



JW MARRIOTT
PHOENIX DESERT RIDGE

BANQUET MENUS

JW Marriott Phoenix Desert Ridge Resort & Spa
5350 East Marriott Drive | Phoenix, AZ 85054
(480) 293-5000 | jwdesertridge.com



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BREAKFAST

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DESERT CONTINENTAL | \$39 per person

Selection of Orange, Grapefruit, Apple Juices
Season's Best Sliced Melons, Berries (gf, v)
Kashi Organic and Kellogg's Smart Start Cereals
Whole, 2%, Skim Milk
Assortment of Fruit and Greek Yogurts, House Made Granola (veg)
Chef's Daily Breakfast Bakeries Selection to include
Artisan Baked Croissants, Breakfast Breads, Gluten Friendly Muffin Tops (veg)
New York Style Bagels with Toaster Station (veg)
Cream Cheese, Sweet Butter, Assorted Fruit Jams
Starbucks Coffee and Tea Service

SAGUARO CONTINENTAL | \$42 per person

Selection of Orange, Grapefruit, Apple Juices
Season's Best Sliced Melons, Berries (gf, v)
Assortment of Fruit and Greek Yogurts, House Made Granola (veg)
Kashi Organic and Kellogg's Smart Start Cereals (veg)
Whole, 2%, Skim Milk
Steel Cut Oatmeal with Brown Sugar, Raisins, Cranberries, California Pecans (v, gf)
Chef's Daily Breakfast Bakery Selection to include Artisan Baked
Croissants, Breakfast Breads, Gluten Friendly Muffin Tops (veg)
Sweet Butter, Assorted Fruit Jams
Starbucks Coffee and Tea Service

JW CONTINENTAL | \$44 per person

Selection of Orange, Grapefruit, Apple Juices
Season's Best Sliced Melons, Berries (v, gf)
Assortment of Fruit and Greek Yogurts, House Made Granola (veg, gf)
Kashi Organic and Kellogg's Smart Start Cereals
Whole, 2%, Skim Milk
Steel Cut Oatmeal with Brown Sugar, Raisins, Cranberries, California Pecans (gf, v)
Butter Croissant Sandwich - Scrambled Eggs, Ham, Cheddar Cheese
Chef's Daily Breakfast Bakery Selection to include Artisan Baked
Croissants, Breakfast Breads, Gluten Friendly Muffin Tops (veg)
Sweet Butter, Assorted Fruit Jams
Starbucks Coffee and Tea Service



Pricing based on 1.5 hour of Service | Minimum of 50 guests
If minimum is not met, \$8 per person will be added to the menu price

V = Vegan
Veg = Vegetarian
GF = Gluten Friendly

25% taxable service charge and applicable state sales tax will be added to all food and beverage

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BREAKFAST ENHANCEMENTS

Individually Crafted Greek Yogurt Parfaits | \$9 per person (gf, veg)

Local Honey, Seasonal Berries, House Made Granola

Steel Cut Oatmeal | \$7 per person (gf, v)

Brown Sugar, Raisins, Dried Cranberries, California Pecans

Scrambled Whole Eggs, Egg Whites or Egg Beaters | \$8 per person (gf, veg)

Breakfast Meats: Select (1) | \$9 per person (gf)

Crispy Smoked Bacon, Maple Pepper Bacon, Canadian Bacon

Chicken Apple Sausage, Breakfast Pork Sausage, Turkey Maple Sausage

Assorted New York Style Bagels | \$68 per baker's dozen (veg)

Cream Cheese, Lite Cream Cheese, Whipped Butter, Assorted Fruit Jams

Southwest Breakfast Burrito | \$11 each

Chorizo Sausage, Scrambled Eggs, Pepper Jack Cheese, Locally Made Tortilla, Salsa Verde

Kashi Organic and Kellogg's Smart Cereals | \$7 per person (veg)

Whole, 2% , Skim Milk

Egg White Breakfast Burrito | \$11 each (veg)

Roasted Squash, Sun Dried Tomatoes, Roasted Mushrooms,

Scrambled Egg Whites, Monterey Jack Cheese, Whole Wheat Tortilla, Salsa Fresca

Buttermilk Biscuits & Sausage Gravy | \$12 per person

English Muffin Sandwich | \$11 each

Cured Canadian Bacon, Provolone, Cage Free Egg

Rise and Shine Croissant | \$11 each

Scrambled Farm Eggs, Smoked Ham, Cheddar Cheese

Egg White Flatbread Sandwich | \$11 each

Scrambled Eggs, Turkey Sausage, Mozzarella Cheese, Tomato Jam on Whole Wheat Flatbread

Open Faced Smoked Salmon Bagel | \$14 each

Smoked Salmon, Capers, Chopped Egg, Shaved Onion, English Cucumber, Tomato

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PLATED BREAKFAST

All Plated Breakfast to Include Appetizer (select one)

Southern Fruit Plate - Mango, Papaya, Pineapple, Lime Agave (gf, v)

Greek Yogurt Parfait - Honeycomb, Seasonal Berries, House Made Granola, Fruit Compote, Micro Mint (gf, veg)

Seasonal Fruit - Sliced Melons, Berries, Mango Coulis, Toasted Coconut, Micro Mint (gf, v)

BREAKFAST ENTREES

Farm Scrambled Fresh Eggs | \$44 per person (gf)

Choice of Applewood Smoked Ham, Pork Sausage,
Southwestern Chicken Sausage or Crispy Smoked Bacon
With Skillet Fried Yukon Gold Potatoes, Sweet Onions, Roasted Tomato

Breakfast Frittata | \$46 per person (gf)

Squash, Zucchini, Roasted Tomato
Roasted Red Skin Potatoes, Crispy Smoked Bacon or Chicken Apple Sausage

Steak and Eggs | \$48 per person (gf)

Hanger Steak, Roasted Fingerling Potatoes, Kale Egg Soufflé
Chipotle Hollandaise Passed Tableside

Breakfast Entrees Include:

Fresh Squeezed Orange, Grapefruit, Cranberry Juice

Chef's Daily Selection of Fresh Breakfast Bakeries (veg) to Include:
Artisan Baked Croissants, Breakfast Breads, Gluten Friendly Muffin Tops

Sweet Butter, Assorted Fruit Jams

Starbucks Coffee and Tea Service

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BREAKFAST BUFFETS

SUNRISE BREAKFAST BUFFET | \$54 per person

Selection of Orange, Grapefruit, Apple Juices

Season's Best Sliced Melons, Berries (gf, v)

Kashi Organic and Kellogg's Smart Start Cereals

Whole, 2%, Skim Milk

Steel Cut Oatmeal with Brown Sugar, Raisins, Dried Cranberries, California Pecans (gf, v)

Assorted Fruit and Greek Yogurt, House Made Granola (gf, veg)

Fluffy Scrambled Eggs (gf)

Accompaniments of Cheddar Cheese, Charred Tomato Salsa

Buffet Selections Include:

Bacon - Select (1):

Applewood Smoked Bacon, Maple Pepper Bacon, Canadian Bacon (gf)

Sausage - Select (1):

Chicken Apple Sausage, Breakfast Pork Sausage, Turkey Maple Sausage (gf)

Breakfast Potatoes - Select (1): (gf, veg)

-Cast Iron Yukon Potatoes, Vidalia Onions, Chives

-Breakfast Potatoes with Spinach, Tomato

-Cheesy Hash Brown Casserole

-Crispy Home Fries, Caramelized Peppers

Chef's Daily Selection of Breakfast Bakeries to Include :

Artisan Baked Croissants, Breakfast Breads, Gluten Friendly Muffin Tops,

Sweet Butter, Assorted Fruit Jams (veg)

Starbucks Coffee and Tea Service

Pricing based on 1.5 hour of Service | Minimum of 50 guests

If minimum is not met, \$8 per person will be added to the menu price

ARIZONA'S BEST BREAKFAST BUFFET | \$56 per person

Selection of Orange, Grapefruit, Apple Juices

Season's Best Sliced Papaya, Pineapple, Watermelon, Berries (gf, v)

JW Signature Juice:

-Watermelon & Hibiscus (v)

Kashi Organic and Kellogg's Smart Start Cereals (veg)

Whole, 2%, Skim Milk

Assorted Fruit and Greek Yogurt, House Made Granola (gf, veg)

Southwestern Grits (gf)

Chorizo, Sofrito, Cotija Cheese

Build Your Own Southwest Breakfast Tacos:

Local Soft Flour Tortillas

Scrambled Farm Eggs, Black Bean & Hatch Chile Scrambled Eggs, (gf)

Queso Fresco, Shredded Cheddar Cheese, Pico de Gallo, Fire Roasted Salsa, (gf, veg)

Sour Cream, Assorted Hot Sauces (gf)

-Oven Roasted Yukon Potato with Hatch Chiles (gf, veg)

-Crispy Smoked Bacon (gf)

-Southwestern Chicken Sausage (gf)

Pepper Jack Croissants, Agave Coffee Cake, Apple Pecan Muffin Tops with

Chocolate Streusel (veg)

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BREAKFAST BUFFETS

THE HEALTH NUT | \$56 per person

Selection of Orange, Grapefruit, Apple Juices

Season's Best Sliced Melons, Berries (gf, v)

Season's Best Whole Fruit to include Apples, Bananas (gf, v)

Assorted Fruit and Greek Yogurt, House Made Granola (gf, veg)

Sliced Tomatoes, Cucumber, Cottage Cheese, Hard Boiled Eggs (gf, veg)

Steel Cut Oatmeal with Brown Sugar, Raisins, Dried Cranberries, California Pecans (gf, v)

Egg White Frittata

Squash, Zucchini, Roasted Tomato, Artichoke, Crows Dairy Goat Cheese (gf, veg)

Sides:

-Chicken Apple Sausage (gf)

-Turkey Bacon (gf)

-Roasted Asparagus & Tomatoes (gf, v)

Chef's Daily Selection of Breakfast Bakeries to include Artisan Baked

Croissants, Breakfast Breads and Muffin Tops to include Gluten Friendly Muffin Tops

Sweet Butter, Assorted Fruit Jams

Starbucks Coffee and Tea Service

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CRAFTED STATION ENHANCEMENTS

Farm Fresh Specialty Omelets Made to Order | \$16 per person (gf)

Bell Peppers, Onions, Ham, Crispy Bacon, Mushrooms, Spinach, Roma Tomato, Cheddar Cheese, Pepper Jack Cheese, Goat Cheese, Egg Whites, Whole Eggs, Fire Roasted Salsa, Assorted Hot Sauces (**Attendant Required \$225 each**)

***(Minimum of 50 guests required)**

Southwest Breakfast Burrito Bar | \$16 per person (2 varieties)

-Locally Made Soft Flour Tortilla with Scrambled Eggs, Smoked Bacon

-Locally Made Soft Flour Tortilla with Chorizo Scrambled Eggs, Black Beans

Accompaniments of Cheddar Cheese, Guacamole, Sour Cream, Jalapeno Peppers, Salsa Fresca and Assorted Hot Sauces (**Attendant Required \$225 each**)

Cinnamon Vanilla French Toast Station | \$10 per person (veg)

Challah Bread served with Vermont Maple Syrup, Whipped Butter, Roasted Cinnamon

Apple Compote, Blueberry Compote (**Attendant Optional \$225 each**)

Pancake Station | \$10 per person (veg)

Blue Corn and Buttermilk Pancakes

Served with Sweet Berry Mint Compote, Dark Chocolate Chips, Vermont Maple Syrup Soft Whipped Butter (**Attendant Optional \$225 each**)

Breakfast Quesadilla Station | \$15 per person

Quesadillas, Made to Order, with Cage Free Eggs (2 varieties):

-Smoked Bacon, Jalapeno, Pepper Jack & Cotija Cheeses, Local Flour Tortilla

-Black Bean, Corn, Caramelized Red Onion, Poblano, Cheddar & Monterey Jack Cheeses, (veg)

Whole Grain Tortilla (**Attendant Required \$225 each**)

Sunrise Fruit Smoothie Station | \$12 per person (gf, veg)

-Power Breakfast Smoothie

Acai, Blueberries, Banana, Protein Burst, Nonfat Yogurt, Soy Milk, Organic Agave Syrup

-Tropical Oasis Smoothie

Mango, Pineapple, Banana, Coconut (**Attendant Required \$225 each**)

***Minimum of 50 guests**

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COFFEE BREAKS

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COFFEE BREAKS*

JW Life | \$30 per person

Cocoa Espresso Date Bars (gf, v)

Orange Madeleine Cakes

Coconut Quinoa Cookies (veg)

Flax & Goji Berry Bars with Honey (gf)

Signature Juice Bar Featuring:

"All Greens": Green Apple, Kale, Cucumber, Spinach (gf, v)

"Little Beet"-Red Apple, Beets, Ginger (gf, v)

(Attendant Required \$225 each)

Market Style Dried Fruit and Nuts Trail Mix: (veg)

Apricots, Cranberries, Yogurt Covered Raisins, Banana Chips,

Blueberries, Spiced Pistachios, Honey Roasted Peanuts

Sugar Free Chocolate Almonds

Iced Green Tea

Pomegranate Lemonade

Starbucks Coffee and Tea Service

Cake and Shake | \$28 per person

Cinnamon Churros with Warm Mexican Spiced Chocolate, Spiced Cajeta

Tres Leches Cake & Mexican Chocolate Flourless Cake with
Tequila Soaked Cherries and Walnuts (gf)

Milk Shake Bar with Rumchata, Cinnamon Vanilla Ice Cream

(Attendant Required \$225 each)

Starbucks Coffee and Tea Service

Arizona's Best | \$28 per person (gf, v)

Local Corn Tortilla Chips

Fire Roasted Salsa, Salsa Verde, Guacamole

Candied Agave Spiced Pistachios

Empanadas:

Black Bean and Roasted Corn (veg)

Chicken Mole

Arizona Lemon Bars

Chocolate Mole Cookies (veg)

Prickly Pear Lemonade

Starbucks Coffee and Tea Service

Tea | \$32 per person

Tea Sandwiches:

-Hot Smoked Salmon with Cucumber, Sliced Red Onion, Herbed Cream
Cheese, Marble Rye Bread

-Chicken Curry Salad with Golden Raisins, Sliced Almonds,
Grapes, Heartland Grain Bread

-Camembert with Roasted Fig Jam, Candied Pistachio on Sourdough (veg)

Macarons: Raspberry Macarons, Green Tea Macarons, Milk Chocolate
& Earl Grey Macarons (gf)

Iced Teas: Wild Orange, Passion Hibiscus, Citrus Green Tea

Starbucks Coffee and Tea Service

***Coffee Break Packages based on 30 minute duration**

***Minimum of 50 guests**

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COFFEE BREAKS*

Cocoa Bean | \$30 per person

Double Chocolate Tarts

Dark & Milk Chocolate Covered Strawberries (gf)

Mudslide Fudge Cookies (gf)

Dark Cocoa Brownies, Chocolate Truffles

Chocolate Covered Espresso Beans (gf)

Individual Chocolate, Whole, 2%, Skim Milk

Starbucks Coffee and Tea Service

State Fair | \$28 per person

Individual Bags of Kettle Heroes Popcorn to Include :

Movie Theatre, Aged White Cheddar, Kettle Corn

Mini Corn Dogs with Local Honey Dijon

Warm Soft Pretzel Bites with Whole Grain Mustard (veg)

Retro Mini Candies and Chocolates:

Gummy Bear Cubs, Starbursts, Skittles, Kit Kat,

Twix, Reese's Peanut Butter Cups

Assorted Spindrift Sparkling Fruit Soft Drinks

Starbucks Coffee and Tea Service

Vegetable Harvest | \$28 per person

Market Style Crudit : Cucumber, Carrots, Broccoli, Heirloom

Cauliflower, Celery, Radish, Cherry Tomato (gf, v)

Ranch Dip, Kale & Artichoke Yogurt Dip, Hatch Green Chile Hummus (gf)

Root Vegetable Chips, Rustic Bakery Sea Salt Crackers

Carrot Cupcakes

Sweet Corn Panna Cotta with Almond Crumbles (gf)

Iced Green Tea & Assorted Naked Juices

LaMar's Local Cake Donuts | \$26 per person

Season's Best Whole Fruit (gf, v)

Assorted Donuts to Include :

Traditional Glazed, Chocolate Original, Apple Spiced, Sour Cream Cruller, Double Chocolate, Maple Iced, Blueberry and Plain Cake with White Icing

Chilled Milk Bar:

Individual Milks-2%, Skim, Whole Milk

Chocolate Milk, Vanilla Almond Milk

Starbucks Coffee and Tea Service

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COFFEE BREAKS*

Bee Break | \$28 per person

Ricotta Honey Tarts, Honey Almond Cakes, Honey Lavender Scones

Pecan, Flax & Goji Berry Bar with Local Honey (gf)

Mini Mason Jar Yogurt Parfaits (gf, veg)

Greek Yogurt, Local Honey, Seasonal Berries, Garden Mint

Bee Pollen Honeycomb (gf)

Honey Lemonade

Starbucks Coffee and Tea Service



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*Minimum of 50 guests

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ALA CARTE | BEVERAGES

Starbucks Coffee and Tea Service | \$110 per gallon

Starbucks Iced Regular and Decaffeinated Coffee | \$110 per gallon

Individual Starbucks Frappuccino Drinks | \$8.50 each

Coffee, Mocha, Vanilla

Individual Whole, 2%, Skim, Chocolate Milk | \$5 each

Assorted Bottled Juices | \$5.50 each

Apple, Cranberry, V-8, Grapefruit, Orange

Tazo Iced Tea Station | \$80 per gallon

Wild Orange

Passion Hibiscus

Citrus Green Tea

(Minimum 1 gallon of each)

Assorted Naked Juices | \$8.50 each

“Mocktails” | \$90 per gallon

-Orange, Coconut, Ginger

-Blackberry, Lemon & Thyme

-Watermelon, Prickly Pear, Mint

Freshly Brewed Iced Tea | \$75 per gallon

Freshly Squeezed Lemonade | \$75 per gallon

Arizona Iced Tea & Arnold Palmers | \$6 each

Assorted Pepsi Soft Drinks | \$6 each

Red Bull | \$8 each

Flavored Gatorade and Snapple | \$7 each

Vasa Spring Waters | \$6 each

Sparkling Waters | \$6.50 each

Fiji Bottled Waters | \$7 each

Smoothie Station | \$12 per person

-Strawberry Banana

-Pineapple Melon

(Attendant Required \$225 each)

Infused Water Station | \$50 per gallon

-Lemon, Lime, Orange, Mint

-Watermelon, Basil

-Strawberry, Kiwi

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ALA CARTE | ENHANCEMENTS

Breakfast Bakeries | \$65 per baker's dozen

Chef's Daily Selection of Artisan Baked Croissants, Breakfast Breads, Gluten Friendly Muffin Tops
Sweet Butter, Assorted Fruit Jams

Assorted LaMar's Cake Donuts | \$65 per baker's dozen

Assorted New York Style Bagels | \$72 per baker's dozen (veg)

Cream Cheese, Lite Cream Cheese, Whipped Butter, Assorted Fruit Jams

Biscotti | \$55 per baker's dozen

Orange Almond, Pistachio, Chocolate, Blue Corn

Freshly Baked Scones | \$57 per baker's dozen

Orange Pecan, Cranberry, Chocolate Chip, Blueberry
Devonshire Cream, Fruit Preserves

Flax and Goji Berry Bars with Local Honey | \$60 per baker's dozen (gf)

Season's Best Whole Fruit | \$5 each (v)

Individual Fruit and Greek Yogurts | \$6 each (veg)

Individually Crafted Greek Yogurt Parfaits | \$9 each (gf, veg)

Seasonal Berries, House Made Granola, Local Honey

Assorted Kashi Granola Bars | \$5 each

Assorted Kind Bars | \$6 each

Energy, Protein and Power Bars | \$6 each

Season's Best Fruit Skewer | \$8 each (gf, veg)

Agave Yogurt Dip

Seasonal Berries & Sliced Fruit Display | \$10 per person (gf, veg)

Agave Nectar Mint Yogurt

Kashi Organic & Kellogg's Smart Start Cereals | \$7 each

Whole, 2% and Skim Milk

Warm Sea Salted Soft Pretzels | \$64 per baker's dozen (veg)

Whole Grain Mustard, Local Honey Dijon, Warm Cheese Fondue

Hummus Bar | \$9 per person (v)

Piquillo Pepper Hummus, Roasted Garlic Hummus, Warm Pita, Celery, Carrots

Antipasti Skewer | \$10 each (gf)

San Danielle Ham, Queen Creek Olive, Baby Mozzarella, Artichoke, Basil Pesto

Aged Cheese and Fruit Skewer | \$9 each (gf)

Aged Swiss, Provolone, Melon, Red Grape

Individual Bags of Trail Mix | \$6 each

Individual Bags of Chips and Pretzels | \$5 each

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ALA CARTE | ENHANCEMENTS

Petite Cupcakes | \$72 per baker's dozen

Tahitian Vanilla with Vanilla Bean Butter Cream
Red Velvet with Cream Cheese Icing, Devil's Food Cake with
Chocolate Ganache , Coconut with Coconut Rum Frosting (gf)

Assorted Pop Chips and Terra Chips | \$6 each

Individual Bags of JW Mixed Nuts | \$6 each

Individual Kettle Heroes Bags of Popcorn | \$8 each

Movie Theatre, Aged White Cheddar, Kettle Corn

Individual Vegetable Harvest Crudité | \$8 per person (gf, veg)

Season's Best Crisp Raw Vegetables with Ranch Dip,
Hatch Green Chile Hummus

Chocolate Fudge Brownies, Brown Sugar Blondies, Oreo Rice Krispy Treats | \$55 per baker's dozen

Assorted House Made Cookies | \$55 per baker's dozen

Chocolate Chip, Peanut Butter, White Chocolate Chip Macadamia Nut,
Oatmeal Raisin, Sugar Cookies

Frozen Treats | \$6 each

Ice Cream Sandwiches, Frozen Fruit Bars

Chocolate Covered Strawberries | \$68 per baker's dozen (gf)

Dove Bars and Haagen Dazs Ice Cream Bars | \$7 each

Dove...Vanilla Milk Chocolate
Dove...Chocolate Dark Chocolate
Haagen Dazs...Vanilla Chocolate Peanut Butter
Haagen Dazs...Vanilla Raspberry
Haagen Dazs...Vanilla Milk Chocolate Almond

Candy Bars | \$5 each

Snickers, Milky Way, Kit Kat, M&M's, Hershey Bars



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CHILLED ENTRÉE PLATED SELECTIONS

CHOPPED WEDGE SALAD | \$42 per person (gf)

Grilled Natural Chicken Breast, Cherry Tomatoes, Crumbled Smoked Bacon, Cucumbers, Chopped Hard Boiled Egg, Baby Iceberg, Point Reyes Blue Cheese Avocado Ranch Dressing

CHINESE CHICKEN SALAD | \$43 per person

Grilled Chicken, Napa Cabbage, Won-Ton Crisps, Scallions, Carrots, Bell Pepper, Oriental Vinaigrette

GRILLED BISTRO TENDERLOIN STEAK SALAD | \$48 per person (gf)

Arugula, Candied Pecans, Caramelized Onions, Shaved Radish, Blue Cheese, Roasted Tomato Vinaigrette

BBQ GRILLED SHRIMP SALAD | \$49 per person (gf)

Baby Iceberg, Roasted Corn, Cherry Tomato, Piquillo Peppers, Queso Fresco, Pepita Seeds, Citrus Vinaigrette

All Chilled Plated Entrees Include:

- Local Baked Heartland Grain Bread Basket, Artisan Rolls, Sea Salted Whipped Butter
- Dessert Selection
- Freshly Brewed Iced Tea
- Starbucks Coffee and Tea Service

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HOT ENTRÉE PLATED SELECTIONS

Blackened Salmon | \$54 per person (gf)

Poblano Polenta, Baby Spinach, Corn Salsa

Pacific Sea Bass | \$58 per person (gf)

Braised Green Lentils, Parsnip Puree, Wilted Arugula, Preserved Lemon, Chermoula Vinaigrette

Roasted Natural Chicken | \$50 per person (gf)

Smoked Shallot Whipped Potato, Cultivated Mushrooms, Haricot Vert, Lemon Maple Jus

Scallopini Chicken | \$52 per person (gf)

Mozzarella, Heirloom Tomato, Basil Mash Potato, Asparagus, Smoked Tomato Jus

Certified Prime Sirloin Steak | \$60 per person (gf)

Boursin Whipped Potato Puree, Cultivated Mushrooms, Broccolini, Cipollini Onion Jus

BBQ Braised Short Rib | \$56 per person (gf)

Whipped Sweet Potato, Braised Greens, Natural BBQ Jus

Roasted Cauliflower Steak | \$46 per person (gf, v)

Marinated Tomato and Kale Quinoa Risotto, Toasted Pepitas Sweet Pepper Relish

Grilled Tofu Steak | \$46 per person (gf, v)

Chickpea Curry, Cilantro Rice, Petite Squash, Zucchini, Piquillo Peppers

All Hot Plated Entrees Include:

- Soup or Salad
- Season's Best Vegetables
- Local Baked Heartland Grain Bread Basket, Artisan Rolls, Sea Salted Whipped Butter
- Dessert Selection
- Freshly Brewed Iced Tea
- Starbucks Coffee and Tea Service

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LUNCH ACCOMPANIMENTS

SOUPS SERVED EN CROUTE:

- Roasted Root Vegetable Barley Soup (v)
- Roasted Corn Bisque (veg)

SALADS:

-Desert Ridge Caesar (veg)

Parmesan Reggiano, Oven Roasted Tomato, Herb Crouton,
Balsamic Caesar Dressing

-Farm Green Salad (gf, veg)

Local Greens, Charred Carrot, Cucumber, Cherry Tomato,
Candied Pecans, Shaved Manchego, Honey Champagne
Vinaigrette

-Desert Ridge Salad (gf, veg)

Shaved Kale, Quinoa, Crow's Dairy Goat Cheese, Sweet
Potatoes, Peppadew Peppers, Spiced Pistachios, Radish,
Arizona Honey Citrus Vinaigrette

-Waldorf Salad (gf, veg)

Spinach, Apple Crisp, Celery Root, Grape, Orange Yogurt Dressing

DESSERTS:

-Blueberry Almond Cake, Lemon Cream, Brown Sugar & Oatmeal
Crumble, Vanilla Bean Sauce (veg)

-Tiramisu, Cocoa Nibs, Coffee Chantilly, Salted Caramel (gf)

-Chocolate Hazelnut Cake, Dark Chocolate Mousse, Praline Chocolate Sauce,
Caramel Chantilly Cream

-Key Lime Tart, Toasted Swiss Meringue, Fresh Raspberries, Raspberry Sauce (veg)

-Red Velvet Cake, Vanilla Bean Cheesecake, Cream Cheese Ribbon, Strawberry Sauce

-White Chocolate Mousse Dome, Exotic Cream, Coconut Crunch, Mango Passion Sauce (gf)

-Banana Cream Pie, Chocolate Shell, Banana Cream, Caramel Sauce

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LUNCH BUFFETS

CARVED MEATS AND SALADS | \$58 per person

Roasted Root Vegetable Barley Soup (v)

Market Style Farm Green Salad (gf)

Farm Greens, Candied Pecans, Dried Corn Kernels, Smoked Bacon, Cherry Tomatoes, Shaved Parmesan, Dried Cranberries, Champagne Vinaigrette, House Ranch

Yukon Gold Potato Salad (gf, veg)

Chopped Celery, Onion, Egg, Sweet Relish, Cider Vinegar Dijonnaise

Harvest Grain Salad (gf, veg)

Quinoa, Spring Peas, Caramelized Onions, Feta, Divina Tomato Vinaigrette

Tuna Salad (gf)

Albacore Tuna, Capers, Lemon Zest, Red Onion, Celery, Citrus Vinaigrette

Carved Meats: (gf)

Sliced Turkey, Ham, Pastrami

Sliced Artisan Cheeses: (gf)

Swiss, Sharp Cheddar, Provolone

Sliced Artisan Sandwich Breads

Relish Tray: (gf, v)

Boston Bibb Lettuce, Vine Ripened Tomatoes,
Sliced Red Onions, Sweet and Spicy Pickles

Whole Grain Mustard, Honey Dijon Mustard, Mayonnaise (gf, veg)

House Made Chips (gf, v)

Desserts:

-Petite Red Velvet Cupcakes (veg)

-Lemon Meringue Tart (veg)

-Apple Cobbler with Vanilla Sauce (gf)

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea

Chef Crafted Hot Sandwich Enhancements | \$8 per person

(Pre-Select one sandwich)

-Cedar River Farms Shaved Prime Rib Sandwich

Sautéed Peppers and Onions, Provolone Cheese, Finger Roll

-BBQ Pulled Pork Sandwich

Cole Slaw, Apple Cider Vinaigrette, Sesame Seed Roll

-Grilled Cheese

Smoked Gouda, Caramelized Onions, Applewood Smoked Bacon

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LUNCH BUFFETS

HAND CRAFTED SANDWICH BUFFET | \$58 per person

Fire Roasted Tomato Bisque (gf, veg)

Market Style Chopped Salad

Iceberg Lettuce, Smoked Bacon, Tomato, Cucumbers, Pickled Onions,
Toasted Walnuts, Sourdough Crouton, Ranch Dressing, Balsamic Vinaigrette

Butternut Squash Salad

 (gf, veg)

Spinach, Arugula, Candied Pistachios, Crow's Dairy Goat Cheese,
Dried Cranberries, Spiced Maple Vinaigrette

Green Bean Salad

 (gf, veg)

Marinated Tomatoes, Olives, Crumbled Feta, Balsamic Vinaigrette

Dill Potato Salad

 (gf, veg)

Yukon Gold Potato, Boiled Egg, Celery, Sweet Onion

Hand Crafted Sandwiches (2 chilled, 2 hot):

Roasted Turkey

Arugula, Smoked Gouda, Tomato Jam, Wheat Flatbread

Garden Harvest Wrap

 (veg)

Roasted Sweet Potato, Spinach, Mexican Squash, Charred Peppers,
Cilantro Sour Cream, Wheat Wrap

Classic Reuben

Shaved Pastrami, Swiss Cheese, Sauerkraut, Thousand Island Dressing
Warm Marble Rye

Cuban Sandwich

Ham, Mojo Marinated Pork, Swiss Cheese, Pickles, Mustard, Cuban Bread

House Made Potato Chips (gf, v)

Desserts:

-Miniature Coconut Cupcake with Strawberry Butter Cream (gf, veg)

-Blondies (veg)

-Chocolate Cream Pie (veg)

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea

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LUNCH BUFFETS

SOUTHWEST LUNCH BUFFET | \$60 per person

Tortilla Soup (gf, veg)

Corn Tortilla Strips , Cilantro, Avocado, Cotija Cheese

Arizona Chopped Salad (gf, veg)

Romaine, Queso Fresco, Diced Tomatoes, Black Beans,
Roasted Corn, Chipotle Ranch Dressing, Cilantro Lime Vinaigrette

Southwest Cole Slaw (gf, v)

Carrots, Green Cabbage, Sweet Peppers, Shredded Jicama,
Cilantro Leaves, Jalapeno

Soft Taco Bar

Carne Asada, Spicy Chicken, Baja Garlic Shrimp (gf)
Locally Made Flour and Corn Tortillas

Accompanied By: (gf, veg)

Grated Queso Fresco, Pico de Gallo, Shredded Lettuce, Sour Cream,
Guacamole, Lime Wedges, Fire Roasted Salsa, Pico de Gallo,
Salsa Verde, Tabasco, Cholula, Sriracha Sauce

Red Chili Chilaquiles (gf, veg)

Cheese Enchiladas Stack (gf, veg)

Green Tomatillo Sauce

Southwest Beans (gf, v)

Red Chili Rice (gf, v)

Desserts:

-Chocolate Mole Mousse (gf, veg)

-Tequila Lime Tarts (veg)

-Spiced Caramel Apple Empanadas (veg)

-Desert Pecan Cookies (veg)

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea



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LUNCH BUFFETS

SONORAN DESERT BUFFET | \$62 per person

Pozole (gf)

Braised Pork, Hominy, Lime, Red Onion, Shredded Cabbage

(Vegetarian Option Available)

Market Style Farm Greens (gf, veg)

Dried Cherries, Marcona Almonds, Cucumbers, Queen Creek Olives

Red Wine Vinaigrette, Ranch Dressing

Roasted Corn and Chayote Squash Salad (gf, v)

Spinach, Piquillo Peppers, Mesquite Honey Ancho Vinaigrette

Three Bean Salad (gf, v)

Anasazi Beans, Black Beans, Pinto Beans, Cilantro, Sweet Peppers

Red Onion, Lime Vinaigrette

Grilled Natural Chicken with Black Mole and Toasted Sesame Seeds

Seared Salmon with Bright Red Adobo Sauce (gf)

Escabeche and Spiced Pepita Seeds

Chili Rubbed Flank Steak (gf)

Caramelized Onions, Peppers, Oaxaca Cheese

Green Chili & Cheese Tamales (gf, veg)

Salsa Fresca, Salsa Verde

Borracho Beans (gf, v)

Cilantro Lime Rice (gf, v)

Calabacitas (gf, veg)

Mexican Squash, Grilled Peppers, Fire Roasted Corn, Cotija Cheese and Cilantro

Homemade Cornbread with Butter

Desserts:

-Chocolate Chili Panna Cotta (gf, veg)

-Prickly Pear Yogurt Verrine (gf, veg)

-Date and Citrus Cake (veg)

-Spiced Pecan Pie with Kahlua Whipped Cream

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea

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MEDITERRANEAN BUFFET | \$64 per person

Spiced Carrot Soup Station (gf, v)

Harissa Yogurt, Golden Raisins, Crispy Chick Peas

Market Style Greek Salad (gf, veg)

Romaine, Cucumber, Tomato, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

Panzanella Salad (veg)

Basil, Tomatoes, Roasted Pepper, Rustic Crusty Bread,
Cucumbers, Red Wine Vinaigrette

Split Farro Tabbouleh (v)

Cucumber, Tomato, Chickpeas, Salted Pine Nuts,
Lemon Mint Vinaigrette

Moroccan Salmon (gf)

Arugula, Marinated Tomatoes, Chermoula Sauce

Herb Roasted Natural Chicken (gf)

Green Olives, Preserved Lemon Vinaigrette

Traditional Shawarma Action Station

(Minimum of 100 guests)

Slow Roasted Lamb Gyro

Mediterranean Flat Bread, Cucumber-Tomato Relish

Shredded Romaine, Mint Tzatziki

(Attendant required \$225 each)

Assorted Artisan Rolls, Sea Salted Whipped Butter

Roasted Sweet Potatoes (gf, veg)

Spiced Pistachios, Crumbled Goat Cheese

Braised Lentils, Kale, Roasted Tomatoes , Carrots, Herbs (gf, v)

Roasted Vegetables:

Zucchini, Portabella Mushrooms, Squash, Asparagus, Carrot, Onions (gf, v)

Desserts:

-Pistachio Torte (veg)

-Honey Walnut Baklava (veg)

-Cappuccino Mousse (gf)

-Chocolate and Raspberry Tart

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea

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BACKYARD BBQ BUFFET | \$64 per person

Market Style Salad Bar (gf, veg)

Romaine, Farm Greens, Cherry Tomatoes, Pickled Red Onion, Shaved Cucumber, Charred Corn, Herb Croutons, Ranch Dressing, Balsamic Vinaigrette

Pasta Salad (veg)

Smoked Almonds, Sweet Peas, Tarragon

Roasted Loaded Potato Salad (gf)

Chopped Egg, Bacon, Green Onions, Sour Cream, Cheddar Cheese

“Simple” Slaw (gf, veg)

Cabbage, Red Wine Vinegar, Mayonnaise, Black Pepper

Homemade Cornbread Muffins with Whipped Butter

House Made BBQ Chips (gf, v)

Baked Macaroni (veg)

Cavatappi, Roasted Tomato, Charred Nopales, Smoked Cheddar Fondue

“ Off the Grill”

-Angus Beef Burgers (gf)

-BBQ Glazed Chicken Breast (gf)

-Andouille Sausage, Roasted Peppers, Braised Onions

(Optional Attendant \$225 each)

-Sesame Brioche Burger Buns

Condiment Station: (gf, veg)

Cheddar, Swiss, Caramelized Onions, Jalapenos, Pickles, Mustard, Ketchup, BBQ Sauce, Mayonnaise, Lettuce, Tomato, Roasted Mushrooms, Warm Queso

Desserts:

-Peach and Blueberry Cobbler with Vanilla Gelato (gf, veg)

-Salted Chocolate Chip Cookies (veg)

-Berry Cobbler Shooters (veg)

-Chocolate Fudge Tarts

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea

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TUSCAN BUFFET | \$66 per person

White Bean & Tuscan Kale Soup (v)

Chopped Salad (gf)

Peppadew Peppers, Artichoke Hearts, Queen Creek
Mixed Olives, Pepperoncini, Fra Mani Salami,
Marinated Asparagus and Piquillo Peppers, Red Wine Vinaigrette

Market Style Caesar Salad (veg)

Romaine, Parmesan Reggiano, Roasted Focaccia Croutons, Caesar Dressing

Smoked Mozzarella and Tomatoes (gf, veg)

Petite Mozzarella, Campari Tomatoes, Pistachio Basil, Micro Basil

Italian Sausage

Caramelized Onions, Peppers

Grilled Natural Chicken (gf)

Cipollini Onions, Sweet Peppers, Balsamic Reduction

Pacific Sea Bass (gf)

Spinach, Tomato, Caper Vin Blanc

Baked Ziti (veg)

Marinated Tomato, Buffalo Mozzarella, Tomato Ragu

Quinoa Risotto (gf, v)

Tuscan Kale, Cultivated Mushrooms, Toasted Walnuts

Roasted Italian Squash and Portobello Mushrooms (gf, v)

Assorted Artisan Rolls, Sea Salted Whipped Butter

Desserts:

-Tiramisu Cupcake

-Pistachio and Raspberry Tart

-Ricotta Cheesecake (veg)

-Amoretti Cookies (gf, veg)

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea



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GRAB 'N GO BAGGED LUNCH | \$48 per person

PRE-SELECT SANDWICH QUANTITIES:

Turkey Wrap

Roasted Turkey, Iceberg, Pico de Gallo, Black Beans, Chipotle Tortilla

Turkey Sandwich

Roasted Turkey, Provolone Cheese, Lettuce, Tomato, Grain Mustard Aioli, Wheat Ciabatta

Roast Beef

Crow's Dairy Goat Cheese Spread, Arugula, Pepper Jam, Wheat Flatbread

Black Forest Ham Sandwich

Horseradish Crème Fraiche, Baby Swiss, Lettuce, Tomato, Pickled Red Onion, Marble Rye

Garden Harvest Wrap (v)

Basil and Balsamic Marinated Vegetables, Roasted Vidalia Onions,
Roasted Red Pepper, Hummus, Whole Wheat Wrap

Vegetable Chopped Salad (gf, v)

Romaine, Red Quinoa, Charred Corn, Piquillo Peppers, Shaved Zucchini, Squash,
Cherry Tomatoes, White Balsamic Vinaigrette

Accompaniments: Select (1):

Quinoa Grain Salad (gf, veg)

Herbs, Chickpeas, Tomatoes, Roasted Squash, Crumbled Feta, Citrus Vinaigrette

Southwest Cole Slaw (gf, v)

Green & Red Shredded Cabbage, Carrots, Green Onions, Peppadew Peppers,
Cilantro Celery Seed Dressing

Yukon Gold Potato Salad (gf, veg)

Chopped Celery, Onion, Egg, Sweet Relish, Cider, Vinegar Dijonnaise

Orzo Pasta Salad (v)

Bell Pepper, Onion, Broccoli, Italian Vinaigrette

Included:

Assorted Individual Bags of Chips

Apple of the Season

Sweet Treat: Select (1)

-Sea Salted Chocolate Chip Cookie (veg)

-Oatmeal Raisin Cookie (veg)

-Rice Krispy Treat (gf, veg)

-Triple Fudge Brownie (veg)

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CHILLED CANAPES | \$8 per piece

Minimum of 25 pieces of each

Whipped Brie and Peach Blueberry Chutney on a Crostini (veg)

Prickly Pear Goat Cheese Spiced Apple Chutney on Blue Corn Bread (veg)

Traditional Deviled Egg, Bacon, Chive, Paprika (gf)

Tomato Caprese Toasted Focaccia, Ripe Tomatoes, Mozzarella, Aged Balsamic (veg)

CHILLED CANAPES | \$9 per piece

Minimum of 25 pieces of each

Grilled Shrimp & Tomato Skewer (gf)

Sesame Ahi Tuna , Sriracha Ginger Cream, Wasabi Caviar on a Wonton Crisp

Seared Beef with Horseradish Cream, Marble Rye, Gherkin

Mini Lobster Taco, Seaweed Salad, Sriracha, Wonton Taco Shell

Chipotle Pulled Chicken Salad Cilantro Crème Savory Cone

Smoked Salmon Rose White Bean Puree, Cucumber Cup (gf)

HOT HORS D'OEUVRES| \$8.50 per piece

Minimum of 25 pieces of each

Peppadew Goat Cheese Popper (veg)

Adobe Chicken Quesadillas with Fire Roasted Salsa

Portobello Mushroom Empanada Cilantro Lime Crème Fraiche (veg)

Vegetable Spring Roll, Sweet and Sour Sauce (veg)

Spinach & Parmesan Stuffed Crimini Mushroom Cap (veg)

HOT HORS D'OEUVRES | \$9.50 per piece

Minimum of 25 pieces of each

Braised Beef Short Rib and Potato Croquette Smoked Tomato Aioli

Peking Duck Spring Roll Plum Sauce

Dungeness Crab Cakes Remoulade Sauce

Chorizo Black Bean Empanada Salsa Verde

Firecracker Shrimp Sriracha Mayonnaise

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RECEPTION DISPLAYS

Local Cheese Sampling | \$20 per person (veg)

Local Arizona Cheddar, Humboldt Fog, Triple Cream Brie, Point Reyes Blue, Manchego and Fiscalini Purple Moon Cheddar
Season's Best Fruit Chutney, Grapes, Candied Pecans
Sliced French Baguettes, Flatbread Crackers

Breads and Spreads | \$20 per person (veg)

Roasted Artichoke Dip
Boursin Cheese Fondue
Roasted Garlic Hummus
Roasted Red Pepper, Walnut Spread
Olive Tapenade
Herb Focaccia, Pita Bread, Rustic Bakery Crackers

Antipasto | \$24 person

Ciliegine Mozzarella, Provolone, Boursin, San Daniele Ham, Bresaola
Artisan Salami, Olives, Artichoke Hearts, Sweet Peppers, Marinated Mushrooms,
Artisan Mustards, Fig Jam, Marcona Almonds
Rustic Bakery Crackers

Market Style Vegetable Crudité | \$17 per person (gf, veg)

Crisp Raw Vegetables to Include Cucumber, Carrots, Broccoli,
Heirloom Cauliflower, Radish, Celery, Cherry Tomato
Ranch Dip, Kale and Artichoke Yogurt Dip, Hatch Green Chile Hummus

Chips and Dips | \$16 per person (gf, veg)

Local Corn Tortilla Chips, House Made Kennebec Potato Chips
Four Peaks Beer Cheese Fondue, Caramelized Onion Dip
Fire Roasted Salsa, Guacamole

Flatbread Station (3) varieties | \$24 per person

-White: Spinach, Marinated Artichoke, Cultivated Mushrooms, Four Cheese Blend
-Red: Thick Cut Bacon, Charred Leeks, Goat Cheese, Arugula
-Margherita: Sliced Mozzarella, Roasted Tomatoes, Basil Pesto
Red Pepper Flakes & Shaved Parmesan

ACTION STATIONS

Quesadilla Station | \$24 per person

-Four Cheese Quesadilla
-Lime Marinated Shrimp Quesadilla
-Green Chili, Black Bean, Chorizo Quesadilla
Melted with Queso Fresco, Roasted Poblano Chiles
Served with Sour Cream, Guacamole, Salsa Verde, Salsa Rojo
(Optional Attendant \$225 each)

Fajita Station | \$30 per person

-Chipotle Marinated Carne Asada
-Tequila Citrus Marinated Chicken
-Cilantro Marinated Mahi-Mahi
With Poblano Peppers, Caramelized Onions
Served with Locally Made Flour Tortillas, Corn Tortillas, Salsa Fresca, Guacamole,
Sour Cream, Shredded Cheese, Charred Jalapenos
Black Beans & Rice
(Optional Attendant \$225 each)

Interactive Salad Station | \$20 per person (gf)

Wedge Salad
Baby Iceberg, Smoked Bacon, Black Beans, Roasted Corn, Crispy Tortilla Strips,
Pico de Gallo, Queso Fresco
Chipotle Ranch Dressing, Tequila Lime Vinaigrette
(Attendant Required \$225 each)

Composed Jicama Salad (gf, v)

Green Papaya, Jicama, Spiced Pepitas, Cotija, Roasted Corn,
Piquillo Peppers, Cilantro

Vine Ripened Tomato Station | \$20 per person (gf, veg)

Hard Crafted to Order
Campari Tomatoes, Fresh Mozzarella, Maldon Sea Salt,
Micro Basil, Extra Virgin Olive Oil, Aged Balsamic
(Attendant Required \$225 each)

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ACTION STATIONS

Churrascaria Station:

Choose 2 Proteins (1 carver per station \$225 each) | \$30 per person

Choose 3 Proteins (2 carvers per station \$225 each) | \$37 per person

Served from Steel Skewers

- Parsley Lemon Marinated Beef Strip Loin
- Garlic and Rosemary Leg of Lamb
- Herb and Caraway Seed Rubbed Pork Loin
- Citrus Brined Turkey Breast

Chili Spiced Yukon Potatoes, Peppers

Chimichurri, Warm Garlic Flatbread

Pasta Station | \$28 per person

- Cavatappi Pasta with Shrimp, Marinated Tomatoes, Spinach, Garlic, Cream Sauce
- Penne Pasta, Roasted Mushrooms, Marinated Tomatoes, Squash, Zucchini, Basil Pesto Sauce
- Gnocchi with Hot Italian Sausage, Fennel, Red Peppers, Pepperoncini, Artichoke Hearts, Roasted Tomato Sauce
- Red Pepper Flakes, Shaved Parmesan, Breadsticks

(Attendant Optional \$225 each)

Salsa and Guacamole Station | \$18 per person (gf, veg)

- Fire Roasted Tomato Salsa, Charred Tomatillo Salsa Verde, Avocado Hatch Chile Salsa
- House Made Guacamole, Warm Oaxacan
- Cheese Fondue, Local Corn Tortilla Chips

Interactive Street Taco Station | \$30 per person (gf)

- Brisket Burnt End Taco: Point Reyes Blue Cheese, Pickled Red Onion, Coriander in a Corn Tortilla
- Smoked Mushroom Taco: Roasted Butternut Squash, Kale Chicharron, Avocado, Tomatillo Salsa in a Corn Tortilla
- Fish Taco: Grilled Mahi Mahi with Pickled Cabbage Slaw, Sweet Peppers, Baja Sauce in a Corn Tortilla

(Minimum 100 guests, Attendant required \$225 each)

Sushi Station | \$36 per person

(Based on 4 pieces total per person)

- Display of California Rolls, Spicy Tuna Roll and Vegetable Rolls
- Salmon, Shrimp, Tuna Nigiri with Pickled Ginger, Wasabi, Soy Sauce
- (Sushi Chef Optional \$350 each)

Seafood Raw Bar | \$40 per person

(Based on 4 pieces total per person)

- Citrus Poached Shrimp, Snow Crab Claws and Shucked Pacific Northwest Oysters
- Cocktail Sauce, Champagne Mignonette, Caper Remoulade, Lemon Wedges, Assorted Hot Sauces

Mac & Cheese | \$26 per person

- Cavatappi Pasta with Tillamook Cheddar Sauce (veg)
- Cavatappi Pasta with Smoked Bacon, Roasted Poblano and Point Reyes Cheese Sauce
- Cavatappi Pasta with Sweet Corn, Shrimp and Smoked Tomato Cheese Sauce



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CARVING STATIONS

Attendant Required for All Stations | \$225 per each

House Smoked Turkey Breast | \$425 each | Serves 25

Local Lager BBQ Sauce
Spiced Sweet Potato Hash
Maple Bourbon Mustard
Buttermilk Biscuits, Whipped Honey Butter

Char Crusted Beef Tenderloin | \$600 each | Serves 25

Cedar River Farms Beef Tenderloin
Horseradish Whipped Potato
Cabernet Demi, Blue Cheese Butter
Heartland Grain Rolls

Peppercorn Crusted Strip Loin | \$525 each | Serves 25

Braised Cipollini Onions, Wild Mushroom Ragout
Yukon Potato Hash
Rosemary Sea Salt Rolls

House Smoked Tri-Tip | \$375 each | Serves 15

Escabeche Slaw Cabbage, Carrots, Jalapeno and Onion
Smoked Tomato Aioli
Local Warm Flour Tortillas

Attendant Required for All Stations | \$225 each

Cider Brined Roasted Pork Loin | \$350 each | Serves 20

Apple Cider Jus
Cultivated Mushroom Farro Risotto
Pretzel Rolls

Cedar Plank Shetland Island Salmon | \$375 each | Serves 30

Braised Lentils, Caramelized Leek Butter Sauce
Pumpnickel Rolls

House Smoked BBQ Rubbed Beef Brisket | \$475 each | Serves 30

Local Lager BBQ Sauce, Pickles, Onions, Jalapenos, Pit Beans
Corn Bread Muffins

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DESSERT STATIONS

Minimum 50 guests

Cream Puffs and Biscotti | \$25 per person

Orange Creamsicle, Dulce de Leche, Vanilla Bean, Espresso, Chocolate Hazelnut
Chocolate Biscotti, White Chocolate Biscotti, Lemon Biscotti (gf)

Starbucks Coffee and Tea Service

European Coffee House | \$28 per person

Milk Chocolate Praline Torte, Black Forest Gateaux
Crème Caramel (gf), Hazelnut Financier (veg), Lemon Tarts (veg),
Chocolate Madeleines (veg), French Macarons (gf)

Starbucks Coffee and Tea Service

Chocolate Extravaganza | \$28 per person

Manjari Chocolate Tart, Caribe Dark Chocolate Mousse Shooters (gf),
Grand Marnier Flourless Chocolate Cake (gf), Dried Fruit and Nut
Chocolate Bark (gf), Dark and White Dipped Strawberries (gf),
Goats Milk Chocolate Fudge (gf)

Starbucks Coffee and Tea Service

Desert Ridge Gelato and Sorbet Station | \$25 per person (Minimum of 100 guests - Attendant Required \$225 each)

Select a Total of (4) Gelato/Sorbet from list below:

Gelato: Vanilla, Strawberry, Chocolate, Dulce de Leche, Pistachio (gf)

Sorbets: Raspberry, Lemon, Strawberry, Mango, Coconut, Blood Orange (gf)

Chef's Selection of Toppings and Sauces to include

Strawberry Sauce (gf), Dark Chocolate Sauce (gf), Caramel Sauce (gf),
Toasted Pistachios (gf), Almonds, Oreo Crumbles, M&M's (gf),
Dark Chocolate Chips (gf), Whipped Cream (gf)

Starbucks Coffee and Tea Service

Minimum 50 guests

Peaches and Cream Station | \$25 per person (Attendant Required \$225)

Tequila Flambéed Peaches (gf), Cajeta Caramel (gf) Sour Cream Pound Cake,
Cinnamon Almond Streusel (gf)
Topped with Vanilla Bean Gelato (gf)

Starbucks Coffee and Tea Service

Petit Four Station | \$24 per person (veg)

Almond Brown Butter Cake, Opera Torte
Chocolate Crème Puffs
Citrus Madeline, Assorted Truffles (gf)
Lemon Berry Tart, Raspberry Linzer Shortbread

Starbucks Coffee and Tea Service

Petite Cupcakes | \$25 per person (veg)

Variety of Cupcake Flavors:
Red Velvet with Cream Cheese, Carrot with Honey Cream Cheese,
Devils Food with Fudge Frosting, Lemon with Raspberry Butter Cream
Coconut with Coconut Rum Butter Cream (gf), Banana
with Caramel Butter Cream

Starbucks Coffee and Tea Service

Warm Chocolate Fondue | \$26 per person

Dark and White Chocolate served with Strawberries (gf),
Brownie & Blondie Bites, Rice Krispy Treats (gf), LaMar's Donut Holes,
Pound Cake Squares, Marshmallows (gf)

Starbucks Coffee and Tea Service

V = Vegan

Veg = Vegetarian

GF = Gluten Friendly

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DINNER

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PLATED DINNERS – THREE COURSE

First Course: Appetizer, Soup Or Salad
Selection Local Baked Sourdough Basket,
Artisan Rolls with Sea Salted Whipped Butter
Dessert Selection
Starbucks Coffee and Tea Service

FIRST COURSE OPTIONS

Lobster Bisque En Croute

Seasonal Squash Bisque En Croute (veg)

Cultivated Mushroom Raviolis (veg)
Tuscan Kale, Caramelized Brussel Sprouts, Crispy
Mushrooms, Smoked Tomato Sauce

Heirloom Beet Salad (gf, veg)
Candy Striped and Golden Beets, Rocket Arugula,
Humboldt Fog Goat Cheese, Spiced Pecan,
Pickled Red Onion, Sherry Vinaigrette

Burrata Cheese (gf, veg)
Marinated Heirloom Tomatoes, Baby Arugula, Pesto,
Micro Basil, Olive Oil, Aged Balsamic

Roots & Fruits (gf, veg)
Apples, Pears, Beets, Parsnips, Marcona Almonds,
Goat Cheese, Micro Greens

Desert Ridge Salad (gf, veg)
Shaved Kale, Quinoa, Feta Cheese, Sweet
Potatoes, Peppadew Peppers, Spiced Pistachios,
Arizona Honey Citrus Vinaigrette

Harvest Grain Salad (veg, gf)
Ancient Grains, Shaved Cucumber, Shaved
Brussel Sprouts, Smoked Mozzarella, Sweet
Peppers, Cherry Tomato, Pistachio Vinaigrette

Grilled Peach and Blueberry Salad (veg)
Rocket Arugula, Crow's Diary Goat Cheese,
Poppy Seed Crouton, Shaved Radish,
Vincotto Vinaigrette

1st Course Enhancements | \$15 per person (gf)
Poached Prawns
Cocktail Sauce, Horseradish, Lemon

Prosciutto & Melon (gf)
Rocket Arugula, Cantaloupe, Honeydew,
Feta, Baby Basil, Saba

Pork Belly (gf)
Chorizo Arepa, Smoked Corn Relish, Piquillo
Pepper Coulis, Pickled Onion

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PLATED DINNERS - ENTREES

Roasted Natural Chicken Breast | \$98 per person (gf)

Sweet Potato Puree, Haricot Vert, Divina Tomato, Grain Mustard Jus

Scallopini Chicken | \$100 per person (gf)

Fresh Mozzarella, Prosciutto, Pesto Mashed Potato, Seasonal Vegetable, Tomato Chicken Jus

Oven Roasted Atlantic Salmon | \$105 per person (gf)

Sweet Corn Puree, Baby Toy Box Squash, Citrus Gremolata

Pan Seared Sea Bass | \$108 per person (gf)

Quinoa and Kale Risotto, Charred Asparagus, Lemon Vinaigrette

BBQ Braised Short Rib | \$110 per person (gf)

Heirloom Anson Mills Grits, Baby Root Vegetables, BBQ Jus

New York Beef Strip Steak I | \$114 per person (gf)

Fingerling Potato Hash, Brussels Sprouts, Cippolini Onion, Demi Glace

Grilled Natural Beef Tenderloin | \$122 per person (gf)

Boursin Whipped Potato, Broccolini, Roasted Mushroom, Cabernet Demi

DUO ENTREES

Braised Short Rib and Grilled Prawns | \$128 per person (gf)

Smoked Shallot Whipped Potato, Braised Spinach, Heirloom Carrot, Demi Glace

Grilled NY Strip Steak and Seared Halibut | \$132 per person (gf)

Southwestern Polenta, Seasonal Vegetables, Chipotle Demi Glace

Natural Beef Filet and Seared Salmon | \$138 per person (gf)

Sweet Potato Mash, Broccoli Rabe, Shiitake, Red Wine Glace

Natural Beef Filet and Pacific Sea Bass | \$142 per person (gf)

Truffle Potato Puree, Grilled Asparagus, Foraged Mushrooms, Demi Glace

DESSERTS

Banana Cream Pie

Oreo Crust, Banana Cream, Caramel Sauce

Caramel Cheesecake

Cinnamon Graham Shortbread, Berry Compote, Vanilla Chantilly

Coconut Panna Cotta (gf)

Mango Gelee, Chocolate Curls

Chocolate Flourless (gf, veg)

Cocoa Nibs, Caramel Chantilly, Salted Caramel

Milk Chocolate Mousse Bar

Hazelnut Crisp, Chocolate Almond Cake, Coffee Cremeux

Dessert Duo | \$4 additional per person (select two)

-Manjari Chocolate Mousse with Raspberry Cremeux, Chocolate Almond Cake With Speculoos Crunch

-Vanilla Mandarin Verrine, Vanilla Bean Panna Cotta, Mandarin Gelee with Orange Crispy Pearls

-White Chocolate Mousse, Passion Fruit Caramel, Coconut Crunch, Mango Gelee

-Pina Colada Verrine, Fresh Pineapple Lime, Vanilla, Coconut Lime Crumble, Malibu Rum Mousse (gf, veg)

Dessert Trio | \$6 additional per person (select three)

-Citrus Mascarpone Cheesecake, Lime Meringue, Candied Orange

-Double Chocolate Mousse Verrine, Hazelnut & Cocoa Crumble, Caramelized Hazelnuts

-Raspberry Cremeux Tart, Pistachio Crunch, Crispy Raspberry

-Meyer Lemon Curd Tart, Agave Meringue, Shortbread

-Milk Chocolate Pot du Crème, Cinnamon Pepita Crunch, Rumchata Cream (gf)

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DINNER

ARIZONA BBQ BUFFET | \$145 per person

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Chili Bar:

Anasazi Bean Chili, Smoked Pork Chili Verde, Pepper Jack, Cheddar Cheese, Sliced Jalapenos, Sour Cream, Crispy Tortilla Strips, Variety of Hot Sauces
Homemade Cornbread Muffins, Jalapeno Biscuits, Soft Whipped Butter

Fresh Market Greens (veg)

Cherry Tomato, Cucumber, Baby Carrots, Cornbread Croutons, Spiced Pistachios, Caramelized Cipollini Onions, Pt. Reyes Blue Cheese, Bacon, Buttermilk Ranch, Sherry Vinaigrette

House Made Pickled Cucumber Salad (gf, veg)

Cherry Tomato, Red Onion, Mustard Seeds, Sour Cream

Southwest Cole Slaw (gf, veg)

Green Cabbage, Carrots, Sweet Peppers, Jicama, Pepita Seeds, Chipotle Dressing

Roasted Loaded Potato Salad (gf)

Yukon Potatoes, Bacon Bits, Chives, Aged Cheddar, Salt and Pepper Dressing

Watermelon Salad (gf, veg)

Crow's Dairy Feta Crumbles, Toasted Walnuts, Arugula, Cucumbers, Pickled Jalapenos, Balsamic Reduction

CARVED:

-House Smoked Beef Brisket with Desert Ridge BBQ Sauce, Pickles, Onions, Jalapenos, Thick Cut White Bread

(Attendant required \$225 each)

-Cedar Plank Salmon, Carved to Order

Pickled Red Onions, Maple Dill Mustard, Pumpnickel Rolls

(Attendant required \$225 each)

FROM THE SMOKER:

Citrus Brined and Smoked Natural Chicken (gf)

Paprika, Lemon Pan Drippings

Smoked Pulled Pork

Desert Ridge BBQ Sauce, Brioche Rolls

Baked Macaroni (veg)

Cavatappi Pasta, Roasted Tomato, Charred Nopales, Smoked Cheddar Fondue

Broccoli Casserole (veg)

Goat Cheese, Crispy Fried Onions

Cowboy Baked Beans (gf)

Applewood Smoked Bacon, Grain Mustard

Desserts:

-S'mores in a Jar (veg)

-Chocolate Bourbon Pecan Pie (veg)

-Strawberry Mousse Shooter (gf, veg)

-Arizona Citrus and Pecan Bread Pudding with Cajeta Caramel (veg)

Starbucks Coffee and Tea Service

**Pricing based on 2 hour of Service | Minimum of 100 guests
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TASTE OF SOUTHWEST BUFFET | \$152 per person

Pozole (gf)

Braised Pork, Hominy, Lime, Red Onion, Shredded Cabbage

Skilled Baked Corn Bread, Sea Salt Butter

Market Style Southwest Salad (veg)

Crisp Romaine, Cornbread Croutons, Roasted Corn, Queso Fresco, Anasazi Beans, Pickled Jalapeno, Pico de Gallo, Tortilla Strips, Creamy Poblano Dressing

Southwest Cole Slaw (gf, veg)

Carrots, Green Cabbage, Sweet Peppers, Jicama, Pepita Seeds, Chipotle Dressing

Esquites Salad (gf, veg)

Fresh Grilled Corn Mixed with Butter, Mayonnaise, Lime, Cilantro

Aqua Chile Ceviche (gf)

Baja Shrimp and Bay Scallops, Cucumber, Cilantro, Serrano Chiles, Chili Lime Salt

Local Corn Tortilla Chips (gf, veg)

Smoked Queso, Fire Roasted Salsa, Salsa Verde, Habanero Salsa, House Made Molcajete Guacamole, Local Hot Sauces

Tacos Al Pastor

Marinated Pork, Thinly Sliced off a Vertical Roaster
Warm Local Flour Tortillas served with Diced Onion, Pineapple, Cilantro Leaves

(Attendant Required \$225 each)

Tamarind and Chili Marinated Tri Tip, Carved to Order

Escabeche Slaw-Cabbage, Carrot, Jalapeno Onion
Smoked Tomato Crème, Warm Flour Tortillas

(Attendant Required \$225 each)

Pan Seared Pacific Sea Bass (gf)

Veracruz Sauce

Green Chili Corn Tamales (veg)

Braised Chicken Mole

Chicken Thighs with Sweet & Smokey Mole Sauce

Potato Casserole with Mexican Cheese (gf, veg)

Cheese and Spinach Enchiladas (gf, veg)

Green Tomatillo Sauce

Borracho Beans (gf, v)

Red Chili Southwest Rice (gf, v)

Desserts:

-Tres Leches Shooters (veg)

-Churros with Cinnamon Chocolate Sauce

-Chocolate Chili Tarts (veg)

-Peach Cobbler (gf)

-Desert Pecan Cookies (veg)

Starbucks Coffee and Tea Service

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MAMBO ITALIANO BUFFET | \$148 per person

Zuppa Minestrone

Oregano, Kidney Bean, Elbow Pasta

Caprese (gf, veg)

Mozzarella, Basil, Pickled Red Onion, Queen Creek Olive Oil

Baby Kale Caesar (veg)

Parmesan Reggiano, Oven Roasted Tomato, Herb Crouton, Balsamic Caesar Dressing

Panzanella (veg)

Torn Crouton, Heirloom Tomato, Cucumber, Asiago

Herb Crusted Prime Rib - Carved to Order (gf)

Wild Mushrooms, Caramelized Onions, Horseradish Cream, Au Jus

(Attendant Required \$225 each)

Pretzel Slider Buns

Chicken Saltimbocca (gf)

Prosciutto, Provolone, Sage Jus

Seabass Puttanesca (gf)

Tomato, Olive, Caper

Three Cheese Tortellini

Bacon, Peas, Garlic Cream Sauce

Penne Pasta Bolognese

Beef, Veal, Tomato Ragu, Fresh Oregano

Ratatouille (gf, v)

Tomato, Onion, Eggplant, Zucchini, Bell Peppers

Grilled Asparagus (gf, veg)

Parmesan, Lemon, Balsamic

Sundried Tomato Focaccia

Garlic Bread Sticks

Olive Oil, Balsamic Vinegar

Desserts:

-Pistachio Raspberry Tarts

-Chocolate Orange Cannoli (veg)

-Tiramisu Shooter (gf)

-Chocolate Hazelnut Cake (veg)

Starbucks Coffee and Tea Service

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“JW LIFESTYLE” BUFFET | \$162 per person

“AUTHENTIC” (gf, veg)

Local Vine Ripened Tomatoes

Hand Crafted To Order, Fresh Campari Tomatoes, Mozzarella, Maldon Sea Salt, Micro Basil, Extra Virgin Olive Oil, Aged Balsamic

(Attendant Required \$225 each)

“Crab 2 Ways”

Crab Bisque with Jumbo Crab Cake, Petite Chervil

Farmers Harvest Market Salad (gf)

Farm Greens, Romaine, Sautéed Rock Shrimp, Grilled Chicken Breast, Chickpeas, Edamame, Charred Carrots, Garden Tomatoes, Shaved Cucumber, Radish,

Candied Pecans, Spiced Pistachios, Crumbled Goat Cheese, Shaved Parmesan,

Honey Champagne Vinaigrette, Green Goddess Dressing

“INTUITIVELY REFRESHING” (gf)

Seafood Raw Bar to include

Citrus Poached Shrimp, Snow Crab Claws, Shucked Pacific Northwest Oysters

Cocktail Sauce, Champagne Mignonette, Caper Remoulade, Assorted Hot Sauces

“CRAFTED” (gf)

Grill Station

Petite Filet Mignon Steaks, Grilled to Order

Caramelized Cipollini Onions and Mushrooms, Shallot Demi Glace

Blue Cheese Butter, Chile Butter, Herb Butter, Maldon Sea Salt,

Smoked Sea Salt, Hawaiian Sea Salt

(Attendant Required \$225 each)

Cured Pork Belly (gf)

Sweet Corn Puree, Cherry Tomato, Piquillo Peppers

Pan Seared Sea Bass

Persillade Sauce

Braised Short Ribs(gf)

Port Wine Demi, Heirloom Anson Mills Polenta, Braised Greens

Grilled Natural Chicken Breasts (gf)

Lemon, Thyme, Chicken Jus

Shaved Brussel Sprouts, Smoked Bacon

Cultivated Mushroom Ravioli

Wilted Spinach, Oyster Mushrooms, Tomato, Caramelized Onions, Sage Shallot Butter Sauce

Roasted Heirloom Marble Potatoes (gf)

Truffle Corn(gf)

Local Baked Rolls, Whipped Butter

Desserts:

-Peaches and Ice Cream Station (veg)

Tequila Flambéed Peaches (gf), Cajeta Caramel (gf), Sour Cream

Pound Cake, Cinnamon Almond Streusel topped with Vanilla

Bean Gelato (gf)

(Attendant Required \$225 each)

-Agave Lime Tart with Honey Meringue

-Crunchy Almond Milk Chocolate Torte

Starbucks Coffee and Tea Service

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WINE LIST

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CHAMPAGNE & SPARKLING WINES

- Freixenet Blanc De Blanc, San Sadurni d'Anoia | \$49
- Mionetto Organic Prosecco, Treviso | \$52
- Gruet Brut, New Mexico | \$60
- Mumm Napa Brut Prestige, Napa | \$58
- Piper Sonoma Brut, Sonoma Valley | \$66
- Veuve Cliquot "Yellow Label", Brut, Reims Champagne | \$145

CHARDONNAY

- Columbia Crest Grand Estates, Washington | \$49
- Seven Falls, Wahluke Slope, Washington | \$50
- Rodney Strong, Chardonnay, "Sonoma Select", Sonoma County | \$54
- Stone Cellars, California | \$50
- Mirth, California | \$51
- Benziger, Sonoma | \$52
(certified sustainable)
- St. Francis Chardonnay, Sonoma | \$53
- Twenty6, California | \$56

CHARDONNAY

- Sterling Vineyards, Napa | \$58
- Cuvaison, Chardonnay, "Estate", Cameros, Napa Valley | \$65
- Davis Bynum River West, Russian River Valley | \$68
- Ferrari Carano, Sonoma | \$68
- Chalk Hill, Sonoma Coast I | \$70
- Stags Leap "Karia", Napa | \$78
- Freemark Abbey, Napa | \$78

ALTERNATE WHITE WINES

- Beringer Vineyards White Zinfandel | \$49
- A to Z Wineworks, Pinot Gris, Oregon | \$56
- Snoqualmie Riesling "Naked", Washington | \$49
- Stone Cellars Pinot Grigio, California | \$50
- Kim Crawford Rose, Marlborough, New Zealand | \$55
- Kris Pinot Grigio, Delle Venezia | \$54
- Matanzas Creek Sauvignon Blanc, Sonoma | \$56
- Ferrari Carano Fume Blanc, Alexander Valley | \$58
- Ponzi Pinot Gris, Oregon | \$60

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MERLOT

Columbia Crest Grand Estates, Washington | \$49

Spellbound, Merlot, California | \$52

Stone Cellars, California | \$50

Coppola Diamond, Sonoma | \$53

Ferrari Carano, Sonoma | \$62

Markham, Napa | \$66

White Hall Lane, Napa | \$78

PINOT NOIR

Toad Hollow Vineyards, Pinot Noir, Monterey | \$52

Erath "Resplendent", Oregon | \$60

Twenty6, California | \$56

Meiomi, Monterey Sonoma | \$62

ALTERNATE RED WINES

Malbec Trapiche, Argentina | \$55

Marchesi de Frescobaldi Chianti, Castiglioni | \$64

Decoy Napa Valley Red Wine | \$80

CABERNET SAUVIGNON

Columbia Crest Grand Estates, Washington | \$49

Stone Cellars, California | \$50

Luis Martini, Napa | \$54

Conn Creek, Napa | \$68

Carmenet Winery, Cabernet Sauvignon, "Vintner's Collection Reserve", California | \$52

Dreaming Tree, California North Coast | \$56

Benzinger, Sonoma | \$58

(certified sustainable)

Trellis Aquinas, Napa | \$60

Noble Tree, Cabernet Sauvignon, Russian River Valley, Sonoma County | \$65

Twenty6, California | \$72

Carpe Diem, Napa | \$74

Franciscan, Napa | \$78

Freemark Abbey, Napa | \$94

Jordan, Sonoma | \$132

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COCKTAILS

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HOSTED BAR | BARTENDER FEE - \$225 per bar

Principle Selection | \$13 per drink

Smirnoff Vodka

Beefeater Gin

Cruzan Aged Light Rum

Dewar's White Label Scotch

Jim Beam White Label Bourbon

Canadian Club Whiskey

Jose Cuervo Especial Gold Tequila

Courvoisier VS

Premium Selection | \$14 per drink

Absolut 80 Vodka

Tanqueray Gin

Johnnie Walker Red Label Scotch

Maker's Mark Bourbon

Seagram's VO Whiskey

Bacardi Superior Rum

Captain Morgan Spiced Rum

Jack Daniels Tennessee Whiskey

1800 Silver Tequila

Courvoisier VS

Deluxe Selection | \$15 per drink

Grey Goose Vodka

Tito's Handmade Vodka

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek Bourbon

Crown Royal Whiskey

Jack Daniels Tennessee Whiskey

Bacardi Superior Rum

Mt. Gay Eclipse Gold Rum

Patron Silver Tequila

Hennessy Privilege VSOP

All Hosted Bars Include:

Domestic Beer | \$8

Budweiser, Bud Light, Michelob Ultra, O'Douls

Import Beer | \$9

Corona, Stella Artois

Specialty Beer | \$9

Twenty6 Golden Ale, Four Peak Kiltlifter,

Sierra Nevada "HOP HUNTER" IPA

House Wine | \$4.9 (see wine list for upgraded options)

Pepsi Soft Drinks | \$6

Vasa Bottled Water | \$6

Pellegrino Sparking Water | \$6.50

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COCKTAILS

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SPECIALTY BARS | BARTENDER FEE - \$225 per bar

Ultimate Martini Bar

Principle Selection | Smirnoff or Beefeater | **\$14**

Premium Selection | Absolut or Tanqueray | **\$15**

Deluxe Selection | Grey Goose or Bombay Sapphire | **\$16**

Classic Martini:

Vodka or Gin, Hint of Dry Vermouth, Twin Spanish Olives

Blue Sky Martini:

Vodka, Blue Curacao, Garnished with a Lemon Twist

Apple Martini:

Vodka, Apple Schnapps, Green Apple Slice

Cosmopolitan:

Vodka, Cranberry Juice, Triple Sec, Lime Juice

Desert Ridge Margarita Fiesta

Principle Brand | Jose Cuervo | **\$14**

Premium Brand | 1800 Silver | **\$15**

Deluxe Brands | Patron Silver | **\$16**

(4) Varieties of Margaritas:

Classic | Raspberry | Melon | Prickly Pear

Cordials | After Dinner Drinks

-Sandman, Founders Reserve Port | \$14

-Warre's 10Year Tawny Port | \$15

-Sandman 20Year Tawny Port | \$25

-Bailey's Irish Cream Liqueur | \$14

-Kahlua Liqueur | \$14

-Amaretto de Saronna Liqueur | \$14

-Sambuca Romana Liqueur | \$14

-Grand Marnier Liqueur | \$14

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INFORMATION

Menus

Menu pricing valid for events arriving at the resort on or before December 31, 2019. Prices subject to annual increase of 3%-5%.

Menu items are subject to change based on seasonality and availability.

General Information

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by your Catering Manager.

Guarantees

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Security

The hotel may require security officers for certain events. Only hotel security may be used.

Decorations

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering department. All decorations must meet with the approval of the Phoenix Fire Department, i.e. Smoke machine, candles, etc. The Hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval by the Catering department

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

Labor Charges

Bartenders, Carvers, Station Attendants, Additional Food and Cocktail Servers are available at a minimum fee of \$225 per attendant for each four hour time period. A labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests.

Service Charge, Sales Tax & Audio Visual

A 25% Service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting Room Rental is subject to State Sales Tax and Service Charge.



INFORMATION

Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location:

- 30% or higher chance of precipitation
- Temperatures below 60 degrees or over 100 degrees
- Wind gusts in excess of 15mph

Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

Food & Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises or function areas, alcoholic beverages are sold by the drink only.

If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders.

The hotel's alcoholic beverage license requires the hotel to:

- (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and
- (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

Food & Beverage

Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses.

Regarding the safety of these items, written information is available upon request.

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly.

Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

Audio Visual

A complete line of audio visual aids are available through our preferred in-house audio visual company, PSAV.



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INFORMATION

Guest Packages

The Hotel will not accept packages more than five days prior to your function date and notification of deliveries must be in writing.

Shipments must include:

Company/Group Name, your Representative's name, Return Address and Date of Function.

The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage.

Handling charges will be accessed based on volume.

Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceeds \$10,000.00.

All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc...) require a payment of estimated charges payable by credit card on the day of the event.

Liquor Laws and Regulations

The JW Marriott Desert Ridge Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function.

The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. The JW Marriott Desert Ridge Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions.

Arizona State liquor laws permit alcoholic beverage service from 6:00 am through 2:00 am Monday through Sunday.

