



**(480)206-7776**

**The Views at Superstition  
Tuscany Dinner Package  
*Buffet Only***

**Chef Selects One Entrée**  
*Italian Parmesan Herb-crusted Chicken*

**Chef Selects One Salad**  
*Caesar Salad*

**Chef Selects One Vegetable**  
*Green Beans*

**Select One Beverage**  
*Ice Tea or Lemonade*

**Store Bought Dinner Rolls with Butter Foils**

*\*Price based on a minimum of 100 guests. Disposable plates, paper napkins, and plastic utensils included. Upgrade your event by adding 2 Select Appetizers for an additional \$5 per guest and/or Our Signature Fresh-baked Dinner Rolls for an additional \$3 per guest. Also, a 2<sup>nd</sup> Beverage can be added for an additional \$1 or a 2<sup>nd</sup> Entrée for \$6 per guest.*



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**The Views at Superstition**  
**\$10K Tie the Knot Tuscany Dinner Package**  
*Buffet Only*

**Chef Selects Two Appetizers**

**Select One Entrée**

*Sangria Beef Simmered in a Savory Beef Gravy and Sangria Wine*  
*Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy*  
*Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta,*  
*Romano, and Parmesan Cheese*  
*Penne Pasta Marinara with Italian Sausage OR Meatballs*

**Select One Salad**

*Seasonal Salad*  
*Caesar Salad*

**Select One Side Dish**

*Parsley Red-skin Potatoes*  
*Green Beans*

**Select One Beverage**

*Ice Tea, Lemonade, or Fruit Punch*

**Store Bought Dinner Rolls with Butter Foils**

*\*Price based on a minimum of 100 guests Fri/Sat or Sun. Disposable plates, silverware, napkin, and cup included. Upgrade your event by adding Our Signature Fresh-baked Dinner Rolls for an additional \$3 per guest. Also, a 2<sup>nd</sup> Entrée can be added for an additional \$5 per guest.*



**(480)206-7776**

**The Views at Superstition  
Vista Dinner Package  
*Buffet Only***

**Select Two Appetizers**

*Bruschetta Homemade Crostini Topped with Fresh Tomato and Basil  
Panko-breaded Hot Shrimp Cocktail*

**Select One Entrée**

*Sangria Beef Simmered in a Savory Beef Gravy and Sangria Wine  
Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy  
Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta,  
Romano, and Parmesan Cheese  
Penne Pasta Marinara with Italian Sausage OR Meatballs*

**Select One Salad**

*Seasonal Salad  
Caesar Salad*

**Select One Side Dish**

*Parsley Red-skin Potatoes  
Green Beans*

**Select Two Beverages**

*Ice Tea, Lemonade, or Fruit Punch*

**Store Bought Dinner Rolls with Butter Foils**

*\*Price based on a minimum of 100 guests Fri/Sat or Sun. Dinner Plate, fork, knife, linen napkin and glass water-goblet included. Upgrade your event by adding Our Signature Fresh-baked Dinner Rolls for an additional \$3 per guest. Also, a 2<sup>nd</sup> Entrée can be added for an additional \$5 per guest.*



**(480)206-7776**

**The Views at Superstition  
Bella Package  
Dinner Menu**

**Select Two Appetizers**

*Smoked Chicken Quesadilla and Monterey Jack Cheese*  
*Assorted Mini Quiche Florentine and Lorraine*  
*Spanikopita stuffed with Spinach and Feta*  
*Glazed Waterchestnuts wrapped in Bacon*  
*Panko-breaded Hot Shrimp Cocktail*  
*Bruschetta with Fresh Tomato and Basil*  
*Mini Beef Franks in Puff Pastry*

**Select One Hand-Carved Meat**

*Buffet Beef Roast Encrusted with Dijon Mustard, Garlic and Cracked Pepper*  
*Spiral-cut Ham Spiked with Cloves and Glazed with Honey*  
*Farm-Fresh Turkey Roasted with Fresh Herbs*  
*Roast Pork Tenderloin Seasoned with our Unique Blend of Spices and Roasted to Perfection*

**-Or-**

**Select Two Entrées**

*Burgundy Beef Simmered in a Savory Beef Gravy and Burgundy Wine*  
*Tuscany Beef Boneless Short Ribs of Beef Marinated Chianti Classico Style*  
*Carne Asada Slow Roasted Beef with Sweet Peppers and Onion*  
*Rosemary Chicken Baked To Perfection with Fresh Rosemary*  
*Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy*  
*Chicken Cordon Bleu Stuffed and Smothered with Black Forest Ham and Swiss Cheese*  
*South-West Chicken Cacciatore Where an Old World recipe meets the Old West*  
*Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta, Romano, and Parmesan Cheese*



## The Bella Package (cont.)

### Select One Salad

- Elegant Wedding Salad* Fresh Field Greens with Dried Cranberries, Sweet Mandarin Orange Slices, Topped with Pignolia Nuts and Our Signature Homemade Poppyseed Dressing
- Italian Garden Salad* Fresh Lettuce and Fresh Garden Vegetables with Italian Dressing
- Caesar Salad* Fresh Romaine Lettuce and Shaved Parmesan Cheese tossed with our Creamy Caesar Dressing and topped with Garlic Croutons
- Margarita Shrimp Salad* Fresh Iceberg Lettuce Tossed with Chilled Baby Shrimp, Diced Avocado and sliced Red Onions in a Creamy Tequila-Lime Dressing

### Select One Vegetable

- Fresh Cut Green Beans* Served Plain Buttered, Almandine, or with Sautéed Onions
- Southwest Vegetable Medley* Yellow Carrots, Wax Beans, Broccoli, and Red Peppers
- Steamed Vegetables* A Medley of Normandy-Style Fresh Vegetables and Seasoned Butter
- Candied Carrots* Crinkle-Cut and Melted in Creamy Butter and Brown Sugar
- Fresh Asparagus* with Seasoned Butter or Hollandaise Sauce
- Green Peas* with Sweet Pearl Onions

### Select One Starch

- Parsley Redskin Potatoes* Krinkle-cut with lots of Butter and Fresh Parsley Flakes
- Oven-Roasted Potatoes* Most Popular Starch with Fresh Rosemary
- Potato Puff* Your Choice of Potato (Red, White, or Sweet) Whipped with Butter and Served With or Without Garlic and then Baked Piping Hot
- Penne Pasta* Our Old-World Marinara or Creamy Alfredo served with or without Broccoli
- Spanish Rice* Tender-Fried Rice and Vermicelli with Zesty Spanish Seasonings

### Select Two Beverages

Coffee, Ice Tea, Lemonade, or Fruit Punch

**Featuring . . . Our Signature Fresh Baked Dinner Rolls**

*\* Price based on a minimum of 75 guests. Dinner Plate, fork, knife, linen napkin, and glass water goblet included. And of course the price includes our full service staff to serve your guests. Please add \$10 per guest for "plated" dinner service instead of buffet.*



**(480)206-7776**

**The Views at Superstition  
Bellagio Dinner Package**

**Select Three Appetizers**

*Smoked Chicken Quesadilla and Monterey Jack Cheese*  
*Assorted Mini Quiche Florentine and Lorraine*  
*Spanikopita stuffed with Spinach and Feta*  
*Glazed Waterchestnuts wrapped in Bacon*  
*Panko-breaded Hot Shrimp Cocktail*  
*Bruschetta with Fresh Tomato and Basil*  
*Mini Beef Franks in Puff Pastry*

**Select One Hand-Carved Meat**

*Buffet Beef Roast Encrusted with Dijon Mustard, Garlic and Cracked Pepper*  
*Spiral-cut Ham Spiked with Cloves and Glazed with Honey*  
*Farm-Fresh Turkey Roasted with Fresh Herbs*  
*Roast Pork Tenderloin Seasoned with our Unique Blend of Spices and Roasted to Perfection*

**-And-**

**Select One Entrée**

*Burgundy Beef Simmered in a Savory Beef Gravy and Burgundy Wine*  
*Tuscany Beef Boneless Short Ribs of Beef Marinated Chianti Classico Style*  
*Carne Asada Slow Roasted Beef with Sweet Peppers and Onion*  
*Rosemary Chicken Baked To Perfection with Fresh Rosemary*  
*Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy*  
*Chicken Cordon Bleu Stuffed and Smothered with Black Forest Ham and Swiss Cheese*  
*South-West Chicken Cacciatore Where an Old World recipe meets the Old West*  
*Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta, Romano, and Parmesan Cheese*



## The Bellagio Package (cont.)

### Select One Salad

***Elegant Wedding Salad*** Fresh Field Greens with Dried Cranberries, Sweet Mandarin Orange Slices, Topped with Pignolia Nuts and Our Signature Homemade Poppseed Dressing

***Italian Garden Salad*** Fresh Lettuce and Fresh Garden Vegetables with Italian Dressing

***Caesar Salad*** Fresh Romaine Lettuce and Shaved Parmesan Cheese tossed with our Creamy Caesar Dressing and topped with Garlic Croutons

***Margarita Shrimp Salad*** Fresh Iceberg Lettuce Tossed with Chilled Baby Shrimp, Diced Avocado and sliced Red Onions in a Creamy Tequila-Lime Dressing

### Select One Vegetable

***Fresh Cut Green Beans*** Served Plain Buttered, Almandine, or with Sautéed Onions

***Southwest Vegetable Medley*** Yellow Carrots, Wax Beans, Broccoli, and Red Peppers

***Steamed Vegetables*** A Medley of Normandy-Style Fresh Vegetables and Seasoned Butter

***Candied Carrots*** Crinkle-Cut and Melted in Creamy Butter and Brown Sugar

***Fresh Asparagus*** with Seasoned Butter or Hollandaise Sauce

***Green Peas*** with Sweet Pearl Onions

### Select One Starch

***Parsley Redskin Potatoes*** Krinkle-cut with lots of Butter and Fresh Parsley Flakes

***Oven-Roasted Potatoes*** Most Popular Starch with Fresh Rosemary

***Potato Puff*** Your Choice of Potato (Red, White, or Sweet) Whipped with Butter and Served With or Without Garlic and then Baked Piping Hot

***Penne Pasta*** Our Old-World Marinara or Creamy Alfredo served with or without Broccoli

***Spanish Rice*** Tender-Fried Rice and Vermicelli with Zesty Spanish Seasonings

### Select Two Beverages

***Coffee, Ice Tea, Lemonade, or Fruit Punch***

***Featuring . . . Our Signature Fresh Baked Dinner Rolls***

*\* Price based on a minimum of 50 guests. Dinner Plate, fork, knife, linen napkin, glass water goblet, champagne flute and Gold or Silver charger included. And of course the price includes our full service staff to serve your guests. Please add \$10 per guest for "plated" dinner service instead of buffet.*