1201 North Galvin Parkway
Phoenix, AZ 85008
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Mission Statement:
The Garden's commitment to the community is to advance excellence in education, research, exhibition and conservation of desert plants of the world with emphasis on the Southwestern United States. We will ensure that the Garden is always a compelling attraction that brings to life the many wonders of the desert.

Thank you for your interest in bringing a group to the Desert Botanical Garden! This packet is designed to assist with planning a meal in addition to your discovery of the desert. All of our menus were prepared by Fabulous Food Fine Catering and Events and offer a great addition to your visit. Green since 1939 and centrally located in beautiful Papago Park, the Garden is a wondrous and captivating way to experience the beauty of the desert without leaving Phoenix. The Garden's collection includes over 20,000 catalogued plants representing one of the most important documented collections of desert plants in the world.

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FABULOUS FOOD GROUP BREAKFAST MENU: 2012-2013

NAME_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME_____

Breakfast Menu A - $12.95 Per Person Inclusive

Assorted Breakfast Pastries: Assorted Bagels, Cheese Danish and Housemade Muffins
Sweet Butter and Cream Cheese
Chilled Orange Juice
Fresh Roast Coffee, Cream and Sugar

Breakfast Menu B - $17.25 Per Person Inclusive

Fresh Fruit Display of Carved Honeydew, Cantaloupe, Watermelon,
Pineapple, Kiwi, Berries and Grapes
Assorted Breakfast Pastries of Blueberry Streusel Coffee Cake,
Assorted Bagels, Cheese Danish and Housemade Muffins
Creamery Butter and Cream Cheese
Grilled Chicken, Green Chili and Jack Cheese Quiche
Chilled Orange Juice
Fresh Roast Coffee, Cream and Sugar

Breakfast Menu C - $20.25 Per Person Inclusive

Beautiful Display of Carved Honeydew, Cantaloupe, Watermelon, Pineapple,
Papaya, Kiwi, Fresh Berries and Grapes
Assorted Fresh Baked Breakfast Pastries including Bagels,
Assorted Housemade Muffins, Coffee Cakes, Cream Cheese and Creamery Butter
Roast Chicken, Eggs, Forest Mushroom Frittata with Red Peppers
Sausage and Bacon
Chilled Orange Juice
Fresh Roast Coffee, Cream and Sugar

*****

- Minimum Order is 10 Guests - Please Choose 1 Breakfast Per Group
- Breakfast is Presented Buffet Style
- Each Breakfast Includes Disposable Plates, Flatware, Cups and Paper Napkins
- Buffet Table and Linens
- All Menus are Inclusive of Labor (if needed, based on 2 hour event), Service Fees and Taxes
- *(Overtime charges are incurred once the contracted time has ended).*

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FABULOUS FOOD BOXED LUNCH OPTIONS: 2012-2013

NAME_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME_____

SANDWICH SELECTIONS - $14.75 Per Lunch

Turkey and Bacon Sandwich
Smoked Turkey and Bacon with Provolone, Roasted Tomato,
Lettuce, Pickled Onion and Chipotle Mayonnaise
Whole Seasonal Fruit
Chocolate Chip Cookie
Prickly Pear Iced Tea

Santa Fe Wrap
Grilled Chicken with Black Beans, Avocado, Green Chilies, Roasted Corn
and Cheddar Cheese Wrapped in a Flour Tortilla
Whole Seasonal Fruit
Chocolate Chip Cookie
Prickly Pear Iced Tea

Ham and Brie Sandwich
Ham, Brie, Whole Grain Mustard, Prairie Bread
Whole Seasonal Fruit
Chocolate Chip Cookie
Prickly Pear Iced Tea

Chicken Salad Sandwich
Chicken Salad, Lemon Thyme Dressing, Grapes, 9 Grain Bread
Whole Seasonal Fruit
Chocolate Chip Cookie
Prickly Pear Iced Tea

Vegetarian Wrap
Spiced Sweet Potato, Pickled Peppers, Onions, Avocado, Black Beans and Cilantro
Whole Seasonal Fruit
Chocolate Chip Cookie
Prickly Pear Iced Tea

- **Individual Bags of Chips may be Substituted in place of the Fruit** ***(Choice of 1 for the entire group)***

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SALAD SELECTIONS - $14.75 Per Lunch

Strawberry Chicken Salad
Salad of Mixed Baby Greens, Juicy Strawberries, Glazed Pecans, Jicama,
Crumbled Goat Cheese, Raspberry Vinaigrette and Seasoned Grilled Chicken Breast
Chocolate Chip Cookie
Prickly Pear Iced Tea

Nopalito Salad
Romaine, Shrimp, Nopalitos (Prickly Pear Cactus), Tomatoes, Sweet Corn, Red Onion,
White Beans, Panela Cheese, Cilantro Vinaigrette and Tortilla Chips
Chocolate Chip Cookie
Prickly Pear Iced Tea

Asian Chicken Salad
Chicken Breast, Julienne Carrots, Sugar Snow Peas, Green Onions, Red Bell Pepper,
Jicama, Almonds, Sesame Vinaigrette
Chocolate Chip Cookie
Prickly Pear Iced Tea

Southwest Hummus and Quinoa Tabbouleh Salad
Traditional Hummus with Southwestern Quinoa Tabbouleh,
Roasted Corn, Tomato, Cucumber, Cilantro and Panela Cheese
Served with Fresh Pita Bread
Chocolate Chip Cookie
Prickly Pear Iced Tea

Chicken Caesar Salad
Crisp Romaine Lettuce, Herbed Croutons, Freshly Shaved Parmesan Cheese,
Caesar Dressing and Grilled Breast of Chicken
Chocolate Chip Cookie
Prickly Pear Iced Tea

**As a vegetarian option, the protein can be removed from the salads.*

CHILDREN'S OPTION – $8.75 Per Lunch

(12 yrs and under)

Children's Boxed Lunch
Peanut Butter and Jelly Sandwich OR Ham and Cheese Sandwich
Whole Seasonal Fruit
Chocolate Chip Cookie
Small Drink

*****

- Each lunch is presented in a recyclable and compostable container
- Includes biodegradable utensils and napkins
- All menus are inclusive of taxes if booked directly through the DBG

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FABULOUS FOOD UPGRADED LUNCH OPTIONS: 2012-2013

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME_____

Petite Sandwich Trio-$16.50 Per Person Inclusive

Turkey, Ham and Vegetarian on Baby Cocktail Rolls
Mixed Greens, Citrus, Tortilla Frizzles, Prickly Pear Vinaigrette,
Pesto Tomato Tortellini Salad
Homemade Sage and Citrus Shortbread Cookie
Prickly Pear Iced Tea

Salad, Salad, Salad! - $16.50 Per Person Inclusive

Watermelon, Goat Cheese and Mint Salad
Smoked Chicken and Roasted Corn Salad with Cilantro and Black Beans
Mixed Greens, Artichokes, Olives, Tomato, Lemon and Olive Oil Drizzle
Homemade Sage and Citrus Shortbread Cookie
Prickly Pear Iced Tea

Chilled Chicken and Chevre - $18.50 Per Person Inclusive

Chicken Breast Filled with Desert Herbs and Goat Cheese
Mixed Greens, Prickly Pear Vinaigrette and Fruit Salad with Fresh Mint
Homemade Sage and Citrus Shortbread Cookie
Prickly Pear Iced Tea

- Minimum order of 10 guests per selection
- Includes a roll and butter
- Each meal is presented in a recyclable and compostable container
- Includes biodegradable utensils and napkins
- Lunchtime Delivery is included

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FABULOUS FOOD UPGRADED LUNCH OPTIONS: 2012-2013
(Continued)

Gourmet Lunch Buffet-Delivery Option-
$32.00 Per Person Inclusive for lunchtime events

Citrus, Jicama and Nopalito Salad with Prickly Pear Dressing

Pueblo Feast Day Red Chile Stew
Slow Cooked Beef, Pinto Beans, Hominy and New Mexico Dried Chiles
Served with Fry Bread

Green Chile Tamales

Sautéed Squash with Fresh Tomatoes, Thyme, Sage and Lavender

Sage and Citrus Short Cake Parfait with Seasonal Fruit and Vanilla Custard

Prickly Pear Iced Tea

- Minimum order of 10 guests per selection
- Includes biodegradable utensils, cups and napkins
- Guest table linens and buffet table linens are included
- All Menus are Inclusive of Labor (if needed, based on 2 hour event), Service Fees and Taxes

(Overtime charges are incurred once the contracted time has ended).

For evening events, the pricing will fluctuate.

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FABULOUS FOOD BOXED LUNCH OPTIONS: 2012-2013
NATIVE CULTURE & PLANTS OF THE SOUTHWEST TOUR LUNCH
(*Included with Desert Botanical Garden and Heard Tour Only*)

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME_____

Selections-
(Please inquire for pricing)

Vegetarian Wrap
Spiced Sweet Potato, Avocado, Black Beans, Cilantro, Pickled Peppers and Onions
Chocolate Chip Cookie
Prickly Pear Iced Tea

Santa Fe Wrap
Grilled Chicken with Black Beans, Avocado, Green Chilies, Roasted Corn
and Cheddar Cheese Wrapped in a Flour Tortilla
Chocolate Chip Cookie
Prickly Pear Iced Tea

Turkey Sandwich
Provolone Cheese, Lettuce and Tomato on Focaccia Bread
(Mayo & Mustard Packets Available on the Side)
Chocolate Chip Cookie
Prickly Pear Iced Tea

Caesar Salad
Crisp Romaine Lettuce, Herbed Croutons, Freshly Shaved Parmesan Cheese,
Caesar Dressing
Chocolate Chip Cookie
Prickly Pear Iced Tea

- Each lunch is presented in a recyclable and compostable container
- Includes biodegradable utensils and napkins
- All menus are inclusive of taxes if booked directly through the Garden

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FABULOUS FOOD COOKING DEMONSTRATION
LUNCH MENUS: 2012-2013

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME _____ MENU SELECTION_____

LUNCH COOKING DEMONSTRATION MENU A-$70.00 Per Person Inclusive

Placed On Each Guest Table
Tri-Colored Chips with Raw Tomatillo Salsa and Guacamole

Hors D'oeuvre
Crispy Bacon Wrapped Shrimp

First Course
Mole Poblano De Pollo Con Tamales Verde
Chicken Mole with a Green Chile Tamale

Calabacitas Picadas Con Elote
Chopped Zucchini with Corn

Dessert
Toffee Caramel Flan with Mexican Shortbread Cookies

Beverage
Prickly Pear Iced Tea with Lemon and Sweetener

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LUNCH COOKING DEMONSTRATION MENU B-$70.00 Per Person Inclusive

Placed On Each Guest Table

Tri-Colored Chips with Raw Tomatillo Salsa and Guacamole

Hors D'oeuvre

Chorizo Stuffed Date Wrapped with Bacon

First Course

Coffee and Cocoa Crusted Sirloin of Beef
With Pasilla Chile Toasted Tortilla Sauce

Rosemary Roasted Vegetables

Dessert

Sautéed Queen Creek Peaches and Fresh Basil
Served over Vanilla Bean Ice Cream
(In a Rocks Glass)

Beverage

Prickly Pear Iced Tea with Lemon and Sweetener

LUNCH COOKING DEMONSTRATION MENU C-$70.00 Per Person Inclusive

Placed On Each Guest Table

Tri-Colored Chips with Raw Tomatillo Salsa and Guacamole

Hors d'oeuvre

Shrimp and Melon Salsa on a Lemon Grass Skewer

First Course

Mesquite Crusted Salmon Filet with Lime and Ginger Buerre Blanc

Southwestern Succotash with Pinenuts and Desert Herbs

Dessert

Frozen Prickly Pear Soufflé with Blackberry Sauce and Fresh Berries

Beverage

Prickly Pear Iced Tea with Lemon and Sweetener

Vegetarian Option

Roasted Poblano Chile Filled with Corn, Pinenuts and Goat Cheese
Served with Black Bean Sauce

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FABULOUS FOOD LUNCH COOKING DEMONSTRATION
EVENT DETAILS

- Minimum Order is 15 guests
- For 15-25 guests, 1) Captain and 1) Chef is included to provide the cooking demonstration and service
- 25+ guests, additional staff is included and will be determined based on the final guest count
- Each demonstration includes china, flatware, glassware and napkin
- Linen for the demonstration table
- 54" square linen for site's round metal tables
- Recipes for the menu
- Event time based on 2 hours-overtime charges are incurred once the contracted time has ended

Upgraded Options:

Classroom Style Seating with 8 ft Executive Tables and Floor Length Linens at $28.75 per set

60" round Tables Seating 8 Guests each with Floor Length Linens and Padded Wood Folding

Chairs at $63.25 per set

Cooking Demonstration Mirror pricing available upon request

Seasonal Fresh Floral in Terracotta Pots Starting at $25.00 each

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FABULOUS FOOD COOKING DEMONSTRATION
EVENING MENUS: 2012-2013

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME _____MENU SELECTION_____

EVENING COOKING DEMONSTRATION MENU D-$120.00 Per Person Inclusive

Placed On Each Guest Table

Blue Corn Muffins with Honey Butter

Amuse

Avocado Soup Shooter
and
Shrimp and Tomato Gazpacho Shooter

First Course

Arizona Sunset Salad of Mixed Greens, Citrus Wedges,
Crispy Tortilla Frizzles and Raspberry Vinaigrette

Second Course

Pinenut Crusted Rack of Lamb with Prickly Pear Au Jus

Pan Fried Blue Corn Dumplings and Farmer's Market Vegetables

Dessert

Warm Chocolate Chipotle Gateau with Raspberry Gelato,
Fresh Raspberries and Raspberry Sauce

Beverage
Prickly Pear Iced Tea with Lemon and Sweetener

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COOKING DEMONSTRATION MENU E-$120.00 Per Person Inclusive

Placed On Each Guest Table

Blue Corn Muffins with Honey Butter

Amuse

Avocado Soup Shooter
and
Shrimp and Tomato Gazpacho Shooter

First Course

Arizona Sunset Salad of Mixed Greens, Citrus Wedges,
Crispy Tortilla Frizzles and Raspberry Vinaigrette

Second Course

Beef Tenderloin Medallion
Rubbed with Garlic and Filled with Monterrey Jack Cheese and Pine Nuts
Adorned with Jalapeno Balsamic Glaze

Smoked Corn Polenta

Farmer's Market Vegetables

Dessert

Frozen Prickly Pear Soufflé with Blackberry Sauce and Fresh Berries

Beverage

Prickly Pear Iced Tea with Lemon and Sweetener

*****

Vegetarian Option
Roasted Poblano Chile Filled with Corn, Pinenuts and Goat Cheese
Served with Black Bean Sauce

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FABULOUS FOOD EVENING COOKING DEMONSTRATION
EVENT DETAILS

- Minimum Order is 15 guests
- For 15-30 guests, 1) Captain, 1) Server and 1) Chef is included to provide the cooking demonstration and service
- 30+ guests, additional staff is included and will be determined based on the final guest count
- Each demonstration includes china, flatware, glassware and napkin
- Linen for the demonstration table
- 54" square linen for site's round metal tables
- Ivy bowl with a floating gerbera daisy surrounded with greenery included
- Fabulous Food to pour wine during dinner service
- Recipes for the menu
- Event time based on 2 hours-overtime charges are incurred once the contracted time has ended

Upgraded Options:

Classroom Style Seating with 8 ft Executive Tables and Floor Length Linens at $28.75 per set

60" round Tables Seating 8 Guests each with Floor Length Linens and Padded Wood Folding Chairs at $63.25 per set

Cooking Demonstration Mirror pricing available upon request

Seasonal Fresh Floral in Terracotta Pots cost $25.00 each for included Table centerpieces.
Seasonal Fresh Floral in Terracotta Pots cost $35.00 each for upgraded 60" Table centerpieces.

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FABULOUS FOOD ETHNOBOTANICAL COOKING DEMONSTRATION
DAYTIME OR EVENING MENU: 2012-2013

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME _____

ETHNOBOTANICAL SERVED LUNCH OR DINNER-$135.00 Per Person Inclusive

Placed On Each Guest Table
Blue Corn Muffins Made with **Mesquite** Flour and Served with Butter and **Agave Nectar**

First Course
Salad of Organic Greens with Black Mesa Farms Goat Cheese, **Nopales**,
Arizona Grown Citrus and **Pomegranate** Vinaigrette

Second Course
Organic Free Range Chicken with **Tepary Beans**, **Rosemary** and Garlic

Local Farmer's Market Vegetables with Desert Herbs of **Lavender** and **Thyme**

Dessert
Frozen **Prickly Pear** Soufflé with Blackberry Sauce and Fresh Berries

Prickly Pear Iced Tea Sweetened with **Agave Nectar**

*****

***Bold menu ingredients can be observed at the Desert Botanical Garden**

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FABULOUS FOOD ETHNOBOTANICAL COOKING DEMONSTRATION
DAYTIME OR EVENING MENU EVENT DETAILS

- Cooking Demonstration includes a 1 hour private guided tour at Desert Botanical Garden.
- As a guideline, for 50 guests, 1) Captain, 3) Servers and 2) Chefs is included to provide the cooking demonstration and service
- Includes china, flatware, glassware and napkin
- Linen for the demonstration table
- 54" square linen for site's round metal tables
- Ivy bowl with a floating gerbera daisy surrounded with greenery included
- Fabulous Food to pour wine during dinner service
- Recipes for the menu
- All menus are inclusive of labor, service fees and taxes
- Event time based on 2 hour time-overtime charges are incurred once the contracted time has ended

Upgraded Options:

Classroom Style Seating with 8 ft Executive Tables and Floor Length Linens at $28.75 per set

60" round Tables Seating 8 Guests each with Floor Length Linens and Padded Wood Folding Chairs at $63.25 per set

Cooking Demonstration Mirror pricing available upon request

Seasonal Fresh Floral in Terracotta Pots cost $25.00 each for included Table centerpieces.
Seasonal Fresh Floral in Terracotta Pots cost $35.00 each for upgraded 60" Table centerpieces.

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Interactive Cooking Demonstration

For Groups up to 20 guests (Minimum of 10 guests)

Welcome to the Fabulous Food Experience where the Culinary Arts are a prized masterpiece. In that spirit we offer exquisite cuisine prepared for any mood by our experienced team of artists.

Fabulous Food can be defined as that dining experience which provides comfort and enjoyment beyond expectations. There are some essentials in choosing the right taste and style of cuisine. Those essentials can be unique to each individual such as balance, color, texture and of course, outstanding flavor.

To experience our Interactive Cooking demonstration, you will experience these essentials and have the unique opportunity to interact and sample a wide range of elements which are designed to be customized to your tastes and those of your guests.

We offer the following demonstration format as a guideline along today's culinary journey, during which your team of guests will bond over exquisite food and interactive preparation.

Upon arrival our guests are divided into groups and introductions are made..

Chef will begin with a seasonal amuse, thereafter each group will begin their experience.

The ingredients for salsa and guacamole will be displayed for the groups to select, no specific recipes will be given at this time providing an opportunity to experiment, create and work with flavors and seasoning. Chef will provide unique ingredients thereby allowing for creative experimentation and varied recipe development.

The meal is almost ready, the salsas and guacamole are placed on the table, and the salad is tossed with the dressing. The remainder of the menu is placed on beautifully decorated china. The chosen beverage is poured and everybody can relax.

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FABULOUS FOOD INTERACTIVE COOKING DEMONSTRATION: 2012-2013

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME _____

FAMILY-STYLE MENU

Salsa and Guacamole "Challenge"
Displayed Ingredients for the Teams to make their own Recipe-Free Salsas and Guacamoles

Mixed Greens, Seasonal Fruit, Goat Cheese and Prickly Pear Vinaigrette

Fresh Corn Tortillas

Choice of 1 Entrée Per Group:
Grilled Free Range Chicken
OR
Wild Caught Fish
OR
Coffee and Cocoa Rubbed Beef Tenderloin

Pasilla Chile Sauce

Grilled Local Vegetables

Dessert
Sage and Citrus Shortbread Cookies

Beverages
Prickly Pear Iced Tea
Iced Water

Chicken Entrée-$95.00 per person inclusive, lunch
Fish Entrée-$105.00 per person inclusive, lunch
Beef Entrée-$105.00 per person inclusive, lunch
Available for Dinner-$135.00 per person inclusive

Subject to Chef's Availability

Price is Inclusive of Facility Rental, Admission, 1 hour private guided tour, Catered Meal, Demonstration, Service and Set-up. (no additional tax or gratuity)

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- For Groups up to 20 guests (Minimum of 10 guests)
- 1) Captain and 2) Interactive Chefs are included
- Butcher Paper for 8 ft Demonstration Tables and Guest Seating Tables Set Up in a Square Formation
- White China Plates, Elegant Flatware Rolled in White Linen Napkins and Water Goblets
- Recipes for the menu
- All menus are inclusive of labor, service fees and taxes
- Event time based on 2 hours-overtime charges are incurred once the contracted time has ended
- Cooking Demonstration includes a 1 hour Desert Botanical Garden, private guided tour (additional to the 2 hour dining time)

Upgraded Options:

Floor length Linens (Any Color) for included Guest Seating at $22.00 each
Seasonal Fresh Floral in Terracotta Pots cost $25.00 each for included Table centerpieces.

Additional Servers for Wine Service at $150.00 each

Wine Glasses are Available at $1.00 each

Classroom Style Seating with 8 ft Executive Tables and Floor Length Linens at $28.75 per set

60" round Tables Seating 8 Guests each with Floor Length Linens and Padded Wood Folding Chairs at $63.25 per set

Seasonal Fresh Floral in Terracotta Pots cost $35.00 each for upgraded 60" Table centerpieces.

Cooking Demonstration Mirror pricing available upon request

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FABULOUS FOOD GROUP TEA MENUS: 2012-2013

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME _____MENU SELECTION_____

Tea Selections: $52.00 Per Person Inclusive

The Sonoran Tea
Fresh Fruits of the Season Served with Sweet Tequila Lime Cream

Petite Open Face Tea Sandwich
Filled with Smoked Turkey, Sweet Jalapeno Jelly, Creamed Cheese
And Micro Greens

Cherry Tomatoes Filled with Housemade Guacamole

Petite Gougerie with Chilled Shrimp Salad

Pecan Tarts, Lemon Bars, Cookies, Raspberry Bars, Nanomi Bars

Prickly Pear Iced Tea
"Revolution" Hot Assorted Teas
Condiments of Warmed Milk, and Sweeteners

The Terrace Tea
Petite Chicken and Mango Sandwiches on Petit Croissant

Smoked Salmon and Irish Butter Sandwich
With Toasted Shallots and Capers

Petite Cucumber and Mint Butter Tea Sandwich on Thin White Bread

Bowls of Strawberries
Served with Crème Fraiche and Soft Brown Sugar
Lemon Curd Tarts, Fresh Fruit and Berry Tartlets,
Petite Chocolate Cups Filled with Rich Chocolate Mousse

Prickly Pear Iced Tea
"Revolution" Hot Assorted Teas
Condiments of Warmed Milk, and Sweeteners

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Garden Delight Tea

Chilled Melon Frappe with Vanilla Sauce and Fresh Berries
Demi Cups

Ham and Pineapple Sandwich with Honey Butter
Whole Wheat Bread

Seasonal Vegetable and Goat Cheese Tartlets

Late Summer Tomato and Jalapeno Cheese Fingers
Nine Grain Bread

Mini Cheese Cakes, Fruit Tarts and Shortbread Cookies

Prickly Pear Iced Tea
"Revolution" Hot Assorted Teas
Condiments of Warmed Milk, and Sweeteners

FABULOUS FOOD AFTERNOON TEA
EVENT DETAILS

- Minimum Order is 15 guests
- One Waiter will be provided for groups up to 35 guests, above 35 guests, additional waiters will be provided at an additional charge.
- Each lunch includes china, flatware, glassware and napkin
- Linen for the buffet table
- 54" square linen for Site's round metal tables
- All Menus are Inclusive of Labor (2 hour event), Service Fees and Taxes

(Overtime charges are incurred once the contracted time has ended).

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GROUP PICNIC DINNER OPTIONS: 2012-2013

CLIENT_____ CONFIRMED GUEST COUNT_____

EVENT DATE_____ READY TIME_____

Lemon and Basil Marinated Chicken Breast
Served with Grilled Vegetables, Roasted Tomato Tapenade and Mixed Greens

OR
Garlic and Herb Rubbed Tri Tip Steak
Grilled and Served Chilled with Dijon and Truffle Potato Salad,
Olive Tapenade and Mixed Greens

OR
Vegetarian Option
Chilled Grilled Tofu and Vegetables Brochettes
Served with Grilled Vegetables, Roasted Tomato Tapenade and Mixed Greens

All Entrees Accompanied with
Herb Focaccia Bread
Extra Virgin Olive Oil and Balsamic Vinegar
And
Lemon Lavender Pound Cake Filled with Lemon Curd and Fresh Berries

$22.00 Each, Per Person
(Includes a 10% Service Fee)
Regular Hours Delivery Fee $20.00
After Hours Delivery Fee $100.00
(*After 3:30 PM)

Beverages
Prickly Pear Iced Tea-$1.75 each

- Each picnic dinner is presented in a plastic container
- Dinner cost does not include a beverage.
- All Menus are Inclusive of Taxes
- Minimum Order of 20 or more

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