

RECEPTION



**WYNDHAM
PHOENIX**

RECEPTION



COLD HORS D'OEUVRES

Beef Tenderloin with Mascarpone and Caramelized Onion.....	4
Antipasto Canapé Layers of Salami and Mozzarella Cheese.....	3.75
Tequila Chicken with Cilantro Pesto and Chipotle Crouton.....	3.75
Asian Chicken on Rice Cracker.....	3.5
Chile Seared Ahi with Wasabi Cream Cheese on Cucumber.....	4
Crab and Avocado in Tortilla Crisp.....	4
Smoked Salmon with Crème Fresh and Cucumber Relish.....	4
Spicy Shrimp with Candied Pineapple.....	3.75
Chevre Stuffed Strawberry with Cashews.....	3.5
Sesame Crusted Scallops.....	3.75
Vegetable Thai Summer Roll.....	3.75
Toasted Macadamia Nut and Goat Cheese Truffle on Sourdough Crouton.....	3.75
Smoked Duck Wrap with Apricot Glaze.....	3.75
Smoked Native Trout with Apple Horseradish Cream.....	3.75
Prosciutto Ham with Melon.....	3.5
Crostini with Smoked Mozzarella and Tomato Basil Relish.....	3.75
Parmesan Crisp Vegetable Napoleons.....	3.75
Maki Sushi Rolls with Wasabi and Pickled Ginger.....	3.5
Southwest Beef Tenderloin with Black Bean Relish.....	4
Fresh Fruit Kabobs.....	3.75
Chocolate Covered Strawberries.....	3.5



All Hors d'oeuvres are priced piece. All Items can be Butler Passed or Served from an Elegant Buffet.
 All Stations are priced per guest and must Match the Guaranteed Number of Guests for your Event.
 Stations are meant to Enhance your Reception & Must be Ordered with other Reception Food.
 All Stations Based on a One Hour Buffet. Additional Charges will Apply for Each Additional Hour.
 Stations require one Chef Attendant for every 50 people at \$150.00.

A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.

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HOT HORS D'OEUVRES

Almond Granola Crusted Brie.....	3.5
Buffalo Chicken Skewers with Tabasco Essence.....	3.75
Lobster and Brie Quesadilla.....	4
Salmon Gorgonzola Candy Wrapper.....	3.75
Shrimp and Brie Lollipop.....	3.75
Crab and Corn Spring Roll with Black Bean Sauce.....	3.75
Dijon Scallop Lollipop Wrapped in Bacon with Citrus Beurre Blanc.....	4
Churrasco Steak Skewers with Chimchurri.....	4
Tortilla Crusted Green Chile & Chicken Tamale with Salsa Crema.....	3.75
Machaca Duck Tortilla Triangles with Tomato Salsa.....	3.75
Thai Chicken Satay with Spicy Peanut Sauce.....	3.75
Rock Shrimp & Papaya Skewers with Thai Curry Sauce.....	3.75
Prosciutto, Dried Fig and Fontina Truffle.....	3.5
Jamaican Jerk Chicken on Sugar Cane with Pineapple Mole.....	3.75
Apple Chutney Pork Tenderloin Purse.....	3.75
Vegetable Spring Rolls with Plum Sauce and Hot Mustard.....	3.5
Prickly Pear Pork Flauta with Roasted Corn Avocado Salsa.....	3.5
Tres Queso Tortilla Triangles and Roasted Chile Salsa.....	3.75
Mole Chicken Empañadas.....	3.75
Pecan Chicken Tenders with Maple-Mustard Sauce.....	3.75



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CARVING STATIONS

Peppercorn Crusted Tenderloin with Béarnaise and Port Wine Sauces, Blue Cheese Biscuits.....	14
Steamship of Beef with Chipotle Jus and Spicy Horseradish, Jalapeño-Cheddar Rolls.....	10
Achiote Marinated Roasted Pork Steamship with Habanero Mustard, Indian Fry Bread.....	9
Coca Cola Basted Ham with Maple-Mustard, Country Buttermilk Biscuits.....	7
Kahlua Roasted Suckling Pig with Plum Sauce and Mango Chutney, Mooshu Pancakes.....	9
Hickory Smoked Turkey Breast with Pear-Cranberry Relish, Cranberry-Walnut Rolls.....	8
Roasted Leg of Lamb with Rosemary Jus and Mint Chutney, Grilled Pita and Silver Dollar Rolls.....	12



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RECEPTION DISPLAYS

 DISPLAY raw bar 15

Iced Jumbo Shrimp & Crab Claws
Oysters on the Half Shell
Served with Mignonette, Cocktail Sauce and Cajun Remoulade

 DISPLAY crudités 6

Selection of Market Fresh Raw Vegetables
Herb Crème Fraiche and Blue Cheese Dips

 DISPLAY cheese 7

Domestic and Imported Cheese Tray
Fresh Fruit, Berries and Grapes
Lavosh Triangles and Sliced Rustic Baguettes



 DISPLAY southwest 7

Tri-Colored Tortilla Chips, Hot Chile con Queso
Fresh Authentic Mexican Salsa, Black Bean Dip and Guacamole

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RECEPTION DISPLAYS

DISPLAY tapas 14

Mediterranean Grilled Vegetables, Assorted Olives and Spanish Cheeses

Small Plates of:

Layered Goat Cheese Cake with Tomato Chile Jam, Spanish Dried Chorizo and Italian Soprasetta with Roasted Peppers

Angel Hair and Artichoke Frittata Wedges, Apple Wood Bacon Wrapped Mejuoled Dates Stuffed with Cabrales

Grissini Sticks and Herbed Foccaccia

DISPLAY dips & spreads 8

Hummus, Five-Onion Dip, Black Bean & Corn Salsa

Eggplant Caponata and Crushed Tomato and Basil

Grilled Garlic Baguettes, Pita Triangles, Crisp Tortillas and Root Vegetable Chips

DISPLAY bruschetta 9

Tomato, Bocconcini Mozzarella and Basil

Roasted Garlic Hummus

Chopped Greek Olives with Capers, Basil and Garlic

Roasted Red Pepper Salsa and Crisp Rustic Baguettes



DISPLAY sushi 15

Assorted Sushi and Niguri to include California Rolls, Vegetable Maki, Smoked Eel

Unagi, Shrimp Epi and Spicy Tuna accompanied by Pickled Ginger, Wasabi and Soy

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RECEPTION SPECIALTY STATIONS

 STATION pansotti 14

Large Cheese Pasta Pillows
Tossed with Tuscan Walnut Pesto, Cremini Mushrooms, Prosciutto de Parma,
Oven-Dried Tomatoes and Shaved Reggiano Parmigiano
Served with Focaccia and Grissini Bread Sticks

 STATION navajo taco 15

Grilled Sonoran Citrus Chicken and Braised Red Chile Beef
Refried Pinto Beans, Pico de Gallo, Shredded Lettuce, Cotija
Spicy Crema, Salsa Fresca and House made Guacamole,
Served with Indian Fry Bread and Crispy Corn Tortillas

 STATION lettuce wrap 13

Lettuce Wraps of Five Spiced Chicken and Spicy Beef with Mint
A Taste of Asian Flavorings and Toppings
Served in an Individual "Wrap" of Iceberg Lettuce
Served with Spicy Ginger Soy Sauce and Sweet Chile Sauce

 STATION polenta 9

Griddled Polenta Cake topped with Warm Ratatouille Salad and Pepper Coulis



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RECEPTION SPECIALTY STATIONS



STATION

chopped salad

12

Crisp Romaine Lettuce, Hearts Of Palm, Shaved Eggs, Diced Tomato's, Blue Cheese, Garbanzo Beans, Sweet Peppers and Shredded Reggiano Chopped with Creamy Buttermilk Dressing or White Balsamic Vinaigrette Served with Grissini Breadsticks



STATION

satay

16

Tepanyaki Skewers of Thai Chicken, Korean Beef and Indonesian Shrimp Served with Spicy Peanut Sauce, Coconut Red Curry and Nuoc-Cham Sauces



STATION

deconstructed tamale

14

Pork Chile Verde, Cowboy Beef & Bean Chile, Chicken Chile Blanco Griddled Blue Corn Cakes Cheddar Cheese, Red Onion, Pico de Gallo and Green Onion Served with Spicy Crema and Assorted Hot Sauces



STATION

risotto

13

Arborio Rice gently stirred with Chicken Stock and blended with choice of flavors: Wild Mushrooms, Roasted Chicken or Shrimp, Sun-dried Tomato, Herbed Pesto and Roasted Pepper

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RECEPTION SPECIALTY STATIONS

STATION seafood ceviche 13

Ecuadorian Style Shrimp and Scallops; tossed to order with Red Onion, Tomato Sofrito, Scallions, Cilantro and Avocado
Serve in a Toasted Corn Totopo with Popcorn

STATION cold marble ice cream 12

A Selection of Three Haagen-Dazs Ice Cream Flavors
Prepared to Order on a Frozen Marble Top
Accompanied by a Variety of Toppings

STATION sorbet 10

Margarita Glasses filled with Haagen-Dazs Fruit Sorbet
Mixed Seasonal Berries in an Aromatic Sambuca Sauce
Passion Fruit Sabayon
Served with Meringue Cookie

STATION crème brûlée 11

Caramelized to order Assorted Crème Brûlée
Served with Fancy Cookies



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RECEPTION SPECIALTY STATIONS

 STATION fry bread flambé 12

Rum flamed Slices of Strawberries, Bananas and Foster Sauce on Navajo Fry Bread Served with Toppings of Passion Fruit, Coconut, Chocolate Sauce and Whipped Cream

 STATION creperery 12

Paper Thin Pancakes with Sweet Fillings of Milk Chocolate, Walnuts, Bananas, Novella, Orange Marmalade and Mascarpone Cheese with a Selection of Toppings including Chocolate, Caramel, Powdered Sugar, Cinnamon and Whipped Cream

 STATION gourmet coffee 11

International Blends and Flavored Coffees, Freshly Brewed Regular and Decaffeinated Coffee with Flavored Syrups, Chocolate Shavings, Freshly Whipped Cream, Cinnamon and Gourmet Sugar Sticks



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WELCOME RECEPTION PACKAGES

 WELCOME registration **\$15.00 1st hour | \$20.00 2 hours**

Pretzels, Mixed Nuts and Chips with Five Onion Dip
Selection of Domestic & Imported Beers:
Budweiser, Bud Light, Miller Lite, Corona, Heinekin, Sam Adam's
Plus Margarita Punch, Sangria Punch, Bottled Water and Assorted Sodas

 WELCOME wine country **\$23.00 1st hour | \$30.00 2 hours**

Cubes and Wedges of Domestic and Artisan Cheeses displayed with Crackers, Lavosh and Sliced Breads,
Fresh Seasonal Fruits and Berries
White Wines | Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel
Red Wines | Cabernet Sauvignon, Merlot, Pinot Noir, Shiraz

 WELCOME margarita **\$22.00 1st hour | \$29.00 2 hours**

Tortilla Chips and Fresh Salsa
Traditional Margarita - served on the rocks with fresh lime and salt
Sunset Margarita - margarita with a splash of cranberry juice
Presidente Margarita - tequila, Grand Marnier, Cointreau and fresh lime juice
Purple Sage Margarita- tequila, Triple Sec and a splash of prickly pear juice
Cactus Cooler - tequila, Midori, orange and pineapple



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