



LITTLE AMERICA

— *Hotel* —

F L A G S T A F F

**Banquet &
Special Event Menu**

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Plated Breakfasts

A MINIMUM OF 10 GUESTS IS REQUIRED.

All plated breakfasts are accompanied by freshly brewed regular coffee, assorted black & herbal teas, and orange juice.

Little America Cinnamon French Toast

Thick-cut Brioche Bread soaked in Sweet Cinnamon Custard

Served With:

Dark Rum Caramel Sauce

Powered Sugar

Candied Pecans

Smoked Bacon

Breakfast Potatoes

\$29.00 per person

The Mount Elden Breakfast

Fresh Baked Biscuits with Country Style Sausage Gravy

Fluffy Scrambled Eggs

Seasoned Breakfast Potatoes

\$30.00 per person

The Grand Canyon Rise and Shine

Fluffy Scrambled Eggs

Served With:

Smoked Bacon **OR** Pork Sausage Links

Seasoned Breakfast Potatoes

Basket of Assorted Baked Goods

\$32.00 per person

French Country Breakfast

Pre-Selected Choice of Quiche:

Quiche Lorraine (Bacon, Ham & Swiss Cheese with Mornay Sauce)

OR Quiche Florentine (Onion & Spinach with Mornay Sauce)

Served With:

Seasoned Breakfast Potatoes

Pork Sausage Links

Basket of Assorted Baked Goods

\$31.00 person

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

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p. 1

Continental Breakfast Buffets

A MINIMUM OF 10 GUESTS IS REQUIRED.

Please choose one. Beverage service is included for two hours.

The Little America Continental Breakfast

Orange, Apple & Cranberry Juices

Sliced Seasonal Fruit

Assorted Baked Goods Display
with Fruit Preserves & Butter

House-Made Granola and
Assorted Individual Fruit Yogurts

Regular Coffee

Assorted Herbal & Black Teas

\$30.00 person

Healthy Start Breakfast

Assorted Breakfast Breads

Bagels with Assorted Cream Cheeses

Sliced Seasonal Fruit

Greek Yogurt and House-Made Granola

Assorted Individual Naked Juices

Regular Coffee

Assorted Herbal & Black Teas

\$33.00 per person

Active Start Breakfast

Assorted Breakfast Breads

Bagel Bar with Assorted Bagels
with Plain & Flavored Cream Cheeses

Sliced Avocado

Raw Almonds & Dried Fruit

Hard-Boiled Eggs

Assorted Individual Naked Juices

Regular Coffee

Assorted Herbal & Black Teas

\$43.00 per person

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Full Breakfast Buffets

A MINIMUM OF 25 GUESTS IS REQUIRED.

Beverage service is included for two hours.

Route 66 Breakfast

Orange, Apple & Cranberry Juices
Sliced Seasonal Fruit
Assorted Baked Goods Display
with Fruit Preserves & Butter
Fluffy Scrambled Eggs
Smoked Bacon **OR** Pork Sausage Links
Seasoned Breakfast Potatoes
Regular Coffee
Assorted Herbal & Black Teas

\$39.00 per person

Ponderosa Breakfast

Orange, Apple & Cranberry Juices
Assorted Baked Goods Display
with Fruit Preserves & Butter
Seasonal Melon & Berries
Fluffy Scrambled Eggs
Smoked Bacon **OR** Pork Sausage Links
French Toast with Maple Syrup
Seasoned Breakfast Potatoes
Steel Cut Oatmeal (Brown Sugar, Nuts, Honey, Raisins)
Regular Coffee
Assorted Herbal & Black Teas

\$48.00 person

Hot & Healthy Start Breakfast

Assorted Individual Naked Juices
Assorted Breakfast Breads
Assorted Sliced Bagels with Plain & Flavored Cream Cheeses
Sliced Seasonal Fruit
Greek Yogurt and House-Made Granola
Egg White Scramble with Spinach & Mushrooms
Turkey Sausage
Hearty Grain & Kale Hash
Regular Coffee
Assorted Herbal & Black Teas

\$45.00 per person

The Little America Brunch Buffet

Orange, Apple & Cranberry Juices
Seasonal Melon & Berries
Smoked Salmon (Capers, Hard Boiled Egg, Chopped Red Onion)
Artisanal Cheeses with Rustic Breads & Crackers
Assorted Bagels with Cream Cheeses & House-Made Preserves
Assorted Baked Goods Display
with Fruit Preserves & Butter
Citrus Vanilla Challah French Toast (Fresh Berries & Maple Syrup)
Fluffy Scrambled Eggs
Seasoned Breakfast Potatoes
Smoked Bacon & Country Sausage
Regular Coffee
Assorted Herbal & Black Teas

\$59.00 per person

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Breakfast Buffet Enhancements

OFFERED AS AN ADDITION TO BREAKFAST BUFFETS FOR A MINIMUM OF 25 GUESTS.

Enhancements must be ordered for the full guarantee. Omelet & Waffle Station available as an addition to Full Breakfasts only.

OMELET STATION

Eggs Cooked to Order

Smoked Bacon

Ham

Mushrooms

Spinach

Mixed Peppers

Scallions

Tomatoes

Green Chilies

Shredded Cheddar

\$17.00 per person

BREAKFAST BURRITOS

Soft Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese, Chorizo, Scallions, and Sweet Bell Peppers

Sour Cream and House-Made Salsa

\$16.00 per person

BELGIAN WAFFLE STATION

Make Your Own Fresh Waffle

Warm Maple Syrup

Honey Whipped Butter

Fresh Berries

House-Made Whipping Cream

\$14.00 per person

FRENCH TOAST

Thick Cut Cinnamon Brioche French Toast
Soaked in Sweet Cinnamon Custard

Caramel Sauce

Powdered Sugar

Candied Pecans

\$15.00 per person

ADDITIONAL SELECTIONS

Steel Cut Oatmeal

(Brown Sugar, Honey, Raisins, Nuts)

\$10.00 per person

Assorted Individual Yogurts

\$6.00 each

Seasonal Whole Fruit

\$6.00 each

Breakfast Meats

Please choose one of the following:

Smoked Bacon

Pork Sausage Links

Turkey Bacon

Chicken Sausage

\$9.00 each

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

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Beverage Services

ALL BEVERAGES ARE CHARGED ON CONSUMPTION.

	1.5 GALLON URN 16 servings	3 GALLON URN 32 servings
Freshly Brewed Regular Coffee	\$85.00	\$170.00
Freshly Brewed Decaffeinated Coffee	\$85.00	\$170.00
Hot Water with Assorted Herbal & Black Teas	\$85.00	\$170.00
Lemonade	\$69.00	Not Available
Fruit Punch	\$69.00	Not Available
Iced Tea	\$69.00	Not Available
Orange, Cranberry and Apple Juice	\$80.00	Not Available

INDIVIDUAL BEVERAGES

Assorted Soda (CAN)	\$5.00 each
Coke, Diet Coke, Sprite, Dr Pepper	
Dasani Bottled Water	\$5.00 each
Powerade	\$6.00 each
Assorted Minute Maid Juices	\$5.00 each
Assorted Naked Juices	\$7.00 each
Individual Milk (Non-fat, 2%, Chocolate)	\$5.00 each

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March 2024

Bakery

MINIMUM OF ONE DOZEN PER ORDER.

Chef Handcrafted Selection of Muffins

(Gluten-free options available - order per dozen)

\$40.00 per dozen

Assorted Bagels with Flavored Cream Cheese

\$47.00 per dozen

Assorted Danishes & Pastries

\$40.00 per dozen

Freshly Baked Banana Bread

\$39.00 per loaf (12 slices)

Freshly Baked Coffee Cake

\$39.00 per loaf (12 slices)

Freshly Baked Zucchini Bread

\$39.00 per loaf (12 slices)

Fudge Brownies

\$40.00 per dozen

Blondies

\$40.00 per dozen

Assorted Jumbo Cookies

\$43.00 per dozen

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March 2024

Break Packages

BREAK MENUS ARE BASED ON 1 HOUR OF SERVICE WITH A MINIMUM OF 10 GUESTS.

Break menus must be ordered for full guarantee.

Little America Break

Assorted Cubed Cheese
Mixed Nuts
Crackers
Seasonal Sliced, Fresh Cubed Fruit

\$20.00 per person

The Health Nut

Whole Fresh Fruit
Individual Yogurts
Granola Bars

\$18.00 per person

The Sweet & Salty

Pretzels
Popcorn
Peanuts
Assorted Candy Bars

\$18.00 per person

Build Your Own Trail Mix

Honey Roasted Peanuts
Smoked Almonds
Sunflower Seeds
Spiced Pecans
Golden Raisins
Dried Cranberries
Banana Chips
Dried Apricots
Cashews
Toasted Coconut Shavings
Mini Marshmallows
Assorted M&Ms

\$20.00 per person

Build Your Own Crostini Bar

Rustic Sliced French Breads
Ricotta Cheese drizzled with Olive Oil
House-Made Sun-Dried Tomato Olive Tapenade
Roasted Red Pepper Hummus
Plain Hummus
Dried Apricots
Goat Cheese
Candied Pecans

\$20.00 per person

5 O'Clock Somewhere Break

Chips & Salsa
Cheese Quesadillas
Chicken Taquitos
Guacamole
Bean Dip
Sour Cream

\$24.00 per person

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A La Carte Break Items

Tortilla Chips with House-Made Salsa

\$6.00 per person

Add Guacamole

\$7.00 per person

Honey Roasted Peanuts

\$7.00 per person

Trail Mix

\$5.00 per person

Pretzels

\$5.00 per person

Granola Bars & Candy Bars

\$6.00 each

Popcorn

\$5.00 per person

Assorted Individual Yogurts

\$6.00 each

Seasonal Whole Fruit

\$6.00 per piece

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March 2024

Hot Plated Luncheons

A MINIMUM OF 10 GUESTS IS REQUIRED. LUNCH MENUS ARE NOT AVAILABLE AFTER 3PM.
All hot plated lunches are accompanied by house-made rolls, salad, dessert, and water.

ENTRÉES (PLEASE CHOOSE ONE)

Lemon Pepper Breast of Chicken

Pan Seared Breast of Chicken tossed in a White Wine Lemon Pepper Sauce, served with White Quinoa and Sautéed Broccolini
\$39.00 per person

Chicken Marsala

Tender Chicken Scallopini with Mushroom and Marsala Wine Demi Glace, served over Egg Noodles and Seasonal Vegetables
\$39.00 per person

Beef Top Sirloin

6 oz. Center Cut of Sirloin Steak, Roasted Garlic Mashed Potatoes, Grilled Asparagus, and Cabernet Mushrooms Essence
\$46.00 per person

Atlantic Salmon Fillet

Pan Seared Salmon, Red Bliss Potatoes, Sautéed Broccolini, and Roasted Red Pepper Chimichurri
\$46.00 per person

New York Strip Steak

6 oz. N.Y. Strip Steak with Bordelaise Sauce, served with Pesto Mashed Potatoes and Seasonal Vegetables
\$51.00 per person

Curried Vegetables (Vegan)

Assorted Seasonal Steamed Vegetables served with Grilled Tofu, Mango Curry, Basmati Rice and Pita Points
\$35.00 per person

Artichoke & Spinach Lasagna

A Layered Spread of Artichoke Hearts and Sautéed Spinach in a Creamy Parmesan and Mozzarella Sauce, all topped with Feta Cheese, served with Garlic Bread
\$35.00 per person

Charred Vegetable Napoleon (Vegan & Gluten Free)

Fire Roasted Red Pepper, Zucchini, Squash, Portabello Mushrooms, Eggplant, Asparagus & Tomato layered and served with Quinoa and Heirloom Tomato Reduction
\$37.00 per person

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March 2024

Plated Light Luncheons

A MINIMUM OF 10 GUESTS IS REQUIRED. LUNCH MENUS ARE NOT AVAILABLE AFTER 3PM.

All light luncheons are accompanied by dessert, and water.

Add house salad to any light luncheon sandwich for \$6.00 per person.

SANDWICHES (PLEASE CHOOSE ONE)

Turkey Breast Croissant

Fresh Roasted Turkey Breast with Bacon Strips,
Swiss Cheese, Lettuce, Tomatoes, Lingonberry Mayo,
with Pasta Salad

\$32.00 per person

Flagstaff Chicken Salad

Chicken Salad on a Freshly Baked Croissant,
with House-Made Sea Salt Potato Chips

\$30.00 per person

Mt. Humphreys Club

Roasted Turkey, Ham, Bacon, Swiss, Sliced Tomato, and Kale
on Wheat Bread with Potato Salad

\$35.00 per person

Little America Steak & Cheese

Beef Striploin Steak, Peppers and Onions, Roasted Garlic Aioli,
Melted Provolone Cheese on Telera Roll,
with House-Made Sea Salt Potato Chips

\$39.00 per person

SALADS (PLEASE CHOOSE ONE)

All salads accompanied by house-made rolls.

Healthy Grains

Chopped Baby Kale, Ancient Grains, Roasted Corn, Avocado,
Bell Peppers, and Red Pepper Tahini Vinaigrette

\$30.00 per person

Grilled Chicken Caesar Salad

Romaine Lettuce, Grilled Chicken Breast, Tomatoes,
Roasted Focaccia Croutons, Aged Parmesan Reggiano Cheese,
and Caesar Dressing

\$30.00 per person

Mexicali Salad

Chipotle Marinated Carne Asada **OR** Chicken Breast,
Romaine and Iceberg Lettuce, Roasted Corn, Jicama,
Cherry Tomatoes, Green Onions, Toasted Pepitas, Queso Fresco,
and Tortilla Strips, all tossed in a Cilantro Lime Vinaigrette

\$30.00 per person

Southwest Cobb

Shredded Romaine Lettuce, Cherry Tomato, Roasted Corn, Avocado,
Hard-Boiled Egg, Black Beans, Cotija Cheese, Tri-color Tortilla Strips,
Ancho Chili Flank Steak, and Cilantro Lime Dressing

\$30.00 per person

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Lunch Buffets

A MINIMUM OF 25 GUESTS IS REQUIRED UNLESS OTHERWISE NOTED. LUNCH MENUS ARE NOT AVAILABLE AFTER 3PM.

All lunch buffets are accompanied by water.

TOUR OF ITALY

DISPLAY OF COLD SALADS

Caesar Salad

Italian Chopped Salad

Loaded with Italian Meats, Cheese and Veggies,
all tossed in a House-Made Zesty Dressing

HOT ENTRÉES

Pasta Al Forno

Sweet Italian Sausage, Penne Pasta, Red & Green Peppers and Spinach,
sautéed and served with our House-Made Tomato Basil Sauce,
baked with Mozzarella Cheese

Chicken Chardonnay

Parmesan Cheese Crusted Chicken, Chardonnay Sage Butter Sauce
and Porcini Mushrooms

Sacchettoni Pasta

Basil-Pesto Cream Sauce

Grilled Marinated Vegetables

Herb Roasted Fingerling Potatoes

Garlic Bread

Pastry Chef Dessert Selections

\$46.00 per person

GOURMET SOUP & SALAD

Chef's Choice of

One Broth Based Soup and

One Cream Based Soup

Classic Caesar Salad

Parmesano Reggiano Cheese, Roasted Focaccia Croutons,
and Caesar Dressing

Make Your Own Salad Bar

Assortment of toppings to include:

Chicken Strips, Tuna Salad, Egg Salad, Assorted Dressings,
Cheese Cubes, Cucumber Slices, Cherry Tomatoes Halves,
Croutons, Sliced Mushrooms, Broccoli Florets, Shredded Carrots,
Sliced Radishes, Sliced Hard Boiled Eggs

House-Made Rolls with Butter

Sliced Fresh Fruit Display

Pastry Chef Dessert Selections

\$41.00 per person

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March 2024

Lunch Buffets

A MINIMUM OF 15 GUESTS IS REQUIRED UNLESS OTHERWISE NOTED. LUNCH MENUS ARE NOT AVAILABLE AFTER 3PM.

All lunch buffets are accompanied by water.

TASTE OF MEXICO

Mexicali Salad

Chipotle Marinated Carne Asada **OR** Chicken Breast, Crisp Romaine and Iceberg Lettuce, Roasted Corn, Jicama, Cherry Tomatoes, Green Onions, Toasted Pepitas, Queso Fresco, and Tortilla Strips, all tossed in a Cilantro Lime Vinaigrette

Gazpacho Salad

Chopped Tomatoes, Red Onions, Peppers, Cucumbers, and Red Wine Vinaigrette

HOT ENTREES

Taco Bar

Beef & Shredded Green Chili Chicken

Cheese Enchiladas

With Red Chili Enchilada Sauce

Accompanied with:

Shredded Cheese, Diced Tomatoes, Shredded Lettuce, Mild Salsa, House-Made Guacamole, and Sour Cream

Mexican-Style Street Corn

Grilled Corn, Chili Aioli, Crema, Cotija and Cilantro

Ranchero Beans

Spanish Rice

Pastry Chef Dessert Selections

\$46.00 per person

ALL-AMERICAN PICNIC BUFFET

COLD DISPLAY

Apple Coleslaw

Potato Salad

GRILL STATION

1/3 lb. Beef Hamburgers

Barbecued Chicken Breasts

All-Beef Jumbo Hot Dog

Includes:

Lettuce, Tomatoes, Kosher Pickles, Cheddar Cheese, Mayonnaise, Ketchup, Mustard, Hot Dog Buns, Hamburger Buns

Baked Beans

Grilled Vegetables

Potato Chips

Pastry Chef Dessert Selections

\$46.00 per person

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Sandwiches & Wraps

LUNCH MENUS ARE NOT AVAILABLE AFTER 3PM.

Sandwiches and wraps may be offered as a lunch buffet or boxed lunch.

Salad & Sandwich Buffet

AVAILABLE FOR A MINIMUM OF 10 GUESTS

Choice of Two (2) Sandwiches OR Wraps

Served With:

Potato Salad

Mixed Green Salad

Cookies and Brownies

\$38.00 per person

Boxed Lunch

AVAILABLE FOR A MINIMUM OF 10 GUESTS

Choice of Four (4) Sandwiches OR Wraps

Bottled Water

**Served with Choice of Two (2) Accompaniments
(For Boxed Lunch Sandwiches):**

Potato Salad

Tomato, Basil & Mozzarella Salad

Pasta Salad

Coleslaw

Potato Chips

Whole Fruit

Cookie

\$30.00 per person

SANDWICH SELECTIONS

Roast Turkey with Cucumber, Arugula and Herbed Oil Aioli
on a Telera Roll

Roast Turkey with Cranberry Chutney, Pepper Jack Cheese, Arugula
on Ciabatta

Honey Roasted Ham with Jarlsberg, Lettuce, Dijon Mustard
on a French Baguette

Roast Beef with Sharp Cheddar, Lettuce, Tomatoes and
Horseradish Sauce on Ciabatta

Pastrami with Jarlsberg, Whole Grain Mustard on Rustic Rye

Mozzarella with Sliced Tomato, Basil Chiffonade, Cracked Pepper,
Olive Oil, Balsamic Vinegar on a Baguette

WRAP SELECTIONS

Turkey Breast, Smoked Bacon, Lettuce, Avocado,
Fresh Tomato, Herbed Ranch Mayonnaise

Grilled Chicken, Romaine, Parmesan, Caesar Dressing

Thinly Sliced Roast Beef, Lettuce, Red Pepper,
Blue Cheese, Horseradish Cream

Grilled Vegetable (Roasted Red Pepper, Spinach, Asparagus, Portabella
Mushrooms) and Goat Cheese on Flatbread Lavosh

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Cold Hors d'Oeuvres

Individual hors d'oeuvres are available in minimum quantities of 50 items per selection, and each hors d'oeuvres must be ordered for full guarantee count. Items will be beautifully displayed on a buffet.

\$225.00 / 50 pieces

Refreshing Watermelon and Mozzarella Skewers (Vegetarian)

Watermelon and Creamy Mozzarella, artfully skewered for a burst of sweet and savory flavors in every bite

Marinated Artichoke & Tomato Bruschetta (Vegetarian)

Parmesan, Garlic Fresh Thyme all blended together on our House-Made Aioli

Classic Deviled Eggs (Vegetarian)

Dusted with Smoked Paprika

\$350.00 / 50 pieces

Vegan Ceviche (Vegan)

House Made Vegan Ceviche served on Mini Tostadas or Chips is a delightful burst of citrus-infused goodness. A colorful medley of plant-based ingredients

Assorted Finger Sandwiches

Tuna, Chicken & Ham Salad individually stuffed on Artisan Mini Bread

Fruit & Cheese Brochette (Vegetarian)

Fresh Seasonal Fruits, Artisanal Cheeses, artfully skewered and drizzled with Honey Glaze

\$450.00 / 50 pieces

Espresso Seared Beef

On Garlic Crostini

Grilled Shrimp & Grape Tomato Skewer

With Cognac Cocktail Sauce

Cold Poached Shrimp

Large Prawns served on ice with Cognac Cocktail Sauce and Lemons

Antipasto Skewer

Cured Italian Meats, Fresh Mozzarella, Marinated Olives, Artichoke, Roasted Red Peppers, Basil Leaves, Cherry Tomato served with Balsamic Reduction

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Hot Hors d'Oeuvres

Individual hors d'oeuvres are available in minimum quantities of 50 items per selection, and each hors d'oeuvres must be ordered for full guarantee count. Items will be beautifully displayed on a buffet.

\$300.00 / 50 pieces

Chicken Sui Mei

Traditional Chicken with Ginger and Soy Dipping Sauce in an Open Face Dumpling

Blackened Fried Tempura Vegetables

Served with Buttermilk Herb Dipping Sauce

BBQ Meatballs

Spanakopita (Vegetarian)

Spinach and Feta in a Warm Pastry Puff

Rotisserie Chicken Quesadillas

With Salsa and Chipotle Sour Cream

Vegetable Spring Roll (Vegetarian)

Vegetable Spring Rolls are served with Sweet & Sour Sauce and Plum Dipping Sauce

Crispy Cauliflower Wings (Vegan)

Tender Cauliflower Florets coated in a seasoned batter, fried to golden perfection, and served with a delectable Dipping Sauce

Vegetarian

Stuffed Mushrooms (Vegetarian)

Mushrooms filled with a delectable blend of Savory Herbs, Breadcrumbs, and Creamy Cheese, then baked to perfection

\$350.00 / 50 pieces

Chicken Mole Empanada

Traditional Shredded Chicken marinated with Red Mole and wrapped in Masa Dough

Vegan Bean Empanada (Vegan)

Seasoned Braised Tepary Beans in a Vegan Stone Ground Corn Dough

Pulled Pork Mini Sliders

Italian Sausage Stuffed Mushrooms

With House-Made Marinara

Tartlet Ratatouille (Vegetarian)

A French Classic of Vegetables including Onion, Tomato, Eggplant, and Zucchini with Creamy Herb Cheese in a Pastry Shell

Brie Cheese, Poached Pear & Almond Phyllo Pouch (Vegetarian)

Brie Cheese, Port Wine, Poached Pear and Crunchy Blanched Almonds in a hand folded flaky Phyllo Pouch

\$450.00 / 50 pieces

Chipotle Steak Churrasco Skewers

Chipotle Marinated Cubes of Sirloin seasoned with an exotic blend of Inspired Spices, with Onions, Poblano and Red Peppers on a Skewer

Bacon Wrapped Short Rib

Braised Short Ribs wrapped in Smoked Bacon on a Skewer

Bacon Wrapped Casino Shrimp

Butterflied and Stuffed with Casino Breading then wrapped with a Slice of Smoked Bacon

Firecracker Shrimp

Tail-On Shrimp soaked in Cholula Sauce and wrapped in a Spring Roll Wrapper with tail exposed

Chicken Santa Fe Eggroll

Crispy Flour Tortilla, Shredded Chicken, Black Beans, Roasted Corn, Green Jalapeño Peppers, served with Avocado Ranch Dipping Sauce

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Reception Displays

A MINIMUM OF 25 GUESTS IS REQUIRED FOR EACH STATION UNLESS OTHERWISE NOTED.

Action stations are available as hors d'oeuvres offerings. Stations must be ordered for the full guaranteed guest count.

Menu pricing is based on one (1) hour of continuous service. Additional hours are charged at full rate.

Sliced Seasonal Fruit & Berries with Yogurt Dipping Sauce

\$11.00 per person

Fresh Vegetables Crudités with Buttermilk Dip

\$11.00 per person

Imported & Domestic Cheeses with Assortment of Crackers, Grapes, Dried Fruit & Nuts

\$16.00 per person

Assorted Hummus Bar

Three Hummus Flavors: Original, Roasted Garlic, Roasted Red Peppers with Warm Pita Chips, Cucumbers, Carrots and Broccoli Florets

\$16.00 per person

Gourmet Antipasto Platter

Genoa Salami, Mortadella, Prosciutto, Provolone, Fresh Mozzarella, Greek Olives, Green Fig Marmalade, Oven Roasted Tomatoes, and Marinated Artichokes, Served with Baguettes

\$22.00 per person

Chocolate Fountain Display

Choice of 6 Dipping Items: Strawberries, Bananas, Pineapples, Melons, Pretzels, Marshmallows, Rice Krispie Treats, Cookies, Brownies, Biscotti or Pound Cake

\$25.00 per person

PASTA BAR

PASTAS (select three)

Linguini · Penne · Farfalle Bowtie
Fettucine · Spaghetti · Cavatappi

SAUCES (select two)

Alfredo · Marinara · Pesto Cream Sauce · House-Made Pesto Sauce

TOPPINGS (select six)

Grilled Chicken · Meatballs · Italian Sausage · Shrimp
Spinach · Tomato · Mushrooms · Zucchini
Assorted Peppers · Sweet Onions · Broccoli

Accompanied By:

Bowls of Parmesan Cheese & Fresh Basil Chiffonade, and Garlic Bread

\$39.00 per person

Chef Attended Action Stations

A MINIMUM OF 25 GUESTS IS REQUIRED FOR EACH STATION UNLESS OTHERWISE NOTED.

Action stations are available as hors d'oeuvres offerings. Stations must be ordered for the full guaranteed guest count.

Menu pricing is based on two (2) hours of continuous service. Additional hours are charged at full rate.

FROM THE CARVER

Carved Steamship Of Beef

Herb & Garlic Rubbed and Roasted to Perfection

Dijon Mustard, Cream of Horseradish & Au Jus, and House-Made Rolls

\$1040.00 (serves 125)

Slow Roasted Herb Crusted Roasted Prime Rib

Served with Au Jus, Cream of Horseradish, and House-Made Rolls

\$640.00 (serves 40)

Butter Basted Roasted Double Breast Of Turkey

Served with Cranberry Sauce and Honey Mustard Mayonnaise,
and House-Made Rolls

\$550.00 (serves 50)

Maple Glazed Country Ham

Served with Pineapple Chutney and House-Made Rolls

\$500.00 (serves 50)

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Plated Dinners

A MINIMUM OF 10 GUESTS IS REQUIRED. DINNER MENUS ARE AVAILABLE AFTER 3PM.

Each plated dinner includes house-made rolls with butter, regular & decaffeinated coffee, and assorted black & herbal teas.

Plated dinners consist of House Salad, Entrée, and Pastry Chef Selection of Dessert.

MAIN ENTRÉES

Arizona Pistachio Chicken

Pistachio Encrusted Chicken Breast topped with Tequila Lime Sauce, served with Wild Rice Medley and Seasonal Vegetables

\$52.00 per person

Chicken Chardonnay

Parmesan Cheese Crusted Chicken, Chardonnay Sage Butter Sauce served with Garlic Mashed Potatoes and Seasonal Vegetables

\$52.00 per person

Ancho Honey-Glaze Salmon

Served over Bean Cassoulet and Jalapeño Crema Wild Rice Medley, Spanish Calabacitas

\$56.00 per person

Parmesan Encrusted Halibut

Herb Roasted Fingerling Potatoes and Roasted Baby Carrots

\$63.00 per person

New York Striploin

10 oz. New York Strip Steak With Bordelaise Sauce, served with Garlic Mashed Potatoes and Honey Roasted Baby Carrots

\$62.00 per person

Chicken Francaise

Lightly Egg Battered Sautéed Breast of Chicken, White Wine Lemon Herb Sauce, served with San Francisco-Style Rice and Seasonal Vegetables

\$52.00 per person

Slow Roasted Prime Rib of Beef

Roasted Prime Rib of Beef, Au-Jus, Cream of Horseradish, served with Mashed Potatoes and Seasonal Vegetables

\$67.00 per person

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

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Plated Dinners

A MINIMUM OF 10 GUESTS IS REQUIRED. DINNER MENUS ARE AVAILABLE AFTER 3PM.

Each plated dinner includes house-made rolls with butter, regular & decaffeinated coffee, and assorted black & herbal teas.

Plated dinners consist of House Salad, Entrée, and Pastry Chef Selection of Dessert.

DUET PLATES

Filet Mignon & Scampi

6 oz. Bacon Wrapped Center Cut
Filet Mignon and Maître d' Butter
paired with Three Large Prawns served
Scampi-Style accompanied with a
Wild Rice Medley and Seasonal Vegetables
\$78.00 per person

Filet Mignon & Salmon

6 oz. Bacon Wrapped Center Cut
Filet Mignon and Ancho Honey-Glazed
Salmon, served with Garlic Mashed Potatoes
and Honey Roasted Baby Carrots
\$82.00 per person

VEGETARIAN

Artichoke & Spinach Lasagna

A Layered Spread of Artichoke Hearts and
Sautéed Spinach in a Creamy Parmesan
and Mozzarella Sauce, all topped with Feta
Cheese, served with Garlic Bread
\$50.00 per person

Vegetarian Scampi (Vegetarian)

Confit Garlic, Grilled Zucchini, Asparagus
Tips, Oven-Dried Tomatoes, Baby Spinach,
Grilled Portobello Linguine, Parmesan
Reggiano Cheese
\$50.00 per person

Charred Vegetable Napoleon

(Vegan & Gluten Free)

Fire Roasted Red Pepper, Zucchini, Squash,
Portabello Mushrooms, Eggplant, Asparagus
& Tomato layered and served with Quinoa and
Heirloom Tomato Reduction
\$50.00 per person

Roasted Cauliflower Steak (Vegetarian)

Served with Steamed Brown Rice,
Baby Arugula infused with Lemon Herb Oil,
topped with Candied Pecans
\$50.00 per person

Eggplant Parmesan (Vegetarian)

Herb and Panko Crusted Eggplant smothered
in a Light Marinara Sauce topped with
Melted Mozzarella and Parmesan Cheese
served with Steamed Vegetables
\$50.00 per person

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

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Dinner Buffets

DINNER MENUS ARE AVAILABLE AFTER 3PM.

Buffet menus include house-made rolls & butter, regular & decaffeinated coffee, and assorted black & herbal teas.

Tuscany Buffet

MINIMUM OF 25 GUESTS

Caesar Salad
Panzanella Salad
A Tuscan Chopped Salad of Bread and Tomatoes
Sautéed Chicken Piccata with Creamed Spinach
Branzino with Kalamata Olives,
Lemon and Capers
Wild Mushroom Ravioli over
Roasted Garlic Cream Sauce
Pappardelle Bolognese
Roasted Rosemary Red Potatoes
Asparagus Milanese
Garlic Bread
Pastry Chef Selection of Desserts

\$68.00 per person

South Of The Border Buffet

MINIMUM OF 25 GUESTS

Mexicali Chopped Salad
Chopped Iceberg and Romaine with
Roasted Pepitas, Jicama Strips, Cherry Tomato,
Blistered Corn, Tortilla Strips with Chipotle and
Cilantro Lime Dressings
Tijuana Caesar Salad
Shredded Romaine, Garlic Croutons, Cotija
Cheese, Tomato Wedges, Ancho Caesar Dressing
Make Your Own Fajita Station
Soft Local Flour Tortillas, Chipotle Marinated
Chicken Strips, Grilled Asada Marinated
Skirt Steak, Sautéed Onions and Peppers
Accompanied with: Shredded Cheese,
Diced Tomatoes, Shredded Lettuce,
Sour Cream, House-Made Guacamole
Assorted Salsas including: Roasted Tomato
Salsa, Green Tomatillo Salsa and Pico De Gallo
Green Chili Pork with Cilantro and Sour Cream
Red Chili Cheese Enchiladas
Charro Beans
Traditional Spanish Rice
Pastry Chef Selection of Desserts

\$68.00 per person

The Little America Buffet

MINIMUM OF 50 GUESTS

Mixed Green Salad complimented with
Sliced Red Onion, Tomatoes, Cucumbers,
served with Ranch and Italian Dressing
Green Bean Salad with Pickled Onions
and a Hazelnut Vinaigrette Dressing
Sliced Roasted Turkey Breast served with
Pan Gravy, Cranberry-Orange Relish and
Cornbread Stuffing
Sliced Whiskey and Maple Glazed Ham
Roasted Garlic Mashed Potatoes
Seasonal Vegetables
Pastry Chef Selection of Desserts

\$71.00 per person

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

March 2024

Dinner Buffets

DINNER MENUS ARE AVAILABLE AFTER 3PM.

Buffet menus include house-made rolls & butter, regular & decaffeinated coffee, and assorted black & herbal teas.

Backyard BBQ

MINIMUM OF 50 GUESTS

Fruit Salad
Potato Salad
1/3 lb. Beef Hamburgers
Barbecue Chicken Breast
Petite N.Y. Steak
(Charbroiled to Perfection)
Vegetarian Chili with Green Chili Cornbread
Ranch-Style Baked Beans
Herb Roasted Vegetables
Pastry Chef Selection of Desserts

\$71.00 per person

Red Rock Buffet

MINIMUM OF 50 GUESTS

Cobb Salad Station with Hearts of Romaine and Crops of Assorted Toppings to Include: Turkey, Black Olives, Bleu Cheese Crumbles, Chopped Bacon, Tomatoes, Hard Boiled Egg, Ranch, Balsamic, Bleu Cheese and Italian Dressings
Caesar Salad with Hearts of Romaine, tossed in Caesar Dressing, served with Grilled Chicken, Grated Asiago Cheese, Herb Croutons and Anchovies
Grilled Breast of Chicken with Roasted Red Pepper Cream
Herb Roasted Prime Rib
Au Jus and Creamed Horseradish on the side
Salmon Fillets with Tomato Tarragon Sauce
Cheese Tortellini with Roasted Garlic Cream
Rosemary Roasted Red Potatoes
Seasonal Vegetables
Pastry Chef Selection of Desserts

\$82.00 per person

Lucky “H” Buffet

MINIMUM OF 50 GUESTS

Spinach Salad, Sliced Mushrooms, Crisp Bacon, Bermuda Onions, Honey Mustard Dressing
Chilled Shrimp With Cocktail Sauce
Sliced Buffalo Mozzarella, Basil Chiffonade and Vine Ripened Tomatoes with Balsamic Reduction
Stuffed Pork Loin with Wild Rice and Apricot Stuffing with Madeira Sauce
Sliced Beef Striploin over Vidalia Onions and Bordelaise
Salmon with Chardonnay Herb Butter Sauce
Whipped Yukon Gold Potatoes
Saffron Rice Pilaf
Steamed Asparagus with Hollandaise
Pastry Chef Selection of Desserts

\$84.00 per person

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

March 2024

Banquet Bar Menu

Bartender Fee up to Four Hours \$150.00 (Recommend 1 Bartender per 75 Guests). Each Additional Hour \$50 per Bartender.

COCKTAILS

Please select either premium or top shelf brand liquors.

Premium

\$12.00

Tito's Vodka

Bombay Dry Gin

Jack Daniel's Whiskey

Dewars Scotch

Bacardi Rum

Hornitos Tequila

Captain Morgan Spiced Rum

Jameson Irish Whisky

Top Shelf

\$15.00

Belvedere Vodka

Hendrik's Gin

Crown Royal Canadian Whisky

Johnnie Walker Black Scotch

Patrón Silver Tequila

Maker's Mark Rum

NON-ALCOHOLIC BEVERAGES

Assorted Sodas, Juices, and Bottled Water

\$5.00

Bar pricing inclusive of current tax. Prices are subject to change.

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Banquet Bar Menu

Bartender Fee up to Four Hours \$150.00 (Recommend 1 Bartender per 75 Guests). Each Additional Hour \$50 per Bartender.

BEER

Domestic

\$8.00 each

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

St Pauli Girl N/A

White Claw (Mango, Lime, Grapefruit, Raspberry)

Import / Local Craft / Premium

\$9.00 each

Corona

Blue Moon

Negro Modelo

Stella Artois

Mother Road Tower Station IPA

Lumberyard Red

CORDIALS

\$13.00 each

Amaretto Di Saronno

Baileys Irish Cream

Grand Marnier

Kahlua

Midori

Fireball Cinnamon Whiskey

WINE

\$11.00 each

Chardonnay

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Merlot

HOUSE SPARKLING WINE

\$42.00 per bottle

MARTINELLI'S SPARKLING CIDER

\$32.00 per bottle

Bar pricing inclusive of current tax. Prices are subject to change.

November 2023

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Event Policies & Information

Food and Beverage

All food and beverage must be supplied by The Little America Hotel. The hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another. Menu pricing on specialty items are subject to change in the event of increased food, beverage or operational costs at the time of procurement or execution of the event. Clients will be provided written notice of changes or appropriate substitutions in advance of the event.

Banquet Prices

All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of two (2) continuous hours. The hotel will assess a taxable service charge for each additional half hour. Your Catering Manager will be happy to customize and tailor specialty menus at your request. When a choice of entree is provided the higher price of the two will be charged.

Menu Selection

To ensure that every detail is handled in a professional manner, The hotel requires that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten (10) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event but taxable surcharges may apply.

Guarantee of Attendance

We need your assistance in making your banquet a success. The Little America Hotel requests a client notify the Catering Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00 pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. An increase in attendees or per piece counts after the due date will be subject to an additional 20% per person plus service charge and sales tax increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

Vegetarian & Special Diet Requirements

Little America Hotel will do our best to accommodate special dietary requirements with advance notice. Please be certain that your Catering Manager is aware of any special needs a guest may have and is supplied with the name and seat location of the guest. Knowing a special diet need in advance allows the event service to run smoothly.

Event Policies & Information

Function Rooms

Function rooms are assigned by The hotel according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the four (4) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.

Decorations

All decorations, centerpieces, candles, etc. to be used within or on Little America Hotel property must be approved by Little America Hotel and in compliance with current fire code regulations. All candles must be enclosed in glass (i.e. hurricanes, votive or lanterns) - open flames are not permitted. Decorations that are difficult to clean up (glitter, sand and confetti) are not allowed. Decorations and other items may not be attached to any wall or door. Little America Hotel furnishings and wall decorations may not be removed or relocated.

Signage

All signs must be professionally printed. Handwritten signs are not permitted. Any last minute or additional signs can be arranged through our Catering or Convention Services Manager, but will be subject to additional fees. All signs must be properly displayed on easels or in sign placards, and under no circumstances can signs be taped, tacked or nailed to any surface on Little America Hotel property. Hanging of banners and other large format signs can be arranged through your Catering or Convention Services Manager and are subject to labor charges.

Security

Little America Hotel does not assume responsibility for damage or loss of any merchandise or articles left in venues prior to, during, or following an event. The guest assumes responsibility for any and all damaged incurred.

State Tax and Service Charge

The hotel will add 24% service charge and, as of current date, 11.181% sales tax on food and beverage and 9.181% sales tax on audio visual, in addition to the prices stated in this guide. Meeting room rental is subject to city tax of 2.581%. These fees are subject to change.

Audio Visual Equipment

A complete line of audio visual equipment is available through our Audio Visual Department. Your Catering and Sales Manager will be glad to provide you with this information and help you reserve the equipment that will best meet your needs.

Set-up Charges

There will be an additional set-up charge for the use of any private dining rooms for groups of less than 25 guests.

Event Policies & Information

Property Damage

As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under control of any independent contractor hired by you, are in the hotel. The hotel will not permit the affixing of anything to any surface throughout the hotel.

Packages

Meeting materials may be delivered to the hotel three (3) working days prior to the date of the function. Service charges will apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization

Attention: Catering or Convention Services Manager (please indicate name)

Guest's Name

Date of Function

Number of Boxes (1 of 3, 2 of 3, etc.)

Please use the following address for all packages:

Little America Hotel Flagstaff, 2515 E. Butler Ave., Flagstaff, AZ 86004

Audio Visual Price Guide

All rates are charged on a per room, per day basis.

Audio

Microphone Wireless Hand-Held	\$175.00 /each
Microphone Wireless Lavalier	\$175.00 /each
Table Top Microphone	\$125.00 /each
Portable Microphone Stand	\$20.00 /each
P.A. with Speakers	\$200.00 /per pair
Sound for Laptop or Smart Device	\$60.00 /per day
Analog Mixer	\$75.00 /per day
32 Channel Digital Mixer	\$240.00 /per day
16 Channel Stage Box + 32 Channel Digital Mixer	\$340.00 /per day

Lecterns

Podium	\$125.00 /each
Podium with Wireless, Hand-Held Microphone	\$225.00 /each
Officiant Stand	\$25.00 /each

TV

65" TV and DVD Player	\$250.00 /each
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Video Streaming

Sony HD Video Camera	\$250.00 /per day
Blackmagic Video Switcher	\$150.00 /per day
Audio Interface	\$50.00 /per day
Phone Interface	\$100.00 /per day

Boards

4'x 6' White Board	\$50.00 /each
Easel	\$25.00 /each
3M Post-It-Note Flipchart and Markers	\$45.00 /each
Extra 3M Post-It-Note Pad with Markers	\$25.00 /each

Event Enhancements

Stage (6' x 8' Section)	\$40.00 /section
Arch	\$200.00 /each
White Folding Chairs	\$4.00 /each
Mahogany Chiavari Chairs	\$8.00 /each
Dance Floor	\$350.00 /per day
Photo Booth (minimum 2 hrs)	\$125.00 /per hour
Outdoor Heater	\$100.00 /each
Table (4 ft.)	\$30.00 /each
Table (6 ft.)	\$40.00 /each
Table (8 ft.)	\$50.00 /each
Piano	\$250.00 /per day
Extension Cord/Power Strip	\$20.00 /per day
Wireless Internet (Wi-Fi)	
Tier 1: 25mbps	\$300.00 /per day
Tier 2: 50mbps	\$500.00 /per day
Tier 3: 75mbps	\$750.00 /per day
Wired Internet	\$150.00 /per day
Technician Time	\$80.00 /per hour
Laser Pointer	\$25.00 /per day
Speaker Phone	\$100.00 /per day
Laptop	\$200.00 /per day
Computer Speakers	\$100.00 /pair
LED Par Uplight	\$45.00 /per day
LCD Projector 6500 Lumens	\$650.00 /per day
Splitter	\$75.00 /per day
USB Drive	\$25.00 /each

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

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Audio Visual Price Guide

All rates are charged on a per room, per day basis.

Ballroom Package

\$1,600.00 /per day

Three Screens

Three LCD Projectors

One Laptop with Sound

Power Strip

Extension Cord

HDMI Splitter

A/V Cart

Internet

+ Microphone

+ \$175.00 /per day

+ Staging

+ \$150.00 /per day

Projection Package

\$550.00 /per day

LCD Projector 6500 Lumens

Screen

Extension Cord

Power Strip

A/V Cart

+ High-Speed Internet

+ \$100.00 /per day

+ Laptop and High-Speed Internet

+ \$300.00 /per day

Screen Package

\$150.00 /per day

Screen, Table

A/V Cart

Extension Cord

Power Strip

Audio Package

\$275.00 /per day

Sound for Laptop or Smart Device

Podium & Wireless Hand-held Microphone

Analog Channel Mixer

Rally Streaming Package

\$525.00 /per day

Available in Meeting Rooms 1,800 sq. ft. and Smaller

Camera

Microphone

Speakers

Internet

+ Laptop with Sound

+ \$225.00 /per day

+ TV

+ \$150.00 /per day

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

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