

KIMPTON HOTEL
PALOMAR
PHOENIX



2017 Catering Menu

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Kimpton Hotel Palomar Phoenix

Lunch

ON THE GO *(Only Available for To Go Service)*

Select a Maximum of Two Pre-Made Sandwiches:

Roasted Turkey *cranberry spread, local greens, smoked bacon*
 Rotisserie Pulled Chicken *tarragon aioli, dried cherries, toasted walnuts*
 Roast Beef *balsamic grilled onions, arugula, goat cheese, creamy horseradish*
 Grilled Vegetable Wrap *marinated and grilled eggplant, feta, squash, peppers, onions, zucchini, oven dried tomatoes, olive tapenade spread*

Included:

Individual Bags of Kettle Chips

Whole Fruit

Seasonal Salad

Choice of Freshly Baked Cookie or Rice Crispy Treat

\$44 Per Person

DOWNTOWN DELI BUFFET

Chef's Seasonal Soup of the Day

Local Farm Greens *candied pecans, dried corn kernels, cherry tomatoes, dried cranberries and champagne vinaigrette*

German Style Potato Salad *shallots, bacon, frisee, mustard dressing*

Seasonal Pasta Salad

Assorted Deli Meats *roasted turkey breast, smoked ham, roast beef*
 Gourmet Cheese Selection *swiss, cheddar, provolone, smoked gouda*
 Relish Tray *vine ripe tomatoes, bibb lettuce, red onion, kosher dill pickle spears, dijon mustard, stone ground mustard, mayo*
 Individual Bags of Kettle Chips

Local Sliced Artisan Sandwich Breads

Rice Crispy Treats *zebra chocolate stripping*

Assorted Cookies

Freshly Brewed Iced Tea

\$48 Per Person

SOUTH BY SOUTHWEST BUFFET

Southwest Caesar Salad *corn, black bean, queso fresco, corn tortilla strips, cilantro lime dressing*

Cilantro and Lime Cabbage Slaw

Carne Asada *marinated beef*
 Tequila Citrus Marinated Chicken

Crema Mexicana, Guacamole, Pico de Gallo

Local Tortilla Chips

Flour Tortillas

Green Chili Tamales

Elote *smoke paprika, cilantro*
 Barracho Style Beans
 Red Chili Rice

Mini Apple Empanadas
 Individual Flan *caramel glaze*
 Freshly Brewed Iced Tea

\$50 Per Person

DESERT HIDEAWAY BUFFET

Arizona Chop Salad *iceberg lettuce, roasted turkey breast, toasted pepitas, grilled poblano chile, egg, red onion, diced tomato, fire roasted corn, avocado and ancho chile blue cheese dressing*

Nopal Hushpuppys *honey whipped butter*

Herb Roasted Chicken Breast
 Braised Short Rib *blackberry bbq sauce*

Grilled Asparagus *gremolata*
 Sweet Corn Succotash
 Roasted Fingerling Potatoes *savory herbs*

Lemon Tart *meringue brulee*

Freshly Brewed Ice Tea

\$50 Per Person

BACKYARD COOKOUT BUFFET

Fresh Market Greens *roasted mushrooms, sundried tomatoes, cauliflower, roasted corn, cucumber, pine nuts, blue cheese dressing*

Sliced Watermelon

Jalapeño Cheddar Corn Muffins *whipped butter*

Select Two:

Beer Can Chicken with Secret House Rub

Slow Smoked Beef Brisket

Pork Ribs *whiskey bbq sauce glaze*

Seared Scottish Salmon *roasted corn salsa*

Mac n' Cheese *elbow pasta with tillamook cheddar sauce*

Cowboy Baked Beans

Berry Panna Cotta *seasonal berries, chantilly cream*

Mud Pie Tartlet

Freshly Brewed Iced Tea

\$50 Per Person



A DAY IN ITALY LUNCH BUFFET

Minestrone Soup

Antipasti Bar *papa dew peppers, artichoke hearts, kalamata olives, sliced pepperoncini, grilled zucchini and yellow squash*

Classic Caesar Salad *romaine, parmesan reggiano, roasted focaccia croutons, caesar dressing*

Cheese Tortellini Salad

Italian Grinder *ham, pepperoni, salami, provolone, italian roll*

Muffalettas *hot copicola, san danielle, provolone, olive tapenade, ciabatta loaf*

Caprese *fresh vine ripened tomatoes, basil pesto, buffalo mozzarella, herb focaccia bread*

Tiramisu Shooters

Cannoli *mascarpone filled, pistachios, shaved chocolate*

Freshly Brewed Iced Tea

\$48 Per Person

SOUTHERN COMFORT BUFFET

Split Pea Soup

Local Field Greens *toasted pine nuts, goat cheese, granny smith apple, honey vinaigrette*

Creamy Cole Slaw

Loaded Baked Potato Salad *bacon, cheddar cheese, green onion*

House Made Buttermilk Biscuits

Classic Fried Chicken

BBQ Pulled Pork *sesame seed bun*

Corn on the Cob

Soco Maple Baked Beans

White Cheddar Mashed Potatoes *gravy*

Seasonal Cobbler *sugar oat crumble*

Coconut Cream Tartlet

Freshly Brewed Iced Tea

\$50 Per Person



MEDITERRANEAN DREAM BUFFET

Vegetable Soup

Mini Mezza *classic hummus, spiced pistachio, honey roasted almonds, stuffed grape leaves, herb pita bread*

Greek Salad *cucumber, tomato, kalamata olives, feta cheese, oregano vinaigrette*

Shrimp Couscous Salad *moroccan couscous, dried cherries, lemon zest, parsley, citrus vinaigrette*

Herb Roasted Chicken *braised cipollini onions, preserved lemon caper sauce*

Moroccan Salmon *braised lentils, kale, roasted tomatoes*

Mediterranean Eggplant Moussaka *eggplant, potatoes, angus beef*

Roasted Vegetables *zucchini, portabella mushrooms, squash, asparagus, carrot and onions*

Walnut Cinnamon Baklava *chocolate stripping*

Sesame Tahini Truffle Mousse *honey tahini ganache*

Freshly Brewed Iced Tea

\$52 Per Person

HANDCRAFTED SANDWICH LUNCH BUFFET

Roasted Tomato Bisque

Strawberry Salad *baby spinach, spiced pecans, crow's dairy goat cheese, balsamic vinaigrette*

Iceberg Lettuce *smoked bacon, tomato, cucumbers, pickled onions, toasted walnuts, sourdough croutons, ranch dressing*

Grilled Portobello Mushroom and Leek Salad *oven roasted tomatoes, radishes, asparagus, roasted pepper coulis*

Turkey Wrap *smoked turkey breast, applewood bacon, mixed greens, local tomatoes, lemon garlic aioli, whole wheat tortilla*

Herb Chicken Breast Panini *arugula, swiss cheese, caper aioli*

Patty Melt *angus beef patty, caramelized sweet onion, swiss cheese, spicy mustard, maple pepper bacon, caraway & sea salt kaiser roll*

Gila Bend Rock Shrimp Salad *mascarpone cheese, petite greens, brioche roll*

Individual Bags of Kettle Chips

Season's Best Fresh Fruit Tarts

Chocolate Pot Du Crème

\$68 Per Person

THE EXECUTIVE PLATED LUNCH

Select One:

Potato Leek Soup or Tomato Bisque

Local Field Greens *toasted pine nuts, goat cheese, granny smith apple, honey lemon thyme vinaigrette*

Roasted Beet Salad *arugula, spiced walnuts, goat cheese crumbles, aged dark balsamic vinaigrette*

Classic Caesar Salad *parmigiano-reggiano, tornato focaccia croutons*

ENTRÉE SELECTIONS:

(See Terms & Agreement for more than (2) Entrée Selections)

Garlic Roasted Chicken Breast | \$45 Per Person

chive whipped potatoes, baby carrots, chicken jus

Pan-Seared Salmon | \$46 Per Person

grilled asparagus, red bliss potatoes, wilted spinach and fennel, lemon beurre blanc

Braised Short Rib* | \$48 Per Person

sweet potato mash, caramelized root vegetables, citrus gremolata, herb jus

Mushroom Risotto | \$38 Per Person

wild mushrooms, savory herbs, parmigiano-reggiano

Select One:

Lavender Crème Brûlée *honey shortbread cookies*

Flourless Chocolate Cake *vanilla bean ice cream*

Apple Caramel Tart

Kimpton Hotel Palomar Phoenix

**Terms +
Conditions**

Menus

Menu pricing subject to change. All food and beverage charges are subject to 8.6% Sales Tax, 15% non-taxed gratuity and a 9% taxed administrative fee. Please advise catering of any food allergies prior to event.

Shipping and Receiving

The storage of boxes and delivery to room location incur a fee as stated in the group contract. All return shipping must be arranged by the client through our shipping department. The Hotel is not responsible for any shipment that is delivered to the Hotel and reserves the right to refuse any shipment. Materials which are perishable or flammable, will not be accepted. Please contact your Catering or Conference Service Manager for shipping and pricing information.

Decorations

Signs, banners or other decorations are not allowed in public areas. Any signage in private areas must be professionally made and approved by Hotel, please submit to your Catering or Conference Service Manager three (3) days prior to program start date. Nothing may be affixed to the walls, floor or ceiling with push pins, nails, staples, carpet tape or other like materials. There is a surcharge of \$50.00 per banner to hang banners in meeting space. Candles with open flame, confetti, bird seed, rice and glitter may not be used at the Hotel. We shall not be responsible for damage or loss of any items brought into the Hotel, or for any items left unattended.

Guestroom Deliveries

Deliveries can be arranged through our Guest Service Department. Room deliveries incur a fee beginning at \$4.00 per guest, per room delivery. The Hotel does not permit items to be given out at the front desk during the check-in process.

Parking

We offer day of event valet parking at \$15.00 per car (with no in/out privileges). Self parking in the CityScape garage is \$3.00 per hour. Guests parking may be added to your master account or on an "individual pay own" basis. Advise your hotel contact how you would like this charge to be billed, otherwise it will be noted as "individual pay own".

Audio Visual

Audio visual equipment is available through our in-house supplier, PSAV Audio Visual, on a rental basis. All audio visual orders are to be placed directly through PSAV Audio Visual and will be billed to your Master Account. Audio visual Services not provided by PSAV Audio Visuals must have Hotel approval and surcharges for electrical requirements, liability, insurance, etc. may apply. A PSAV Liaison fee may also apply.

Beverages

All alcoholic beverages to be served on the Hotel's premises (or elsewhere under the Hotel's alcoholic beverage license) for all functions must be dispensed only by the Hotel's servers and bartenders. The proper identification (i.e. photo ID) of any person to verify age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated.

Food and Beverage Minimum

A Food and Beverage Minimum will apply, based on food and beverage revenue exclusive of service, administrative, and tax fee. In the event the Food and Beverage Minimum is not met, the difference plus service charge & tax will be charged to the final bill.

Outside Food & Beverage

No Outside Food or Beverages are Allowed on the Premises. Failure to Comply Will Result in a \$1,000.00 Fee

Guarantee Agreement

A guarantee of attendance is due by 12:00 PM three (3) business days prior to any function. This policy is applicable to any function regardless of expected attendance. The client is responsible to pay for the guaranteed amount and any overage served. The Hotel Palomar accounts for 5% more than the guaranteed amount in the event you have additional guests. Vegetarian meals and special meal requests should be brought to the attention of your Catering or Conference Services Manager when you place your guarantee. Last minute requests will be honored based upon availability.

Request for Multiple Entrées

Multiple entrée selections are permitted with proper notice. A group may choose up to three (3) entrées with a guarantee of each entrée three (3) business days prior to the event. All meals will be charged based upon the highest priced entrée. You must also provide a method in which our wait staff can determine each guests selection. The client is responsible for providing entrée coded place cards indicating each guest's selection.

Buffets

All buffet menus are designed and priced for (90) minutes of service and/or replenishing. Buffets opened longer than (90) minutes are subject to a \$10.00 per person surcharge per hour extended. Minimum order of (25) per hot buffet, break package, or reception station. For orders less than (25) guests a \$7 Per Person surcharge will apply.

Chef Attended Stations

For Chef attended stations, a minimum of one (1) Chef is required for every 50 guests. A Chef Fee of \$175.00 plus tax is applicable for each Chef, per event.

Beverage Service

We recommend one (1) Bartender for every 75 guests. A Bartender fee of \$175.00 per Bartender, per event is applicable.

Room and Set-Up Fee

Function Rooms are assigned according to the anticipated guaranteed number of guests. If there is a fluctuation in the number of attendees, the Hotel reserves the right to assign accordingly the banquet function room. The Hotel reserves the right to charge a service fee for set-up of the meeting rooms with extraordinary requirements. A room set-up fee will be charged when applicable.

∞ Dietary Restrictions & Raw Items

Items May Contain nuts and nut by products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions