



*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.

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

<i>Soft Drinks</i>	4.50	<i>Tea</i>	4.50
<i>Lemonade</i>	4.50	<i>Assorted Juices</i>	4.50
<i>Coffee</i>	4.50	<i>Vitamin Water</i>	4.50
<i>Sparkling and Still Water</i>	4.50	<i>Energy Drinks</i>	6
<i>Desani Bottled Water</i>	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 &amp; Sweets</i> 10	Chef choice fresh baked cookies, cupcakes, assorted candies, fruits, coffee, water
<i>Mezze Platter</i> 10	crudite, olives, hummus, pita, and seasonal fruit.	<i>Sweet &amp; Salty</i> 10	Fudge brownies, kettle chips, spiced pecans, water

## ADDITIONS

Break additions are priced per person.

<i>Cheese &amp; Crackers</i>	6	<i>Potato Chips &amp; Onion Dip</i>	4
<i>Sliced Fruit &amp; 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 &amp; Salsa</i>	4	<i>Assorted Pastries</i>	3
<i>Mixed &amp; Roasted Nuts</i>	6	<i>Assorted Bagels &amp; 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 Caesar Wrap 18**

grilled chicken, parmesan cheese, caesar 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**

butter milk 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 24**

gold potato puree, broccolini, rosemary jus

#### **Salmon 26**

creamy polenta, tomato raisin, pepper greens, pancetta  
vinaigrette

#### **Grilled Certified Angus Beef Sirloin 30**

gold potato puree, asparagus, red wine demi

#### **Rye Berries 24**

heirloom kale, piquillo peppers, summer squash

# Reception

## A P P E T I Z E R S

*Appetizers are priced per person.*

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

butter milk 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>	55	<i>Herb Roasted Turkey</i>	35
<i>Whole Roasted Prime Rib of Beef</i>	50	<i>Cedar Plank Roasted Salmon</i>	45
<i>Whole Roasted Striploin of Beef</i>	50	<i>Rosemary Roasted Chicken</i>	38
<i>Brown Sugar Glazed Ham</i>	38	<i>Espelette Roasted Leg of Lamb</i>	45

*Carving station: \$25 per hour per 50 guests (tenderloin, striploin, prime rib)*

### SIDES

choose 2

*Gold Potato Puree*

*Creamed Spinach*

*Garlic Roasted Heirloom Potatoes*

*Broccolini*

*Mac & Cheese*

*Jasmine Rice*

*Crispy Brussel Sprouts*

*Collard Greens*

*Creamy Parmesan 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 Filet</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>	55	<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>	40		

## SIDES

choose 2

*Gold Potato Puree*

*Garlic Roasted Heirloom Potatoes*

*Mac & Cheese*

*Crispy Brussel Sprouts*

*Creamy Parmesan Polenta*

*Creamed Spinach*

*Broccolini*

*Jasmine Rice*

*Collard Greens*

*Harissa Roasted Carrots*

## DESSERT COURSE

choose 1 | \$8 per person

*Crème Brulee Cheesecake*

*Cocoa Buttermilk Cake*

*Key Lime Tart*

*Tiramisu*

*Peach Cobbler*

*Milk Chocolate Cream Pie*