



BANQUET MENU



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All pricing is subject to applicable service fees and taxes.

CONTINENTAL BUFFET BREAKFASTS

Priced per person. Minimum of 35 guests. Events under 35 guests will incur a \$3.00++ per person surcharge.

All breakfast buffets include a beverage station with assorted juices, regular and decaffeinated coffee and hot tea selection.

THE MORNING CONTINENTAL

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

THE DELUXE CONTINENTAL

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

BREAKFAST BUFFETS

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

EARLY MORNING BUFFET

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

ESTRELLA BUFFET

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

DEL SOL SUNRISE BUFFET

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

BREAKFAST BUFFET ENHANCEMENTS

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

PLATED BREAKFASTS

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

SOUTHWESTERN BREAKFAST BURRITO

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

Choice of one: sausage, bacon or chorizo

Served with charred salsa

Del Sol breakfast potatoes

Chef's choice of assorted breakfast breads

SCRAMBLED EGG BREAKFAST

Seasoned scrambled eggs

Choice of: applewood smoked bacon or sausage links

Del Sol breakfast potatoes

Chef's choice of assorted breakfast breads

SUNRISE QUICHE

Filled with mushrooms, peppers, spinach, cheese

Choice of: applewood smoked bacon or sausage links

Del Sol breakfast potatoes

Chef's choice of assorted breakfast breads

LUNCH BUFFETS

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

THE SALAD BAR

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

Rustic breads and whipped butter

Garden fresh field greens with vegetables, croutons and house dressings

Creamy tortellini pasta with tomato and basil

Rotisserie chicken salad, dried apricots

Tuna salad

Assorted tartlets, vanilla cream puffs

THE DELICATESSEN BUFFET

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

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

Assorted spreads, herbed mayonnaise and mustards

Pasta salad, fruit salad, assorted bagged potato chips

Assorted cookies, blondies and brownies

TEQUILA FEST BUFFET

Chicken tortilla soup

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

Cheese and green onion enchiladas

Beef and grilled chicken fajitas with charro beans and Spanish rice

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

Fresh lime tartlet, Mexican wedding cookies, cinnamon sugar nachos

BACKYARD BARBEQUE

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

THE YAQUI PUEBLO

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

SOUTHERN SMOKED BUFFET

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

LUNCH SALAD & SANDWICHES

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

SANDWICHES

CHICKEN AND APPLEWOOD BACON CLUB

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

GRILLED VEGETABLE SANDWICH

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

ROAST BEEF SANDWICH

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

SALADS

GRILLED CHICKEN CAESAR SALAD

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

Upgrade with grilled shrimp or grilled salmon

GRILLED SALMON

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

SOUTHWESTERN COBB WITH GRILLED CHICKEN

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

PLATED LUNCH

Priced per person. All 3 course plated lunches served with regular & decaffeinated coffee, iced tea upon request and choice of dessert. Pricing is subject to change.

ENTREE

Choose one entrée for all guests.

WILD MUSHROOM PAPPARDELLE PASTA

with roasted garlic cream sauce

CILANTRO LIME CHICKEN BREAST

with guajillo

HERB-GRILLED CHICKEN BREAST

with natural jus

CHIPOTLE-CITRUS GLAZED BEEF SHORT RIBS \$39

Garlic encrusted sirloin of beef with a roasted shallot zinfandel sauce

PLATED SIDES

Creamy polenta, butter & parmesan cheese

Yukon whipped potatoes

Creamy mushroom, asparagus
& parmesan risotto

Au gratin potato

Seasonal vegetables

Wild rice pilaf

Roasted split baby red potatoes

Orzo with onions, celery & peppers

Glazed oblique cut carrots & broccoli rabe

Rustic mashed red potatoes,
olive oil & lemon zest

Potato wedges, herbs, truffle salt & aioli sauce

SOUPS

Choose one soup for all guests.

Classic chicken tortilla soup garnished with
sour cream and crispy tortilla strips

Spicy Southwestern chicken chowder

Creamy baked potato soup with shredded
cheddar, bacon crumbles and scallions

— OR —

SALADS

Choose one salad for all guests.

Organic mesclun greens, Belgian endive, gorgonzola,
toasted pecans, blackberry vinaigrette

Bibb lettuce, Stilton cheese, crumbled bacon,
beefsteak tomato, roasted shallot vinaigrette

Caprese salad of red and yellow tomatoes, fresh
mozzarella, sweet basil and aged balsamic vinegar

LUNCH DESSERT SELECTIONS

Choose one dessert for all guests

MEXICAN CHOCOLATE PANNA COTTA

with orange Biscochito and citrus sauce

FRESH FRUIT TART

Pastry cream filling topped with sliced seasonal fresh fruits

ARIZONA PECAN TART

Traditional pecan filling and Jack Daniel's whiskey anglaise

DEL SOL CHEESECAKE

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

VEGAN & GLUTEN FREE DESSERT SELECTIONS

AVOCADO CHOCOLATE MOUSSE

Berry compote, chocolate garnish

COCONUT RICE PUDDING

Served with fresh berries

BOXED LUNCHS ON THE GO

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

GRILLED VEGETABLE SANDWICH

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

TURKEY CLUB

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

HAM SANDWICH

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

ROAST BEEF SANDWICH

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

SEWAILO TURKEY SANDWICH

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

VEGGIE WRAP

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

TURKEY WRAP

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

BREAK ENHANCEMENTS

BASED ON CONSUMPTION, PRICING IS SUBJECT TO CHANGE

Assorted sodas and bottled water

Milk, chocolate or plain

Pineapple, tomato, apple, cranberry juice, V-8 juice individual servings

Red Bull

Lemonade

Iced Tea

Orange juice, grapefruit juice

Fresh-brewed coffee, regular or decaffeinated, hot tea

PASTRIES

Assorted breakfast breads

Assorted muffins

Mini assorted pastries

Cinnamon rolls

Assorted Mexican pastries

Churros

Sliced bagels and cream cheese

Macaroons

Sopapillas with Arizona honey

BAKED GOODS

One choice per dozen.

Chocolate chip, peanut butter, oatmeal raisin, brownies or blondies

Mexican wedding cookies

BREAK ENHANCEMENTS CONT.

EXTRA GOODIES

By the dozen.

Bananas, whole apples, oranges

Sliced fresh fruit cups

Yogurt (individual, assorted)

Chocolate-covered strawberries

DRY SNACKS

Per pound. Serves approximately 10 people.

Potato chips, popcorn, seasoned tortilla chips, seasoned pita chips (choice of 1)

Mixed nuts

SALSA & DIPS

Per person, pricing is subject to change

House made salsa with seasoned tortilla chips

Chili con queso with seasoned tortilla chips

House made pico de gallo with seasoned tortilla chips

Roasted onion dip, ranch, Southwest 7-layer bean dip
with seasoned tortilla chips OR potato chips

Green chile tomatillo salsa with seasoned tortilla chips

Hummus, celery and carrot sticks with seasoned pita chips

House made guacamole with seasoned tortilla chips

NOVELTIES

By the dozen.

Assorted candy bars, Rice Krispies squares (mixed assortment)

Ice cream bars, ice cream sandwiches (mixed assortment)

SNACK BREAKS

One-hour maximum service time for all breaks. Pricing is subject to change.

DONUT SHOP

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

OLD PUEBLO NACHO BAR

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

BUILD YOUR OWN TRAIL MIX BAR

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

ENERGY BREAK

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

RECEPTION PASSED HORS D'OEUVRES

Priced per piece. Minimum order of 50 pieces per selection. Additional order in increments of 25. Pricing is subject to change.

COLD SELECTIONS

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

HOT SELECTIONS

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

RECEPTION DISPLAYED HORS D'OEUVRES

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

VEGETABLE CRUDITÉS GARDEN

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

SLICED FRUITS & BERRIES OF THE SEASON

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

DOMESTIC CHEESE PLATTER

Served with condiments and Chef's choice of crackers

IMPORTED CHEESEBOARD

Served with condiments and Chef's choice of crackers

ANTIPASTO PICADA BAR

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

CHEF ATTENDED CARVING STATIONS

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

HERBED-RUBBED ROAST FREE RANGE TURKEY

Giblet sage gravy, yeast rolls and
cranberry-orange compote

HONEY-CURED SPIRAL HAM

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

CHILI-RUBBED PORK LOIN

Onion au jus and silver dollar rolls

SIDE OF HOT SMOKED SALMON

Toasted baguette and chive sour cream

OVEN-ROASTED NEW YORK SIRLOIN

Sourdough rolls and red onion marmalade

SALT-CRUSTED PRIME RIB OF BEEF

Onion buns and horseradish cream

ROAST TENDERLOIN OF BEEF

Silver dollar rolls and green peppercorn bordelaise

MESQUITE-SMOKED BUFFALO SIRLOIN

Jalapeño fry bread and blackberry Gaujillo chile sauce

ACTION & RECEPTION STATIONS

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

NACHO BAR

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

GELATO ACTION STATION*

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

PASTA ACTION STATION *

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

QUESADILLA ACTION STATION*

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

FAJITA ACTION STATION*

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

TASTE OF CEVICHE STATION

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

DISPLAY DESSERT STATIONS

Priced per person. Minimum of 35 guests, additional \$3.00 per person surcharge for events under 35. Pricing is subject to change.

PETIT FOUR ENSEMBLE

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

DONUT DISPLAY STATION

Chef's choice of assorted donuts

CHOCOLATE DECADENCE

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

CASINO DEL SOL DESSERT ASSORTMENT

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

THEMED DINNER BUFFETS

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

FESTA BUFFET

Creamy tomato bisque
Cobb salad, blue cheese, bacon, tomato, ranch dressing
Mixed baby greens, tomatoes, carrots, cucumber, balsamic vinaigrette
Grilled chicken breast, wild mushroom marsala sauce
Pan roasted salmon filet, roasted shallot – tomato – basil emulsion
Roasted garlic whipped potatoes
Creamy spinach, French green beans with garlic and shallots
Assorted rolls & butter, and miniature pastries

SONORAN DESERT

Seasoned tortilla chips with charred tomato salsa & guacamole
Rock shrimp and cucumber ceviche salad
Green chile & cheese enchiladas, chicken fajitas with mixed peppers & onions
Grilled skirt steak with mole & warm flour & corn tortillas
Grilled vegetable quesadillas, calabacita casserole with queso fresco
Cilantro rice, tomatoes, green onions, cheddar cheese, black olives and sour cream
Flan with berries, churros, tres leche and mini cheesecake

THE RANCHER

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

SPANISH NIGHTS

Spinach salad with asparagus, sweet peppers, goat cheese croutons and sherry vinaigrette

Garlic crostini with olive tapenade and herbed goat cheese

Paella: saffron rice with chicken, scallops, shrimp, mussels and calamari

Haricot verts and pimientos

Marinated strip steak with sautéed peppers

Papas bravas with romesco sauce, roasted vegetables

Rustic breads and sweet cream butter

Ibarra chocolate flourless torte, Spanish almond cake and crema Catalina

TASTE OF ITALY

Antipasto salad

Antipasto salad

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

Manicotti baked in a marinara sauce

Italian sausage with peppers and onions

Chicken alfredo pasta

Green beans with pancetta and caramelized shallots

Focaccia bread

Cannoli and tiramisu

GOING LOCAL

Merchant's greens salad, AZ pecans, dates, goat cheese,
strawberries, citrus-olive oil vinaigrette Seasonal soup

Braised beef stroganoff with Hayden Mills cavatelli

Del Bac whiskey glazed chicken caramelized mushrooms

Hayden Mills polenta

Roasted vegetable medley

BKW wheat rolls and farmers pesto

Olive oil cake & berry compote, pistachio lemon torte, pecan tart

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

Minimum of 75 people.

SOUTHERN COMFORT

Blended lettuce with orange poppy seed vinaigrette

Whiskey barbequed salmon

Fried chicken served with mushroom gravy, hot sauce and ranch (removed Louisiana)

Roasted pork loin with braised apples

Potatoes au gratin, rustic braised collard greens and bacon

Green chile cheese cornbread

Caramel apple brioche bread pudding, lemon tarts, mini chocolate peanut butter banana pies

CUSTOM DESIGNED DINNER BUFFETS

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

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

THREE-COURSE COMPLETE PLATED DINNERS

Priced per person. All dinners served with regular & decaffeinated coffee and iced tea, assorted rolls and butter. All three course dinners include choice of one soup or salad, one entrée, and one dessert. Appetizers available for enhanced 4 course menus for additional charges.

SALAD

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

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

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

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

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

— OR —

HOT SOUPS

Sunchoke and lobster bisque

Roasted tomato basil soup

Wild mushroom bisque with fresh truffle

Cream of butternut squash with pumpkin seed oil and crème fraiche

— OR —

COLD SOUPS

Tomato gazpacho with avocado and basil olive oil

Chilled melon and mint soup

Chilled potato lyke soup with lemon zest thyme oil

PLATED ENTRÉES

***ROASTED CORN RISOTTO**

***GRILLED PORTOBELLO NAPOLEON**

GRILLED CHICKEN BREAST

with caramelized onions & roasted tomatoes mustard jus

PAN-SEARED AIRLINE CHICKEN BREAST

with an herbed chicken demi-glace

GRILLED BERKSHIRE PORK CHOP

with an applejack-demi

**PROSCIUTTO & GRUYERE
STUFFED CHICKEN BREAST**

with mornay sauce

BRAISED SHORT RIB

with chipotle braising jus

GRILLED PACIFIC SALMON

with a caper butter sauce

GRILLED BEEF TENDERLOIN

with a mustard-cognac sauce

PAN-SEARED SEA BASS

with a roasted fennel sauce

GRILLED RIB EYE STEAK

with a shallot demi-glace

PLATED SIDES

Choice of two sides

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

PLATED DESSERT

Choice of one dessert for all guests

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

VEGAN DESSERT SELECTIONS

Avocado chocolate mousse
Coconut rice pudding

BAR OPTIONS

CLASSIC BAR

Domestic Beer (Coors Light, Miller Lite, Bud Light, Michelob Ultra)

Imported Beer (Corona, Dos XX, Modelo, Heineken)

Wine

Liquor

Tito's Vodka, Bombay Gin, Bacardi Rum, Dobel Silver Tequila, Jim Beam, Buchanan's

Soda, Juice, Water

PREMIER BAR

Domestic Beer (Coors Light, Miller Lite, Bud Light, Michelob Ultra)

Imported Beer (Corona, Dos XX, Modelo, Heineken)

Wine

Liquor

Grey Goose Vodka, Beefeater Gin, Bacardi Rum, Patron Tequila, Makers Mark, Jack Daniels, Buchanan's

Soda, Juice, Water

Cordials by request

All bar prices are inclusive of service charge and taxes.

HOSTED BAR PACKAGES

Priced per person. 1 - 4 Hours

4 hour maximum of hosted bar service.

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

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

EVENT POLICY & INFORMATION

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

FOOD AND BEVERAGE SERVICES

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

SERVICES CHARGES

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

MENU SELECTION & SETUP GUIDELINES

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

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

GUARANTEE

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

EVENT MANAGEMENT

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

AUDIO VISUAL EQUIPMENT

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



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