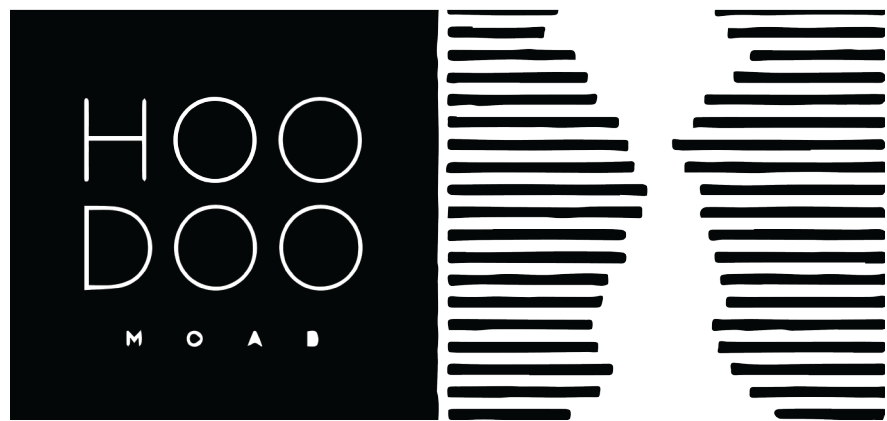


JOSIE WYATT'S

GRILLE

Banquet Menu



Breakfast

BREAKFAST BUFFETS

All buffets are priced per person.

Colorado River Continental 19

Sliced seasonal fruits and berries, fresh baked assorted breakfast pastries, berry preserves, assorted bagels and whipped cream cheese, assorted breakfast cereals with 2% milk, assorted juices, coffee, tea

Castle Valley Continental 23

Bagel bar, smoked salmon, red onions, capers, cream cheese, butter and preserves, greek yogurt with house made granola, assorted juices, coffee and tea

with seasonal fruits and berries 25

La Sal Breakfast Buffet 29

Seasonal fresh fruit and berries, greek yogurt and house made granola, berry preserves, assorted bagels, assorted breakfast pastries, hoodoo breakfast potatoes, assorted juices, coffee and tea

Eggs (Select One)

Scrambled eggs with chive and white cheddar
Scrambled eggs with fine herbs, ham, onion and peppers
Seasonal vegetable scramble

Breakfast Meats (Select Two)

Breakfast Sausage
Applewood Smoked Bacon
Grilled Ham Steak

ADDITIONS

All items are priced per person.

| | | | |
|---|----|--|---|
| <i>Smoked Salmon Platter</i> | 7 | <i>Hard Boiled Egg</i> | 2 |
| Red onion, capers, cucumber, tomato and cream cheese | | <i>French Toast</i> | 5 |
| <i>Breakfast Sandwich</i> | 8 | <i>Steel Cut Oatmeal</i> | 4 |
| Croissant with bacon, egg and cheese English muffin with ham, egg and cheese | | <i>Buttermilk Pancakes</i> | 5 |
| <i>Scrambled Tofu</i> | 6 | <i>Breakfast Meats</i> | 4 |
| Mushroom, spinach, bell peppers, tomatoes, and fine herbs | | Breakfast Sausage Applewood Smoked Bacon Grilled Ham Steak | |
| <i>Sirloin Steak</i> | 10 | | |

22% service charge and sales tax will be added to menu prices.

Menu prices are subject to change.

Beverages

PACKAGES

All beverage packages are priced per person. Pricing is based on three drink per person average.

Additional drinks will be charged a la carte pricing.

| | |
|---|----|
| <i>All Day Beverage Service Package II</i> | 10 |
| Sodas, juices, and water | |
| <i>Half Day</i> | 5 |
| <i>All Day Beverage Service Package I</i> | 10 |
| Coffee, hot tea, water | |
| <i>Half Day</i> | 5 |
| <i>All Day Beverage Service Package III</i> | 14 |
| Coffee, hot tea, sodas, juices and water | |
| <i>Half Day</i> | 8 |

ALA CARTE

All a la carte beverages are priced per drink.

| | | | |
|---------------------------|------|-----------------|------|
| Soft Drinks | 4.50 | Tea | 4.50 |
| Lemonade | 4.50 | Assorted Juices | 4.50 |
| Coffee | 4.50 | Vitamin Water | 4.50 |
| Sparkling and Still Water | 4.50 | Energy Drinks | 6 |
| Desani Bottled Water | 2 | | |

Breaks

PACKAGES

All items are priced per person.

| | | | |
|----------------------------|---|-------------------------------|--|
| <i>Hoodoo Trail Mix</i> 10 | Chocolate covered raisins, toasted almonds, fresh fruit, granola bars, trail mix, fruit juice and water | <i>Coffee & Sweets</i> 10 | Chef choice fresh baked cookies, cupcakes, assorted candies, preserved fruits, chocolate milk, coffee, water |
| <i>Beat the Heat</i> 10 | Ice cream sandwiches, rocket pops, assorted ice cream bars, frozen fruit bars | <i>Sweet & Salty</i> 10 | Fudge brownies, kettle chips, spiced pecans, water |

ADDITIONS

Break additions are priced per person.

| | | | |
|--|---|---|---|
| <i>Cheese & Crackers</i> | 6 | <i>Potato Chips & Onion Dip</i> | 4 |
| <i>Sliced Fruit & Berries</i> | 4 | <i>Energy Bars</i> | 3 |
| <i>Garden Vegetable Crudites with Dip</i> | 4 | <i>Fresh Baked Cookies</i> | 2 |
| <i>Tortilla Chips with Guacamole & Salsa</i> | 4 | <i>Assorted Pastries</i> | 3 |
| <i>Mixed & Roasted Nuts</i> | 6 | <i>Assorted Bagels & Cream Cheese</i> | 4 |

Lunch

LUNCH BUFFETS

All buffets are priced per person.

Slickrock Deli 24

Mixed Field Greens, Tomatoes, Cucumber,
Balsamic and Italian Vinaigrette
Sliced Roast Beef, Oven Roasted Turkey Breast,
Black Forest Ham
Assorted Deli Rolls and Bread
Sliced Cheddar, Swiss and Pepper Jack
Assorted Condiments and Pickled Vegetables
Housemade Pasta Salad
Kettle Style Potato Chips
Fresh Baked Cookies

Spanish Valley Buffet 32

Fire Roasted Corn & Chipotle Bisque
Warm Flour and Corn Tortillas
Tortilla Chips
Vegetarian Refried Beans
Chicken with Tomatillo Sauce and Charred Corn Relish
Shredded Cheddar, Sour Cream, Black Olives,
Diced Tomato, Lettuce and Limes
Salsa and Guacamole

BOXED LUNCHES

*All boxed lunches are served with fruit, a bag of chips, chocolate chip cookie,
bottled water, mayonnaise and mustard on the side.*

Oven Roasted Turkey 18

lettuce, tomato, pickled onions and cheddar cheese on a
kaiser roll

Roast Beef 18

lettuce, tomato, pickled onions and cheddar cheese on a
kaiser roll

Black Forest Ham 18

lettuce, tomato, pickled onions and swiss cheese on a
kaiser roll

Chicken Ceaser Wrap 18

grilled chicken, parmesan cheese, ceaser dressing

Seasonal Vegetarian Option Available Upon Request

ARCHES PLATED LUNCH

All plated lunch courses are priced per person.

SALAD COURSE

choose 1 | \$10 per person

House Salad

select mixed greens, herb vinaigrette, baby heirloom
tomato, pickled onion, cabbage, carrot and croutons

Classic Caesar

romaine lettuce, anchovy caesar dressing, shaved
parmesan and croutons

Kale and Apple

poached granny smith apple, pistachio, rye butter,
50-year sherry vinegar, Sardinian extra virgin olive oil

Baby Iceberg Wedge

buttermilk dill dressing, smoked bacon, gorgonzola
cheese, mini heirloom tomato, minced egg,
and fried bermuda onion straws

SOUP COURSE

choose 1 | \$7 per person

Street Corn Soup

Tomato Basil Soup

MAIN COURSE

price based on selection

Espelette Roasted Free Range Chicken 21

gold potato puree, broccolini, rosemary jus

Salmon 24

creamy polenta, tomato raisin, pepper greens, pancetta
vinaigrette

Grilled Certified Angus Beef Sirloin 28

gold potato puree, asparagus, red wine demi

Rye Berries 24

heirloom kale, piquillo pepers, summer squash

Reception

A P P E T I Z E R S

Appetizers are priced per person.

| | | | |
|---|---|--|----|
| <i>Sriracha Shrimp</i> sriracha aioli, sesame seeds, cilantro oil and daikon sprouts on bibb lettuce | 7 | <i>Josie Wyatt's Slider</i> handcrafted burger, slider buns, aged white cheddar, caramelized onions, tomato jam, dijonaise | 6 |
| <i>Bruschetta</i> tomato, fresh basil, garlic on crostini | 5 | <i>Charcuterie Board</i> artisan cheese, cured Italian meats, olives, pickled vegetables, grain mustard, crackers | 14 |
| <i>Fresh Ceviche</i> citrus marinated fish, red peppers, jalapeño, sweet onion, cilantro, corn tortilla chips | 9 | <i>Deviled Eggs</i> bacon jam, espelette, crispy shallots | 5 |
| <i>Prawn Cocktail</i> housemade horseradish cocktail sauce, hearts of celery, lemon | 9 | | |

B A R

Cash Bar Minimum \$300

Bartender Fee \$150 for 4 hours
 \$50 per additional hour

Hosted or Cash Bar Service, Hosted Bar Charges are based on actual consumption.
Food service must accompany beverage service.

All beverages consumed on premises must be provided by Josie Wyatt's Grille and The Hoodoo Hotel.

Red & White Wines

Craft Beers

Full Liquor Bar

**See Josie Wyatt's liquor menu for all options*

Dinner

JOSIE'S BUFFET

SALADS

[choose 2 | \$12 per person]

House Salad

select mixed greens, herb vinaigrette, baby heirloom tomato, pickled onion, cabbage, carrot and croutons

Classic Caesar

romaine lettuce, anchovy caesar dressing, shaved parmesan and croutons

Kale and Apple

poached granny smith apple, pistachio, rye butter, 50-year sherry vinegar, Sardinian extra virgin olive oil

Baby Iceberg Wedge

buttermilk dill dressing, smoked bacon, gorgonzola cheese, mini heirloom tomato, minced egg, and fried bermuda onion straws

SOUP

choose 1 | \$7 per person

Street Corn

Tomato Basil Soup

MAIN COURSE

choose 2 | per person price based on highest priced selection

| | | | |
|---|----|---|----|
| <i>Whole Roasted Tenderloin of Beef</i> | 40 | <i>Herb Roasted Turkey</i> | 33 |
| <i>Whole Roasted Prime Rib of Beef</i> | 38 | <i>Cedar Plank Roasted Salmon</i> | 38 |
| <i>Whole Roasted Striploin of Beef</i> | 38 | <i>Rosemary Roasted Bone-In Chicken</i> | 38 |
| <i>Brown Sugar Glazed Ham</i> | 38 | <i>Espelette Roasted Leg of Lamb</i> | 32 |

Add a carving station: \$25 per hour per 50 guests

SIDES

choose 2

CGold Potato Puree

Creamed Spinach

Garlic Roasted Heirloom Potatoes

Broccolini

Classic American Mac & Cheese

Jasmine Rice

Crispy Brussel Sprouts

Collard Greens

Creamy Pamesan Polenta

Harissa Roasted Carrots

DESSERTS

choose 2 | \$8 per person

Crème Brulee Cheesecake

Tiramisu

Cocoa Buttermilk Cake

Peach Cobbler

Key Lime Tart

Milk Chocolate Cream Pie

WYATT'S PLATED DINNER

Plated dinners priced per person.

SALAD COURSE

choose 1 | \$12 per person

House Salad

select mixed greens, herb vinaigrette, baby heirloom tomato, pickled onion, cabbage, carrot and croutons

Classic Caesar

romaine lettuce, anchovy caesar dressing, shaved parmesan and croutons

Kale and Apple

poached granny smith apple, pistachio, rye butter, 50-year sherry vinegar, Sardinian extra virgin olive oil

Baby Iceberg Wedge

buttermilk dill dressing, smoked bacon, gorgonzola cheese, mini heirloom tomato, minced egg, and fried bermuda onion straws

SOUP

choose 1 | \$7 per person

Street Corn

Tomato Basil Soup

MAIN COURSE

priced per selection

| | | | |
|---|----|--|----|
| <i>6 oz Angus Beef Tenderloin</i> | 40 | <i>Rosemary Roasted Free Range Chicken</i> | 28 |
| <i>10 oz Angus Beef Top Sirloin</i> | 33 | <i>Cedar Roasted Salmon</i> | 32 |
| <i>14 oz USDA Prime New York Strip</i> | 49 | <i>Rosemary Roasted Colorado Lamb</i> | 43 |
| <i>14 oz USDA Prime Rib Eye</i> | 57 | <i>Butternut Squash Farro Vegetarian</i> | 23 |
| <i>Braised Double Ranch Boneless Short Ribs</i> | 38 | | |

SIDES

choose 2

Gold Potato Puree

Garlic Roasted Heirloom Potatoes

Classic American Mac & Cheese

Crispy Brussels Sprouts

Creamy Parmesan Polenta

Creamed Spinach

Broccolini

Jasmine Rice

Collard Greens

Harissa Roasted Carrots

DESSERT COURSE

choose 1 | \$8 per person

Crème Brûlée Cheesecake

Cocoa Buttermilk Cake

Key Lime Tart

Tiramisu

Peach Cobbler

Milk Chocolate Cream Pie