Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

*All prices subject to applicable taxes and service charge

We are at your service. Enjoy the classic hospitality of the Hassayampa Inn and the delicious cuisine of our award winning Executive Chef, Jason Perkins.

*All prices subject to applicable taxes and service charge
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

Breakfast Service

Build Your Breakfast

Enjoy a personalized breakfast by creating a menu of your choice from our delicious items. Regular, decaffeinated coffee and hot tea included.

- Assorted Muffins
- Bacon
- Biscuits and Gravy
- Breakfast Potatoes
- Cereals
- Croissants
- Danish
- Ham Steak
- Mini Parfait
- Sausage Links
- Scrambled Eggs and Cheese

Cut Fresh Fruit

Upgrade your breakfast with French toast, pancakes, cheese blintz with fruit toppings, eggs Benedict.

- 4 Items $13.50/person
- 5 Items $15.50/person
- 6 Items $17.50/person

Waffle Station

Chef prepared fresh Belgian waffles served with strawberries, blueberries, sliced bananas, whipped butter, fresh whipped cream, pecans and warm maple syrup.

$205/ Hour

Build Your Own Omelette Station

Chef prepared fresh, fluffy omelettes served with ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chili salsa, Monterey Jack & cheddar cheeses.

$275/ Hour

Stations serve up to 35 guests

Prices may vary based on market values and conditions.
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

### Plated Lunch Service

#### Salads

- **Traditional Cobb Salad $16**
  - Chopped Romaine lettuce with pear tomatoes, bacon, boiled egg, turkey and crumbled bleu cheese with choice of dressing

- **Southwest Chicken Caesar $15**
  - Grilled chicken and romaine lettuce tossed in cream Caesar dressing with roasted corn, black beans and cotija cheese topped with red chili croûtons

- **Grilled Pear Salad $16**
  - Poached bosc pears grilled and set atop a bed of field greens and tossed chevre finished with pecans and apple cider vinaigrette

- **Crispy Salmon Salad $18**
  - Atlantic salmon pan fried to a golden crisp and served on a bed of field greens with boiled egg, roma tomatoes, golden beet curls and an avocado vinaigrette

- **Garden Caprese $16**
  - A bountiful salad consisting of fresh mozzarella, cucumber, grape tomatoes and tossed micro-greens with house aged balsamic

- **Beef Tenderloin Salad $18**
  - Beef tenderloin seared medium and sliced over field greens with roma tomatoes, red onions and red chili ranch dressing

#### Chef’s Specialties

- **Lobster Ravioli with Spinach Alfredo $20**
  - Striped egg noodle ravioli tossed in creamy Alfredo sauce with sautéed spinach and grilled pear tomatoes

- **Chicken Parmesan $19**
  - Boneless chicken breast, breaded and topped with marinara sauce and Parmesan cheese. Served over a bed of fettuccine

- **Herb Grilled Chicken $17**
  - Boneless chicken breast seasoned with herbs, grilled and served with marinara sauce, rice pilaf and seasonal vegetables

- **Homestyle Bacon Meatloaf $19**
  - Smoky Applewood bacon and Angus beef in a home style meatloaf with red mashed potatoes and seasonal vegetables

- **Angus Beef Tips with Mushroom Demi-Glace $22**
  - Grilled beef tenderloin tips with a mushroom demi-glace, red mashed potatoes and seasonal vegetables

- **Shrimp Skewers with Chipotle Cream $22**
  - Grilled white shrimp with chipotle cream served over fried rice and roasted baby corn

- **Pan Seared Atlantic Salmon $23**
  - Pan seared salmon with lemon butter sauce, served with pearl couscous and roasted zucchini

### Sandwiches

Served with your choice of potato salad, pasta salad, or sliced fruit

- **Croissant Club $16**
  - Flaky buttery croissant layered with ham, turkey and provolone cheese with lettuce, tomato and onion

- **Portabella & Green Chili Veggie Burger $16**
  - A healthy alternative with the same great grilled burger flavor. Served with hearty portabellos and mild green chilies on a soft potato bun

- **Southwest Cheesesteak $16**
  - Thinly shaved roast beef piled high with poblano peppers and smoked cheddar, served with chipotle dipping sauce on a toasted ciabatta bun

- **Mediterranean Melt $15**
  - Roasted red peppers, grilled eggplant and herbed mushrooms smothered with provolone cheese and served on toasted rye bread with an artichoke sundried tomato spread

- **Turkey or Corned Beef Reuben $16**
  - Your choice of house turkey or tender eye of round corned beef with stone ground mustard and Swiss cheese, served on toasted pumpernickel

---

Prices may vary based on market values and conditions.

Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.
Lunch Buffet

Lunch buffet requires a minimum of 25 guests and includes coffee, iced tea and water service.

New York Deli $20
Platters of thin sliced roast beef, turkey, ham, salami, sliced cheddar, Swiss & Jack cheeses, lettuce, tomatoes, onions, pickles and assorted breads Served with potato salad, pasta salad and tossed green salad

The Sante Fe $20
Cheese enchiladas with red and green chili sauce, roasted calabacitas and your choice of chicken, beef or vegetable fajitas served with garden salad, refried beans, warm tortillas, guacamole, sour cream and Hassayampa salsa

The All American $21
Boneless chicken breast and St. Louis pork ribs prepared with Chef's special watermelon BBQ sauce, served with corn on the cob, baked beans, a tossed green salad, pasta salad and jalapeño cheese corn bread

The Paisano $22
Fettuccine Alfredo, penne with meat sauce, chicken Parmesan, fresh squash with herbs and tomatoes, served with antipasto salad, Caesar salad, traditional caprese platter, garlic bread and Parmesan cheese

The Mediterranean $26
Grilled salmon with artichoke, capers and parsley, macadamia nut breaded chicken breast accompanied by melon and mozzarella brochettes, spinach salad with candied pecans, feta, grape tomatoes and apricots Grilled vegetable and hummus display

Prices may vary based on market values and conditions
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

Dinner Buffet

Dinner buffet requires a minimum of 40 guests and includes coffee, iced tea and water service. Chef’s choice dessert display is also included unless otherwise noted.

Prices are per person.

**Americana $48**
- Tossed salad with shredded carrots, cucumbers, tomatoes, baby corn, cheddar cheese and croutons served with choice of two dressings
- Roast beef tenderloin with raspberry jalapeño demi-glace
- Chicken breast with shallot and tarragon cream sauce
- Char-grilled salmon with chive oil and red pepper coulis
- House grilled tiger shrimp skewers brushed with garlic butter
- Garlic mashed potatoes, lemon pepper rice pilaf, fresh seasonal vegetables, rolls, butter and dipping sauce

**Hassayampa Favorite $42**
- Tossed salad with shredded carrots, cucumbers, tomatoes, baby corn, cheddar cheese and croutons served with choice of two dressings
- Classic Caesar salad with Parmesan cheese points
- Pasta pesto salad
- Macadamia nut chicken with choice of red pepper coulis or Marsala sauce
- Slow roasted prime rib with carver
- Fresh seasonal vegetables, garlic mashed potatoes, rolls, butter and dipping sauce

**Whiskey Row BBQ $35**
- Tossed salad with tomatoes, black olives, cucumbers and shredded carrots with two dressing choices
- Sliced cucumber, red onion and cherry tomato salad tossed with cream blue cheese dressing
- Seasonal fresh fruit display, cole slaw and country potato salad
- Smoked BBQ chicken and smoked BBQ pork ribs smothered in our homemade spicy watermelon BBQ sauce
- Apple or cherry cobbler for dessert

**Italian Pasta $36**
- Tossed salad with balsamic vinaigrette
- Fresh grape tomato and buffalo mozzarella salad
- Classic Caesar salad with Parmesan cheese points
- Antipasto platter with Prosciutto, salami, asiago and provolone cheese
- Marinated mushrooms, asparagus, artichoke hearts, stuffed green olives, kalamata olives and pepperoncinis
- Char-grilled prawn skewers with tomato-spinach-olive tapenade
- Macadamia crusted chicken breast with roasted red pepper coulis
- Meatballs with classic marinara sauce, Alfredo sauce, seasonal vegetables
- Choice of Pastas: Fettuccine, penne, angel hair or gemelli
- Garlic Bread

Prices may vary based on market values and conditions.
### Dinner Buffet Continued

#### Grand Buffet

**Choice of two entrées $41**

**Choice of three entrées $46**

#### Sides

**Choice of three**

- Wild Rice Pilaf
- Stir Fried Rice
- Potatoes Au Gratin
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Macaroni and Cheese
- Green Beans & Roasted Red Peppers
- Chef’s Choice Steamed Vegetables
- Squash Medley with Fresh Herbs

---

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pork Loin</strong></td>
<td>Rubbed fresh with garlic and olive oil, seasoned, roasted and served with fresh rosemary port sauce</td>
</tr>
<tr>
<td><strong>Sirloin Steak</strong></td>
<td>Herbed seasoned and slow roasted sirloin steak, sliced and served with wild mushroom sauce</td>
</tr>
<tr>
<td><strong>Grilled Salmon</strong></td>
<td>Grilled Atlantic salmon filets served with tomato scallion Beurre Blanc</td>
</tr>
<tr>
<td><strong>Oven Roasted Round of Beef</strong></td>
<td>Premium oven roasted round of beef sliced and served with a Cabernet bordelaise</td>
</tr>
<tr>
<td><strong>Portobello Mushrooms</strong></td>
<td>Marinated, grilled and sliced Portobello mushrooms, topped with sautéed tomatoes, garlic and scallions</td>
</tr>
<tr>
<td><strong>Vegetable or Meat Lasagna</strong></td>
<td>Homemade lasagna featuring seasonal vegetables or ground beef and sausage</td>
</tr>
<tr>
<td><strong>Grilled Chicken</strong></td>
<td>Grilled boneless chicken breast topped with Chef’s own pepper jack cheese sauce</td>
</tr>
<tr>
<td><strong>Herb Chicken</strong></td>
<td>Herb breaded chicken baked then topped with sautéed artichoke hearts, garlic, capers and diced tomatoes in a white wine butter sauce</td>
</tr>
</tbody>
</table>

Prices may vary based on market values and conditions

Consuming raw or undercooked meats or eggs may increase your risk of food borne issues
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

Dinner Packages Continued

**Appetizers**

- Prosciutto Wrapped Prawns
- Crab Stuffed Mushrooms
- Mini Duck Confit Quesadillas
- Classic Bruchetta with Parma Reggiano
- Tempura Fried Crab
- Raspberry Brie En Croute
- Coconut Shrimp
- Petite Quiche
- Wild Mushroom Tarts
- Spanakopita
- Smoked Salmon Mousse on Cucumber
- Spring Rolls
- Asparagus and Prosciutto Wrap
- Chorizo Deviled Eggs

**Salads**

- The Watercress
  - Arugula and watercress with Clementine oranges, seedless cucumber, crisped prosciutto and melon yogurt dressing
- The Italian
  - Caprese salad with fresh mozzarella, basil and house aged balsamic
- Spinach Delite
  - Baby spinach with dried cranberries, walnuts, Gorgonzola cheese and apple cider vinaigrette
- The Southwest Caesar
  - Chopped romaine salad with roasted corn, black beans, cotija cheese and roma tomatoes
- The Peacock Specialty
  - Iceberg wedge with multi-colored beet curls, roasted pepita seeds and roma tomatoes

Prices may vary based on market values and conditions.
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

### Hors d'Oeuvres

- **Butler passed or stations All Hors d'Oeuvres serve approx. 50**

<table>
<thead>
<tr>
<th>Cold Canapes</th>
<th>Hot Canapes</th>
<th>Hot Canapes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Prawn Cocktail $125</td>
<td>Spanikopita $80</td>
<td>Southwestern Chicken Kabobs &amp; Fruit Salsa $95</td>
</tr>
<tr>
<td>Chorizo Deviled Eggs $100</td>
<td>Petite Quiche $70</td>
<td>Vegetarian Stuffed Mushrooms $80</td>
</tr>
<tr>
<td>Italian Bruschetta on Crostini $75</td>
<td>Chicken Fingers $75</td>
<td>Mini Crab Cakes with Corn Salsa $105</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches $80</td>
<td>Beef Taquitos $80</td>
<td>Spring Rolls with Asian Plum Sauce $75</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries $105</td>
<td>Chicken Taquitos $80</td>
<td>Chicken Skewers $90</td>
</tr>
<tr>
<td>Pesto, Sun Dried Tomato and Mushroom Brioche $85</td>
<td>Coconut Shrimp $125</td>
<td>(Teriyaki, Thai Peanut or Creamy Tarragon)</td>
</tr>
<tr>
<td>Brochettes of Melon, Prosciutto &amp; Mozzarella $90</td>
<td>Teriyaki Hot Wings $70</td>
<td>Meatballs $70</td>
</tr>
<tr>
<td>Caprese Brochettes $90</td>
<td>Tempura Fried Crab $115</td>
<td>(Swedish, Italian or BBQ)</td>
</tr>
<tr>
<td>Smoked Salmon &amp; Cream Cheese on Cucumber Rounds $95</td>
<td>Wild Mushroom Tarts $100</td>
<td>Mini Duck Confit Quesadillas $125</td>
</tr>
<tr>
<td></td>
<td>Crab Stuffed Mushrooms $95</td>
<td>Teriyaki Beef Skewers $100</td>
</tr>
</tbody>
</table>

**Prices may vary based on market values and conditions.**

Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

### Fresh Seafood Bar

- Iced White Shrimp Cocktail $175
- Oysters on the Half Shell $175
- Whole Poached Atlantic Salmon $150
- Mussels Ahumado Black $125

Mussels in clarified butter and white wine then simmered in a smoky New Zealand Mussel broth.
Stuffed with cheddar and asadero cheeses

*Denotes hot item

### Display Options

- Sliced Fruit $100
- Artisan Cheeses $110
- Vegetable Crudité $100
- Antipasto $115

### Carving Station Options

- Roasted Smoked Turkey Breast (Serves 35) $225
- New York Strip Loin (Serves 40) $325
- Beef Tenderloin (Serves 40) $400
- Pepper Crusted Prime Rib (Serves 40) $425
- Bone-In Maple Glazed Ham (Serves 45) $250

Includes a professional carver for up to 1 hour

Butler passed or stations All Hors d’Oeuvres serve approx. 50

### Displays & Stations

Enhance your appetizer reception with a carving station or beautiful display.

Prices may vary based on market values and conditions.
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.
<table>
<thead>
<tr>
<th>Dessert Manufacturer</th>
<th>Fireworks</th>
<th>Peacock Premiere</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Exquisite Treats</strong></td>
<td>$4 Upgrade/person for Plated or Buffet Menu</td>
<td>$6 Upgrade/Person for Plated or Buffet Menu</td>
</tr>
<tr>
<td><strong>Historic Lemon Bar</strong></td>
<td>Tiramisu</td>
<td>Lemon Blueberry Cheesecake</td>
</tr>
<tr>
<td>Classic lemon tarts with powdered sugar and raspberry sauce</td>
<td>Layered ladyfingers soaked in espresso and served with caramel whipped cream</td>
<td>Creamy lemon cheesecake served with blueberry crumb topping</td>
</tr>
<tr>
<td><strong>Key Lime Cups</strong></td>
<td>Red Velvet</td>
<td>Chocolate Fondant Cake</td>
</tr>
<tr>
<td>Homemade key lime delight with buttered graham crackers and fresh whipped cream</td>
<td>Traditional buttermilk, layered cake with hint of cocoa and chocolate cream</td>
<td>Classic all chocolate fondant cake drizzled with decadent chocolate sauce</td>
</tr>
<tr>
<td><strong>Brownie a la mode</strong></td>
<td>Black Forest Cake</td>
<td>Berry Tart</td>
</tr>
<tr>
<td>Warm walnut brownies with vanilla bean ice cream</td>
<td>Layered chocolate cherry cake served with cherries and chocolate cream</td>
<td>Flaky pie crust filled with blueberries, raspberries, apples and blackberries, served with vanilla bean ice cream</td>
</tr>
<tr>
<td><strong>Caramel Churro &amp; Banana Gelato</strong></td>
<td>Fluted Key Lime Pie</td>
<td>Lemon Italian Cake</td>
</tr>
<tr>
<td>Churros topped with banana gelato and caramel sauce</td>
<td>Homemade key lime delight with buttered graham crackers, layered in champagne flute with raspberry whipped cream</td>
<td>Buttery sponge cake layered with Italian lemon cream and dusted with powdered sugar</td>
</tr>
<tr>
<td><strong>Lemon Cream Layer Cake</strong></td>
<td>Chocolate Mousse Cake</td>
<td>Flourless Chocolate Decadence</td>
</tr>
<tr>
<td>Lemon sponge cake topped with whipped lemon frosting</td>
<td>Rich chocolate mousse with a dark chocolate crust covered with chocolate chips</td>
<td>Homemade flourless torte with toasted pinion nuts and raspberry whipped cream</td>
</tr>
<tr>
<td><strong>Tiramisu</strong></td>
<td>Sugar Free Coconut Cream Pie</td>
<td>Prices may vary based on market values and conditions</td>
</tr>
<tr>
<td><strong>Red Velvet</strong></td>
<td>Old fashioned coconut cream served with a decadent custard and butter crust</td>
<td>Consuming raw or undercooked meats or eggs may increase your risk of food borne issues</td>
</tr>
</tbody>
</table>

Prices may vary based on market values and conditions.
Create a unique experience through one of our many themed reception and breaks.

Themed break, prices are per person (minimum of 15 people) and include coffee, water, and iced tea service. These breaks can be scheduled on or multiple times throughout the day.

**Breakfast Breaks**

**The Sunrise $9**
Seasonal sliced fruit platter, mini croissants, assorted muffins and mini-Danishes Served with a variety of jelly and whipped butter.

**Healthy Start $11**
Individual yogurts, granola served with whole and nonfat milk, muffins and seasonal sliced fruit platter.

**French Continental $12**
Quiche accompanied by a seasonal sliced fresh fruit platter and assorted pastries.

**Courthouse Picnic $14**
Delicious assorted finger sandwiches, vegetable crudité, potato salad, assorted potato chips and fresh baked cookies.

**Route 66 $12**
Drive-in style mini grilled cheese, chili fried, classic lemonade or fruit punch and ice cream sandwiches.

**Grandma’s Pantry $14**
Homemade coffee cake, fresh whole fruit, individual milks, assorted nuts and yogurt covered raisins.

**Got That Healthy Feeling $12**
Mini veggie wraps, assorted dried fruits and nuts, individual yogurts and assorted Naked® Juices.

**Choc-licious $14**
Scrumptious chocolate muffins, chocolate dipped strawberries, chocolate chip cookies, brownies and assorted milks.

**Salsa Station $10**
Includes tortilla chips, salsa, guacamole, chili con queso and spicy bean dip.

---

*Prices may vary based on market values and conditions.*

Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.
### Beverage Arrangements

#### Host/Cash Bar

- **House Brands**: $7
- **Call Brands**: $8
- **Premium Brands**: $9
- **Cordials**: $8
- **Domestic Beer**: $5
- **Import Beer/Micro Brew**: $6
- **House Domestic Wine**: $7
- **Champagne Punch/Mimosas**: $6
- **Sangria**: $135/3 Gallons
- **House Domestic Beer - Keg**: $350 ea.
- **Premium/Imported Beer - Keg**: $500 ea.
- **Micro-Brew - Keg**: $500 ea.

Special request premium & cordials available

#### Cold Beverages

- **Assorted Fruit Juices**: $4 ea.
- **Assorted Soft Drinks**: $2 ea.
- **Sparkling & Still Waters**: $4 ea.
- **Red Bull®**: $5
- **Lemonade/Fruit Punch**: $32/Gallon
- **Iced Tea**: $22/Gallon
- **Starbucks Frappuccino®**: $5 ea.
- **Arizona® Teas**: $4 ea.

Hassayampa Inn House Wine Selection

$24/Bottle

Chardonnay
Merlot
Pinot Grigio
Cabernet

Speak to your even coordinator for a remarkable selection of wines from all over the world

---

**Prices may vary based on market values and conditions**

**Consuming raw or undercooked meats or eggs may increase your risk of food borne issues**
Consuming raw or undercooked meats or eggs may increase your risk of food borne issues.

Audio Visual Equipment

Polycom Sound Station $35
Projector Screen $22
LCD Projector $150
Flipchart with Markers $35
Easel $8
Podium with Microphone $25
Cordless Microphone $20
50 inch LCD TV with A/V Ports $125
Portable PA $150

All prices subject to applicable taxes and service charge.