



Plated Dinner Menu

Recommended seating times

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

Plated Dinner Menus do not include drinks. You may add iced tea, soda, coffee, or decaf for \$4.25 per person before tax and gratuity

These are some of the iconic dishes served in the prime times of the Harvey Houses. Dishes brought to America by European chefs for Americans to savor for the very first time.

These options are not always available on our regular menus

Bread & Butter Service Included

Coordinator, Please Select Three Entrees Your Guests May Choose From

All Entrees served with a mixed green salad tossed in your choice of herb vinaigrette or ranch dressing

Coq Au Vin

Chicken Breast braised in red wine with onions, garlic, mushrooms, and bacon.
Served with cloud whipped potatoes & roasted vegetables \$45 **GF**

Grilled Pork Chop Calvados

Calvados apple brandy cream sauce served with a vegetable medley and Dauphinoise Potatoes \$45

Filet of Halibut

Served with pumpkin seed and pine nut pesto, sweet corn tamale and a vegetable medley \$49

Plated Dinner Menu

(Continued)

Baked Fresh Salmon Filet

Served with a creamy Dijon, tarragon mustard sauce. Roasted baby red potatoes, and Asparagus \$42 **GF**

The Killer Vegetable Platter

Organic tamale (Vegan), wild mushroom roasted corn flan and a corn masa empanada filled with quinoa, currants, and pine nuts. Grilled mild chili stuffed with three cheeses and topped with papaya salsa. Tofu, asparagus, grilled corn, and steamed seasonal vegetables

This dish may be Vegan, with modifications.

\$38 **GF**

Vegetarian Penne Pasta

(Gluten free also available)

A selection of fresh seasonal and organic vegetables and greens tossed in a white wine garlic cream sauce with fresh herbs \$36

Taste of the Southwest **Plated Dinner Menu**

Please keep in mind some of these dishes are cooked with chilies and spices. We keep the spice levels at a 5 on a 1-10 scale. No, there are no extra spicy dishes to be concerned about.

Bread & Butter Service Included

All Entrees served with a mixed green salad, tossed in your choice of herb vinaigrette or ranch dressing

Chipotle Chicken Breast

Grilled Chicken Breast marinated in cilantro, chipotle peppers, garlic, achiote paste, lime and orange juices. chipotle cream sauce, Served with Arroz verde, black beans and fresh vegetables \$42

Chili Rubbed Filet Mignon

Grilled chili rubbed filet, drizzled with a chipotle blue cheese sauce, topped with crispy fried tumbleweed onions, whipped cloud potatoes and fresh vegetable medley \$49

Fresh Salmon in Corn Husk Papoose

Served with a roasted pepita and pinenut pesto. Grilled & baked, topped with roasted corn salsa, sweet corn tamale, vegetable medley \$42



Appetizer Catering Menu

Does not include tax and gratuity

Disposable Napkins and Plates are not included

Red Corn Taquitos

Filled with chicken Tinga and served with spicy avocado sauce (36 taquitos cut into 2 pieces) \$95

Santa Fe Chicken and Vegetables Egg Rolls

Served with avocado Ranch (30 egg rolls cut into 2 pieces) \$90

Tri-Color Chips with Spicy Avocado Sauce and Salsa Quemada

18" tray of chips and two bowls of salsa (Serves 10-15 guests) \$42

Beef Empanada

Served with a chipotle aioli sauce (30 mini beef empanadas) \$90

Spicy Popcorn Shrimp

18-inch tray piled high with shrimp and a bowl of chipotle aioli sauce (about 70 pieces) \$110

Spicy Calamari with Aioli

18-inch tray piled high with calamari (about 70 Pieces) \$95

Tray of assorted Sliced Cheese with Fruit and Crackers

(Serves 18 guests) \$85

(Cheese section: Swiss, Pepper Jack, Cheddar and Parmesan Cheese)

Black Olive Tapenade

A blend of French dry cured Nicoise and AZ grown purple olives with mustard, garlic, egg yolks and olive oil, 24 oz. Served with house made crostini bread \$45 (*Serves 10 guests*)



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



Lunch Plated Menu

\$28 Per Guest, Plus Tax and Gratuity

All of our lunch items will include one of the following
coffee, decaf, iced tea, or soda

Includes Plated Corn Bread for Each Guest

Coordinator, Please Select Two That Your Guests May Choose From

**The Signature Soup and Small Southwestern Caesar Salad
with Chicken Slivers**

**The Signature Soup and Farmers Market Spring Mix Salad
with Chicken Slivers**

Chicken Caesar Salad with Grilled Chicken Breast

Roasted red peppers, Cotija cheese, and pumpkin seeds **GF**

Arizona Grown Vegan Salad Bowl or NOT!

Organic greens tossed in your dressing of choice with steamed quinoa and tepary beans. Steamed green beans, jicama, and carrots. Air popped corn, avocado, sun dried cranberries and crispy kale chips for the crunch!

Dressing Options: Lemon Tahini dressing, Grape juice & fresh herb
vinaigrette or Ranch

*All are **GF** and Vegan (except ranch) or add:*

Grilled chicken breast \$6, Diced natural roasted turkey breast \$5

Slivers of roast beef \$5

**Coordinator, if selecting this item please choose one type of dressing. If
selecting the meat option, please choose one type of meat.*

Southwestern Turkey Cobb Salad

Roast turkey breast, black beans, radishes, hardboiled egg, fresh
roasted corn, avocado, chopped Tuscan kale, romaine, blistered
tomatoes bacon and Queso fresco tossed in a creamy Tequila lime
dressing **GF**. *Also available as a vegetarian option.*



Lunch Plated (Continued)

Chicken Tinga Quesadilla

Flour tortilla with Chicken Tinga, Mexican cheese blend, and corn salsa.
Served with a small ranch salad

Barbequed Pulled Pork Sandwich

Pulled lean pork in a smoky sweet barbeque sauce, served in a soft white
bun topped with creamy Arizona slaw, served with house made fries

The Fred Harvey French Dip Sandwich

Black Angus roast beef on a soft hoagie roll with a cup of our house-
made au jus and a side of horseradish cream, served with fries

The Lunch Vegetarian Platter

Sweet corn tamale, a corn masa empanada filled with quinoa, currants,
and pine nuts. Anaheim pepper stuffed goat, jack, and cheddar cheeses.
Served with steamed fresh vegetable medley, mashed potatoes, and corn
on the cob

TR Navajo Taco with Pork Picadillo

House-made frybread topped with charro beans and pork picadillo. Mexican
cheese blend, lettuce, diced tomatoes, and roasted corn salsa

The Fred Harvey Beef Brisket Plate

Lean and tender beef brisket served with our Red Caboose mashed
potatoes, fresh vegetables, au jus and horseradish cream

Shrimp Penne Pasta

Wild shrimp tossed with Penne pasta in a chipotle cream sauce with corn,
tomatoes, peppers, and fresh cilantro

This may be offered gluten free, substituting gluten free penne.

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

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.