



## **Breakfast Buffet Catering Menu**

\$29 per person, does not include tax and gratuity

Includes one **GF** banana muffin or Blueberry Muffin with butter for each person. The choice of one beverage, selection is a 6 oz fresh orange juice, coffee, decaf, or iced tea

### **Coordinator, Please Select One from The Following**

#### **Scrambled Eggs with Hormel Apple Wood Smoked Bacon and Hormel Farmers Style Sausage Patty**

Served with griddle cooked diced potatoes with onions and sweet peppers

#### **Corn Maiden**

Scrambled eggs on a bed of creamy polenta with fresh spinach and fire roasted grape tomatoes topped with pepper jack cheese and corn salsa

#### **Arizona Eggs**

Scrambled eggs on a bed of creamy polenta topped with a melted mexican cheese blend, corn salsa and green chili sauce served with black beans and corn tortillas

#### **Fresh Vegetable Frittata**

Asparagus, peppers, peas, mushrooms, spinach, tomatoes and fresh herbs.  
Baked golden brown with smoked mozzarella and cheddar cheeses

#### **Chiliquiles de Tinga with Black Beans**

Our house-made chicken Tinga tossed with multicolored crispy fried tortilla chips, scrambled eggs, peppers, and onions. Topped with a Mexican cheese blend, served with roasted corn salsa, red chili sauce and black beans

## **Lunch Buffet Selection**

***The Lunch Buffet menu requires a minimum of Fifty guests. If your guest count falls, we will have to work on something else.***

**This menu is available 11:00–2:30**

\$34 per person plus tax and gratuity

Includes one coffee, decaf, iced tea, or soda

**Coordinator, Please Choose Two Entrees**  
**Your Guests May Choose From**

### **Chicken Penne Pasta Primavera**

Breast of chicken sautéed with fresh seasonal vegetables in a light garlic and basil cream sauce with Parmesan cheese

### **Gluten Free Vegetarian Pasta Pomodoro**

A selection of seasonal fresh vegetables in a light tomato sauce with garlic, basil, and parmesan cheese

### **The Fred Harvey Beef Brisket**

Lean and tender, beef brisket served with au jus and horseradish cream

### **Fresh Salmon Filet with Seasonal fruit Salsa**

Grilled salmon, served with buerre blanc sauce and a seasonal fruit salsa (Pineapple, Mango or Papaya)

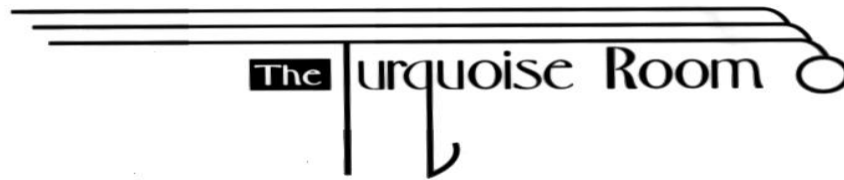
### **Steamed Green Chili and Cheese Tamales**

Organic tamales filled with mild green chili and creamy cheese served with red and green salsa

### **Painted Desert Barbequed Chicken**

Boneless grilled chicken breast served with onion and peppers in a mild Prickly pear barbeque sauce.

***All buffets are served with fresh vegetable medley, red caboose mashed potatoes and cornbread***



## **Buffet Dinner Catering Menu**

Price is \$60 Per Guest

Non-alcoholic beverage and bread & butter service included

Seating for the buffet is available from

5:00 - 6:00 pm or 8:00 - 9:00 pm.

**The Coordinator Will Select Two Entrees, a Salad, and Two Side Dishes**

### **Salads**

(Select one)

House greens with ranch dressing and grape tomatoes

House Caesar – Roasted peppers and pumpkin seeds

### **Entrées**

(Select two)

#### **The Fred Harvey Beef Brisket**

Lean and tender beef brisket  
served with au jus and horseradish cream

#### **Grilled Breast of Chicken with Lemon Caper Sauce**

Marinated chicken breast, grilled and served  
with Lemon caper sauce

#### **Freshly Roasted whole Turkey with all the Trimmings**

White and dark meat, over sausage, mushroom, and cornbread stuffing, Turkey  
gravy, and cranberry relish

#### **House-Made Baked Meatloaf with Onion Gravy**

Southwestern meatloaf with lean beef and pork, diced vegetables, served with  
caramelized onion gravy



## **Entrées**

(Continued)

### **Chicken Penne Pasta Primavera**

Breast of chicken sautéed with fresh seasonal vegetables in a light garlic and basil cream sauce with Parmesan cheese

### **Vegetarian Pasta Pomodoro**

A selection of seasonal fresh vegetables in a light tomato sauce with garlic, basil, and parmesan cheese

### **Fresh Salmon Filet with Seasonal Fruit Salsa**

Grilled and topped with buerre blanc sauce and a seasonal fruit salsa.  
(Mango, Papaya or Pineapple)

Our salmon will be fresh, and wild when available.

We have fresh Verlasso Farm raised when the wild sources are not available

## **Side Dishes**

(Select two)

Red Caboose mashed potatoes **GF**

Oven roasted garlic rosemary red potatoes

Fresh vegetable medley **GF**

Creamy polenta

Sweet corn tamale

Rice pilaf



## **Beverage Catering Menu**

All items are one-gallon servings. One gallon serves 16 guests. This service has a \$300 minimum which can be combined with food services. If beverage service only, there may be a \$50 set up fee for any orders below the minimum. These prices do not include tax and gratuity.

**Firecreek Coffee – Turquoise Room Blend Coffee \$58**

**Republic of Tea – Iced Black Tea \$58**

**Hot water with Lipton Tea \$50**

**Hot Water with Choice of Flavored Tea Bags \$58**

**Turquoise Room Fresh Lemonade \$62**

**Turquoise Room Fresh Prickly Pear Lemonade \$68**

## Turquoise Room Event General Information

This information is meant to guide you thru the process of planning your event. Please contact our Event Manager, Dennis Jorgenson for more information. [dburbank@theturquoiseroom.net](mailto:dburbank@theturquoiseroom.net)

ALL THESE MENUS HERE ARE ONLY AVAILABLE FOR PARTIES OF 30 OR MORE. IF LESS THAN 30 YOU WILL HAVE TO ORDER OFF THE CURRENT REGULAR MENU CHOOSING A LIMITED MENU. NO EXCEPTIONS.

**Billing Information:** Groups of 30 or more guests must be paid in full prior to date of event. A 50% deposit will be due on the date of the contract and the remaining balance due, must be paid 30 days prior to event. Payment may be made either with check or credit card. If paying by credit card, you will need to complete our Credit Card Authorization Form. Your pre-payment for the event is 100% refundable 30 days before the date of the event. **No refunds will be provided with less than 30 days notice for anything.** We reserve the right to charge the current menu price the day of the event should there be any price increases between the signing of the contract and the event.

**Taxes and Gratuity:** A local tax of 11.43% and service charge of 20% ARE NOT included in menu prices listed.

**Deadlines:** The Dinner, Lunch, and Breakfast menus must be chosen in advance. **We will need a pre-order of your guest's individual choices 30 days prior to event date. Call or email the pre-order before the deadline.** A ten-day advance order is required for Appetizer and Beverage menu. This will ensure product availability and expedite service to your guests.

**Menus:** In addition to our customized event menus, you may make selections from the **regular** breakfast, lunch, and dinner menus at the Turquoise Room. **For parties of thirty or more you are advised to select three menu items and your guest will be given a custom printed menu offering those selections.** Please provide a pre-order.

**Buffets:** The breakfast and dinner buffet menus are available with a guaranteed minimum of thirty guests. **The lunch buffet menu requires a minimum of fifty guests.**

**Plated Meals:** All plated menus are available only to groups of 30 or more. All pricing for catered menus does not include desserts. Dessert selections may be added to any menu for an additional charge. We have a \$5 dessert: one scoop of vanilla gelato with chocolate sauce on top, this price doesn't include tax and gratuity. Please ask Dennis about other dessert selections that start at \$12

**Set-up Fees:** Additional fees start at \$150 or more depending on set up requirements, these may apply to groups requiring service outside of Turquoise Room. Additional labor fees may also apply for outside service. There will be separate fees required by La Posada hotel. For now, we are two separate businesses that require two separate fees, contracts, and payments.

**Notes:** There are no electrical speakers allowed in Turquoise Room at any time, no outside food or beverages are allowed. The only exception is a cake and there is a \$2 cake cutting fee per person before tax and gratuity is added. Seating will usually be in tables of 10 guests, 5-10-minute intervals. Manager will seat as needed to control event and to ensure proper service.

Please be on time to your event, we do hold off other customers until you are served. Please provide us updates on the day of the event. If late or no show we may serve other guests until you arrive, at which point when you arrive, we will have to get all other orders out until we are ready to serve your guests. Seating will be delayed for your group as well or your event may be cancelled by the manager for being and/or not providing updates. The group is required to be professional, not use aggressive language on our staff. The group will not harass or harm our employees. If any of the above is done, we will terminate service immediately and no refunds will be issued, you and the group will be asked to leave immediately.