



Pointe Hilton

TAPATIO CLIFFS RESORT



Pointe Hilton Tapatio Cliffs Resort

2014 Menu

Exclusively prepared for



and

Gerard & Sharon Putz

Monday

Dinner

Crisp Iceberg Lettuce with Orange, Gorgonzola, Candied Walnuts, & Baby Tomato

Fresh Summer Fruit Salad with Prickly Pear Yogurt Dressing

Slow Braised Short Ribs with Red Wine & Natural Jus reduction

Grilled Desert Honey Glazed Salmon with Citrus Salsa

Roaster Fingerling Potatoes tossed in Olive Oil, Herbs & Roasted Garlic

Chef's Selection of Seasonal Vegetables

Selections of Sweet Endings

Iced Tea or Coffee

Tuesday

Breakfast

Freshly Squeezed Orange Juice

Fresh Sliced Seasonal Fruits & Berries

English Muffin with Scrambled Eggs, Canadian Bacon and American Cheese

Assorted Cold Cereals

Freshly Brewed Pointe and Decaffeinated Coffee and Tea

Lunch

Make your Own Green Salad: Crisp Greens, Romaine, Iceberg and Wild Greens & Selected Dressings

Condiments Include:

Baby Tomatoes, Honey-Roasted julienne Ham, Croutons, Bacons Bits, Boiled Eggs, Cheddar and Swiss Cheese, Grilled Chicken, Olives, Carrots Julienne, Roasted Turkey

Freshly Baked Mini-Rolls

Tuna Salad, Chicken Salad

Tomato Basil and Feta Bisque

Chef's Selection of Freshly Baked Cookies

Freshly Brewed Iced Tea

Dinner

Creamy Coleslaw with Shredded Cabbage, Carrots and Creamy Pineapple

Tossed Garden Greens with Carrots, Tomatoes, Cucumbers & Choice of Dressing

Sliced Breast of Turkey

Honey-Cured Ham Steaks

Mashed Potatoes with Home-style Gravy

Oven Roasted Vegetables

Cranberry Sauce

Assorted Bundt Cake

Iced Tea or Coffee

Wednesday

Breakfast

Freshly Squeezed Orange Juice

Fresh Sliced Seasonal Fruits and Berries

Sausage Biscuit with Cheese

Assorted Breakfast Breads

Oatmeal with Brown Sugar and Raisins

Assorted Cold Cereals

Freshly Brewed Pointe and Decaffeinated Coffee and Tea

Lunch

Traditional Caesar Salad with House-made Croutons, Parmesan Cheese & Caesar Dressing

Tossed Salad with Choice of Dressings

Spaghetti with Sauce Bolognese

Whole Wheat Rottini with Alfredo Sauce

Garlic Bread Sticks

Chef's Choice of Seasonal Vegetables

Chef's Choice of Sweet Endings

Freshly Brewed Iced Tea

Dinner

Pasta Salad

Tossed Garden Greens with Carrots, Tomatoes, Cucumbers, & Choice of Dressing

Meatloaf with Mushroom Gravy

Vegetable Lasagna

Garlic Mashed Potatoes

Chef's Choice of Seasonal Vegetables

Raspberry Bars and Cannolis

Iced Tea or Coffee

Thursday

Breakfast

Freshly Squeezed Orange Juice

Fresh Sliced Seasonal Fruits and Berries

Breakfast Burrito with Scrambled Eggs, Green Chile & Ham with Smoked Cheddar Cheese
Wrapped in a Flour Tortilla with Fresh Salsa

Assorted Cold Cereals

Freshly Brewed Pointe and Decaffeinated Coffee and Tea

Lunch

Crisp Garden Greens with Baby Tomatoes, Olives, Sprouts and Carrots
Choice of Ranch or Vinaigrette

Thinly Sliced Ham, Fontina Cheese, Shredded Iceberg Lettuce, Sliced Tomatoes, Shave Red
Onions, Horseradish Mayo Wrapped in a Tomato Tortilla

Chicken Caesar Wrap: Crisp Romaine Greens, Grilled Blackened Chicken, Parmesan Cheese,
Baby Tomatoes, Wrapped in a Spinach Tortilla

Balsamic-Grilled Vegetable Wrap: Portobello Mushrooms, Carrots, Zucchini, Yellow Squash,
Tomatoes, Sprouts & Feta Cheese Wrapped in a Whole- Wheat Tortilla

Snickers Brownies

Freshly Brewed Iced Tea

Dinner

Fiesta Tortilla Chips and Salsa with Guacamole

Colorful Mexican Tossed Salad with Choice of Dressing

Chile Relleno

Chicken Fajitas smothered in Caramelized Peppers & Onions both served with Warm Flour
Tortillas, Cheddar Cheese, Sour Cream & Salsa

Green Pork Tamales

Arizona Corn

Southwestern Pinto Beans

Tres Leche Cake

Iced Tea

Friday

Breakfast

Freshly Squeezed Orange Juice

Freshly Sliced Seasonal Fruits and Berries

Variety of Bagels and Croissants with Assorted Flavored Cream Cheese

Assorted Cold Cereals

Scrambled Eggs with Tomatoes, Cheddar Cheese and Scallions

Freshly Brewed Pointe and Decaffeinated Coffee and Tea

Lunch

Spinach & Walnut Salad with Baby Spinach, Sugared Walnuts, Dried Cranberries, Gorgonzola with Balsamic Dressing

Roasted Yukon Gold Potato Salad with Chives, Fire-Roasted Peppers, Fresh Herbs & Whole Grain Mustard Dressing

Buffet to include:

Roast Beef & Cheddar Cheese with Sliced Tomato, Shredded Lettuce, Shaved Red Onions with Creamy Horseradish Spread on a Hoagie Roll

Baked Ham & Cheddar Cheese with Sliced Tomato, Shredded Lettuce, Shaved Red Onions & Creamy Horseradish Spread on a Hoagie Roll

Smoked Turkey, Fontina Cheese, Arugula & BBQ Spiced Ranch Spread on a Kaiser Roll

Oven Roasted Vegetables Marinated in White Balsamic Reduction, Tarragon Oil with Ricotta Salata on Savory Flatbread

Lemon Bars & Raspberry Bars

Iced Tea