

Hors d' Oeuvres

COCKTAIL HOUR

Three tray-passed hors d' oeuvres are included in entrée pricing. An additional charge will be added for each additional selection over three. Hors d' oeuvres must be ordered at a minimum of 25 per type.

- Heirloom Tomato & Basil Bruschetta
- Italian Sausage Stuffed Mushroom
- Jumbo Blue Corn Crab Cake with Avocado and Corn
- Micro Mahi Street Tostada with Pico and Avocado Crema
- Mini Beef Wellington
- Ricotta and Lemon Tartlet
- Red Chili Beef Tamale Cakes with Cotija Cheese
- Seared Ahi on Carta with Miso Cream Cheese and Scallions
- Beef Tartar with Red Onion Marmalade
- Smoked Salmon with Lemon Dill Cream Cheese on Rye Toast
- Whipped Brie with Fig on Focaccia
- Wild Mushroom with House-made Ricotta on Focaccia



Plated Dinners

Includes three tray-passed hors d'oeuvres, bread & butter service, and non-alcoholic beverages.

SALADS

- Select One -

BLACKSTONE HOUSE

Spring Mix, Pickled Onion, Cherry Tomatoes, Blueberries, Goat Cheese, Spiced Pecans, Honey Lemon Vinaigrette

CAESAR

Chopped Romaine, Shredded Parmesan Cheese, Seasoned Croutons, Classic Caesar Dressing

CUCUMBER WRAP

Carrots, Toasted Panko, Charred Tomatoes, Sherry Vinaigrette

CITRUS ROASTED BEET

Balsamic Pears, Goat Cheese Coulis, Citrus Segments, Puffed Grains

HEIRLOOM TOMATO AND MOZZARELLA

Baby Arugula, Focaccia Croutons, Heirloom Tomatoes, Mozzarella, Tomato Vinaigrette

ENTREES

- Select Two Proteins & One Vegetarian -

SWEET POTATO GNOCCHI (VEGETARIAN)

Sage Brown Butter, Gremolata, Wild Mushrooms, and Wilted Spinach

CARMELIZED ONION POLENTA CAKE (VEGETARIAN)

Yellow Corn Polenta, Whipped Goat Cheese, Wilted Arugula, and Vegetable Ratatouille

CAST IRON CHICKEN MARSALA

Wild Mushroom Sauce, Lemon Risotto, and Grilled Asparagus

STUFFED CHICKEN BREAST

Spinach and Boursin Cheese, Lemon Beurre Blanc, Roasted Garlic Mashed Potatoes, and Broccolini

PAN ROASTED SHRIMP

Tomato Couscous Risotto, Wilted Arugula, Pancetta, Crispy Brussels Sprouts, and Roasted Red Pepper Puree

HERB CRUSTED SALMON

Sweet Corn Puree, Artichokes, Fresh Peas, Shaved Asparagus, and Fennel with a Citrus Glaze

BOURBON BRAISED SHORT RIBS

Wild Mushrooms, Cipollini Onions, Mashed Potatoes, and Honey Glazed Baby Carrots

FILET MIGNON

Bordelaise Sauce, Potato Gratin, Asparagus, and Roasted Tomatoes

CHILDREN'S PLATED MEAL

Crispy Chicken Tenders & Mac and Cheese served with French Fries and Fruit Plate

Children's meals available for guests age 12 and under.

Buffet Dinners

Includes three tray-passed hors d' oeuvres, bread & butter service, and non-alcoholic beverages.
Buffets will be made available for 90 minutes of service.

BUFFETS

FARMERS MARKET

- Roasted Vegetable Salad with Butternut Squash, Caramelized Onions, and Red Wine Vinaigrette
- Organic Baby Field Greens with Fresh Vegetables and Honey-Lemon Vinaigrette
- Grilled All-Natural Chicken Breast topped with Marinated Tomatoes
- Chimichurri Tri-Tip with Natural Jus
- Citrus Roasted Shrimp with Grilled Corn and Edamame
- Roasted Fingerling Potatoes with Fresh Herbs & Butter
- Roasted Baby Vegetable Medley with Citrus Butter

A TASTE OF MEXICO

- Tri-Color Tortilla Chips with House-made Salsa and Guacamole
- Southwest Caesar Salad with Blistered Cherry Tomatoes, Cotija Cheese and Roasted Jalapeno Dressing
- Marinated Chicken Breasts with an Ancho Demi
- Dry Chili Rubbed Sliced Skirt Steak with Peppers and Caramelized Onions
- Pan Seared Mahi with Corn and Avocado Salsa
- Red Chili Enchilada with Cotija, Manchego, and Oaxaca Cheeses
- Chili Lime Rice

ITALIANO

- Caesar Salad with Shredded Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing
- Panzanella Salad with Fresh Focaccia Croutons, Heirloom Tomatoes, Mozzarella, and Tomato Vinaigrette
- Lemon Chicken Breast with Artichoke and Asparagus
- House-made Spaghetti and Meatballs
- Seared Salmon with Roasted Red Pepper Puree and Shaved Fennel & Citrus Salad
- Eggplant Parmesan
- Wild Mushroom Risotto

AMERICAN WEST

- Local Arizona Field Greens with Prickly Pear Vinaigrette
- Smoked Brisket with Bourbon Demi
- Grilled BBQ Chicken Breasts with Corn Salsa
- Baby Back Pork Ribs with a Prickly Pear BBQ Sauce
- Baked Potato Bar with Bacon, Green Onions, Cheddar Cheese, Butter and Sour Cream
- Seasonal Roasted Baby Vegetables
- Home-made Baked Beans

CHILDREN'S BUFFET MEAL

Children's meals available for guests age 12 and under.

Menu Enhancements

BRIDAL AND GROOM SUITE APPETIZERS

BASKET OF TORTILLA CHIPS AND ASSORTED DIPS

Tri-Color Tortilla Chips, Charred House Salsa, and Guacamole

VEGETABLE CRUDITE PLATTER

Seasonal Vegetables, Buttermilk Ranch, and Roasted Garlic Hummus

SEASONAL FRESH FRUIT DISPLAY

Sliced Fresh Fruit and Berries

BLACKSTONE LOADED NACHOS

Tortilla Chips layered with Grilled Chicken Breast, Cheese Sauce, Pico de Gallo, and Jalapeños

BASKET OF CHICKEN TENDERS

Crispy Chicken Tenders, French Fries, Ranch, Buffalo, and BBQ Sauces

ANTIPASTI BOARD

Assorted sliced Artisan Salamis and Prosciutto, Imported and Domestic Cheeses, Grilled Vegetables, Cured Olives, Assorted Dried Fruit and Nuts, Crackers, Crostini, and Assorted Bread

LATE NIGHT SNACKS

BLACKSTONE HOUSE PIZZA

Choose two toppings: Pepperoni, Sausage, Ham, Mushroom, Black Olives, Onions, Jalapenos, Peppers

NACHO PLATTER

Tri-Colored Tortilla Chips, Chili Con Queso, Seasoned Ground Beef, Black Beans, Cheddar Cheese, Sour Cream, Tomatoes, Green Onions, Black Olives, Jalapenos, Charred House Salsa, Guacamole

SLIDERS

Mini Ground Beef Sliders, Sliced American Cheese, Onions, Lettuce, Tomato, and Traditional Condiments. Accompanied with Crispy Fries

CARNE ASADA FRY PLATTER

Carne Asada Fries topped with Queso, Guacamole, Jalapenos, Pico de Gallo, and Sour Cream

STATIONARY HORS D' OEUVRES

VEGETABLE CRUDITÉ PLATTER

Seasonal Vegetables, Buttermilk Ranch, and Roasted Garlic Hummus

SEASONAL FRESH FRUIT DISPLAY

Sliced Fresh Fruit and Berries

DOMESTIC CHEESE BOARD | IMPORTED CHEESE BOARD

Served with Grapes, Apples, Dried Fruit & Assorted Crackers

BRUSCHETTA BAR

Tomato, Artichokes, Kalamata Olives, Red Peppers, Goat Cheese, Mascarpone and Fig Jam, Toasted Baguette

ANTIPASTI BOARD

Assorted sliced Artisan Salamis and Prosciutto, Imported and Domestic Cheeses, Grilled Vegetables, Cured Olives, Assorted Dried Fruit and Nuts, Crackers, Crostini and Assorted Bread

Dessert

TIERED CUSTOM WEDDING CAKE

Wedding cakes are priced per person based upon the total guest count. Cakes are customized to match your colors and theme, flowers not included.

PETITE WEDDING CAKE

6" round cake for cutting and photos. Cakes are customized to match your colors and theme.

CAKE FLAVORS

Chocolate
Italian Wedding
Lemon
Marble
Red Velvet
Vanilla

MOUSSE FLAVORS

Chocolate
Cream Cheese
Lemon
Salted Caramel
White Chocolate
Vanilla Bean

FILLING FLAVORS

Lemon Curd
Raspberry Preserve
Strawberry Preserve
Mixed Berry Compote

Additional charges will apply for fondant, intricately designed custom cakes, gluten-free, and vegan options.

Specialty flavors available upon request.



DESSERT BAR

Choice of three miniature desserts.

A \$4++ per person charge will be added for each additional selection.

Apple Crumble Tartlet
Bailey's Mousse Shooters
Brownie Bites
Chocolate Chip Cookies
Fresh Fruit Tarts
French Macarons
Mini Cannoli
Mini Glazed Doughnut Holes
Petite Cheesecakes
Tiramisu Shooter

GELATO STATION

Four Gelato Flavors, Chocolate and Caramel Sauces,
Cups, Waffle Cones, Sprinkles

HOT CHOCOLATE BAR

Hot Chocolate, Marshmallows, Shaved Chocolate,
Peppermint Sticks, Pirouettes, Whipped Cream

Stations must be ordered at a minimum of 25 people.

Bar Package

All alcoholic beverages are charged on a consumption basis.
You may choose to have a cash bar or host the bar for a pre-set dollar amount.

BOTTLED BEER

- Choice of Four -

DOMESTIC

Bud Light | Michelob Ultra | Coors Light
Miller Lite | White Claws

IMPORT

Dos Equis Lager | Heineken
Corona Extra | Corona Light

WINE

- Choice of Four -

WHITES

Castle Rock Chardonnay | Las Vis Pinot Grigio
Seeker Riesling | Infamous Goose Sauvignon Blanc

REDS

Au Contraire Pinot Noir | Milbrandt Cabernet
Le Mistral Red Blend | Austin Hope Quest Red Blend

LIQUOR PACKAGES

PREMIUM

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniels, Jose Cuervo Silver, Cutty Sark Scotch

SUPER PREMIUM

Tito's Vodka, Tanqueray Gin, Herradura Tequila, Bacardi Rum, JW Red Scotch, Maker's Mark Whiskey

TOP SHELF

Grey Goose Vodka, Hendricks Gin, Captain Morgan Rum, Patron Silver Tequila, JW Black Scotch, Gentleman Jack

CHAMPAGNE TOAST

Enhance your Reception with a Champagne or
Sparkling Cider Toast!

SIGNATURE COCKTAILS

Signature Cocktails may be created using any of
the liquors listed above combined with standard,
stocked mixers.

Pricing based upon liquor and mixer selections.

*Cash bars will have an additional charge to each
alcoholic beverage.*

