

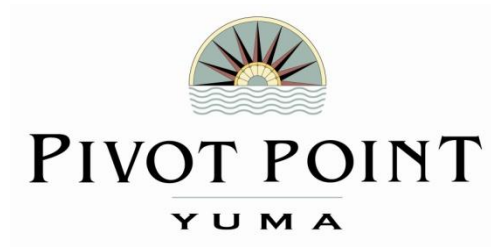
A LA CARTE
BEVERAGES
INDIVIDUAL/PER PERSON

PELLEGRINO BOTTLED WATER	\$ 3.00 ++EACH
FIJI BOTTLED WATER	\$ 3.00 ++ EACH
BOTTLED FRUIT JUICES	\$ 3.00 ++ EACH
ASSORTED SOFT DRINKS	\$ 3.00 ++EACH
POWERAIDE (20oz)	\$ 4.00 ++EACH
STARBUCKS COFFEE, DECAF	\$ 55.00 ++GALLON
RASPBERRY /REGULAR ICED TEA	\$ 32.00 ++GALLON
FRESH SQUEEZED ORANGE JUICE	\$ 40.00 ++GALLON

SAVORY AND SWEETS

ASSORTED GRANOLA & CANDY BARS	\$ 3.00 ++EACH
ASSORTED YOGURTS	\$ 4.00 ++EACH
HAAGEN-DAZS ICE CREAM BARS	\$ 5.00 ++EACH
SLICED FRESH FRUIT AND BERRIES	\$ 5.00 ++PER PERSON
CHIPS, SALSA AND GUACAMOLE	\$ 5.00 ++PER PERSON
ASSORTED BREAKFAST PASTRIES	\$ 28.00 ++DOZEN
ASSORTED BAGELS AND CREAM CHEESE W/TOASTER	\$ 28.00 ++DOZEN
ASSORTED COOKIES AND BROWNIES	\$ 25.00 ++DOZEN
SOFT JUMBO PRETZEL W/MUSTARD	\$ 25.00 ++DOZEN

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



Pivot Point Continental Breakfasts

The Morning Starter

Assorted Juices

Assorted Danish, Muffins & Croissants

Sliced Fresh Fruit & Berries

Butter, Marmelade & Preserves

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 9 ++

The Deluxe

Assorted Juices

Assorted Danish, Muffins & Croissants

Toasted Bagels & Cream Cheese

Sliced Fresh Fruit & Berries

Assorted Flavored Yogurts

Granola & Raisins

Butter, Marmelade & Preserves

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 11 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



PIVOT POINT

Y U M A

Plated Breakfasts

(First Course is pre-set at each placesetting)

All breakfasts are served with pastries, Orange Juice,
Starbucks Freshly Brewed Coffee and Tazo Tea

Please select one of the following:

Papaya with Lime Creme Fraiche
Fresh Mint Chiffon Garnish

Fresh Cantalope with Strawberries
Garnished with Fresh Diced Kiwi

Hawaiian Sweet Pineapple
Served with Papaya Compote and Macadamia nuts

Warm Oatmeal
Served with Brown Sugar and Raisins

Entrees:

American
Scrambled Eggs, Grilled Tomato
Choice of:

Bacon, Sausage, Ham or Chicken Apple Sausage Served with Country Potatoes
\$ 14 ++

Land & Sea Benedict
Toasted English Muffin, Smoked Salmon, Poached Eggs and Hollandaise Sauce
Roasted Tomato with Seasoned Parmesan Crumbs and Country Potatoes
\$ 16 ++

Steak and Eggs
Marinated Flat Iron Steak, Cheddar and Chive Scrambled Eggs
Served with Country Potatoes
\$ 18 ++

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PIVOT POINT

Y U M A

Traditional Breakfast Buffet

Assorted Juices

Assorted Breakfast Pastries and Breakfast Breads

Sliced Fresh Fruit & Berries with Honey Yogurt Sauce

Scrambled Eggs with Cheese

Seasoned Grilled Potatoes with Onions and Bell Peppers

Thick Sliced Applewood Smoked Bacon and Country Sausage

Starbucks Coffee and Tazo Tea

\$ 14 ++

Country Buffet

Assorted Juices

Assorted Scones and Sweet Cornbread

Scrambled Eggs with Onion, Bell Peppers & Ham

Roasted Herb & Garlic Potatoes

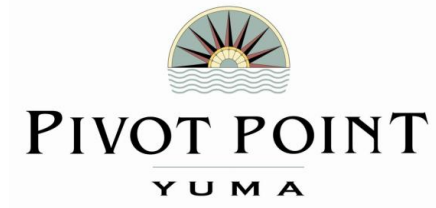
Biscuits & Country Sausage Gravy

Homemade Corn Beef Hash

Starbucks Coffee and Tazo Tea

\$ 14 ++

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Country Breakfast Buffet

(Minimum of 30 Guests)

Assorted Chilled Juices

Fresh Seasonal Sliced Fruit
Served with Mango Yogurt Sauce

Assorted Dry Cereals with Skim and Low Fat Milk

Country Style Scrambled Eggs
With Bell Peppers & Onions

Hickory Smoked Ham

Grilled Sausage Links

Country Potatoes

Assorted Pastries
Served with butter, jam and jellies

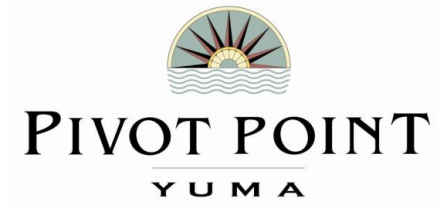
House Made Granola
Served with Orange Honey Yogurt

Cheese Blintzes
Served with Apple and Pomegranate Compote

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 18 ++

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Pivot Point Sunrise Buffet

Assorted Chilled Juices

Fresh Seasonal Sliced Fruit

Seasonal Berries with Whipped Cream

Assorted Individual Yogurts

Toaster Station with Bagels & Cream Cheese

Assorted Dry Cereals with Low Fat and Skim Milk

Classic Eggs Benedict
(Canadian bacon & Hollandaise sauce)

Cinnamon French Toast
(Fire roasted apples, candied walnuts and maple syrup)

Applewood Smoked Bacon and Sausage Links

Grilled Potatoes with Onions and Bell Peppers

Assorted Danish
Butter, Jams and Jellies

Starbucks Freshly Brewed Coffee and Tazo Tea
\$ 21 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



Healthy Starter Breakfast Buffet

Fresh Squeezed Orange Juice

Freshly Made Smoothies

Honeydew and Kiwi, Mixed Berry, Watermelon and Strawberry with Ginger

Assorted Fruit Yogurt and Granola Parfaits

Cantalope Salad with Lime and Mint

Fluffy Scrambled Egg Beaters with Fresh Ricotta Cheese and Chives

Banana Nut Bread

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 19 ++

European Breakfast Buffet

Fresh Squeezed Orange Juice

French Baguettes with Jarlsburg Cheese and Liverwurst

Smoked Salmon Station

(Salmom, Bagels, Cream Cheese, Sliced Tomato, Red Onion, Hardboiled Egg and Capers)

Poached Eggs Over Portabella Mushrooms and Roasted Tomatoes

Topped with a Champagne Balsamic Hollandaise

Baked Au-gratin Potatoes with Asiago Cheese

Crepes Stuffed with Ricotta Cheese and Topped with Dark Sweet Cherries and Grand Marnier Orange Syrup

\$ 23 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



PIVOT POINT

Y U M A

Breakfast Upgrades:

Omelet Station

Chef attendant:

Diced onion, bell peppers, tomatoes, bacon, ham, jalapenos

Shredded cheese, slice mushrooms, salsa

\$ 7 ++

Egg Beaters

\$ 3 ++ Per Person

Oatmeal

\$ 4 ++ Per Person

Chorizo Breakfast Burrito

\$ 4 ++ Per Person

Scrambled Egg Whites

\$ 4 ++ Per Person

Grilled Ham Steak

\$ 5 ++ Per Person

Bagels & Cream Cheese Station with Toaster

\$ 5 ++ Per Person

Smoked Salmon Station with Appropriate Condiments

\$ 6 ++ Per Person

Classic Eggs Benedict

\$ 5 ++ Per Person

Fresh Fruit Smoothies

\$ 5 ++ Per Person

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



PIVOT POINT

Y U M A

Colorado River Brunch (minimum of 30 people)

Assorted Juices
Assorted Pan Dulce (Mexican Sweet Bread)
Fresh Fruit Display with Seasonal Berries with Mango Honey Sauce
Mixed Greens with Corn, Black Beans, Olives, Nopales (Tequila Lime Dressing)
Orange, Jicama and Cucumber Salad with Chili and Lime (Chili Flakes)
Caesar Salad with Herbed Croutons and Manchego Cheese
Tomato, Cucumber and Red Onion with Spicy Roasted Garlic Vinaigrette Dressing

Hot Entrees:

Homemade Roast Beef Hash with Poached Eggs
Smoked Bacon and Country Sausage
Grilled Cottage Potatoes with Carmelized Onion
Buttermilk Biscuits and Sausage Gravy
Chicken Breast with Shrimp Scorpiano
Achiote Marinated Salmon with Mango and Cranberry Salsa
Brine Marinated Pulled BBQ Pork with Spicy BBQ Sauce
Steamed Broccoli with Garlic Buttered Bread Crumbs

Dessert Station:

Flan, Chocolate Mousse, Churros, Apple and Pecan Pie
Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 30 ++

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PIVOT POINT

Y U M A

Pivot Point Brunch

Assorted Juices
Sliced Fresh Fruit and Berries
Assortment of Breakfast Breads and Dinner Rolls
Butter, Marmelade and Preserves
Mixed Greens with Carrots, Tomatoes, Cucumbers, Croutons and Cheese
Yuma Chopped salad with Roasted Corn, Black Beans and Tequila Lime Dressing
Caesar Salad with Herbed Croutons, Parmesan Cheese and Garlic Caesar Dressing
Bow Tie Pasta Salad with Roasted Vegetables and Basil Pesto Dressing

Hot Entrees:

Smoked Bacon and Sausage
Chorizo and Eggs with Onions and Bell Peppers
Roasted Yukon Gold Potatoes with Garlic and Fresh Herbs
Chicken Supreme (Mushroom, Wine and Cream Sauce)
Baked Salmon with Pineapple Beurre-Blanc

Carving Station:

Roasted Top Round of Beef
Creamy Horseradish and Au Jus

Assorted Dessert Station
Pastries, Pies, Tortes and Cakes

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 28 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



PIVOT POINT

Y U M A

Signature Brunch

Fresh Squeezed Orange Juice
Freshly Made Fruit Smoothies
Fruit, Granola and Yogurt Parfaits
Fresh Tropical Fruit Platter with Berries and Raspberry Sauce
Assorted Coffee Breads and Freshly Baked Muffins
Assorted Artisan Breads and Butter
Spinach Salad with Candied Walnuts, Apples and Blue Cheese Crumbles
Harts of Romaine with Roasted Beets and Orange Segments
Caesar Salad with Herbed Croutons and Asiago Cheese
With Raspberry Vinaigrette, Blood Orange and Pomegranite Vinaigrette Dressings

Hot Entrees:

Potato Latkes with Manchego Cheese
Smoked Bacon and Sausage Links
Eggs Benedict with Dill Hollandaise Sauce
Chicken Breast with Shrimp Pomodoro
Salmon Baked with Macadamia Nut Crust and Topped with Pink Champagne Beurre-Blanc
Roasted New York Strip with Chimichuri Sauce
Oven Baked Tomatoes Stuffed with Olive Garlic Tapenade
Ricotta Stuffed Crepes with Dark Cherries and Grandmariner Orange Syrup

Carving Station:

Prime Rib of Beef
Creamy Horseradish and Au-Jus

Dessert Station:

Assorted Pastries, Cakes, Tortes and Bars
Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 40 ++

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PIVOT POINT

Y U M A

Served Luncheons

All Salads are Accompanied with Hot Bread, Butter and an Olive Garlic Tapenade, Starbucks Freshly Brewed Coffee and Tazo Tea

Caesar Salad

Charbroiled Breast of Chicken, Romaine Lettuce, Freshly made Herb Croutons, Creamy Garlic Caesar Dressing, Shaved Parmesan Cheese and Grated Hardboiled Egg
\$ 12 ++

Seared Tuna Nicoise

Charred Ahi Tuna Rare, Steamed Red Creamer potatoes, Cherry Tomatoes, Caper Berries, Kalamata Olives Mixed Greens and Served with a Lemon Dill Vinaigrette
\$ 16 ++

Seafood Salad

Poached Salmon and Shrimp Garnished with Hardboiled Egg, Sliced Cucumber, Red Onion, Artichoke Hearts and Cherry Tomatoes. Served with a Green Goddess Dressing
\$ 16 ++

Thai Chicken Salad

Marinated Breast of Chicken, Napa Cabbage, Won Ton Crisps, Field Greens, Scallions, Carrots and Orange Segments Served with a Sesame Wasabi Dressing
\$ 13 ++

Deli Sandwich

Salami, Smoked Turkey, Smoked Ham, Provolone Cheese, Sliced Pepperoni, Tomato and Red Onion with Lettuce all on a Butter Croissant. Served with Pasta Salad
\$ 12 ++

Skirt Wrap

Marinated Skirt Steak, Roasted Bell Peppers, Zucchini and Red Onion (Basil Pesto) Napa Cabbage with a Roasted Garlic Balsamic Dressing and Served with Tomato and Fresh Mozzarella Salad
\$ 16 ++

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PIVOT POINT

Y U M A

Hot Luncheons

All Hot Entrees are served with choice of Appetizer,
Rolls & Butter, Garlic Olive Tapenade
Starbucks Freshly Brewed Coffee and Tazo Tea

Appetizer:

Chilled Cucumber Soup
Garnished with Shrimp and White Truffle Oil

Chilled Gazpacho
Garnished with Roasted Corn Kernels

Roasted Red Pepper Bisque
Garnished with Rosemary Crème Fraiche

Wedge Salad
Crispy Iceburg Lettuce, Candied Walnuts, Cherry Tomatoes and Blue Cheese Crumbles with
your Choice of Dressing

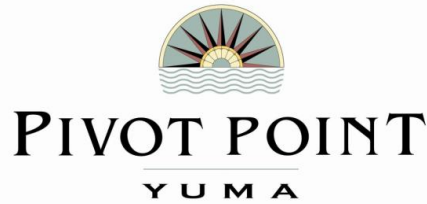
Entrees:

Achiote Marinated Breast of Chicken
Topped with an Ancho Chili Bordelaise and Served with a Roasted Corn and Queso Fresco
\$ 18 ++

Atlantic Salmon
Oven Roasted and Served over Buckwheat Soba Noodles, Tomato Ragout and Sautéed Spinach
\$ 20 ++

Filet Mignon
Petite Filet Mignon Served over Mushroom Risotto, Fried Leeks and Port Reduction
\$ 28 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



Box Lunches on the Run

All Box Lunches are Accompanied by Potato Chips, Whole Seasonal Fruit, Potato Salad,
Cookies and Condiments

Roasted Top Sirloin of Beef with White Cheddar
On Sourdough Ciabatta

Sliced Roasted Turkey Breast and Provolone Cheese
On Whole Wheat Ciabatta

Black Forest Ham and Swiss Cheese
On French Sourdough Hoagie

Grilled Breast of Chicken with Bacon, Lettuce, Tomato
On French Baguette

\$14.00 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



PIVOT POINT

Y U M A

Hilton Garden Inn Deli Buffet

Cheese Tortellini Pasta Salad

Country Potato Salad

Cole Slaw

Field Greens with Choice of (2) Dressings

Shredded Carrots, Cherry Tomatoes, Sliced Mushrooms, Shredded Cheese, Croutons, and Cucumbers

Sliced Black Forest Ham, Roasted Smoked Turkey Breast, Roast Beef, Chicken and Tuna Salads, Cheddar, Jack and Swiss Cheeses

Sliced Tomato, Lettuce, Red Onion, Pepperoncinis, Kosher Dills, Mayonnaise and Mustard

Vegetarian Hay Rollers

Whole Wheat Flour Tortilla Wrap with Pesto Marinated Zucchini, Red Bell Pepper and Basil Pesto Cream Cheese

Assorted Breads and Rolls

Assorted Cookies and Brownies

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 20 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



PIVOT POINT

Y U M A

Yuma Territorial BBQ Lunch Buffet

Chilled Gazpacho

Roasted Corn Relish & Cilantro Crème Fraiche

Imperial Valley Green Salad with Choice of (2) Dressings

Shredded Carrots, Shredded Cheese, Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Croutons

Red Bliss Potato Salad

Cole Slaw

Pasta Salad

Half Pound Ground Sirloin Burgers

Marinated Chicken Breast

All Beef Hot Dogs

Chili Beans

Corn on the Cob

Relish Tray

Sliced Tomato, Lettuce, Red Onion, Cheddar, Swiss and Jack Cheese Sliced, Kosher Dill Pickles, Mayonnaise and Mustard

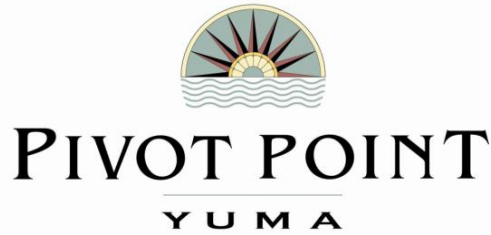
Assorted Breads and Rolls

Apple Pie, Pecan Pie, Sliced Watermelon, Graham Cracker Cookies, Melted Chocolate and Marshmallows

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 24 ++

All pricing subject to 20% service charge and 12.4% sales tax. Pricing subject to change.



Hors d' Oeuvres

Appetizers are served in increments of 50 each

Green Chili Quesadillas	\$ 100 ++
Chicken and Goat Cheese Flautas	\$ 100 ++
Beef Enpanadas	\$ 150 ++
Chicken Kabobs	\$ 75 ++
Beef Kabobs	\$ 100 ++
Mini Chicken Wellingtons	\$ 150 ++
Mini Beef Wellingtons	\$ 150 ++
Salmon Kabobs	\$ 100 ++
Shrimp Kabobs	\$ 150 ++
Coconut Breaded Shrimp	\$ 150 ++
Bacon Wrapped Shrimp	\$ 150 ++
Mini Crab Cakes	\$ 200 ++
Seafood Stuffed Mushrooms	\$ 200 ++
Brie with Raspberry Marmelade on Toast	\$ 100 ++
Antipasto Skewer	\$ 75 ++
Olive Tapenade on Toast	\$ 75 ++
Tomato Feta Bruschetta	\$ 75 ++
Spicy Ahi Tuna on Cucumber Roll	\$ 150 ++
Smoked Salmon Roulade on Toast	\$ 150 ++

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PIVOT POINT

Y U M A

South of the Border Dinner Buffet

Sonora Choppe Salad

Roasted Corn, Black Beans, Nopales and Tri-Color Corn Chip Strips with a Spicy Dressing

Jicama and Cucumber with Lime and Chili Salad

Mexican Shrimp Cocktail

Onion, Tomato, Avocado and Cilantro in a Spicy Tomato Juice

Chips and Salsa

Enchiladas with Queso Fresco

Refried Beans

Spanish Rice

Pork Chile Verde

Achiote Marinated Chicken

Warm Flour and Corn Tortillas

Churros

With Sugar and Cinnamon

Bunuelos

With Sugar and Cinnamon

Flan

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 30

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PIVOT POINT

Y U M A

Out in the Country Dinner Buffet

Mixed Green Salad

Shredded Carrots, Cheese, Sliced Cucumbers, Mushrooms, Herb Croutons and Dressings

Red Skin Potato Salad

Cole Slaw with Roasted Corn and Jicama

Marinated Cucumber, Tomato and Red Onion Salad

Baked Chicken

BBQ Pork Ribs

Grilled Striploin Steaks

Baked Potato

With Butter, Green Onion, Sour Cream and Bacon Bits

Corn on the Cob

Garlic Bread and Cornbread

Honey butter

Fruit Cobbler

Apple Crisp

Watermelon Wedges

Freshly Brewed Starbucks Coffee and Iced Tea

\$ 32

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PIVOT POINT

Y U M A

A Taste of Italy Dinner Buffet

Classic Caesar Salad

Grilled Pesto Marinated Vegetable Salad

Tomato and Basil Caprese Salad

Antipastro Tray

Cured Meats and Marinated Vegetables

Chicken Marsala

Sautéed Breast of Chicken with Marsala Wine and Mushrooms

Shrimp Tortellini

Shrimp and Cheese Stuffed Tortellini Pasta with a Saffron Infused Tomato Broth

Lasagna

Sausage and Beef Lasagna with a Garlic Tomato and Basil Sauce, Layered with Mozzarella, Provolone and Parmesan Cheese

Rustic Bread and Breadsticks

Warm Garlic, Olives and Extra Virgin Olive Oil on the Tables

Classic Tiramisu

Stuffed Cannolis

Chocolate Mousse Cake

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 32

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PIVOT POINT

Y U M A

Plated Dinners

All Entrees are Served with Choice of Soup or Salad and they Include Dinner Rolls, Butter, Starbucks Freshly Brewed Coffee Service and Iced Tea

Salad

Harts of Romaine Lettuce

With Tomatoes, Croutons, Parmesan Cheese and Garlic Caesar Dressing

Mixed Green Salad

Assorted Field Greens, Cucumbers, Shredded Cabbage, Carrots, Tomato and Ranch Creamy Italian Dressing

Iceburg Wedge

Served with Tomatoes, Sliced Olives, Blue Cheese Crumbles and Garlic Creamy Italian Dressing

Soup

Cream of Wild Mushroom

Garnished with Marsala Cream and Truffle Oil

Black Bean Soup

Garnished with Pico de Gallo and Sour Cream

Spinach Florentine

Garnished with Asiago Cheese and Extra Virgin Olive Oil

Please Select (2) Accompaniments:

Roasted Garlic and Herb Red Potatoes

Twice Baked Potatoes

Basil Pesto Mashed Potatoes

Roasted Tomato with Olive Tapenade

Broccolini with Garlic Cheese Breadcrumbs

Grilled Zucchini with Garlic Pesto

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PIVOT POINT

Y U M A

Plated Dinner Entrees

Broiled New York Strip Loin
Topped with Roasted Garlic and Mushroom
\$ 28

Filet Mignon
Bacon Wrapped and Served with Fresh Herb Merlot Butter Sauce
\$ 34

Boneless Center Cut Porkchop
Served with Sautéed Apples, Brandy and Cream Sauce
\$ 23

Chicken Wellington
Breast of Chicken with Wild Mushrooms and Fresh Herbs Wrapped in Puff Pastry Served with
Cabernet Demi-Glaze
\$ 22

Chicken Pomodoro
Sautéed Breast of Chicken Served with a Rich Creamy Tangy Tomato Cream Sauce
\$ 22

Achiote Salmon
Baked in Achiote Marinade and Garnished with a Mix of Black Beans, Roasted Corn, Nopales
and Cilantro
\$ 24

Stuffed Prawns
Crab, Shrimp, Cheese and Herb Stuffing Wrapped in Bacon and Baked. Served with Chardonnay
Caper Lemon Sauce
\$ 25

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