



EXCEPTIONAL EVENT MENUS

Renaissance Phoenix Downtown Hotel

Expect nothing less than exceptional when you host your meeting or event at the Renaissance Phoenix Downtown Hotel. We invite you to discover this way.

Renaissance Phoenix Downtown Hotel

100 North 1st Street, Phoenix, Arizona, USA, 85004

1.602.333.0000

renhotelphx.com

Welcome From Our Executive Chef

My culinary journey began in Portland, OR where I attended culinary school. After receiving my associate degree, I traveled to Jackson Hole, WY where my teachings began at Jenny Lake Lodge. A beautiful seasonal 4-Star 4-Diamond Lodge that is nestled in the Teton Mountains. I worked a second job at a sushi restaurant at the Four Seasons Jackson Hole, always trying to master many crafts and cuisines. Before my last stop here in Arizona, I had the pleasure of working at one of Las Vegas's premiere French restaurants. Lutèce. I moved to AZ in 2007 where I was blessed enough to land a stage at Kai Restaurant which had just received their 5-Star, 5-Diamond! I cut my chops as a cook for a little over a year, was promoted to Sous Chef and eventually Executive Chef. This interesting restaurant highlighted the Pima and Maricopa tribes, and I led the team in maintaining their 5-Star, 5-Diamond status. In 2015 I stepped away from fine dining to become the Executive Sous Chef of the Sheraton Downtown. I have had a wonderful culinary journey thus far, I have cooked for multiple celebrities, elite athletes, and even a president. COVID may have encouraged me to step away from Marriott, but it provided my amazing Wife and I the opportunity to open a food truck, Queen Bee, which we ran with the help of our beautiful daughters, truly a family business.

Chef Josh Johnson

Food is life and family is everything.

I have worn many hats in my life but being Executive Chef of the Renaissance Phoenix Downtown is the biggest honor yet. I look forward to continuing to blaze my culinary trail to greatness and making an impression on every guest.

All prices are subject to a 26% taxable service charge and applicable taxes.
GF - Gluten Free | DF - Dairy Free | VG - Vegan | V - Vegetarian



Breakfast

A minimum of 25 guests is required for hot buffets. If not met, \$7 per person will be added to the menu price.

Healthful Options Available

Breakfast | Continental

FIRST STREET CONTINENTAL

Selection of Orange and Apple Juices | *Others on request*

Seasonal Fruit and Berries (GF/DF)

Assorted Yogurts (GF)

Craft Breakfast Pastries and Croissants with Preserves & Sweet Butter

Starbucks Coffee, Decaf, Assorted Teas

\$40.00 per Person

MONROE STREET CONTINENTAL

Selection of Orange and Apple Juices | *Others on request*

Seasonal Fruit and Berries (GF/DF)

Assorted Yogurts (GF)

Craft Breakfast Pastries and Croissants with Preserves & Sweet Butter

Hard Boiled Eggs (GF/DF)

Steel Cut Oatmeal with Brown Sugar, Golden Raisins, Pecans, and Cinnamon (GF/DF)

Starbucks Coffee, Decaf, Assorted Teas

\$43.00 per Person

All continental breakfast and enhancements are served buffet style and priced per person based on one hour of service.

Breakfast enhancements are only sold in conjunction with continentals and buffets.

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BREAKFAST | BUFFET

A minimum of 25 guests is required for hot buffets. If not met, \$7 per person will be added to the menu price.

NORTH CENTRAL BUFFET

Selection of Orange and Apple Juices | *Others on request*

Seasonal Fruit and Berries (GF/DF)

Assorted Yogurts (GF)

Craft Breakfast Pastries and Croissants with Preserves &
Sweet Butter

Assorted Cold Cereals and Milk

Scrambled Eggs with Cheese (GF)

Smoked Bacon (GF/DF)

Country Fried Potatoes (DF)

Starbucks Coffee, Decaf, Assorted Teas

\$50.00 per Person

ADAMS STREET BUFFET

Selection of Orange and Apple Juices | *Others on request*

Seasonal Fruit and Berries (GF/DF)

Assorted Yogurts (GF)

Craft Breakfast Pastries and Croissants with Preserves &
Sweet Butter

Agave Yogurt Parfaits with House made Granola and
Berries

Frittata (Select One):

Sun Dried Tomato, Spinach and Feta | Bacon and Cheddar

| Roasted Southwest Vegetables (GF) | Chorizo with

Poblano and Cotija Cheese (GF)

Smoked Bacon and Turkey Maple Sausage (GF/DF)

Roasted Red Wedge Potatoes with Caramelized Onion
(GF/DF/VG)

Starbucks Coffee, Decaf, Assorted Teas

\$52.00 per Person

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ROOSEVELT ROW BUFFET

Selection of Orange and Apple Juices | *Others on request*

Seasonal Fruit and Berries (GF/DF)

Assorted Yogurts (GF)

Craft Breakfast Pastries and Croissants with Preserves &
Sweet Butter

Assorted Cold Cereals and Milk

Biscuits and Sausage Gravy

Sonoran Vegetable Scramble (GF) | *Scrambled Eggs,
Pepper Jack, Green Chiles, Onion, and Roasted Squash*

Bacon and Pork Sausage (DF/GF)

Ancho Roasted Potatoes (GF/DF/VG)

Starbucks Coffee, Decaf, Assorted Teas

\$53.00 per Person

JEFFERSON STREET BUFFET

Specially Prepared Menu with Local Ingredients

Selection of Orange and Apple Juices | *Others on request*

Build Your Own Breakfast Taco Station:

Hickman's Scrambled Eggs, Bacon, Chorizo, Sausage,
Green Chiles, Onion, Cilantro, Cheddar, Beef and
Chihuahua Cheese

Concha French Toast with Maple Syrup

Schreiner's Jalapeño Bacon

Shreiner's Blueberry Sausage

Frite Street Mole Spiced Breakfast Potatoes

Starbucks Coffee, Decaf, Assorted Teas

\$65.00 per Person

Breakfast | Attended Stations

Stations are only sold to accompany Continental & Breakfast Buffets | Attendant Fee \$250

OMELET STATION

Eggs and Egg Whites, Cheddar and Pepper Jack Cheese,
Peppers, Onions, Tomatoes, Ham, Mushrooms and
Spinach

\$19.00 per Person

CHILAQUILES STATION

Fried Corn Tortillas, Salsa Verde, Pork Carnitas, Shredded
Chicken, Queso Fresco, Avocado, Sour cream, Tomatoes,
Onion, Cilantro

\$20.00 per Person

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BREAKFAST ENHANCEMENTS | HOT

Enhancements are only sold to enhance an existing Continental or Buffet

- Bacon, Egg and Cheddar Croissant | \$12.00 Each
- Chorizo, Egg and Pepper Jack Croissant | \$12.00 Each
- Crisp Potato, Egg and Chihuahua Cheese Croissant (V) | \$12.00 Each
- Sausage, Egg, and Cheese on English Muffin | \$12.00 Each
- Breakfast Burrito | Scrambled Egg, Chorizo, Onion, Green Chile, Potato, Cheddar \$12.00 per person
- Breakfast Burrito (V) | Scrambled Egg, Roasted Calabacitas, Onion, Potato, and Pepper Jack, Salsa | \$12.00 per person
- Buttermilk Pancakes (V) | Whipped Butter, Berry Compote, Maple Syrup | \$11.00 per Person
- Cinnamon Bread French Toast (V) | Whipped Butter, Berry Compote, Maple Syrup | \$11.00 per Person
- Banana Bread French Toast with Foster Sauce (V) | Whipped Butter & Whipped Cream | \$11.00 per Person
- Steel Cut Oatmeal (GF/DF) | Brown Sugar, Golden Raisins, Pecans, and Cinnamon | \$7.00 per Person
- Local Schreiner's Bacon (GF/DF) | \$9.00 per Person
- Local Schreiner's Sausage (GF/DF) | \$9.00 per Person

BREAKFAST ENHANCEMENTS | COLD

Enhancements are only sold to enhance an existing Buffet

- Layered Homemade Granola Parfait, Berries & Vanilla Yogurt | \$10.00 Each
- Prickly Pear Chia Pudding Parfait (GF/DF/VG) | Coconut Milk, Prickly Pear, Chia, Agave, Bruleed Banana | \$9.00 Each
- Smoked Salmon Bagel | Cream Cheese, Red Onion, Capers, Egg, Parsley | \$15.00 Each

*These items are served cooked to order and can be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

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BREAKFAST | PLATED

Plated Breakfasts served with family-style danishes and orange juice.

PLATED BREAKFAST

Roasted Vegetable Frittata (GF/ V)

Country Fried Potatoes (DF/ VG)

Bacon or Sausage

Grilled Asparagus (GF/DF/VG)

\$48.00 per Person

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Break Time

A minimum of (25) guests is required. If not met, \$5 per person will be added to the menu price.
Break Packages based on 30-minute duration.



Break | Morning

A minimum of (25) guests is required. If not met, \$5pp will be added to the menu price | Served for a 30 minutes

BUILD YOUR OWN ACAI BOWL

Frozen Acai, Strawberries, Blackberries, Blueberries,
Raspberries, Sliced Bananas

Chia Seeds, Granola, Toasted Coconut and Agave Syrup

Starbucks® Coffee, Decaf, Assorted Hot Teas

\$26.00 per Person

BUILD YOUR OWN TRAIL MIX

Dried Fruits, Granola, Nuts, Dark Chocolate, Candy,
Pretzel Bits

Chilled, Bottled Starbucks® Coffees

Hot Starbucks® Coffee, Decaf, Assorted Hot Teas

\$24.00 per Person

Break | Afternoon

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A minimum of (25) guests is required. If not met, \$5 per person will be added to the menu price. Break Packages based on 30-minute duration.

SONORAN BREAK

Freshly Made Tortilla Chips

Guacamole

Salsa Casera And Salsa Verde Chipotle Queso Dip

Blondies

\$23.00 per Person

MEDITERRANEAN BREAK

Traditional Garlic & Roasted Red Pepper Hummus

Seasonal Tapenade

Olives, Cucumber, Carrot, Tomato

Toasted Pita, Lavash

\$23.00 per Person

BREADS & SPREADS

Assorted Artisan Breads served with

Whipped Butter, Agave Butter, Olive Tapenade, Hummus

Lemon Curd, Berry Compote, Fig Spread

\$24.00 per Person

CHIPS & DIPS

Housemade Chips | Salted, Truffle Parmesan, BBQ and
Vegetable Chips

French Onion Dip, Spinache Artichoke Dip, Pimento

Cheese Dip

\$24.00 per Person

HOT DAM!

Mini Hot Dogs & Sonoran Dogs

Chili, Refried Beans, Onion, Sauerkraut

Ketchup & Mustard

\$25.00 per Person

FLOATS OF HOPE

\$1 per guarantee donated to Children's Miracle Network

Build Your Own Mini Root Beer Float

Mini Soft Pretzel Bites & Corn Dogs

Served with Mustard and Cheese Sauce

\$25.00 per Person

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WALKING TACO

Beef Taco Chili

Assorted Chips

Refried Beans, Queso, Chopped Onion, Sour Cream,

Jalapeno, Cotija Cheese

\$24.00 per person

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Break Enhancements

BREAK ENHANCEMENTS | SIP

- Freshly Brewed Starbucks® Cold Brew Coffee
| \$120.00 per Gallon
- Freshly Brewed Starbucks® Regular Coffee
| \$120.00 per Gallon
- Freshly Brewed Starbucks® Decaffeinated Coffee
| \$120.00 per Gallon
- Assorted Hot Tea Selection | \$120.00 per Gallon
- Iced Tea | \$95.00 per Gallon
- Freshly Squeezed Orange Juice | \$75.00 per Gallon
- Fresh Fruit Lemonade | \$75.00 per Gallon
- Chilled Bottled Starbucks® Coffees | \$9.00 Each
- Canned Starbucks® Nitro Cold Brew | \$9.00 Each
- Regular & Sugar-Free Red Bull | \$9.00 Each
- Celsius | \$9.00 Each
- Poppi Prebiotic Soda | \$9.00 Each
- Pepsi Soft Drinks & Bubbly | \$8.00 Each
- Bottled Still Water | \$7.00 Each
- Proud Source Recyclable Aluminum Still and Sparkling
Water | \$8.00 Each

BREAK ENHANCEMENTS | SWEET

- Salted Caramel Brownies | \$56.00 per Dozen
- Assorted House Baked Muffins | \$56.00 per Dozen
- House Made Lemon-Raspberry Streusel Bars
| \$56.00 per Dozen
- Blondies | \$56.00 per Dozen
- Assorted House Baked Cookies | \$56.00 per Dozen
- Layered Homemade Granola Parfait, Berries & Vanilla
Yogurt | \$10.00 per Person
- Whole Seasonal Fruit | \$5.00 Each
- Mini Cheesecakes | \$54.00 per Dozen
- Assorted Macarons | \$54.00 per Dozen
- Assorted Breakfast Breads | \$56.00 per Dozen
- Häagen-Dazs® Ice Cream Bars or Frozen Fruit Bars
| \$9.00 Each
- Assorted Candy Bars | \$5.00 Each

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All Day Beverage Package - 8 hours of service

Assorted Pepsi Soft Drinks and Bubly Sparkling Water

Bottled Still and Sparkling Water

Starbucks Cold Brew, Regular and Decaffeinated Coffee

Selection of Assorted Teas

\$35.00 per person

Half Day Beverage Package

Assorted Pepsi Soft Drinks and Bubly Sparkling Water

Bottled Still and Sparkling Water

Starbucks Cold Brew, Regular and Decaffeinated Coffee

Selection of Assorted Teas

\$24.00 per person

BREAK ENHANCEMENTS | SALTY

- Individual Bags of Potato Chips & Pretzels | \$7.00 Each
- House Made Potato Chips, Onion Dip | \$9.00 per Person
- Crafted Assorted Popcorn | Himalayan Pink Salt, Sweet & Salty, Prickly Pear | \$8.00 Each
- Ball Park Soft Pretzels with Yellow & Spicy Brown Mustards | \$50.00 per Dozen
- Assorted Mixed Nuts | \$7.00 Each
- Assorted Granola Bars | \$6.00 Each

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Lunch

Priced per Person

BOXED LUNCH

All boxes Include: whole fruit, potato chips, sun-dried tomato pasta salad, cookie, and bottled water. Please select (3) offerings below.

- Turkey Croissant | Smoked Turkey, Pork, Lettuce, Tomato, Boursin Spread, Croissant Bun \$62.00 per Person
- Italian Sub | Mortadella, Ham, Capicola, Shredded Lettuce, Tomato, Pepperoncini, Balsamic Mayo \$62.00 per Person
- Sonoran Veggie Wrap (V) | Garlic Herb Tortilla, Chipotle Hummus, Roasted Vegetables, Cilantro Lime Dressing \$62.00 per Person
- Chicken Salad (GF/DF) | Chipotle Chicken Salad, Mixed Greens, Romaine, Tomatoes, Red Onion, Cilantro Lime Dressing \$62.00 per Person

Local Flavors
Hearty Options

Lunch | Plated

Buffets open over one (1) hour are subject to a surcharge based on per gallon, per dozen and per person on all applicable items.

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All plated lunch entrees include fresh rolls and butter, freshly brewed starbucks coffee, selection of hot tea. Please select one salad, one entrée and one dessert. Pricing is based on the superior priced entrée selection.

PLATED SALADS

- **Farm Vegetable Salad (GF/DF/VG)** | Chopped Romaine and Mixed Greens, Carrot Ribbons, Cucumber, Heirloom Tomato, Tangerine Olives, and Honey-Lime Vinaigrette
- **Sonoran Wedge Caesar (DF/V)** | Romaine Wedges, Shaved Manchego, Kalamata Olive, House made Focaccia Crouton, Poblano Caesar Dressing
- **Greek Salad (GF/V)** | Chopped Romaine, Spinach, Cucumber, Heirloom Tomato, Red Onion, Pepperoncini, Kalamata Olive, and Feta Cheese, Herbed Vinaigrette

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PLATED ENTREES

- Herb Seared Chicken Breast (GF) | Seared Arizona Citrus Marinated Chicken Breast (6oz), Butternut Squash Risotto, Fresh Seasonal Vegetables, Red Wine Demi \$58.00
- Mole Dusted Chicken (GF) | Skin On Chicken Breast seasoned with House Mole Spice, Chipotle Marble Mashed Potatoes, Calabacita Medley, Chicken Jus \$60.00
- Agave Glazed Salmon (GF) | Seared Salmon, Agave Syrup, Caramelized Onion Mashed Potatoes, Fresh Seasonal Vegetables, Lemon Cream Sauce \$63.00
- Grilled Flat Iron (GF) | Roasted Garlic, Rosemary Marinated Flat Iron Steak, Boursin Mashed Potatoes, Fresh Seasonal Vegetables, Rosemary Au Jus \$65.00

PLATED DESSERTS

- **Flourless Chocolate Cake** (GF/V) | White Chocolate Anglaise, Cherry Chocolate Ganache, Macerated Cherries
- **Pumpkin Cheesecake** (V) | Spiced Rum Scented Whipped Cream, Cinnamon
- **Peanut Butter Mousse Dome** (V) | Peanut Butter Mousse, Chocolate
- **Chef's Choice of Vegan Dessert** (VG)

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PINCUSHION BUFFET

Garlic Knots

Panzanella Salad (V) | Heirloom Cherry Tomato, Cucumber, Red Onion, Cheddar, Basil, Rustic Crouton and Red Wine Vinaigrette

Caesar Salad (V) | Romaine Lettuce, Heirloom Cherry Tomato, Kalamata Olive, Shaved Parmesan, Creamy Caesar Dressing

Chicken Parmesan | Seasoned Breaded Chicken, Mozzarella Cheese, Basil, Marinara Sauce

Salmon Piccata (GF) | Seared Salmon with Lemon Caper Cream

Pasta Primavera | Roasted Italian Squashes, D'vina Tomatoes, Kalamata Olives, Roasted garlic and Parmesan

Grilled Asparagus (GF/DF/VG) | Asparagus with Lemon and Artichokes

Cannolis (V) | Sweet Cannoli Cream Chocolate Chips and Powdered Sugar

Tiramisu (V) | Layered Coffee-Soaked Ladyfingers Mascarpone and Cocoa

Starbucks Coffee, Decaf, Assorted Teas

\$65.00 per Person

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AGAVE BUFFET

Italian Rolls

Garden Salad (GF/DF/VG) | *Mixed Greens, Heirloom Tomato, Cucumber, Red Onion, Carrot Ribbons*

Choice of 2 Dressings:

Balsamic Vinaigrette | Citrus Lime Vinaigrette | Strawberry Peppercorn Vinaigrette

Chicken and Mushrooms (GF/DF) | *Seared Skin on Chicken Breast with Wild Mushrooms and Marsala Demi-Glace*

Italian Sausage and Peppers (GF) | *Italian Sausage with Roasted Peppers in Spicy Marinara Sauce*

Parmesan Herb Risotto (GF/VG) | *Creamy Risotto, Parmesan, Basil, Lemon Zest*

Vegetable Display (GF/DF/VG) | *Asparagus, Baby Carrot, Zucchini and Yellow Squash, Artichokes, Roasted Peppers, Fennel, and Cipollini Onion*

Cannoli Cake (V) | *Chocolate and Vanilla Sponge Cake Layered with Cannoli Cream*

Panna Cota (V) | *Vanilla Bean Scented Italian Custard*

Starbucks Coffee, Decaf, Assorted Teas

\$65.00 per Person

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CRESTED SAGUARO BUFFET

S.W. Caesar (GF/V) | *Romaine, Iceberg, Chihuahua Cheese, Cilantro, Tomatoes, Tortilla Strips and Chipotle Caesar Dressing*

Black Bean Corn Salad (GF/DF/VG) | *Black Beans, Roasted Corn, Red Bell Pepper, Green Chiles, Red Onion, Cilantro and Lime*

Carne Guisada (GF/DF) | *Beef tips Braised in Chile Broth*

Chicken Piste (GF/DF) | *Grilled Pineapple-Lime Marinated Bone-in Chicken with Mango Pineapple Salsa*

Chipotle Rice (GF/DF/VG) | *Rice with Green Chiles, Tomato, Onion, Cilantro*

Charro Beans (GF/DF/VG) | *Pinto and Black Beans, Jalapeno, Onion, and Red Chile Tomato Broth*

Accompaniments | *Fresh Fried Tortilla Chips, Red and Green Salsa, Guacamole, Sour Cream, Cotija Cheese and Tortillas*

Churros (V) | *Fried Dough with Cinnamon, Sugar, and Chocolate Sauce*

Tres Leches Cake (V) | *Classic Mexican Cake*

Starbucks Coffee, Decaf, Assorted Teas

\$65.00 per Person

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CHOLLA BUFFET

S.W. Caesar (GF/V) | Romaine, Iceberg, Chihuahua Cheese, Cilantro, Tomatoes, Tortilla Strips and Chipotle Caesar Dressing

Fiesta Salad (GF/DF/VG) | Mixed Greens, Tomatoes, Black Beans, Roasted Corn, Cucumbers, Carrot Ribbons, Cilantro Lime Vinaigrette

Chicken Tinga (GF/DF) | Chicken Thighs Cooked with Tomatoes and Chiles and served with Pickled Red Onion

Beef Machaca (GF/DF) | Spicy Braised Beef Seasoned with Cumin and Red Chiles

Cheese Enchiladas (V) | Four Cheese Enchiladas Topped with Salsa Rojo, Pepperjack and Cheddar

Chipotle Rice (GF/DF/VG) | Rice with Green Chiles, Tomato, Onion, Cilantro

Esquites (GF/V) | Roasted Corn with Chiles, Garlic, Lime, Cotija Cheese, and Mayo

Accompaniments | Fresh Fried Tortilla Chips, Red and Green Salsa, Guacamole, Sour Cream, Cotija Cheese and Tortillas

Mexican Cakes (V) | Tres Leches and Raspberry Cheesecake Chimichangas

Starbucks Coffee, Decaf, Assorted Teas

\$65.00 per Person

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OCOTILLO BUFFET

Corn Bread

Garden Salad (GF/DF/VG) | *Mixed Greens, Heirloom Tomato, Cucumber, Red Onion, Carrot Ribbons*

Choice of 2 Dressings:

Balsamic Vinaigrette | Citrus Lime Vinaigrette | Strawberry Peppercorn Vinaigrette

Shroom Salad (GF/V) | *Cremini Mushrooms, Red Onions, Arugula, Heirloom Tomato, Feta Cheese*

Pulled Pork (GF/DF) | *Slow Smoked Pork in Banana Leaves with Chipotle BBQ Sauce*

BBQ 8-Cut Chicken (GF/DF) | *Bone-in Chicken Grilled and Coated with Citrus BBQ*

Cowboy Fries (GF/V) | *Mole Spiced Potato Wedges, Cotija Cheese, Parsley*

IPA Baked Beans (DF) | *Local IPA Braised Beans, Brown Sugar, Bacon*

Lemon-Blueberry Cobbler (V)

Mini Peach Tarts (V)

Starbucks Coffee, Decaf, Assorted Teas

\$65.00 per Person

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BARREL CACTUS BUFFET

Corn Bread

Garden Salad (GF/DF/VG) | *Mixed Greens, Heirloom Tomato, Cucumber, Red Onion, Carrot Ribbons*

Choice of 2 Dressings:

Balsamic Vinaigrette | Citrus Lime Vinaigrette | Strawberry Peppercorn Vinaigrette

Smoked Potato Salad (GF/DF/V) | *Smoked Red Creamer*

Potatoes, Sliced Red Onion, Celery, Parsley, Grain Mustard Dressing

Grilled Hamburgers (GF/DF) | *6oz Burgers Seasoned with Ren Beef Spice*

Chicken Breast (GF/DF) | *Grilled Chicken Breast with Ren Poultry Spice*

Bratwurst (GF/DF) | *Grilled and Simmered in Local IPA, served with Sautéed Onions*

Accompaniments | *Lettuce, Tomato, Onion, Pickles, Mayo, Mustard, Ketchup, Cheddar, American, and Swiss Cheese*

Blondies (V)

Assorted Cookies (V)

Starbucks Coffee, Decaf, Assorted Teas

\$60.00 per Person

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BUCKHORN SANDWICH BUFFET

SOUP (Choose One Selection)

Tomato Basil Bisque (GF/V) | Creamy Tomato Bisque, Basil,
Pesto Crema

Chicken Tortilla (GF) | Corn Tortilla, Tomato, Chiles, and Lime,
Cilantro Crema

Butternut Squash (GF/V) | Grilled Butternut, Morita Chile, Lime

Minestrone (DF/VG) | Garden Vegetables, Beans, Pasta, Spicy
Tomato Broth

SALAD

Garden Salad (GF/DF/VG) | Mixed Greens, Heirloom Tomato,
Cucumber, Red Onion, Carrot Ribbons

Choice of 2 Dressings:

Balsamic Vinaigrette | Citrus Lime Vinaigrette | Strawberry
Peppercorn Vinaigrette

Smoked Potato Salad (GF/DF) | Smoked Yukon Gold Potatoes,
Bacon, Chives, Celery, Creamy Grain Mustard Dressing

SANDWICHES

Turkey Croissant | Smoked Turkey, Beef, Lettuce, Tomato,
Boursin Spread, Croissant Bun

Smoked Cubano | House Smoked Pork Butt, Ham, Swiss, Spicy
Pickles, Grained Honey Mustard, Bolillo

Sonoran Veggie Wrap (V) | Garlic Herb Tortilla, Chipotle
Hummus, Roasted Vegetables, Cilantro Lime Dressing

Assorted Cookies (V) | Salted Caramel Brownies (V)

\$60.00 per Person

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BUILD YOUR OWN DELI BUFFET

Garden Salad (GF/DF/VG) | *Mixed Greens, Heirloom Tomato, Cucumber, Red Onion, Carrot Ribbons*

Choice of 2 Dressings:

Balsamic Vinaigrette | Citrus Lime Vinaigrette | Strawberry Peppercorn Vinaigrette

Smoked Potato Salad (GF/DF) | *Smoked Yukon Gold Potatoes, Bacon, Chives, Celery, Creamy Grain Mustard Dressing*

We Have The Meats (GF/DF) | *Smoked Ham, Roasted Turkey, Roast Beef, Tuna Salad*

We Have The Cheese (GF) | *Cheddar, Swiss, Provolone*

We Have The Veggies (GF/DF) | *Lettuce, Tomato, Red Onion, Pickles, Pepperoncini, Caramelized Onion Jam*

We Have The Breads | *White, Wheat, Sourdough*

We Have The Condiments (GF/DF/V) | *Mayo, Yellow Mustard, Dijon, Roasted Garlic Aioli*

We Have The Sides | *Homemade Potato Chips*

We Have The Sweets (V) | Assorted Cookies | Blondies

Starbucks Coffee, Decaf, Assorted Teas

\$60.00 per Person

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Reception

Reception | Hors D’oeuvres

Selections may be stationed or butler passed. Ordered in quantities of 25

COLD HORS D’OEUVRES

Priced per piece

- Sesame Ahi & Wasabi on Rice Cracker | \$11.00
- Beef Tenderloin on Focaccia, Balsamic Glaze | \$11.00
- Heirloom Tomato, Manchego Bruschetta, Balsamic | \$9.00
- Brie and Fig on Baguette with Chive | \$9.00
- Desert Vegetable Summer Roll (VG) | \$9.00

HOT HORS D’OEUVRES

Priced per piece

- Seared Lump Crab Cake | Poblano Remoulade | \$10.00
- Smoked Brisket Taquitos | Aji Amarillo Crema (GF) | \$10.00
- Green Chile Pork Flautas | Chipotle Mango Chutney | \$10.00
- Vegetable Spring Rolls | Red Chile Sauce (DF/VG) | \$9.00
- Elote Arancini |Tajin-Lime Mayo | \$9.00
- Mole Chicken Empanadas (Contains Nuts) | \$9.00
- Chimichurri Steak Tortilla Crisp | Pico de Gallo | \$9.00

All prices ar subject to a 26% taxable service charge and applicable taxes.
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Reception | Display Stations

Each Display feeds 25 Guests | based on 90 minutes of service

ARTISAN CHEESE & CHARCUTERIE BOARD

Served with Fig Jam, House Nut Blend, Grain Mustard,
Marinated Olives, Sliced Breads and Lavash

\$600.00 Each

HUMMUS TRIO & VEGETABLE DISPLAY BOARD(V)

Traditional, Red Pepper, and Green Chile Hummus,
Marinated Olives, Tapenade, Fresh Vegetables, Lavash
and Grilled Pita

\$500.00 Each

CHIPS & SALSA DISPLAY (GF)

House Made Tortilla Chips, Red and Green Salsas,
Guacamole, Chilled Black Bean Dip, Warm Chipotle
Queso Dip

\$435.00 Each

Reception | Active Stations

Each Active Station Serves 25 Guests | Based on up to 90 minutes of service | Attendant Required at \$250 each

CARVED MOLE RUBBED TURKEY BREAST (GF/DF)

Ancho Cranberry Chutney, Chipotle Aioli, Rolls

\$450.00 Each

CARVED HOUSE SMOKE BRISKET (GF/DF)

Chipotle BBQ Sauce, Pickles and Pickled Onion, Kings
Hawaiian Rolls

\$550.00 Each

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CARVED NEW YORK STRIP (GF/DF)

Horseradish Cream, Red Wine Demi-Glace, Rolls

\$775.00 Each

Reception | Self-Serve Stations

Based on up to 90 minutes of service

RISOTTO STATION (GF)

Short Rib Wild Mushroom Ragout, Creamy Parmesan Herb

Risotto

Grilled Corn, Green Chile, Roasted Red Pepper, Cotija

Risotto

\$30.00 per Person

PASTA STATION

Choice of One : Rigatoni or Cavatappi Pasta

Short Rib Bolognese (DF)

Roasted Garlic, Heirloom Tomato, Artichoke, Kalamata

Olive, Basil in A Mascarpone Primavera Sauce

Caesar Salad

Garlic Knots

\$30.00 per Person

HOT DAM!

Mini Hot Dogs & Sonoran Dogs

Chili, Refried Beans, Onion, Sauerkraut

Ketchup & Mustard

\$30.00 per Person

ROASTED SIDE OF SALMON (GF/DF)

Each Display feeds 25 Guests

Grain Mustard Aioli, Crispy Onions

\$400.00 Each

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BREADS AND SPREADS

Assorted Artisan Breads served with
Whipped Butter, Agave Butter, Olive Tapenade, Hummus
Lemon Curd, Berry Compote, Fig Spread

\$28.00 per Person

STREET TACO STATION

Served with Cabbage Slaw, Green Onion, Cilantro, Lime,
Chipotle-Lime Crema, and Flour Tortillas

Choice of Two Meat Selections:

- Short Rib Barbacoa (GF/DF)
- Chicken Al Pastor (GF/DF)
- Pork Carnitas (GF/DF)
- Crispy Baja Shrimp

Vegetarian Option: Papas Bravas (GF/DF/VG)

\$32.00 per Person

SLIDER BAR

Choice of Two:

- Beef Sliders | Mighty Mo Sauce, Cheddar Cheese and Pickles
- BBQ Pork Sliders | Cabbage Slaw, Pickled Onion and BBQ Sauce
- Fried Chicken Sliders | Pickles and Sriracha Remoulade

House Fried Potato Chips (GF/DF)

\$30.00 per Person

Reception | Dessert

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SWEET TREATS

Choice of Three:

Mascarpone Cheesecake Bites

Chocolate Cherry Tarts

Blondies

Salted Caramel Brownies

Lemon Meringue Tarts

Gluten Free Chocolate Cake Bites (GF)

\$30.00 per Person

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Dinner

All plated dinners include fresh rolls & butter, seasonal vegetables, freshly brewed Starbucks® coffee and hot tea service. Three course dinners include one preselected salad, one preselected entrée, and one preselected dessert. Per person pricing is based on the superior entrée selection.

Dinner | Plated

SALADS

Farm Vegetable Salad (GF/DF) | Chopped Romaine and Mixed Greens, Carrot Ribbons, Cucumber, Heirloom Tomato, Tangerine Olives and Honey-Lime Vinaigrette

Sonoran Wedge Caesar | Romaine Wedges, Shaved Manchego, Kalamata Olive, House made Focaccia Crouton, Poblano Caesar Dressing

Rooted Rising (GF) | Mixed Greens, Frisee, Shaved Fennel, Red Onion, Carrot Ribbon, Beets, Candied Pecan, Herbed Goat Cheese, Citrus Vinaigrette



Plated or Buffet

Our craft is always on display

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PLATED ENTREES

- Herb Marinated Chicken Breast (GF) | Seared Marinated Bone-in Chicken Breast (8oz), Wild Mushroom Risotto, Fresh Seasonal Vegetables, Marsala Demi \$88.00
- Seared Mahi (GF) | Fresh Caught Mahi Mahi, Lemon Fennel Risotto, Fresh Seasonal Vegetables, Pineapple Relish \$98.00
- Braised Short Rib (GF) | IPA/Cabernet Braised Beef Short Rib, Boursin Cheese Mashed Potatoes, Fresh Seasonal Vegetables, IPA/Cabernet Reduction \$98.00
- Grilled Beef Tenderloin (GF) | Herb Marinated Fillet (8oz), Creamy Potato Gratin, Fresh Seasonal Vegetables, Red Wine Demi \$110.00
- Shrimp Land and Sea | Grilled Petite Filet (4oz), Parmesan Herb Risotto, Fresh seasonal Vegetables, Red Wine Demi with Shrimp \$115.00
- Scallop Land and Sea | Grilled Petite Filet (4oz), Parmesan Herb Risotto, Fresh seasonal Vegetables, Red Wine Demi with Scallops \$125.00

PLATED DESSERTS

Prickly Pear Panna Cota Tart (V) | with Lime Meringue

Flourless Chocolate Cake (GF/V) | White Chocolate Anglaise,
Cherry Chocolate Ganache, Macerated Cherries

White Chocolate Raspberry Cheesecake (V) | White Chocolate
Sauce, Berries

Lemon Meringue Tart (V) | with Fresh Berries

* These items are served cooked to order and can be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Dinner | Buffet

A Minimum of (25) Guests are required. If not met, \$10 per person will be added to the menu price.

SAN TAN MOUNTAIN BUFFET

Corn Bread

Garden Salad (GF/DF/VG) | *Mixed Greens, Heirloom Tomato, Cucumber, Red Onion, Carrot Ribbons*

Choice of 2 Dressings:

Balsamic Vinaigrette | Citrus Lime Vinaigrette | Strawberry Peppercorn Vinaigrette

Smoked Potato Salad (GF/DF/V) | *Smoked Red Creamer Potatoes, Sliced Red Onion, Celery, Parsley, Grain Mustard Dressing*

BBQ Brisket (GF/DF) | *24-Hour Smoked Brisket, Pickles and Onions*

Turkey (GF/DF) | *Smoked Turkey Breast, Ancho Cranberry Chutney*

Mashed Potatoes (GF/V) | *Boursin Cheese Mashed Potatoes with Chive*

Corn on Cobb (V) | *Lager Braised Sweet Corn*

Pecan Peach Cobbler (V)

Lemon Tart (V)

Starbucks Coffee, Decaf, Assorted Teas

\$98.00 per Person

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SOUTH MOUNTAIN BUFFET

S.W. Caesar (GF) | *Romaine, Iceberg, Chihuahua Cheese, Cilantro, Tomatoes, Tortilla Strips and Chipotle Caesar Dressing*

Fiesta Salad (GF/DF/VG) | *Mixed Greens, Tomatoes, Black Beans, Roasted Corn, Cucumbers, Carrot Ribbons, Cilantro Lime Vinaigrette*

Cochinita Pibil (GF/DF) | *Achiote Citrus Pork Braised in Banana Leaves, Pickled Red Onion*

Grouper Veracruz (GF/DF) | *Seared Grouper cooked in Tomato Broth with Olives, Capers, Onions, Garlic and Peppers*

Yucatecan Rice (DF/GF/VG) | *Saffron Infused Rice with Green Chile, Red Pepper and Black Bean*

Calabacitas (GF) | *Roasted Squash and corn, Onion, Garlic, and Dry Chorizo*

Accompaniments | *Fresh Fried Tortilla Chips, Red and Green Salsa, Guacamole, Sour Cream, Cotija Cheese and Tortillas*

Raspberry Cheesecake Chimichanga (V) | *Fried Dough with Raspberry Cream Cheese Filling*

Mango Panna Cotta (GF) | *Tropical Mango Flavored Custard with Lime Zest*

Starbucks Coffee, Decaf, Assorted Teas

\$95.00 per Person

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MCDOWELL MOUNTAIN BBQ BUFFET

Hawaiian Rolls

Sonoran Caesar (GF/V) | Romaine, Cotija, Green Chiles, Black Beans, Chipotle Caesar Dressing, Tortilla Strips

Smoked Potato Salad (GF/V) | Smoked Yukon Gold Potatoes, Bacon, Chives, Celery, Creamy Grain Mustard Dressing

Citrus Glazed Salmon (GF) | Seared Salmon, Arizona Citrus Salad, Lemon Cream

Citrus Mole Chicken (GF/DF) | Seared Chicken Breast, House Mole Spice, Citrus, Sauteed Greens, Chicken Jus

Smoked Pork Loin (GF/DF) | Smoked Pork Loin, Grain Mustard, Apples, Calvados Jus

Baked Beans (DF) | Pinto and Black Beans, Onion, Green Chile, IPA Mustard, Brown Sugar

Roasted Potatoes (GF) | Roasted potatoes, Brown Butter, Sage

Pecan Pie (V) | Mini Pecan Pie, Whiskey Whipped Cream

Apple Tart (V) | Cinnamon, Apple, Whipped Cream

Starbucks Coffee, Decaf, Assorted Teas

\$95.00 per Person

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ESTRELLA MOUNTAIN BUFFET

Fresh Rolls and Butter

Caesar (V) | Romaine Lettuce, Heirloom Cherry Tomato,
Kalamata Olive, Shaved Parmesan, House made Crouton
Creamy Caesar Dressing

Antipasti Salad (GF) | Heirloom Tomato, Cucumber, Cheddar,
Salami, Mortadella, Pepperoncini, Red wine Vinaigrette on a Bed
of Arugula

Short Rib Gnocchi | Roasted Garlic Scented Potato Dumpling
Braised Short Rib Pizzaiola

Ricotta Chicken | Seared Chicken, Lemon Ricotta Crust, Pest
Orzo

Seafood Linguini | Linguini, Mussels, Shrimp, Lemon Scented
Clam Sauce

Lemon-Fennel Risotto (GF) | Creamy Arborio Rice, Lemon,
Fennel

Vegetable Display (GF/DF/VG) | Asparagus, Baby Carrot,
Zucchini and Yellow Squash, Artichokes, Roasted Peppers,
Fennel and Cipollini Onion

Chocolate Cheese Cake (V) | Chocolate Cheese Cake with
Cannoli Cream

Lemon Berry Mascarpone Cake (V) | Vanilla Sponge,
Mascarpone, Berries

Starbucks Coffee, Decaf, Assorted Teas

\$110.00 per Person

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Beverages

A \$250 Bartender Fee is required for each bar

Mixologist Specials

Beverages | Bars

PACKAGE | CALL BRANDS BAR

Priced per person

- 1 Hour | \$30.00
- 2 Hours | \$60.00
- 3 Hours | \$80.00
- 4 Hours | \$100.00

PACKAGED | PREMIUM BRANDS BAR

Priced per person

- 1 Hour | \$40.00
- 2 Hours | \$70.00
- 3 Hours | \$90.00
- 4 Hours | \$110.00

PACKAGE | BEER & WINE BAR

Priced per person

- 1 Hour | \$25.00
- 2 Hours | \$35.00
- 3 Hours | \$45.00
- 4 Hours | \$55.00

A Bartender Fee of \$250 per bartender is required.

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HOST | CALL BAR

Priced per drink

- Call Brand Cocktails | \$14.00
- House Red and White Wines | \$55.00 per bottle
- Domestic Beer | \$8.00
- Imported Beer | \$9.00
- Martinis and Specialty Drinks | \$16.00
- Juices, Still, or Sparkling Water | \$7.00
- Pepsi Soft Drinks | \$8.00

HOST | PREMIUM BAR

Priced per drink

- Premium Brand Cocktails | \$16.00
- House Red and White Wines | \$55.00 per bottle
- Domestic Beer | \$8.00
- Imported Beer | \$9.00
- Martinis | \$17.00
- Juices, Still or Sparkling Water | \$7.00
- Pepsi Soft Drinks | \$8.00

CALL BAR BRAND OFFERINGS:

- Tito's Vodka
- Tanqueray
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Dewar's White Label Scotch
- Maker's Mark Bourbon
- Jack Daniel's Whiskey
- Patron Silver Tequila
- Courvoisier VS Brandy

PREMIUM BAR BRAND OFFERINGS:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Jack Daniel's Whiskey
- Crown Royal Whiskey
- Casamigos Blanco Tequila
- Hennessy Privilege VSOP Brandy
- Tito's Vodka
- Belvedere Vodka (Upon Request)
- Johnnie Walker Red Label Scotch (Upon Request)

A Bartender Fee of \$250 per bartender is required.

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HOST | BEER & WINE BAR

- House Red and White Wines | \$55.00 per Bottle
- Domestic Beer | \$8.00
- Imported Beer | \$9.00
- Juices, Still or Sparkling Water | \$8.00
- Pepsi Soft Drinks | \$8.00

DOMESTIC BEERS

- Budweiser
- Michelob Ultra
- Bud Light
- Coors Light
- Miller Light
- Truly Hard Seltzer

CASH BAR

Tax and Service Charge Inclusive | \$1,200 Cash Bar

Minimum. Any remaining difference will be charged to the master account.

- Call Brand Cocktails | \$14.00
- Premium Brand Cocktails | \$16.00
- House Red and White Wines | \$13.00 per Glass
- Domestic Beer | \$9.00
- Imported Beer | \$10.00
- Martinis and Specialty Drinks | \$17.00
- Juices, Still or Sparkling Water | \$7.00
- Soft Drinks | \$8.00

IMPORTED BEERS

- Blue Moon
- Mother Road Tower Station IPA, Flagstaff
- Four Peaks Kiltlifter, Tempe
- Corona
- Corona Light
- Guinness
- Heineken
- Heineken 0.0 Non-Alcoholic
- Stella Artois
- Modelo Especial

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Beverages | Wines

Specialty wines are available upon request, based on availability.

SPARKLING & CHAMPAGNE

Priced by the bottle

- Mionetto Prosecco, “Organic,” Treviso, Italy | \$55.00
- Mumm Napa, Brut “Prestige, Chef de Caves,” Napa Valley, California | \$58.00
- Moët and Chandon Brut “Imperial,” Epernay, France | \$175.00

ROSÉ

Priced by the bottle

- Sirena del Mare, Rosé, Italy | \$55.00

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WHITES

Priced by the bottle

- Charles Smith, “Kung Fu Girl,” Riesling, Ancient Lakes, Washington | \$55.00
- J Vineyards, Pinot Grigio, California | \$60.00
- Campo di Fiori, Pinot Grigio, Italy | \$55.00
- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$60.00
- Vin 21, Sauvignon Blanc, California | \$55.00
- Quintara, Chardonnay, California | \$55.00
- Sonoma Cutrer, Chardonnay, Sonoma County, California | \$75.00

REDS

Priced by the bottle

- Mohua, Pinot Noir, Central Otago, New Zealand | \$75.00
- Achaval-Ferrer, Malbec, Mendoza, Argentina | \$75.00
- Fable Roots, Red Blend, Italy | \$55.00
- Decoy by Duckhorn, Merlot, Sonoma, California | \$75.00
- Justin, Cabernet Sauvignon, Paso Robles, California | \$75.00
- Harmony and Soul, Cabernet Sauvignon, California | \$55.00
- Ferrari-Carano Vineyards Cabernet Sauvignon, Alexander Valley, California | \$75.00
- Napa Valley Quilt, Cabernet Sauvignon, Napa Valley, California | \$75.00

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RENAISSANCE PHOENIX DOWNTOWN HOTEL

100 North 1st Street, Phoenix, Arizona, USA, 85004

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