



Moon Valley Country Club 2016 Catering Menus

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General Information I

Club Availability

All dates and locations are subject to availability and management approval. Moon Valley Country Club (MVCC) would be happy to secure a venue for your event with a signed contract and deposit.

Guarantee Policy

An attendance guarantee must be received seven business days prior to the event. The guarantee is the minimum number of attendees that will be charged. If attendance exceeds the guaranteed amount the final bill will reflect the actual number of guests in attendance of the event.

MVCC will be prepared to serve 2% over the guaranteed amount.

Deposits and Contracts

A \$500 deposit is required to secure your preferred date. The deposit is non-refundable and is due with a signed contract, which will outline the payment schedule. Full payment of the estimated balance is due seven business days prior to the date of the event. A credit card authorization form is required to be on file to guarantee any additional charges incurred during the event.

Service Charge and Sales Tax

A 20% service charge is added to all food and beverage and is subject to Arizona state sales tax. The total bill including food, beverage, service charge, facility fees, equipment rentals, labor fees, set-up fees, etc. are subject to Arizona state sales tax.

Food and Beverage Service

It is against Arizona state liquor law for any alcohol to be brought onto the grounds from any outside source. Additionally MVCC mandates no outside food may be brought and consumed on the grounds.

Member Pricing

Member pricing will be offered to MVCC members in good standing and will reflect a 10% discount on food and beverage purchased as well as a 50% discount on facility fees. Members in good standing may apply the food and beverage to their club minimum but may not charge the event to their member account.

Music and Entertainment

Outdoor amplified music and entertainment must cease by 10:00pm; indoor amplified music and entertainment may continue until 12:00am.

Parking

Complimentary self parking is available to all members and guests. Professional valet services are available for an additional fee.

General Information II

Non Member Facility Pricing

Sunset One: \$250.00
Sunset Two: \$250.00
Sky Room: \$400.00
Board Room: \$100.00
Gymnasium: \$300.00
Founder's Room: \$150.00
F&B minimum required

Member Facility Pricing

Sunset One: \$125.00
Sunset Two: \$125.00
Sky Room: \$200.00
Board Room: \$50.00
Gymnasium: \$300.00
Founder's Room: \$75.00
F&B minimum required

Equipment Pricing

Covered portion of the terrace \$500.00
Gas Heaters: \$85.00 each
Wood Dance floor: \$250.00
Stage for band or entertainment: \$100.00
Podium, microphone and sound system: \$75.00
LCD projector: \$85.00
Screen: \$50.00
Specialty linen: price quote
White chair covers with sashes: \$5.50 per chair
Labor (if MVCC staff sets up chair covers): \$5.00 per chair

All fees listed above are subject to Arizona state sales tax

Breakfast

The Goldwater Continental

choice of one juice: orange / grapefruit / apple / cranberry
selection of freshly baked muffins and breakfast breads
seasonal fresh fruit salad
regular coffee, decaffeinated coffee and hot tea selection
\$16.50++ per person

The Moon Walk Buffet

choice of one egg dish / one meat option / two sides
choice of two juices: orange / grapefruit / apple / cranberry
regular coffee, decaffeinated coffee and hot tea selection
\$20.00++ per person

Egg Choices

fluffy scrambled eggs
Denver style scrambled eggs
with peppers, ham and cheese
“commuter” sandwich with
fried egg, American cheese,
griddled ham on an
English muffin

Upgrade your breakfast with a MVCC breakfast burrito

scrambled eggs, applewood
smoked bacon, pork sausage,
shredded cheese and hash
browns in a flour tortilla
\$2.50

Meat Choices

applewood smoked bacon
pork sausage links
ham steak
Canadian bacon

Side Choices

yukon gold rosemary roasted
potatoes
classic hash browns
corned beef hash
cinnamon French toast
sticky buns with golden raisins
and toasted pepitas
buttermilk biscuits with
Southern-style sausage gravy
low fat cottage cheese
seasonal fruit

Plated Cold Lunch

All plated lunches include water, iced tea, coffee, decaffeinated coffee, hot tea selections, and handcrafted assorted cookies.

All plated salads include fresh baked rolls and butter.

portabella mushroom, roasted red peppers, zucchini, fresh mozzarella, classic basil and nut pesto on a brioche roll with MV potato chips (v) \$18.00++

creamy chicken salad sandwich on french style baguette, crisp lettuce, fresh tomato with MV potato chips \$18.00++

shaved prime rib sandwich on ciabatta with horseradish aioli, crisp lettuce, fresh tomato with MV potato chips \$22.00++

Italian marinated chicken breast on house made foccacia, havarti cheese, caramelized onions, crisp lettuce, fresh tomato, herb mayonnaise with MV potato chips \$19.00++

oven roasted turkey breast, swiss cheese, applewood smoked bacon, crisp lettuce, fresh tomato and herb mayonnaise wrapped in a spinach tortilla with MV potato chips \$18.00++

chef salad with sliced turkey and ham, swiss and cheddar cheese, diced tomatoes and hardboiled egg served with honey mustard dressing \$19.00++

caesar salad with chopped romaine, toasted croutons, shaved parmesan and creamy caesar dressing

chicken \$18.00++

salmon \$21.00++

Plated Hot Lunch

Each of following lunches include choice of
one salad, one hot entrée and one dessert

Salad Choices

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers
and white balsamic vinaigrette

caesar salad with chopped romaine, toasted croutons and shaved parmesan

antipasto salad, chopped romaine lettuce, artichoke hearts, roasted peppers, olives,
beef salami, sharp provolone cheese with red wine vinaigrette

Grille 59 seasonal salad

please speak to our Sales & event Manager for details

Entrée Choices

herb marinated chicken, crashed hot yukon gold potatoes, asparagus with rosemary
demi glace \$26.00++

seared airline chicken breast, mushroom risotto, haricot verts
with balsamic pan jus \$29.00++

grilled sirloin steak, buttermilk mashed potatoes, broccolini with port wine
reduction \$30.00++

teriyaki glazed salmon over asian fried rice with peas, carrots, mushrooms, onions,
scallions and scrambled egg \$29.00++

mahi mahi with cilantro basmati rice, broccolini with red pepper beurre
blanc \$31.00++

coffee dusted filet mignon, hazelnut risotto, baby carrots with fig gastrique \$35.00++

polenta medallions with seasonal roasted vegetable napoleon, basil & nut pesto with
rustic marinara (v) (gf) \$23.00++

Dessert Choices

white chocolate and blueberry bread pudding with spiced rum caramel sauce

classic new york style cheesecake with berry compote

strawberry shortcake with whipped chantilly cream

dark chocolate sponge cake layered with rich chocolate mousse

All of the above plated lunches include water, iced tea, regular coffee, decaffeinated coffee, hot tea
selections, fresh baked rolls and butter

Buffet Lunches

Each of following lunches include choice of one salad,
one hot entrée and Chef's selection dessert station

Salad Choices

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers
and white balsamic vinaigrette

caesar salad with chopped romaine, toasted croutons and shaved parmesan

antipasto salad, chopped romaine lettuce, artichoke hearts, roasted peppers, olives,
beef salami, sharp provolone cheese with red wine vinaigrette

Grille 59 seasonal salad

please speak to our Sales & Event Manager for details

Entrée Choices

marinated chicken topped with artichokes and spinach, served with roasted yukon gold
potatoes with a romesco sauce \$28.00++

crispy chicken breast topped with balsamic marinated tomatoes, fresh
mozzarella, chiffonade basil, served with risotto, asparagus and
balsamic reduction \$28.00++

chardonnay poached salmon over creamy red lentils, broccolini with cucumber-dill
pico de gallo \$32.00++

tequila lime shrimp over cilantro basmati rice with cumin dusted bell peppers,
red onions, squash and cherry tomatoes \$34.00++

sliced beef sirloin, buttermilk mashed potatoes, haricot verts with bing cherry
demi glace \$35.00++

polenta medallions with seasonal roasted vegetable napoleon, basil & nut pesto
with rustic marinara (v) (gf) \$25.00++

All of the above buffet lunches include water, iced tea, regular coffee, decaffeinated coffee,
hot tea selections, and fresh baked rolls and butter

Additional Buffet Options

Lunch Price: \$32.00++

Dinner Price: \$39.00++

Deli Buffet

shaved prime rib, golden turkey breast, slow roasted ham and italian beef salami

crisp lettuce, fresh sliced tomatoes, thin red onion, pickles

cheese platter with cheddar, provolone and swiss

locally sourced small baked bread and rolls

condiments that include: dijon mustard, ketchup, classic mayonnaise

creamy cabbage slaw

yukon gold potato salad with black olives, shredded carrots, red onion, green bell peppers with a red wine vinaigrette

seasonal fresh fruit salad

handcrafted cookies and chewy brownies

Tex-Mex

tri-colored tortilla chips with fire roasted tomato salsa

adobo marinated chicken

marinated carne asada

traditional Spanish rice

coffee infused refried beans

warm flour tortillas, shredded lettuce, diced tomatoes, shredded cheddar and monterey jack cheese, black olives, jalapenos and sour cream

seasonal fresh fruit salad

cinnamon dusted churros

All of the above buffet menus include water, iced tea, regular coffee, decaffeinated coffee and hot tea selection

Around the World Part I

Lunch Buffet Price: \$32.00++

Dinner Buffet Price: \$39.00++

Italy

caesar salad with chopped romaine, toasted croutons and shaved parmesan
antipasto display that may include: roasted peppers, pickled asparagus, carrots and snap peas, beef salami, spicy pepperoni, buffalo mozzarella and picante provolone
roasted seasonal vegetable ratatouille (v)
cheese stuffed tortellini tossed in a pink vodka cream sauce
risotto florentine (v)
crispy chicken breast topped with balsamic marinated tomatoes, fresh mozzarella, and chiffonade basil
sliced seasonal fresh fruit
tiramisu and cream puffs

All American BBQ

classic wedge salad, crumbled blue cheese, tomatoes, bacon, and blue cheese dressing
sliced seasonal fresh fruit display
creamy cabbage slaw
deviled egg potato salad
broccoli salad with applewood smoked bacon, golden raisins, hickory smoked almonds in a creamy dressing
barbeque baked beans
100% all beef hot dogs and angus ground beef burgers
honey fried chicken
apple pie with whipped chantilly cream

All of the above buffet menus include water, iced tea, regular coffee, decaffeinated coffee, hot tea selections, fresh baked rolls and butter

Stationary Hors d'oeuvres

each of following are priced per person
prices are based on three pieces per person

Cold

- teriyaki chicken, asian slaw in a wonton cup \$8.25++
- poached shrimp with atomic cocktail sauce and lemon wedges \$9.95++
- tomato and fresh mozzarella bruschetta (v) \$5.50++
- crab salad with lemon-thyme mayonnaise in an endive leaf \$7.50++
- pimento cheese sandwiches served on white bread (v) \$5.00
- domestic and imported cheese display, dried fruit, mixed nuts,
cracker selection \$8.50++
- chilled vegetable crudités or grilled vegetables with cucumber tzatziki dip (v) \$7.50++
- MV house potato chips with French onion dip (v) \$4.50++

Hot

- classic spinach-artichoke dip with tri-colored tortilla chips (v) \$6.00++
- bacon wrapped sea scallops \$9.25++
- italian sausage stuffed mushrooms over bourbon demi glace \$6.75++
- whiskey glazed meatballs \$6.50++
- buffalo chicken dip with crostini, carrot and celery sticks with blue
cheese dressing \$6.75++
- loaded baked potato cakes with chive sour cream \$6.50
- sweet potato chip "poutine" topped with pulled pork, wisconsin white cheddar
cheese curds and a sage demi glace \$7.50++
- pigs in a blanket with dijon mustard and ketchup \$6.50++

(v) represents a vegetarian option

Passed Hors d'oeuvres

each of following are priced per person

prices are based on two pieces per person

- machaca chicken chimichanga with avocado crème \$6.50++
- crab salad with lemon-thyme mayonnaise in an endive leaf \$6.50++
- poached shrimp with atomic cocktail sauce \$9.00++
- white cheddar grilled cheese with oven dried tomato remoulade (v) \$5.50++
- caprese skewer with fresh mozzarella and heirloom cherry tomatoes (v) \$4.75++
- pimento cheese sandwiches served on white bread (v) \$4.50++
- roasted vegetable ratatouille skewer (v) \$5.50++
- mini deep dish pizzas with pepperoni, sausage and mushroom \$6.00++
- mini lump crab cakes with panko breadcrumbs \$7.95++
- italian sausage stuffed mushrooms with sage demi glace \$5.95++
- pigs in a blanket with dijon mustard and ketchup \$5.95++
- fig, goat cheese, arugula pinwheel wrapped in a sundried tomato tortilla (v) \$6.50++
- teriyaki chicken, asian slaw in a wonton cup \$7.25++
- bacon wrapped sea scallops \$8.50++
- whiskey glazed meatballs \$5.75++
- barbeque chicken skewers \$5.50++
- chili lime beef skewers \$6.25++
- glazed donut hole cheeseburger sliders \$7.25++

(v) represents a vegetarian option

Action Stations

The options listed below are designed to be paired with a buffet meal or used as multiple stations. There is a two station minimum required.

Omelets

omelets made to order with fresh vegetables, breakfast meats, cheeses and eggs and egg whites \$10.00++ per person

Char-Grilled

all beef hot dogs, angus ground beef burgers, marinated and grilled chicken with crisp lettuce, fresh sliced tomatoes, thinly sliced red onions and pickles, assorted sliced cheese platter and rolls \$12.00++ per person
(upgrade with MV chili \$2.50++ per person)

Pasta Station

choice of two pasta shapes: penne / linguine / cheese tortellini
choice of two sauces: rustic marinara / creamy alfredo / bolognese ragout
choice of one protein per pasta: diced chicken / meatballs / shrimp*
garlic breadsticks and grated parmesan cheese
\$12.00++ per person
*\$3.95++ additional charge for shrimp

Luau

luau roasted pork, hawaiian sweet rolls, prickly pear barbeque sauce and pineapple pico de gallo \$13.00++ per person

Reuben

carved turkey pastrami and corned beef, seeded rye bread and mini challah rolls, sauerkraut, creamy cabbage slaw, swiss cheese and thousand island dressing
\$12.00++ per person

Carving

brown sugar maple glazed spiral ham \$95++ (each serves approximately 20)
prime rib \$400++ (each serves approximately 35)
beef tenderloin \$275++ per loin (serves approximately 15)
whole roasted turkey \$125++ (serves approximately 25)

All action stations require one chef attendant per 75 guests at \$85.00

Build Your Own...

The options listed below are designed to be paired with a buffet meal or used as multiple stations and not intended as stand alone food selections.

Salad Bar

mixed greens, carrots, hothouse cucumbers, cherry tomatoes, black olives, bell peppers, shredded cheese, sunflower seeds, golden raisins, croutons, locally made foccacia and butter dressings (choose two): honey mustard, buttermilk ranch, white balsamic vinaigrette or creamy blue cheese
\$10.00++ per person

upgrade with choice of protein:

deviled egg salad \$2.00++ / classic tuna salad \$4.00++ / grilled chicken \$3.00++
add MV housemade soup \$3.00++

Slider Station

ground beef burgers and bbq pulled pork, lettuce, pickles, cheddar and swiss cheeses, mini rolls, barbeque sauce, thousand island dressing, ketchup and mustard
\$13.00++ per person

Tostada Station

Red Bird southwestern ground turkey with poblano peppers and onions, seasoned ground beef, crispy tortillas, shredded lettuce, diced tomatoes, red onion, shredded cheddar and monterey jack cheese, sour cream, fire roasted tomato salsa and coffee infused refried beans
\$14.00++ per person

All American Sundae Bar Station

chocolate and vanilla ice cream (other flavors available upon request), chopped nuts, sprinkles, cookie crumbs, assorted crushed candy, whipped cream, cherries, chocolate and caramel sauce
\$9.00++ per person

Dessert Bar Station

choose two from the following: m&m cinnamon toast crunch bars, butterfinger honey nut cheerio bars, peanut butter captain crunch bars, oreo rice krispie treat bars or traditional magic bars
\$9.00++ per person

Chocolate Fountain Station

choice of one: milk chocolate / dark chocolate / white chocolate
dipping items may include: pretzel rods, marshmallows, pound cake, strawberries, assorted cookies, cherries and rice krispie treats (other items available upon request)
\$425.00 plus tax (based on 75 people and 2-hours of dipping time)

Intermission

all of the intermissions listed below include water, iced tea, coffee, decaffeinated coffee and hot tea selections

Grille 59

dry snacks that may include: fresh popped popcorn, spicy snack mix, MV
potato chips with french onion dip
\$6.00++ per person

Sugar Rush

assorted housemade cookies that may include: chocolate chip, oatmeal raisin,
peanut butter and dark chocolate chunk, chewy chocolate brownies,
rice krispie treats
\$6.50++ per person

Movie Madness

tortilla chips and warm cheese sauce
assorted chocolate bars that may include: snickers, milky way, twix, m&m's,
chewy red licorice, fresh popped popcorn
\$7.00++ per person

Health Nut

assorted granola bars, seasonal fruit salad, domestic cheese platter with
dried fruit. mixed nuts and crackers
\$7.50++ per person

upgrade your health level with a "make your own" trail mix station
\$4.00++ per person

Munchies

tri-colored tortilla chips and fire roasted tomato salsa \$3.00++ per person

freshly popped popcorn \$1.75++ per person

handcrafted cookies \$25.00++ per dozen

chewy chocolate brownies \$25.00++ per dozen

MV dessert bars \$33.00++ per dozen

Plated Dinner

each dinner includes choice of one salad, one vegetable, one starch, one entrée and one dessert

Salad Choices

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers and white balsamic vinaigrette

caesar salad with chopped romaine, toasted croutons and shaved parmesan

antipasto salad, chopped romaine lettuce, artichoke hearts, roasted peppers, olives, beef salami, sharp provolone cheese with red wine vinaigrette

Grille 59 seasonal salad

please speak to our Sales & Event Manager for details

Vegetable

asparagus, broccolini, baby carrots, haricot verts, squash, or sugar snap peas

Starch

buttermilk mashed potatoes, crashed hot yukon gold potatoes, parmesan risotto, wild rice, fragrant basmati rice or fontina potato gratin

upgrade with our handcrafted sour cream and chive twice baked potato \$2.95++

Dessert Choices

white chocolate and blueberry bread pudding with spiced rum caramel sauce

classic new york style cheesecake with berry compote

strawberry shortcake with whipped chantilly cream

dark chocolate sponge cake layered with rich chocolate mousse

All of the above plated dinners include water, iced tea, regular coffee, decaffeinated coffee, hot tea selections, fresh baked rolls and butter

Plated Dinner Entrée Options

Chicken

\$39.00++ per person

seared airline chicken breast with dijon mustard sauce
marinated chicken topped with artichokes and spinach with a romesco sauce
crusted chicken “cordon bleu” with pancetta and swiss cheese mornay sauce

Fish

\$41.00++ per person

chardonnay poached salmon over creamed leeks with bing cherry reduction
blackened mahi mahi with mango relish
grilled halibut with orange blossom beurre blanc

Beef

\$49.00++ per person

filet mignon with classic béarnaise
new york strip steak and caramelized shallot demi glace
sirloin steak and creamy brandy sauce

Vegetarian

\$37.00++ per person

polenta medallions with seasonal roasted vegetable napoleon, basil & nut pesto
with rustic marinara (gf)

*this entrée selection is a complete dish and does not require any
vegetable or starch selections*

upgrade any entrée listed above with:

five ounce lobster tail \$16.00++

four sautéed shrimp \$10.00++

three seared sea scallops \$11.00++

Buffet Dinners

Traditional

tomato and fresh mozzarella bruschetta

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers with buttermilk ranch and herb vinaigrette

choose one of the following: baby carrots / broccolini / haricot verts

choose one of the following: buttermilk mashed potatoes / parmesan potato gratin / wild rice

choose one entrée

dessert bars that may include: m&m cinnamon toast crunch bars, butterfinger honey nut cheerio bars, peanut butter captain crunch bars, oreo rice krispie treat bars or traditional magic bars

Grand

choice of two passed hors d'oeuvres

roasted red pepper hummus, spinach-artichoke dip with tri-colored tortilla chips

caesar salad with chopped romaine, toasted croutons and shaved parmesan

choose one vegetable: baby carrots / broccolini / haricot verts

choose one starch: buttermilk mashed potatoes / parmesan potato gratin / wild rice

choose two entrées

seasonal fresh fruit and berries

strawberry shortcake with whipped chantilly cream

Moon Valley Executive

choice of three passed hors d'oeuvres

roasted red pepper hummus, spinach-artichoke dip with tri-colored tortilla chips

Grille 59 seasonal salad - *please speak to our Sales & Event Manager for details*

choose two vegetables: baby carrots / broccolini / haricot verts

choose two starches: buttermilk mashed potatoes / parmesan potato gratin / wild rice

choose three entrées

seasonal fresh fruit and berries

new york cheesecake with seasonal fruit coulis

m&m "skillet" cookie with vanilla bean ice cream

Buffet Dinner Entrée Options

buffet prices are per person and price is determined by first entrée choice

seared airline chicken breast and Dijon mustard sauce \$41.00++

crispy chicken breast topped with balsamic marinated tomatoes, fresh mozzarella,
chiffonade basil \$41.00++

italian marinated chicken breast, artichoke hearts, olives and roasted red
pepper relish \$41.00++

teriyaki glazed salmon with crispy wontons \$43.00++

blackened mahi mahi with mango relish \$44.00++

grilled halibut with orange blossom beurre blanc \$45.00++

new york steak with wild mushroom demi glace \$49.00++

sliced beef tenderloin with crispy tobacco onions and creamy brandy sauce \$49.00++

second and third entrée options from the Grand and the
Moon Valley Executive buffets are priced per person and
are additional to entrée selection listed above.

chicken \$11.00++

fish \$15.00++

beef \$19.00++

Beverage Information I

Standard Bar

sobieski
bombay
mount gay
jim beam
dewar's
zarco silver

Call Bar

titos
beefeater
bacardi
jack daniels
j&b
1800 silver

Premium Bar

ketel one
tanqueray
meyer's platinum
makers mark
johnny walker red
milagro blanco

Domestic Bottled Beer

budweiser, budweiser light,
miller, miller lite, coors
and coors light

Imported Bottled Beer

amstel light, corona, dos equis,
heineken, guinness and
negro modelo

Microbrew Bottled Beer

seasonal and assorted selections
are available

Private Label Wines:

chardonnay, sauvignon blanc, merlot and cabernet
\$7.00 per glass \$28.00++ per bottle

belstar nv prosecco
\$9.00++ per glass \$32.00++ per bottle

for alternate wine options please ask to see the Grille 59 wine list

Non-Alcoholic Beverage Station

coffee, decaffeinated coffee, hot tea selections
\$4.00++ per person

assorted bottled Coca-Cola, lemonade, iced tea
\$4.50++ per person

Beverage Information II

<u>Package</u>	<u>Standard</u>	<u>Call</u>	<u>Premium</u>
1 Hour	\$15.00++	\$18.00++	\$22.00++
2 Hour	\$19.00++	\$22.00++	\$26.00++
3 Hour	\$22.00++	\$26.00++	\$31.00++
4 Hour	\$29.00++	\$32.00++	\$37.00++

<u>Individual</u>	<u>Standard</u>	<u>Call</u>	<u>Premium</u>
Spirits	\$6.00++	\$6.50++	\$10.00++
Wine	\$7.00++		
Domestic Beer	\$4.00++		
Imported Beer	\$5.00++		
Non-Alcoholic	\$2.50++		

<u>Cash</u>	<u>Standard</u>	<u>Call</u>	<u>Premium</u>
Spirits	\$8.00	\$8.50	\$13.00
Wine	\$9.25		
Domestic Beer	\$5.25		
Imported Beer	\$6.50		
Non-Alcoholic	\$3.25		