

# WRIGLEY MANSION



## EVENT MENU 2024



JAMIE HORMEL HOSPITALITY

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# BREAKFAST

## THE WAY TO START THE DAY

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### CONTINENTAL BREAKFAST 40

Priced per person - 20 Guest Minimum

Granola Fruit Parfait (gf, v)  
House Made Granola, Yogurt,  
Fresh Berries

Fresh Fruit Platter (gf, ve)  
Seasonal Fruit

Wrigley Mansion Baked Goods  
Croissants & Assorted Danish, Jams

### PLATED BREAKFAST

Select one

Scrambled Eggs, Bacon or Sausage and  
Breakfast Potatoes (gf) 28

Spinach & Goat Cheese Bread Pudding  
Bacon or Sausage & Breakfast Potatoes (gf, df) 30

Hanger Steak, Scrambled Eggs (gf, df)  
Breakfast Potatoes (gf) 40

Seasonal Hash & Eggs (gf) 35

### ENHANCEMENTS

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Scrambled Eggs (gf) 9

Sausage Links (gf,df) 7

Applewood Smoked Bacon (gf,df) 7

Breakfast Potatoes (gf,df) 5

Assorted Bagels (v) 6

Assorted Cream Cheeses, Butter

Smoked Salmon 15

Tomatoes, Onions,  
Capers, Cream Cheese, Bagels

\*Omelet Station (gf) 20

Fresh Eggs, Egg Whites, Bacon,  
Sausage, Tomatoes, Cheddar Cheese,  
Bell Peppers, Onions, Mushrooms

\*Attendant required, \$200++ per hour/per Attendant;  
One attendant per 50 guests

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gf: Gluten Free | v: Vegetarian | ve: Vegan | df: Dairy Free

# BRUNCH

## A LATE MORNING VARIETY

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### BRUNCH BUFFET 95 pp

Priced Per Person - 20 Guest Minimum

Buffet Available for 1.5 hours

Fresh Fruit Platter (gf, ve)

Seasonal Fruit

Wrigley Mansion Baked Goods

Croissants & Assorted Danish,

Jams, Jellies & Butter

Assorted Miniature Desserts

Chef's Choice

### SIDE ITEMS – Select Two

Little Gem Salad (gf, ve, df)

Grilled Caesar Salad

Breakfast Sausage

Applewood Smoked Bacon

Potato Hash (gf, ve)

### BREAKFAST ITEMS – Select Two

Scrambled Eggs (gf)

Spinach & Goat Cheese Bread Pudding (v)

Smoked Salmon, Bagels & Cream Cheese

### LUNCHEON ITEMS – Select Two

Roasted Chicken Breast (gf,df)

Rosemary Crusted Prime Rib (gf,df)

Atlantic Salmon & Beurre Blanc (gf)

Braised Pork Belly (gf, df)

### ENHANCEMENTS

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\*Omelet Station (gf) 20  
Fresh Eggs, Egg Whites, Bacon, Sausage,  
Tomatoes, Cheddar Cheese, Bell Pepper,  
Onions, Mushrooms

\*Waffle Station 15  
Strawberries, Blueberries, Bananas, Syrup,  
Chocolate Sauce, Whipped Cream

Granola Fruit Parfait (gf, v) 10  
House-Made Granola, Yogurt,  
Fresh Berries

Crudité & Dips (v, gf) 15  
Fresh Raw Seasonal Vegetables,  
House Made Dips (Vadouvan Aioli, Hummus, French Onion),  
Crackers & Crostini

Seasonal Fruit Display (gf, ve) 13  
Assortment of Fresh Fruit

\*Attendant required, \$200++ per hour/per Attendant;  
One attendant per 50 guests

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# LUNCH BUFFET

## AN AFTERNOON OF DELECTIBLE CHOICES

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Served Buffet Style: 20 Guest Minimum

### THE WRIGLEY LUNCH: 50

#### SALADS: Select Two

Little Gem Lettuce

Corn, Tarragon, Spiced Pistachio, Pickled Radish (gf, df)

Grilled Caesar Salad

Romaine, Parmesan, Savory Breadcrumbs, House Caesar Dressing

Butter Lettuce

Citrus Vinaigrette, Trout Roe, Radish, Fine Herbs, Cashews (df, gf)

#### ASSORTED DELI SANDWICHES

with House-Made Potato Chips (gf,df) Select Three

Grilled Chicken

Provolone, & Roasted Garlic Aioli

Ham & Swiss

Whole Grain Mustard

Roast Beef

Cheddar & Horseradish Aioli

Grilled Portobello Mushroom

with Peppers, Tomato, Mozzarella & Lemon Aioli

Roasted Eggplant with Avocado, Butter Lettuce, Chipotle Aioli (ve)

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### SOUTHWESTERN LUNCH 65

#### SALADS - Select One

Elote "Street Corn" Salad (gf, v)

Roasted Garlic Aioli, Lime, Cilantro, Cotija Cheese

Tepary Bean Salad (gf, v)

Roasted Peppers, Nopales, Corn, Red Onion, Arugula, Hatch Chili Vinaigrette

#### ENTRÉES - Select Two

Green Chili Pulled Pork (gf, df)

Barbacoa Braised Beef (gf, df)

Moho Chicken (gf, df)

#### SIDES

Braised Pinto Beans (gf)

Charred Noplaes, Bacon, Chilies

Roasted Tomato Rice (gf, ve)

Onion, Poblano, Cilantro, Lime

Flour & Corn Tortillas

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### THE EXECUTIVE LUNCH 95

Includes House Bread

#### SALADS -Select One

Little Gem Lettuce (gf,df)

Corn, Tarragon, Spiced Pistachio, Pickled Radish

Grilled Caesar Salad

Romaine, Parmesan, Savory Breadcrumbs, House Caesar Dressing

#### ENTREES - Select Two

Omaha Prime Filet Tenderloin (gf)

Roasted Chicken Breast (gf)

Atlantic Salmon & Beurre Blanc (gf)

#### SIDES

Pomme Puree (gf, v)

Parmesan & Chive

Mac & Cheese

5 Cheeses, Savory Breadcrumbs

Seasonal Vegetables (gf, ve)

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# HORS D'OEUVRES

## STARTERS WITH STYLE

### BUTLER PASSED OR DISPLAYED

Priced Per Piece - 20 Piece Minimum Per Selection

#### APPETIZERS

Belgian Endive (v, gf) Goat Cheese, Asian Pear, Pine Nut	6	Crispy Shrimp (gf, df) Sweet & Sour Sauce, Sesame	9
Grilled Sourdough Bruschetta (v) Marinated Grapes, Ricotta, Pistachio	7	Smoked Salmon "Lox" Rye Bread, Pickled Onion, Cream Cheese, Dill	10
Duck Confit Croquettes Bacon-Mustard Emulsion	12	Crab Cake (df) Remoulade, Pickled Peppers	9
Spanish Albondigas (gf) Brava Sauce, Manchego Cheese	10	Buckwheat Blini Caviar, Creme Fraiche, Lemon Gem	14
		Hiramasa Tostada (gf) Avocado, Tomatillo, Cilantro	10

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# ENHANCEMENTS

## DRAMATIC SHOWS OF EXTRAVAGANCE

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### ACTION STATIONS: 40 Person Minimum

\$200 Per Hour Culinarian Fee Required for Action Stations. One Attendant Per 50 Guests Recommended

**\*PASTA STATION - Select Two 28**

Rigatoni & Tomato Sauce (df)  
Orecchiette, Grilled Chicken & Pesto Sauce (df)  
Tagliatelle & Beef Bolognese (df)

Accoutrements of:

Garlic Butter Bread, Parmesan, Chili Flake

**\*PRIME RIB CARVING STATION 40**

Rosemary Crusted Rub (gf, df)  
Horseradish Cream (gf)  
Au Jus (gf, df)  
Pomme Puree (gf)

**STREET TACO STATION - Select Two 32**

Carne Asada (gf, df)  
Chipotle Citrus Chicken (gf, df)  
Garlic & Aleppo Shrimp (gf, df)  
Green Chili Pork (gf, df)

Accoutrements of:

Tomatillo Salsa, Pico de Gallo, Cotija,  
Cilantro, Crema, Limes, Yellow Onion,  
Shredded Lettuce  
Warm Flour & Corn Tortillas

**\*SLIDER STATION - Select Two 28**

Beef Slider  
Cheddar, Caramelized Onion, Classic Sauce

Fried Chicken Slider (df)

Slaw, Spicy Aioli, Honey Glaze

Philly Cheesesteak Slider

Sauteed Onions & Peppers, Provolone

Impossible Vegan Slider (ve)

Tomato, Lettuce, Roasted Garlic Aioli, Avocado

Accoutrements of:

French Fries

Roasted Garlic Aioli, Classic Sauce, Ketchup

**\*MAC & CHEESE STATION - Select Two 28**

Classic Three Cheese Macaroni

White Cheddar, Parmesan, Manchego

Wild Mushroom Macaroni

Mushroom-Gruyere Cream Sauce, Bacon,

Herb Bread Crumbs

Spinach & Goat Cheese Macaroni

Caramelized Onions, Pine-Nuts, Pesto

\*Attendant required, \$200++ per hour/per Attendant;

One attendant per 50 guests

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# ENHANCEMENTS

## ABUNDANCE • BEAUTY • OPULENCE

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### DISPLAYS

Priced Per Person - 25 Guest Minimum.

<b>CHEESE</b> Selection of Imported & Domestic Cheeses, Jams, Dried Fruit, Nuts & Grilled Bread	22	<b>Shrimp Cocktail (gf, df)</b> Poached Shrimp, Cocktail Sauce, Lemon	24
<b>CHARCUTERIE</b> Selection of Imported & Domestic Meats, Jams, Dried Fruit, Nuts & Grilled Bread	26	<b>Caviar</b> Accouterments of Buckwheat Blinis, Creme Fraiche, Chive, Shallot, Lemon, Boiled Egg	MP
<b>CHEESE &amp; CHARCUTERIE</b> Selection of Imported & Domestic Meat & Cheeses, Jams, Dried Fruit, Nuts & Grilled Bread	32	<b>Petite Garden Salad (gf, df)</b> Little Gem Lettuce, Green Goddess Dressing, Cucumber, Cherry Tomatoes	12
<b>CRUDITÉ &amp; DIPS (gf)</b> Seasonal Raw Vegetables, Vadouvan Aioli, Hummus, French Onion Dip, Crackers, Crostini	18	<b>Petite Southwestern Chopped Salad (df, ve)</b> Romaine Lettuce, Charred Corn, Black Beans, Tortilla Strips, Chipotle Vinaigrette	12
<b>FRESH FRUIT DISPLAY (ve, gf)</b> Assortment of Fresh Fruit	13	<b>Seafood Extravaganza</b> Oysters, Shrimp, Crab Merus, Ceviche	MP

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### Petite Dessert Display

Priced Per Piece, 20 Piece Minimum Per Selection

Assorted Macarons (gf)  
Traditional Cheesecake  
Chocolate Fudge Cake  
Chocolate Chip and Pistachio Cannoli  
Fruit Tart  
Strawberry Shortcake Parfait  
Chocolate Mousse Parfait  
S'mores Parfait  
Tres Leches Panna Cotta Parfait  
Milk Chocolate Brownie  
Assorted Homestyle Cookie

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# LUNCH & DINNER

## SIT DOWN A BE PAMPERED

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**PLATED: 20 Person Minimum**

Priced Per Person - Includes Wrigley Mansion House-Made Bread

### APPETIZERS - Select One

<b>Beef Tartare (df)</b>	<b>25</b>
Pickled Shallot, Fine Herbs, Bone Marrow Vinaigrette, Toasted Brioche	
<b>Jumbo Lump Crab Cake (df)</b>	<b>24</b>
Remoulade, Arugula, Lemon Vinaigrette	
<b>Wild Mushroom Bisque (v, gf)</b>	<b>15</b>
Roasted Mixed Wild Mushrooms, Creme Fraiche, Truffle	
<b>Hiramasa Crudo (gf, df)</b>	<b>20</b>
Avocado, Cucumber, Granny Smith Apple, Toasted Sesame	

### SALADS - Select One

<b>Grilled Caesar Salad (df)</b>	<b>18</b>
Romaine, Parmesan, Savory Breadcrumbs, House Caesar Dressing	
<b>Little Gem Salad (gf, ve, df)</b>	<b>17</b>
Corn & Tarragon Vinaigrette, Pistachio, Pickled Radish	
<b>Butter Lettuce Salad (gf, df)</b>	<b>17</b>
Citrus Vinaigrette, Trout Roe, Radish, Fine Herbs, Cashews	
<b>Salad Lyonnaise (df)</b>	<b>20</b>
Duck Confit, Frisee, Bacon-Mustard Vinaigrette, Lardons, Croutons, Soft Egg	
<b>Beetroot Salad (v)</b>	<b>16</b>
Goat Cheese, Arugula, Grapefruit, Spiced Pumpkin Seeds, Pumpernickel Crumb	

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# LUNCH & DINNER

## SIT DOWN & BE PAMPERED

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### PLATED: 20 Person Minimum

Priced Per Person - Includes Wrigley Mansion House-Made Bread

#### MAIN COURSE

8 OZ Omaha Prime Filet Mignon (gf, df)	85
8 OZ Faroe Island Salmon (gf)	62
8 OZ Seasonal White Fish (gf)	65
8 OZ Roasted Chicken Breast (gf, df)	55

#### DUET:

4 OZ Omaha Prime Filet Mignon & 4 oz Roasted Chicken Breast (gf, df)	78
4 oz Omaha Prime Filet Mignon & 4 oz Seasonal White Fish (gf)	88

#### PRIME FILET MIGNON - Select One

Citrus Grilled Jumbo Shrimp (gf, df)	78
Faroe island Salmon (gf)	85
1/2 Main Lobster Tail (gf)	110

#### SIDES - Select Two with Entrée

##### Starch

Rosemary Roasted Potatoes (gf, df)
Pomme Puree (gf, v)
Creamy Polenta (gf, v)
Mac & Cheese (v)

##### Vegetable

Asparagus (gf, ve)
Roasted Carrots (gf, v)
Grilled Broccolini (gf, ve)
Seasonal Squash (gf, ve)
Brussel Sprouts & Bacon (gf, df)

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#### PLATED DESSERT - Select One 15

Chocolate Mousse Torte (Gf)  
Flourless Cake, Caramel Sauce

Double Chocolate Layer Cake (vegan)  
Raspberry Coulis, Fresh Raspberries

Seasonal Fruit Tart  
Berry Coulis, Lemon Cream

Vanilla Bean Cheesecake  
Raspberry Coulis, Vanilla Chantilly

Citrus Panna Cotta  
Lemon Chantilly, Fresh Strawberries

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# DINNER

## ANOTHER KIND OF EXTRAVAGANCE

### DINNER BUFFET: 125 pp

Priced per person, 25 guest Minimum

Priced Per Person - Includes Wrigley Mansion House-Made Bread

#### **STARTER - Select Two**

##### Beef Tartare (df)

Pickled Shallot, Fine Herbs, Bone Marrow  
Vinaigrette, Toasted Brioche

##### Jumbo Lump Crab Cake (df)

Remoulade, Arugula, Lemon Vinaigrette

##### Wild Mushroom Bisque (gf)

Roasted Mixed Wild Mushrooms, Creme  
Fraiche, Truffle

##### Hiramasa Crudo (gf, df)

Avocado, Cucumber, Granny Smith Apple,  
Toasted Sesame

##### Grilled Caesar Salad

Romaine, Parmesan, Savory Breadcrumbs,  
House Caesar Dressing

##### Little Gem Salad (gf, df, ve)

Corn & Tarragon Vinaigrette, Pistachio,  
Pickled Radish

#### **MAIN COURSE - Select Two**

##### Rosemary Crusted Prime Rib (gf)

Creamy Horseradish, Jus

##### Roasted Chicken Breast (gf, df)

Jus

##### Braised Short Rib (gf, df)

Jus

##### Faroe Island Salmon (gf)

Citrus Beurre Blanc

#### Sides - Select One

##### Starch

Rosemary Roasted Potatoes (gf,df)

Pomme Puree (gf)

Creamy Polenta (gf)

Mac & Cheese (v)

##### Vegetable

Asparagus (gf, ve)

Roasted Carrots (gf, v)

Grilled Broccolini (gf, ve)

Seasonal Squash (gf, ve)

Brussel Sprouts & Bacon (gf, df)

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#### **DESSERT**

Chef's Selection of House-Made Miniature Desserts

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# TERMS & CONDITIONS

## THE FACTS

### FOOD & BEVERAGE

#### MENU SELECTION

To assure that your menu selections can be made available, please submit them at least 21 days in advance.

Custom menus should be discussed directly with your Event Manager. Dietary requests options available upon request in advance.

#### MEAL GUARANTEES

A meal guarantee is required 14 days prior to your function. If a meal guarantee is not given, Wrigley Mansion will set it based on the last available written estimate.

If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. The final count for each entrée is due to The Wrigley Mansion 14 days in advance for choice-of-entrée. Clients must provide escort cards indicating each guest's entrée selection. Highest price entrée prevails, plus additional operational fees may apply. Chef selection of vendor meals are available upon request at \$45++ per plate.

#### MANSION EVENT ORDERS

Upon review of your event requirements, event order will be sent to you for your signature and approval of final arrangements and prices. If you do not advise your Event Manager at the Wrigley Mansion of any changes on the event order 14 days prior to the event, you agree that the event order will be considered accepted by you as correct and final.

#### FOOD AND BEVERAGE SERVICE

The Arizona State Liquor Board regulates the sale and service of alcoholic beverages. The Wrigley Mansion is responsible for the administration of these regulations. It is Wrigley Mansion policy that liquor cannot be brought on and off property from outside sources. Furthermore, the Wrigley Mansion, at our discretion, can refuse service to any guest who appears impaired or underage. Additionally, the Wrigley Mansion does not allow outside food on the property without prior written approval. Exceptions to this are wedding cakes from a licensed bakery.

#### EVENT TASTING

Minimum spend of \$10,000 food and beverage subtotal.

#### LABOR CHARGES

##### BARTENDERS

Bartenders are provided at a charge of \$200.00++ each. Bartenders are required and charged for event bars.

One per 75 guests recommended

##### CULINARIANS

Culinarians are provided at a charge of \$200.00++ per hour/per culinarian for action stations.

#### SALES TAX & SERVICE CHARGE

A 24% service charge is added to the final bill. Current Arizona state sales tax (8.6%) is applicable to the total.

#### DATE HOLDS, DEPOSITS & PAYMENTS

Soft holds on available dates are complimentary, limited to 72 hours. It is the client's responsibility to contact Wrigley Mansion to secure the date and space. Firm Date holds require a signed contract + 50% of all known charges. Final payment will be collected as 100% of known charges 14 days prior to the event.

#### CLIENT AND PLANNER RESPONSIBILITIES

Entertainment/music, upgraded linens & rental equipment, audio visual, flowers, décor, candles, and other services not specified on the Mansion Event Order..