

# Cartwright's

Sonoran Ranch House



## Holiday Company Dinners

Information & Reservations

480-575-1916

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Cartwright's Sonoran Ranch House offers magical holiday parties just for your company, and our chefs have been busy as elves creating magical menus to fit your budget. We can accommodate private or semi-private parties in our Ranch Room, complete with cozy fireplace and optional stage. We offer three affordable holiday menus, with additional options such as hors d'oeuvres, entertainment, decorations and menu substitutions.

- Packages are available through Jan. 12 (excluding December 24 and 31)
- Available to all size parties pre-booked in the Ranch Room only.
- Minimums apply for private room.
- Please see the options page for choices on entertainment, Power Point, video display, hors d'oeuvres & additional food options
- Unlimited non-alcoholic beverages: Soda, tea & coffee service, \$4 additional per guest.
- or -
- All beverages charged on consumption at regular menu pricing.
- Optional cash or hosted bar.
- All food & beverage items are subject to 22% service charge & current sales tax. Alterations could result in a higher price per guest.
- Jidori chicken may be substituted for pork tenderloin at no extra cost.
- All menus come complete with house-baked breads and butter.

Items which are "★" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

The price of this 3-course menu is:  
\$25 per guest ++ Sunday - Thursday  
\$45 per guest ++ Friday - Saturday

### Fresh Salad

Organic Baby Spinach & Arugula Salad,  
Orange-Pomegranate Dressing, Holiday  
Spiced Pears & Orange Suprêmes

### Entrees

Mesquite Wood-Grilled Pork Tenderloin,  
Sweet Potato, Butternut Squash &  
Caramelized Onion Hash, Haricot Verts  
with Arizona Pecans, Caramelized Shallot  
Demi Cream & Cranberry-Fig Relish

### Desserts

Chocolate Espresso Candy Cane Torte,  
Espresso Cake with Dark Chocolate  
Ganache Candy Cane Cream Filling,  
Eggnog Anglaise & Chocolate Truffles

The price of this 4-course menu is:  
\$35 per guest ++ Sunday - Thursday  
\$55 per guest ++ Friday - Saturday

### Fresh Salad

Organic Baby Spinach & Arugula Salad,  
Orange-Pomegranate Dressing, Holiday  
Spiced Pears & Orange Suprêmes

### Appetizer

Three Jumbo Shrimp Cocktail,  
Sonoran Cocktail Sauce & Arizona Citrus

### Entrees

Mesquite Wood-Grilled Pork Tenderloin,  
Sweet Potato, Butternut Squash &  
Caramelized Onion Hash, Haricot Verts  
with Arizona Pecans, Caramelized Shallot  
Demi Cream & Cranberry-Fig Relish

### Desserts

Chocolate Espresso Candy Cane Torte,  
Espresso Cake with Dark Chocolate  
Ganache Candy Cane Cream Filling,  
Eggnog Anglaise & Chocolate Truffles

The price of this 4-course menu is:  
\$45 per guest ++ Sunday - Thursday  
\$65 per guest ++ Friday - Saturday

### Fresh Salad

Organic Baby Spinach & Arugula Salad,  
Orange-Pomegranate Dressing, Holiday  
Spiced Pears & Orange Suprêmes

### Appetizer

Three Jumbo Shrimp Cocktail,  
Sonoran Cocktail Sauce & Arizona Citrus

### Entrees

*Tableside choice*

Mesquite Wood-Grilled Pork Tenderloin,  
Sweet Potato, Butternut Squash &  
Caramelized Onion Hash, Haricot Verts  
with Arizona Pecans, Caramelized Shallot  
Demi Cream & Cranberry-Fig Relish

- or -

Sonoran Spice-Grilled Salmon, ★  
Charred Tomato & Ancho Chili Sauce,  
Chayote Squash & Sweet Potato Tortilla Hash

### Desserts

Chocolate Espresso Candy Cane Torte,  
Espresso Cake with Dark Chocolate  
Ganache Candy Cane Cream Filling,  
Eggnog Anglaise & Chocolate Truffles



### Optional and Additional Items

For even more options, please ask to see our regular banquet menus

#### Hors d'oeuvres

Start your evening off with tray-passed or displayed platters of assorted hors d'oeuvres: Additional \$10 per guest  
 2 each: Blue Crab & Boursin Cheese Wontons, Spicy Tomato Cream  
 2 each: Jumbo Shrimp Cocktail, Sonoran-Spiced Cocktail Sauce  
 2 each: Mesquite-Grilled Cheyenne Indian Buffalo Sausage, Mustard Spätzle & Guajillo-Spiced Cabbage



Chilled Seafood Platter

#### Entrees

Additional Entree Accompaniments

Grilled Scallop, \$4 each ★  
 Grilled Shrimp, \$3 each  
 Blue Crab Meat, 3 oz., \$6

Optional Entree Replacement:  
 Replace the Pork or Salmon with a 6 oz. Beef Tenderloin. ★  
 Additional \$8 per guest



Trio of Tenderloins

#### Desserts

Please inquire about our special occasion cakes. Let our in-house pastry chef create a unique cake or dessert for your company.



Special House-Made Cakes

Items which are "★" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

#### Entertainment

- Display company photos, slide shows, movies or presentations on our Power Point projector and large 100" screen.
- or -
- Enjoy live entertainment from the stage in the Ranch Room. Great for light music while you sip cocktails or during dinner service, or you can dance until the wee hours of the night. We have a variety of artists who perform several genres of music. Please inquire.



#### Decorations

- We will decorate your tables with our own colorful linens and centerpiece at no extra cost, or go all out: We can provide fresh flowers and other items to bring your ideas to life. Additional charges apply.

#### Beverages

- Sip, swirl and learn. We offer many types of entertaining and educational tastings to suit your event. Try anything from wines, craft beers or dessert wines to our great list of award-winning whiskeys.

