



GRAND CANYON

NATIONAL PARK LODGES

2017 Dinner Menus

For more information please contact Group Sales
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Grand Canyon, AZ 86023

Legendary Hospitality by Xanterra



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Thunderbird and Kiva Rooms

Available at Thunderbird Room or Kiva Room. All include freshly brewed regular and decaffeinated organic coffee, lemonade, and hot or iced tea. Canned soda may be added for an additional 3.25 per person. Meals catered by the El Tovar kitchen.

Western BBQ

Choice of one entree per group:

- Supreme Chicken Breast
- 8 oz. New York Strip Steak
- Vegan/Vegetarian available on request

Cowboy Beans with Bell Peppers and Onions

Roasted Garlic Cilantro Butter Corn on the Cob

Creamy Rustic Potato Salad with Hard Boiled Eggs

Apple and Kale Coleslaw

Chips and Salsa

Cornbread and Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- Flavor of the Month Chocolate Mousse
- Boston Cream Pie
- New York Style Cheesecake with Strawberry or Blueberry Topping

40.25

Plus \$50.00 Chef fee if entree is grilled on site
(available at Thunderbird Room only)

To accommodate multiple entree options, group leader needs to call in count of chicken breasts, steaks, and vegan/vegetarian items to the kitchen by noon, day of arrival. For Thunderbird/Kiva, call 928.638.2526 extension 6432 Advance Dinner Reservations

Fire restrictions and bad weather may prohibit the use of the outdoor grill.

This will be determined by the Banquet Staff day of event.

Price for all items listed per serving/person

All prices are in US Dollars

Subject to 6.9% Sales Tax and 18% Gratuity

Pricing Subject to Change

Menu items may contain nuts and nut by-products - please advise of any allergies or intolerances



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Thunderbird and Kiva Rooms

Available at Thunderbird Room or Kiva Room. All include freshly brewed regular and decaffeinated organic coffee, lemonade, and hot or iced tea. Canned soda may be added for an additional 3.25 per person. Meals catered by the El Tovar kitchen.

Chef's Classic Dinner

Choice of Field Green Salad with Selection of Three Dressings

- Balsamic Vinaigrette
- Bleu Cheese
- House

or Caesar Salad with Garlic Croutons

Fresh Fruit Salad

Grilled Boneless Chicken Breast with a Choice of One Sauce:

- Lemon Pepper and Fresh Thyme
- Herb Mushroom Demi-Glace

Alaskan Coho Salmon with a Choice of One Sauce:

- Seared with Lemon Buerre Blanc with Capers
- Oven Roasted Salmon with Honey Mustard Glaze

Chef's Choice of Two Starches and Vegetable Medley

Fresh Baked Focaccia with Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- Flavor of the Month Chocolate Mousse
- Boston Cream Pie
- New York Style Cheesecake with Strawberry or Blueberry Topping

36.25

Ramiro's Mexican Dinner

Multi-colored Tortilla Chips with Tomato Salsa

Spicy Beef Tacos and Burritos

Spanish Rice

Refried Beans with Cheese

Fresh Fruit Salad

Choice of House-Made El Tovar Dessert (one selection per group) 31.75

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El Tovar Banquet Dinners

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade. House-Made Deluxe El Tovar dessert included (one selection per group, listed on next page).

Filet Mignon

| | |
|--|-------|
| Fresh Field Greens Salad with House Balsamic Vinaigrette | |
| 6 oz. Filet Mignon with Au Poivre sauce | |
| Chef's Choice of Accompaniments | |
| Fresh El Tovar Bakeshop Bread and Butter | 54.00 |

Wild Salmon

| | |
|--|-------|
| Fresh Field Greens Salad with House Balsamic Vinaigrette | |
| Seared Wild Salmon with Lemon Dill Butter | |
| Chef's Choice of Accompaniments | |
| Fresh El Tovar Bakeshop Bread and Butter | 48.50 |

Chef's Prime Rib

| | |
|--|-------|
| Fresh Field Greens Salad with House Balsamic Vinaigrette | |
| Oven Roasted Prime Rib (8 oz.) with Chipotle Butter | |
| Chef's Choice of Accompaniments | |
| Fresh El Tovar Bakeshop Bread and Butter | 48.50 |

Blackened Trout with Citrus Butter

| | |
|--|-------|
| Fresh Field Greens Salad with House Balsamic Vinaigrette | |
| Chef's Choice of Accompaniments | |
| Fresh El Tovar Bakeshop Bread and Butter | 44.00 |

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El Tovar Banquet Dinners

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade. House-Made Deluxe El Tovar Desserts included.

Prickly Pear Chicken Breast

Fresh Field Greens Salad with House Balsamic Vinaigrette
Marinated Boneless Chicken Breast with
Peppers, Onions, and Pepper Jack cheese
Chef's Choice of Accompaniments
Fresh El Tovar Bakeshop Bread and Butter 41.50

Eggplant Napoleon

Fresh Field Greens Salad with House Balsamic Vinaigrette
Grilled eggplant, red onion, zucchini, yellow squash,
Roasted red pepper marinara
Soft Polenta 36.25

House-Made Deluxe El Tovar Desserts

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- Flavor of the Month Chocolate Mousse
- Boston Cream Pie
- New York Style Cheesecake with Strawberry or Blueberry Topping

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Santa Fe Room Buffets

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade.

Santa Fe Dinner Buffet

Beef Entree may include

Beef Stew, Beef Stroganoff, or Beef Broccoli

Chef's Chicken may include

Roasted Chicken, Chicken Stir Fry, or Chicken a la King

Baked or Fresh Fish

Pasta of the Day may include

Garden Penne or Penne in Marinara

Green Salad with Choice of Three Dressings

Assorted Cold Salads

Potato Salad, Three Bean Salad, and Fruit Cocktail

Soup of the Day

Chef's Choice of Potato and Rice

Vegetable of the Day

Bread and Butter

Chef's Choice Dessert

23.50

A Taste of Italy

Tossed Green Salad with Selection of Three Dressings

(Balsamic Vinaigrette, Bleu Cheese, House)

Choice of Two Entrees:

- Baked Eggplant Parmigiana
- Tortellini with Pesto Alfredo
- Baked Penne Parmigiana
- Sweet Sausage and Peppers with Spaghetti
- Spaghetti Meatballs

Garden Vegetables tossed in Olive Oil

Sliced Italian Bread

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group, see next page for selections)

25.50

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Santa Fe Room Buffets

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade.

Canyon Classic

Choice of Field Green Salad with Selection of Three Dressings

- Balsamic Vinaigrette
- Bleu Cheese
- House

or Caesar Salad with Garlic Croutons

Fresh Fruit Salad

Grilled Chicken Breast with a Herb Mushroom Demi-Glace

Alaskan Coho Salmon Seared with a

Lemon Buerre Blanc with Capers

Chef's Choice of Two Starches and Vegetable Medley

Fresh Baked Focaccia with Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- New York Style Cheesecake with Strawberry or Blueberry Topping

33.25



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Santa Fe Room Buffets

All include choice of one beverage and one dessert per person. Beverage selections include freshly brewed regular and decaffeinated organic coffee, hot tea, iced tea, fountain soda, or lemonade.

Canyon BBQ

Choice of entree per group:

- Supreme Chicken Breast
- 8 oz. New York Strip Steak
- Vegan/Vegetarian available on request

Ranch Beans

Corn on the Cob

Potato Salad

Coleslaw

Chips and Salsa

Cornbread and Butter

Choice of House-Made Deluxe El Tovar Dessert

(one selection per group)

- Apple Pie
- Arizona Lime Tart
- Flourless Chocolate Cake
- New York Style Cheesecake with Strawberry or Blueberry Topping

37.25

Plus \$50.00 Chef fee if entree is grilled on site
(available at Thunderbird Room only)

To accommodate multiple entree options, group leader needs to call in count of chicken breasts, steaks, and Vegan/Vegetarian items to the kitchen by noon, day of arrival. For Santa Fe Room, call 928.638.2526 extension 6887. Ask for Manager on Duty.

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Santa Fe Room Plated Banquet Dinners

All include freshly brewed regular and decaffeinated organic coffee, hot or iced tea, fountain sodas, and lemonade. Each dinner also includes House-Made Deluxe El Tovar Desserts: Apple Pie, Arizona Lime Tart, Flourless Chocolate Cake, New York Style Cheesecake with Strawberry or Blueberry Topping (one dessert selection per group).

Prime Rib

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|---|-------|
| Tossed Green Salad | |
| 8 oz. Roast Prime Rib of Beef with Mushroom Demi-Glace and Horseradish Cream | |
| Potato of the Day | |
| Vegetable of the Day | |
| Rolls and Butter | 36.25 |

Sautéed Trout with Lemon Dill Butter

| | |
|--------------------------------------|-------|
| Tossed Green Salad | |
| Sautéed Trout with Lemon Dill Butter | |
| Rice of the Day | |
| Vegetable of the Day | |
| Rolls and Butter | 28.25 |

Pork Loin

| | |
|---|-------|
| Tossed Green Salad | |
| Sliced Roast Pork Loin with Dijon Mustard Sauce | |
| Rice of the Day | |
| Vegetable of the Day | |
| Rolls and Butter | 28.25 |

Beef Stroganoff

| | |
|---|-------|
| Tossed Green Salad | |
| Beef tips with Onions and Mushrooms in a Sour Cream Sauce | |
| Rice of the Day | |
| Vegetable of the Day | |
| Rolls and Butter | 24.25 |

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Chef and Carving Stations

Available at the Thunderbird, Kiva, and Santa Fe Rooms. For accompaniments, ask your Sales Agent. 20 person minimum for all stations. Each station requires a Chef, which is a \$50.00 fee per station.

Pasta Station

A beautiful display of pasta. Plates are prepared to order by a Chef featuring :

- Tri-Color Cheese Tortellini
- Angel Hair Pasta
- Spinach Fettuccine Pasta
- Marinara Sauce
- Alfredo Sauce
- Pesto Sauce

| | |
|---------------------------------|-------|
| Pasta Station with Meatballs | 21.00 |
| Pasta Station without Meatballs | 17.50 |

Dijon Herb Crusted Strip Loin of Beef

| | |
|---|-------|
| With Horseradish Cream and Au Jus Served with Cocktail Rolls | 15.75 |
|---|-------|

Herb Crusted Roast Beef

| | |
|---|-------|
| With Horseradish Cream and Au Jus Served with Cocktail Rolls | 10.25 |
|---|-------|

Buffet Ham

| | |
|---|------|
| With Honey Mustard Glaze, Horseradish Cream, Mayonnaise, and Assorted Mustards Served with Cocktail Rolls | 9.00 |
|---|------|

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Dinner Coupons

The following meal coupons can be purchased to allow tour guests to dine on their own. Overnight tours pick up coupons at check-in. Day tour companies may purchase coupons in advance for pick up that day at the front desk.

El Tovar Dinner Coupon

(5:00 PM - 9:45 PM)

Reservations Required (928.638.2631 ext. 6432)

Choice of Soup or Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage 73.95
(Tax and Gratuity included)

Arizona Room Dinner Coupon

(4:30 PM - 10:00 PM)

Choice of Soup or Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage 57.60
(Tax and Gratuity included)

Bright Angel Dinner Coupon

(4:30 PM. - 10:00 PM)

Choice of Soup or Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage 42.20
(Tax and Gratuity included)

Maswik Food Court Dinner Coupon

Choice of Soup or Small Garden Salad

Choice of One Entree

Choice of One Dessert

Choice of One Non-Alcoholic Beverage 23.25
(Tax included)

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