

LUNCH

HVH BUFFET LUNCHES

Sonoran | Lunch Buffet

Soup du Jour

Corn Tortilla Chips with Guacamole, Salsa, Sour Cream, Jalapenos, and Grated Cheese

Grilled Vegetable Platter with Red Pepper Aioli

Southwestern Caesar Salad

Sonoran Pasta Salad with Chipotle Aioli

Marinated Chicken Breast with Salsa Verde

Seasonal Fresh Fish in a Traditional Vera Cruz Sauce

Carne Asada with Warm Flour Tortillas

Vegetarian Mexican Rice and Vegetarian Refried Beans

Churros with Banana Caramel Sauce

Ibarra Chocolate Pudding

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$42 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

Antipasti Platter with Coppa, Prosciutto, Salami, Grilled and Roasted Vegetables, Marinated Mushrooms and Imported Olives

Seared Seasonal Fish, Piccata Style

Old World Pasta Bolognese

Eggplant with Marinara

Fresh Berries with Orange Sabayon

Tiramisu

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$42 per guest

Country Picnic | Lunch Buffet

Soup du Jour

Raw, Grilled and Marinated Vegetables with an Aioli Dip

Old Fashion Potato Salad

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

Basket of Sliced Breads

Sliced Turkey, Sliced Pastrami, Tuna Salad and Crispy Cold Fried Chicken

Crispy Applewood Smoked Bacon, Sliced Cheeses, Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado Relish and Condiments

Pastry Chef's Selection of Cupcakes

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$40 per guest

The Market | Lunch Buffet

Charcuterie Platter of Imported, Sliced and Cured Meats with Mediterranean Olives and Gourmet Mustards, Sliced Breads and Pita Points

Fruit and Berry Salad, Lightly Dressed with Honey and Lemon

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Two Soups of the Day (One Vegetarian)

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

Black Forest Ham, Apple Slaw, Gruyere with Honey Mustard on Whole Wheat

Vegetable Wrap with Garbanzo Bean Spread in a Sun-Dried Tomato Tortilla

Chocolate Éclairs, Raspberry Oat Bars and Coconut Macaroons

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$40 per guest

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



LUNCH

Red Rock BBQ | Lunch Buffet

Crispy Slaw

Mixed Greens with Crispy Vegetables and Buttermilk Ranch Dressing and Red Wine Vinaigrette

Cornbread with Honey and Butter

Hot Sandwich Bar with Fresh Buns

Pulled BBQ Chicken

Pulled Pork

House Made Mushroom, Red Lentil and Tofu Veggie Burger

Condiment Platter:

Lettuce, Sliced Tomatoes, Bermuda Onions and Dill Pickles

Warm Baked Beans

Corn on the Cob

Pineapple Upside Down Cake

Fruit Turnovers

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$40 per guest

The Mediterranean | Lunch Buffet

Soup of the Day

Roasted Red Pepper Hummus with Pita Points

Traditional Greek Salad with Tomato, Red Onions, Kalamata Olives and Feta with Red Wine Vinaigrette

Spanikopita, Spinach and Feta Pie topped with Crispy Phyllo

Moussaka with layers of Eggplant, Potatoes and Ground Beef topped with a Creamy Béchamel Sauce

Pan Seared White Fish served with Caramelized Fennel, Onions, Olives and Roasted Red Peppers in a Citrus Beurre Blanc sauce

Oregano Marinated Chicken Breast served over Grilled Vegetable Orzo

Baklava Squares with Cinnamon, Honey and Chopped Pistachio Nuts in Layers of Phyllo

Moustokouloura~ Grape Molasses Cookies

Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers

\$42 per guest

Lunch Buffet Service:

1 hour of service, full table set, serviced in an outdoor or indoor location.

Based on a minimum of 25 guests, \$125 charge applies if under minimum.

HVH BOXED LUNCH OPTIONS

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

Chicken Salad with Cashews and Tarragon Mayonnaise on a Croissant

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 in a Spinach Tortilla Wrap

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

Sandwich counts required 72 hours in advance.

Beverages On-Consumption

Assorted Soft Drinks | **\$4 each**

VH Bottled Waters | **\$4.25 each**

Bottled Fruit Juices, Waiwera Mineral Waters, Fiji Artesian Waters, Republic Bottled Iced Teas, Retro Bottled Sodas and Red Bull Energy Drinks | **\$4.75 each**

Boxed Lunch Service:

Served in meeting room or with reception style seating.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



LUNCH

HVH PLATED LUNCHES

The Executive Lunch

Includes Selection of One Starter, One Entrée and One Dessert with Beverage Service. Multiple Entrée 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, Picked Shallots and Toasted Walnuts with Basil Vinaigrette

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

Select One

Wild Rice Pilaf, Yukon Gold Potato Puree, Parmesan

Herbed Orzo Pasta or Roasted Potatoes with Rosemary Glaze

All Executive Lunches Accompanied by Crispy Steamed Vegetables and Freshly Baked Rolls with Butter

Dessert

Select One

Raspberry Tart with Lemon Cream

Chocolate Layer Cake with Fresh Strawberries

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

Valley Ho's Entrée Salad

Spring Greens, Julianne Carrots, Red Peppers, Sugar Snap Peas, Cucumbers and 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, Rolls and Choice of Dessert from above. Tableside Service of Fresh Brewed Iced Tea, Old Fashioned Lemonade and Arnold Palmers.

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. Tableside 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.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

