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**Mesa Convention Center**  
263 N. Center Street  
Mesa, AZ 85201

480-644-2178  
mesaconventioncenter.com

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All prices subject to sales tax and 21% Catering Service Fee / Minimum Order Charges May Apply  
Menus are subject to seasonal changes / Please ask your sales person for details
~Continental & Enhancements~

*Minimum of 25 guests required*

All selections include Regular and Decaffeinated Coffee, and Specialty Hot Teas

**Morning Start**
Assorted Whole Fruit
An assortment of Freshly Made Pastries and Bakery Goods served with Fruit Preserves and Butter
$12.50 per person

**Continental Breakfast**
Fresh Seasonal Fruits and Berries
An assortment of Freshly Made Pastries and Bakery Goods served with Fruit Preserves and Butter
Assorted Chilled Fruit Juices
$13.50 per person

**Deluxe Continental Breakfast**
Sliced Fresh Seasonal Fruit
An assortment of Freshly Made Pastries and Bakery Goods served with Fruit Preserves and Butter
Assorted Yogurts with Granola
Assorted Chilled Fruit Juices
$15.75 per person

-Additions to Enhance Your Morning Menu-

*A $75 Chef’s Fee will be assessed for each chef*

**Cereal Bar**
Assorted selection of Cereals with toppings to include Fresh Berries, Bananas and Nuts
Served with Skim, 2%, and Whole Milk
$3.50 per person

**Wake-Up Breakfast Sandwich**
Scrambled Eggs with choice of Sausage Patties, Bacon, or Cheddar Cheese
Served on your choice of Biscuit, Croissant, or Bagel
$5.25 per person

**Chef Attended Omelet Station**
Omelets prepared to order by our chefs. (Chef Required)
$9.50 per person
-Hot Breakfast Buffet Selections-

All selections include Assorted Chilled Fruit Juices, Regular and Decaffeinated Coffee, and Specialty Hot Teas

**Mesa Medley**
Sliced Fresh Seasonal Fruit Tray  
Scrambled Eggs  
Seared Country Potatoes with Green Onion and Bell Peppers  
Smoked Bacon & Sausage Pork Links  
$19.00 per person

**Morning in Mesa**
Fresh Squeezed Orange Juice  
Scrambled Eggs  
Choice of Smoked Bacon or Sausage Links  
Seared Country Potatoes with Green Onion and Bell Peppers  
Selection of Fruit Breakfast Breads  
Fruit Preserves and Sweet Butter  
$20.50 per person

**The Southwestern**
Arizona Fresh Seasonal Fruit Tray  
An Assortment of Freshly Made Pastries and Bakery Goods  
“Texas” French Toast with Warm Maple Syrup  
Southwestern Scrambled Eggs with Roasted Red Peppers, Cheddar Cheese & Green Onions  
Seared Cowboy Potatoes with Caramelized Onions & Roasted Green Chilies  
Smoked Bacon & Farmer’s Pork Links  
Flour Tortillas  
Fresh Salsa & Sour Cream  
$21.50 per person

**The Ranch House**
Arizona Fresh Seasonal Fruit Tray  
Assorted Cold Cereals with Milk  
An Assortment of Freshly Made Pastries and Bakery Goods  
Fresh Biscuits & Country Gravy  
Southwestern Scrambled Eggs with Roasted Red Peppers, Cheddar Cheese & Green Onions  
Skillet Potatoes with Onions and Peppers  
Smoked Bacon & Farmer’s Pork Links  
Grilled Honey-cured Ham  
$22.25 per person
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>House Brewed Coffee</td>
<td>$39.00 per gallon</td>
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<tr>
<td>Specialty Hot Tea Selections</td>
<td>$34.00 per gallon</td>
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<tr>
<td>Iced Tea</td>
<td>$28.00 per gallon</td>
</tr>
<tr>
<td>Dasani Bottled Water</td>
<td>$2.75 each</td>
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<tr>
<td>Assorted 12 oz. Coca Cola Products</td>
<td>$3.00 each</td>
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<tr>
<td>Assorted Bottled Fruit Juices</td>
<td>$3.00 each</td>
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<tr>
<td>Arizona Lemonade</td>
<td>$22.00 per gallon</td>
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<tr>
<td>Rock Star Energy Drink</td>
<td>$4.50 each</td>
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<tr>
<td>Fresh Bakery Goods: Cookies, Brownies, and Lemon Bars</td>
<td>$26.00 per dozen</td>
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<tr>
<td>Assorted Muffins, Danish, Croissants or Donuts</td>
<td>$27.00 per dozen</td>
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<tr>
<td>Assorted Deluxe Nuts, Pretzels, Chips, or Popcorn</td>
<td>$18.00 per pound</td>
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<tr>
<td>Bagels with Flavored Cream Cheese</td>
<td>$26.00 per dozen</td>
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<tr>
<td>Fresh Sliced Seasonal Fruit</td>
<td>$5.25 per person</td>
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<tr>
<td>Whole Fresh Fruit</td>
<td>$2.00 each</td>
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<tr>
<td>Assorted Fruit Yogurt with Granola Topping</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Premium Ice Cream Novelties (min of 50 required)</td>
<td>$4.25 each</td>
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<tr>
<td>Table Water Service</td>
<td>$2.50 per pitcher</td>
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</table>
~Morning & Afternoon Breaks~

**Cookies and Coffee**
An assortment of Freshly Baked Cookies that may include: Chocolate Chip, Sugar, Oatmeal Raisin and Macadamia Nut
Premium Regular and Decaffeinated Coffee and Specialty Hot Teas
$9.50 per person

**Death by Chocolate**
Chocolate Chip Cookies and Homemade Brownies, assorted Candy Bars
Premium Regular and Decaffeinated Coffee and Specialty Hot Teas
$10.25 per person

**Smart & Healthy Break**
A healthy selection of Granola and Trail Mix Bars, whole pieces of Seasonal Fresh Fruit, individual bags of Pretzels, assorted Specialty Fruit Drinks, selection of Freshly Baked Cookies, Sparkling and Flavored Mineral Waters and Non-Carbonated Bottled Spring Water
$10.75 per person

**Frozen Delight**
An assortment of Premium Ice Cream Novelties, Frozen Candy, and Fruit Bars
$10.50 per person

**Carnival Stand Break**
Rice Crispy Treats, Lemon Bars, Fudge Brownies, Pub Mix, Home-style Lemonade and assorted Sodas
$12.00 per person

**Chocolate Lovers Break**
Homemade Brownies with Fudge Frosting, assorted Candy Bars, a selection of Freshly Baked Cookies, assorted Ice Cream Bars, assorted Sodas and Bottled Water
$12.50 per person

**High Tea Break**
Fresh Fruit Platter, Chocolate Covered Strawberries, assorted Petit Fours, Gourmet Tea Sandwiches, a selection of Fine Herbal Teas, Iced Tea and Lemonade
$15.25 per person
-Cold Lunch Buffets-

All Menus include Iced Tea or Lemonade

**Menu #1  Premade Sandwiches**
Fresh Fruit Wedges  
Red Potato Salad with Dijon Dressing  
Wild Field Greens Salad with Assorted Dressings  
Assorted Pre-made Sandwiches on Breads & Rolls, filled with Smoked Turkey, Roast Beef or Honey Ham, and Cheddar, Provolone or Swiss Cheese  
Lettuce / Tomatoes / Onions / Condiments  
Fresh Baked Cookies  
$19.25 per person

**Menu #2  Salad Buffet**
Fresh Seasonal Fruit Salad  
Chicken Caesar Salad with Croutons, Fresh Grated Parmesan Cheese & Creamy Caesar Dressing  
Red Potato Salad with Dijon Dressing  
Albacore Tuna Salad  
Petit Croissants & Rolls with Butter  
Fresh Baked Brownies  
$19.25 per person

**Menu #3  Deli Tray**
Fresh Seasonal Fruit Salad  
Tossed Garden Salad with Assorted Dressings  
Deli Platter with Smoked Turkey, Roast Beef, Honey Ham and Genoa Salami  
Assorted Breads and Rolls  
Cheddar, Swiss and Provolone Cheeses  
Lettuce / Tomatoes / Condiments  
Assorted Dessert Bars  
$19.50 per person

**Menu #4  Taco Bar**
Chicken Taco Salad Bar  
Taco Bowls, Grilled Chicken, Salsa, Guacamole, Sour Cream  
Shredded Lettuce, Cheese, Sliced Olives, Diced Tomatoes and Black Beans  
Salsa Ranch Dressing  
Fruit Empanadas  
$20.00 per person

**Menu #5  Wrap Deli**
Wild Field Greens Salad with Assorted Dressings  
Fresh Seasonal Fruits & Berries  
Assorted Flavored Tortilla Wrap Sandwiches filled with Chicken Caesar / Tuna with Water Chestnuts / Smoked Turkey & Cheddar with Lettuce, Tomato & Condiments  
Fresh Baked Brownies  
$20.25 per person

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Menu #6   Four Salad Buffet
Fresh Fruit Wedges
Tri Colored Cheese Tortellini Salad with Pesto Dressing
Wild Field Greens Salad with Feta Cheese, Cucumbers, Carrots and Tomatoes with Assorted Dressings
Chicken Salad with Mandarin Oranges, Red Onion and Celery with Dijon Dressing
Fresh Baked Rolls and Butter
Assorted Fruit Pies
$20.25 per person

-Boxed Lunches-
(Minimum 15 boxes per selection)

The Salad Wrap
Choice of Zesty Chicken Caesar Wrap or Southwest Chicken Salad Wrap
Served with Potato Chips, Whole Fruit, Cookie and Soft Drink or Bottled Water
$13.50 per box

The Revitalizer
Grilled Vegetables with a Sun-dried Tomato Aioli wrapped in a Tomato Tortilla
Served with Potato Chips, Whole Fruit, Cookie and Soft Drink or Bottled Water
$14.50 per box

The Working Deli Lunch
Cold Smoked Turkey and Honey Ham, Cheddar Cheese, Provolone, Lettuce, Tomatoes, Onions on French bread
Served with Chef's choice Deli Salad, Whole Fruit, Cookie and Soft Drink or Bottled Water
$14.50 per box

The Perfect Pesto Wrap
Grilled Pesto Chicken, Lettuce, Tomato and Basil Mayonnaise wrapped in a Spinach Tortilla
Served with Potato Chips, Whole Fruit, Cookie and Soft Drink or Bottled Water
$15.00 per box

The Italian Hoagie Lunch
Sliced Genoa Salami, Cold Smoked Turkey and Roast Beef, Roasted Bell Pepper, Sliced Onion, Tomato, and Provolone Cheese on a Ciabatta Roll
Served with Chef's choice Deli Salad, Whole Fruit, Cookie and Soft Drink or Bottled Water
$16.25 per box

The Popular Pesto Package
Grilled Pesto Chicken with Swiss Cheese, Roasted Red Pepper, Lettuce and Tomato on a French Roll
Served with Chef's choice Deli Salad, Whole Fruit, Cookie and Soft Drink or Bottled Water
$16.25 per box

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~Lunch Buffets~
Choose Your Options
(Beverages – Iced Tea and Water)

Salads (Choose 2)
~ Fresh Seasonal Fruit and Berries
~ Wild Field Greens with Tomatoes and Cucumbers, with assorted Dressings
   ~ Gramma’s Cole Slaw
~ Jicama Citrus Salad with Radicchio and Romaine Lettuces, Mandarin Oranges, Assorted Dressings
~ Caesar Salad with Fresh Grated Parmesan Cheese and Croutons, Creamy Caesar Dressing
   ~ Potato Salad with Dijon
~ Spinach Salad with Mushrooms and Red Onions
   ~ Tomato Cucumber Salad
   ~ Melon and Berry Salad
   ~ Oriental Cabbage Salad
~ Tri Colored Quinoa with Cucumber and Tomatoes
~ Southwest Caesar Salad with Chili Croutons and Spicy Caesar Dressing

Entrees
(Choose 1 entrée from column A or B)

Hot Entrée Selection A
~ Southwest Grilled Chicken in Green Chili Sauce
~ Slow Roasted BBQ Pork with Buns
~ Individual Meatloaf with Cabernet Mushroom Sauce
~ Chicken Natua with Asparagus in Lobster Cream Sauce
~ Chicken Parisienne with Sautéed Mushroom, Ham and Lemon Butter
~ Cavatappi Pasta with Grilled Chicken, Mushrooms, Peppers and Onion in Garlic Cream Sauce
~ Hoisin Sriracha Roasted Chicken
~ Chipotle Chicken Pasta with Roasted Peppers, Corn and Bacon with Chipotle Alfredo Sauce
~ Slow Roasted BBQ Beef Brisket
~ Grilled Chicken with Portobello Mushrooms and Tomatoes in Garlic Supreme Sauce
~ Butternut Squash Raviolis with Light Marinara

Hot Entrée Selection B
~ Broiled Salmon Provencal with Tomatoes, Scallions and Garlic (add $1.25)
~ Chicken Breast Stuffed with Jack Cheese in Green Chili Sauce
~ Grilled Flank Steak with Portobello Mushroom Demi Glaze
~ Chicken Vera Cruz with Onions, Cilantro and Peppers Topped with Pepper Jack Cheese
~ Tri-Colored Cheese Tortellini with Red Alfredo Sauce
~ Stuffed Spinach Florentine Shells Marinara
~ Chicken Venezia stuffed with Italian Rice, Olives and Tomatoes with Tomato Cream Sauce
~ Southwest Chorizo Stuffed Chicken with Cheddar Cheese in Green Chili Sauce
~ Old Fashioned Pot Roast with Horseradish Cream
~ Slow Roasted Pork Loin with Natural Juices
~ Beef Bourgionne with Mushrooms and Pearl Onions
Choose Your Options Lunch Buffets (cont.)

Starches (Choose 1)

~ Red Skin Garlic Mashed Potatoes
~ Herb Roasted Red Potatoes Montreal
~ Green Chili Mashed Potatoes
~ Tomato and Basil Infused Rice
  ~ Cabernet Rice
~ Green Chili Mac and Cheese
~ Rice Pilaf
~ Sautéed Orzo with Fresh Herbs
~ Buttered Egg Noodles with Parmesan
~ Roasted Baby Potatoes with Herbs (add $.75pp)

Vegetables (Choose 1)

~ Medley of Fresh Broccoli, Cauliflower & Carrots
~ Fresh Green Beans with Roasted Tomatoes
~ Baby Carrots Vichy
~ Steamed Broccoli with Garlic Butter
~ Snap Peas with Sautéed Peppers
~ Shaved Brussel Sprouts with Red Onions and Craisins
~ Sautéed Zucchini & Yellow Squash with Fresh Thyme
~ Roma Tomato with Spinach and Parmesan Cheese (add $.50pp)
~ Assorted Grilled Vegetables (add $1.50 pp)

Desserts (Choose 1)

~ Fresh Baked Cookies
~ Fresh Baked Brownies
  ~ Fruit Pies
~ Assorted Bundt Cakes
~ Assorted Churros
  ~ Lemon Bars
~ Assorted Dessert Bars
~ Black Tie Oreo Cake
~ Assorted Cheesecakes (add $1.50 per person)
  ~ Tiramisu (add $1.50 per person)
~ Chocolate Mousse Cake (add $1.50 per person)

$22.50 per person – hot entrée selection, column A
$27.50 per person – hot entrée selection, column B
Add Additional Entrée $4.25 per person

Price reduced $2.00 per person if client chooses to utilize high grade plastic ware in lieu of glassware and china service.
~Lunch & Dinner Plated Selections~
All meals include choice of salad, vegetable, starch, entrée and dessert.
Rolls, Butter, Iced Tea and Coffee

**Salads (Choose 1)**
~ Jicama Citrus Salad - Romaine and Radicchio Lettuces, Julienne Jicama, Mandarin Oranges and Tomato Wedges
~ Tossed Garden Salad with English Cucumbers and Tomato Wedges
~ Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese
  ~ Appropriate Dressing

**Fresh Vegetable (Choose 1)**
~ Medley of Broccoli, Cauliflower and Carrots
~ Sautéed Zucchini and Yellow Squash with Fresh Thyme
~ French Green Beans with Garlic Tomatoes
~ Carrots Vichy with Honey and Onions
~ Corn O’Brien with Tri Peppers and Red Onions
~ Stuffed Roma Tomatoes with Spinach and Parmesan Glaze
  ~ Steamed Broccoli with Garlic Butter
~ Assorted Grilled Vegetables (add $1.50 per person)

**Starches (Choose 1)**
~ Red Skin Garlic Mashed Potatoes
~ Horseradish and Cheddar Mashed Potatoes
  ~ Green Chili Mashed Potatoes
~ Herb Roasted Red Skin Potatoes
~ Cabernet Rice Blend or Saffron Rice
~ Tri-Colored Orzo with Fresh Herbs

**Dual Entrée Selections**
*(substitutions available, price depends on selection)*
Grilled Tenderloin of Beef with Shitake Mushroom Wine Sauce
Marinated Swordfish with Three Pepper Mango Salsa
_Dinner $44.25 per person_

Stuffed Chicken Pesto with Ricotta, Spinach and Pine Nuts in Supreme Sauce
Brioche Crusted Salmon Filet
_Dinner $39.50 per person_

**Dessert (Choose 1)**
Triple Berry Tart
Carrot Cake
Tiramisu
Chocolate Mousse Torte
Lemon Bar with Raspberry Coulis
Black Oreo Cake

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Lunch & Dinner Plated Selections, cont.

**Single Entrée Selections (Choose 1)**

**Chicken**
Grilled Chicken Breast with Mushrooms, Artichoke Hearts and Capers  
*Lunch* $25.75 **per person**  
*Dinner* $30.50 **per person**

Chicken Artichoke Alfredo  
*Lunch* $25.75 **per person**  
*Dinner* $30.50 **per person**

Chicken Vera Cruz with Trio Peppers, Cilantro and Onions topped with Jalapeno Jack Cheese  
*Lunch* $26.50 **per person**  
*Dinner* $31.50 **per person**

Stuffed Chicken Breast with Green Chilies, Cilantro and Jack Cheese with Green Chili Sauce  
*Lunch* $28.75 **per person**  
*Dinner* $34.75 **per person**

Chicken Venezia stuffed with Italian Rice, Tomatoes and Olives with Tomato Cream Sauce  
*Lunch* $28.75 **per person**  
*Dinner* $34.75 **per person**

**Beef**
Grilled New Your Sirloin of Beef with Wild Mushroom Demi Glaze  
*Lunch* $32.00 **per person**  
*Dinner* $38.00 **per person**

Slow Roasted Prime Rib of Beef Au Jus with Horseradish Cream  
*Lunch* $35.50 **per person**  
*Dinner* $39.50 **per person**

Grilled Rib Eye Steak Montreal  
*Lunch* $36.50 **per person**  
*Dinner* $41.50 **per person**

Filet of Beef Tenderloin with Shitake Wild Mushroom Wine Sauce  
*Lunch* $42.00 **per person**  
*Dinner* $44.75 **per person**

**Seafood**
Parmesan Crusted Tilapia  
*Lunch* $26.25 **per person**  
*Dinner* $30.25 **per person**

Brioche Crusted Salmon Filet  
*Lunch* $29.50 **per person**  
*Dinner* $33.75 **per person**

Grilled Salmon Filet with Roasted Tomatoes and Onions  
*Lunch* $29.50 **per person**  
*Dinner* $33.75 **per person**

**Pasta**
Cavatappi Pasta with Chipotle Chicken, Roasted Red Pepper, Corn and Bacon in Chipotle Alfredo Sauce  
*Lunch* $26.25 **per person**  
*Dinner* $32.50 **per person**

Three Cheese Manicotti with Basil Marinara  
*Lunch* $24.00 **per person**  
*Dinner* $30.50 **per person**

Farfalle Pasta, Grilled Chicken Breast, Baby Spinach, Feta Cheese, Red Onions, Grilled Tri Peppers, Toasted Pecans and Pear Tomatoes with Citrus Vinaigrette  
*Lunch only* $23.75, **served cold**
~Dinner Buffets~

Choose Your Options – Menu 1
Includes Fresh Baked Rolls and Sweet Butter

**Salads (Choose 2)**
- Fresh Seasonal Fruit Salad
- Oriental Cabbage Slaw
- Jicama Citrus Salad with Radicchio and Romaine Lettuces, Mandarin Oranges, Assorted Dressings
- Caesar Salad with Fresh Grated Parmesan Cheese, Croutons, Creamy Caesar Dressing
- Baby Spring Lettuce, Cotija Cheese & Pear Tomatoes
  - Cavatappi Pasta Salad Primavera
- Southwest Caesar Salad with Chili Croutons and Spicy Caesar Dressing

**Starches (Choose 1)**
- Red Skin Garlic Mashed Potatoes
- Herb Roasted Red Potatoes Montreal
- Green Chili Mashed Potatoes
- Horseradish & Cheddar Mashed Potatoes
- Cabernet Rice or Saffron Rice
  - Rice Pilaf
- Buttered Orzo with Fresh Herbs
  - Buttered Egg Noodles
- Green Chili Mac and Cheese

**Entrees (choose 2)**
- Black Pepper Crusted Pork Loin with Wild Mushroom Demi Glaze
  - Chicken Marsala
- Chipotle Chicken with Cavatappi Pasta, Roasted Red Peppers, Corn and Bacon in Chipotle Alfredo Sauce
  - Marinated Rosemary Chicken in Cream Sauce
  - Slow Roasted BBQ Pulled Pork
  - Beef Tips with Mushrooms and Tomatoes
- Southwest Grilled Chicken with Green Chili Sauce
  - Broiled Tilapia with Green Onions and Parmesan
- Chicken Parisienne with Mushroom & Ham in Lemon Butter
  - Vegetable Lasagna with White Sauce
  - Chicken Artichoke Alfredo
- Chicken Sauteed with Baby Carrots and Snap Peas
  - Individual Meatloaf with Cabernet Mushroom Sauce

**Vegetables (Choose 1)**
- Medley of Fresh Broccoli, Cauliflower & Carrots
  - Baby Carrots Vichy
- Steamed Broccoli with Garlic Butter
- Italian Green Beans with Fresh Thyme
  - Corn O’Brien
- French Green Beans with Roasted Tomatoes
- Sautéed Zucchini & Yellow Squash with Fresh Thyme
  - Snap Peas with Sautéed Peppers
- Shaved Brussel Sprouts with Red Onions and Craisins
  - Assorted Grilled Vegetables (add $1.50 pp)

**Assorted Desserts**
Assorted Fruit Pies, Bundt Cakes, Dessert Bars and Carrot Cake

**Beverages (Choose 2)**
Fresh Brewed Coffee: Regular & Decaf
- Iced Tea
- Lemonade
- Fruit Punch

$34.50 per person

Additional Entrée - $5.25 per person

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~Dinner Buffets~
Choose Your Options – Menu 2
Includes Fresh Baked Rolls and Sweet Butter

**Salads (Choose 2)**
- Tri Colored Quinoa Salad with Cucumbers and Peppers
- Shredded Brussel Sprout Salad with Craisins, Apples and Parmesan Cheese
- Spinach Salad with Mandarin Oranges, Red Onions & Mushrooms
- Italian Garden Salad - Romaine and Radicchio Lettuces, Artichoke Hearts, Tomatoes, Peppers, Mozzarella Cheese, Italian Dressing
  - Tomato, Cucumber & Asparagus Salad with Fresh Mozzarella
- Farmers Market Salad - Wild Field Greens, English Cucumbers, Olives, Celery, Carrots, & Tomatoes with Assorted Dressings

**Starches (Choose 1)**
- Red Skin Mashed Potatoes
- Herb Roasted Baby Gold Potatoes
- Parmesan Glazed Scalloped Potatoes
  - Wild Rice Blend
- Green Chili Mashed Potatoes
- Horseradish & Cheddar Mashed Potatoes
- Oven Roasted Baby Potatoes
- Cabernet Rice or Saffron Rice

**Entrees (choose 2)**
- Chicken Stuffed with Jack Cheese in Green Chili Sauce
- Grilled Chicken with Artichokes and Tomatoes in Cream Sauce
- Seared Salmon Filets with Roasted Red Pepper Sauce
  - Slow Roasted BBQ Brisket of Beef
- Southwest Chorizo Chicken Stuffed with Cheddar Cheese in Green Chili Sauce
- Gemelli Pasta with Scared Salmon Flakes in Roasted Red Pepper Sauce
- Blackened Pork Loin with Natural Juices
- Chicken Jerusalem with Artichoke Hearts, Mushrooms, Tomatoes & Capers
  - Portobello Stuffed Ravioli w/ Sun Dried Tomato Alfredo
- Grilled New York Sirloin of Beef with Wild Mushroom Demi Glaze (add $4.25 pp)
- Chicken Venezia stuffed with Italian Rice, Olives and Tomatoes in Tomato Cream Sauce
  - Old Fashioned Pot Roast with Horseradish Cream
- Stuffed Chicken Breast with Feta, Sun Dried Tomatoes and Fresh Herbs in Light Marinara Sauce

**Vegetables (Choose 1)**
- Medley of Fresh Broccoli, Cauliflower & Carrots
  - Baby Carrots Vichy
- Steamed Broccoli with Garlic Butter
- Italian Green Beans with Fresh Thyme
  - Corn O’Brien
- Fresh Green Beans with Roasted Tomatoes
- Sautéed Zucchini & Yellow Squash with Fresh Thyme
- Snap Peas with Sautéed Peppers
- Shaved Brussel Sprouts with Red Onions and Craisins
  - Assorted Grilled Vegetables (add $1.50 pp)
  - Fresh Assorted Grilled Vegetables (add $1.50 pp)

**Assorted Desserts**
Assorted Fruit Pies, Bundt Cakes, Dessert Bars and Carrot Cake

**Beverages (Choose 2)**
Fresh Brewed Coffee: Regular & Decaf
Iced Tea
Lemonade
Fruit Punch

$35.25 per person
Additional Entrée - $5.25 per person

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~Dinner Buffets~
Choose Your Options – Menu 3
Includes Fresh Baked Rolls and Sweet Butter

Salads (Choose 2)
~ Tuscan Salad - Mixed Field Greens, Feta, Roasted Peppers, Figs, Olives & Sliced Almonds - Zesty Italian Dressing
  ~ Wild Field Greens with English Cucumbers, Sun-Dried Cranberries, Toasted Pecans & Feta Cheese with Assorted Dressing
  ~ Caprese Salad with Cherry Tomatoes, Mozzarella Balls and Fresh Basil
  ~ Tomato, Cucumber & Asparagus Salad with Raspberry Walnut Vinaigrette Dressing
  ~ Crunchy Vegetable & Black Bean Salad with Poppy Seed Dressing
  ~ Artichoke Hearts, Roasted Mushrooms & Red Onion Salad with Pesto Marinade
~ Baby Spinach Salad - Mushrooms, Red Onions, Gold Bell Peppers and Cherry Tomatoes with Assorted Dressings

Vegetables (Choose 1)
~ Medley of Fresh Broccoli, Cauliflower & Carrots
  ~ Sautéed Baby Vegetables
~ Stuffed Roma Tomatoes with Fresh Spinach with Parmesan
~ Fresh Asparagus with Tri-Peppers
~ French Green Beans with Red Onions
~ Fresh Assorted Grilled Vegetables

Entrees (choose 2)
~ Côte d’Azur – Stuffed Chicken Breast with Fontina, Prosciutto and Pesto, with Marinara Sauce
  ~ Tri Colored Penne Pasta with Shrimp, Fresh Tomatoes, Onions & Basil
  ~ Carved Sirloin of Beef Montreal with Bordelaise Sauce
~ Fusilli Pasta with Scallops & Fresh Tomatoes, Garlic and Fresh Herbs
~ Stuffed Chicken Pesto with Ricotta, Spinach and Pine Nuts in Supreme Sauce
  ~ Pan Seared Salmon in Brioche Crust
  ~ Lobster Ravioli with Sun Dried Tomato Alfredo
  ~ Carved Prime Rib of Beef with Horseradish Sauce
~ Grilled Pork Tenderloin Medallions with Mustard Demi Glaze
  ~ Blackened Atlantic Salmon Filet

Starches (Choose 1)
~ Saffron Rice with Julienne Carrots
~ Herb Roasted Baby Gold Potatoes
  ~ Cabernet Rice
~ Whole Grain Brown Rice
~ Horseradish and Cheddar Mashed Potatoes
  ~ Tri-Color Orzo
~ Parmesan Glazed Scalloped Potatoes

Beverages (Choose 2)
Fresh Brewed Coffee: Regular & Decaf
Iced Tea
Lemonade
Fruit Punch

Assorted Desserts
Petite Desserts and Petit Fours

$43.00 per person
Additional Entrée - $5.25 per person

All prices subject to sales tax and 21% Catering Service Fee / Minimum Order Charges May Apply
Menus are subject to seasonal changes / Please ask your sales person for details
~Themed Menus~
All menus served with Iced Tea or Lemonade

**Mexican Buffets**

**Mexican Menu #1**
Fiesta Salad with Iceberg Lettuce, Olives, Green Onions and Tomatoes with Salsa Ranch Dressing  
Shredded Beef & Cheese Burritos  
Chicken Quesadillas  
Fiesta Rice / Tortilla Chips / Salsa / Sour Cream  
Assorted Churros / Fruit Empanadas  
$23.50 per person

**Mexican Menu #2**
Jicama Citrus Salad with Romaine and Radicchio Lettuces, Tomatoes, Mandarin Orange Sections & Jicama with Assorted Dressings  
Tamale Pie with Chicken & Cheese  
Beef Taco & Tostada Bar with  
Salsa / Sour Cream / Guacamole / Lettuce / Olives / Tomatoes / Cheese  
Refried Beans / Fiesta Rice / Tortilla Chips  
Assorted Churros / Fruit Empanadas  
$24.50 per person

**Mexican Menu #3**
Fiesta Salad - Iceberg Lettuce, Olives, Green Onions and Tomatoes with Salsa Ranch Dressing  
Seasoned Chicken and Beef Fajitas Bar with Peppers and Onions  
Cheese Enchiladas Casserole  
Southwestern Scalloped Potatoes  
Salsa / Sour Cream / Guacamole / Tortilla Chips  
Assorted Churros / Fruit Empanadas  
$25.75 per person

**Hawaiian Luau Buffet**
Fresh Seasonal Tropical Fruits with Pineapple Tree - Pineapple, Mangoes, Melons, Papaya and Berries  
Orange and Spinach Salad Molokai with Mushrooms and Water chestnuts  
Chicken Hekka - Onions, Bamboo Shoots, Shiitake Mushrooms & Bean Thread Noodles in Ginger Sauce  
Kahlua Pork  
Stir Fry Vegetables / Steamed Rice  
Macadamia Nut Brownies / Pineapple Upside Down Cake  
$32.25 per person

Carved Whole Roasted Pig (upon request, inquire for pricing)

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~Themed Menus~
All menus served with Iced Tea or Lemonade

**Italian Buffets**

**Italian Menu #1**
Caesar Salad with Fresh Parmesan and Croutons with Creamy Caesar Dressing  
Three Cheese Manicotti (Mozzarella / Parmesan / Ricotta)  
Cavatappi Pasta with Mushrooms, Peppers and Onions in Red Alfredo Sauce  
Italian Sausage with Peppers and Onions  
Meatballs Marinara  
Sautéed Italian Squash and Zucchini  
Breadsticks & Butter  
Tiramisu / Cannolis  
$26.75 per person

**Italian Menu #2**
Antipasto Salad over Salad Greens (Marinated Artichoke Hearts, Pepperoni, Provolone Cheese, Roasted Peppers, Black and Green Olives, Pepperchinis and Tomatoes)  
Vegetable Lasagna with White Sauce  
Tri-Colored Cheese Tortellini with Sun-Dried Tomato Alfredo Sauce  
Italian Sausage with Peppers and Onions  
Meatballs Marinara  
Italian Green Beans with Fresh Thyme  
Breadsticks & Butter  
Tiramisu / Cannolis  
$28.75 per person

**Cajun & Mardi Gras Buffet**

Tossed Garden Salad with Assorted Dressings  
Seafood Gumbo with Andouille Smoked Sausage  
Poor man’s Jambalaya  
Cajun Meatloaf with Hot Cajun Sauce  
White Rice  
Fresh Asparagus  
Jalapeno and Cheese Bread with Sweet Butter  
New Orleans Bread Pudding with Chantilly Cream  
$33.00 per person

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~Themed Menus~
All menus served with Iced Tea or Lemonade

Barbecue Buffets

**BBQ Menu #1**
Red Potato Salad with Dijon Dressing
Cole Slaw
Grilled ¼ lb. Hamburgers
Hebrew National Hot Dogs
Buns / Lettuce / Tomatoes / Onions / Condiments
Assorted Chips
Assorted Dessert Bars and Brownies
$22.75 per person

**BBQ Menu #2**
Cavatappi Pasta Salad Primavera
Tomato and Cucumber Salad with Raspberry Vinaigrette Dressing
Grilled ¼ lb. Hamburgers
Grilled Marinated Chicken Breasts
Buns / Lettuce / Tomatoes / Onions / Condiments
Ice Cream Drumsticks
$22.00 per person

**BBQ Menu #3**
Cole Slaw
Fresh Seasonal Fruits and Berries
Pulled BBQ Pork Sandwiches
Hebrew National Hot Dogs
Corn on the Cob
Cowboy Beans
Tortilla Chips and Salsa
Lettuce / Tomatoes / Condiments
Apple Pie
$23.50 per person

**BBQ Menu #4**
Red Potato Salad with Dijon
Sliced Watermelon
BBQ Baby Back Ribs
¼ Roasted Chicken
Grilled Corn on the Cob
Brown Sugar Beans
Potato Chips
Triple Berry and Apple Tarts
$28.00 per person

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~Hors d’oeuvres Reception~

Choose Your Options – Menu 1

**Cold Hors d’oeuvres (Choose 4)**
- Fresh Seasonal Fruits & Berries
- Vegetable Crudités with Roasted Red Pepper Dip
- Imported & Domestic Cheese Tray with Assorted Crackers & Biscuits
- Salmon Pinwheels on Rye Point
- Turkey & Cheese Pinwheel on Spinach Tortillas
- Toasted Coconut & Cream Cheese Wrapped Grape
- Roast Beef Roulade with Gherkins
- Borsin Stuffed Cherry Tomatoes
- Genoa Salami Coronets with Borsin Cheese
- Deviled Eggs with Caviar
- Cantaloupe with Prosciutto
- Santa Fe Rolls with Black Beans

**Hot Hors d’oeuvres (Choose 3)**
- Chicken Satay with Chili Peanut Sauce
- Flank Beef Skewer with Bordelaise Sauce
- Chipotle Flank Steak or Chipotle Chicken Skewers
- Smoked Chicken & Black Bean Burrito
- Vegetable Spring Roll with Sweet and Sour Sauce
- Black Bean Empanada
- Feta & Sun-Dried Tomato in Phyllo
- Stuffed Mushrooms with Chorizo & Jack Cheese
- Assorted Petit Quiche
- Spinach and Artichoke in Tortilla Crisp
- Roasted Green Chili and Cheese Quesadilla
- Chili Con Queso Trumpets
- Petit Crab & Brie Quesadilla
- Roasted Vegetable Quesadilla
- Machaca Beef Burrito with Salsa
- Spinach Pesto Puffs

$25.75 per person - Two Hour Reception – Two of Each Item Per Person

Choose Your Options – Menu 2

**Cold Hors d’oeuvres (Choose 4)**
- Fresh Seasonal Fruits & Berries
- Vegetable Crudités with Roasted Red Pepper Dip
- Imported & Domestic Cheese Tray with Assorted Crackers & Biscuits
- Grilled Vegetable Platter - Portobello Mushrooms, Asparagus, Peppers, Carrots, Zucchini, Yellow Squash and Red Onions with Flavored Oils
- Belgium Endive with Smoked Salmon Mousse
- Pesto Crab Stuffed Cherry Tomatoes
- Smoked Salmon Pinwheels on Rye Point
- Parma Prosciutto Wrapped Tenderloin
- Petit Fruit Kebobs
- Belgium Endive with Borsin Cheese
- Grilled Tequila Shrimp & Grape Tomatoes Skewers
- Caprese Salad Skewers

**Hot Hors d’oeuvres (Choose 3)**
- Chicken Sonoran in Filo
- Shrimp & Scallop Kebobs with Saffron Cream
- Stuffed Mushroom with Artichoke & Parmesan Cheese
- Cozy Shrimp Wrapped in Spring Roll
- Brie & Raspberry Phyllo Star
- Sesame Chicken Skewer
- Portobello Mushroom Empanada
- Dijon Chicken in Puff Pastry
- Fig and Goat Cheese on Flatbread
- Lobster Empanada
- Shrimp Burrito Vera Cruz
- Blue Cheese & Pear in Phyllo Star
- Stuffed Mushrooms with Goat Cheese & Sun Dried Tomatoes
- Southwest Chorizo Spring Roll
- Coconut Shrimp
- Sesame Crusted Crab Spring Rolls
- Manchego Beef Empanadas

$28.50 per person - Two Hour Reception – Two of Each Item Per Person
### Cold Hors d’oeuvres

- **Imported and Domestic Cheeses with Crackers** $425
- **Fresh Seasonal Fruits and Berries** $300
- **Vegetable Crudités w/ Roasted Red Pepper Dip** $275
- **Petit Fruit Kebobs** $230
- **Toasted Coconut, Cream Cheese and Grapes** $230
- **Santa Fe Rolls with Black Beans** $230
- **Smoked Salmon Pinwheels on Rye Points** $300
- **Belgium Endive with Boursin Cheese** $300
- **Cold Shrimp with Cocktail Sauce** $400
- **Artichoke Bottoms with Black Bean Salad** $290
- **Belgium Endive with Smoked Salmon Mousse** $290
- **Prosciutto Wrapped Tenderloin** $425
- **Turkey & Cheese Pinwheel in Spinach Tortilla** $240
- **Cantaloupe with Prosciutto** $240
- **Caprese Salad Skewers** $240
- **Pesto Crab Stuffed Cherry Tomatoes** $270
- **Boursin Stuffed Cherry Tomatoes** $240
- **Devilled Eggs with Caviar** $240
- **Roast Beef with Gherkins** $240
- **Assorted Sushi/Nigiri/Rolls** **Market**

### Hot Hors d’oeuvres

- **Brie, Almond and Pear in Phyllo** $340
- **Tandoori Chicken Skewer** $340
- **Chipotle Flank Steak Skewers** $340
- **Chipotle Chicken Skewers** $340
- **Southwest Chorizo Spring Roll** $340
- **Pork and Mango Empanada** $340
- **Roma Tomato & Roasted Eggplant Tortilla Crisp** $280
- **Blue Cheese, Pear & Red Wine Phyllo Star** $340
- **Chili Lime Chicken Kebob** $340
- **Shrimp Burrito Vera Cruz** $340
- **Chili Con Queso Quesadilla Trumpets** $280
- **Portobello Mushroom Empanada** $340
- **Roasted Green Chili & Cheese Quesadilla** $280
- **Roasted Vegetable Quesadilla** $280
- **Sesame Chicken Skewer** $340
- **Chicken Sonoran in Filo** $340
- **Swordfish Kebobs with Saffron Cream** $460
- **Petit Crab & Brie Quesadillas** $280
- **Beef Flank Satay Montreal** $340
- **Desert Bloom Mushrooms w/ Goat Cheese & Sun-Dried Tomatoes** $280
- **Shrimp & Scallop Kebobs w/ Saffron Cream** $415
- **Thai Chicken Satay** $340
- **Manchego Beef Empanada** $340
- **Smoked Chicken & Black Bean Burrito** $340
- **Mushrooms Stuffed w/ Chorizo & Jack Cheese** $280
- **Shrimp Spring Roll w/ Sweet & Sour Sauce** $340
- **Crab Rangoon w/ Cream Cheese in Wonton** $280

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*Hors d’oeuvres Reception
Platter Selections*

*Prices based on 100 pieces (Can be ordered by 50 pieces)*

*All prices subject to sales tax and 21% Catering Service Fee / Minimum Order Charges May Apply
Menus are subject to seasonal changes / Please ask your sales person for details*
-Bar Services-

Hosted Open Bar

_Priced by the Hour, Per Guest_

**Premium Brands Full Hosted Bar**

First Hour $16.00  
Each Additional Hour $12.00

Premium Spirits such as Absolute Vodka, Beefeater Gin, Bacardi Rum, Dewar’s Scotch, Jack Daniel’s Whiskey and Jose Cuervo Tequila

Domestic and Premium Beers such as Coors Light, Corona, Heineken and Michelob Ultra.

A Selection of Varietal Wines to include Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel

**Beer, Wine and Soft Drink Hosted Open Bar**

First Hour $14.00  
Each Additional Hour $10.50

Domestic and Premium Beers such as Coors Light, Corona, Heineken and Michelob Ultra.

A Selection of Varietal Wines to include Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel

A Variety of Soft Drinks.

**Cash Bar/Hosted**

_Priced by Consumption_

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Premium Liquor</td>
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<tr>
<td>Domestic Beer</td>
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<td>Imported Beer</td>
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<tr>
<td>Wine</td>
<td>$7.00</td>
</tr>
<tr>
<td>Soft Drinks and Juice</td>
<td>$2.75</td>
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_A $100.00 Bartender Fee will apply for each Bartender for the first Four Hours of Service Time._

_Additional Hours are booked at a Rate of $27.00 per Hour per Bartender._

_All Prices are subject to sales tax and a 21% Catering Service Fee._
~Meeting Planners Package I~

**Continental Breakfast**
- Assorted Fruit Juices
- Apples, Bananas, Oranges and Pears
- Fresh Baked Danish
- Fruit and Nut Muffins
- Coffee, Regular and Decaf / Assorted Hot Teas

**Mid-morning Break**
- Coffee - Regular and Decaf
- Assorted Hot Teas

**Lunch ~ Choice either Salad Wrap or Hot Buffet**

**Salad Wrap Buffet**
- Chicken Caesar Wrap
- Tuna with Water Chestnuts Wrap
- Smoked Turkey and Cheddar Wrap
- Fresh Fruit Wedges, Assorted Chips, Fresh Baked Brownies
- Iced Tea and Iced Water

**Hot Buffet**
- Wild Field Green Salad with English Cucumber and Tomatoes with Assorted Dressings

**Entrée: (Choose 1)**
- Cavatappi Pasta with Grilled Chicken, Mushrooms, Peppers, and Onions in a Garlic Cream Sauce
  ~  Chicken Parisienne with Ham and Mushrooms in Lemon Butter Sauce
  ~  Chicken Natua with Asparagus in Lobster Cream Sauce
  ~  Beef Stroganoff with Egg Noodles
  ~  Beef Tips with Mushrooms and Tomatoes

- Medley of Fresh Broccoli, Carrots and Cauliflower
- Herb Roasted Red Skin Potatoes
- Assorted Bundt Cakes
- Iced Tea and Iced Water

**Afternoon Break**
- Assorted Dessert Bars and Brownies
- Coffee - Regular and Decaf and Assorted Hot Teas
- Iced Tea and Iced Water

*$38.50 per person*
-Meeting Planners Package II-

<table>
<thead>
<tr>
<th>Continental Breakfast</th>
<th>Mid-morning Break</th>
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<tbody>
<tr>
<td>Assorted Fruit Juices</td>
<td>Coffee - Regular and Decaf</td>
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<tr>
<td>Fresh Seasonal Fruits and Berries</td>
<td>Assorted Hot Teas</td>
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<td>Fresh Baked Danish</td>
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<tr>
<td>Assorted Breakfast Breads</td>
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<tr>
<td>Coffee - Regular and Decaf and Assorted Hot Teas</td>
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</tbody>
</table>

**Hot Buffet Lunch**

Farmers Market Salad – Wild Field Greens, Romaine, English Cucumbers, Olives, Celery, Carrots and Tomatoes with Assorted Dressings

**Entrée: (Choose 1)**

- Vegetable Lasagna with White Sauce
- Chicken Venezia – Stuffed with Italian Rice, Olives and Tomatoes in Tomato Cream Sauce
- Grilled Flank Steak with Mushroom Demi Glaze
- Chicken Vera Cruz with Onions, Peppers and Cilantro, topped with Pepper Jack Cheese
- Slow Roasted BBQ Brisket of Beef

- Medley of Fresh Broccoli, Carrots and Cauliflower
- Herb Roasted Baby Potatoes
- Rolls and Butter
- Assorted Cheesecakes, Tiramisu, Chocolate Mousse Torte, Carrot Cake and Fruit Pies

- Iced Tea and Iced Water

**Afternoon Break**

- Assorted Cookies
- Brownies
- Ice Cream Novelties
- Soda and Bottled Water

**$46.50 per person**

*Minimum orders may apply*

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All prices subject to sales tax and 21% Catering Service Fee / Minimum Order Charges May Apply

Menus are subject to seasonal changes / Please ask your sales person for details
-Mesa Convention Center Policies-

**Deposit/Payment**
The Mesa Convention Center requires a NON-REFUNDABLE deposit of 50% of the estimated total rental, catering and equipment fees at the time of booking. Balance of charges are due 30 days prior to the event. All deposits and final payments should be made in the form of Credit Card, Business Check, Cashier’s Check, or Money Order.

**Food & Beverage Policies**
Food and beverage minimum guidelines may apply to all events. The food and beverage minimum may vary depending on seasonal demand, the number of guests expected, and/or the size of meeting space requested. A 21% Catering Service Fee is added to all food and beverage charges, plus applicable sales tax.

Patrons or attendees shall bring neither food nor beverage from outside sources into the Mesa Convention Center. Food and beverage purchased from the Mesa Convention Center may not be removed from the premises. All food and beverage served in the Mesa Convention Center must be purchased through Personal Touch Catering and dispensed by Personal Touch servers. Provisions of the Mesa Convention Center liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served, servers are required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated, according to management discretion, consistent with the applicable state regulations.

**Food and Beverage Guarantee**
A group Food & Beverage minimum revenue guarantee is required for all catered events. This F&B minimum does not include facility fees, service charges, tax, labor charges, audio visual or any other miscellaneous charges incurred. For groups of 300 or less, a 72-hour guarantee is required. For groups of more than 300 guests, a five-day guarantee is required. Should your final guarantee drop below the approximate number of guests expected, you will be advised on food and beverage alternatives to achieve your F&B minimum. If F&B Minimum cannot be achieved through alternate or additional food and beverage choices, the Parties agree that the difference between the F&B Minimum and the actual food and beverage expenditure will be assessed to your account.
Food and Beverage Service Standards

In order to provide you and your guests with the highest levels of food quality and taste, the service times for all events held at the Mesa Convention Center will be limited to two hours. This policy ensures that the food and beverage service that you receive at your event will encompass a fresh appearance and heightened taste expectation.

All food and beverage service at the Mesa Convention Center requires a minimum service of at least 25 guests. In the event that your group does not meet this minimum, additional labor costs will be assessed to ensure that your event is properly staffed.

Security Requirements, events with alcohol

Security, at established minimum requirements, is required for all events utilizing alcohol service. The number of security officers required is based on the total number of guests attending the event and other prediciating factors. There is a four-hour minimum for all security services.

Room Assignment, Set Up and Decorating

Rooms are assigned and set up according to the guaranteed number of guests and specifications agreed upon with your Event Coordinator. The Mesa Convention Center reserves the right to assign and re-assign event space. Function rooms are assigned according to the number of persons expected to attend and may be changed by the Mesa Convention Center if attendance or other circumstances change. In such event, the Mesa Convention Center will provide alternate suitable arrangements to meet the requirements of your event as outlined in your contract. Prior to publishing any meeting room names you must obtain written confirmation of meeting room assignments from your designated Event Coordinator. All function rooms will provide standard lighting and standard electrical outlets. Requests for additional lighting and power will be required a minimum of (2) weeks in advance of your event and will be assessed applicable charges. Once a room has been set and changes are needed at the request of the group contact, a change fee of will be assessed. Decorating and set up time will be confirmed 30 days prior to the event based on the current event schedule.

Decorating Restrictions

All candles must be contained in glass containers and flames must be below the rim. The use of streamers, silly string, rice, confetti or glitter is not allowed. Please discuss with your Event Coordinator all arrangements related to decorating.

Thank you for choosing the Mesa Convention Center!