

# Executive Group Menus 2011

(Designed for groups of 24 or less)



## HVH Breakfasts

### **The Continental**

Sliced Fruit and Berries Platter  
Pastry Chef's Selection of  
Baked Goods, Sliced Breads and Bagels with Toaster  
Selection of Whipped Cream Cheese, Fruit Preserves and Butter  
Selection of Bottled Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Forte Gourmet Teas and Herbal Teas  
Coffee Service Includes a Selection of 2% and Half/Half  
(Soy Milk on Request)

**\$20 per guest**

### **The Deluxe Continental**

Sliced Fruit and Berries Platter  
Pastry Chef's Selection of Baked Goods, Sliced Breads  
and Bagels with Toaster  
Selection of Whipped Cream Cheese, Preserves and Butter  
Selection of Cold Cereals with 2% and Skim Milk  
Selection of Plain and Fruit Yogurts  
House Made Granola with a Bowl of Fresh Berries  
Selection of Bottled Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Forte Gourmet Teas and Herbal Teas  
Coffee Service Includes a Selection of 2% and Half/Half  
(Soy Milk on Request)

**\$25 per guest**

### **Continental Breakfast Enhancements**

Cage Free Hard Boiled Eggs with Tomatoes, Lettuce and Red Onions.....	\$6 per guest
Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Cheeses.....	\$6 per guest
Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese.....	\$6 per guest
Quiche Lorraine Muffins with Bacon and Swiss Cheese .....	\$6 per guest
Southwestern Quiche Muffins with Chorizo, Mixed Peppers and Pepper Jack Cheese.....	\$6 per guest
Florentine Quiche Muffins with Spinach, Mushrooms, Cheddar and Gruyere Cheese.....	\$6 per guest
Croissant Sandwich with Scrambled Eggs, Sliced Turkey and Swiss Cheese.....	\$6 per guest
Hot Oatmeal with Brown Sugar, Raisins and Dried Fruit.....	\$6 per guest
Fresh Fruit and Protein Smoothies (serves 7, 8 oz glasses) .....	\$42 per Pitcher

#### **Continental Breakfast Service:**

**1 hour of service with small plates in meeting room or with reception style seating  
Based on a minimum of 15 guests, \$125 charge applies if under minimum  
Attendant Fee of \$35 per hour, required for larger groups**

### **Camelback Mountain – Plated Menu**

#### **Pre-Set:**

Assorted Baker's Basket with Fruit Preserves and Butter  
Tart Yogurt Parfait with House Made Granola and Fresh Berries

#### **Menu Options**

##### **(Select One)**

Southwestern Scrambled Eggs with Ham, Bell Peppers and Onions  
or

Eggs Benedict: House Made English Muffin, Canadian Bacon, Poached Egg with Hollandaise Sauce  
or

Roasted Vegetable Casserole

##### **(Select One)**

Chicken Sausage Links, Applewood Smoked Bacon or Virginia Ham Steak

##### **Served with**

Country-Style Breakfast Potatoes and Fruit Garnish

##### **Served Tableside**

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Forte Gourmet Teas and Herbal Teas  
Coffee Service Includes a Selection of 2% and Half/Half  
(Soy Milk upon request)

**\$30 per guest**

#### **Plated Breakfast Service:**

**Best suited for indoor functions with a set program  
Based on a minimum of 8 guests, \$125 charge applies if under minimum  
21% service charge + 8.95% tax applies (current tax)**

## HVH Breaks

### **Healthy Alternative**

Assorted Fruit and Plain Yogurts  
Individual Granola and Fruit Bars  
Performance Bars  
Fruit Kabobs  
**\$14 per guest**

### **Fruit and Bakery Basket**

Fruit Salad with Yogurt Dressing  
Choice of Mini Pecan Sticky Buns or Mini Cinnamon Rolls  
**\$15 per guest**

### **Hangover**

Virgin Bloody Mary Bar  
Mini Egg, Bacon and Cheese Sandwiches  
Mini Grilled Cheese Sandwiches  
**\$16 per guest** ☞  
Enhancement: Spiked Bloody Marys **\$4 per drink surcharge**

### **Mixed Bag**

Freshly Baked Cookies  
Individual Bags of Assorted Chips  
Individual Granola and Fruit Bars  
Assorted Whole Fruit  
**\$14 per guest**

### **The Classics**

Twinkies, HoHos, Ding Dongs, Zingers,  
Moon Pies and Oatmeal Cream Pies  
Retro Sodas  
**\$14 per guest**

### **Take Me Out to the Ball Game**

Retro Bagged Popcorn and Caramel Corn  
Bagged Roasted Peanuts  
Warm Mini Dog Sliders with Relish, Mustard and Ketchup  
Chilled Retro Root Beer  
**\$16 per guest**

### **Take the Bulls by the Horn Break**

Red Bull Energy Drinks  
High Energy Trail Mix  
Performance Bars  
Assorted Whole Fruit  
**\$14 per guest**

### **The Southwestern**

House Made Yellow Corn Tortilla Chips  
Guacamole, Salsa, Warm Black Bean Dip  
Chile Con Queso  
**\$14 per guest**

#### **Break Per Person Service:**

**Based on 30 minutes of service**

**Based on a minimum of 15 guests, \$125 charge applies if under minimum**

☞ **Attendant Fee of \$35 per hour**

**21% service charge + 8.95% tax applies (current tax)**

**2011 menu selections are subject to price changes for programs beyond 2011**

## Quenchers and A la Carte Snacks

Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Forte Gourmet Teas and Herbal Teas  
Coffee Service Includes a Selection of 2% and Half/Half  
(Soy Milk upon request)  
**\$68 per gallon, \$37.50 per ½ gallon**

Fresh Juices: Orange, Grapefruit, Cranberry, and Apple  
Old Fashioned Lemonade, Brewed Iced Tea and Fruit Punch  
2% Milk, Skim Milk and Soy Milk  
**\$52 per gallon, \$27.50 per ½ gallon**

Bottled Fruit Juices, Mineral Waters,  
Fiji Artesian Waters, Republic Bottled Iced Teas,  
Retro Bottled Sodas and Red Bull Energy Drinks  
**\$4.50 each**

Assorted Coca Cola Soft Drinks  
Coke, Diet Coke, Sprite, Ginger Ale  
Tonic and Soda Waters  
**\$3.75 each**

Chilled VH Bottled Waters  
**\$4 each**

Ice Cream Cart  
Gourmet Ice Cream Bars and Frozen Fruit Bars  
Minimum of 25 guests applies  
**\$4 each**

Individual Granola Bars and Fruit Bars  
Full Size Assorted Candy Bars  
Individual Bags of Chips, Pretzels and Popcorn  
**\$2.75 each**

Executive Meeting Trays  
Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins, Dried Fruits and Nuts  
**\$45 per tray**

House Made Granola, House Made Trail Mix  
House Made Dry Snack Mix, Mixed Nuts, Potato Chips, White Cheddar Pop Corn, Miniature Candy Bars,  
Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins or Wasabi Peas  
**\$20 per pound, each item**

Warm Jumbo Ballpark Pretzels with Assorted Gourmet Mustards and Warm Cheese Dipping Sauce  
**\$5 each, minimum of one dozen**

Individual Fruit and Plain Yogurts  
**\$4 each**

Season's Best Whole Fruit Garnished with Berries and Grapes  
**\$3 per piece**

Fruit and Berry Kabob with Yogurt Dipping Sauce  
**\$4.50 each, minimum of one dozen**

Waldorf Fruit Salad  
**\$54 serves 25 guests**

Sliced Fruit and Berry Platter  
**\$88 serves 25 guests**

Imported and Domestic Cheese Display with Sliced Breads and Crackers  
**\$125 serves 25 guests**

Traditional and Roasted Red Pepper Hummus with Parmesan Pita Crisps  
**\$100 serves 25 guests**

21% service charge + 8.95% tax applies (current tax)  
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## Treats from the VH Bake Shop

### **Specialty Pastry:**

Chocolate and Butter Croissants, Bear Claws, Breakfast Breads or Cream Scones  
**\$40 per dozen per item**

### **Muffins:**

Blueberry, Bran, Zucchini, Banana Nut, Chocolate Cream Cheese and Pumpkin  
**\$40 per dozen per item**

### **Breakfast Breads:**

Apple Cinnamon, Banana, Zucchini, Pumpkin or Cranberry  
**\$36 per dozen per item**

### **Bagels:**

Fresh Plain, Cinnamon Raisin and Whole Wheat Bagels with Whipped Cream Cheese  
Toaster included  
**\$40 per dozen per item**

### **Warm Quiche Muffins:**

Lorraine, Florentine or Southwestern  
**\$48 per dozen per item**

### **Assorted Freshly Baked Cookies:**

Chocolate Chip, Double Chocolate, Peanut Butter, Butterscotch Pecan, Oatmeal Cranberry,  
Snickerdoodle, Coconut Macaroon, White Chocolate Chip Macadamia Nut or Lemon Snap  
(chef's selection always includes Chocolate Chip)

**\$36 per dozen**  
**\$48 per dozen for jumbo sized**

### **Freshly Baked Cupcakes:**

White Birthday Cake with Vanilla Frosting and Sprinkles, Red Velvet with Cream Cheese Icing, Devil's Food with Fudge Frosting,  
Lemon Kissed with Ginger Icing or Mocha Chino with Vanilla Cream  
**\$48 per dozen per item**

### **Brownies:**

Fudge, Walnut, Toffee, Rocky Road, Malt Ball or Peanut Butter Crumble  
**\$41 per dozen per item**

### **Dessert Bars:**

Rice Crispy Treats, Raspberry Streusel Bar, Lemon Bars or White Chocolate Blondies  
**\$38 per dozen per item**

### **Baker's Rack Pies:**

Assorted Fruit, Nut or Cream Pies  
(serves 8-10 pieces per pie)  
**\$48 per pie**

### **Individual Lemon Meringue Pies**

**\$52 per dozen**

Treats indicated are ordered by the individual item per dozen  
21% service charge + 8.95% tax applies (current tax)  
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## HVH Buffet Lunches

### **Country Picnic ~ Lunch Buffet**

Soup du Jour  
Raw, Grilled and Marinated Vegetables with an Aioli Dip  
Mixed Green Salad with Herb Vinaigrette  
Old Fashion Potato Salad  
~  
Basket of Sliced Breads  
Sliced Turkey, Sliced Pastrami, Tuna Salad  
~  
Crispy Applewood Smoked Bacon,  
Sliced Cheeses, Sliced Tomatoes,  
Onion Confit, Dill Pickles,  
Avocado Relish and Condiments  
~  
Pastry Chef's Selection of Cupcakes  
Service of Fresh Brewed Iced Tea,  
Old Fashioned Lemonade and Arnold Palmers  
**\$38 per guest**

### **Red Rock BBQ ~ Lunch Buffet**

Crispy Slaw  
Fruit Salad with Yogurt Dressing  
Cornbread with Honey and Butter  
~  
Hot Sandwich Bar with Fresh Buns  
BBQ Chicken  
Pulled Pork  
Condiment Platter:  
Lettuce, Sliced Tomatoes, Bermuda Onions and Dill Pickles  
~  
Warm Baked Beans  
Corn on the Cob  
~  
Southern Style Pecan Tartlets  
Blueberry Tartlets  
Service of Fresh Brewed Iced Tea,  
Old Fashioned Lemonade and Arnold Palmers  
**\$40 per guest**  
(House Made Mushroom, Red Lentil and Tofu Veggie  
Burger with prior request)

### **The Market ~ Lunch Buffet**

Fruit and Berry Salad, Lightly Dressed with Honey & Lemon  
Mixed Baby Greens with Green Apples, Candied Pecans, Gorgonzola and Balsamic Vinaigrette  
~  
Soup of the Day  
Basket of Crackers  
~  
Assorted Plattered Sandwiches:  
Grilled Tri-Tip of Beef with Pickled Red Onion and Fontina Cheese on Sourdough  
Chicken Caesar Wrap with Sun-Dried Tomatoes in a Spinach Tortilla  
Vegetable Wrap with Garbanzo Bean Spread in a Sun-Dried Tomato Tortilla  
~  
Chocolate Éclairs, Raspberry Oat Bars and Coconut Macaroons  
Service of Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers  
**\$40 per guest**

### **Sonoran ~ Lunch Buffet**

Corn Tortilla Chips with Guacamole, Pico de Gallo,  
Sour Cream, Jalapenos, Grated Cheese  
and Shredded Lettuce  
~  
Southwestern Caesar Salad  
Sonoran Pasta Salad with Chipotle Aioli  
~  
Achiote Marinated Chicken Breast with Salsa Verde  
Carne Asada with Warm Flour Tortillas  
Mexican Rice and Refried Beans  
~  
Churros with Banana Caramel Sauce  
Ibarra Chocolate Tart  
Service of Fresh Brewed Iced Tea,  
Old Fashioned Lemonade and Arnold Palmers  
**\$40 per guest**

### **The Rat Pack ~ Lunch Buffet**

Soup du Jour  
~  
Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes  
with Basil Vinaigrette  
Classic Caesar with Shaved Parmesan and Garlic Croutons  
Warm Focaccia Bread with Olive Oil  
~  
Old World Pasta Bolognese  
Eggplant with Marinara  
~  
Raspberry Linzer Torte  
Tiramisu and New York Style Cheesecake  
Service of Fresh Brewed Iced Tea,  
Old Fashioned Lemonade and Arnold Palmers  
**\$40 per guest**

#### **Lunch Buffet Service:**

**1-hour of service, full table set and serviced in an outdoor or indoor location  
Based on a minimum of 15 guests, \$125 charge applies if under minimum  
21% service charge + 8.95% tax applies (current tax)**

## **HVH Boxed Lunches**

### **Boxed Lunch Options**

Turkey Breast, Swiss, Granny Smith Apple with Cherry Aioli on 9 Grain Bread

Classic BLT with Avocado Aioli on Sourdough

Rare Roast Beef, Onion Confit, Gruyere Cheese with Horseradish Aioli on Rye

Portobello, Roasted Zucchini, Arugula, Avocado, Goat Cheese Spread with Pesto on a Brioche Bun

**Sandwich Counts Required, Half & Half Option Available on any of the Sandwich Selections**

### **Includes:**

Pasta Salad with Basil Aioli

Whole Fresh Fruit, Bag of Country Cut Potato Chips

Pastry Chef's Selection of Freshly Baked Cookies, Brownies or Rice Crispy Treats

Condiments with Napkin and Plastic Silverware

**\$26 two sandwich selections**

**\$28 three sandwich selections**

**\$30 four sandwich selections**

### **Beverages On-Consumption**

Assorted Soft Drinks **\$3.75 each**, VH Bottled Waters **\$4 each**

Bottled Fruit Juices, Mineral Waters, Fiji Artesian Waters, Republic Bottled Iced Teas,

Retro Bottled Sodas and Red Bull Energy Drinks

**\$4.50 each**

### **Boxed Lunch Service:**

**Served in meeting room or with reception style seating**

**21% service charge + 8.95% tax applies (current tax)**

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## HVH Plated Lunches

### The Executive Lunch

**Includes: Selection of One Starter, One Entrée and One Dessert**

Multiple Entree Selections Offered with Client Provided Place Cards

Entrée Counts Due 72 Hours Prior to Event

#### Starter

*(Select One)*

Garden Fresh Gazpacho

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Fresh Strawberries, Toasted Walnuts with Red Wine Vinaigrette

Spinach Salad with Shaved Radish, Tear Drop Tomatoes and Diced Yellow Peppers with Bacon Vinaigrette

#### Entrée

*(Select One)*

Spinach and Boursin Stuffed Chicken Breast, **\$30 per guest**

Seared Chicken Breast with Mushrooms and Marsala, **\$30 per guest**

Black Truffle Chicken Pot Pie with Rosemary Pie Shell, **\$32 per guest**

Pan-Roasted Salmon with Organic Spinach Dill Butter Sauce, **\$32 per guest**

Roasted Petit Tenderloin of Beef with Garlic Thyme Jus, **\$36 per guest**

Roasted Vegetable Casserole with Goat Cheese Gratin, **\$28 per guest**

#### Sides

*(Select One)*

Wild Rice Pilaf

Israeli Cous Cous

Yukon Gold Potato Puree

Parmesan Herbed Orzo Pasta

Roasted Red Potatoes with Honey and Rosemary Glaze

#### Dessert

*(Select One)*

Blueberry Tart with Lemon Cream

Chocolate Layer Cake with Fresh Raspberries

Banana Cream Tart with Butterscotch Sauce

New York Style Cheesecake with Berry Compote

Angel Food Cake with Macerated Berries

Chocolate Malt Pudding with

Vanilla Whipped Cream and Caramel Sauce

### All Executive Lunches Accompanied by

Crispy Steamed Vegetables and Freshly Baked Rolls with Butter

#### Valley Ho's Entrée Salad

Spring Greens, Julianne Carrots, Red Peppers,  
Sugar Snap Peas, Cucumbers, Toasted Cashews

in a Sweet Chili Vinaigrette

Additional Topping Options:

Grilled Teriyaki Chicken, **\$28 per guest**

Seared Asian Beef, **\$32 per guest**

Seared Ahi, **\$34 per guest**

**Accompanied by:**

Chilled Soup du Jour, Fruit Cup, Rolls and  
Choice of Dessert from above.

#### Vegetable Stir Fry with Lo Mein

Pake Noodles with Sugar Snap Peas,

Carrots and Baby Bok Choy

Additional Topping Options:

Tofu with Hoisin Glaze, **\$28 per guest**

Chicken with Ponzu Sauce, **\$30 per guest**

Beef Tenderloin with Ginger Garlic Glaze, **\$36 per guest**

**Accompanied by:**

Vegetable Lettuce Wrap with Sweet Soy Ginger Sauce, Sweet  
Hawaiian Rolls and Choice of Dessert from above

#### Tablesides Service of

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

#### Plated Lunch Service:

Full table set and serviced in an outdoor or indoor location

Based on a minimum of 8 guests, \$125 charge applies if under minimum

21% service charge + 8.95% tax applies (current tax)

2011 menu selections are subject to price changes for programs beyond 2011