



## continental breakfast

**basic** | \$19  
fresh orange and grapefruit Juices  
seasonal fruits and berries  
freshly baked breakfast breads  
coffee and tea service

**the travelers fitness** | \$20  
fresh orange and grapefruit juices  
date nut, banana nut & zucchini breads  
seasonal fruits and berries  
granola bars and individual yogurts  
assorted cold cereals  
coffee and tea service

**deluxe** | \$23  
fresh orange, grapefruit, apple,  
cranberry and V8 juices  
seasonal fruits and berries  
granola bars and individual yogurts  
assorted cold cereals  
freshly baked breakfast breads  
assorted bagels with flavored cream cheeses  
coffee and tea service

**enhancements** | \$4.5  
\*egg and bacon croissant sandwiches  
\*sausage and egg biscuit sandwiches  
\*breakfast burritos  
\*fruit smoothies

**enhancements** | \$5.5  
\*seasonal fruit and berries

**enhancements** | \$7  
\*omelet station  
\*fresh waffle station  
\*\$75 attendant fee applies to the omelet and waffle stations

**bagel cart** | \$19  
assorted bagels  
plain, pesto & lox cream cheese  
creamy peanut butter  
seasonal fruits and berries  
Fresh orange and grapefruit juices  
coffee and tea service

**garcia's traditional** | \$21  
fresh orange and grapefruit juices  
seasonal fruits and berries  
freshly baked breakfast breads  
assorted bagels with cream cheese,  
creamy peanut butter  
coffee and tea Service



## expedition buffets

### grand canyon | \$29

fresh orange and grapefruit juices  
country style scrambled eggs  
crisp bacon and sausage links  
home fried breakfast potatoes  
seasonal fruits and berries  
smoked salmon with bagels and  
flavored cream cheeses  
fresh baked breakfast breads  
coffee and tea Service

### enhancements | \$17 per carafe

apple juice  
cranberry juice  
tomato juice  
vegetable juice

### deep southwest | \$26

fresh orange and grapefruit juices  
scrambled eggs served with  
herbs & tomatoes  
crisp bacon and sausage links  
home fried breakfast potatoes  
seasonal fruits and berries  
assorted cold cereals  
fresh baked breakfast breads  
coffee and tea Service

### enhancement | \$3.5

individual assorted cold cereals

### enhancement | \$5.5

seasonal fruits and berries



## breakfast plated

### new frontier | \$23

freshly squeezed orange juice  
farm fresh scrambled eggs with herbs  
choice of bacon, sausage links or grilled ham  
breakfast potatoes  
coffee and tea service

### southwest scramble | \$26

freshly squeezed orange juice  
eggs with tortilla strips, onions and feta  
served in a crisp tortilla cup, with  
chili con carne and guacamole  
breakfast potatoes  
coffee and tea service

### enhancements | \$17 per carafe

apple juice  
cranberry juice  
tomato juice  
vegetable juice

### enhancements | \$7

yogurt and granola parfait  
bowl of fresh cut fruit  
waffles with whipped cream and fruit  
French toast

### sandwich | \$26

freshly squeezed orange juice  
biscuits or croissants filled with  
grilled sausage patties  
loaded up with scrambled eggs  
breakfast potatoes  
freshly baked breakfast breads  
coffee and tea service

### eggs benedict | \$26

freshly squeezed orange juice  
poached eggs with Canadian  
bacon atop toasted English  
muffin with hollandaise  
breakfast potatoes  
freshly baked breakfast breads  
coffee and tea service



## brunch

### lost cities of gold | \$33

freshly squeezed orange, grapefruit, tomato and vegetable juices served with lemon wedges, Tabasco, Worcestershire, celery sticks, salt and pepper  
fresh baked pastries and breakfast breads served with butter, honey and preserves  
grilled vegetable and buffalo mozzarella napoleons with a rosemary sprig and drizzled with pesto  
mesclun greens with alfalfa sprouts  
German-style red bliss potato salad  
smoked Norwegian salmon accompanied by chopped eggs, onions, capers, cream cheese and parsley with bagels  
scrambled eggs with fresh herbs  
crisp bacon and sausage links  
assorted fresh vegetables and roasted potatoes  
miniature French pastries  
coffee and tea service

\*\$75 attendant fee applies to the brunch

### enhancements | \$8

eggs benedict  
tortilla filled with scrambled eggs and fajita style chicken, picante sauce, guacamole and sour cream  
cheese blintzes with fruit sauces  
sesame crusted chicken with chipotle sauce  
sautéed salmon medallions with pesto cream



coffee breaks

coffee and more | \$12

freshly brewed Starbucks® Caffé Verona regular and decaf coffees served with vanilla, amaretto & Irish cream flavorings specialty teas scottsdale cottonwoods resort signature prickly pear lemonade

Garcia's sweet tooth | \$14

freshly baked gourmet cookies: oatmeal cinnamon raisin walnut chocolate chip fudge nut brownie white chocolate macadamia peanut chip chocolate chunk candy bars coffee and tea service

seventh inning stretch | \$14

warm soft pretzels with deli mustard popcorn, candy bars, shelled peanuts & cracker jacks freshly brewed Starbucks® Caffé Verona regular and decaf coffees served with vanilla, amaretto & Irish cream flavorings specialty teas

ice cream maaaaaaan | \$15

Häagen Dazs® nut cluster, vanilla & dark chocolate ice cream bars strawberry fruit & juice bars dove® vanilla almond bars coffee and tea service

enhancements | \$40 per dozen

lemon cookie bars chocolate brownies

enhancement | \$7

freshly prepared fruit smoothies made from yogurt, berries, bananas, melons, papaya, kiwi and honey

enhancement | \$3

assorted candy bars

If life gives you lemons | \$12

lemonade key Lime Pie lemon Sorbet lemon Bars

chocoholic | \$12

chocolate fondue with fresh fruit brownies chocolate candy bars chocolate milk

\*\$75 attendant fee applies to the seventh inning stretch and the ice cream maaaaaaan themed break



## A la carte

Starbucks® Caffé Verona coffees		\$80 gallon
specialty teas		\$3.25 each
freshly squeezed orange juice		\$17 carafe
fresh grapefruit juice		\$17 carafe
apple Juice		\$17 carafe
2% milk & non fat milk		\$12 carafe
prickly pear lemonade		\$50 gallon
ice tea / pink lemonade		\$45 gallon
assorted soft drinks		\$4.00
bottled water		\$4.25
assorted energy drinks		\$4.00

**cookies** | \$37 per dozen

freshly baked gourmet cookies  
oatmeal cinnamon raisin walnut  
chocolate chip  
fudge nut brownie  
white chocolate macadamia  
peanut chip / chocolate chunk

**breakfast breads** | \$37 per dozen

assorted bagels with cream cheese  
freshly baked breakfast pastries, muffins & croissants  
date nut, banana nut & zucchini breads

**enhancements** | \$20 per pound

deluxe mixed nuts / spiced trail mix / smoky cheddar crunch mix

warm soft pretzels with warm cheese& mustard		\$3
Häagen Dazs® ice cream & yogurt bars		\$4.5
assorted candy bars		\$3
cinnamon and sugar dusted Churros		\$3
fresh vegetable crudités with hummus & dip		\$5
international & domestic cheese display		\$6.5
tri-color tortilla chips with salsa and guacamole		\$8
fruit kebob		\$3.5
seasonal fruit and berries		\$5.5
whole fruit		\$2.5

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## lunch buffet

lost cities of gold | \$36

fresh corn soup with poblano  
chilies and crab

mesclun greens with chili lime  
vinaigrette  
seven layer guacamole salad  
shrimp pasta salad with cilantro pesto  
jalapeño potato salad

chicken enchiladas  
chili and cheese stuffed pork loin  
sautéed flounder Vera Cruz  
rice ala Mexicana  
mélange of seasonal vegetables

chef's choice of desserts  
fresh baked breads with butter  
coffee and tea service

add an additional entree for | \$4

chicken fajitas with flour tortillas  
beef taco station with all the  
condiments  
Posole

trailside bbq | \$38

prepared at our authentic outdoor  
mesquite grill\*

mixed field greens with assorted  
dressings  
macaroni and coleslaw salads  
roasted vegetables with buffalo  
mozzarella  
sliced watermelon  
bbq beans  
corn on the cob  
tri-color tortilla chips with salsa de  
casa  
jalapeno corn bread and assorted  
buns  
tomatoes, lettuce, pearl onions,  
pickles,  
pepperocini's, sweet relish and mixed  
olives  
mayonnaise and Dijon, American &  
Creole Mustards  
hamburgers, hot dogs and chicken  
breast  
chef's choice of desserts  
coffee and tea service

a \$75.00 chef attendant fee will  
apply to this buffet

\*minimum guarantee of 25 people required  
a \$100 service charge will apply to groups less than 25 people



## lunch buffet

### Garcia's sandwich buffet | \$37

soup de jour

assorted baby greens with choice of dressings  
warm German-style potato salad  
creamy coleslaw  
penne pasta Salad

pre-made open faced sandwiches  
smoked ham with Swiss cheese  
roasted turkey with sliced egg  
smoked salmon with onion and capers  
roast beef with creamy horseradish  
Brie cheese with grapes  
tomato and mozzarella with pesto

chef's choice of desserts  
coffee and tea service

### add an additional salad | \$3

macaroni  
potato  
four Bean

### deli buffet | \$36

assorted artisan breads and rolls  
tomatoes, lettuce, pearl onions, pickles, pepperocini's and mixed olives  
mayonnaise and Dijon, American & Creole Mustards  
chef's choice of desserts  
coffee and tea service

salads | choose 3  
coleslaw  
penne pasta  
chicken salad  
assorted baby greens  
potato salad  
German-style potato salad  
macaroni salad  
four beans salad  
mozzarella and tomato salad

meats | choose 3  
smoked country ham  
roasted turkey breast  
roast beef  
Genoa salami  
warm pastrami  
warm corned beef

cheeses | choose 3  
Wisconsin Swiss  
colby cheddar  
American  
aged provolone  
pepper jack  
havarti

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## lunch buffet

**viva New Orleans** | \$39

New Orleans-style gumbo with Andouille sausage and crawfish

mesclun greens with alfalfa sprouts with choice of dressings

Creole tomato trio with virgin olive oil, basil and toasted pine nuts

shrimp remoulade stuffed avocados

Cajun rice salad with crawfish tails

chicken and Andouille jambalaya

roasted blackened pork loin with Creole mustard sauce

sautéed catfish with an Etouffee sauce

roasted red bliss potatoes

mélange of seasonal vegetables

chef's choice of desserts

fresh baked breads with butter

coffee and tea service

**the Tuscany** | \$40

white bean soup

Caesar salad with herbed croutons

pasta salad with olives, peppers, artichokes, pepperocini's and onions

in a light vinaigrette dressing

red and yellow tomato with buffalo

mozzarella Napoleon

roasted vegetable platter with goat cheese

sun-dried tomato stuffed chicken

drizzled with pesto

veal and eggplant Melanzane in marinara

tri-colored tortellini in creamy

Carbonara

assorted fresh vegetables

chef's choice of desserts

fresh baked breads and butter

coffee and tea service

**add an additional entree** | \$4

penne pasta with pomodoro sauce and meatballs

sautéed chicken cutlet in marsala sauce

lasagna

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## plated lunch

all entrees include one starter and one dessert

fresh vegetables

potatoes or rice

fresh baked bread and rolls with butter

coffee and tea service

**starters** | choose one

Caesar salad

mixed green salad

iceberg wedge

frisee with sun-dried tomatoes

**desserts** | choose one

flourless chocolate cake

seasonal fruit tart

coconut cake

carrot cake

pineapple upside-down cake

strawberry mousse torte

chocolate truffle torte

## meal selections

grilled rib eye steak with merlot sauce & fried onions | \$35

penne pasta with grilled chicken | \$30

grilled shrimp | \$32

served with roma tomatoes, sweet basil pesto and parmesan

roasted Mediterranean trio | \$34

with lamb, chicken, and roasted salmon on pita bread

grilled chicken breast on a risotto cake and rosemary jus | \$34

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## vegetarian entrees

**Mediterranean vegetables** | \$30

braised baby vegetable casserole with carrots, artichokes and mushrooms in saffron broth served over basmati rice

**mushroom Napoleon** | \$30

grilled eggplant layered with yellow tomato and buffalo mozzarella served with Pomodoro sauce and black rice

**vegetable risotto** | \$30

roasted root vegetables in a creamy risotto with asparagus sauce and red pepper couli

**penne pasta** | \$30

with diced tomatoes, green onions, basil pesto, feta cheese, extra virgin olive oil and shaved parmesan cheese

**grilled vegetable sandwich** | \$30

grilled Portobello mushroom and roasted peppers on jalapeno Focaccia with a goat cheese spread

## light lunches

choice of one entree and one dessert  
fresh baked bread and rolls with butter  
coffee and tea service

**salmon** | \$26

soy sauce marinated salmon filet, with orzo pasta, Red and yellow tomato salad

**chicken** | \$26

Sautéed chicken breast glazed with Hoisin sauce on sesame oil flavored noodles and green asparagus

**turkey club** | \$26

smoked turkey & crisp pepper bacon, red leaf lettuce, yellow tomato, avocado & chili mayonnaise on toasted jalapeno Focaccia topped with pepper jack cheese served with tri-color tortilla chips and salsa

**steak sandwich** | \$26

sliced herb grilled steak, caramelized onions sautéed blackened tomatoes on Ciabatta bread and tri-color tortilla chips with salsa

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## boxed luncheons to go

### the deli | \$20

hoagie sandwich dressed with tomato, lettuce and mayonnaise  
your choice of cold cuts: ham & cheese, turkey or roast beef  
pasta salad  
apple, banana or orange  
potato chips or mini pretzels  
candy bar

### the picnic | \$23

ciabatta with Parma ham  
mozzarella and pesto  
fried chicken with coleslaw  
fruit Salad  
tortilla chips  
jumbo cookie

### the Provencal | \$21

spring mix with tomato and vinaigrette  
wedge of brie with salami  
country pâté  
freshly baked French rolls  
seedless grapes  
brownie

### the southwest | \$24

smoked turkey & crisp pepper bacon, red leaf lettuce, garden tomato & avocado on jalapeno  
Focaccia bun  
coleslaw  
apple, banana or orange  
tortilla chips  
candy bar

add a soda or bottled water for an additional | \$4.00



## lunch desserts

included in menu price

flourless chocolate cake

seasonal fruit tart

coconut cake

carrot cake

pineapple upside-down cake

strawberry mousse torte

chocolate truffle torte



## Reception

**sushi maki 50 pieces** | \$250

california roll  
Philadelphia roll  
spicy tuna roll  
spicy shrimp roll  
spicy yellow tail roll  
vegetable roll  
Unagi fresh water eel roll  
caterpillar roll

**sushi sashimi per pound** | \$160

tuna  
salmon  
yellow Tail  
octopus  
mackerel

**sushi nigiri 50 pieces** | \$320

tuna  
salmon  
smoked salmon  
yellow tail  
shrimp  
sea scallops  
Unago fresh water eel  
squid  
salmon egg

**Dim Sum 50 pieces** | \$200

pork pot stickers  
vegetable pot sticker  
beef pot stickers  
smoked duck pot stickers

Each selection is prepared in quantities of 50



## reception hors d'oeuvres

### oriental 50 pieces | \$180

shrimp spring roll  
Szechwan beef spring roll  
crab Rangoon  
coconut chicken  
sesame chicken with peanut sauce

### seafood 50 pieces | \$240

lump crab cake with mustard sauce  
scallops wrapped in bacon  
coconut crusted lobster tail with mango salsa  
salmon Wellington with saffron dip  
crab stuffed artichoke hearts  
jumbo shrimp with cocktail sauce  
pepper crusted rice cake with Ahi tuna  
Ahi stack with pickled ginger and Wasabi

### cheese 50 pieces | \$200

brie tartlet with raspberry  
buffalo mozzarella and sun dried tomato square  
brie truffles rolled in pistachio  
fruited port cream feta crisp

### quiche 50 pieces | \$160

mini asparagus quiche  
mini lobster quiche  
Portobello puff

### southwestern 50 pieces | \$180

lobster empanada with cilantro dip  
smoked chicken quesadilla  
cornucopia  
chorizo calzone with red pepper dip  
red hot chili poppers with guacamole  
machace beef tamales with salsa  
Sonoran chicken in filo

### vegetarian 50 pieces | \$170

shiitake mushroom filo tart  
feta sun-dried tomato filo roll  
spanikopita  
vegetable spring roll  
spinach pesto puff  
vegetable samosa  
caramelized onion flat bread pizza  
red and yellow tomato bruschetta  
vegetable tower  
artichoke and tomato bruschetta  
Sonoran vegetable profiteroles

Each selection is prepared in quantities of 50



## reception displays

**crudités** | \$5  
assorted fresh vegetables served with assorted dips

**imported and domestic cheeses** | \$6.50  
garnished with fresh fruit and served with bread and crackers

**pâtés and terrines** | \$6.50  
served with Cumberland sauce, French bread and crackers

## carving stations

**beef tenderloin** serves 25 | \$400  
with rolls, béarnaise and peppercorn sauce

**roasted prime rib** serves 40 | \$410  
with rolls, assorted mustards and horseradish

**roasted Leg of Lamb** serves 25 | \$195  
with rolls and herb infused red wine sauce

**rack of lamb** serves 8 | \$70  
with rolls, mint jelly and Pommery mustard

**rack of veal** serves 25 | \$290  
with rolls and mushroom ragout

**blackened pork loin** serves 30 | \$220  
with rolls and Creole mustard sauce

**honey baked ham** serves 40 | \$325  
with rolls, honey mustard and herb mayonnaise

**whole roasted turkey** serves 30 | \$300  
with rolls and cranberry sauce

\$100 attendant fee required for each carving station



## reception stations

### \*Mediterranean station | \$21

(30 Person Minimum)

hummus, tabouleh, baba ghanoush, and fried cauliflower with tahini  
roasted to order carved leg of lamb  
pita bread, spiced onions, sauce Raita, and shredded lettuce  
fattoush and couscous salad

### tapas stations hot | \$21

grilled vegetables with pesto marinated scallops  
fried calamari with marinara and tartar sauces  
chicken wings with blue cheese dressing  
beef brochettes with olive tapenade and grilled tomatoes  
cheddar cheese stuffed jalapeños with ranch dressing

### Latin station | \$21

(30 person minimum)

roasted whole suckling pig carved to order with Cuban style black beans  
Mercian salad of mixed baked vegetables  
exotic fruit crab salad served in pineapple boats  
mia-mex star fruit and black bean salsa

### cold | \$21

roasted red peppers with goat cheese  
mussels on the half shell marinated with peppers and sherry vinaigrette  
thinly sliced Prosciutto and Manchego cheese,  
assorted olives and marinated vegetables  
chilled poached asparagus with paprika dipping sauce

20 person minimum required for each station unless noted

\$75 attendant fee required for each station

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## Reception stations cont.

### Seafood | \$28

(3) boiled jumbo shrimp

(2) crab claws

(1) Alaskan king crab leg or oyster on the half shell with lemons, Creole mustard remoulade and cocktail sauce

### \*Italian station | \$21

penne pasta with pomodoro sauce

bow-tie pasta with wild mushrooms, pancetta bacon in pesto sauce

parmesan crisp, truffle oil, garlic and cream

antipasto: roasted vegetables tomatoes and buffalo mozzarella poached asparagus

domestic and international cheeses

### southwestern station | \$21

chicken and beef fajitas with flour and corn tortillas

queso con chili with tri-colored tortilla chips

sour cream, guacamole, diced tomatoes, scallions, shredded lettuce, cheddar cheese, sliced

jalapeños, Pico de Gallo and salsa de casa

### Asian station | \$21

sushi with Wasabi and pickled ginger

tuna on a rice cracker with seaweed salad & assorted steamed dim sum

Peking duck wrapped in a pancake with assorted dipping sauces

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## Dinner appetizers

pecan-crusted crab cakes with mango slaw and chipotle-lime aioli		\$10
grilled vegetable and mozzarella Napoleon with pepper and basil olive oil		\$7.25
poached jumbo shrimp with honey yogurt dressing and cantaloupe		\$11
asparagus ravioli charred tomato compote and gorgonzola cream sauce		\$11
sorbet intermezzo raspberry, lemon or mango		\$4.50

salads | select one  
included in menu price

traditional Caesar salad  
with a pesto parmesan crouton

organic farm greens and endive  
with Red Wine Poached Pear, and Maytag  
Blue Cheese

iceberg wedge  
with blue cheese dressing, cherry tomatoes and bacon

salad Moriah  
baby mixed greens, Enoki mushrooms and cherry tomatoes  
with balsamic dressing

vine-ripened red and yellow tomato  
with buffalo mozzarella and micro Arugula salad

baby spinach salad  
with goat cheese and raspberry vinaigrette

## soups

chicken tortilla soup		\$5.50
cream of mushroom		\$5.50
lobster bisque		\$6.95

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entrees | select one

<b>blackened swordfish steak</b>	\$56
with jambalaya rice and Creole mushroom sauce	
<b>potato wrapped red snapper in oyster butter sauce</b>	\$56
with sautéed leek and assorted baby vegetables	
<b>sautéed chicken breast on saffron risotto</b>	\$48
red pepper couli with assorted vegetables	
<b>grilled chicken breast on a shrimp potato cake</b>	\$54
with a baby vegetable medley	
<b>bacon wrapped herb pork tenderloin</b>	\$60
with chipotle sweet potatoes	
<b>grilled chicken breast</b>	\$46
with assorted baby vegetables and mashed potatoes	
<b>herb crusted salmon filet</b>	\$46
with champagne cream sauce and fingerling potatoes	
<b>8 ounce pepper crusted beef tenderloin</b>	\$69
with creamy gratin potatoes, assorted baby vegetables, port wine sauce and sauce béarnaise	
add three jumbo shrimp   \$77 or half grilled Maine lobster	\$97

Fresh baked bread and rolls  
Coffee and tea service



split entrees | select one

- sautéed beef tenderloin with port wine sauce and a grilled salmon filet on saffron sauce with creamy gratin potatoes and baby vegetables | \$65
- free range chicken breast on mushroom compote and roasted Prosciutto wrapped pork tenderloin on razz cherry sauce with creamy polenta | \$65
- grilled Ahi tuna and pan roasted baby rack of veal with charred pepper medley in reduced balsamic sauce on truffle mashed potatoes | \$65

vegetarian entrees | select one

- Mediterranean vegetables | \$42
- braised baby vegetable casserole with carrots, artichokes and mushrooms in a saffron broth served over basmati rice
- roasted root vegetable risotto | \$42
- with asparagus sauce and red pepper oil

\*minimum guarantee of 15 people required  
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desserts | select one  
included in menu price

- individual apple crumb tart with cream anglaise
- individual chocolate silk with fruit sauce
- individual chocolate mousse tower with raspberries
- crème brûlée
- chocolate covered nougat pyramid
- tiramisu with coffee sauce
- strawberry mousse tower
- fruit napoleon
- lemon curd tart
- key lime tart
- flourless chocolate silk
- fruit tart
- angel fruit cake



## dinner buffet

east meets west | \$70

black bean and smoked chicken soup

spinach salad with smoked duck, Enoki mushrooms, raspberries, eggs and

black sesame seeds with raspberry vinaigrette

mixed greens with red and yellow tomatoes, sliced Mozzarella and Balsamic Vinaigrette

Somen noodles with sesame and Hoisin sauce roasted chicken

Gulf fish and scallop ceviche

imported and domestic cheeses with whole and sliced fruits and fresh bread

sautéed red snapper on chipotle sauce with sun-dried tomato infused basmati rice

roasted chicken breast with wild mushroom ragout

beef tenderloin with herb infused red wine sauce

creamy gratin potatoes

assorted fresh seasonal vegetables

assorted breads and rolls

chef's choice of assorted desserts

coffee and tea service

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American fusion | \$56

corn and crab bisque

traditional salad Nicoise with Kalamata olives and seared tuna

assorted baby greens with alfalfa sprouts, choice of dressing

tri colored roasted peppers with herbed goat cheese

German-style potato salad

imported and domestic cheeses served with whole and sliced fruits and fresh bread

baked salmon tournedos with sesame crust in an emulsion of sesame oil,

lime juice and fish fumet

chicken stuffed with Andouille sausage served with crawfish Etouffee sauce

on dirty rice

roasted strip loin of beef with glazed shallots and wild mushrooms

bouquet of fresh vegetables

herb roasted red bliss potatoes

assorted breads and rolls

chef's choice of desserts

coffee and tea service

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build your own trailside barbeque | \$28.00 per person

- mixed field greens with assorted dressings
- macaroni and coleslaw salads
- marinated vegetables with mozzarella cheese
- bbq beans and corn on the cob
- baked potato station with butter, sour cream, green onions and bacon bits
- tri-color tortilla chips with salsa de casa
- jalapeno corn bread & assorted rolls
- sliced watermelon
- chef's choice of desserts
- coffee and tea service

Select your favorite(s) to be prepared on our authentic outdoor mesquite grill:

hamburgers, hot dogs and marinated chicken breast	\$9.95
marinated chicken breast	\$8.25
12 ounce bone-in rib eye	\$27
16 ounce t-bone	\$45
10 ounce herb-lime marinated pork-chop	\$12
10 ounce beef tenderloin and jumbo shrimp brochettes	\$44
chicken and beef fajitas with corn and flour tortilla and all the condiments	\$17
Wyoming buffalo steak	\$47

- \*minimum guarantee of 25 people required
- all pricing is based per person
- a \$100 service charge will apply to groups less than 25 people
- a \$75.00 chef attendant fee will apply to this buffet



## kosher meals

**breakfast** | \$50 choose one option  
choice of bagels with cream cheese and Lox or muffins

**lunch** | \$60  
sandwiches with salad and dessert

**dinner** | \$100 choose one  
fresh garden salad with dressing  
steak with potatoes and fresh vegetables  
slice of cake

fresh garden salad with dressing  
salmon with a starch and fresh vegetables  
Slice of Cake

fresh garden salad with dressing  
chicken with a starch and fresh vegetables  
slice of cake

\*all items are prepared under the supervision of a Rabbi.



## bar options

### host bar beverages

prestige host liquors	\$8
top shelf liquors	\$7.75
premium liquors	\$7.25
prestige wines	\$60
top shelf wines	\$40
house wine by the glass	\$8
domestic beers	\$4.50
imported & micro brews	\$5.50
cordials	\$7.25
soft drinks & bottled water	\$3.75

### cash bar beverages

prestige	\$8.50
top shelf	\$8.25
premium	\$7.75
house wine	\$8.50
domestic beers	\$4.75
imported & micro brews	\$5.75
cordials	\$7.50
soft drinks & bottled water	\$4

### enhancements | gallon

champagne fruit punch	\$85
Caribbean rum punch	\$85
milagros margaritas	\$110
Spanish sangria	\$75
non alcoholic fruit punch	\$45

### PRESTIGE BRANDS

Ketel One  
The Glinlivet  
Bombay Sapphire  
Knob Creek  
Crown Royal  
Myers Rum  
Jose Cuervo 1800

### TOP SHELF BRANDS

Absolut  
Johnnie Walker Black  
Tanqueray  
Makers Mark  
Seagram's VO  
Captain Morgan  
Jose Cuervo Gold

### PREMIUM BRANDS

Smirnoff  
J&B  
Beefeater  
Jack Daniels  
Canadian Club  
Bacardi  
Sauza Gold

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

Scottsdale Cottonwoods Resort

6160 N Scottsdale Road | Scottsdale | AZ 85253

480.991.1414 | [www.scottsdalecottonwoods.com](http://www.scottsdalecottonwoods.com)



## hosted package bars

prestige liquors  
1 hour | \$23  
additional hours | \$8

top shelf liquors  
1 hour | \$19  
additional hours | \$7

premium liquors  
1 hour | \$20  
additional hours | \$7.50

beer and wine bar  
selection of wines  
domestic beers, imported  
& micro brews  
1 hour | \$16  
additional hours | \$5

All Package bars include soft  
drinks & bottled water

## Specialty Bars

**MARTINI MADNESS** | \$ 8.50  
experience the classic, or your favorite  
variation.  
or create one with your group's name!  
this specialty bar includes  
Absolut Citron, Absolut Mandarin, Ketel  
One,  
Skyy Vodkas and  
Tanqueray & Bombay Sapphire Gins

**'RONAS & 'RITAS**  
enjoy coronas on ice  
or traditional, hand-mixed margaritas  
made with Sauza Tres Generaciones  
Tequila and Grand Marnier.  
fresh fruit blends include  
strawberry, watermelon and prickly  
pear.

**'RONAS** | \$5.50  
**'RITAS** | \$8.50

bartender fee & cashier fee is \$50.00 per hour this fee will be waived if \$500.00 in sales is  
generated prices are per person per



## low fat/ low cholesterol and carb conscious selections

**bowl of fresh cut fruit (low fat)** | \$9  
cantaloupe, honeydew, watermelon, strawberry, banana, kiwi and blueberries

**bowl of oatmeal (low cholesterol)** | \$9  
with seasonal berries

**smoothies (low fat)** | \$7  
freshly prepared fruit smoothies made from  
yogurt, berries, bananas, melons, papaya, kiwis and honey

**the travelers fitness** | \$19  
fresh orange, and grapefruit juice  
date nut, banana nut & zucchini bread  
fresh fruit and berries  
granola bars and individual yogurts  
assorted cold cereals  
coffee and tea service

**enhancements (low fat)**

fruit kebob	\$3.50
fresh seasonal fruit and berries	\$4.50
whole fruit	\$2
individual fruit yogurts	\$3

**enhancements (low cholesterol)**

granola and nutri-grain bars	\$2.50
kashi protein & fiber bar (low cholesterol)	\$2.50

## lunch and dinner

appetizers

asparagus salad	\$7
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with shaved fennel, pecorino and lemon-basil vinaigrette  
(low cholesterol/carb conscious)

ocean gazpacho with crab salad	\$9
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(low fat/low cholesterol/carb conscious)

seared Ahi tuna	\$12
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with papaya salad and sweet lime chili sauce  
(low fat/low cholesterol/carb conscious)



## entrees

- grilled shrimp salad Nicoise style | \$18  
(carb conscious)
- Charmoula glazed swordfish | \$28  
with Israeli couscous & preserved lemon vinaigrette  
(low cholesterol/carb conscious)
- pan seared Alaska halibut | \$29  
with brown rice, asparagus and lump crab vinaigrette  
(low cholesterol)
- seared grouper with tomato fumet | \$27  
(low cholesterol/carb conscious)
- Prosciutto wrapped pork tenderloin | \$27  
with cauliflower mash and Kalamata olive sauce  
(carb conscious)
- 10oz Miso grilled flat iron steak | \$27  
with gingered shitake mushrooms, soy mustard sauce and peas  
(carb conscious)



## audio visual equipment

pipe and drape	\$15 per foot
laser pointer	\$50 per day
flipchart package	\$40 per day
post-it flipchart package	\$60 per day
speakerphone	\$200 per day
T1 internet line	\$250 per day
each additional T1 line	\$75 per day
wireless internet	\$400 per day
easel	\$15 per day
AV roll cart	\$20 per day
phone line w/ long distance	\$165 per day
technicians	\$Hour
monday- friday 7am – 6pm	\$50
evenings / weekends	\$80
audio technicians required a 5 hour minimum	

microphones	
table, podium or floor microphone	\$110 per day
with mixer	
each additional microphone	\$50 per day
wired lavalier microphone	\$100 per day
wireless lavalier or handheld with mixer	\$200 per day
house sound patch	\$60 per day

microphone packages	
wireless lavalier microphone	\$250 per day
& one handheld on the same frequency with mixer and patch	

audio	
cassette player and recorder	\$75 per day
5 disc CD player	\$75 per day
boom box with CD player	\$60 per day
4 channel mixer	\$75 per day
8 channel mixer	\$150 per day
16 channel mixer	\$200 per day
100 watt anchor speakers (2)	\$150 per day



## audio visual packages

### LCD support package with 6ft or 8ft tripod screen | \$125 per day

This package is suitable for small to medium meetings if you choose to provide your own LCD projector. Includes a skirted 6ft presentation table for your LCD projector, laptop and any presentation materials, a 6ft or 8ft tripod screen, extension cord and power strip. An audio visual technician will assist you with connecting your laptop and projector at the start of your meeting.

### LCD support package with cradle screen | \$190 per day

This package is suitable for meetings of 50 attendees or more if you choose to provide your own LCD projector. Includes a skirted 6ft presentation table for your LCD projector, laptop and any presentation materials, a 10 ft cradle screen with bottom skirt or a 7.5ft x10ft fast fold screen, extension cord and power strip. An audio visual technician will assist you with connecting your laptop and projector at the start of your meeting.

### LCD PROJECTOR PACKAGE | \$725 per day

This Package Is Suitable For All Computer-Generated Presentations Of Any Size Ensuring A Crisp, Clean Image. Includes XGA Resolution LCD Projector, Audiovisual Roll-Cart, And Projection Screen Maximized To Fit Room Size & Extension Cords

### JBL audio support package | \$300 per day

This package is designed for groups with 50 attendees or more to ensure a full range of sound. Includes (2) 250 watt JBL speakers on stands, CD player with walk-in music, 4-channel mixer, extension cords & cables

### exterior music package | \$300 per day

This package is designed for any size group hosting an outdoor dining or teambuilding function requiring music for entertainment. Package includes a 5-disc CD player, 2-100 watt anchor speakers, a 4-channel mixer, extension cords and cables. Choose from our selection of themed music, or provide your own.

Scottsdale and Paradise Valley exterior sound ordinances may apply. Contact your event manager for details.

### VCR / monitor package | \$225 per day

This package is designed for groups with less than 30 attendees and is ideal for all types of video tape-based presentations. Includes VHS video player/recorder, a 27" full-function color monitor/receiver & 54" audio visual roll-cart,



### overhead projector package

| \$170 per day

This package is suitable for all transparency-based presentations. includes a super-bright 6000 lumen overhead projector, spare lamp changer, audio visual roll-cart, projection screen & extension cords



## FOOD AND BEVERAGE POLICIES

All food must be purchased and served by the resort. The resort prohibits any food product to be brought onto or removed from the premises. In accordance with Arizona Liquor Laws (Resort Liquor License), no alcoholic beverages may be brought onto the resort property by patrons or their guests. A 22% taxable service charge and applicable sales tax, currently 7.95%, will be added to all food & beverage, Room Rental and audiovisual charges. Prices are subject to change with market fluctuations and may be confirmed 90 days prior to your function.

\* Consuming raw or uncooked meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## DEPOSITS

A non-refundable deposit is required to reserve our function rooms unless credit has been established. Unless Credit has been established with the Resort in advance, the full balance is due and payable at least Ten (10) days in advance of the event date by cash, credit or certified check. The amount of the deposit will be determined by the nature of the event, function date and space required. This deposit will be noted on your sales contract. The guaranteed attendance of your function must be communicated to your Event Manager no later than 11:00AM, three (3) business days prior to the event. Otherwise, your original number expected or actual number of attendees, whichever is greater, will be used for billing. The resort will be prepared to serve 3% over the guaranteed figure, up to 25 people. Buffets are designed to remain open for one (1) hour.

## LOSS PREVENTION

The resort is not responsible for any items left in any meeting rooms before, during or after any function.

## MEETING SPACE ALLOTMENT

The resort reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your event. The resort may assign suitable charges for any extraordinary room setups; electrical requirements and/or substantial room set changes from the original signed Banquet Event Order within 24 hours of the function. Any signs, decorations or other items displayed must be of professional quality and have prior approval of your Event Manager. The resort may assess charges for decorations, banners, dance floor, risers, or other equipment not contained within the equipment inventory. Additional charges will be assessed if greater than reasonable cleanup is required after your function.

## CANCELLATIONS

A service charge may be applied if cancellation is made and the Resort may retain any deposit as a result of cancellation. Cancellations may also result in additional liquidated damages as a result of lost revenue opportunities.



## PACKAGES

Packages for your event may be delivered no earlier than (3) business days prior to the function. A Handling Charge of \$3.00 per box will be assessed and added to your account. All Parcels are to be addressed as follows:

Scottsdale Cottonwoods Resort  
6160 N Scottsdale Road  
Scottsdale, AZ 85253  
(Name of Contact)  
(Name of Group)  
(Group Arrival Date)

## PARKING

Parking is provided free of charge and on an availability basis in the resort parking areas. The resort asks that guests not park in the areas designated for The Borgata Shopping Village or the Kerr Cultural Center. These establishments may tow cars parked in these areas at the owners' expense.

## ALCOHOLIC BEVERAGES

The sale and service of all alcohol beverages is regulated by Arizona's State Liquor Commission. The Scottsdale Cottonwoods Resort is responsible for the administration of these regulations; therefore, it is our policy that no alcohol beverage (s) is brought into the resort for a banquet function.