



GRAND CANYON

NATIONAL PARK LODGES

2016 Banquet Menu

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Legendary Hospitality by Xanterra



Reception Sweets

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Reception Sweets

All sweets include approximately one and a half items per serving
(unless otherwise noted)

Tuxedo Strawberries

Stemmed Strawberries dipped in Melted White
and Dark Chocolate 6.50

Chef's Choice of Assorted Petit Fours

(three items per serving) 4.25

Chef's Choice of Assorted Hand-made Truffles

(five items per serving)

- Chocolate Truffles
- White Chocolate Mango Truffles
- Dark Chocolate Rum Truffles

4.00

*The following reception sweets require a 20 person minimum and
have an additional 50.00 Chef's Fee:*

Bananas Foster

Bananas flambéed in the traditional manner with
Dark Rum, Brown Sugar Butter, and Cinnamon served over
Vanilla Ice Cream 11.50

Cherries Jubilee

Tart Cherries blended with Orange Juice
Kirshwasser Brandy and flambéed by a Uniformed Chef
served over Vanilla Ice Cream 11.50