

A close-up photograph of a gourmet dish on a white plate. The dish features two skewers of large, thick scallops that have been seared to a golden-brown crust. A piece of lobster tail is also visible, along with a large, glazed piece of fish. The plate is garnished with fresh green peas, three thin slices of lemon, and finely chopped green herbs. The text "Reinventing event cuisine." is overlaid in a white serif font across the center of the image.

Reinventing event cuisine.

AVENTURA...A PREMIER CATERING COMPANY

REINVENT | EVENT

Innovative cuisine. Dramatic presentation. Impeccable service. These elements combine to form Aventura's mission statement, and not coincidentally are the elements that come together in a truly special event. With passion and commitment, Aventura's family of talented professionals strive to deliver a singular experience to our clients and their guests.



SHARING OUR WORLD

As a company and as individuals, we at Aventura are committed to sustainable and environmentally-friendly practices. We continually examine all areas of our business to ensure we have sound policies and to implement systems that reduce our carbon footprint. As participants in the Monterey Bay Aquarium "Seafood Watch Program", Aventura develops menus that include recommended "safe" seafood, which helps maintain appropriate levels of food sources in our oceans. Looking to the local market, Aventura incorporates produce from local farms which allows us to offer fresh, seasonal ingredients with minimal transportation requirements.

Our entire team is committed to sustainable practices. Every day we consider and address issues that matter most to our guests, partners, communities and employees. We are committed to protecting and improving our environment.

We understand the power and importance of food in our daily lives, and we recognize that food choices have a significant impact on health, culture, environment, and local and global economies. We strive to offer our clients and guests foods that are produced in a sustainable manner – from the farm to your event table.





BREAKFAST | CONTINENTAL

beverage station including starbucks® coffee, tazo® tea
final guarantee of less than 50 guests is subject to \$100 administrative charge*

health run breakfast

rustic cut fruits, berries
mixed berries, yogurt, citrus toasted granola on side
low fat raisin bran muffins, carrot poppyseed muffins
orange juice, cranberry juice

23

camelback trail

sliced seasonal fruits, berries
innovation breakfast breads
assorted bagels
cream cheese, strawberry cream cheese
whipped butter, strawberry preserves
orange juice, cranberry juice

25

valley breakfast

local seasonal whole fruits
assorted muffins, danish pastries
orange juice

20

BREAKFAST | THEMED BUFFET

beverage station including starbucks® coffee, tazo® tea
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cattlemen's breakfast

sliced seasonal fruits, berries
innovation breakfast breads
buttermilk biscuits, country gravy
applewood smoked bacon
country sausage links
upgrade to chicken apple sausage \$2.00
creamy scrambled eggs, scallions
home-style sliced breakfast potatoes, caramelized onions
orange juice, cranberry juice

31

south of the border

chili lime fruits, berries
barbacoa beef
pico de gallo potatoes
chorizo, egg, pepper jack cheese
spicy tomato salsa
refried beans
warm flour tortillas
orange juice, cranberry juice

29

healthy morning

local berries, fruit, melon
ruby red grapefruit, fresh mint garnish
vanilla yogurt, side of citrus toasted granola
flax seed bran muffins
butternut squash poppy seed muffins
chicken apple sausage frittata, tomato relish
mushroom, spinach frittata, butternut squash salsa
orange juice, cranberry juice

35



innovative cuisine | dramatic presentation | impeccable service

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST BUFFET | ENHANCEMENT

add to any breakfast buffet menu

croissant sandwich
scrambled eggs, applewood bacon, cheddar cheese
11 per guest

spicy spinach burrito
scrambled eggs, crispy potatoes, pepper jack cheese
roasted jalapeños, fresh spinach, spinach wrap
10 per guest

lox and bagels
smoked salmon, fried capers, shaved red onions
minced eggs, lemon dill cream cheese
12 per guest

steel cut oatmeal
brown sugar, golden raisins, honey, cinnamon
7 per guest

berry parfait
vanilla or strawberry yogurt, citrus toasted granola, fresh berries
9 per guest

iced coffee station
starbucks® coffee, regular and decaffeinated, classic vanilla, hazelnut syrup
condiments of half and half, sugar in the raw, chocolate powder and cinnamon
6 per guest

ENHANCEMENT | ACTION STATIONS

\$165 charge for each action station attendant (based on 50 guests per station)

omelet station
sliced mushrooms, sweet peppers, applewood bacon, smoky ham
roma tomatoes, shredded cheese, spinach, scallions
14 per guest

parfait station
make your own
vanilla and strawberry yogurt, seasonal berries
cinnamon, honey toasted granola
11 per guest

belgian waffle station
belgian waffles, fresh wild berry compote, wildflower honey butter, maple syrup, whipped cream
13 per guest

espresso and cappuccino cart
specialty made to order coffee, espresso, cappuccino, latte, hot and iced drinks
330 per hour, 2 hour minimum

bloody mary bar
house vodka, tomato juice, clamato juice, worcestershire sauce, fresh grated horseradish
selection of hot sauces, celery sticks, jumbo olives, lemons, limes
10 per drink



BREAKFAST | PLATED

includes breakfast pastries (family-style), orange juice, starbucks® coffee, tazo® tea
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southwest chalupas
crispy bacon, creamy southwestern eggs, fiesta home-style potatoes
fried flatbread, refried beans, scallions, house-made pico de gallo
29

country breakfast
applewood smoked bacon, breakfast sausage, cheesy hash brown medallions
creamy scrambled eggs, grilled multi-grain artisan bread
26

chicken sausage mushroom frittata
chicken apple sausage, mushroom frittata, country fried potatoes
roasted red pepper sauce, tomato relish
28

sonoran vegan crustless tart
sun-dried tomatoes, sautéed red onion, fresh cilantro
roasted yellow pepper coulis, daikon salad
25

chorizo egg enchiladas
chorizo, fluffy scrambled eggs, jack cheese, corn tortilla
red chili sauce, cotija cheese, refried beans, shredded cheese
roasted corn, black bean relish
28

BREAKFAST | PLATED ENHANCEMENT

add to any breakfast plated menu

fresh fruit
sliced seasonal fruits, berries
6 per guest

panna cotta
strawberry or vanilla panna cotta, blueberries, toasted granola, macerated mixed berries
10 per guest

champagne mimosa
chilled house champagne, splash of fresh squeezed orange juice
7 per guest

berry parfait
vanilla or strawberry yogurt, citrus toasted granola, fresh berries
9 per guest



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BREAK PACKAGES

minimum of 25 guest - based on 30 minute break time

camelback trail mix
make your own trail mix:
m&m[®] candy, almonds, raisins, gummy bears
roasted peanuts, white, dark chocolate chips
dried bananas, dried apricots, sunflower seeds
bottled water
13

cupcake afternoon
mini cupcakes
silky vanilla, rich red velvet, chocolaty chocolate
assorted pepsi[®] soft drinks
13

down home
oreo[®] crusted fudge brownies
rich white chocolate m&m[®] topped blondies
assorted pepsi[®] soft drinks
12

orchard break
granny smith apples, sunkist[®] oranges
bananas, seasonal fruit
orange juice, bottled water
11

afternoon tea break
mini scones, éclairs, opera torte
fruit tartlets, lemon curd, fruit preserves
wildflower honey butter
tazo[®] hot teas
17

mexicana break
tri-color tortilla chips, queso
house-made salsa, guacamole
virgin margaritas
13

vegetable shot dips
celery sticks, baby carrot sticks, squash baton
cucumber, zucchini
with cilantro cream cheese
chipotle ranch, red pepper hummus cucumber-
infused water
12

say cheese
local, imported cheese display
dried fruits
flatbread, crackers, lavosh
assorted pepsi[®] soft drinks
14

candy candy candy
candy shooters:
gummy bears, m&m[®] candy, reese's pieces[®]
skittles, jelly beans, chocolate covered raisins
iced tea
15



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À LA CARTE SELECTIONS

sweet
(minimum order of one dozen)
assorted danish pastries | **42 per dozen**
innovation breakfast breads | **42 per dozen**
assorted muffins | **42 per dozen**
assorted cookies | **30 per dozen**
oreo[®] crusted fudge brownies | **45 per dozen**
rich white chocolate m&m[®] topped blondies | **45 per dozen**
dessert bars | **45 per dozen**
petite french pastries | **72 per dozen**
chocolate dipped strawberries | **66 per dozen**
milk chocolate florentine cookies | **50 per dozen**
novelty ice cream bars | **6 each**
candy bars | **4 each**

rejuvenating
assorted fruit yogurts | **3 each**
granola bars | **4 each**
fresh fruit cup | **6 each**
hard-boiled eggs | **2 each**
whole fresh fruit | **3 each**
individual breakfast cereals, 2% milk | **4 each**
all natural breakfast cereals, 2% milk | **6 each**

savory
kettle chips | **4 each**
house-made potato chips, french onion dip | **6 per guest**
pita chips, spinach dip | **5 per guest**
tri-color tortilla chips, salsa | **5 per guest**
mountain chocolate mix, spicy snack mix, pretzels
trail mix, salted peanuts | **5 per bag**
mini pretzels, spicy snack mix | **20 per pound**
jumbo soft pretzels | **5 each**
add cheese sauce | **6 each**
jalapeño stuffed pretzels | **6 each**

beverages
starbucks[®] coffee | **66 per gallon**
assorted tazo[®] hot teas | **66 per gallon**
pepsi[®] soft drinks | **3.50 each**
aquafina[®] still water | **3.50 each**
perrier, san pellegrino sparkling water | **4.50 each**
iced tea, lemonade, fruit punch | **44 per gallon**
infused water, strawberry-basil, cucumber, citrus | **30 per gallon**
individual fruit juice | **4.50 each**
rockstar[®] energy drinks | **7 each**

extras
water cooler, electric | **75 per day**
five-gallon bottle of water | **28 each**
water pitchers | **5 each**

meeting amenities
writing tablets, pens, bowls of candy | **8 per guest**

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LUNCH | BUFFET

*includes beverage station including water, iced tea
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trailmen's deli

creamy yukon potato salad
cowboy coleslaw
shaved honey roasted ham, sliced rare roast beef
oven roasted turkey breast
american, swiss cheese
green leaf lettuce, tomatoes, shaved red onion
mayonnaise, dijon mustard
french hoogie, wheatberry bread, pita bread
house-made kettle chips
caramelized pecan tartlets, fresh fruit tartlets

33

italian infused lunch

baby spinach, aged parmesan cheese
sliced pears, raspberry vinaigrette
citrus panzanella salad
herb grilled chicken breast, rosemary velouté
roasted yellow squash, zucchini, carrots, butternut squash
braised beef short rib, port wine demi
truffle rosemary roasted fingerling potatoes
vegetable lasagna, basil-infused marinara
chef's selection of gourmet breads
tiramisu, cannoli

40

taste of mexico

romaine hearts, roma tomatoes
roasted corn, red onion, black beans
cilantro lime vinaigrette
jicama, roasted butternut squash, orange, jalapeño salad
grilled southwest chicken, cilantro velouté
phoenix flank steak, peppers, onions
spanish rice
borracho beans
pico de gallo, tomatillo salsa, spicy avocado, blended cheese
sour cream, spicy red salsa
warm flour tortillas
green chili apple tartlet
mexican chocolate cake

37

all american comfort

seasonal greens, shredded carrots, tomatoes
buttermilk ranch dressing
home-style potato salad, dijon dressing
three cheese macaroni
all american meat loaf, wild mushroom sauce
phoenix fried chicken
crushed red potatoes
honey glazed rustic carrots, green beans
chef's selection of gourmet breads
peach cobbler, whipped cream
bourbon chocolate pecan pie

42

bbq at papago park

lime marinated watermelon, mint salad
mixed greens, shredded carrots, tomatoes
chipotle vinaigrette
bbq pulled pork
sonoran grilled chicken breast, home-style bourbon sauce
buttermilk crushed yukon potatoes
chili lime corn
brioche buns
oatmeal, chocolate chip, sugar cookies
double fudge brownies

35

for buffet service guest
dining table set with linen,
salt and pepper.
rolled flatware available
at buffet stations.

full table setting and
tablesides beverage service
available for \$3 per guest.

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LUNCH | EXPO HALL STROLLING LUNCHES

includes beverage with station iced water, iced tea
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exhibit one

station

beef slider, wedge fries

station

mini grilled vegetable wrap

mini chicken wrap

house-made sea salt, cracked pepper kettle chips

creamy onion dip

station

potato salad, individual

caesar salad, individual

crisp market vegetables, ranch dip, individual

dessert station

fruit, nut florentine shortbread cookies

freshly baked cookies

36

exhibit two

station

grilled caprese flatbread, fresh mozzarella, tomato

grilled southwestern beef fajita flatbread

warm meatballs, marinara sauce, parmesan cheese

mini buns

station

fresh vegetables, red pepper hummus, individual

garden salad, individual

caesar salad, individual

station

chicken sliders

three cheese mac

toppings of bacon, ham, diced tomatoes, shredded cheese

dessert station

assorted dessert shooters

blondies

39



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LUNCH | PLATED ENTRÉES

includes gourmet breads, iced water

two course meals, select choice of salad or dessert

three course meals, select both salad and dessert

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cilantro lemon chicken breast

cilantro, lemon zest chicken breast, crushed yukon potatoes

roasted vegetables, phoenix baby carrots, honey lime velouté

30 | two-course

36 | three-course

sonoran chicken breast

sonoran grilled chicken breast

roasted garlic, caramelized onion whipped potatoes, roasted carrots

squash confetti, phoenix velouté

31 | two-course

37 | three-course

tuscan breast of chicken

garlic, soft herb, marinated chicken

parmesan roasted red potatoes

roasted zucchini, yellow squash

roasted butternut squash, fennel relish

sun-dried tomato velouté

29 | two-course

34 | three-course

asian mole chicken breast

sweet, sour jasmine rice

roasted baby carrots, sautéed snow peas

daikon radish, purple cabbage slaw

lemon grass, plum sauce

29 | two-course

34 | three-course

parmesan panko crusted whitefish

sun-dried tomato, ginger polenta

roasted carrot, asparagus, daikon, tomato relish

lemon caper beurre blanc

34 | two-course

40 | three-course

plum glazed salmon

sweet pea, roasted corn risotto, grilled baby carrots

green asparagus, butternut squash, roasted fennel relish

lemon grass, ginger velouté

35 | two-course

41 | three-course

mexican cola marinated flat iron steak

grilled flat iron steak, whipped red potatoes

roasted wild mushrooms, grilled vegetables

roasted corn, tomato relish

spanish demi

38 | two-course

44 | three-course

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LUNCH | VEGETARIAN | VEGAN | GLUTEN FREE ENTRÉES

grilled vegetable napoleon

creamy roasted red pepper polenta

eggplant, portabella, zucchini, yellow squash

savory plum sauce

sweet pea and roasted corn risotto cake

portabella, grilled asparagus, squash

fire roasted pepper coulis

sun-dried tomato polenta cake

warm asparagus, fennel salad

poached potatoes, lemon ginger velouté

LUNCH | PLATED CHILLED ENTRÉES

includes gourmet breads, iced water, choice of dessert
final guarantee of less than 50 guests is subject to \$100 administration charge*

rare roast beef tenderloin

rare sliced beef tenderloin, whole romaine leaves, baked portabella mushroom
oven roasted tomatoes, roasted asparagus
horseradish ranch dressing

35 | two-course

southwest cobb salad

iceberg lettuce, chopped egg, bleu cheese, marinated tomatoes
crispy bacon, phoenix marinated onions, sonoran grilled chicken
salsa ranch dressing

31 | two-course

grilled tofu, vegan stack

grilled tofu, zucchini, yellow squash, eggplant, red onion
portabella mushroom
ginger balsamic vinaigrette

28 | two-course

grilled chicken caesar salad

wedged romaine, caesar grilled chicken breast, parmesan crusted crostini
shaved parmesan cheese
caesar dressing

32 | two-course

LUNCH | PLATED SALADS

phoenix farmer's greens

fresh local greens, radish, carrots, green onion, cucumber, cherry tomato
classic balsamic dressing

arizona iceberg wedge

candied pecans, bleu cheese crumbles, sun-dried cranberries
spicy ranch dressing

sonoran salad

farmer's mixed greens, julienne peppers, oven roasted roma tomatoes
roasted corn, black bean, roasted jalapeño
prickly pear vinaigrette

wildflower honey roasted apple salad

phoenix mixed greens, wildflower honey roasted apples, shaved parmesan cheese, dried cranberries
chipotle vinaigrette

LUNCH | PLATED DESSERTS

basil-infused panna cotta

port-balsamic macerated strawberries

milk chocolate banana bread pudding

dark rum anglaise

orange, almond ricotta cake

reduced spiced orange drizzle, whipped cream

key lime tart

raspberry coulis, fresh berries, whipped cream

french buttercream almond torte

chocolate sauce, whipped cream, fresh strawberry

chocolate mocha cream cake

chocolate covered wafer garnish
raspberry coulis

passion fruit chocolate cake

passion fruit sauce, berries, whipped cream

family-style dessert platter, add \$2 per person

based on two pieces per person
oreo brownie, green chili apple tartlet
scottish shortbread cookies

LUNCH | BOXED MEALS

includes chips, whole fruit, fresh baked cookie, water
maximum of three selections per order, please account for vegetarian guests in selection
four or more selections add \$2 per box lunch

cattlemen's sandwich

fajita grilled steak, pepper jack cheese, garden blend, red onion
peppers
sonoran aioli, french hoagie

26

cajun chicken wrap

cajun roasted chicken, phoenix greens, julienne peppers
diced tomatoes, cranberry aioli
tomato basil tortilla wrap

27

smoked ham sandwich

thin sliced smoked ham, smoked gouda cheese
green leaf lettuce, tomato, smoky aioli
ciabatta roll

26

south beach sandwich

oven roasted turkey, sliced cheddar, green leaf lettuce
tomato, shaved red onion, pretzel roll

25

arizona club

baked turkey, applewood bacon, smoked ham
american cheese, leaf lettuce, tomato, demi baguette

29

vegan spinach wrap

roasted asparagus, butternut squash, grilled zucchini, yellow squash, baby spinach
hummus spread, spinach tortilla

25

grilled chicken caesar salad

chopped romaine hearts, caesar chicken breast, herb croutons
shaved parmesan cheese, caesar dressing

26

arizona cobb salad

local iceberg lettuce, cheddar cheese, house tomatoes
chopped egg, baked turkey, smoked ham, crispy bacon, chipotle ranch dressing

29

all sandwich and wrap orders include one side-salad choice to be included in all lunches

two or more side-salad selections per order, add \$1 per box lunch

romaine salad, cherry tomatoes, parmesan cheese, croutons, balsamic dressing

dijon roasted yukon potato salad

phoenix cole slaw

pasta salad



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DINNER | BUFFET

includes chef's selection of gourmet breads, beverage station including water, iced tea
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down home favorites
caesar salad, parmesan cheese, focaccia croutons, classic caesar dressing
seasonal greens, shredded carrots, cucumber, cherry tomato, buttermilk ranch
home-style potato salad
three cheese macaroni
bbq beef brisket
buttermilk smashed yukon potatoes
spicy southern fried chicken
roasted sweet potato, leek hash
roasted asparagus, baby carrots
apple pie, whipped cream
chocolate-peanut butter pretzel bread pudding, salted caramel sauce

53

taste of tuscany
cranberry poached pear, spinach salad, dried cranberries
roasted tomato basil vinaigrette
basil tomatoes, pearl mozzarella, balsamic vinaigrette
grilled eggplant rollatini, goat cheese, pesto sauce, basil tomato sauce
grilled chicken breast, sun-dried tomato velouté
italian strip loin, sautéed spinach, sauce florentine
roasted garlic, rosemary crushed potatoes
sautéed squash, roasted tomatoes
italian opera cake
citrus, almond olive oil polenta cakes

55

arizona nights bbq
cilantro tomatoes, red onion, cucumber, cumin balsamic dressing
roasted potato salad, dijon mustard dressing, green onions
local greens, roasted corn, black beans, peppers, cherry tomatoes, salsa ranch dressing
grilled boneless chicken, red-eye barbecue sauce
herb marinated flat iron steak
herb crusted potato
flame broiled corn on the cobb
sonoran baby carrots
warm jalapeño, cheddar corn bread
green chili apple crisp, whipped cream
aztec spiced fudge brownies

57

elegant dinner
spinach waldorf salad, candied pecans, blueberries, grapes, raspberry vinaigrette
tri-colored tomato, mozzarella, basil, balsamic glaze salad
seasonal greens, local tomatoes, cucumber, shredded carrots
buttermilk ranch dressing
herb roasted white fish, lemon sauce
ginger, plum marinated tenderloin, phoenix mushroom demi
lemon grass grilled chicken breast, sun-dried tomato velouté
crushed potatoes
coriander sautéed green beans
five spiced baby carrots
dark rum truffles
mini tres leches
assorted french macaroons

61

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for buffet service, guest
dining table set with linen,
salt and pepper.
rolled flatware available
at buffet stations.

full table setting and
tablesides beverage service
available for \$3 per guest.

DINNER | PLATED APPETIZERS

poached shrimp cocktail
citrus salsa, cocktail sauce
12

tender beef smoked tomato salsa
scallions, arugula, sonoran dressing
14

gremolata crusted crab cake
sweet lemon, mint sauce, tomato relish
13

sonoran seared scallops
butternut squash purée, mint pesto
13

plum atlantic salmon
citrus panzanella salad
13

scallop oyster mushroom soup
sautéed mushrooms, green onion crème
11

DINNER | PLATED - SALADS

baby iceberg bleu cheese crumbles
toasted pecans, crisp chunky bacon
olive oil baked croutons, oven roasted tomatoes
bleu cheese crumbles
bleu cheese dressing

classic caesar salad
romaine hearts, shaved parmesan cheese
focaccia crostini
caesar dressing

cranberry poached pear
baby spinach, spicy candied pecans
mandarin oranges, blueberries
prickly pear dressing

white bean local green salad
spring mix, marinated giant white beans
cucumber, red onion, tomatoes
toasted cumin citrus dressing

roasted beets salad
sweet, spicy pecans, local greens
yellow, red beets, local tomatoes
mango vinaigrette



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DINNER | PLATED ENTRÉES

includes your choice of salad & dessert, gourmet breads, savory lavosh, bread sticks
starbucks® coffee, tazo® gourmet hot teas, iced water
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southwestern chicken breast
roasted garlic crushed fingerling potatoes
green asparagus, baby carrots
sonoran sauce
46

grilled citrus chicken
garlic roasted fingerling potatoes
roasted asparagus, squash medley
citrus velouté
45

hawaiian chicken
crushed purple potatoes
pineapple, carrots, roasted asparagus
hawaiian sauce
48

butternut squash spinach chicken
sun-dried tomato polenta
grilled asparagus, grilled baby carrots, mango salsa
lemon caper berry beurre blanc
50

port braised short rib
caramelized onion, roasted garlic smashed potatoes
citrus roasted carrots, parsnips
port demi
56

mexican cola marinated beef filet
sweet pea, roasted corn risotto
roasted wild mushroom, roasted baby carrots, asparagus
roasted butternut squash, fennel relish
spanish demi
72

herb marinated pork loin
buttermilk smashed yukon potatoes
roasted butternut squash, baby carrots
cranberry velouté
53

ginger glazed halibut
yukon whipped potatoes
julienne squash, carrots
ginger, plum sauce
market price

DINNER | PLATED VEGETARIAN | VEGAN
GLUTEN FREE ENTRÉES

wild mushroom risotto cake
grilled butternut squash, charred corn salsa
roasted tomatillo sauce

sun-dried tomato polenta cake
honey baked portabella mushroom, fennel salad
poached potatoes
roasted red pepper blush sauce

southwest pan seared tofu
grilled zucchini, yellow squash
roasted mushrooms
mojito sauce

DINNER | PLATED DUO ENTRÉE

mexican cola beef short rib / sonoran rubbed whitefish
caramelized onion, roasted garlic whipped potatoes
seasonal squash medley
mexican cola demi, citrus beurre blanc
65

sonoran beef tenderloin / sugar cane shrimp
crushed red potatoes
roasted asparagus, roasted baby carrots
squash confetti
lemon grass demi relish
72

ginger citrus chicken / southwest shrimp
garlic roasted fingerling potatoes
roasted broccolini, grilled baby carrots
port wine demi
54

DINNER | PLATED DESSERTS

pineapple frangipane tart
raspberry sauce

flourless chocolate torte
macerated berries

spiced peach pie
bacon streusel, bourbon-maple sauce

guava spiced cheesecake
chocolate sauce

coconut rum tres leche*
fruit salsa, passion fruit coulis

**for groups less than 500 guests*

DESSERT | ENHANCEMENTS

southwest trio of desserts
green chili tart
chocolate-peanut butter mole cheesecake
spiced mexican chocolate pyramid, apple-raisin compote
4 per person

chocolate mexican flan
caramel sauce
4 per person



HORS D'OEUVRE | CHILLED SELECTIONS

minimum 25 pieces per item

pesto chicken, sweet pepper tapenade | **6 per piece**
medjool dates, bleu cheese, mint chutney | **6 per piece**
smoked chicken, boursin, red pepper, chives on a parmesan crostini | **6 per piece**
seared beef tenderloin, mascarpone, sweet polenta round, onion relish | **7 per piece**
chipotle roasted chicken, avocado crème, tomatillo chutney in a tortilla cup | **6 per piece**
baked plantain nacho, pico de gallo, spicy tomato chutney | **6 per piece**
bruschetta of avocado, basil, tomato, jalapeño, cracked pepper | **6 per piece**
prosciutto wrapped asparagus, candied lemon zest | **6 per piece**
spicy shrimp on coconut cornbread, candied pineapple | **7 per piece**
vanilla smoked scallop, habanero glaze on a cucumber, mango chutney | **7 per piece**
miso shrimp, sesame ginger rice cake, sweet chili sauce | **7 per piece**
vietnamese summer roll, spearmint, rice noodles | **6 per piece**
vegetable napoleon parmesan crisp | **6 per piece**
spicy apple, brie on a crostini, candied walnuts | **6 per piece**

HORS D'OEUVRE | WARM SELECTIONS

minimum 25 pieces per item

chick pea, 24 hour bbq pulled beef croquette | **6 per piece**
southwestern chicken skewer, cilantro crème | **6 per piece**
chili lime chicken kabob, onion, poblano, red pepper | **6 per piece**
chipotle steak skewers, onion, poblano, red pepper | **7 per piece**
sonoran chicken quesadilla | **6 per piece**
pork, mango empanada, avocado crème | **6 per piece**
empanada of chorizo, spinach, ricotta, lemon thyme | **6 per piece**
lime, cilantro marinated salmon skewer | **7 per piece**
tallegio cheese, baked pancetta cheese puff | **6 per piece**
brie, raspberry phyllo star | **6 per piece**
sonoran chicken spring roll, cilantro sauce | **7 per piece**
coconut breaded lobster tail, spicy cocktail sauce | **10 per piece**
steak, cheese spring roll, southwest chili sauce | **7 per piece**
mini green rice, manchego cheese chimichanga, tomatillo dipping sauce | **6 per piece**
southwest beef tortilla crisp | **6 per piece**
granola crusted wedge of brie | **7 per piece**

HORS D'OEUVRE | SUBSTANTIAL

minimum 25 pieces per item

shrimp, dill risotto | reggiano parmesan, green oil, petite herb salad | **10 per piece**
braised short rib | port wine demi, whipped horseradish potato, micro watercress | **11 per piece**
potato gnocchi | garden peas, mint, olive oil, parmesan cheese | **9 per piece**

HORS D'OEUVRE | SUSHI

minimum 100 pieces per order

action station \$330 per chef

assorted sushi | pickled ginger, wasabi | **6 per piece**
red neck sushi | chef's assortment | **6 per piece**

RECEPTION | DISPLAYED

minimum 50 guests

middle east, raw
baby vegetables, roasted red pepper hummus dip
ranch dip
9 per guest

chef's hand selected cheese board
dried fruit, lavosh, flatbread, crackers
11 per guest

charcuterie display
cured meats, salami, citrus rosemary marinated olives, sweet cherry peppers
provolone cheese, parmesan cheese, bread sticks, focaccia
12 per guest

tropical fruit, berries display
sliced fruit, berries, honey yogurt dipping sauce
9 per guest

bruschetta bar
grilled flatbread, crostini, lavosh
parmesan cheese shavings, berry goat cheese spread, herb garlic cream cheese
tomato basil concassé, julienne red, yellow roasted peppers
sun-dried tomato, olive tapenade
10 per guest



RECEPTION | ACTION STATIONS

minimum 50 guests
\$165 charge for each action station attendant

beef slider station
mini burger sliders, caramelized red onion, watercress salad
sonoran aioli, jalapeño ketchup
served from the grill on steamed buns
12 per guest

thai crab cakes
red curry crab cakes, fennel, daikon, apple slaw
13 per guest

guacamole crushing bar
avocado, cilantro, red onion, jalapeño, lemon juice, tomato
fried tortilla chips
10 per guest

tex mex
spicy chicken, sonoran ground beef
shredded lettuce, diced tomato, shredded cheese
sour cream, sliced jalapeño, pico de gallo, spicy salsa
taco shells, steamed flour tortillas
12 per guest

grits bar
smoked gouda grits
topped with grilled shrimp, andouille sausage, bacon
bleu cheese, cheddar cheese
pepper onion hash, fried onion straws, hot sauce
15 per guest

fresh pasta
duo of freshly made pastas
penne pasta, white wine cream sauce, fire roasted peppers, sautéed mushrooms, garlic
bow tie pasta, rich tomato basil sauce, kalamata olives, grilled red onions, garlic, parmesan cheese
12 per guest
add chicken or sausage
2 per guest
add shrimp
3 per guest

asian dumplings
pork, chicken, vegetable dumplings served in bamboo baskets atop woks
soy sauce, cilantro sweet chili sauce, ginger cucumber pickled relish
14 per guest

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RECEPTION | CARVING STATIONS

minimum 50 guests
stations have a \$165 charge for each attendant on carving station

marinated beef strip loin
creamy cheese polenta, port demi
14 per guest

wild honey, clove spiced turkey breast
whipped sweet potato, cranberry orange relish
11 per guest

herb crusted tenderloin of beef
roasted corn, sweet pea risotto, port demi
17 per guest

apple cider baked ham
corn bread stuffing, dijon sauce, apple chutney
9 per guest

char siu roasted pork loin
asian bbq pork, fried rice, green onions, spicy plum sauce
12 per guest

RECEPTION DESSERT STATIONS

minimum 50 guests
subject to a \$165 charge for each attendant where indicated

viennese table
apple strudel, sacher torte, linzer cookies, fruit tartlets
15 per guest

italian dessert station
assorted biscotti, cannoli, tiramisu cups
14 per guest

southwestern dessert station
green chili apple tartlets, mexican wedding cookies, tequila-lime tartlets, tres leches shots
13 per guest

cheesecake bar
cheesecake with graham crust
toppings of:
salted caramel sauce, chocolate or strawberry sauce
chopped roasted peanuts, chopped candied pecans
fresh berries, whipped cream
12 per guest

nitrogen ice cream station | chef attendant station
choice of one: vanilla, chocolate, bourbon-maple, passion fruit
candied pecans, pretzel pieces, mini m&m® candy, rainbow sprinkles, house-made hot fudge
salted caramel sauce, whipped cream, cherries
13 per guest

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BAR SERVICE

\$140.00 per bartender administrative charge* will be applied – number of bartenders required will be based upon final guarantee \$35.00 per additional hour will be applied after the first four hours

hosted bar	
premium cocktails	8 each
house wine – by the glass	8 each
house wine – by the bottle	37 each
imported beer	7 each
domestic beer	6 each
bottled still water	3.50 each
bottled sparkling water	4.50 each
assorted pepsi® soft drinks	3.50 each

cash bar	
premium cocktails	9 each
house wine – by the glass	9 each
imported beer	8 each
domestic beer	7 each
bottled still water	4.50 each
bottled sparkling water	5.50 each
assorted pepsi® soft drinks	4.50 each

hosted specialty items	
imported beer by the keg	550 each
microbrew beer by the keg	550 each
domestic beer by the keg	385 each
margarita by the gallon	110 each
- traditional or prickly pear	
arizona sangria by the gallon	95 each

bloody mary bar	
house vodka, tomato juice, clamato juice	
worcestershire sauce, fresh grated horseradish	
selection of hot sauces, celery sticks, green beans	
jumbo olives, lemons, limes	
10 per drink	

mimosa bar	
house champagne, orange juice, cranberry juice	
grapefruit juice, raspberries, blueberries, strawberries	
10 per drink	

margarita madness	
yields 225 servings	
classic, strawberry or prickly pear margaritas – choice of one	
frozen drink machine	
8 oz cups	
1800	



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GENERAL INFORMATION, POLICIES AND PROCEDURES

FOOD & BEVERAGE REGULATIONS

All food and beverage items served within Phoenix Convention Center must be prepared and presented by Aventura...A Premier Catering Company. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, etc. Local health code regulations prohibit guests from removing remaining food and beverage from the Convention Center.

Aventura, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Arizona Department of Liquor Licenses and Control. Therefore, in compliance with the state law, all beer, wine and liquor must be supplied and served by Aventura.

EVENT PLANNING

Food & Beverage Order Specifications

To insure the proper planning of your event, we kindly request that all food and beverage specifications be received in writing by our office no later than 45 days prior to the date of your first service. Orders received within 30 days of the first scheduled service will incur a 10% late administrative charge.

Confirmation of Orders

Upon receipt of all written food and beverage function specifications, your Aventura Sales Professional will review them and in turn provide the customer with written confirmation of services ordered. A separate event order will be issued to the customer for each individual service, along with a contract outlining specific agreements between the customer and the caterer, Aventura. Signed event orders must be received by Aventura no less than 30 days prior to the first event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event order upon their receipt.

Aventura's Service Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement must be received by Aventura no later than 60 days in advance of the first scheduled event. If the signed Service Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

PAYMENT POLICY

Deposits

Aventura policy requires full payment (100%) of total estimated charges in advance.

Acceptable Forms of Payment

Company check, American Express, Visa, MasterCard and Discover are considered acceptable forms of payment. If payment is received within less than five (5) business days prior to the event, certified funds or credit card payment will be required. If company check is utilized for payment, a credit card will be required to facilitate on site additions and changes to existing orders.

TIMETABLES

60 days	45 days	30 days	10/5/3 days
Signed Catering Services Agreement and initial deposit due	Food & Beverage specifications due	Signed event orders due	Final deposit due

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ADMINISTRATIVE CHARGE* AND SALES TAX

- All food and beverage items are subject to 21% administrative charge* and applicable Arizona sales tax
- Administrative charge* is taxable in the State of Arizona
- Tax exempt certificates (State of Arizona) must be on-file prior to the event
- ++ indicates the addition of 21% administrative charge* and applicable sales tax
- + indicates the addition and applicable Arizona sales tax (currently 8.6%)
- Administrative charge* and sales tax are subject to change without notice

DELIVERY FEES

All catering orders or re-orders totaling less than \$100.00 (excluding administrative charge* and sales tax) will result in a \$35.00+ delivery fee.

CATERING GUIDELINES

Guarantees

To ensure the success of your event(s), it is necessary we receive your final guarantee (confirmed attendance) for each meal function according to the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the date of the first event
- Events between 501-2,500 people require the final guarantee five (5) business days prior to the date of the first event
- Events over 2,500 people require the final guarantee ten (10) business days prior to the date of the first event

Please note the above schedule excludes weekends and holidays. Once final guarantees are submitted, the count may not be decreased. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. Aventura will make every attempt to accommodate increases in your count after the final guarantee is due; however, any increase will be subject to a 10 % surcharge. Aventura will be prepared to serve 3% above the guaranteed attendance but not to exceed 30 meals. The overset tables will not have pre-set food or beverage. Vegetarian selection or other special meals will be part of the final guarantee. Please include these counts as part of your final guarantee. Special meals requested on site will be added to your final bill.

MINIMUM REQUIREMENT FOR TABLE SERVICE

There is a minimum guarantee of 50 people for table service or buffet meal. If the guaranteed attendance is less than 50 people a \$100.00+ administrative charge* will be applied.

TABLE STANDARDS

Our standard sit down and buffet service is planned for round tables of ten (10) people. Our standard service ratio is:

- sit down service | one (1) server per 25 guests
- buffet service | one (1) server per 50 guests

An additional labor and linen fee will be applied for any set that requires tables that seat less than the standard. The fees assessed will be according to the additional wait staff required to service the event at \$140+ for the first four hours and \$35.00+ for each additional hour per server, plus applicable sales tax.

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EXTENDED PROGRAM/SERVICE

Our banquet service is based on the following time guidelines (doors open to doors closed, including program):

- Breakfast 2 hours
- Lunch 2 hours
- Dinner 3 hours

Any extended program or delay in service is subject to an additional labor charge of \$35+ per hour per waitstaff. Please note that if your event includes a scheduled program, Aventura requires that you submit to your Aventura Sales Professional a detailed timeline at least two (2) business days in advance of the respective event. The timeline should include service start/break/end times and, if applicable, notation of time(s) when Aventura staff should be off the service floor. Please be aware that any deviation from the submitted program may negatively impact food and/or event quality, and may result in the application of additional charges.

CHINA SERVICE

Meal services are served with china and glassware, unless otherwise specified by the customer. Continental breakfast, coffee services, refreshment breaks, receptions and exhibit hall catering are accompanied by biodegradable disposable service ware.

LINEN SERVICE

Tables for meal functions are dressed appropriately with 90 x 90 linens. Tables requested for à la carte services, continental breakfasts, boxed lunches, receptions and refreshment breaks as well as non-food functions may be dressed with a tablecloth for \$10+ per table. Upgraded linen packages are available.

BEVERAGE PURCHASE POLICY

We proudly serve Pepsi® products. Requests to purchase beverages on consumption will be subject to a 20% restocking fee.

Memories To Savor...

Nothing compares to a welcoming, sophisticated and dynamic host. It is no coincidence that these traits epitomize Phoenix Convention Center – a modern, spacious, dynamic meeting place that combines an incomparable setting with award-winning guest service. Whether planning a complex convention for thousands or an intimate gathering for a few, you can trust our talented and professional staff to deliver a singular experience. You and your guests can savor our unique combination of distinctive surroundings, inspired cuisine and world-class service.

Located in the heart of a vibrant and growing downtown, Phoenix Convention Center is surrounded by hotels, nightlife, shopping and museums as well as a thriving theater and entertainment district. Add to these attractions more than 300 days of sunshine annually and the beauty of the surrounding Sonoran Desert and anyone will understand why Phoenix continues to rank as a favorite destination for business and leisure travelers.

Phoenix Convention Center’s soaring Arizona-inspired architecture is designed to warmly welcome guests while engaging their senses. In recognition of our commitment to environmental practices, the U.S. Green Building Council awarded its Silver rating for Leadership in Energy and Environmental Design (LEED) to the West Building in 2008.

Working together, we care for your event from inception to completion, ensuring your success and your guests’ enjoyment, creating memories that last a lifetime. With unwavering commitment to seamless service, we strive to meet all of your distinctive needs and exceed your highest expectations no matter how simple or grand your vision. We welcome you to Phoenix Convention Center, and we are privileged to present to you our extraordinary brand of hospitality.

Off-Premises Event Planning & Catering

Reaching far beyond Phoenix Convention Center, Aventura's impressive menu of services includes full-scale off-premises catering and destination management. Your Aventura Sales Professional will work with you to create a truly memorable off-site event sure to generate raves from your guests.

A dinner under the stars?

Aventura will transform the high desert landscape into your personal dining room.

A sophisticated reception at an exclusive venue?

Art and culture will surround Aventura's culinary masterpiece.

A four-wheel excursion to a mountaintop feast?

Epicurean options abound when Aventura serves lunch at the top.

From site inspection to menu selection, from thematic inspiration to guest transportation, your Aventura Sales Professional will coordinate every aspect of your off-site event with passionate precision. Trust Aventura to deliver your next big adventure...your guests will thank you for it.

Please visit our onsite Innovation Studio or our website, aventuracatering.com, for a complete listing of our off-premises event offerings including:

- venue partners
- transportation options
- service enhancements
- activity ideas
- specialized programs
- and much more...



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