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All food and beverage prices are subject to service charge and applicable sales tax. Additional fees apply where noted.

GF/Gluten Free   GFO/Gluten Free Option

Vegan- and Vegetarian-friendly options are available — please ask.
BEVERAGES AND SNACKS

**Beverages**

- Arbor Day Coffee (regular and decaf) $35 per gallon
- Arbor Day Farm Apple Cider $36 per gallon
- Brewed Iced Tea with Lemon $25 per gallon
- Teatulia Organic Hot Tea Assortment $26 per gallon
- All-Natural Lemonade $30 per gallon
- Hot Chocolate $35 per gallon
- Assorted Fruit Juices (apple, cranberry, and orange) $15 per carafe
- 2% Milk $15 per carafe
- Dasani Bottled Water $3 per bottle
- Coca-Cola Products $3 per can
- Monster Energy Drink (Original, Ultra Zero White, and Red) $6 per can

**Baked Goods & Snacks**

- Assorted Breakfast Breads $26 per dozen
- Mini Bagels with Cream Cheese and Butter $32 per dozen
- Assorted Muffins (chocolate chip, blueberry, cranberry, and orange) $26 per dozen
- Freshly-baked Assorted Cookies $28 per dozen
- House-made Brownies or Blondies $28 per dozen
- Gourmet Dessert Bars $32 per dozen
- Granola Bars $32 per dozen
- Whole Fruit (apples, bananas, and oranges) $2 each
- Fruit Cups (melon, berries, pineapple) $4 each
- S’Mores Kits (Hershey bar, graham crackers, marshmallows, Dasani bottled water) Bonfire Only $12 per person
- Packaged Snacks $3 each
- Yogurt Bar – Individual yogurt cups, granola, toasted coconut, and assorted fruit toppings $8 per person
- Health Break - Granola bars, seasonal fruit display, and vegetable crudité with hummus $15 per person
- Popcorn Break – House-popped and individually bagged $6 per person
PLATED

All plated breakfasts include Arbor Day Coffee and orange juice. $100 added cost for second entrée choice. Not available outside of the hotel.

**Silver Maple | $17**
Scrambled eggs, breakfast potatoes with peppers and onions, bacon, English muffin with butter and jam, and a fruit cup

**Ponderosa Pine | $17**
Scrambled eggs, breakfast potatoes with peppers and onions, French toast with warm maple syrup and powdered sugar, and sausage

**Red Oak | $14**
Warm croissant filled with scrambled eggs, cheddar cheese, and seared ham. Served with breakfast potatoes with peppers and onions and a fruit cup.

BOXED

All boxed breakfasts include an apple, yogurt cup, and Dasani bottled water

**Wrap | $15**
Scrambled eggs, bacon, potato, and cheddar cheese

**Croissant | $15**
Scrambled eggs, cheddar cheese, and ham
BUFFETS

All breakfast buffets include Arbor Day Coffee and orange juice. 25-person minimum. Fewer than 25 people – add $85.

**Eastern Cottonwood Continental | $13**
Diced seasonal fruit, yogurt, Orchard oatmeal, and warm mini cinnamon buns
ADD: Hardboiled eggs – $3 per person

**Mulberry | $17**
Diced seasonal fruit, bakery basket, scrambled eggs, breakfast potatoes with peppers and onions, pancakes with warm maple syrup, and sausage

**Scotts Pine | $18**
Diced seasonal fruit, yogurt cups, scrambled eggs, house-smoked salmon with capers, tomatoes, onions, and lemon wedges, and mini bagels with cream cheese *GFO*

**Sequoia | $17**
Diced ham, pepper, onion, and egg scramble, warm tortillas, breakfast potatoes, shredded cheese, and salsa with mini churros and warm maple syrup
PLATED

All lunches include Arbor Day Coffee, brewed iced tea, and choice of dessert. $100 added cost for second choice. Not available outside of the hotel.

Add: Garden Salad $4 | Tofu $4 | Grilled Chicken $7 | Grilled Salmon $10

Chipotle Veggie Bowl | $15
Avocado, fried chickpea, cauliflower rice, roasted corn, kale, pickled red onion, cilantro and chipotle mayo GF

Chilled Ramen Noodle Bowl | $14
Chilled noodles, thin-cut carrots, cucumber, red pepper, red cabbage, jalapenos, and cilantro tossed in a light sesame soy sauce vinaigrette

Caesar Salad | $14
Romaine lettuce, garlic croutons, white anchovies, shredded Parmesan, and Caesar dressing GF

Garden Salad | $12
Assorted mixed greens, shaved radish, English cucumber, shredded carrots, baby heirloom tomatoes, and Ranch and Dorothy Lynch dressing GF

Mediterranean Salad | $14
Romaine lettuce, roasted red peppers, English cucumber, red onion, artichoke, feta, Kalamata olives, and red wine vinaigrette GF

Chicken Avocado BLT | $14
Served on whole wheat bread with chips and fruit cup

Blackened Chicken or Grilled Shrimp Wrap | $15
Corn, lettuce, tomato, Chipotle mayo served with tortilla chips and fruit cup

Grilled Salmon or Grilled Chicken Breast | $19
Mango cilantro quinoa and vegetable slaw GF

— Desserts (Select 1): —

Shortbread Cookies
Brownies or Blondies
Tartlets
BOXED

All boxed lunches contain sandwich, chips, fresh-baked cookie, apple, and Dasani bottled water.

Tuna Salad | $17
Traditional tuna salad on whole wheatberry bread, leaf lettuce, and sliced tomato

Cherry Chicken Salad Croissant | $17
Dried cherries, chicken salad on croissant bun, leaf lettuce, and sliced tomato

Turkey Club Wrap | $18
Deli-thin turkey, bacon, cheddar, leaf lettuce, and jalapeno aioli

Grilled Vegetable Wrap | $16
Grilled zucchini, squash, tomatoes, peppers, red onions, shredded lettuce, and Boursin herbed spread

BUFFETS

All lunch buffets include Arbor Day Coffee and brewed iced tea. 25-person minimum. Fewer than 25 people – add $85.

Sabal Palm | $23
Garden salad, Ranch and Dorothy Lynch dressings, assorted sliced deli meats, cheeses, and breads, lettuce, tomato, sliced red onion and pickles, assorted condiments, chips, diced fresh fruit, and fresh-baked cookies  GFO

Magnolia | $24
Broccoli slaw, chilled dill cucumber salad, smoked pulled pork shoulder with apple cider barbecue sauce, white cheddar mac-n-cheese, green beans, and apple pie  GF

Southwest White Pine | $24
Cilantro-lime coleslaw, fajita chicken and beef with peppers and onions, cilantro rice, seasoned black beans, flour tortillas, sour cream, shredded cheddar, shredded iceberg lettuce, diced tomatoes, salsa, jalapeños, and warm churros  GFO

Italian Cypress | $24
Antipasto salad, sliced tomato caprese with olive oil and pesto, penne pasta with red wine-braised pork and mushrooms, meatballs and marinara, breadsticks, and frosted Italian cookies
Butler-passed; one server per 40 guests up to 1.5 hours at $100 per server. Each additional 30 minutes is $50 per server.

**COLD HORS D’OEUVRES**

Priced per 50 Pieces

- Whipped Brie with Strawberry Balsamic Jam on a Crostini $125
- Tomato, Mozzarella, Basil, with Balsamic Drizzles Skewer $125 **GF**
- Tomato, Onion, and Basil Bruschetta $125
- Toasted Baguette Topped with Dried Apricots, Dates, and Chai-Spiced Cream $150
- Thin-shaved Brisket Topped with Creamy Horseradish on Crostini $150

**HOT HORS D’OEUVRES**

Priced per 50 Pieces

- Spinach and Feta Phyllo Triangles $125
- Stuffed Mushroom Cap with Baked Apple Gouda $150 **GF**
- Mini Beef Wellington, Mushroom Duxelle in Puff Pastry $225
- Mini Crab Cake with Meyer Lemon Aioli **MP**
- Bacon-wrapped Scallops with Arbor Day Farm Cider Glaze Drizzle $175 **GF**
- Phyllo-wrapped Baked Brie with Raspberry Coulis $170

**STATION HORS D’OEUVRES**

Serves up to 50 People

- Snack Mix with Pretzels, Mixed Nuts, Popcorn with Assorted Seasonings, Tortilla Chips, and Salsa $175
- Domestic Cheese Display with Dried Fruits, Nuts, and Crackers $225
- Vegetable Crudité with Ranch Dip and Hummus $150 **GF**
- Seasonal Fruit with Yogurt Dip $150 **GF**

Priced per 50 Pieces

- Boursin Cheese and Prosciutto-wrapped Asparagus $150 **GF**
- Smoked Salmon Mousse on a Cucumber Slice $175 **GF**
- Pork and Vegetable Eggroll with Sweet Chili Sauce $100
- Meatballs, Choice of Spicy Marinara, Sweet Chili Sauce or BBQ $125
HORS D’ŒUVRES

DISPLAYS – Priced for 50 People

**Enhanced Vegetable Display | $475 GF**
Baby top-on carrots, asparagus, pickled green beans, assorted cherry tomatoes, cauliflower, broccoli, snow peas, assorted peppers, radishes, olives, Ranch dip, and roasted pepper hummus

**Vegetable Antipasto Display | $400 GFO**
Marinated grilled vegetables, marinated olives, mini mozzarella balls, marinated artichokes, roasted peppers, oven-roasted marinated tomatoes, and asparagus with crispy breadsticks

**Charcuterie and Cheese Display | $675 GFO**
Assorted cured meats and cheeses, pickled vegetables, imported assorted olives, house-made bourbon ginger mustard, bacon jam, baked crostini, and breadsticks

**Cocktail Shrimp Display | $475 GF**
Classic cocktail sauce, preserved Meyer lemon remoulade, and lemons
PLATED

All plated dinners include Arbor Day Coffee and choice of salad. Bread and butter service. $100 charge will be added for a second entrée choice. Not available outside of the hotel.

— Salads (Select 1): —

Caesar Salad – Romaine lettuce, garlic croutons, shredded Parmesan, and Caesar dressing

Garden Salad – Assorted mixed greens, shaved radish, carrots, cucumber, baby tomatoes, and Ranch and Dorothy Lynch dressing  GF

— Entrées (Select 1): —

Beef and Reef | $55
Grilled 5oz filet, (3) garlic-seared shrimp, herb-roasted fingerling potatoes, grilled asparagus, smoked apple Gorgonzola compound butter  GF

Pepper-crusted Steak | $45
Two 4oz pepper-crusted, seared steaks, Parmesan and herb scalloped potatoes, top-on baby carrots, with a rosemary red wine demi-glace  GF

Timbers Coffee-rubbed Pork Loin | $36
Thin sliced pork loin, saffron rice pilaf, broccolini, and brandied cherry demi-glace  GF

Seared Chicken Breast | $32
Lemon brined, sundried tomato, caper and herb couscous, and top-on baby carrots  GF

Grilled Salmon | $36
Lemon chive risotto, blistered garlic cherry tomatoes  GF

Red Bean Jambalaya | $24
Rice, roasted butternut squash, red beans, chickpeas, and okra  GF, V, VG

Garden Vegetable Angel Hair | $22
Angel hair, julienned vegetable blend in a lemon beurre blanc  V GFO
Add: Grilled Chicken $7 | Grilled Shrimp $9
BUFFETS

All dinner buffets include Arbor Day Coffee. 25-person minimum. Fewer than 25 people – add $85.

The Palmetto | $37
Creamy broccoli spring salad, cheddar biscuits with whipped butter, white cheddar mac-n-cheese, hot buttered green beans, thin-sliced smoked brisket, pulled smoked pork with our house-made BBQ sauce

L’abete Siciliano (The Sicilian Fir Tree) | $36
Marinated mushroom artichoke and tomato salad topped with Parmesan, garlic bread sticks, penne pasta, Italian plum tomato marinara, aged Parmesan alfredo sauce, zucchini and squash with Italian herbs, sweet Italian sausage with peppers and onions, and mahi-mahi puttanesca

The Blue Palo Verde | $32
Mexican street corn salad, cilantro rice, seasoned black beans, seasoned chicken and pork carnitas with onions and peppers, flour tortillas, shredded lettuce, cheddar cheese, salsa, guacamole, and sour cream

Dogwood Grill | $28
Grilled burgers and brats, potato salad, coleslaw, baked beans, chips, buns, lettuce, tomatoes, sliced cheeses, pickles, condiments, and vegetable crudité with Ranch dip

The Sycamore Grill | $46
Garden salad with two dressings, marinated and grilled Midwestern beef steaks, dinner rolls, smashed garlic potatoes, corn on the cob, with house-made peppercorn steak sauce and chimichurri served on the side

Chef action stations upon request – just ask!
BUILD-YOUR-OWN DINNER BUFFET

THE ARBORETUM BUFFET | $42
Buffet includes Arbor Day Coffee and garden salad with two dressings. Additional entrées can be added for $9 each per person, sides for $5 each per person. 25-person minimum. Fewer than 25 people – add $85.

— Entrées (Select 2): —
- **Chicken Breast** Pesto cream with tomato, onion, and basil  _GF_
- **Grilled Salmon** Lemon butter sauce  _GF_
- **Pork Loin** Timbers coffee-rubbed topped with cherry demi-glace
- **Smoked Brisket** Apple cider barbeque sauce  _GF_
- **Penne Pasta** Italian plum tomato marinara and creamy Parmesan Alfredo
- **Prime Rib** (Market Price) Slow-roasted and Chef-carved Au jus and creamy horseradish sauce  _GF_

— Sides (Select 1): —
- **Loaded Baked Potato Bar**  _GF_
- **Mashed Yukon Gold Potatoes**  _GF_
- **Wild Rice Pilaf**  _GF_
- **White Cheddar Mac-n-Cheese**

— Vegetables (Select 1): —
- **Roasted Seasonal Vegetables with Herb Butter**  _GF_
- **Honey-glazed Baby Carrots**  _GF_
- **Steamed Broccoli with Garlic Butter**  _GF_
- **Green Beans with Butter and Sliced Toasted Almonds**  _GF_
- **Grilled Asparagus** ($4 per person additional charge)  _GF_
DESSERT CREATIONS

A’ LA CARTE
Select one for $9 per person or two for $14 per person.

Apple Tartlet
Salted caramel drizzle with whipped cream

Flourless Chocolate Torte
Strawberry compote, chocolate shavings  GF

NY Cheesecake
Traditional with mixed berry compote

Carrot Cake
Cinnamon cream cheese frosting

Lemon Berry Cake
Mascarpone, lemon creme, mixed berries, and powdered sugar

DESSERT DISPLAYS
Pricing is per person.

Mini Desserts | $9
Assortment of lemon and pecan tarts, cheesecake bites, and chocolate profiteroles

Cupcake Bar | $12
Assortment of red velvet, chocolate caramel, strawberry and cream

Apple or Mixed Berry Cobbler | $9
Served with whipped cream
CHILDREN’S MENU | $12
All served with milk or lemonade and a fruit cup

**Hamburger/Cheeseburger**
4oz hamburger, cheddar cheese on a toasted bun, sliced pickles, and French fries

**Chicken Strips**
Breaded chicken breast strips, French fries, and Ranch dipping sauce

**Kids Pizza**
Personal pepperoni or cheese pizza

**Macaroni and Cheese**
House-made aged cheddar sauce and macaroni noodles

**Box Lunch**
Peanut butter and jelly sandwich, chips, apple, and a cookie
BAR OPTIONS

Packages
$300 bar minimum. Includes server.

Beer, Wine, and Soda bar | Priced per person
Deluxe selections. Two-hour minimum.
$18 per person for first two hours.
$8 per person for each additional hour.

Deluxe bar | Priced per person
Two-hour minimum. $24 per person for first two hours.
$10 per person for each additional hour.

Premium bar | Priced per person
Two-hour minimum. $28 per person for first two hours.
$12 per person for each additional hour.

Elite bar | Priced per person
Two-hour minimum. $32 per person for first two hours.
$14 per person for each additional hour.

On Consumption
$300 bar minimum. Includes server.

Deluxe bar | Priced per drink
Spirits $6 • Wine by the glass $7
Domestic bottled beer $5 • Imported/Craft bottled beer $7
Coca-Cola products, Dasani bottled water $3

Premium bar | Priced per drink
Spirits $7 • Wine by the glass $8
Domestic bottled beer $5 • Imported/Craft bottle beer $7
Coca-Cola products, Dasani bottled water $3

Elite bar | Priced per drink
Spirits $9 • Wine by the glass $10
Domestic bottled beer $5 • Imported/Craft bottled beer $7
Coca-Cola products, Dasani bottled water $3

Bonfire Events
Deluxe selections of beer and wine only, self-serve cooler.
Two-hour maximum. $100 set-up fee. All guests must be 21 or older.

Kegs

Domestic
Bud, Bud Light, Busch Light, Coors Light, and Miller Light $400

Import
Blue Moon, Heineken, and Sam Adams Seasonal $450

Special keg requests are welcomed and will be billed at market price.
— Deluxe —

**Spirits**
Cooper Vodka, New Amsterdam Gin, Ron Rico Rum, Sauza Tequila, Evan Williams Bourbon, Canadian Club Whiskey, Cutty Sark Scotch

**Domestic Beer**
Bud Light, Busch Light, Coors Light, Michelob Ultra, Miller Lite

**Import & Craft Beer**
Corona, Blue Moon, Lucky Bucket IPA, Mike’s Hard Lemonade

**Wine**
Proverb Collection
(Cabernet, Merlot, Chardonnay, Sauvignon Blanc)

— Premium —

**Spirits**
Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Scotch

**Domestic Beer**
Bud Light, Busch Light, Coors Light, Michelob Ultra, Miller Lite

**Import & Craft Beer**
Corona, Blue Moon, Lucky Bucket IPA, Mike’s Hard Lemonade

**Wine**
Chateau Souverain
(Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio)

— Elite —

**Spirits**
Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Patron Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Glen Livet 12-year Scotch

**Domestic Beer**
Bud Light, Busch Light, Coors Light, Michelob Ultra, Miller Lite

**Import & Craft Beer**
Corona, Blue Moon, Lucky Bucket IPA, Mike’s Hard Lemonade

**Wine**
Edna Valley
(Cabernet, Merlot, Chardonnay, Sauvignon Blanc)