, pico de gallo, shredded cheddar cheese

Fresh lime tartlet, Mexican wedding cookies, cinnamon sugar nachos

\$36

BACKYARD BARBEQUE

Mixed field greens and fresh vegetables with house dressings
Bacon-potato salad, old-fashioned pasta salad
Black Angus hamburgers and grilled all-beef hot dogs
BBQ chicken with Del Sol BBQ sauce
Buns & traditional garnishes
Baked beans, milk and honey corn on the cob
Mini s'mores pies & peach crisp

\$36

THE YAQUI PUEBLO

Seasoned tortilla chips, guacamole and charred salsa
Traditional wakavaki-braised beef stew, corn, cabbage, carrots and green beans
Green chili chicken and cheese enchiladas with cotija cheese
Red chili con carne with cilantro rice and spicy charro beans
Corn and flour tortillas and south of the border condiments
Mexican chocolate tres leches cake, flan and churros

\$42

SOUTHERN SMOKED BUFFET

Ham and macaroni salad
Smoked cheddar jalapeño bacon potato salad
Creamy coleslaw
Bacon and jalapeño biscuits
Memphis-style dry rub baby back ribs with spicy barbecue sauce
Carolina pulled pork with mustard vinegar barbecue sauce
Smoked Texas brisket
Jack Daniel's chocolate pecan pie
Peach and blackberry cobbler

\$42

LUNCH SALAD & SANDWICHES

Priced per person. Choice of one for all guests, if selecting two, higher price prevails. Events under 35 guests will incur a \$3.00++ per person surcharge. All plated lunches include regular and decaffeinated coffee and iced tea, upon request.

SANDWICHES

CHICKEN AND APPLEWOOD BACON CLUB

Grilled chicken breast served warm with applewood smoked bacon, jack cheese, lettuce, onion, tomato and honey mustard on a toasted onion roll. Served with Chef's choice pasta salad

\$24

GRILLED VEGETABLE SANDWICH (VEGAN OPTION)

Cucumbers, tomato, sweet pepper, mixed greens, sundried tomato spread on a whole wheat roll. Served with a side salad

\$25

ROAST BEEF SANDWICH

Roast beef, arugula, tomato, onion, horseradish spread, sharp cheddar, on an onion roll. Served with French fries

\$28

SALADS

GRILLED CHICKEN CAESAR SALAD

Creamy Caesar dressing, herbed croutons, roasted corn, cherry tomato and grated parmesan served with assorted breads & butter

\$24

*Upgrade with grilled shrimp for \$5 or
grilled salmon for \$7 per person*

GRILLED SALMON

Nestled on butter leaf and romaine lettuces, marinated cucumbers, teardrop tomatoes, Kalamata olives, fried parsnips and onion vinaigrette, assorted breads & butter

\$28

SOUTHWESTERN COBB WITH GRILLED CHICKEN

Romaine, bacon, blue cheese crumbles, tomato, boiled eggs, topped with tortilla strips. Served with a chipotle ranch dressing and assorted breads & butter

\$26

PLATED LUNCH

Priced per person. Choose one entrée for all guests, additional \$5.00 per person for two entrée choices. Minimum of 35 guests, events under 35 will incur a \$3.00 per person surcharge. All 3-course plated lunches served with regular and decaffeinated coffee, iced tea upon request and choice of dessert.

SOUPS

Choose one soup for all guests.

- Classic chicken tortilla soup garnished with sour cream and crispy tortilla strips
- Spicy Southwestern chicken chowder
- Creamy baked potato soup with shredded cheddar, bacon crumbles and scallions

SALADS

Choose one salad for all guests.

- Organic mesclun greens, Belgian endive, gorgonzola, toasted pecans, blackberry vinaigrette
- Bibb lettuce, Stilton cheese, crumbled bacon, beefsteak tomato, roasted shallot vinaigrette
- Caprese salad of red and yellow tomatoes, fresh mozzarella, sweet basil and aged balsamic vinegar

ENTREE

Choose one entrée for all guests.

WILD MUSHROOM PAPPARDELLE PASTA

with roasted garlic cream sauce

\$26

CILANTRO LIME CHICKEN BREAST

with guajillo

\$33

HERB-GRILLED CHICKEN BREAST

with natural jus

\$33

CHIPOTLE-CITRUS GLAZED BEEF SHORT RIBS

\$39

GARLIC ENCRUSTED SIRLOIN OF BEEF

with a roasted shallot zinfandel sauce

\$41

PLATED SIDES

Creamy polenta, butter & parmesan cheese

Yukon whipped potatoes

Creamy mushroom, asparagus & parmesan risotto

Au gratin potato

Seasonal vegetables

Wild rice pilaf

Roasted split baby red potatoes

Orzo with onions, celery & peppers

Glazed oblique cut carrots & broccoli rabe

Rustic mashed red potatoes, olive oil & lemon zest

Potato wedges, herbs, truffle salt & aioli sauce

LUNCH DESSERT SELECTIONS

Choose one dessert for all guests, additional \$3.00 for alternating options

MEXICAN CHOCOLATE PANNA COTTA

with orange Biscochito and citrus sauce

FRESH FRUIT TART

Pastry cream filling topped with sliced seasonal fresh fruits

ARIZONA PECAN TART

Traditional pecan filling and Jack Daniel's whiskey anglaise

DEL SOL CHEESECAKE

Choice of flavors include: classic, dulce de leche or espresso

VEGAN & GLUTEN FREE DESSERT SELECTIONS

AVOCADO CHOCOLATE MOUSSE

Berry compote, chocolate garnish

COCONUT RICE PUDDING

Served with fresh berries

BOXED LUNCHS ON THE GO

Maximum choice of two selections. All lunches include Chef's pasta salad, bag of chips, whole fruit, house-made cookie and bottled water or assorted soda.

\$23 PER PERSON

GRILLED VEGETABLE SANDWICH

Grilled portobello mushrooms, roasted pepper, zucchini squash, avocado, sundried tomato spread, arugula on focaccia bread

TURKEY CLUB

Oven roasted Boar's Head turkey, bacon, avocado, tomato, spinach and herbed mayo with Havarti cheese on whole wheat bread

HAM SANDWICH

Honey roasted Boar's Head ham, swiss cheese, red onion, tomatoes and arugula with dijonnaise sauce on sourdough bread

ROAST BEEF SANDWICH

Oven roasted Boar's Head beef with smoked cheddar cheese and watercress and creamy horseradish on an onion roll

SEWAILO TURKEY SANDWICH

Oven roasted Boar's Head turkey, fresh mozzarella cheese with tomatoes, red onion and baby arugula with a pesto aioli on ciabatta bread

VEGGIE WRAP

Grilled mushrooms, zucchini squash, roasted peppers, cucumber, tomatoes, shredded lettuce and herbed mayo in a sundried tomato tortilla wrap

TURKEY WRAP

Oven roasted Boar's Head turkey, cheddar cheese, lettuce, tomato and baby greens with a boursin cheese spread in a spinach wrap

BREAK ENHANCEMENTS

BASED ON CONSUMPTION

Assorted sodas and bottled water	\$3.50
Milk, chocolate or plain.....	\$4
Pineapple, tomato, apple, cranberry juice, V-8 juice individual servings	\$4
Red Bull	\$5
Lemonade	\$32 per gallon
Iced Tea	\$32 per gallon
Orange juice, grapefruit juice	\$38 per gallon
Fresh-brewed coffee, regular or decaffeinated, hot tea	\$48 per gallon

PASTRIES

Assorted breakfast breads	\$16 per dozen
Assorted muffins.....	\$18 per dozen
Mini assorted pastries	\$24 per dozen
Cinnamon rolls	\$26 per dozen
Assorted Mexican pastries	\$28 per dozen
Churros.....	\$28 per dozen
Sliced bagels and cream cheese	\$30 per dozen
Macarons.....	\$30 per dozen
Sopapillas with Arizona honey.....	\$36 per dozen

BAKED GOODS

One choice per dozen

Chocolate chip, peanut butter, oatmeal raisin, brownies or blondies	\$28 per dozen
Mexican wedding cookies	\$28 per dozen

BREAK ENHANCEMENTS CONT.

EXTRA GOODIES

By the dozen

Bananas, whole apples, oranges	\$18 per dozen
Sliced fresh fruit cups.....	\$20 per dozen
Yogurt (individual, assorted)	\$22 per dozen
Chocolate-covered strawberries.....	\$22 per dozen

DRY SNACKS

Per pound, serves approximately 10 people

Potato chips, popcorn, seasoned tortilla chips, seasoned pita chips (choice of 1)	\$17 per pound
Mixed nuts.....	\$24 per pound

SALSA & DIPS

Per person, pricing is subject to change

House made salsa with seasoned tortilla chips.....	\$5.50 per person
Chili con queso with seasoned tortilla chips	\$5.50 per person
House made pico de gallo with seasoned tortilla chips.....	\$5.50 per person
Roasted onion dip, ranch, Southwest 7-layer bean dip with seasoned tortilla chips OR potato chips.....	\$5.50 per person
Green chile tomatillo salsa with seasoned tortilla chips.....	\$5.50 per person
Hummus, celery and carrot sticks with seasoned pita chips.....	\$5.50 per person
House made guacamole with seasoned tortilla chips	\$5.75 per person

NOVELTIES

By the dozen

Assorted candy bars, Rice Krispies squares (mixed assortment).....	\$27 per dozen
Ice cream bars, ice cream sandwiches (mixed assortment).....	\$36 per dozen

SNACK BREAKS

Priced per person. One-hour maximum service time for all breaks.

DONUT SHOP

Chef's assorted donut holes, mini cinnamon rolls, mini cream puffs, chocolate dipping sauce, caramel dipping sauce, whipped cream

\$12

OLD PUEBLO NACHO BAR

Seasoned tortilla chips, cheese sauce, homemade salsa, jalapeños and guacamole and cheese quesadilla

\$16

BUILD YOUR OWN TRAIL MIX BAR

Assorted nuts, assorted dried fruits, M&M's, white & dark chocolate chips, yogurt raisins, granola

\$17

ENERGY BREAK

Chef's blend trail mix, whole fruit (apples, bananas and oranges), protein bars, granola bars, fruit smoothie shots and energy drinks

\$19

RECEPTION PASSED HORS D'OEUVRES

*Priced per piece. Minimum order of 50 pieces per selection.
Additional order in increments of 25.*

COLD SELECTIONS

Southwest bruschetta with queso fresca.....	\$4
Southwest tortilla rolls with green chilies and pepper sprouts.	\$4
Hummus & Kalamata tapenade on pita chip.....	\$4
Crostini with blue cheese, caramelized onions, dried fig.....	\$4
Boursin cheese roulades of fresh asparagus and serrano ham	\$5
Tarragon chicken salad puff pastry cups	\$5
Marinated grilled and chilled shrimp	\$6
Fresh oysters, with cocktail sauce and horseradish	\$6
Sliced tenderloin, horseradish crema, rye toast points.....	\$8
Smoked salmon, lemon cream cheese, capers on crouton.....	\$7
Assorted sushi rolls: California, salmon and tuna	\$7

HOT SELECTIONS

Mini quesadillas with avocado crema.....	\$4
Cream cheese wontons with almonds & garlic.....	\$4
Phyllo pouch, caramelized onion, goat cheese and portobello	\$4
Brie tartlets with cherry compote	\$5
Sausage-spinach stuffed mushrooms with balsamic	\$5
Chicken chimichangas with chili chipotle salsa.....	\$5
Baked brie en croute with mint pesto	\$5
Bone marrow croquettes, tomato jam	\$5
Caramelized onion goat cheese tartlets, Kalamata olives, thyme	\$5
Seafood flautas with bacon and charred tomato salsa	\$5
Thai-style chicken wings with lemongrass-mango sauce	\$6
Skewers of chicken and prosciutto saltimbocca	\$6
Grilled shrimp cakes, chipotle mayo	\$7
Baja seafood empanadas with cilantro salsa	\$7
Scallops wrapped in smoked bacon	\$8
Hawaiian coconut fried shrimp with sweet and sour dip	\$8
Prosciutto-wrapped jumbo shrimp	\$8

RECEPTION DISPLAYED HORS D'OEUVRES

Priced per person. Reception-only events require a minimum quantity of pieces per person. Our sales team will assist you in determining the adequate number of pieces for your event.

VEGETABLE CRUDITÉS GARDEN

Celery hearts, baby carrots, radishes, beets, asparagus, whipped goat cheese and herb crema

\$6

SLICED FRUITS & BERRIES OF THE SEASON

Chef's selection of the finest quality sliced fruits, melons and berries served with honey yogurt dipping sauce

\$6

DOMESTIC CHEESE PLATTER

Served with condiments and Chef's choice of crackers

\$8

IMPORTED CHEESEBOARD

Served with condiments and Chef's choice of crackers

\$10

ANTIPASTO PICADA BAR

A variety of cured and smoked meats with cherry peppers, grilled vegetables, variety of marinated mushrooms and olives, roasted tomatoes, dried fruit and Manchego cheese wedges

\$10

CHEF ATTENDED CARVING STATIONS

Priced per person. Minimum of 50 guests per selection. All carving stations require a Chef Attendant fee of \$150.00 per Chef. One Chef required for every 60 guests.

HERBED-RUBBED ROAST FREE RANGE TURKEY

Giblet sage gravy, yeast rolls and cranberry-orange compote

\$8

HONEY-CURED SPIRAL HAM

Honey mustard glaze, herbed mayonnaise and grain mustard with silver dollar rolls

\$8

CHILI-RUBBED PORK LOIN

Onion au jus and silver dollar rolls

\$9

SIDE OF HOT SMOKED SALMON

Toasted baguette and chive sour cream

\$10

OVEN-ROASTED NEW YORK SIRLOIN

Sourdough rolls and red onion marmalade

\$12

SALT-CRUSTED PRIME RIB OF BEEF

Onion buns and horseradish cream

\$16

ROAST TENDERLOIN OF BEEF

Silver dollar rolls and green peppercorn bordelaise

\$18

MESQUITE-SMOKED BUFFALO SIRLOIN

Jalapeño fry bread and blackberry Gaujillo chile sauce

\$22

ACTION & RECEPTION STATIONS

*Priced per person. *All Action Stations require a Chef Attendant fee of \$150.00 per Chef. One Chef required for every 60 guests. Reception Stations do not require a Chef Attendant.*

NACHO BAR

Seasoned tortilla chips, homemade salsa, cheese sauce, black beans, grilled chicken, ground beef, lettuce, black olives, jalapeños, sour cream and guacamole

\$20

GELATO ACTION STATION*

Vanilla bean, chocolate, strawberry and pistachio gelato; hot fudge, caramel sauce, chocolate chips, chopped nuts, crushed Oreos, fresh fruits, M&M's, Reese's Pieces, brownie bits, whipped cream and sugar cones

\$20

PASTA ACTION STATION *

Tortellini and penne rigatti, marinara, alfredo and basil sun-dried tomato pesto sauces, assorted condiments to include: parmesan cheese, shredded chicken, rock shrimp, grilled peppers, garlic, roasted tomatoes, artichoke hearts, olives & mushrooms with garlic bread

\$24

QUESADILLA ACTION STATION*

Grilled chicken, charred shrimp and shredded beef, black beans, roasted corn, green chilies, bell peppers & scallions, seasoned tortilla chips, salsa fresca, guacamole and sour cream

\$24

FAJITA ACTION STATION*

Chipotle marinated skirt steak, tequila citrus marinated chicken & Baja shrimp with poblano peppers and caramelized onions served with flour tortillas, salsa fresca, sour cream, shredded cheese, black beans, jalapenos, guacamole and seasoned tortilla chips

\$28

TASTE OF CEVICHE STATION

Ahi tuna Honduran ceviche, shrimp Ecuadorian ceviche, Peruvian scallops, calamari and clam ceviche Seasoned tortilla chips served with lemons and limes

\$30

DISPLAY DESSERT STATIONS

Priced per person. Minimum of 35 guests, additional \$3.00 per person surcharge for events under 35.

PETIT FOUR ENSEMBLE

Delicate in-house crafted petit pastries and tartlets of assorted variety

\$12

DONUT DISPLAY STATION

Chef's choice of assorted donuts

\$14

CHOCOLATE DECADENCE

Old-fashioned chocolate mousse, chocolate decadence, white chocolate macadamia nut tarte, duo chocolate pot de crème and chocolate raspberry macarons

\$18

CASINO DEL SOL DESSERT ASSORTMENT

A variety of Casino Del Sol signature desserts to include: house made flan, panna cotta, assorted mini tarts and mini French pastries

\$20

THEMED DINNER BUFFETS

Priced per person Minimum of 35 guests, additional \$5.00 per person surcharge for events under 35. All dinner buffets include a beverage station with regular & decaffeinated coffee and iced tea.

FESTA BUFFET

Creamy tomato bisque

Cobb salad, blue cheese, bacon, tomato, ranch dressing

Mixed baby greens, tomatoes, carrots, cucumber, balsamic vinaigrette

Grilled chicken breast, wild mushroom marsala sauce

Pan roasted salmon filet, roasted shallot – tomato – basil emulsion

Roasted garlic whipped potatoes

Creamy spinach, French green beans with garlic and shallots

Assorted rolls & butter, and miniature pastries

\$46

SONORAN DESERT

Seasoned tortilla chips with charred tomato salsa & guacamole

Rock shrimp and cucumber ceviche salad

Green chile & cheese enchiladas, chicken fajitas with mixed peppers & onions

Grilled skirt steak with mole & warm flour & corn tortillas

Grilled vegetable quesadillas, calabacita casserole with queso fresco

Cilantro rice, tomatoes, green onions, cheddar cheese, black olives and sour cream

Flan with berries, churros, tres leche and mini cheesecake

\$52

TASTE OF ITALY

Antipasto salad

Field greens layered with salami ribbons, fresh mozzarella, olives, roasted tomatoes, sweet peppers and fresh herb vinaigrette

Manicotti baked in a marinara sauce

Italian sausage with peppers and onions

Chicken alfredo pasta

Green beans with pancetta and caramelized shallots

Focaccia bread

Cannoli and tiramisu

\$52

THE RANCHER

Mixed field greens and fresh vegetables with house dressing
Red bliss potato salad and old-fashioned pasta salad
Marinated top sirloin of Certified Angus Beef and mesquite bbq chicken
Spicy pinto beans, milk and honey corn on the cob
Jalapeño cheddar cheese cornbread
Chocolate-dipped pecan tartlets, opera torte, mini cheesecake

\$58

SPANISH NIGHTS

Spinach salad with asparagus, sweet peppers, goat cheese croutons and sherry vinaigrette
Garlic crostini with olive tapenade and herbed goat cheese
Paella: saffron rice with chicken, scallops, shrimp, mussels and calamari
Haricot verts and pimientos
Marinated strip steak with sautéed peppers
Papas bravas with romesco sauce, roasted vegetables
Rustic breads and sweet cream butter
Ibarra chocolate flourless torte, Spanish almond cake and crema Catalina

\$60

SOUTHERN COMFORT

Blended lettuce with orange poppy seed vinaigrette
Whiskey barbequed salmon
Fried chicken served with mushroom gravy, hot sauce and ranch
Roasted pork loin with braised apples
Potatoes au gratin, rustic braised collard greens and bacon
Green chile cheese cornbread
Caramel apple brioche bread pudding, lemon tarts, mini chocolate peanut butter banana pies

\$62

GOING LOCAL

Merchant's greens salad, AZ pecans, dates, goat cheese, strawberries,
citrus-olive oil vinaigrette
Seasonal soup
Braised beef stroganoff with Hayden Mills cavatelli
Del Bac whiskey glazed chicken caramelized mushrooms
Hayden Mills polenta
Roasted vegetable medley
BKW wheat rolls and farmers pesto
Olive oil cake & berry compote, pistachio lemon torte, pecan tart

\$65

All items on this menu are sourced from within 200 miles of Casino Del Sol.

Minimum of 75 people.

CUSTOM DESIGNED DINNER BUFFETS

Don't see a menu you are looking for? Custom dinner buffets can be created for your group! Minimum of 35 guests. One entrée selection at \$50 per person and would include a small bite platter, salad, entrée, sides and dessert. Additional entrees at \$20 per person. All dinner buffets include a beverage station with regular & decaffeinated coffee and iced tea. Appropriate bread or rolls and butter.

Ask your Event Manager or Catering Manager about creating a custom menu for your group.

THREE-COURSE COMPLETE PLATED DINNERS

Priced per person. Minimum of 35 guests, additional \$5.00 per person surcharge for events under 35 guests.

*All plated dinners include assorted rolls and butter, regular & decaffeinated coffee service and ice tea upon request. **Choice of one for all guests, if selecting two, higher price prevails.***

All three-course dinners include choice of one soup or salad, one entrée and one dessert.

SALAD

Baby field greens, candied orange, cajun walnuts, fig-balsamic vinaigrette

Butter leaf lettuce, roasted tomato, crumbled feta, oregano-basil dressing

Baby arugula, spinach, enoki mushrooms, lavender-honey vinaigrette

Romaine lettuce, herb focaccia crouton, shaved parmesan, Caesar dressing

Arizona tomatoes three-ways, burrata cheese, Arizona olive oil, frisee

— OR —

HOT SOUPS

Sunchoke and lobster bisque

Roasted tomato basil soup

Wild mushroom bisque with fresh truffle

Cream of butternut squash with pumpkin seed oil and crème fraiche

— OR —

COLD SOUPS

Tomato gazpacho with avocado and basil olive oil

Chilled melon and mint soup

Chilled potato lyke soup with lemon zest thyme oil

PLATED ENTRÉES

***ROASTED CORN RISOTTO**

\$40

***GRILLED PORTOBELLO NAPOLEON**

\$42

GRILLED CHICKEN BREAST

with caramelized onions & roasted tomatoes mustard jus

\$46

PAN-SEARED AIRLINE CHICKEN BREAST

with an herbed chicken demi-glace

\$50

GRILLED BERKSHIRE PORK CHOP

with an applejack-demi

\$50

PROSCIUTTO & GRUYERE STUFFED CHICKEN BREAST

with mornay sauce

\$52

BRAISED SHORT RIB

with chipotle braising jus

\$54

GRILLED PACIFIC SALMON

with a caper butter sauce

\$54

GRILLED BEEF TENDERLOIN

with a mustard-cognac sauce

\$60

PAN-SEARED SEA BASS

with a roasted fennel sauce

\$60

GRILLED RIB EYE STEAK

with a shallot demi-glace

\$64

PLATED SIDES

Choice of two sides. Additional selection for \$15 per person

Yukon whipped potatoes
Creamy mushroom, asparagus & parmesan risotto
Wild rice pilaf
Roasted split baby red potatoes
Orzo with onions, celery & peppers
Seasonal Vegetables
Glazed oblique cut carrots & broccoli rabe
Rustic mashed red potatoes, olive oil & lemon zest
Creamy polenta, butter & parmesan cheese
Potato wedges, herbs, truffle salt & aioli sauce

PLATED DESSERT

Choice of one dessert for all guests, additional \$3.00 for alternating options

Pistachio cake
Fresh fruit tart
Dutch apple tart
Arizona pecan tart
Lemon meringue pie
Tiramisú
Del Sol Cheesecake: Choice of classic, dulce de leche, raspberry or espresso
Chocolate decadence cake
Arizona olive oil cake
Mexican chocolate mousse cake

VEGAN DESSERT SELECTIONS

Avocado chocolate mousse
Coconut rice pudding

BAR OPTIONS

\$150.00++ bar setup fee will apply to each bar setup, waived with \$500.00 in sales

CLASSIC BAR

Domestic Beer (Coors Light, Miller Lite, Bud Light, Michelob Ultra)	\$5.50	Domestic
Imported Beer (Corona, Dos XX, Modelo, Heineken)	\$6.50	Import
Wine		\$9
Liquor.....		\$8.50
Tito's Vodka, Bombay Gin, Bacardi Rum, Dobel Silver Tequila, Jim Beam, Buchanan's		
Soda, Juice, Water		\$3.50

PREMIER BAR

Domestic Beer (Coors Light, Miller Lite, Bud Light, Michelob Ultra)	\$5.50	Domestic
Imported Beer (Corona, Dos XX, Modelo, Heineken)	\$6.50	Import
Wine		\$14
Liquor.....		\$11
Grey Goose Vodka, Beefeater Gin, Bacardi Rum, Patron Tequila, Makers Mark, Jack Daniels, Buchanan's		
Soda, Juice, Water		\$3.50
Cordials by request		\$11

All bar prices are inclusive of service charge and taxes.

HOSTED BAR PACKAGES

Priced per person.

CLASSIC

1 Hour	\$22
2 Hour	\$32
3 Hour	\$40
4 Hour	\$44

PREMIER

1 Hour	\$26
2 Hour	\$36
3 Hour	\$44
4 Hour	\$48

4 hour maximum of hosted bar service.

All host bar prices are subject to 22% service charge and 5% tax.

Casino Del Sol is focused on helping you and your attendees have a successful and memorable event. Regardless of the size or scale of your function, Casino Del Sol provides over 65,000 square feet of meeting, banquet and exhibit space, and a versatile menu with delectable options designed to fit your every need. We thank you for choosing Casino Del Sol. We look forward to working with you to ensure that your event is a memorable one.

EVENT POLICY & INFORMATION

The following pages outline our selection of menus carefully designed by our culinary team. Our team of conference and catering professionals will be happy to customize and tailor specialty menus upon request, to accommodate dietary restrictions or needs.

FOOD AND BEVERAGE SERVICES

Casino Del Sol is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by Casino Del Sol. This includes hospitality suites and food amenity deliveries. Commercial cake and cake cutting fees may apply.

SERVICES CHARGES

Casino Del Sol will add a 22% service charge and a 5% sales tax on food and beverage in addition to the prices stated in this guide. Pricing is not subject to any local or state sales taxes. When Casino Del Sol caters events external of the conference center there will be an additional off site charge per person included in your final menu price.

MENU SELECTION & SETUP GUIDELINES

To ensure that every detail is handled in a timely manner, Casino Del Sol requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The signed Banquet Event Order will serve as the food and beverage contract. Casino Del Sol reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. Should the event include décor provided by Casino Del Sol Event Management, your Event Manager will

advise you of the cut-off time for a weather call. In the event the function is moved inside after the four (4) hour cut-off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges. All conference space is a smoke free environment. A \$250 fee will be assessed to deodorize any space utilized for smoking. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

GUARANTEE

We need your assistance in making all of your events a success. Casino Del Sol requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 5 business days prior to the function (not counting weekends). 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. All guarantees must reflect the total number of guests for any item price per person. We prepare 5% over the final guarantee. Counts that change within 24 hours of the event that exceed the 5% allowance would be subject to an additional service charge of: Breakfast \$3, Lunch \$4 and Dinner \$5. Prices listed are per person and do not include prevailing tax and service.

EVENT MANAGEMENT

Our Event Management Department will be happy to assist you with any entertainment and decor needs in order to create just the right atmosphere for all of your events. Any wall mounted displays must have prior approval of Casino Del Sol banquet manager.

AUDIO VISUAL EQUIPMENT

Casino Del Sol provides for or can engage a fully equipped audio-visual company which can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Event Manager directly for rates and information.



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SEWAILO GOLF COURSE