



HASSAYAMPA
Inn

Banquet
Menu



Classic Boutique Historic



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*



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*

For only \$3 per person per item

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

- 4 Items \$14.50/person
- 5 Items \$16.50/person
- 6 Items \$18.50/person

Prices may vary based on market values and conditions

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

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 Omelet Station

Chef prepared fresh, fluffy omelets 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

Hourly attendant Fee of \$100.00 (additional charges for multiple stations may apply)

*Gluten Free

Sandwiches

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

Cubano \$16

Roasted Pork Loin with swiss cheese sliced dill pickles and garlic aioli served on toasted ciabatta

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 portabellas 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

Add an exquisite treat for \$4/guest

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 toasted 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

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Chef's Specialties

All entrées are served with baquette and whipped butter, coffee, water and iced tea

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

Garden Risotto \$20

Grilled asparagus and mushrooms in a creamy risotto topped with roasted beets and an heirloom tomato chutney

Herb Grilled Chicken \$17 *

Boneless chicken breast seasoned with herbs, grilled and served with mornay sauce, rice pilaf 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

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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 or beef fajitas served with garden salad, refried beans, warm tortillas, guacamole, sour cream and Hassayampa salsa

The All American \$21

Boneless chicken thigh and St. Louis pork ribs prepared with Chef's special watermelon BBQ sauce, served with roasted corn medley, baked beans, a tossed green salad, potato salad and jalapeño cheese corn bread

The Paisano \$22

Fettuccine Alfredo, baked ziti with meat sauce, chicken Parmesan, fresh squash with herbs and tomatoes, served with antipasto salad, Caesar salad, garlic bread and Parmesan cheese

The Mediterranean \$26

Grilled salmon with artichoke, capers and parsley, macadamia nut breaded chicken breast accompanied by multi-color roasted fingerling potatoes melon and mozzarella brochettes, spinach salad with candied pecans, feta, grape tomatoes and apricots, and a grilled vegetable and hummus display



Add an exquisite treat for \$4/guest

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Dinner Buffet

Dinner buffet requires a minimum of 40 guests and includes coffee, iced tea, water service, baguette and butter

Prices are per person



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Whiskey Row BBQ \$36

Tossed salad with tomatoes, black olives, cucumbers and shredded carrots with two dressing choices
Spinach Salad with sliced red onions and mushrooms in a hot bacon dressing.
Seasonal fresh fruit display, cole slaw and country potato salad

Smoked BBQ chicken thigh
Smoked BBQ pork ribs smothered in our homemade spicy watermelon BBQ sauce, cornbread and cherry pie display

Hassayampa Favorite \$44

Tossed salad with shredded carrots, cucumbers, tomatoes, baby corn, cheddar cheese and croûtons served with choice of two dressings
Classic Caesar salad with Parmesan cheese points

Chicken Florentine
Slow roasted prime rib with carver

Fresh seasonal vegetables, garlic mashed potatoes, macaroni and cheese, salted caramel brownie display

Mediterranean Delight \$44

Marinated white bean salad with brussel sprouts, spinach, feta and toasted sunflower seeds

Macadamia crusted chicken breast with roasted red pepper coulis
Grilled lamb loin chops w/ red wine glaze
Rosemary and pine nut crusted halibut, creamy roasted fingerling potato medley, herb roasted zucchini and yellow squash, fruit tart with bourbon vanilla creme

Italian Pasta \$38

Tossed salad with balsamic vinaigrette
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
Herb breaded sauteed chicken topped with sauteed artichoke hearts, garlic, capers and diced tomatoes in a white wine butter sauce
Meatballs with Bolognese sauce over bowtie pasta, Fettucini Alfredo, seasonal vegetables, garlic bread, and Tiramisu display

Border Fiesta \$40

Southwest Caesar salad
Chicken mole enchiladas
Carne Asada Chile Verde pork tenderloin served with charro beans, tomatillo rice, house made salsa and guacamole sour cream, flour tortillas and apple churro display

Americana \$50

Tossed salad with shredded carrots, cucumbers, tomatoes, baby corn, cheddar cheese and croûtons 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 prawn shrimp skewers brushed with garlic butter

Garlic mashed potatoes, harvest rice pilaf, fresh seasonal vegetables, lemon cake display

The Emerald \$51/Person

Includes 3 appetizer selections and one salad option

Atlantic Salmon

Pan seared Atlantic salmon with lemon butter sauce

Top Sirloin

Grilled top sirloin with a jalapeño demi-glace

Chicken Saltimbocca

Fresh sage, mozzarella and prosciutto stuffed chicken breast

Marinated Tri-Tip

House marinated tri-tip with Italian demi-glace

Dover Sole*

White and flaky Atlantic cold water sole with lemon beurre blanc

Pork Chop

Juicy grilled pork chop stuffed with chorizo, caramelized apple and onion, smothered in chipotle barbecue sauce

Vegetarian Chili Poblano

Fire roasted poblano pepper filled with sautéed leeks, spaghetti squash and yellow corn, served with mashed sweet potatoes, braised kale and smoked tomato coulis

Hassayampa Chicken

Herb breaded sautéed chicken topped with sautéed artichoke hearts, garlic, capers and diced tomatoes in a white wine butter sauce

Dinner Packages

Dinner packages include red and white house wine served table-side during dinner service Price is based on one glass per guest

All dinner entrées include baguette and butter, balsamic dipping sauce, fresh seasonal vegetables and a starch

An exquisite treat follows dinner service, along with coffee and tea service

Diamond Duet \$87/Person

Includes 5 appetizer selections, one salad option and two glasses of wine per person

Filet and Halibut*

Tender beef filet and Alaskan halibut finished with a savory green peppercorn butter

Prime Rib and Jumbo Shrimp*

Slow roasted prime rib and three jumbo shrimp with grilled mushrooms and onions

Bacon Wrapped Sirloin & Smoki Chicken

Grilled bacon wrapped sirloin paired with Smoki chicken

Australian Lamb Lollipops & Scallops*

Grilled Australian lamb chop with delicate diver scallops topped with Béarnaise sauce

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The Ruby \$67/Person

Includes 4 appetizer selections and one salad option

Crab Stuffed Orange Roughy*

New Zealand roughy stuffed with Atlantic blue crab, finished with a smoky tomato coulis

Sweet Soy & Cracked Pepper Pork Tenderloin

Tender pork tenderloin grilled with Asian sweet soy sauce and a five peppercorn blend

Prime Rib*

Slow roasted prime rib with classic au jus and horseradish cream



Smoki Chicken

Chicken breast stuffed with bacon, red onion, green chili and a blend of cheeses

Lamb Loin Chops*

Australian lamb T-bone grilled and drizzled with jalapeño mint jelly

Vegan Bliss

Grilled extra firm tofu w/ miso glaze Cracked freekeh pilaf with roasted broccolini and flowering kale

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 Crouete

Coconut Shrimp

Petite Quiche

Wild Mushroom Tarts

Spanakopita

Smoked Salmon Mousse on Cucumber*

Spring Rolls

Asparagus and Prosciutto Wrap*

Chorizo Deviled Eggs*

*Gluten Free

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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

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Cold Canapes

- Iced Prawn Cocktail* \$125
- Chorizo Deviled Eggs* \$100
- Italian Bruschetta on Crostini \$75
- Assorted Finger Sandwiches \$80
- Chocolate Dipped Strawberries* \$105
- Pesto, Sun Dried Tomato and Mushroom Brioche \$85
- Brochettes of Melon, Prosciutto & Mozzarella \$90
- Caprese Brochettes \$90
- Smoked Salmon & Cream Cheese on Cucumber Rounds \$95
- Antipasto Brochette* \$95

Hors d'oeuvres

Hot Canapes

Butler passed or stations All Hors d'oeuvres serve approx. 50

- Spanikopita \$80
- Petite Quiche \$70
- Chicken Fingers \$75
- Coconut Shrimp \$125
- Boneless Hot Wings \$70 (Buffalo, garlic parmesan, sweet chili lime)
- Tempura Fried Crab \$115
- Wild Mushroom Tarts \$100
- Crab Stuffed Mushrooms \$95
- Potato Skins* \$80
- Beef Empanada \$80
- Mozzarella Sticks \$80
- Pigs in a blanket \$95
- Green Chili Cheddar Churro \$80

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Hot Canapes

- Southwestern Chicken Kabobs & Fruit Salsa* \$95
- Vegetarian Stuffed Mushrooms* \$80
- Mini Crab Cakes with Corn Salsa* \$105
- Spring Rolls with Asian Plum Sauce \$75
- Chicken Skewers \$90 (Teriyaki, Thai Peanut or Creamy Tarragon)
- Meatballs \$70 (Swedish, Italian or BBQ)
- Mini Duck Confit Quesadillas \$125
- Teriyaki Beef Skewers \$100
- Bacon Wrapped Scallop Skewer* \$150
- Stuffed Mussels* \$100

Fresh Seafood Bar

Iced White Shrimp Cocktail \$175

Oysters on the Half Shell \$175

Whole Poached Atlantic Salmon \$150

Black Mussels Ahumado \$125

Mussels in clarified butter and white wine then simmered in a smoky coulis and served with baguette points and fresh cilantro

New Zealand Mussels \$125

Stuffed with cheddar and asadero cheeses

Display Options

Sliced Fruit \$100

Artisan Cheeses \$110

Fruit & Artisan Cheese
Vegetable Crudité \$100

Antipasto \$115

Charcuterie \$125

Grilled Vegetable and Hummus \$150

Baked Brie en croute with Cinnamon Pecan and
Candied Appleglaze \$90

Displays & Stations

Enhance your appetizer reception with a carving station or beautiful display
Butler passed or stations
All Hors d' oeuvres serve approx 50

Carving Station Options

All carving stations include fresh baked rolls, whole grain mustard, honey Dijon mustard, mayonnaise and horseradish sauce
Five Star Beef Steaks are from grass-fed open range cattle finished in Arizona



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

Baron of Beef (Serves 50) Market Price

Hourly attendant Fee of \$100.00 (additional charges for multiple stations may apply)



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Exquisite Treats

Historic Lemon Bar

Classic lemon tarts with powdered sugar and raspberry sauce

Brownie a la mode

Warm walnut brownies with vanilla bean ice cream

Caramel Churro & Banana Gelato

Churros topped with banana gelato and caramel sauce

Lemon Cream Layer Cake

Lemon sponge cake topped with whipped lemon frosting

Bread Pudding with Whiskey Sauce

Chef's Choice Assorted Mini Dessert Bites



Dessert

Fireworks

\$6 Upgrade/person

Tiramisu

Layered ladyfingers soaked in espresso and served with caramel whipped cream

Red Velvet Round

Traditional buttermilk, layered cake with hint of cocoa and chocolate cream

Black Forest Cake

Layered chocolate cherry cake served with cherries and chocolate cream

Fluted Key Lime Pie

Homemade key lime delight with buttered graham crackers, layered in champagne flute with raspberry whipped cream

Chocolate Mousse Cake

Rich chocolate mousse with a dark chocolate crust covered with chocolate chips

Sugar Free Coconut Cream Pie

Old fashioned coconut cream served with a decadent custard and butter crust

German Chocolate Cake

A classic German chocolate cake, with frosting full of succulent pecans and coconut shreds.

Carrot Cake

Moist carrot cake loaded with carrots, raisins, nuts and pineapple pieces and topped with a creamy cream cheese icing.

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Peacock Premiere

\$8 Upgrade/Person for Plated or Buffet Menu

New York Ricotta Cheesecake

White Chocolate Mousse in a Chocolate Floral Cup

Chocolate Fondant Cake

Classic all chocolate fondant cake drizzled with decadent chocolate sauce

Berry Tart

Flaky pie crust filled with blueberries, raspberries, apples and blackberries, served with vanilla bean ice cream

Lemon Italian Cake

Buttery sponge cake layered with Italian lemon cream and dusted with powdered sugar

Flourless Chocolate Decadence

Homemade flourless torte with toasted pinion nuts and raspberry whipped cream

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Themed Reception & Breaks

Anytime Breaks

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

Vive Italia \$13

Frittata accompanied by a seasonal sliced fresh fruit platter, biscotti and assorted pastries

Courthouse Picnic \$14

Delicious assorted finger sandwiches, vegetable crudité, potato salad, assorted potato chips and fresh baked cookies

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-alicious \$14

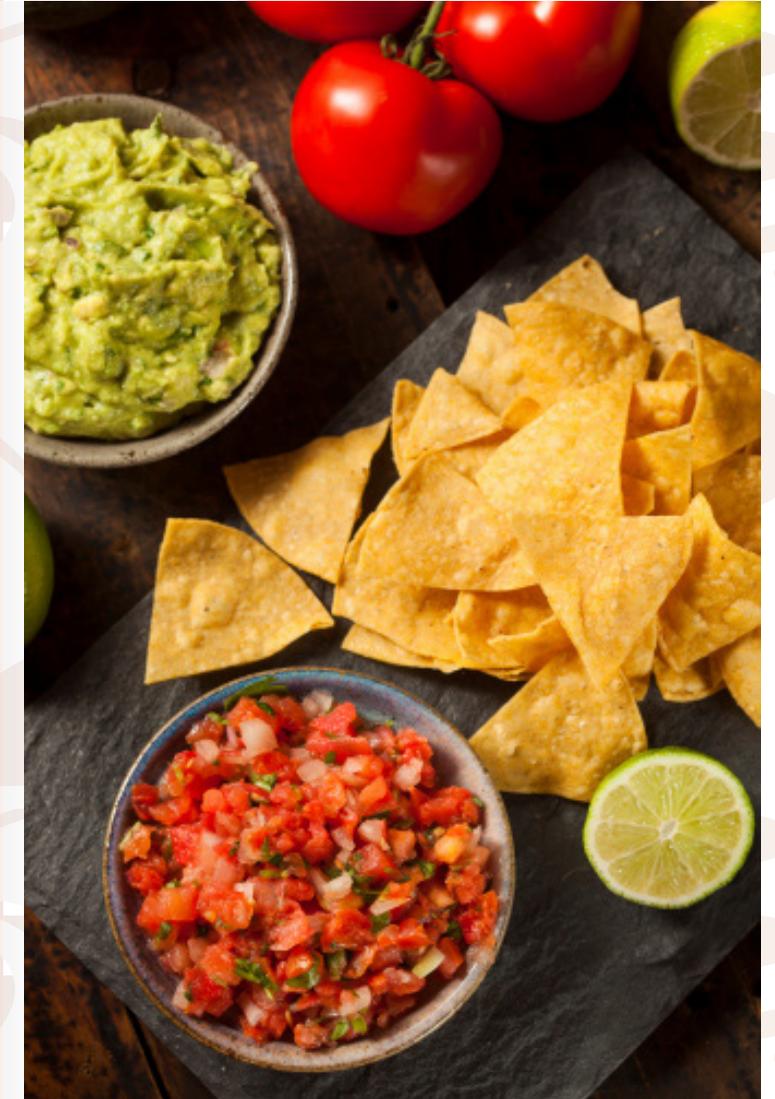
Scrumptious chocolate muffins, chocolate dipped strawberries, chocolate chip cookies, brownies and assorted milks

Salsa Station \$10

Includes tortilla chips, salsa, guacamole, chili con queso and spicy bean dip

Sundae Bar \$12

Build your own waffle bowl sundae with three selection of ice cream three assorted sauced and six assorted toppings.



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Beverage Arrangements

Hot Beverages

Regular & Decaf Coffee \$25/Gallon
Assorted Teas \$2/Person
Hot Cider \$25/Gallon
Homemade Hot Chocolate \$34/Gallon

Barista Coffee Cart Available

Espresso \$4
Double Espresso \$5
Americano \$5
Cappuccino \$6
Vanilla Latte \$6
Latte \$6
Mocha \$6

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 event coordinator for a remarkable selection of wines from all over the world

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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

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We look forward to serving you!

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