



LODGE ON THE DESERT

PLATED LUNCHES

Plated Lunch includes Arbuckles' Coffee, Desert Flower Iced Tea, and Bread & Butter

STARTERS

Choose One

SOUTHWEST CAESAR SALAD

Romaine Hearts, Arizona Chile Dusted Tortilla Strips, Avocado Vinaigrette

DESERT GREEN SALAD

Baby Greens, Heirloom Cherry Tomatoes, Julienne Jicama, Arizona Chile Dusted Tortilla Strips, Prickly Pear Dressing

SPINACH AND ARUGULA SALAD

Fresh Spinach, Arugula, Roma Tomato, Avocado, Toasted Pumpkin Seeds, Creamy Roasted Garlic Herb Dressing

GARDEN SALAD

Iceberg Lettuce, Diced Tomatoes, Cheddar Cheese, Avocado, Ranch Dressing

ENTRÉES

SOUTHWEST CHICKEN CAESAR SALAD 26

Chicken Breast, Romaine Hearts, Arizona Chile Dusted Tortilla Strips, Avocado Vinaigrette

Add Shrimp 8

LODGE PASTA 23

Wild Mushrooms, Pasta, Cherry Tomatoes, Poblano Chilies, Manchego Cream Sauce & Dehydrated Corn

Add Chicken 5 Add Shrimp 8

GRILLED CHICKEN QUESADILLA 26

Refried Beans, Spanish Rice, Roasted Salsa

GREEN CHILE TAMALES 28

Calabacitas, Melted Cheese, Green Rajas

CHICKEN CLUB BURRITO 29

Chicken, Bacon, Avocado, Tomato, Romaine, Pepper Jack, Cheddar, Creamy Roasted Garlic Ranch

ROASTED GREEN CHILE TAMALE 29

Calabacitas, Melted Cheese, Green Rajas

SONORAN SALMON 29

Cilantro Rice, Asparagus, Ancho Buerre Blanc

CHICKEN ARIZONA 29

Poblano Corn, Mashed Potatoes, Baby Carrots, Chamoy Sauce

LODGE SOUTHWEST FAJITAS 36

Marinated Flank Steak, Roasted Peppers, Charro Beans, Spanish Rice, Avocado, Lime, Cabbage, Warm Corn Tortillas

Plated events with less than 10 guests will have an \$8++ per person added to menu price. Buffet events with less than 20 guests will have a \$250++ surcharge added to the event. Final guarantee numbers are due 5 business days prior to event. Request for multiple plated entrées will assume the highest-priced entrée. Events offering choice of entrée at time of service will have a \$12++ increase to menu price per person

Menus and prices subject to change. All food and beverage is subject to applicable Arizona state sales tax and a 22% taxable service charge. Of that amount, 70% will be paid directly to service personnel and 30% will be retained by the property.



DESSERTS

Choose One

CHOCOLATE FUDGE CAKE

With Coffee Whipped Cream and Berries

LODGE CHEESECAKE

With Chamoy Raspberry Sauce

AGAVE STRAWBERRY SHORTCAKE

With Tres Leche Sauce

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LUNCH BUFFET

Lunch Buffets include Arbuckles Coffee, Desert Flower Iced Tea, and Bread & Butter

DESERT DELI 31

MIXED GREEN SALAD

SLICED HONEYBAKED HAM, SMOKED TURKEY, ROAST BEEF
CHEDDAR, SWISS, PROVOLONE

ROMAINE, ONION, TOMATO, PICKLE

ASSORTED BREADS & ROLLS

MAYONNAISE, MUSTARD, HORSERADISH CREAM

ASSORTED CHIPS

ASSORTED COOKIES

LODGE PICNIC 32

LODGE PASTA SALAD

LODGE POTATO SALAD

BBQ GRILLED CHICKEN

PULLED PORK

ASSORTED BUNS

HOUSE BBQ SAUCE

LEMON BARS

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BORDER TACO 33

FIELD GREEN SALAD

Cilantro-Lime Vinaigrette

FRESH TORTILLA CHIPS

Roasted Salsa

CHICKEN MACHACA & PORK CARNITAS

CHARRO BEANS

CALABACITAS

WARM FLOUR & CORN TORTILLAS

CRISP LETTUCE, PICO DE GALLO, SHREDDED CHEESE, SOUR CREAM

CINNAMON CHURROS

Kahlua Cream

ITALY IN THE DESERT 34

SOUTHWEST CAESAR SALAD

Chipotle Dressing, Pepita Parmesan Tuile

CAPRESE SALAD

Queso Fresco, Tomatoes, Cilantro, Lime Olive Oil

POBLANO PASTA

Corn, Green Peppers, Spinach

CHICKEN PICCATA

Lemon Butter Sauce, Serrano Pickled Capers

SEASONAL VEGETABLES

TIRAMISU

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CHEF'S HARVEST 33

LETTUCE

Mixed Greens, Romaine, Iceberg

TOPPINGS

Tajin-Lime Cucumbers, Green Onions, House-Pickled Vegetables, Tomatoes, Pepitas, Spiced Mixed Nuts, Cotija Cheese, Rajas

MEAT

Lodge Adobo Chicken, Marinated Carne Asada

DRESSINGS

Ancho Agave Vinaigrette, Avocado Ranch, Arbol Cilantro Lime Vinaigrette

SEASONAL FRESH BERRY COBBLER

Cinnamon Whipped Cream

SONORAN 34

HARVEST GREENS SALAD

Cucumber, Cherry Tomatoes, Cilantro, Lime Olive Oil

SOUTHWEST SALAD

Black Bean, Roasted Corn, Peppers, Cotija Cheese

FRESH TORTILLA CHIPS

Roasted Salsa

SKILLET SONORAN STEAK

Chorizo Spiced Butter

HONEY CHIPOTLE GLAZED SALMON

CHARRO BEANS

CALABACITAS

Queso Fresco

SPANISH RICE

TRES LECHES

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LODGE ON THE DESERT

BAR PACKAGES

All packages include Champagne Toast, and non-alcoholic beverages and Bartender.

Includes Four (4) Hours of Service / Additional hours available

Selections are subject to availability. If specific item is not available a comparable item will be provided

BEER & WINE BAR PACKAGE

\$40 Per Person, Additional Hour - \$12 Per Person

LINE 39 SAUVIGNON BLANC

LINE 39 CHARDONNAY

LINE 39 MERLOT

LINE 39 CABERNET SAUVIGNON

BUDWEISER, BUD LIGHT, NEGRO MODELO, PACIFICO, HEINEKEN

ASSORTED SOFT DRINKS

PREMIUM LIQUORS

\$50 Per Person, Additional Hour - \$15 Per Person

ONE (1) SIGNATURE COCKTAIL

TANQUERAY GIN

SMIRNOFF VODKA

CRUZAN RUM,

SAUZA TEQUILA

OLD FORESTER BOURBON

DEWAR'S WHITE LABEL SCOTCH

LINE 39 SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET
SAUVIGNON

BUDWEISER, BUD LIGHT, NEGRO MODELO, PACIFICO, HEINEKEN

ASSORTED SOFT DRINKS



LODGE ON THE DESERT

DELUXE LIQUORS

\$60 Per Person, Additional Hour - \$20 Per Person

TWO (2) SIGNATURE COCKTAIL

BOMBAY SAPPHIRE GIN

ABSOLUT VODKA

BACARDI RUM

DON JULIO SILVER TEQUILA

JACK DANIELS BOURBON

CHIVAS REGAL SCOTCH

LINE 39 SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET
SAUVIGNON

BUDWEISER, BUD LIGHT, NEGRO MODELO, PACIFICO, HEINEKEN

ASSORTED SOFT DRINKS

NON-ALCOHOLIC BEVERAGE PACKAGE

\$20 Per Person, Additional Hour - \$6 Per Person

INCLUDES MARTINELLI FOR TOAST

MARTINELLI'S SPARKLING CIDER

LEMONADE

DESERT FLOWER ICED TEA

AQUA FRESCA

ASSORTED SOFT DRINKS

ADD-ON LODGE SPECIALTY COCKTAILS

\$20 Per Cocktail, Per Person

LODGE SANGRIA

LODGE PRICKLY PEAR MARGARITA

LODGE SPICY BLOODY MARY

LODGE MIMOSA



LODGE ON THE DESERT

BAR MENU

BAR

WINE BY THE GLASS

PREMIUM LIQUOR

DELUXE LIQUOR

DOMESTIC BEER

IMPORTED BEER

SODA & JUICE

HOSTED

8.00

9.00

10.00

5.00

6.00

4.00

CASH

9.00

10.00

11.00

6.00

7.00

4.00

BAR SELECTIONS

WINES select three

Line 39 Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, JP Chenet Brut

PREMIUM LIQUORS

Tanqueray Gin, Smirnoff Vodka, Cruzan Rum, Sauza Tequila, Old Forester Bourbon

Dewar's White Label Scotch

DELUXE LIQUORS

Bombay Sapphire Gin, Absolut Vodka, Bacardi Rum, Don Julio Silver Tequila,

Jack Daniels Bourbon, Chivas Regal Scotch

DOMESTIC BEERS

Budweiser, Bud Light

IMPORTED BEERS

Negro Modelo, Pacifico, Heineken

SODAS & JUICES

Coca-Cola Products

HOSTED LODGE SPECIALTY COCKTAILS priced per gallon

Lodge Sangria **110**

Lodge House Margarita **135**

Lodge Prickly Pear Margarita **175**

Lodge Monsoon Margarita **225**

Lodge Spicy Bloody Mary **150**

Lodge Mimosa **125**

Bartender fee is \$100 per bar with a minimum of \$250 in sales per bar. Bartender fees are waived on hosted bars if sales exceed \$450 per bar. Four hour maximum on all bars and \$50 for each additional hour. Add a cocktail server for an additional \$75 per server.

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LODGE ON THE DESERT

PLATED DINNER

Plated Dinners include Arbuckles' Coffee, Desert Flower Iced Tea, and Bread and Butter.

STARTERS

Choose One

SOUTHWEST CAESAR SALAD

Romaine Hearts, Arizona Chile Dusted Tortilla Strips, Avocado Vinaigrette

DESERT GREEN SALAD

Baby Greens, Heirloom Cherry Tomatoes, Julienne Jicama, Arizona Chile Dusted Tortilla Strips, Prickly Pear Dressing

SPINACH AND ARUGULA SALAD

Fresh Spinach, Arugula, Roma Tomato, Avocado, Toasted Pumpkin Seeds, Creamy Roasted Garlic Herb Dressing

LODGE HOUSE SALAD

Butter Leaf Lettuce, Blue Cheese, Candied Walnuts, Crispy Shallots, Roasted Garlic Vinaigrette

ENTRÉES

ROASTED GREEN CHILE TAMALES 37

Calabacitas, Squash, Zucchini, Red Peppers, Poblano Sauce

LODGE PASTA 38

Wild Mushrooms, Pasta, Cherry Tomatoes, Poblano Chiles, Manchego Cream Sauce and Dehydrated Corn

Add Chicken 5 Add Shrimp 8

HONEY CHIPOTLE GLAZED CHICKEN 39

Sweet Potato Puree, Roasted Baby Carrots, Haricot Vert

GLAZED PORK LOIN 39

Yukon Mash, Cipollini Onion, Roasted Pepper Medley, Chamoy Glaze

SONORAN SALMON 44

Creamy Risotto, Asparagus, Lemon Beurre Blanc

ARIZONA CUT STRIP STEAK 46

Strip Loin of Beef, Green Chile Mashed Potatoes, Asparagus, Ancho Demi-Glaze, Tumbleweed Onions

Add Shrimp 8 Add Scallop 8

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DESSERTS

Choose One

CHOCOLATE FUDGE CAKE

With Coffee Whipped Cream and Berries

LODGE CHEESECAKE

With Chamoy Raspberry Sauce

AGAVE STRAWBERRY SHORTCAKE

With Tres Leche Sauce

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LODGE ON THE DESERT

DINNER BUFFET

Price Per Person

COUNTRY BARBEQUE 50

MIXED GREEN SALAD

Red Onion, Cucumber, Tomatoes, Croutons, Garlic Herb Dressing, Raspberry Vinaigrette

SWEET AND TANGY COLESLAW

CORNBREAD MUFFINS

With Honey Butter

BBQ HALF CHICKEN

BBQ PULLED PORK

BUTTERED CORN ON COB

BAKED BEANS & BACON

APPLE COBBLER

SOUTHERN FARMHOUSE 54

GARDEN SALAD

Iceberg and Romaine, Halved Cherry Tomatoes, Carrot, Cucumber, Radish, Garlic Herb Dressing, Honey Dijon Dressing

DINNER ROLLS

With Whipped Butter

ROASTED HALF CHICKEN AND GRAVY

ROASTED PORK LOIN AND CHAMOY SAUCE

MASHED RED POTATOES'

SAUTÉED GREEN BEANS

With Bacon, Onions, and Tomato

PEACH COBBLER

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LODGE ON THE DESERT

THE GREAT SOUTHWEST 54

DESERT GREEN SALAD

Baby Greens, Heirloom Tomatoes, Julienne Jicama, Arizona Chile Dusted Tortilla Strips, Garlic Herb Dressing, Prickly Pear Dressing

FRESH TORTILLA CHIPS

With Roasted Salsa

CHICKEN MACHACA

Shredded Chicken, Onions, Bell Peppers, Cilantro

PORK CARNITAS

Roasted Pork, Onions, Cilantro, Lime

SONORAN RICE

CHARRO BEANS

MAYAN CHOCOLATE TORTE

THE RANCHERO 59

FRESH TORTILLA CHIPS

With Guacamole and Roasted Salsa

GRILLED CHICKEN BREAST

With Roasted Green Chile Sauce and Tumbleweed Onions

GRILLED CARNE ASADA

With Santa Cruz Red Chile Sauce, Pico De Gallo, and Tortilla Rajas

CALABACITAS

Mexican and Yellow Squash, Onions, Corn, Tomato, Cheese

SONORAN RICE

CHARRO BEANS

CINNAMON CHURROS

With Kahlua Cream

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LODGE ON THE DESERT

STEAKHOUSE GRILL 59

LODGE WEDGE SALAD

Iceberg Lettuce, Diced Tomato, Blue Cheese, Crumbles, Bacon, Garlic Herb Dressing, Champagne Vinaigrette

DINNER ROLLS

With Whipped Garlic Butter

GRILLED NEW YORK STEAK

With Wild Sautéed Mushroom Demi

GRILLED CHICKEN BREAST

With Honey Chipotle Glaze

ROASTED RED POTATOES

GRILLED ASPARAGUS AND BABY CARROTS

BOURBON GLAZED BREAD PUDDING

NEW ENGLAND COAST 69

ROMAINE SALAD

Romaine Lettuce, House Croutons, Whole Cherry Tomatoes, Parmesan Cheese, Garlic Herb Dressing, Caesar Dressing

ASSORTED ROLLS AND BUTTER

PAN SEARED SALMON

With Lemon Dill Béchamel and Sautéed Asparagus'

SHELLFISH BOIL

Shrimp, Clams, Mussels, Whole Potatoes, Corn on the Cob, Onion, Carrots, Celery, Fennel, Thyme, Old Bay, White Wine, Butter

BOSTON CREAM PIE

Chipotle Raspberry Compote

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LODGE ON THE DESERT

BREAKFAST

Breakfast includes Arbuckles' Coffee, selection of Numi Organic Tea, Orange Juice, or Apple Juice

ALL AMERICAN PLATED 23 | BUFFET 26

SCRAMBLED EGGS AND CHEDDAR CHEESE
LODGE BREAKFAST POTATOES
HOUSE JALAPEÑO BACON OR SAUSAGE
FRESH CUT FRUIT

RANCHERO PLATED 24 | BUFFET 27

PASTEL AZTECA CASSEROLE
Corn Tortillas, Red Chile Sauce, Mexican Cheese, Eggs, Fresh Pico de Gallo
CHORIZO AND POTATOES
CHARRO BEANS
FLOUR TORTILLAS

FRENCH PLATED 28 | BUFFET 32

CRÈME BRULÉ FRENCH TOAST
LODGE BREAKFAST POTATOES
HOUSE JALAPEÑO BACON OR BREAKFAST SAUSAGE
FRESH CUT FRUIT

CONTINENTAL PLATED 20 | BUFFET 24

YOGURT PARFAIT
With Granola, Fresh Berries and Chia Seeds
FRESH FRUIT
LODGE COFFEE CAKE

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ARIZONA SUNRISE PLATED 25 | BUFFET 29

AVOCADO TOAST

With Fresh Sliced Tomato and Extra Virgin Olive Oil

YOGURT PARFAIT

With Granola, Fresh Berries and Chia Seeds

LODGE COFFEE CAKE

FRESH CUT FRUIT

ASSORTED MEXICAN PAN DULCES

ENHANCEMENTS PER PERSON

AVOCADO TOAST 5

BREAKFAST SAUSAGE 5

CRÈME BRULÉ FRENCH TOAST 8

HAM STEAK 6

HOUSE JALAPEÑO BACON 5

OATMEAL BAR 6

SAUTÉED ASPARAGUS 6

SCRAMBLED EGGS AND CHEESE 5

SLICED TOMATO AND OLIVE OIL 3

SUBSTITUTE EGGS WHITES 4

WAFFLES WITH BUTTER AND SYRUP 6

YOGURT PARFAIT 5

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BANQUET RECEPTION

Per Piece, Minimum Order of 25 Per Item

COLD HORS D'OEUVRES

ANTIPASTO SKEWERS 5

Grape Tomatoes, Mozzarella, Kalamata Olives

AVOCADO DEVILED EGGS 5

CEVICHE COCKTAIL SHOOTER 6

FIG, BRIE, & ROASTED GARLIC CROSTINI 5

GRILLED BEEF, CARAMALIZED ONION, BLUE CHEESE CROSTINI 6

HUMMUS CUCUMBER CANAPE 4

PICKLED VEGETABLE & CUCUMBER CANAPE 4

SALAMI CHEESE MOUSSE FLOWER 5

SMOKED SALMON MOUSSE CANAPE 5

TOMATO BASIL & GOAT CHEESE BRUSCHETTA 5

WOK CHARRED AHI TUNA WONTON 6

Crispy Wonton, Ginger Soy

HOT HORS D'OEUVRES

AGAVE BEEF SKEWERS 6

BRIE & RASPBERRY IN FILO DOUGH 6

CHICKEN OR VEGETABLE

POT STICKER 5

Sweet Chili

CHICKEN QUESADILLA CORNUCOPIA 4

Served with Roasted Salsa

COCONUT SHRIMP 5

Thai Chili

FRANKS IN CROISSANT 4

MINI CHEESE OR CHICKEN

CHIMICHANGAS 5

Served with Roasted Salsa

MINI QUICHE ASSORTMENT 5

SONORAN MEATBALLS 5

Dried Cherry Ancho Sauce

THAI CHILI VEGETABLE SPRING ROLL 5

Minimum order of 25 per item. Final guarantee numbers are due 7 business days prior to event.

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BANQUET RECEPTION

Price Per Person , Minimum 25 Guests

PLATTERS

ARTISANAL CHEESE AND CURED MEAT BOARD 10

Grilled Marinated Vegetables, Olives, Cheese, Artisan Sliced Meat

CRUDITÉ VEGETABLES 8

With Garlic Herb Dressing & Hummus

GRILLED VEGETABLES WITH BALSAMIC GLAZE 8

IMPORTED & DOMESTIC CHEESE BOARD 9

Assorted Crackers, Fruit Garnish

SHRIMP DISPLAY ON ICE 11

Lemon Wedge, Cocktail Sauce

RECEPTION DIPS

GRILLED PITA & HUMMUS 7

ROASTED SALSA AND GUACAMOLE 10

Served with Fresh Tortilla Chips

WARM SPINACH AND ARTICHOKE DIP 8

Served with Fresh Tortilla Chips

WARM SONORAN QUESO 9

Served with Fresh Tortilla Chips

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