

Cold Luncheon Selections

Private Dining

Each luncheon is a complete meal. Please choose a Starter, Entrée and Dessert.

LUNCHEON STARTERS

Tomato and Mozzarella Salad
Grilled Vegetable Salad
Fruit and Cheese Plate
Fruit and Jicama Slaw
Mixed Salad Greens
Spanish Gazpacho
Soup du Jour
Greek Salad

ENTRÉES

Italian Sub Sandwich

shaved ham, turkey, salami and roast beef with crisp lettuce, tomato, onion, mozzarella and provolone cheeses, creamy herb Italian served on a hoagie roll with potato chips

Cold Deli Plate

ham, beef, turkey and assorted cheeses thinly sliced, potato salad and cole slaw served with assorted sliced breads and condiments

Chicken Caesar Tortilla Wrap

grilled chicken and crisp romaine blended with the classic parmesan dressing served with a colorful tortellini pasta salad

Cobb Salad

chicken, olives, bacon, tomato and cheese on crisp iceberg lettuce served with your choice of dressings

Mesquite Chicken Salad

grilled breast of chicken on California field greens, Balsamic Vinaigrette

Southwestern Tortilla Wrap

mesquite broiled marinated sirloin rolled with black beans and Spanish rice served with guacamole, sour cream and pico de gallo

CHOICE OF DESSERT

from our Favorite Desserts list



*Scottsdale Resort
& Conference Center®*

BENCHMARK  HOSPITALITY
INTERNATIONAL

Hot Luncheon Selections

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LUNCHEON STARTERS

Tomato and Mozzarella Salad
Grilled Vegetable Salad
Fruit and Cheese Plate
Fruit and Jicama Slaw
Mixed Salad Greens
Spanish Gazpacho
Soup du Jour
Greek Salad

ENTRÉES

Sautéed Chicken Breast

*tender breast of chicken, sautéed mushrooms and Madeira sauce
served on a bed of angel hair pasta with julienne fresh vegetables*

Broiled Chicken Breast Oriental

*marinated breast of chicken, grilled to perfection
and topped with sesame seeds
served on a bed of rice with stir fried vegetables*

Chicken Taquitos

*diced grilled chicken breast blended with cheddar cheese and
mild peppers rolled in fresh corn tortillas
served with Spanish rice, refried beans, and pico de gallo*

New York Steak Au Poivre

*mesquite broiled New York sirloin, brandied peppercorn demi-glace
served with horseradish mashed potato and julienne vegetables*

Baked Salmon Provencale

*lightly seasoned boneless filet of fresh salmon, provencale style
with au gratin potatoes and sautéed dill cucumbers*

Pulled Pork Sandwich

*shredded braised pork and caramelized onions combined
with a tangy southern barbecue sauce on kaiser roll
roasted new potato*

Shrimp and Chicken Breast

*grilled chicken breast and sautéed large gulf shrimp
finished with a basil beurre blanc
served over angel hair pasta and colorful julienne vegetables*

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Luncheon Buffets

Private Dining

COLD DELI BUFFET

(Minimum 25 People)

Tossed Garden Greens

*served with croutons, onions, tomatoes, grated cheese
and an assortment of dressings*

German Potato Salad

new potatoes, bacon, onion in a tangy dressing

Creamy Coleslaw

Marinated Bean Salad

marinated with onions in an Italian herb dressing

Garden Vegetables and Dip

chef select fresh vegetables with ranch dressing

Deli Favorites Including:

Sliced Breast of Turkey
Sharp Cheddar Cheese
Big Eye Swiss Cheese
Honey Cured Ham
Sliced Roast Beef
Pepperoni Slices
Genoa Salami

Assorted Condiments

lettuce, tomatoes, onions, pickles, mustard, ketchup, mayonnaise

Assorted Sliced Breads

including white, wheat, sourdough and rye breads

Dessert

assorted cookies, brownies and carrot cake squares



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Luncheon Buffets

Private Dining

HOT DELI BUFFET

(Minimum 25 People)

Tossed Garden Greens

*served with croutons, onions, tomatoes, grated cheese
and an assortment of dressings*

Rotelli Pasta Salad

*spiral pasta noodles with black olives, hard salami and onions,
tossed with a tangy Italian vinaigrette*

Fresh Potato Salad

with onions, peppers and creamy mayonnaise

Meat and Cheese Tray

*thin-sliced hard salami, roast beef and bologna
Swiss, cheddar and American cheeses*

Assorted Condiments

*lettuce, tomatoes, onions, pickles, ketchup,
mustard and mayonnaise*

Carved to Order:

Corned Beef Brisket

Roast Breast of Vermont Young Turkey

Honey Glazed Ham

Vegetable Bouquet

chef select fresh vegetables

Steamed Cabbage and Carrots

sliced carrots and quartered cabbage braised in corned beef stock

Au Gratin Potatoes

with sharp cheddar cheese and baker's cream

Assorted Bread and Rolls

fresh baked daily in our own pastry shop

DESSERTS

New York Style Cheesecake

Assorted Fruit Turnovers

One chef required per 75 people, \$125 per chef



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Brunch Buffet

Private Dining

BRUNCH BUFFET

(Minimum 100 People)

TO BEGIN

Freshly Squeezed Orange Juice

Assorted Fresh Fruit

an array of seasonal fruits and berries

Smoked Norwegian Salmon

*capers, Bermuda onions, chopped eggs,
sour cream*

Pâtés and Terrines

*assorted wild game, chicken
seafood or pork pâtés*

Smoked Trout

dill crème fraîche

Crab Stuffed Artichokes

Deviled Eggs

Chili Stuffed Tortilla Rolls

spicy salsa fresca

Imported Asparagus Spears

mild curry sauce

BRUNCH DELIGHTS

Chicken Salad

tender breast with mixed vegetables

Nicoise Salad

*heart of romaine lettuce, Greek olives,
hard salami, feta cheese and
zesty herb vinaigrette*

Seafood Salad

*Alaskan crabmeat gently tossed with bay shrimp in
a fresh dill dressing*

Ambrosia Salad

*tropical fruits and coconut enhanced by our own
Hawaiian fruit dressing*

Peel Your Own Shrimp

with cocktail sauce and fresh lemon wedges

Imported Cheese Board

*Smoked gouda, sharp cheddar
Jarlsberg and ripened brie
classic English crackers
and sesame lavash bread*

MORNING FAVORITES

Breakfast Sausage

seasoned to perfection and golden brown

Homemade Waffles

*sliced strawberries, whipped cream
and maple syrup*

Omelettes Made to Order

*farm fresh eggs with choice of ham, cheese,
peppers, onions and seasonal tomatoes*

Eggs Benedict

*traditional favorite with Canadian bacon,
hollandaise sauce and truffles*

Bakery Delights

*an assortment of freshly baked breads,
muffins, fruit filled danish pastry,
buttery croissants and coffee cakes*

ENTREES

Honey Glazed Ham

smoked to perfection, pineapple sauce

Roast Black Angus Sirloin

peppercorn bordelaise

Grilled Southwestern Chicken Breast

tequila lime sauce

Baked Salmon Provencale

lemon garlic, butter and sundried tomatoes

Crepes Made to Order

*tender crepes wrapped around your choice of
apple raisin, chicken or seafood filling
with cheese, lobster or honey rum sauce.*

Dauphinoise Potatoes

baked in swiss cheese and cream

Medley of Fresh Vegetables

A Delicious Assortment of Desserts to Include:

*New York style cheesecake, pound cake with fresh
fruit sauces, various chocolate, fruit and creme
tortes and a selection of favorite pies, along with an
array of petite French pastires.*



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Three chefs required per 100 people, \$125 per chef

Additional charges apply for Private Dining.
Contact your Conference Planning Manager for pricing information.