



SCOTTSDALE  
**Marriott**  
AT McDOWELL MOUNTAINS

## *Wedding Luncheon*

### *Hors d' Oeuvres One Hour Reception*

*Tomato Mozzarella Stack*

*Smoked Salmon Truffle*

*Sugar Cane Skewered Beef Sate with Peanut Sauce*

*Chicken Boursin Spanikopita*

### *First Course*

*Bread Basket to include:*

*Cheese Lahvosh, Tomato Basil Rolls, Sourdough Rolls  
Signature Butter*

*Classic Caesar Salad*

*Crisp Red and Green Romaine Lettuce, Foccacia Crouton,  
Aged Asiago  
Caesar Dressing*

### *Second Course*

*Sautéed Airline Chicken Breast*

*Dijon Basil Cream Sauce*

*Smoked Mozzarella Mashed Potatoes*

*Chef's Selection of Seasonal Vegetables*

### *The Finale*

*The Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Luncheon*

### *Hors d' Oeuvres One Hour Reception*

*Beef Wellington in Puff Pastry*

*Ahi Tuna Cone*

*Pecan Crusted Chicken with Honey Mustard Sauce*

*Tyropita  
Feta Cheese, garlic, cream cheese in a filo triangle*

### *First Course*

*Bread Basket to include:  
Everything Lahvosh, Foccacia Rolls, Petite Pan Dusted Rolls  
Signature Butter*

*Baby Spinach Salad  
Sliced Pineapple, Toasted Almonds, Maple Pepper Bacon  
Pineapple Balsamic Vinaigrette*

### *Second Course*

*Thyme Marinated Breast of Chicken  
Lemon-Artichoke, Sun-Dried Tomato Sauce  
Mushroom Barley Risotto  
Chef's Selection of Seasonal Vegetables*

### *The Finale*

*The Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Luncheon*

### *Hors d' Oeuvres One Hour Reception*

*Ahi Tuna Stack*

*Brie with Raspberries in Puff Pastry*

*Peking duck Springroll with Pineapple Teriyaki Sauce*

*Lemon-Herb Chicken on Rye Pumpernickel*

### *First Course*

*Bread Basket to include:*

*Sesame Lahvosh, Black Brioche Rolls, Focaccia Rolls  
Signature Butter*

*Mesclun Salad*

*Granny Smith Apples, Candied Walnuts, Gorgonzola Cheese  
Port Wine Vinaigrette*

### *Second Course*

*Tarragon Grilled Filet of Beef  
With Balsamic Reduction*

*Herb Roasted Red Bliss Potatoes  
Chef's Selection of Seasonal Vegetables*

### *The Finale*

*The Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Lunch Buffet*

### *Salad & Company*

*Baskets of French and Italian Breads*

*Imported and Domestic Cheeses  
Served with a Cornucopia of Fruits and Nuts  
With Crackers and Country Baguettes*

*Classic Caesar Salad*

*An Array of Tropical and Exotic Fruit*

### *Entrées & Accompaniments*

*Seared New York Steak  
With Marsala Sauce  
Grilled Salmon with Red Pepper and Yellow Pepper Coulis*

*Smoked Cheddar Mashed Potatoes  
Chef's Selection of Seasonal Vegetables*

### *Desserts & Bubbly*

*Champagne Toast*

*Wedding Cake of Your Dreams*

*Chocolate Dipped Strawberries*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*

*Minimum of 50 people*



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## *Wedding Dinner*

### *Hors d' Oeuvres One Hour Reception*

*Proscuitto Wrapped Asparagus with Lemon Zest*

*Coconut Breaded Baby Lobster Tail*

*Spanikopita*

*Beef Wellington in Puff Pastry*

### *First Course*

*Bread Basket to include:*

*Cheese Lahvosh, Egg Dill Rolls, Sourdough Rolls  
Signature Butter*

*Bibb Leaf Salad*

*Bibb, Frisse, Oranges, Strawberries, Goat Cheese Crostini  
Raspberry Vinaigrette*

### *Second Course*

*Crimini Mushroom Artichoke Pesto Stuffed Chicken Breast  
With a Lemon Thyme Sauce  
Gorgonzola Mashed Potatoes  
Chef's Selection of Seasonal Vegetables*

### *The Finale*

*Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Dinner*

*Hors d' Oeuvres  
One Hour Reception*

*Tomato Mozzarella Stack*

*Beef Roulade with Spinach*

*Smoked Salmon Truffle*

*House Made Crab Cakes with Spicy Aioli*

### *First Course*

*Bread Basket to include:  
Everything Lahvosh, Dusted French Rolls, Nine Grain Rolls  
Signature Butter*

*Baby Field Greens Salad  
Grilled Asparagus, Roasted Oyster Mushrooms, Kalamata Olives, Roasted Red Peppers  
Roma Tomatoes and Buffalo Mozzarella  
Aged Balsamic Vinaigrette*

### *Second Course*

*Marinated Beef Tenderloin with Blackberry Demi-Glace  
Asiago Scalloped Potato  
Chef's Selection of Seasonal Vegetables*

### *The Finale*

*Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Dinner*

*Hors d' Oeuvres  
One Hour Reception*

*Smoked Loin of Lamb on Polenta*

*House Made Crab Cakes with Spicy Remoulade*

*Brie with Raspberry in Puff Pastry*

*Artichoke Stuffed Mushroom*

### *First Course*

*Bread Basket to include:  
Everything Lahvosh, Roasted Red Pepper Rolls, Brioche Rolls  
Signature Butter*

*Greek Salad  
Crisp Romaine and Radicchio, with Red and Yellow Tear Drop Tomatoes  
Cucumber, Kalamata Olives and Red Onion, Feta Cheese  
Lemon Basil Vinaigrette*

### *Second Course*

*Parmesan Crusted Salmon with Pinot Noir Sauce  
Sweet Garlic Mashed Potatoes  
Chef's Selection of Seasonal Vegetables*

### *The Finale*

*Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Dinner*

### *Hors d' Oeuvres One Hour Reception*

*Dried Apricot with Gorgonzola and Cashew*

*Roast Beef Roulade with Spinach*

*Panang Shrimp*

*Sun-Dried Tomato & Chicken Bouchee*

### *First Course*

*Bread Basket to include:  
Cheese Lahvosh, Parmesan Garlic Rolls, Petite Pan Dusted Rolls  
Signature Butter*

*Buffalo Mozzarella and Roma Tomatoes with Organic Baby Greens  
Aged Balsamic*

### *Second Course*

*A Pairing of  
Gorgonzola Crusted Filet Port Wine Demi Glace  
&  
Grilled Filet of Salmon Chardonnay Cream Sauce  
Potato Leek Au Gratin  
Chef's Selection of Seasonal Vegetables*

### *The Finale*

*Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Dinner*

*Hors d' Oeuvres  
One Hour Reception*

*Beef Wellington in Puff Pastry*

*Ahi Tuna Stack*

*Tomato Artichoke Bruschetta*

*Cashew Chicken Spring Roll with Pineapple Teriyaki Sauce*

### *First Course*

*Bread Basket to include:  
Everything Lahvosh, Kalamata Olive Rolls, Ciabatta Rolls  
Signature Butter*

*Bibb Salad  
With Grapes, Hazelnuts, and Grapefruit  
Creamy Feta Dressing*

### *Second Course*

*A Pairing of  
Basil Grilled Chicken Breast  
&  
Thyme Seared Halibut  
Mediterranean Salsa  
Roasted Garlic Mashed Potatoes  
Chef's Selection of Seasonal Vegetables*

### *The Finale*

*Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*



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## *Wedding Dinner Buffet*

### *Salad & Company*

*Baskets of French and Italian Breads*

*Imported and Domestic Cheeses  
Served with a Cornucopia of Fruits and Nuts  
With Crackers and Country Baguettes*

*Baby Field Greens  
Cherry Tomatoes, Buffalo Mozzarella, Balsamic Glazed Onions, Artichoke Hearts  
Citrus Vinaigrette*

*A Selection of Raw and Grilled Vegetables  
Mediterranean Eggplant and Southwest Avocado Dips*

### *Entrées & Accompaniments*

*Filet Mignonettes  
Herb Seared, Classic Diane Sauce  
Seared Salmon  
Yellow Pepper Coulis*

*Dauphinois Potatoes  
Wild Rice Pilaf  
Chef's Selection Seasonal Vegetables*

### *Desserts & Bubbly*

*Petit Fours and Chocolate Dipped Strawberries*

*Wedding Cake of Your Dreams*

*Champagne Toast*

*Starbucks Coffee and Tazo Tea Service*

*Minimum of 50 people*



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## *Walking Reception of the Mediterranean*

### *The First Step*

*Imported and Domestic Cheeses  
Served with a Cornucopia of Fruits and Nuts  
With Crackers and Country Baguettes*

*Grilled Asparagus with Saffron Aioli*

*Mozzarella Caprese*

*Field Greens  
Red and Yellow Tomatoes, Cucumbers, Croutons, Roasted Peppers  
Sherry Vinaigrette*

### *Carving Stations*

*Herb Roasted Prime Rib  
Au Jus and Creamy Horseradish  
Parker House Rolls*

*Honey and Citrus Roasted Turkey Breast  
Ciabatta Rolls  
Apricot and Cranberry Chutney*

*Roasted Side of Salmon  
Parmesan and Dijon Crusted  
Pesto Cream Sauce*

### *Seafood Station*

*Shrimp Aijllo  
Sautéed with Garlic, Lemon in a Brandy Sauce*

*Gazpacho Oysters  
Oysters on the Half Shell  
Topped with Gazpacho Sauce*

*Chilled Crab Claws  
With Cajun Remoulade and Cocktail Sauces*



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## *Walking Reception Continued . . .*

### *Pasta Station*

*Tortellini*

*Grilled Chicken, Cremini Mushrooms  
Gorgonzola Cream Sauce*

*Farfalle*

*Artichoke, Sun-Dried Tomato and Roasted Eggplant  
Housemade Marinade  
(Pasta Chef available on request)*

### *Dessert & Bubbly*

*Champagne Toast*

*Wedding Cake of Your Dreams*

*Petit Fours, Chocolate Dipped Strawberries*

*Champagne Sorbet*

### *Coffee Bar*

*Premium Coffee and Tea Service*

*Accompanied with Sugar Swizzles, Whipped Cream Chocolate Curls,  
Marnier Orange Rind and Licorice Flavorings*



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## *Reception Specialties*

### **Griddle Station**

*Skewers of Jerked Chicken, Ahi Tuna and Beef served with Thai Curry, Ginger Soy and Wasabi Sauces*

### **Sushi Station**

*Crab and Vegetable California Rolls, Spicy Tuna Rolls, Salmon and Tuna Nigiri,  
with Soy Sauce, Wasabi and Ginger*

### **Scampi Station**

*Jumbo Shrimp sautéed with herbs, white wine, Sun Dried Tomato, Garlic and Lemon  
Shrimp sautéed with Garlic Shallots, Feta Cheese and Butter  
(Based on five pieces per person)*

### **Cheese Boards Display**

*International and Domestic Cheeses, Sun-Dried Fruit and Nuts  
With Crackers and Country Baguettes*

### **Vegetable Platter**

*Raw, Grilled and Pickled Vegetable Display with Eggplant Caviar and Bleu Cheese Dip*

### **Pasta Martini Bar**

*Tortellini and Penne Pastas with your choice of Pancetta, Chicken or Shrimp, Crimini Mushroom, Peppers,  
Peas, Sun-dried Tomato, Spinach, Pomodoro, Roasted Garlic Cream and Pesto Sauces  
Served in a Martini Glass*

### **Potato Martini Bar**

*Whipped Potato and Sweet Potato with your choice of Roasted Garlic, Caramelized Shallot, Portobello  
Mushroom, Candied Walnuts, Gorgonzola Cheese, Chives, Bacon Bits and Sour Cream  
Served in a Martini Glass*

### **Mediterranean Dip Station**

*Spinach Feta, Tangy Humus, Eggplant and Sun Dried Tomato.  
Served with Parmesan Baguette and Grilled Pita Bread*

### **Chocolate Fountain**

*Dark Chocolate Fountain to include Strawberries, Bananas, Pineapple, Marshmallows, Lady Fingers, Pretzels,  
and Blondie Bars*



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## *Fine Beverage Selections\**

<i>Items</i>	<i>Premium Well</i>	<i>Top Shelf</i>
<i>Scotch</i>	<i>J&amp;B</i>	<i>Dewar's</i>
<i>Gin</i>	<i>Beefeater</i>	<i>Tanqueray</i>
<i>Bourbon</i>	<i>Maker's Mark</i>	<i>Jack Daniels</i>
<i>Vodka</i>	<i>Smirnoff</i>	<i>Absolut</i>
<i>Rum</i>	<i>Bacardi</i>	<i>Bacardi Limon</i>
<i>Blended Whiskey</i>	<i>Canadian Club</i>	<i>Crown Royal</i>
<i>Tequila</i>	<i>Sauza Gold</i>	<i>Jose Cuervo 1800</i>
<i>Brandy</i>	<i>Korbel</i>	<i>Courvoisier VSOP</i>

*Cordials: Kahlua, Bailey's Frangelico, Grand Marnier and Amaretto*

*\*Hosted Bar Packages are available from one (1) to five (5) hours.*



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## *Cellar Selections*

### *Champagne & Sparkling*

*Beringer White Zinfandel Sparkling, California*  
*Moet & Chandon, White Star, France*  
*Moet & Chandon, Brut Rose Imperial*  
*Aria Estate, Brut, Spain*  
*Mumm Cuvee, Napa*  
*Veuve Clicquot Brut*

### *Chardonnay*

*Estancia Monterey Chardonnay*  
*Chateau Ste Michelle "Stimson Cellars"*  
*Clos Du Bois, Sonoma*  
*Meridian, Santa Barbara*  
*Beulieu Vineyard, California*  
*Cakebread, Napa*  
*Chateau Ste Michelle 'Canoe Ridge', Washington*  
*Beringer "Founder's Estate"*  
*Ferrari-Carano, Sonoma*

### *Sauvignon Blanc & Fume Blanc*

*Sauvignon Blanc, Beaulieu Vineyards, Napa*  
*Fume Blanc, Ferrari – Carano Sonoma*  
*Sauvignon Blanc, Kim Crawford Marlborough*

### *Imported Whites*

*White Zinfandel, Beringer Special Select*  
*Riesling, Chateau Ste Michelle*  
*Pinot Grigio, Meridian, California*  
*Sauvignon Blanc, Casa Lapostolle, Chile*  
*Pinot Grigio, Santa Margherita*



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## *Cellar Selections Continued...*

### *Merlot*

*Meridian, California  
Clos du Bois, Sonoma  
Ferrari-Carano, California  
Beaulieu, Vineyard, California  
St. Francis Vineyard, California  
Chateau Ste Michelle 'Canoe Ridge', Washington  
Chateau St. Jean, Sonoma  
Chateau Ste Michelle "Stimson Cellars"*

### *Cabernet Sauvignon*

*Estancia, Alexander Valley  
Beaulieu Vineyard, California  
Meridian, California  
Clos Du Bois, Sonoma  
Franciscan, Oakville Estate, Napa  
Franciscan, 'Magnificat', Napa  
Rosemont Estate, Australia  
Chateau St. Michelle "Stimson Cellars"  
Br Cohn*

### *Pinot Noir*

*Clos du Bois, California  
Beringer "Founders's Estate", California  
Magnet, Sonoma, California*

### *Chianti*

*Nipponzno, Rufina Riserva, Italy  
Castello di Volpaia*

### *Imported & Specialty Reds*

*Rosemount Estate Shiraz, Australia  
Penforlds Bin 2, Australia  
Ravenwood Estate Zinfandel  
Trefethen "Double T Red", Napa California  
Spellbound Petite Syrah*