



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
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
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

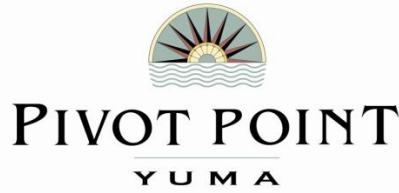
Assorted Flavored Yogurts

Granola & Raisins

Butter, Marmelade & Preserves

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 11 ++



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:

Scrambled Eggs

Bacon, Sausage, or Ham Served with Country Potatoes

\$ 13 ++

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 ++

Healthy Starter Breakfast Buffet

Fresh Squeezed Orange Juice

Freshly Made Smoothies

Assorted Fruit Yogurt and Granola Parfaits

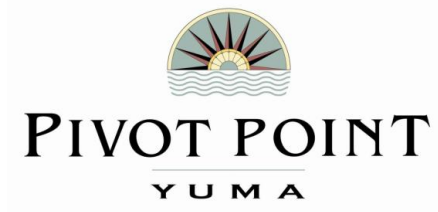
Cantaloupe Salad with Lime and Mint

Fluffy Scrambled Egg Beaters with Fresh Ricotta Cheese and Chives

Banana Nut Bread

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 17 ++



Pivot Point Sunrise Buffet

Assorted Chilled Juices

Fresh Seasonal Sliced Fruit

Assorted Individual Yogurts

Classic Eggs Benedict
(Canadian bacon & Hollandaise sauce)

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

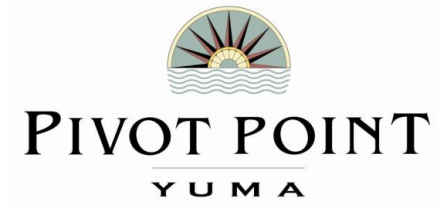
Applewood Smoked Bacon and Sausage Links

Grilled Potatoes with Onions and Bell Peppers

Assorted Danish
Butter, Jams and Jellies

Starbucks Freshly Brewed Coffee and Tazo Tea

\$ 17 ++



Breakfast Upgrades:

Omelet Station

Chef attendant:

Diced onion, bell peppers, tomatoes, bacon, ham, jalapenos
shredded cheese, sliced mushrooms and 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

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

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 ++

Southwest Chopped Salad

Grilled Chicken Breast, Tomato, Bacon, Avocado,
Jack and Cheddar Cheeses Served on a Bed of Chopped Crisp Iceberg Lettuce
With a Tequila Lime Dressing

\$13++

Cobb Salad

Chopped Lettuce with Turkey, Ham, Olives, Bacon,
Tomato, Blue Cheese Crumbles,
Hardboiled Egg and Avocado with Italian Dressing

\$13++

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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Hot Luncheons

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

House Salad

Shredded Carrots, Sliced Cucumbers, Cherry Tomatoes and Croutons

Caesar Salad

Tossed Romaine Lettuce with Garlic Herb Croutons, Parmesan Cheese in a Creamy Garlic Dressing

Wedge Salad

Crispy Iceberg Lettuce, 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 ++

Lasagna

Sausage and Beef Lasagna with a Garlic Tomato and Basil Marinara, Layered with Mozzarella, Provolone and Parmesan Cheese
\$15++

Chicken Poblano

Marinated Southwest Chicken Breast Sautéed in a Garlic Chile Herb Sauce
\$16++

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PIVOT POINT

Y U M A

Box Lunches on the Run (Choice of 2 Selections)

All Box Lunches are accompanied by Potato Chips, Whole Seasonal Fruit
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

\$13.00 ++

Sodas/Bottled Waters
\$2.00 ++

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

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, Cheddar, Jack and Swiss Cheeses

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

Assorted Breads and Rolls

Assorted Cookies and Brownies

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 17 ++



PIVOT POINT

Y U M A

Yuma Territorial BBQ Lunch Buffet

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

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 21 ++

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

Traditional Standard Hot Buffet

Imperial Valley Green Salad with Choice of (2) Dressings
Shredded Carrots, Shredded Cheese, Cherry Tomatoes, Cucumbers,
Sliced Mushrooms and Croutons

Cole Slaw

Fruit Salad

Choice of Two Entrees:

Tri-Tip Bordelaise

Chicken Marsala

Lemon Caper Chicken

Roasted Turkey with Gravy

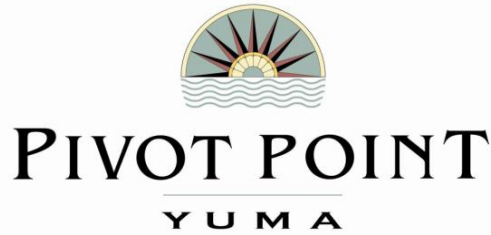
Chicken Primavera Pasta

Chef's Choice of Starch, Vegetable and Dessert

Rolls & Butter

Starbucks Freshly Brewed Coffee and Iced Tea

\$20++

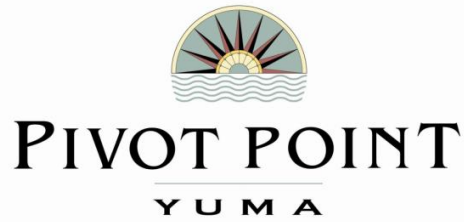


Hors d' Oeuvres

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 ++
Cheese & Cracker Display	\$4.00++ per person
Vegetable & Dip Display	\$4.00++per person

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South of the Border Dinner Buffet

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

Jicama and Cucumber with Lime and Chili Salad

Chips and Salsa

Enchiladas with Queso Fresco

Refried Beans

Spanish Rice

Achiote Marinated Chicken

Warm Flour and Corn Tortillas

Flan

Starbucks Freshly Brewed Coffee and Iced Tea
\$ 25++



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

Baked Chicken

BBQ Pork Ribs

Baked Potato

With Butter, Green Onion, Sour Cream and Bacon Bits

Corn on the Cob

Garlic Bread and Cornbread

Honey butter

Apple Crisp

Watermelon Wedges

Freshly Brewed Starbucks Coffee and Iced Tea

\$ 27++

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PIVOT POINT

Y U M A

A Taste of Italy Dinner Buffet

Classic Caesar Salad

Tomato and Basil Caprese Salad

Antipastro Tray

Cured Meats and Marinated Vegetables

Chicken Marsala

Sautéed Breast of Chicken with Marsala Wine and Mushrooms

Lasagna

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

Vegetable Primavera

Rustic Bread and Breadsticks

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

Stuffed Cannolis

Starbucks Freshly Brewed Coffee and Iced Tea

\$ 26



PIVOT POINT

Y U M A

Plated Dinners

All Entrees are served with Choice of Soup or Salad, 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

Additional entrees are available upon request.

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PIVOT POINT

Y U M A

Banquet Bars

Premium Brand Liquor

Ketel One Vodka, Patron's Silver Tequila, Bacardi Silver Rum, Johnny Walker Black Scotch, Crown Royal, Maker's Mark and Tanqueray Gin, Captain Morgan, Amaretto DiSaronno, Courvoisier, Bailey's Irish Cream, Kahlua, Grand Marnier

Multiple Mixed Drinks - \$8.00 Per Drink

Mixed Drinks - \$7.00 Per Drink

Domestic Beer by the Bottle - \$4.00 Each

Imported Beer by the Bottle - \$5.00 Each

Wine by the Glass - \$6.00 Each

Sodas and Bottled Waters - \$2.00 Each

Kiddie Cocktails - \$3.00 Each

Premium Bar Per Person Pricing:

\$18.00 Per Person 1 hour

\$27.00 Per Person 2 hours

\$9.00 Per Person each additional hour

Domestic Beers include: Budweiser, Bud Light, Miller Lite, Coors Light and Sharps

Imported Beers include: Corona and Heineken

Our House Wine is La Terre. Wine Selections Include: Chardonnay, Merlot, Cabernet and White Zinfandel

(Wine charged by the bottle is \$24.00 per bottle)

Keg Beer Pricing:

Domestic Beer Keg - \$280.00 Per Keg

Imported Beer Keg - \$320.00 Per Keg

Champagne

House Champagne is \$26.00 Per Bottle

Non-Alcoholic Champagne is \$10.00 Per Bottle

Special Liquor requests will be charged accordingly and must be ordered no later than two weeks prior to the function date. Our beverage selections are subject to change.

A Bartender Fee of \$100.00 will be assessed per bartender

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



PIVOT POINT

Y U M A

Banquet Bars **Call Brand Liquor**

Smirnoff Vodka, Sauza Gold Tequila, Bacardi Rum, J&B Scotch,
Canadian Club Whiskey, Jack Daniels, Captain Morgan and Gordon's Gin

Multiple Mixed Drinks - \$7.00 Per Drink
Mixed Drinks - \$6.00 Per Drink
Domestic Beer by the Bottle - \$4.00 Each
Imported Beer by the Bottle - \$5.00 Each
Wine by the Glass - \$6.00 Each
Sodas and Bottled Waters - \$2.00 Each
Kiddie Cocktails - \$3.00 Each

Call Bar Per Person Pricing:

\$16.00 Per Person 1 hour
\$25.00 Per Person 2 hours
\$8.00 Per Person each additional hour

Domestic Beers include: Budweiser, Bud Light, Miller Lite, Coors Light and Sharps
Imported Beers include: Corona and Heineken

Our House Wine is La Terre. Wine Selections Include: Chardonnay, Merlot,
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