



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



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*
- Hash Brown Patty*
- Sliced Kielbasa*

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

Upgrade your breakfast with French toast, pancakes, eggs Benedict or fresh juice for \$4 per person

*Gluten Free

All prices subject to applicable taxes and service charge

Consuming raw or undercooked meats or eggs may increase your risk of foodborne 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

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

Stations serve up to 35 guests

Hosted Barista Coffee Station

- Espresso \$4
- Double Espresso \$5
- Americano \$5
- Cappuccino \$6
- Latte \$6
- Assorted Syrup Flavors \$.50

Hourly Attendant Fee of \$100
(additional charges for multiple stations may apply)

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

French Dip \$16

Classic thin sliced ribeye steak with melted provolone and au jus served on a toasted hoagie roll

Beyond Burger \$16

Grilled Beyond Beef® vegan patty. Served with lettuce, tomato and onion on a toasted potato 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 Russian dressing and Swiss cheese, served on toasted pumpernickel

Plated Lunch Service

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

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, multi-colored beets and Caribbean mango dressing

Garden Caprese \$16

A bountiful salad consisting of fresh mozzarella, cucumber, heirloom 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, black olives, baby corn and red chili ranch dressing

Add an exquisite treat for \$5/guest

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Chef's Specialties

Lobster Ravioli with Spinach Alfredo \$22

Egg noodle ravioli tossed in creamy Alfredo sauce with sautéed spinach and grilled pear tomatoes

Herb Roasted Chicken Quarter \$20

On Mediterranean quinoa salad with grilled vegetables and red pepper coulis

Herb Grilled Chicken \$18

Boneless chicken breast seasoned with herbs, grilled and served with mornay 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 \$23

Grilled beef tenderloin tips with a mushroom demi glace, red mashed potatoes and seasonal vegetables

Blackened Shrimp \$22

Succulent shrimp served on creamy sweet potato orzo with grilled yellow squash and an heirloom tomato chutney

Chili Lime Salmon \$23

Grilled cold water salmon with tri-colored couscous and roasted cauliflower finished with chili lime butter and mango salsa

Garden Risotto \$20

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

Lunch Buffet

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

New York Deli \$22

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 \$22

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 Paisano \$24

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

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Chef's Salad \$22

Chopped egg, green peas, beets, garbanzo beans, kidney beans, cucumbers, grape tomatoes, sunflower seeds, baby corn, black olives, two cheeses, croutons, chopped ham, turkey, 4 dressings and spring mix salad greens. Served with fruit tray, bread and butter.
Add grilled chicken, beef or salmon \$3 per person

The All American \$23

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

Hometown Pub \$24

Beef and cheddar sliders, Bavarian pretzel bites with assorted dips, boneless buffalo wings, grilled green chile quesadillas, macaroni salad and a hummus and crudité display



Dinner Buffet

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

*Prices are per person



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Whiskey Row BBQ \$37

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

Hassayampa Favorite \$46

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
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 crème

Italian \$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 pepperoncini's
Char-grilled prawn skewers with tomato-spinach-olive tapenade
Herb breaded sautéed chicken topped with sautéed artichoke hearts, garlic, capers and diced tomatoes in a white wine butter sauce
Meatballs with Bolognese sauce over bowtie pasta, Fettuccini Alfredo, seasonal vegetables, garlic bread, and Tiramisu display

Border Fiesta \$40

Southwest Caesar salad, chips and salsa, chicken mole enchiladas, carne asada, chile verde pork tenderloin
Charro beans, tomatillo rice, house made salsa, guacamole, sour cream, flour tortillas, and apple churro display

Americana \$52

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 prawn shrimp skewers brushed with garlic butter
Garlic mashed potatoes, harvest rice pilaf, fresh seasonal vegetables, lemon cake display

The Emerald \$52/Person

Includes 3 appetizer selections and one salad option

Atlantic Salmon

Pan seared Atlantic salmon with lemon butter sauce

Baseball Sirloin

Grilled 8 oz 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 8 oz. 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/beer; price is based on one glass per guest

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

Diamond Duet \$77/Person

Includes 5 appetizer selections and one salad option

Filet and Halibut

Tender beef filet and Alaskan halibut finished with a savory green peppercorn butter. Served with roasted red potatoes and seasonal steamed vegetables

Prime Rib and Jumbo Shrimp

Slow roasted prime rib and three jumbo shrimp with grilled mushrooms and onions. Served with garlic mashed potatoes and green beans almondine

Wellington Duo

Classic beef wellington and savory quail wellington served with whipped Kennebec potatoes, prosciutto wrapped asparagus and mushroom demi

Beef Tenderloin and Scallops

Roasted Arizona grown beef tenderloin and sautéed diver scallops served with multi-color fingerling potatoes, grilled cauliflower and balsamic glaze

Shrimp and Lobster

Grilled herb butter shrimp with a wine poached lobster tail, creamy twice baked potatoes and prosciutto-wrapped asparagus

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The Ruby \$68/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

Pork Osso Buco

Tender braised bone in pork osso buco with savory rosemary jus



Prime Rib*

8 oz 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 with 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 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



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Cold Canapes

- Iced Prawn Cocktail* \$135
- 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
- Crudité Cup \$80

Hors d'Oeuvres

Hot Canapes

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

- Spanikopita \$80
- Petite Quiche \$75
- Chicken Fingers \$80
- Coconut Shrimp \$80
- Boneless Hot Wings \$80
(Buffalo, Garlic Parmesan, Sweet Chili Lime)
- Tempura Fried Crab \$115
- Wild Mushroom Tarts \$100
- Crab Stuffed Mushrooms \$105
- Potato Skins* \$85
- Beef Empanada \$95
- Mozzarella Sticks \$80
- Pigs in a Blanket \$95

Hot Canapes

- Vegetarian Stuffed Mushrooms* \$80
- Mini Crab Cakes with Corn Salsa \$110
- Spring Rolls with Asian Plum Sauce \$75
- Chicken Skewers \$95
(Teriyaki, Thai Peanut, Creamy Tarragon or Spice Rubbed with Papaya Cream Sauce)
- Meatballs \$75
(Swedish, Italian or BBQ)
- Mini Duck Confit Quesadillas \$125
- Beef Skewers \$100
(Teriyaki, Asian, BBQ or Sweet Chili)
- Bacon-Wrapped Scallop Skewer*\$150
- Stuffed Mussels* \$100
- Buffalo Cauliflower \$80

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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, simmered in a smoky coulis and served with baguette points and fresh cilantro

New Zealand Mussels * \$125

Stuffed with cheddar and asadero cheeses

*Denotes hot item

Display Options

Sliced Fruit \$100

Artisan Cheeses \$125

Fruit and Artisan Cheeses \$135

Vegetable Crudite \$100

Antipasto \$125

Charcuterie \$125

Grilled Vegetables and Hummus \$150

Baked Brie en crouete with cinnamon pecan and candied apple glaze \$100

Displays & Stations

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

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

Baron of Beef (Serves 50) Market Price

Hourly attendant fee of \$100 (Additional charges for multiple stations may apply)



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*****

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Exquisite Treats

Historic Lemon Bar

Classic lemon tarts with powdered sugar and raspberry sauce

Brownie a la mode

Warm 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

A warm soft bread pudding raisin bread, made with buttery whiskey sauce and whipped topping

Chef's Choice Assorted Mini Dessert Bites



Dessert Fireworks

\$7 Upgrade/person

Tiramisu

Layered ladyfingers soaked in espresso and served with caramel whipped cream

Black Forest Cake

Layered chocolate cherry cake served with cherries and chocolate cream

Fluted Key Lime Pie

Chef's 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

Coconut Cream Pie

No sugar added, old-fashioned coconut cream served with a decadent custard and a butter crust

Peacock Premiere

\$8 Upgrade/Person

New York Ricotta Cheesecake

White Chocolate Mousse in a Chocolate Floral Cup

Fudgy Wudgy Chocolate Cake

Moist fudge cake with chewy fudge icing

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 Receptions & Breaks

Anytime Breaks

Create a unique experience through one of our many themed receptions 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 once or multiple times throughout the day

Breakfast Breaks

The Sunrise \$10

Seasonal sliced fruit platter, mini croissants, assorted muffins and mini Danishes served with a variety of jellies and whipped butter

Healthy Start \$12

Individual yogurts, granola served with whole and nonfat milk, muffins and seasonal sliced fruit platter

French Continental \$13

Quiche accompanied by a seasonal sliced fresh fruit platter and assorted pastries

Vive Italia \$13

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

Courthouse Picnic \$14

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

Grandma's Pantry \$14

Homemade coffee cake, fresh whole fruit, individual milk servings, 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

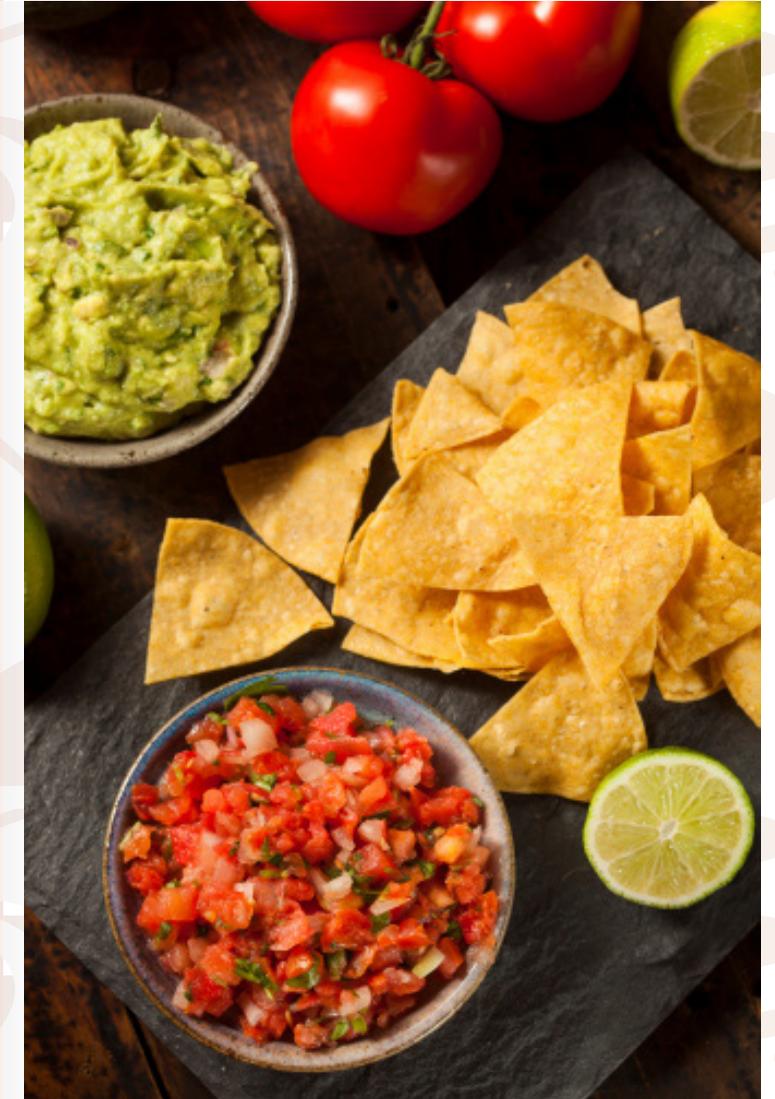
Scrumptious chocolate muffins, chocolate dipped strawberries, chocolate chip cookies, brownies and assortment of milk

Salsa Station \$10

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

Sundae Bar \$12

Build your own ice cream sundae with three selections of ice cream, three assorted sauces and six assorted toppings



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Hot Beverages

Regular & Decaf Coffee \$35/Gallon

Assorted Teas \$3/Person

Hot Cider \$32/Gallon

Homemade Hot Chocolate \$42/Gallon

Coffee/Water/Tea \$150 (50 People)

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.

Beverage Arrangements

Host/Cash Bar

House Brands \$8

Call Brands \$9

Premium Brands \$10

Cordials \$12

Domestic Beer \$5

Import Beer/Micro Brew \$6

House Domestic Wine \$7

Champagne Punch/Mimosas \$6

Sangria \$135 (3) Gallons

House Domestic Beer

Pony Keg \$250

Keg \$400

Premium/Imported Beer

Pony Keg \$200

Keg \$525

Micro-Brew

Pony Keg \$250

Keg \$500

Special request premium & cordials available

Hassayampa Inn House Wine Selection
\$24/Bottle

Chardonnay

Merlot

Pinot Grigio

Cabernet

Pinot Noir

Sauvignon Blanc

White Zinfandel

Moscato

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

Bartender Fee \$150

2nd Bar \$100

Cocktail Server \$75

Beer and Wine Attendant \$75

Minimum 25 people

All prices subject to applicable taxes and service charge

Audio Visual Equipment

Polycom Sound Station \$50

Projector Screen \$125

LCD Projector \$150

Flipchart with Markers \$45

Easel \$8

Podium with Microphone \$25

Cordless Microphone \$20

50 inch LCD TV with A/V Ports \$125

Computer Sound Enhancement \$75

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We look forward to serving you!

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