FOOD AND BEVERAGE PACKAGES

COMPLETE MEETING PACKAGE (CMP)
- Breakfast Buffet I All Day Break I Lunch I Dinner*
  *Dinner selections: Plated for less than 50 guests I Buffet 50+ guests

MODIFIED MEETING PACKAGE (MMP)
- Breakfast Buffet I All Day Break I Lunch Buffet

DAY MEETING PACKAGES (DMP #1-8)
- DMP #1- All Day Continuous Break Station Only
- DMP #2- Breakfast Buffet I AM Break Station Only
- DMP #3- Lunch Buffet I PM Break Station Only
- DMP #4- AM Break Station I Lunch Buffet
- DMP #5- AM Break Station I Lunch Buffet I PM Break Station
- DMP #6- Breakfast Buffet I AM Break Station I Lunch Buffet
- DMP #7- PM Break Station Only
- DMP #8- AM Break Station Only

FOOD AND BEVERAGE PACKAGE DETAIL

Private Dining
- Private space surcharge, outside of Vista Verde: Breakfast $14 per person I Lunch $15 per person I Dinner $22 per person
- Conference dining buffets are not a private service. All conference dining buffets are combined seating for all guests participating in conference dining.

Additions
- If banquet menus are chosen by the client, surcharges will be based on menu selection.
- Reception charges are additional and alcohol is not included.

Credits
- A credit will be allotted to the group if a meal is scheduled off-site vs. at the property: Lunch $15 per person I Dinner $28 per person
- Package credits can also be allocated towards the standard banquet menus.

Guarantee
- Please inform your conference manager of the number of guests attending your event no later than 72 business hours prior to the event. After that time a count may increase but it cannot decrease.
- If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.
CONFERENCE DINING MENU OVERVIEW

FOOD AND BEVERAGE TERMS AND CONDITIONS
- The State of Arizona regulates the sale and service of alcohol beverages.
- It is the law to serve only those patrons 21 years and older and we may refuse service to any guest without proper identification.
- The Chef reserves the right to customize and revise the menu selection at any time.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- All service prices are subject to a taxable service charge and applicable sales taxes.
- Buffets are based on 1 hour of service for breakfast and lunch and 1½ hours for dinner. For each additional hour of buffet service, please refer to the following fees:
  Breakfast   $6 per person
  Lunch       $7 per person
  Dinner      $10 per person

FOOD AND BEVERAGE SPECIAL REQUESTS
- We strive to meet all special dietary requirements; please confer with your Conference Planning Manager for options.
- Gluten Free muffins and breads are available upon request.

PUBLIC AND MEETING FUNCTION SPACE
- Registration and Hospitality Desks - In order to maintain an ambiance acceptable to all Resort guests, registration and hospitality desks will be located in the designated group hospitality area or event function space. Registration and hospitality desks will not be placed in lobby areas.
- Signage - The Resort must approve all groups Signage prior to posting in any public area. Handwritten flip charts, easels and directional signs are not permitted in any public area. The resort provides “Iron Sign Holders” for public areas. Signage may also be acquired from the Resort to meet Resort requirements at $20 and up per sign. Please inquire with your Conference Planning Manager for Sign measurements and/or to purchase signs from the hotel.
- Exhibits and Displays - An Exhibit Services Package is required for all Trade Shows and includes Conference Host Services and General Cleaning Services of the Exhibit Hall and Aisles. Packages for these services start at $500 and can be arranged through your Conference Planning Manager.
- Damages - Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or truss is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.
- Changes to Designated Space - Please refer to your Sales contract and inquire with your Conference Planning Planner.

Cancellations - Please refer to your Sales contract for Food and Beverage cancellations fees.
**CONFERENCE DINING MENU OVERVIEW**

**AUDIO VISUAL PACKAGE DETAIL**

PSAV is our in-house highly trained Audio Visual partner and can provide you with the latest in technical equipment along with experienced service technicians. The audio visual grid illustrated below is an overview of the AV inclusions based on the number of attendees for the package program.

<table>
<thead>
<tr>
<th>EQUIPMENT</th>
<th>NUMBER OF ATTENDEES</th>
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<td>Client Support Package**</td>
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<tr>
<td>Breakout LCD Package***</td>
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Includes podium, wired podium microphone, 4 channel audio mixer  
Includes front projection tripod or drop down screen, 34" skirted cart, all cables and cords  
**Includes a breakout LCD projector, front projection tripod or drop down screen, skirted cart, all cables and cords  

PSAV is an extension of the Scottsdale Resort at McCormick Ranch resort's staff. Their ability to work in coordination with other departments will ensure successful events. They are required to be on site and accessible for any last minute needs or emergency support. Should you consider contracting with another audiovisual organization, a fee equal to 20% of the equipment rental price for similar equipment available from the on-site audiovisual provider, PSAV, will be charged. This fee covers the costs of the Scottsdale Resort at McCormick Ranch on-site audiovisual technicians to be on property and available to assist with any last minute assistance or emergency support. Should PSAV be utilized in a support role, consideration will be given to waiving or reducing this charge.
SHIPPING AND RECEIVING

- All materials and boxes shipped to the resort must be clearly marked with the group name, event date and conference manager’s name.
- Package handling fees will apply to all materials and boxes sent to the resort and those requiring return shipment. Please refer to your contract for details.

FOOD AND BEVERAGE PACKAGE DETAIL SPECIAL SERVICES

- Special Services can be contacted directly at (480) 596-7490.
- The Resort reserves the right to require security to monitor certain events at the expense of the group.
- Arrangements for hired additional security for your event or conference and be made directly with Conference Planning /Conference Services Manager.
- Entertainment – Noise accordance’s require that all outdoor amplified music must by conclude at 10PM and those conducted before 5PM must be approved prior to group’s arrival by hotel management. The resort reserves the right to manage noise levels to ensure a tranquil and peaceful environment for all guests both outdoors and in the event space.
- Open flames are not allowed indoors. Outdoor events that are moved indoors due to inclement weather and have open flame stations will need to be modified.
- Approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Manager.
- In the event that we are faced with inclement weather on the day a group has scheduled an outdoor event, a “weather call” is made together between the Meeting Professional and Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.
- For evening events, weather calls are made no later than 1:00 PM.
- For morning events, weather calls must be made the night before no later than 7:00 PM.
- For afternoon events, weather calls must be made no later than 7:00 AM.
- Lost and Found – The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client’s function. All guests are directed to the following website for items misplaced while on property: www.ileftmystuff.com (Client ID 40430)

* Please inquire with your Conference Planning Manager for details.
Breakfast
SUNDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Spinach, vegetable and cheddar cheese egg white frittata

Herb roasted red bliss potatoes
Applewood smoke bacon
Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted tea
MONDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Spinach, vegetable and cheddar cheese egg white frittata

Yukon gold potatoes, fresh garlic and herbs
Applewood smoked bacon
Breakfast sausage link

Texas french toast, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
Breakfast

TUESDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sausage and mexican four cheese frittata

Roasted fingerling potatoes
Applewood smoked bacon
House made chorizo, ranchero sauce

Buttermilk pancakes, fresh blueberries, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
Breakfast

WEDNESDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sundried tomato and goat cheese frittata

Herb roasted red bliss potatoes
Applewood smoked bacon
Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
THURSDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Jams and butter
Breakfast breads and muffins
Sliced breads

Fluffy scrambled eggs
Spinach, Vegetable and cheddar cheese egg white frittata

Yukon gold potatoes, fresh garlic and herbs
Applewood smoked bacon
Breakfast sausage

Texas french toast, warm maple syrup
Steak cut oatmeal, raisins, blueberries, brown sugar, and agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
FRIDAY
Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese
Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sausage and mexican four cheese frittata
Roasted fingerling potatoes
Applewood smoked bacon
House made chorizo, ranchero sauce
Buttermilk pancakes, blueberries, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
SATURDAY
Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese
Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sundried tomato and goat cheese frittata

Herb roasted red bliss potato
Applewood smoked bacon
Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
SUNDAY
Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese
Assorted flavored yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sundried tomato & goat cheese frittata

Herb roasted red bliss potatoes
Applewood smoked bacon
Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
MONDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Spinach, Vegetable and cheddar cheese egg white frittata

Yukon gold potatoes, fresh garlic and herbs
Applewood smoked bacon
Breakfast sausage link

Texas french toast, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
TUESDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sausage and mexican four cheese frittata
Roasted fingerling potatoes
Applewood smoked bacon
House made chorizo, ranchero sauce

Buttermilk pancakes, fresh blueberries, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
**WEDNESDAY**

Orange, grapefruit, apple and cranberry juices

Assorted cold cereals

Granola

Soy, skim, 2% milk

Cottage cheese

Assorted flavored and greek yogurts

Diced fresh seasonal fruit

Orange and grapefruit segments

Fresh whole fruit

Dried fruits and nuts

Hard-boiled eggs

Breakfast breads and muffins

Sliced breads

Jams and butter

Fluffy scrambled eggs

Egg, sundried tomato and goat cheese frittata

Herb roasted red bliss potatoes

Applewood smoked bacon

Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup

Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets

Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
THURSDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Spinach, vegetable and cheddar cheese egg white frittata

Yukon gold potatoes, fresh garlic and herbs
Applewood smoked bacon
Breakfast sausage

Texas french toast, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
FRIDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sausage and mexican four cheese frittata

Roasted fingerling potatoes
Applewood smoked bacon
House made chorizo, ranchero sauce

Buttermilk pancakes, blueberries, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
SATURDAY

Orange, grapefruit, apple and cranberry juices
Assorted cold cereals
Granola
Soy, skim, 2% milk
Cottage cheese

Assorted flavored and greek yogurts
Diced fresh seasonal fruit
Orange and grapefruit segments
Fresh whole fruit
Dried fruits and nuts
Hard-boiled eggs
Breakfast breads and muffins
Sliced breads
Jams and butter

Fluffy scrambled eggs
Egg, sundried tomato and goat cheese frittata

Herb roasted red bliss potato
Applewood smoked bacon
Chicken apple sausage

Belgian waffles, fresh strawberries, whipping cream, warm maple syrup
Steal cut oatmeal, raisins, blueberries, brown sugar, agave nectar

Made-to-order omelets
Toppings to include: onions, tomatoes, mushrooms, bacon, ham, chilies, bell peppers

Royal Cup coffee and assorted teas
Lunch
**SUNDAY**

Iceberg lettuce, two dressings  
Chef’s choice of six salad ingredients  
Traditional potato salad  
Red and green cabbage coleslaw, poppy seed dressing  
Penne pasta salad, roasted red pepper, sundried tomato  
Grilled Vegetable platter with tofu  

From the deli  
Honey smoked ham, roasted beef, and oven-roasted turkey breast  
Sliced swiss, american and cheddar cheeses  
Lettuce, tomato, onion, banana peppers  
Mustard, mayonnaise, relish and creamy horseradish  
Assorted breads and rolls  
House made potato chips  

Action station  
Traditional reuben and russian reuben sandwiches  
Hot pastrami, swiss cheese, whole grain mustard, relish, sauerkraut, coleslaw  

Pastry chef’s choice of desserts  
Ibis Moon iced tea or soft drinks
Lunch

MONDAY

Hearts of romaine, two dressings to include caesar dressing
Chef’s choice of six salad ingredients to include parmesan cheese, herb croutons
Antipasto salad
Toy-boxed tomato, pearl mozzarella, basil balsamic vinaigrette
Fresh seasonal fruit salad

Grilled tuscan chicken, lemon caper butter
Italian sausage and meat balls, peppers, onions, marinara sauce
Pan-seared salmon, tomatoes, onions, mediterranean olives

Action Station
Sautéed penne pasta
Three cheese sauce and tomato sauce
Assorted vegetables, grilled chicken

Green beans provençale
Garlic bread

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
Lunch

TUESDAY

Romaine and iceberg lettuces, two dressings
Three bean salad, cilantro lemon dressing
Fully loaded potato salad
Tomato, onion and cucumber salad, feta cheese dressing
Cottage cheese

Herb roasted airline chicken, natural jus
Garlic seafood stew

Action station
Bourbon cured honey bone-in ham
Whole grain mustard, onion glaze

Root vegetable medley
Sweet potato mash
Assorted rolls, whipped butter

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
Lunch

WEDNESDAY

Organic mixed greens, two dressings
Chef’s choice of six salad ingredients
Waldorf salad
Pearl couscous and vegetable salad
Fresh seasonal fruit salad

Herb-rubbed sirloin, natural jus, creamy horseradish
Baked fresh market catch, tarragon sauce

Carving station
Rosemary roasted turkey breast
Mushroom and sage dressing, cranberry sauce

Garlic butter whipped potatoes
Steamed green beans and carrots
Assorted rolls, whipped butter

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
**Lunch**

**THURSDAY**

Butter lettuce and lolla rossa, two dressings to include maple chardonnay
Chef’s choice of six salad ingredients to include grape tomatoes, sunflower seeds
  Pasta, sweet herbs, tomato, lemon garlic oil
  Tossed vegetable salad
  Seafood salad
  Fresh seasonal fruit salad

Asian style soy beef, fresh broccoli and peppers
  Sweet chili seared salmon
  Thai style paneer

Action station
  Asian chicken

Prepared to order with orange sauce, general sauce or spicy soy ginger sauce, green onions

Jasmine soy rice
  Asian style noodles with peas, carrots, beans, eggs
  Steamed mixed vegetables

Pastry chef’s choice of desserts
  Ibis Moon iced tea or soft drinks
FRIDAY

Mixed green and iceberg lettuces, two dressings
Chef’s choice of six salad ingredients
Black bean salad, lemon cilantro jalapeño dressing
Jicama, mango and roasted corn salad, chili vinaigrette
Fresh seasonal fruit salad
Cottage cheese

Cheese enchiladas, mild chili sauce
Tequila and chipotle chicken fajitas
Beer marinated cilantro beef fajitas

Action station
Sautéed fish taco station
Corn and flour tortillas, cabbage slaw, pico de gallo, salsa verde, salsa roja
Spicy cilantro cream, mild avocado cream

Mini flour tortilla
Spanish rice and refried beans
Calabasas vegetable
Salsa fresca, avocado cream, mexican four cheeses

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
**Lunch**

**SATURDAY**

Tossed salad, two dressings
Chef’s choice of six salad ingredients
Roasted sweet potato salad, lemon cilantro honey dressing
Green apple jicama salad, chili vinaigrette
Two bean and roasted corn salad

Pulled pork, BBQ sauce, Kaiser Roll
Sliced pastrami, sauerkraut, marble rye bread, yellow mustard
Beer-batter alaskan cod fillet, tartar sauce

Action station
Chicken wings tossed to order
Buffalo sauce, asian sauce, BBQ sauce
Blue cheese, green onion, celery sticks

Corn on the cob
Spicy waffle fries
Sweet potato wedges

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
Lunch

GRILL

Romaine and iceberg lettuces, two dressings
Three bean salad, cilantro lemon vinaigrette
Fully loaded potato salad
Tomato, onion, cucumber salad, feta cheese dressing

On The Grill
Hamburgers, cheeseburgers, garden burgers
Grilled chicken breast

On rotation
Italian sausage, spicy polish sausage, turkey hot dogs
Hebrew national hot dogs, bratwursts

Lettuce, tomato, onion, pickles
Mustard, mayonnaise, ketchup
Sesame seed hamburger and hot dogs buns
Tater tots, spiced waffle fries

Cookies, brownies, blondies
Soft serve ice cream, assorted toppings

Ibis Moon iced tea or soft drinks

Based upon final guarantee numbers - our outdoor grill menu option
(In conjunction with Vista Verde conference dining - available upon request)
SUNDAY

Action Station
Tossed to order: iceberg and romaine lettuces
Tomatoes, celery, roasted corn, green scallions, carrots, red beets, radishes
Ranch, raspberry vinaigrette, balsamic vinaigrette

Traditional potato salad
Red and green cabbage coleslaw, poppy seed dressing
Penne pasta salad, roasted red pepper and sundried tomato

Chef’s creation wrap board:
Turkey wrap – lettuce, tomato, bacon, provolone, cranberry relish, sundried tomato tortilla
Beef wrap - spinach, tomato, cheddar, horseradish cream, grilled onion, honey wheat tortilla
Honey ham wrap - mixed green, tomato, swiss cheese, honey mustard, spinach tortilla
Grilled vegetable - greens, beans, sundried tomato hummus pesto, whole wheat tortilla
Mustard, mayonnaise, relish, creamy horseradish
Potato chips

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
Lunch

MONDAY

Romaine hearts, two dressings
Chef’s choice of six salad ingredients
Panzanella salad
Chopped antipasto salad
Seasonal diced fruit bowl
Cottage cheese

Southern fried chicken, peppercorn gravy
Pan seared sole, almond butter

Action station
House smoked barbequed beef brisket, brioche dollar roll
Mesquite barbeque sauce, horseradish

Wild rice pilaf
Garlic sautéed green beans, broccoli and peppers
Assorted rolls, whipped butter

Our pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
Lunch

TUESDAY

Mixed greens, two dressings
Chef’s choice of six salad ingredients
Waldorf salad
Pearl couscous and vegetable salad
Fresh seasonal fruit salad

Braised beef and root vegetable pot roast
Pan-seared fresh market catch, ginger lemongrass fumet

Carving station
Rosemary oven roasted turkey breast, cranberry sauce
Mushroom and sage dressing

Garlic Butter whipped mashed potatoes
Steamed green beans and carrots
Assorted rolls, whipped butter

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
**Lunch**

**WEDNESDAY**

- Organic mixed greens and iceberg, two dressings
- Chef’s choice of six salad ingredients
- Black bean salad, lemon cilantro jalapeño dressing
- Jicama, mango and roasted corn salad, chili vinaigrette
- Fresh seasonal fruit salad
- Cottage cheese

- Bonito’s cheese enchiladas, chili salsa roja
- Tequila and chipotle marinated pulled chicken
- Beef machaca
- Beer battered fried fish
- Salsa fresca, avocado cream, mexican four cheeses

**Action station**

- Fresh guacamole made to order
- Avocados, tomatoes, onions, peppers, jalapeño, lime, garlic
- Corn tortilla chips

- Mini flour tortillas
- Spanish rice, refried beans
- Chili-marinated oven roasted vegetables

- Pastry chef’s choice of desserts
- Ibis Moon iced tea or soft drinks
Lunch

THURSDAY

Romaine and iceberg lettuces, two dressings
Three bean salad, cilantro lemon dressing
Fully loaded potato salad
Tomato, onion, cucumber salad, feta cheese dressing
Cottage cheese

Herb roasted airline chicken, natural jus
Garlic seafood stew

Action station
Bourbon cured honey bone-in ham
Whole grain mustard, onion glaze

Root vegetable medley
Sweet potato mashed
Assorted rolls, whipped butter

Pastry chef’s special desserts
Ibis Moon iced tea or soft drink
Lunch

FRIDAY

Mizuna, frisse lettuce, two dressings
Chef’s choice of six salad ingredients
Antipasto salad
Toy-boxed tomato, pearl mozzarella, basil balsamic vinaigrette
Fresh seasonal fruit salad

Grilled tuscan chicken, charred lemon, rosemary
Pan-seared salmon, green onion
Portabella mushroom and spinach lasagna, tomato basil sauce
Sautéed vegetables
Garlic bread

Action station
Sautéed penne pasta
Alfredo sauce, marinara sauces
Sautéed vegetables, grilled chicken
Parmesan reggiano

Pastry chef’s choice of desserts
Ibis Moon iced tea or soft drinks
Lunch

SATURDAY

Romaine, Napa cabbage, bok choy salad
Orange soy vinaigrette, sweet chili ginger, lemon honey dressing
Chef's choice of six asian salad ingredients
Udon noodle salad, snap peas, peppers
Vegetable salad
Seafood salad, wonton crisp
Fresh seasonal fruit salad

Cashew chicken
Mandarin stir-fried beef and broccoli
Thai pan-seared salmon and shrimp
Pork loin
Vietnamese vegetable summer roll, sweet and sour sauce

Action station
Wok chinese noodles
Mandarin stir-fried beef or chicken, snap peas, cashews, carrots, broccoli

Vegetable fried rice
Pastry chef's choice of desserts
Ibis Moon iced tea or soft drinks
**Lunch**

**GRILL**

Romaine and iceberg lettuces, two dressings  
Three bean salad, cilantro lemon vinaigrette  
Fully loaded potato salad  
Tomato, onion, cucumber salad, feta cheese dressing

On The Grill  
Hamburgers, cheeseburgers, garden burgers  
Grilled chicken breast

On rotation  
Italian sausage, spicy polish sausage, turkey hot dogs  
Hebrew national hot dogs, bratwursts

Lettuce, tomato, onion, pickles  
Mustard, mayonnaise, ketchup  
Sesame seed hamburger and hot dogs buns  
Tater tots, spiced waffle fries

Cookies, brownies, blondies  
Soft serve ice cream, assorted toppings

Ibis Moon iced tea or soft drinks

*Based upon final guarantee numbers - our outdoor grill menu option*
*(In conjunction with Vista Verde conference dining - available upon request)*
Dinner
Dinner

**MONDAY PLATED**

Soup du jour
or
Tossed garden greens
Julienne carrots, teardrop tomatoes
cranberries, cheddar cheese
White balsamic vinaigrette

**Entrées: Choice of one**
Grilled flat Iron steak
fig balsamic reduction
or
Sautéed trout fillet, lemon beurre blanc
toasted almonds
or
Vegetable lasagna napolitano, Italian tomato sauce, parmesan reggiano

Au gratin potatoes
Sautéed green beans and red bell peppers
Freshly baked rolls and butter

**Dessert**
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**MONDAY BUFFET**

Tossed garden greens
Julienne carrots, teardrop tomatoes
cranberries, cheddar cheese
Chef’s choice two dressings
two prepared salads

Grilled flat Iron steak
fig balsamic reduction
Sautéed trout fillet, lemon beurre blanc
toasted almonds
Vegetable lasagna napolitano, Italian tomato sauce, parmesan reggiano
Grilled chicken breast, citrus butter sauce

Au gratin potatoes
Sautéed green beans and red bell peppers
Freshly baked rolls and butter

Bananas Foster Action station
Banana, orange juice, brown sugar
Vanilla ice cream

Royal Cup coffee and assorted teas
**Dinner**

**TUESDAY PLATED**

Soup du jour  
or  
Asian-style napa cabbage  
Carrots, bean sprouts, roasted peanuts  
fried wonton  
Cilantro sweet soy dressing

**Entrées: Choice of one**  
Ginger soy shrimp and sea scallops, sweet  
chili cilantro sauce  
or  
Miso marinated airline chicken, orange ginger  
soy sauce  
or  
Teriyaki grilled tofu, sweet and sour sauce

Vegetable fried rice  
Rice wine julienne vegetables  
Freshly baked rolls and butter

**Dessert**  
Pastry chef’s choice of desserts  
Royal Cup coffee and assorted teas

**TUESDAY BUFFET**

Action Station  
Tossed to order asian-style napa cabbage  
Carrots, bean sprouts, roasted peanuts  
fried wonton  
Cilantro sweet soy dressing

Chef’s choice two prepared salads  
assorted dressings

Ginger soy shrimp and sea scallops, sweet chili  
cilantro sauce  
Miso marinated airline chicken, orange ginger  
soy sauce  
Teriyaki grilled tofu, sweet and sour sauce  
Seared thai basil beef, plum ginger sauce

Vegetable fried rice  
Rice wine julienne vegetables  
Freshly baked rolls and butter

Pastry chef’s choice of desserts  
Royal Cup coffee and assorted teas
**Dinner**

**WEDNESDAY PLATED**

Soup du jour
or
Hearts of romaine
Parmesan cheese, herb roasted croutons
chipotle Caesar dressing

**Entrées: Choice of one**
Cilantro tequila airline chicken, mango jalapeño salsa
or
Green chili pork stew
or
Vegetable enchiladas, monterey jack cheese
green chili, smoked chili sauce
Avocado, sour cream, Pico de Gallo

Cilantro green rice
Roasted corn and diced vegetable
Freshly baked rolls and butter

**Dessert**
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**WEDNESDAY BUFFET**

Hearts of romaine
Parmesan cheese, herb roasted croutons
chipotle Caesar dressing
Chef’s choice two tossed salads

Cilantro tequila airline chicken, mango jalapeño salsa
Vegetable enchiladas, monterey jack cheese
green chili, smoked chili sauce, avocado sour cream
Ancho chili marinated grilled bass

**Action station**
Green chili pork stew
Condiments to order: cilantro, mexican four cheeses, pico de gallo, crispy tortilla strips
chili oil

Cilantro green rice
Roasted corn and diced vegetable
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
**THURSDAY PLATED**

**Soup du jour**
- The wedge salad
  - Iceberg lettuce, applewood smoked bacon, blue cheese crumbles, ranch dressing

**Entrées: Choice of one**
- Traditional meatloaf, house made barbecue glaze
- Mesquite honey fried chicken and gravy
- Alaskan Cod Fish 'N Fries, malt vinegar tarragon aioli
- Vegetable wellington, basil tomato sauce

**Dessert**
- Pastry chef’s choice of desserts
- Royal Cup coffee and assorted teas

**THURSDAY BUFFET**

- The wedge salad
  - Iceberg lettuce, applewood smoked bacon blue cheese crumbles, ranch dressing
- Chef’s choice two prepared salads
- Traditional meatloaf, house made barbecue glaze
- Mesquite honey fried chicken and gravy
- Alaskan Cod Fish 'N Fries, malt vinegar tarragon tartar sauce
- Fresh vegetables with basil tomato sauce
- Freshly baked rolls and butter

**Action station**
- Yukon gold and sweet mashed potato bar
- Assorted condiments: bacon, chives, sour cream cheddar cheese
- Pastry chef’s choice of desserts
- Royal Cup coffee and assorted teas
**FRIDAY PLATED**

Soup du jour
or
Baby spinach salad
Strawberries, cranberries, candied pecans
feta cheese
Aged balsamic vinaigrette

**Entrées: Choice of one**

Grilled sirloin steak, foraged mushroom reduction
or
Pan-seared seasonal catch, herb tomato ragout
or
Spinach and cheese tortellini, grilled asparagus, alfredo sauce

Carrot risotto
Grilled asparagus
Freshly baked rolls and butter

**Dessert**

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**FRIDAY BUFFET**

Baby spinach salad
Strawberries, cranberries, candied pecans
feta cheese
Aged balsamic vinaigrette
Chef’s choice two prepared salads

Grilled sirloin steak, foraged mushroom reduction
Pan-seared seasonal catch, herb tomato ragout

Action Station
Spinach and cheese tortellini
Grilled asparagus spears, grilled chicken alfredo sauce

Carrot risotto
Grilled asparagus
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
SATURDAY PLATED

Soup du jour
or
Sea salt baked golden beet salad
Arugula, shaved fennel, crumbled goat cheese
Citrus honey vinaigrette

Entrées: Choice of one
Grilled pork chop, green apple slaw
or
Roasted free range chicken breast, cippolini onion jus
or
Ratatouille, smoked tomato ragoût
buffalo mozzarella

Herb roasted fingerling potatoes
Sautéed seasonal vegetables
Freshly baked rolls and butter

Dessert
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

SATURDAY BUFFET

Sea salt baked golden beet salad
Arugula, shaved fennel, crumbled goat cheese
Citrus honey vinaigrette
Chef’s choice two prepared salads

Roasted free range chicken breast, cippolini onion jus
Pan-seared salmon, lemon caper sauce

Carving Station
Oven-roasted pork loin, green apple slaw
Cippolini onion jus

Grilled ratatouille, smoked tomato ragoût
buffalo mozzarella
Herb roasted fingerling potatoes
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
Dinner

SUNDAY PLATED

Soup du jour
or
Organic mixed green salad
Roasted vegetable, herb balsamic vinaigrette

Entrées: Choice of one
Braised short ribs, cabernet reduction
or
Grilled chicken breast, arizona honey and thyme emulsion
or
Potato gnocchi, sage butter sauce

Nutmeg sweet potato mash
Oven roasted vegetables
Freshly baked rolls and butter

Dessert
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

SUNDAY BUFFET

Blue Sky Farms’ mixed green salad
Roasted vegetable, herb balsamic vinaigrette
Chef’s choice two prepared salads

Grilled chicken breast, arizona honey and thyme emulsion

Action station
Braised short ribs, sweet potato mash
Cabernet and mushroom reduction

Potato gnocchi, sage butter sauce
Oven roasted vegetables
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
**Dinner**

**MONDAY PLATED**

Soup du jour
or
Baby green salad
Julienne tomatoes, Kalamata olives, pine nuts
Creamy avocado and chive dressing

**Entrées: Choice of one**
Sautéed garlic shrimp, herbs and tomato succotash, garlic butter
or
Roasted free range chicken breast, chardonnay sauce
or
Broccoli, cauliflower capellini pasta
fresh herbs, beurre blanc, toasted almonds

Green rice
Grilled artichokes and oven-reduced tomatoes
Freshly baked rolls and butter

**Dessert**
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**MONDAY BUFFET**

Baby green salad
Julienne tomatoes, Kalamata olives, pine nuts
Creamy avocado and chive dressing
Chef’s choice of two prepared salads

Roasted free range chicken breast
chardonnay sauce

Broccoli, cauliflower capellini pasta
fresh herbs, beurre blanc, toasted almonds

**Action station**
Sauteed garlic shrimp, tomato herb succotash
Garlic butter

Green rice
Grilled artichokes and oven-reduced tomatoes
Freshly baked rolls and butter

**Dessert**
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
**Dinner**

**TUESDAY PLATED**

Soup du jour
or
Arizona greens, blackberries, toasted almonds
local goat cheese
Citrus vinaigrette

Entrées: Choice of one
Grilled flat iron, peppercorn teriyaki glaze
or
Grilled fresh catch, saffron beurre blanc
or
Baked breaded eggplant, heirloom tomato
marinara, fresh mozzarella

Roasted red bliss potatoes
Grilled vegetables
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**TUESDAY BUFFET**

Arizona greens, blackberries, toasted almonds
local goat cheese
Citrus vinaigrette
Chef’s choice two prepared salads

Grilled flat iron, peppercorn teriyaki glaze
Grilled fresh catch, saffron beurre blanc
Baked breaded eggplant, heirloom tomato
marinara, fresh mozzarella

Carving station
Whole oven-roasted turkey breast
Cranberry relish and turkey gravy

Roasted red bliss potatoes
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
**Dinner**

**WEDNESDAY PLATED**

Soup du jour
or
Asian bok choy and napa cabbage salad
  Snap peas, carrots, bean sprouts
  Roasted peanuts, fried wonton
  Cilantro sweet soy dressing

**Entrées: Choice of one**
Aged new york sirloin, melted gorgonzola
or
Chicken marsala, foraged mushroom sauce
or
Angel hair pasta, golden wild mushrooms,
garlic parmesan

Roasted fingerling potatoes
  Julienne vegetables
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**WEDNESDAY BUFFET**

Asian bok choy and napa cabbage salad
  Snap peas, carrots, bean sprouts
  Roasted peanuts, fried wonton
  Cilantro sweet soy dressing
Chef’s choice two prepared salads

Chicken Marsala, foraged mushrooms
Angel hair pasta, golden wild mushrooms,
garlic parmesan

Carving station
Aged new york sirloin, melted gorgonzola
  Red wine demi glaze

Roasted fingerling potatoes
  Julienne vegetables
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
Dinner

**THURSDAY PLATED**

Soup du jour
or
Boston bibb salad
Toasted cashews, artichoke hearts
Fig Herb vinaigrette

**Entrées: Choice of one**

Sautéed airline chicken, lemon caper beurre blanc
or
Panko crusted alaskan cod, fresh basil tomato relish
or
Spinach and ricotta manicotti, tomato chutney

Almond scallion rice
Cauliflower and peppers
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**THURSDAY BUFFET**

Action station
Tossed to order: boston bibb salad
Toasted cashews, artichoke hearts
Fig Herb vinaigrette

Chef’s choice two prepared salads

Sautéed chicken, lemon caper beurre blanc
Panko crusted alaskan cod, fresh basil tomato relish
Spinach and ricotta manicotti, tomato chutney

Almond scallion rice
Cauliflower and peppers
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
FRIDAY PLATED

Soup du jour
or
Baby spinach salad
Strawberries, cranberries, candied pecans
feta cheese
Aged balsamic vinaigrette

Entrées: Choice of one
Pan-seared jumbo shrimp
or
Red-wine braised short ribs
or
Grilled marinated vegetable skewers
tomato fennel slaw
Cheddar cheese grits
Fresh seasonal vegetables
Freshly baked rolls and butter
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

FRIDAY BUFFET

Baby spinach salad
Strawberries, cranberries, candied pecans
feta cheese
Aged balsamic vinaigrette
Chef’s choice two prepared salads
Pan-seared sea scallops
Grilled marinated vegetable skewers
tomato fennel slaw

Action Station
Red wine braised short ribs, Cheddar grits
Fresh seasonal vegetables
Freshly baked rolls and butter
Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas
Dinner

**SATURDAY PLATED**

Soup du jour
or
Kalette and farro salad
Herb citrus vinaigrette

**Entrées: Choice of one**
Oven-roasted pork tenderloin, caramelized shallots, grain mustard reduction
or
Beer can chicken, lemon tarragon sauce
or
Vegetable lasagna napolitano, marinara sauce parmesan region

Roasted new potatoes
Sautéed vegetables
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas

**SATURDAY BUFFET**

Kalette and farro salad
Herb citrus vinaigrette
Chef’s choice two prepared salads

Beer can chicken, lemon tarragon sauce
Vegetable lasagna napolitano, marinara sauce parmesan reggiano

Carving station
Oven-roasted pork tenderloin
Caramelized shallots, grain mustard reduction

Roasted new potatoes
Sautéed vegetables
Freshly baked rolls and butter

Pastry chef’s choice of desserts
Royal Cup coffee and assorted teas