

LUNCH



WYNDHAM  
PHOENIX

## COLD PLATED LUNCH



LUNCH

cold one

29

Grilled Ahi Tuna Nicoise over  
Organic Mesclun Greens, Roma Tomato, Haricot Verte, Mixed Olive Tapenade,  
Roasted Potato's, and Egg Wedges  
White Balsamic Vinaigrette Seasonal Fruit and Berry Tart



LUNCH

cold two

28

Thai Chicken over  
Green Papaya, Peanuts, Glass Noodles, Snow Peas, Bok Choy, Cabbage, Carrots, Jicama,  
Bean Sprouts and Leaf Lettuce  
Thai Peanut Dressing and Grilled Rice Paper  
Lemon Cheesecake Spring Roll with Gingered Citrus Salsa



LUNCH

cold three

26

Chipotle Glazed Chicken Breast over  
Crisp Romaine Leaves, Dried Corn, Pumpkin Seeds and Cotija  
Crispy Tortilla Strips  
Spicy Caesar Dressing  
Tres Leches Torte



## LUNCH

Cold Plated Lunch

Hot Plated Lunch

Executive Working Lunch

Lunch Buffets

Cold Plated Lunches are accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Revolution® Hot Teas and Iced Tea  
Special Dietary Requirements and Personalized Menus Available Upon Request.  
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.



WYNDHAM  
PHOENIX

# COLD PLATED LUNCH



LUNCH

cold five

26

Gourmet Roasted Sliced Turkey  
Havarti Cheese, Mesclun Spring Mix and Sliced Roma Tomato's  
Cranberry Citrus Relish  
Apricot Almond Roll  
Choice of Organic Field Greens, Tortilla Jjicama Slaw or Baked Potato Salad  
White Chocolate Banana Crème Tart



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# HOT PLATED LUNCH



LUNCH

one

30

Organic Field Greens with Julienne Carrots, Jicama and Mandarins  
Cumin Vinaigrette  
Sonoran Chicken Breast Wrapped Green Chili Relleno  
Black Bean Rice and Guijillo Orange Mojo  
Tres Leches Torta ala Cruz



LUNCH

two

33

Greek Salad with Toasted Oregano Vinaigrette  
Mediterranean Chicken Roulade with Roasted Garlic and Olives  
Eggplant Caponata and Israeli Cous Cous with Citrus Basil Coulis  
Caramelized Lemon Tart with Blueberry Compote



LUNCH

three

37

House Green Salad, Cucumber, Carrot Match Sticks and Grape Tomatoes with Japanese Ginger Vinaigrette  
Mirin Braised Beef Short Rib with Citrus Chimchurri  
Scallion Wasabi Potato's and Asian Choy Sum  
Coconut Crème Brulee and Almond Cookie



LUNCH

four

38

Baby Spinach Salad, Orange Segments, Cotija and Candied Pecans with Citrus Poppy Seed Dressing  
Cedar Papered Salmon Filet with Sun Dried Tomato Vinaigrette  
Herb Polenta and Grilled Asparagus  
Apple Gallette with Vanilla Cream and Broken Caramel Sugar

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# HOT PLATED LUNCH

 LUNCH five 37

Italian Chopped Salad with Chianti Vinaigrette  
Herb Crusted Oven Roasted Jumbo Shrimp  
Wild Mushroom Raviolis with Pomodoro and Pesto Cream  
Julienne of Primavera Vegetables  
Roasted Strawberry Tiramisu



 LUNCH six 33

Iceberg Wedge Salad with Point Reyes Blue and Chipotle Ranch Dressing  
Stuffed Guajillo Rubbed Jumbo Chicken Breast with Roasted Corn Relish  
Green Chili Mashed Potatoes  
Smoked Ancho Tomato Jelly  
Caramel Pear Tart

 LUNCH seven 32

Day's Best Organic Salad, Roma Tomatoes and Shaved Root Vegetables with Arizona Citrus Vinaigrette  
Jack Daniels Barrel House Smoked Beef Tri-Tip  
Root Vegetable Mash and Haricot Verts  
Mullatto Barbecue Glaze  
Flourless Chocolate Torte with Raspberry and Kahlua Sauce

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**WYNDHAM  
PHOENIX**

# HOT PLATED LUNCH



LUNCH

eight

34

Sliced Tomato, Cucumber and Red Onion Salad with White Balsamic Vinaigrette  
Stuffed Jerk Rubbed Jumbo Chicken Breast with Mango and Peppers  
Whipped Boniato and Plantains  
Banana Leaf Pineapple Mole and Tropical Relish  
Rain Forest Cheese Cake

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**WYNDHAM  
PHOENIX**

# EXECUTIVE WORKING LUNCH



LUNCH

executive one

32

## Chef's Soup Selection

Arizona Citrus Salad Station: *(tossed to order)*

Organic Field Greens, Candied Walnuts, Green Apples, Mandarin Oranges,

Dried Cranberries, Raisins, Jack Cheese and Citrus Poppy Seed Dressing

Tri-Colored Tortellini, Sun dried Tomato's and Pesto Salad

Roasted New Potato Salad with Grain Mustard and Bacon

Create Your Own Sandwich from our Butcher's Block

Hickory Smoked Turkey Breast, New York Style Hebrew National Corn Beef,

Honey Roasted Glazed Ham, Italian Soprasetta

Wisconsin Cheddar and Swiss Cheeses

Tuna, Walnut and Apple Salad

Shredded Lettuce, Tomato, Red Onion, Kosher Pickles

Mayonnaise, Mustard and Vinegar & Oil

Artisan Rustic Breads and Individual Soft Rolls

Chicago Style Marble Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Revolution® and Iced Tea

# LUNCH

Cold Plated Lunch

Hot Plated Lunch

Executive Working Lunch

Lunch Buffets

While all Lunch Buffets can be served in your meeting room, these selections were designed specifically with this arrangement in mind. Set-up, service and removal of Working Lunches occur with minimal interruption.

All Executive Working Lunches are priced per person based on 90 minutes of service and a 30-person maximum applies.

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Revolution® Hot Teas and Iced Tea

Executive Working Lunches served in locations other than meeting room are subject to \$300 room rental.

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# EXECUTIVE WORKING LUNCH



LUNCH

executive two

37

Hot Pot Soup Station (Made to order)  
Spiced Broths of Vietnamese Pho and Japanese Miso Soup  
Sliced Sirloin Beef, Rice Noodles, Tofu, Bean Sprouts, Basil, Mint, Cilantro, Scallions, Shiitake's, Lime Wedges, Sriracha, and Sliced Chiles  
Dim Sum Station  
Vegetable Spring Rolls, Pork Pot Stickers and Crab Rangoon  
Chinese Hot Mustard and Sweet Chili Sauce  
Vanilla Pickled Namasu Cucumbers  
California and Vegetable Maki Rolls with Wasabi & Pickled Ginger  
Satay Bar  
India's Tandoori Chicken, Thai Shrimp & Lemon Grass and Korean Bulgogi Beef  
Toppings of; Peanuts, Coconut, Cilantro, Sesames Seeds and Scallions  
Spicy Peanut Sauce, Tamarind & Lime and Cucumber-Yogurt Raita  
Jungle Prince Vegetables and Wok Fried Rice  
House made Almond and Fortune Cookies  
Lemon Curd Tarts  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Revolution® and Iced Tea



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## EXECUTIVE WORKING LUNCH



LUNCH

executive three

35

Garden Fresh Vegetable Crudites with Herb Crème Fraiche  
Fresh Mesclun Greens with White Balsamic Vinaigrette and Buttermilk-Herb Dressings  
Asian Slaw with Thai Peanut Dressing  
Vanilla Scented Fresh Fruit Salad  
Chef Prepared Gourmet Pannini's and Wraps;  
Herb Tortilla Wrap; Seared Garlic Chicken, Crisp Romaine,  
Parmesan, Diced Tomatoes and Spicy Caesar Dressing  
Grilled Country Loaf, Provolone, Fontina, Swiss & Mozzarella  
Served with Smoked Tomato Jelly  
Grilled Focaccia, Soppressata, Parma Ham & Italian Cheese  
Served with Fig Marmalade



LUNCH

executive four

31

Chef's Soup Selection  
Antipasto Station;  
Balsamic Marinated Grilled Vegetables  
Sliced Fresh Tomato, Basil and Buffalo Mozzarella  
Caesar Salad Station (tossed to order)  
Grilled Steak, Roasted Chicken and Rock Shrimp  
Fresh Parmesan Cheese, House-made Croutons  
Caesar and Peppercorn Ranch Dressings  
Thick Crust Rosemary-Focaccia Pizza with Four Cheeses  
Tiramisu with Fresh Berries  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Revolution® and Iced Tea

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Executive Working Lunch

Lunch Buffets



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## LUNCH BUFFETS



LUNCH

buffet one

35

Tomato Masa Soup with Tortilla Crisps & Sour Cream  
Day's Best Greens with Cilantro Ranch Dressing  
Tortilla Chips, House Salsa and Guacamole  
Machaca Style Shredded Beef  
Baja Shrimp on Margarita Slaw with Salsa Verde  
Fajita Style Lime Marinated Chicken with Peppers and Onion  
Shredded Lettuce, Cheddar Jack Cheese, Diced Tomatoes, Onions, Black Olives and Jalapeños  
Crisp Corn Shells and Fresh Flour Tortillas  
Aguave and Lime Tartlets with Wild Strawberry Sauce  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Revolution® and Iced Tea



LUNCH

buffet two

36

Chicken Noodle Soup  
Chopped Salad Bar: Crisp Greens, Diced Tomatoes, Shaved Eggs, Hearts Of Palm, Blue Cheese, Crumbled Bacon, garbanzo Beans, Sweet Peppers and Shredded Reggiano Parmigiano  
Creamy Buttermilk Dressing and White Balsamic Vinaigrette  
Crudités of Garden Vegetables with Herb Crème Fraiche and Blue Cheese Dips  
Citrus Mint Fruit Salad  
Roast Breast of Turkey, Giblet Gravy and Orange-Cranberry Relish  
Veal & Wild Mushroom Meatloaf with Creamy Veal Jus  
Baked Mac and Jack, French Green Beans and Yukon Gold Mashed Potatoes  
Biscuits and Corn Muffins  
Apple Pie, Carrot Cake and Warm Bread Pudding with Vanilla Sauce  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Revolution® and Iced Tea

## LUNCH

Cold Plated Lunch

Hot Plated Lunch

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## LUNCH BUFFETS



LUNCH

buffet three

38

Organic Mesclun with Candied Walnuts, Orange Segments and Gorgonzola,  
Chianti Vinaigrette and White Balsamic Vinaigrette  
Red Pepper Hummus, Baba Ghanoush and Tomato, Cucumber & Scallion Relish Oven Roasted Pita Chips  
Tapenade of Olives, Capers and Herbs  
Fresh Tomato, Basil Pesto and Buffalo Mozzarella, Balsamic Marinated Grilled Ratatouille Vegetables  
Oven Roasted Lemon Chicken, Porcini Mushrooms, Lemon-Thyme Jus  
“Greek Style” Boneless Pork Ribs E.V.O.O., Lemon Juice, Coriander-Yogurt  
Paella Valenciana with Chicken, Mussels, Shrimp and Spicy Sausage  
Thick Crust Rosemary-Focaccia Pizza with Four Cheeses  
Fresh Fruit Tarts and Orange Scented Baklava  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Revolution® and Iced Tea



LUNCH

buffet four

35

Roasted Potato Salad and Creamy Celery Seed Cole Slaw, Garden Rotini Pasta Salad  
Grilled Hamburgers with Sautéed Mushroom & Caramelized Onions  
Beer Braised Bratwurst with Apple-Caraway Kraut  
Buttermilk Battered Fried Chicken  
Country-Style Baked Beans and Corn on the Cob  
Kaiser, French Rolls and Cracked Pepper Biscuits  
Sliced Cheddar, American and Swiss Cheeses  
Assorted Poore Brother’s Kettle Chips  
Assorted Cookies & Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee and Lemonade

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## LUNCH BUFFETS



LUNCH

buffet five

35

Roasted Vegetable Minestrone  
Crisp Romaine, Shredded Parmesan and Garlic Croutons  
Caprese Salad of Roma Tomatoes, Fresh Mozzarella, Virgin Olive Oil and Basil  
Artichoke Hearts Salad with Chianti Vinaigrette, Rigatoni Pasta Aglio E Olio with Ricotta Salata  
Chicken Vesuvio with Braised Onions and Pomodoro Sauce  
Baked Lasagna Bolognese with Mozzarella and Parmigiano  
Roasted Primavera Vegetables  
Ciabatta and Focaccia with Herb Infused Oil  
Assorted Cannolis and Biscotti  
Tiramisu with Cocoa Nibs  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Revolution® and Iced Tea



LUNCH

buffet six

36

Posolé Stew with Cabbage, Cilantro and Lime  
Southwest Caesar Salad with Cotija Cheese, Tortilla Strips, Pepitas, Pico de Gallo, Dried Corn and Spicy Caesar Dressing  
Citrus Jicama Slaw  
Dr. Pepper Braised Pulled Pork with Chipotle-Dried Cherry Barbecue Sauce  
Grilled Smoked Hot Links with Braised Onions  
Arizona Citrus Marinated Eight Piece Chicken  
Baked Cowboy Style Red Beans, Roasted Yellow & Green Squash with Corn off the Cob  
Sliced Cheddar and Jalapeño Jack Cheese  
Assorted Rolls, Buns and Green Chile Cornbread  
Hot Apple Cobbler  
Coffee, Decaffeinated Coffee and Freshly Squeezed Lemonade

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