



BANQUET MENU

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All pricing is subject to applicable service fees and taxes.

CONTINENTAL BUFFET BREAKFASTS

Priced per person.

THE MORNING CONTINENTAL

Sliced seasonal fresh fruit
Assortment of freshly baked goods
Arizona mesquite honey, fruit preserves and butter
Carafes of orange juice and cranberry juice
Brewed regular & decaffeinated coffee and a hot tea selection

\$15

THE DELUXE CONTINENTAL

Display of fresh sliced fruits and seasonal berries
Assortment of freshly baked goods
Freshly made bagels with regular and chipotle-berry cream cheese
Arizona mesquite honey, fruit preserves and butter
Granola and low-fat fruit yogurt
Carafes of orange juice and cranberry juice
Brewed regular & decaffeinated coffee and hot tea selection

\$20

BREAKFAST BUFFETS

Priced per person. Minimum 25 guests. All breakfast buffets include, fresh orange juice & cranberry juice, regular & decaffeinated coffee and hot tea selection.

EARLY MORNING BUFFET

Sliced seasonal fresh fruit
Muffins & whole grain toast
Scrambled eggs with salsa
Del Sol breakfast potatoes
Choice of: sausage links or
applewood smoked bacon

\$24

MORNING STAR BUFFET

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

\$27

DEL SOL SUNRISE BUFFET

Sliced seasonal fresh fruit
Freshly made bagels with regular and
chipotle-berry cream cheese
Mexican pastries & muffins
Southwestern eggs benedict
with Cholula hollandaise
Steel-cut oatmeal
Del Sol breakfast potatoes
Applewood smoked bacon & sausage links

\$32

BREAKFAST BUFFET ENHANCEMENTS

Sunrise quiche	\$4 per person
Yogurt parfait with granola	\$4 per person
Biscuits & gravy	\$4 per person
Pancakes or belgian waffles	\$5 per person
Breakfast burritos (egg, potato, cheese, choice of chorizo, sausage, or bacon)	\$5 per person
Croissant breakfast sandwich (egg, cheese, choice of chorizo, sausage, or bacon).....	\$5 per person
Ham, cheese & jalapeño croissants	\$5 per person

EGGS MADE TO ORDER

Smoked ham, crispy bacon, cheddar, pepperjack, goat cheese, bell
peppers, onions, spinach, roma tomatoes, salsa maison

\$14

PLATED BREAKFASTS

Your choice of one entree per entire group. 125 person maximum.

All plated breakfasts include fresh orange juice & cranberry juice, regular & decaffeinated coffee and hot tea selection, along with chefs choice of assorted breakfast breads.

SOUTHWESTERN BREAKFAST BURRITO

Scrambled eggs, jack cheese, green chilies, layered in a flour tortilla

Served with charred tomato salsa

Choice of: sausage, bacon, machaca or chorizo

Hash browns served on the side

\$20 PER PERSON

SCRAMBLED EGG BREAKFAST

Eggs scrambled with your choice of crisp bacon or sausage

Del Sol breakfast potatoes

\$23 PER PERSON

SUNRISE QUICHE

Filled with mushrooms, peppers, spinach, jack & feta cheese

Del Sol breakfast potatoes

Choice of crisp bacon or link sausage

\$27 PER PERSON

DEL SOL LUNCH BUFFETS

All Lunch Buffets served with regular and decaffeinated coffees, hot tea selection, and iced tea. Priced per person. Minimum of 25 people.

THE SALAD BAR

Choice of one soup: 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, curry

Tuna salad, grapes and walnuts

Assorted tartlets, parfaits

\$24

Add grilled chicken for \$4 per person.

THE DELICATESSEN BUFFET

Assorted sliced boar's head deli meats and domestic sliced cheeses

Choice of three meats roast beef, ham, turkey, pastrami, corn beef, salami, cappicola

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, house made potato chips

Assorted cookies, blondies and brownies

\$28

BACKYARD BARBEQUE

Mixed field greens and fresh vegetables with house dressing

Bacon-potato salad, old fashioned pasta salad

Black angus hamburgers and all-beef hot dogs

BBQ chicken with Del Sol BBQ sauce

Buns & traditional garnishes

Baked beans, milk and honey corn on the cob

Cupcakes, cobbler, bread pudding

\$33

THE YAQUI PUEBLO

Seasoned tortilla chips, guacamole and charred tomato salsa
Caldo de queso soup
Green chili chicken and jack cheese enchiladas with queso fresco
Red chili con carne with cilantro rice and spicy charro beans
Traditional Wakavaki-braised beef, corn, cabbage, carrots and green beans
Corn or flour tortillas and south of the border condiments
Mexican chocolate tres leches cake, flan, churros

\$38

RUBBED, PULLED & SMOKED BUFFET

Ham and macaroni salad
Smoked cheddar jalapeño bacon potato salad
Creamy coleslaw bacon and jalapeño biscuit
Memphis style dry rub baby back ribs with spicy barbecue sauce
Carolina chop pork with mustard vinegar barbecue sauce
Smoked texas brisket with pilloncilo
Gentleman Jack chocolate pecan pie
Peach and blackberry cobbler

\$35

THE VILLA TUSCANY

Caprese salad with balsamic reduction and basil infused oil
Focaccia bread
Caesar salad bar with herbed croutons, cherry tomatoes, and grated parmesan cheese
Goat cheese and artichoke crostinis
Parmesan chicken, marinara cavatappi with grilled vegetable pasta,
Chef roasted vegetables
Roasted mushroom ravioli with alfredo sauce
Individual tiramisu tortes, espresso rice pudding

\$34

TEQUILA FEST BUFFET

Chicken tortilla soup

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

Cheese enchiladas

Fajita beef and grilled chicken, charro beans, spanish rice

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

South of the border chocolate chip and mexican wedding cookies, cinnamon sugar nachos

\$30

GOING LOCAL

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

AZ pecans, dates, goat cheese, strawberries, citrus-olive oil vinaigrette, seasonal greens

Seasonal smooth soup

Braised grass-fed beef stroganoff, Hayden Mills cavatelli

Del Bac whiskey glazed chicken caramelized mushrooms

Hayden Mills creamy polenta

Roasted farm picked vegetable medley

BKW wheat rolls & farmers pesto

Olive oil cake and berry compote, pecan tart

\$58

We would like to thank our seasonal purveyors on this banquet menu: Black Mesa Ranch, Hayden Mills, Queen Creek Olive Mill, Sonoran Mushroom Company, Future Sprouts, Blue Sky Organics, Double Check Ranch, Fistiki Farms, Hamilton Distillers, AZ Pecan Company, Merchants Greens, Top Knot Farms, BKW Wheat.

LUNCH SALAD & SANDWICHES

Priced per person. All plated lunches served with regular & decaffeinated coffee, iced tea and choice of dessert.

SANDWICHES

CHICKEN AND BACON

Grilled chicken breast served warm with two slices of smoked bacon, jack cheese and honey mustard on a grilled onion roll. Served with a citrus penne pasta salad

\$24

GRILLED VEGETABLE SANDWICH

Zucchini, yellow squash, portabella mushroom and red peppers on ciabatta bread with caramelized onions and roasted garlic aioli. Served with a tossed butter leaf salad with red pepper vinaigrette & a fresh fruit garnish

\$25

CHILLED TENDERLOIN SANDWICH

Roasted and chilled beef tenderloin slices served open-faced with roma tomatoes, spicy arugula and creamy horseradish sauce on grilled foccacia. Served with a tossed romaine salad & lemon vinaigrette

\$28

SALADS

GRILLED CHICKEN CAESAR SALAD

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

\$24

Upgrade with grilled shrimp for \$5 per person.

TOPOPO CHICKEN SALAD

Mixed lettuce, tomatoes, cheese, shredded chicken and olives on a bean tostada served with an avocado crème & cilantro vinaigrette

\$26

Upgrade with beef for \$2 per person.

GRILLED SALMON

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

\$28

SEARED TUNA NIÇOISE

Petite spinach leaves, haricot verts, roasted onions, poached fingerling potatoes, boiled eggs, roasted peppers, teardrop tomatoes, and oil cured olives with an anchovy-lemon vinaigrette, assorted breads & butter

\$29

PLATED LUNCH

Priced per person. All plated lunches served with regular & decaffeinated coffee, iced tea and choice of dessert.

ENTREE

Choose entree for all guests.

WILD MUSHROOM PAPPARDELLE PASTA

With roasted garlic cream sauce

\$22

CILANTRO LIME CHICKEN BREAST

With guajillo, cotija polenta, grilled corn pico de gallo

\$23

HERB-GRILLED CHICKEN BREAST

With natural jus, asparagus, braised leeks, au gratin potato

\$25

CHIPOTLE-CITRUS GLAZED BEEF SHORT RIBS

Jalapeño cornbread souffle

\$28

GARLIC ENCRUSTED SIRLOIN OF BEEF

Bacon-mushroom risotto, roasted shallot zinfandel sauce

\$30

Add soup or salad to above for an additional \$5 per person.

SOUPS

Choose one soup for all guests.

Classic chicken tortilla soup garnished with sour cream and crisp tortilla strips.

Spicy southwestern chicken chowder.

Rustic white bean soup with smoked ham.

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

SALADS

Choose one salad for all guests.

Organic mesclun greens, belgian endive, gorgonzola, toasted pecans, blackberry vinaigrette house salad.

Bibb lettuce, Stilton cheese, crumpled bacon, beefsteak tomato, roasted shallot vinaigrette.

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

LUNCH DESSERT SELECTIONS

Choice of one with each plated lunch.

PISTACHIO CAKE

Lemon curd-torte, raspberry sauce

MESQUITE HEIRLOOM CARROT CAKE

FRESH FRUIT TART

Pastry cream filling topped with seasonal fruits

ARIZONA PECAN TART

Traditional pecan filling and Del Bac whiskey anglaise

TIRAMISU

Marsala scented mascarpone filling layered with lady fingers and chocolate sauce

DEL SOL CHEESECAKE

Choice of flavors: classic, dulce de leche, raspberry, Arizona honey-goat cheese

ANCHO CHILE CHOCOLATE TORTE

Rich chocolate flourless cake, seasonal berries

VEGAN & GLUTEN FREE DESSERT SELECTIONS

AVOCADO CHOCOLATE MOUSSE

Berry compote, chocolate garnish

COCONUT-ALMOND RICE PUDDING

Fresh berries

LUNCH ON THE GO

Maximum choice of two selections. All lunches include pasta salad, bag of chips, whole fruit, house-made cookie and bottled water.

\$17 PER PERSON

ROASTED VEGETABLES ON HERB FOCACCIA

Heirloom tomatoes, burgundy onions
& boursin cheese spread

SLOW COOKED TURKEY BREAST ON WHEAT BUN

Focaccia stuffing, cranberry jam, iceberg lettuce and preserved lemon aioli

TURKEY WRAP

Roasted turkey, provolone, lettuce, tomato, sprouts and
herbed cream cheese on sun-dried tomato wrap

HONEY ROASTED HAM ON HOUSE MADE KAISER ROLL

Watercress, caramelized onions, havarti cheese and grain mustard aioli

ROAST BEEF ON HOAGIE ROLL

Baby arugula, roasted red and yellow jam, bleu cheese spread

CHICKEN SALAD WRAP

Peppered bacon, romaine, smoked cheddar on a spinach wrap

BREAK ENHANCEMENTS

CONSUMPTION

Assorted soda and bottled water, each	\$3
Milk, chocolate or plain	\$4
Pineapple, Tomato, Apple, cranberry juice, V-8 juice individual servings	\$4
Red Bull	\$5
Naked Juice	\$6
Lemonade	\$32 per gallon
Iced Tea	\$32 per gallon
Fresh-squeezed orange juice, grapefruit juice	\$48 per gallon
Fresh brewed coffee, regular or decaffeinated, hot tea	\$48 per gallon

PACKAGE BEVERAGES PER PERSON

Coffee (regular or decaffeinated) and tea	\$5 per hour
Soft drinks, water, coffee and tea.....	\$7 per hour

PASTRIES

Assorted bread slices	\$16 per dozen
Assorted mini muffins	\$18 per dozen
Mini assorted pastries	\$24 per dozen
Assorted Mexican pastries	\$26 per dozen
Cinnamon rolls	\$26 per dozen
Sliced bagels and cream cheese	\$30 per dozen
Macaroons.....	\$30 per dozen
Sopapillas with Arizona honey.....	\$36 per dozen

BAKED GOODS

One choice per dozen.

Chocolate chip, peanut butter, oatmeal raisin, brownies or blondies	\$26 per dozen
Mexican wedding	\$28 per dozen

BREAK ENHANCEMENTS CONT.

EXTRA GOODIES

By the dozen.

Bananas, whole apples, oranges	\$18 per dozen
Yogurt (individual, assorted)	\$22 per dozen
Chocolate covered strawberries.....	\$22 per dozen

DRY SNACKS

Per pound. Serves approximately 10 people.

Potato chips, mini pretzels, popcorn, seasoned tortilla chips, seasoned pita chips (choice of 1)	\$17 per pound
Whole roasted peanuts, mixed nuts (choice of 1)	\$24 per pound

SALSA & DIPS

Per quart. Serves approximately 15 people.

Housemade salsa.....	\$28 per quart
Chili con queso.....	\$28 per quart
Roasted onion dip, ranch, Southwest 7 layer bean dip.....	\$32 per quart
Green chili tomatillo salsa	\$34 per quart
Hummus, served with pita chips, celery and carrot sticks	\$34 per quart
Housemade salsa fresco.....	\$36 per quart
Housemade guacamole.....	\$36 per quart

NOVELTIES

By the dozen.

Assorted candy bars, Rice Krispy squares (mixed assortment).....	\$27 per dozen
Ice cream bars, ice cream sandwiches (mixed assortment).....	\$30 per dozen
Klondike bars	\$36 per dozen
Häagen Dazs bars.....	\$42 per dozen

SNACK BREAKS

*One hour maximum service time for all afternoon breaks.
Breaks limited to 90 minute duration. Priced per person.*

DONUT SHOP

Assorted donut holes, mini cinnamon rolls, mini cream puffs, chocolate dipping sauce, caramel dipping sauce, crème anglais, whipped cream & assorted sugars

\$12

ENERGY BREAK

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

\$18

THE HAND IN THE COOKIE JAR

Freshly baked chocolate chip, oatmeal raisin, chocolate chile, corn cookies and chocolate chip, house made gelato

\$14

OLD PUEBLO NACHO BAR

Tortilla chips, queso cheese, homemade salsas, jalapeños and guacamole, cheese quesadillas, cinnamon churros paired with watermelon punch

\$14

BUILD YOUR OWN TRAIL MIX BAR

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

\$17

HIAPSI SPA RETREAT

Sliced fresh fruit parfait, mixed nuts, miniature tarragon chicken, shrimp salad, smoked salmon and cucumber tea sandwiches, orange, cucumber & lemon agua frescas, hot tea selection

\$19

**\$50 attendant fee required for specialty breaks.*

RECEPTION PASSED HORS D'OEUVRES

Minimum order of 50 pieces per selection. Additional order in increments of 25. Priced per piece.

COLD SELECTIONS

Southwest bruschetta with queso fresca.....	\$3
Southwest tortilla rolls with green chilies and pepper sprouts.	\$3
Hummus & Kalamata tapenade on pita chip.....	\$3
Crostini with blue cheese, caramelized onions, dried fig.....	\$3
Boursin cheese roulades of fresh asparagus and serrano ham	\$4
Tarragon chicken salad puff pastry cups	\$4
Marinated grilled and chilled shrimp	\$5
Fresh oysters, with cocktail sauce and horseradish	\$5
Sliced tenderloin, horseradish crema, rye toast points.....	\$5
Smoked salmon, lemon cream cheese, capers on crouton.....	\$5
Assorted sushi rolls: california, salmon and tuna	\$6

HOT SELECTIONS

Mini quesadillas with avocado crema.....	\$3
Cream cheese wontons with almonds & garlic.....	\$3
Phyllo pouch, caramelized onion, goat cheese and portabello	\$3
Brie tartlets with cherry compote	\$4
Sausage-spinach stuffed mushrooms with balsamic	\$4
Chicken chimichangas with chili chipotle salsa.....	\$4
Baked brie en crouete with mint pesto	\$4
Bone marrow croquettes, tomato jam	\$4
Caramelized onion goat cheese tartlets, Kalamata olives, thyme	\$4
Seafood flautas with bacon and charred tomato salsa	\$4
Thai style chicken wings with lemongrass-mango sauce	\$4
Skewers of chicken and prosciutto saltimbocca	\$4
Grilled shrimp cakes, chipotle mayo	\$5
Baja seafood empanadas with cilantro salsa	\$5
Scallops wrapped in smoked bacon	\$5
Hawaiian coconut fried shrimp with sweet and sour dip	\$5
Prosciutto wrapped jumbo shrimp	\$6

RECEPTION DISPLAYED HORS D'OEUVRES

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.

VEGETABLE CRUDITÉS GARDEN

Celery hearts, baby carrots, radishes, beets asparagus,
Whipped goat cheese and herb crema, buttered-rye bread crumb

\$6 PER PERSON

SLICED FRUITS & BERRIES OF THE SEASON

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

\$6 PER PERSON

DOMESTIC CHEESE PLATTER

Served with condiments and cracker choices

\$7 PER PERSON

IMPORTED CHEESEBOARD

Served with condiments and cracker choices

\$9 PER PERSON

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

\$9 PER PERSON

CHILLED SHRIMP & SNOW CRAB CLAW COCKTAIL

Spicy horseradish, cocktail sauce, and lemon wedges
served from a carved ice display tower

MARKET PRICE

CHEF ATTENDED CARVING STATIONS

*All Action Stations require a Chef Attendant fee of \$150 per Chef.
One Chef required for every 60 guests. Minimum of 50 guests per selection.*

HERBED RUBBED ROAST FREE RANGE TURKEY

Giblet sage gravy, yeast rolls and
cranberry-orange compote

\$7 PER PERSON

HONEY CURED SPIRAL HAM

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

\$7 PER PERSON

CHILI RUBBED PORK LOIN

Onion au jus and silver dollar rolls

\$8 PER PERSON

SIDE OF HOT SMOKED SALMON

Toasted baguette and chive sour cream

\$8 PER PERSON

SMOKED PORCHETTA

Pork loin, sausage, pork belly,
apricot mostarda, yeast roll

\$9 PER PERSON

OVEN ROASTED NEW YORK SIRLOIN

Sourdough rolls and red onion marmalade

\$10 PER PERSON

CHILI CHARRED TUNA LOIN

Ponzu chili glaze and wonton chips

\$12 PER PERSON

ROASTED LEG OF LAMB

Minted jalapeño jus, silver dollar rolls
and herbed mayonnaise

\$12 PER PERSON

SALT CRUSTED PRIME RIB OF BEEF

Onion buns and horseradish cream

\$12 PER PERSON

MESQUITE SMOKED BUFFALO SIRLOIN

Jalapeño fry bread and
blackberry Gaujillo chile sauce

\$15 PER PERSON

ROAST TENDERLOIN OF BEEF

Silver dollar rolls and
green peppercorn bordelaise

\$15 PER PERSON

RECEPTION STATIONS

*All Action Stations require a Chef Attendant fee of \$150 per hour per Chef.
Priced per person. One Chef required per every 60 guests.*

NACHO BAR

Fresh corn tortilla chips, queso fundido, black beans, grilled chicken, ground beef, lettuce, black olives, jalapeños, sour cream and guacamole

\$18

PASTA 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 and garlic bread sticks

\$19

QUESADILLA ACTION STATION

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

\$22

TASTE OF CEVICHE STATION

Honduran ahi tuna ceviche, Ecuadorian shrimp ceviche, Peruvian scallops, calamari and clam ceviche. Fresh tortilla chips served with lemons and limes

\$26

ICED & ACTION SEAFOOD STATION

Pan-seared scallops; steamed mussels with white wine, garlic, herbs and butter. Smoked salmon platter with sliced hard-boiled eggs, red onions and capers. Chilled shrimp with chipotle horseradish cocktail sauce, lemon wedges and mango salsa. Chilled Alaskan snow crab claws

\$65

DESSERT STATIONS

Minimum of 50 guests.

PETIT FOUR ENSEMBLE

Delicate in-house crafted petit fours of assorted variety

\$10 PER PERSON

DONUT STATION

House made donuts, with chef selection of frosting and toppings

\$14 PER PERSON

CHOCOLATE DECADENCE

Old fashioned chocolate mousse, raspberry chocolate cake, passion fruit white chocolate cream, ganache meringue, duo chocolate pot de crème, raspberry macaroons, vanilla cream

\$16 PER PERSON

CASINO DEL SOL DESSERT ASSORTMENT

A variety of Casino del Sol signature desserts to include: cakes, gateaux riche, assorted fruit tarts, mini pies, mini chocolates, mini French pastries

\$14 PER PERSON

GELATO STATION

Vanilla bean, chocolate, strawberry and pistachio ice creams; hot fudge, raspberry, caramel sauce, chocolate chips, chopped nuts, crushed Oreos, fresh fruits, pound cake, M&M's, Reese's pieces, brownie bits, whipped cream, waffle and sugar cones

\$19 PER PERSON

THEMED DINNER BUFFETS

Priced per person. Minimum of 50 people. All dinner buffets served with regular & decaffeinated coffee and iced tea.

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

\$40

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 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

\$46

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 jack cheese cornbread
Chocolate dipped pecan tartlets, opera torte, mini cheesecake

\$50

TASTE OF ITALY

Antipasto salad

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

Manicotti baked in a rich marinara sauce

Italian sausage links with peppers and onions

Shrimp alfredo pasta, green beans with crisp pancetta and caramelized shallots

Focaccia bread

Cannoli and tiramisu

\$52

RUBBED, PULLED & SMOKED BUFFET

Ham & macaroni salad

Smoked cheddar jalapeño bacon potato salad

Creamy coleslaw

Bacon & jalapeño biscuit

Memphis style dry rub baby back ribs with spicy bbq sauce

Carolina chopped pork with mustard vinegar bbq sauce

Smoked Texas brisket with pilloncillo bbq sauce

Gentleman Jack chocolate pecan pie, peach & blackberry cobbler

\$54

SOUTHERN COMFORT

Blended lettuce with orange poppy seed vinaigrette

Whiskey barbequed salmon with cucumber relish and citrus butter

Fried chicken with mushroom gravy and Louisiana hot sauce and ranch

Roasted pork loin with braised apples

Potatoes au gratin, rustic braised collard greens and bacon

Assorted rolls & butter

Brioche bread pudding, lemon tarts, Del Bac chocolate cake

\$58

SPANISH NIGHTS

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

Garlic crostinis with olive tapenade and herbed goat cheese

Paella: saffron rice with chicken thigh meat, scallops, shrimp, black mussels, calamari rings

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, apple pecan torte and goat cheese cheesecake

\$60

GOING LOCAL

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

Seasonal smooth soup

Braised grass-fed beef stroganoff, Hayden Mills cavatelli

Del Bac whiskey glazed chicken caramelized mushrooms

Hayden Mills creamy polenta

Roasted farm picked vegetable medley

BKW wheat rolls and farmers pesto

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

\$65

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

Minimum of 75 people.

CASINO DEL SOL GALA

Chilled shrimp, lemon wedges with spicy cocktail sauce

Snow crab claws with drawn butter and lemon aioli

Oysters on the half shell with champagne truffle mignonette

Sushi hand rolls to include tuna, salmon, spicy scallop, vegetable

Rolls and sea weed salad

Roasted chicken breast, pancetta, figs and port wine sauce

Carved filet mignon with shallot-thyme bordelaise

Seared halibut, roasted fingerling potatoes, peppers & garlic

Haricot verts, caramelized onions and almonds

Midnight torte, poached pear mascarpone tarts, chocolate mousse and almond pot de crème

\$120

Station attendant fee or \$150, one attendant per 60 guests, minimum of 100 guests.

CUSTOM DESIGNED DINNER BUFFETS

Priced per person. One entrée selection at \$45 per person. Additional entrées at \$15 per person. All dinner buffets served with regular & decaffeinated coffee, tea selection. Appropriate bread or rolls and butter.

BUFFET PLATTERS

Choice of one.

ANTIPASTO PLATTER

Hearts of palm, grilled portobello mushrooms, heirloom tomatoes, buffalo mozzarella, mixed cured olives, soppressata, capicola, grilled artichokes, and roasted peppers

GRILLED VEGETABLES

Asparagus, mushrooms, baby carrots, zucchini, beets, tomatoes, eggplant, arugula pesto, basil oil with balsamic drizzle

DOMESTIC & IMPORTED CHEESES

5 Chef selected cheeses, garnished with grapes, cornichons, crostini, crackers and pita bread chips

SEASONAL FRESH FRUIT

Freshly sliced display of Chef's choice seasonal sliced fruits with seasonal berries and yogurt dip

CAPRESE PLATTER

Sliced red and yellow tomatoes with fresh mozzarella cheese, chiffonade of basil, extra virgin olive oil and balsamic vinegar

ASSORTED CALIFORNIA CHEESE SPREADS

Brie, goat cheese, sundried tomato spread, bleu cheese, port wine jelly, fig confit, assortment of lavash, pita bread, flat bread and mini baguettes

BUFFET SALADS

Choice of two.

SALAD OF MIXED GREENS

With seasonal accoutrements and housemade dressings

CAESAR SALAD BAR

With seasonal condiments and homemade Sonoran style and classic dressing

OVEN ROASTED POTATO

Caramelized onion, haricot verts, pancetta, creamy Dijon and sour cream

FARFALLE PASTA

Grilled asparagus, red onions, Niçoise olives, spinach, roasted peppers, pine nuts and artichoke dressing

ROCK SHRIMP GAZPACHO SALAD

Mixed peppers, onions, and spicy tomato vinaigrette

THREE BEAN

Pinto, black and navy beans with seasonal vegetables, lemon olive oil

BUFFET ENTRÉES

ROASTED VEGETABLE GNOCCHI PASTA

Seasonal vegetables, lightly fried gnocchi
pasta, lemon white wine cream sauce

HAND SLICED PORK LOIN

Cumin-coriander rubbed, apricot demi

CAVATAPPI CHICKEN ALFREDO

Creamy parmesan sauce sun-
dried tomatoes, herbs

FRENCHED CHICKEN BREAST

Reduced lemon-chicken stock

SPINACH FILLED CHICKEN BREAST

Herbed chicken veloute

PENNE RIGATTI SHRIMP PESTO PASTA

Asparagus, spinach, tomatoes,
light cream sauce

GRILLED SALMON

Arizona citrus-honey glaze

TURKEY TENDERLOIN MEDALLIONS

Herb and sun-dried tomato sauce,
roasted garlic

CRISPY PORK SCHNITZEL

Caper and lemon butter sauce

GRILLED STRIP LOIN OF BEEF

Red Wine Demi Glace,
caramelized mushrooms

SEARED SEA BASS

Chardonnay, fennel, grain
mustard tomato relish

HAND SLICED HERB CRUSTED RIB EYE

Rosemary au jus, creamy horseradish
\$8 additional per person

BUFFET SIDES

Choice of two buffet sides. Additional selection for \$15 per person.

Yukon whipped potatoes	Seasonal vegetables
Creamy mushroom, asparagus & parmesan risotto	Glazed oblique cut carrots & broccoli rabe
Wild rice pilaf with pine nuts & cranberries	Overnight braised greens, bacon, onions, vinegar stock
Roasted split baby red potatoes	Rustic mashed red potatoes, olive oil, lemon zest
Chorizo & roasted apple stuffing	Creamy polenta, butter & parmesan cheese
Orzo with onions, celery & peppers	Potato wedges, herbs, truffle salt, aioli sauce

BUFFET DESSERTS

Choice of two buffet desserts. Additional selection for \$15 per person.

Pistachio cake	Tiramisu
Fresh fruit tart	Del Sol cheesecake
Dutch apple tart	Chocolate decadence cake
Arizona pecan tart	Arizona olive oil cake
Lemon meringue	Mexican chocolate mousse cake

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 soup or salad, entrée, and dessert. Appetizers available for enhanced 4 course menus for additional charges.

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 fraîche

COLD SOUPS

Tomato gazpacho with avocado foam and basil olive oil

Chilled Tuscany melon and mint soup

Chilled potato vichyssoise soup with lemon zest thyme oil

SALAD

Baby field greens, candied orange confit, 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 3 ways, burrata cheese, Arizona olive oil, frisee

APPETIZERS FOR ENHANCED MENUS

Priced per person. Upgrade your dinner with an appetizer offering.

COLD APPETIZERS

Antipasto plate of portobello mushrooms, asparagus and goat cheese	\$6
Arizona goat cheese pastry, sweet bacon + onion jam	\$7
Ahi tuna tartare, cucumber noodles, soy-ginger sauce.....	\$8
Smoked salmon, potato onion cake, lemon chives, crème fraiche	\$8
House mesquite smoked salmon, masa-nopales corn cake.....	\$8
Seafood cocktail of crab, shrimp and scallops	\$10

HOT APPETIZERS

Mushroom risotto, artichoke, shaved pecorino Romano, truffle oil.....	\$6
Warm Arizona goat cheese, onion and tomato tart, baby organic greens, balsamic syrup.....	\$6
Arizona polenta, ragu of oxtail, parmesan cheese	\$7
Tortellini basil pesto, smoked salmon, chardonnay sauce.....	\$8
Crispy duck spring roll, Napa cabbage, shiitake mushroom confit, ponzu sauce.....	\$9
Braised beef short rib ravioli, Arizona mushrooms, braising jus reduction, fennel pollen.....	\$9
Crispy crab cake, charred organic corn-mushroom relish, chipotle aioli	\$10

ENTRÉES

Price per person. Choice of up to 2 entrées (highest price prevails).

ROASTED CORN RISOTTO

Mushroom medley, sun dried tomato, asparagus, truffle emulsion, shaved parmigiano-reggiano

\$36

GRILLED PORTOBELLO NAPOLEON

Zucchini, yellow squash, goat cheese, roasted peppers, burgundy glazed onions, herbed Arizona polenta

\$38

PAN SEARED AIRLINE CHICKEN BREAST

Roasted baby carrots & squash, mashed cauliflower puree, herbed chicken demi

\$42

GRILLED CHICKEN BREAST

Caramelized onion & asparagus risotto, vegetable medley, roasted tomato mustard jus

\$42

PROSCIUTTO & GRUYERE STUFFED CHICKEN

Roasted brussel sprouts, chef's seasonal starch, mornay sauce

\$48

GRILLED BERKSHIRE PORK CHOP

Spinach, country smashed reds, pancetta-apricot mostarda, applejack-demi

\$48

BRAISED SHORT RIB

Creamy Arizona polenta, braised greens, chipotle braising jus

\$50

GRILLED PACIFIC SALMON

Artichoke-squash casserole, tomato chutney, caper butter sauce

\$50

GRILLED BEEF TENDERLOIN

Chef's seasonal vegetables, horseradish whipped potatoes, wild mushroom ragout, mustard-cognac sauce

\$52

PAN SEARED SEA BASS

Parmesan risotto, roasted carrots, asparagus, roasted fennel lemon-leek emulsion

\$56

GRILLED SWORDFISH MEDALLION

Saffron risotto, caper and tomato relish, chorizo-roasted pepper broth

\$58

GRILLED RIB EYE STEAK

Mushroom cream sauce, goat cheese gratin potatoes, baby vegetables, shallot demi glace

\$60

GRILLED FREE RANGE VEAL CHOP

Creamy parmesan polenta, green beans, porcini mushroom-barolo sauce

\$65

ENTRÉE PAIRINGS

DUO OF LAMB

Lamb Chop and Wellington of Leg, truffled polenta

Chef's baby vegetables, rosemary garlic jus

\$62

GRILLED SHRIMP AND SEARED CHICKEN BREAST

Green chile polenta cakes, grilled asparagus and carrots

Smoked tomato butter sauce

\$65

ROASTED CHICKEN BREAST AND SEARED DIVER SCALLOPS

Rosemary roasted fingerling potatoes, burgundy red onion compote

Chef's choice vegetables

Chimichurri and a 6 hour roasted tomato

\$68

GRILLED FILET OF BEEF AND BASIL PESTO CRUSTED SEABASS

Roasted shallot whipped potatoes

Chef's choice vegetables, thyme-garlic demi-glace

\$70

6 OZ. AUSTRALIAN LOBSTER TAIL AND GRILLED FILET MIGNON OF BEEF

Golden butter & potato puree, caramelized cipollini onions

Truffle clarified butter, asparagus, red peppers

Charred tomato demi-glace

\$85

DESSERTS

PISTACHIO CAKE

Lemon Curd-Torte, Raspberry Sauce

MESQUITE HEIRLOOM CARROT CAKE

Cinnamon spiced with cream cheese frosting

ARIZONA PECAN TART

Traditional pecan filling and Del Bac whiskey sauce

DEL SOL CHEESECAKE

Choice of flavors: classic, dulce de leche, raspberry, Arizona honey-goat cheese

ANCHO CHILE CHOCOLATE TORTE

Rich chocolate flourless cake, seasonal berries

VEGAN + GLUTEN FREE DESSERTS

AVOCADO CHOCOLATE MOUSSE

Berry compote, chocolate garnish

COCONUT-ALMOND RICE PUDDING

Fresh berries

ANCHO CHILE CHOCOLATE FLOUR-LESS TORTE

Rich chocolate flour-less cake, and mocha anglaise

CUSTOM DESIGNED WINE DINNERS

Our Chefs and Sommelier will custom design a menu that will excite your attendee's inner culinary passion with suggested recommendations on appropriate wine pairings for your dinner. Priced per person.

AMERICAN WINE DINNER

FRENCH WINE DINNER

AUSTRALIAN WINE DINNER

SPANISH WINE DINNER

Please contact your Event Manager for available options and pairing suggestions. As these are custom designed events, pricing is dependent on market conditions, menu design and wine pairings

HOSTED BAR OPTIONS

5 hour maximum of bar service.

CLASSIC BAR \$6

Beer	\$4.50
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine	\$7
Liquor	\$6
Absolute, Bombay Sapphire, Bacardi, Milagro, Jim Beam, Segrans, Johnny Walker Black	
Soda, Juice, Water	\$2.50

PREMIER BAR \$8

Beer	\$4.50
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine	\$7
Liquor	\$8
Grey Goose, Beefeater, Cruzan, Don Julio, Makers Mark, Jack Daniels, Buchanan's	
Soda, Juice, Water	\$2.50
Cordials by request	\$8.50

HOSTED BAR PACKAGES

Priced per person.

CLASSIC

1 Hour	\$18
2 Hour	\$28
3 Hour	\$36
4 Hour	\$40
5 Hour	\$45

PREMIER

1 Hour	\$20
2 Hour	\$30
3 Hour	\$38
4 Hour	\$42
5 Hour	\$47

All host bar prices are subject to 20% service charge and 5% tax.

CASH BAR OPTIONS

5 hour maximum of bar service.

CLASSIC BAR

Beer	\$5
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine	\$8
Liquor	\$7
Absolute, Bombay Sapphire, Bacardi, Milagro, Jim Beam, Segrums, Johnny Walker Black	
Soda, Juice, Water	\$3

PREMIER BAR

Beer	\$5
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine	\$8
Liquor	\$9
Grey Goose, Beefeater, Cruzan, Don Julio, Makers Mark, Jack Daniels, Buchanan's	
Soda, Juice, Water	\$3
Cordials by request	\$9

All cash bar prices are inclusive of service charge and taxes.

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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