

DINNERS



WYNDHAM
PHOENIX

PLATED DINNERS



DINNER

one

54

Vine Ripe Tomatoes, Fresh Mozzarella, Basil Pesto and Extra Virgin Olive Oil
Grilled Beef Filet Mignon Topped with a Crisp Cambenzola Won ton
Shiitake-Barolo Wine Reduction
Yukon and Sweet Potato Au Gratin
Provencal Tomato and Broccolini
Decadent Chocolate Flourless Torte with Ganache and Chambord



DINNER

two

46

Mesclun Greens; Farm Fresh Goat Cheese on Herbs de Provence Crouton Sherry Vinaigrette
Roulade of Chicken Oscar with Jumbo Lump Crab and Asparagus
Crayfish Sauce
Wild Mushroom Saffron Risotto
Tahitian Vanilla Crème Brûlée and Hazelnut Biscotti



DINNER

three

45

Spinach Salad, Toasted Macadamia, Dried Cranberries and Orange Segments
Island Coconut Dressing
Pistachio Crusted Mahi-Mahi
Mussaman Curry Sauce and Tomato Cucumber Basil Relish
Somen Noodle Cake and Wilted Greens
Roasted Banana Tiramisu



Our Plated Dinners are served with Three Courses
Accompanied by Dinner Rolls, Lavosh and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® Teas and Iced Tea
Special Dietary Requirements and Personalized Menus Available Upon Request.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.

DINNER

Plated Dinners

Dinner Buffets



**WYNDHAM
PHOENIX**

PLATED DINNERS



DINNER

four

49

Leaves of Romaine; Red Onion, Capers and Parmesan
Roasted Garlic Vinaigrette
Grilled Rib Eye Steak
Green Peppercorn Whiskey Sauce
Country Fried Onions Straws, Scallion Potato Cake
Turtle Cheesecake Bombe with Caramel and Chocolate



DINNER

five

44

Bib and Radicchio Salad: Beetroot, Feta and Red Onions
Orange Vinaigrette
Tandoor Style Chicken Roulade with Hummus, Sun dried Tomato and Olives
Mango Habanero Mojo and Cilantro Mint Drizzle
Citrus scented Vegetable Cous Cous
Chai Crème Brûlée with Cardamom Cookie



DINNER

six

52

Iceberg Wedge Salad with Pico de Gallo and Queso Cotija
Cilantro Ranch Dressing
Piloncillo Crusted Tenderloin of Beef
Ancho Chile Corn Sauce
Potato-Smoked Bacon Gratin and Fire Roasted Mushrooms
Chocolate Tres Leches Torta



Our Plated Dinners are served with Three Courses
Accompanied by Dinner Rolls, Lavosh and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® Teas and Iced Tea
Special Dietary Requirements and Personalized Menus Available Upon Request.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.

DINNER

Plated Dinners

Dinner Buffets



**WYNDHAM
PHOENIX**

PLATED DINNERS



DINNER

seven

45

Mixed Field Greens, Roquefort, Anjou Pear and Candied Walnuts
Citrus Vinaigrette
Spiced Pecan Dusted Pork Chop
Caramelized Honey Shallot Sauce and Ginger Cranberry Chutney
Sweet Potato Cake and Haricot Verts
Bavarian Apple Tart with Cinnamon Cream



DINNER

eight

45

Day's Best Greens, Artichoke Hearts, Roasted Red Peppers and Parmesan
Cabernet Vinaigrette
Caramelized Pacific Salmon Fillet
Apple Fennel Relish and Saffron-Tomato Nage
Herbed Polenta Towers and Spaghetti Vegetables
Panna Cotta with Strawberries and Balsamic Syrup

Our Plated Dinners are served with Three Courses
Accompanied by Dinner Rolls, Lavosh and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® Teas and Iced Tea
Special Dietary Requirements and Personalized Menus Available Upon Request.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.

DINNER

Plated Dinners

Dinner Buffets



WYNDHAM
PHOENIX

PLATED DINNERS



DINNER

combo one

67

Young Field Greens with Belgian Endive
Cucumbers, Teardrop Tomatoes and Jicama
Strawberry Vinaigrette Dressing
Petite Filet Mignon of Beef and Grilled Jumbo Prawns
Roasted Garlic-Basil Sauce
Truffle Yukon Gold Mash and Grilled Asparagus
Lemon Cheesecake Parfait



DINNER

combo two

57

Chopped Romaine Lettuce, Grated Parmesan, and Seasoned Croutons
Caesar Style Dressing
Cowboy Rib Eye Steak and Guajillo Rubbed Chicken Breast
Chipotle-Wine Sauce and Amarillo Mole
Wild Mushroom and Green Chile Corn Tamale
Black Bottom Pecan Chess Pie, Haagen-Dazs Mayan Chocolate Ice Cream

DINNER

Plated Dinners

Dinner Buffets

Our Plated Dinners are served with Three Courses
Accompanied by Dinner Rolls, Lavosh and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® Teas and Iced Tea
Special Dietary Requirements and Personalized Menus Available Upon Request.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.



**WYNDHAM
PHOENIX**

DINNER BUFFETS



DINNER

buffet one

69

Native Seasonal Greens with Assorted Dressings
Black Bean and Roasted Corn Salad with Toasted Pumpkin Seeds
Baskets of Tri-Colored Tortilla Chips with Fresh Salsa and Guacamole
Carne Asada (*Grilled marinated thin cut Sirloin of Beef*)
Baja Fish Tacos with Condiments
Tequila Lime Chicken Fajita Style
Warm Flour and Corn Tortillas
Charro Pinto Bean Medley
Calabacitas Stew (*Tender Squash with Red peppers and Onions*)
Santa Fe Bread and Butter
Chocolate Tres Leches Torta with Presidente Berries
Margarita Tarts with Prickly Pear sauce
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® & Iced Teas

DINNER

Plated Dinners

Dinner Buffets

All Buffet Dinners are priced per person based on 90 minutes of service and require 35-person minimum.
Buffet Dinners may be enhanced by adding a Station from our Reception Menu.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.



WYNDHAM
PHOENIX

DINNER BUFFETS



DINNER

buffet two

70

Cowboy Chile with Charred Steak and Black Beans
Arizona Organic Salad Greens with Salsa Ranch and Blue Cheese Dressing
Jicama Citrus Slaw
Grilled Eight Piece Chicken with Chipotle BBQ Glaze
Mesquite Grilled Beef Ribeye Steaks
Campfire Salmon with Roasted Sweet Pepper
Baked Potato Bar:
Bacon Bits, Shredded Cheese, Fresh Chives and Chopped Tomatoes, Whipped Butter, Sour Cream, and Cheddar Cheese Sauce
Roasted Sweet Corn and Melted Butter
Green Beans with Bacon and Country Fried Onions
Ranch Style Cowboy Pinto Beans
Buttermilk Cheese Biscuits and Green Chile Cornbread
Whipped Butter and Honey
Deep Dish Fruit Cobbler and Chocolate Sauza Pecan Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® & Iced Teas



All Buffet Dinners are priced per person based on 90 minutes of service and require 35-person minimum.
Buffet Dinners may be enhanced by adding a Station from our Reception Menu.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.

DINNER

Plated Dinners

Dinner Buffets



WYNDHAM
PHOENIX

DINNER BUFFETS



DINNER

buffet three

66

Organic Garden Greens featuring Mizuma, Limestone, Chicory, Red Oak, and Lolla Rosa Lettuces served with Ranch and Vinaigrette Dressing
Spinach Salad with Sweet and Sour Dressing and Hickory Smoked Bacon
Vine Ripened Tomatoes, Fresh Mozzarella Cheese with Basil Vinaigrette
Grilled Mahi Mahi with Mango Butter and Tomato Salsa
Roulade of Chicken Saltimbocca with Parma Ham and Pesto Essence
Sliced Sirloin of Beef with Shiitake and Oyster Mushrooms
Oven Roasted Potatoes with Paprika and Sausage
Chef's Selection of Seasonal Vegetables
Artisan Style Breads, Rolls and Butter
Crème Brûlée, Petite Fruit Tarts, Assorted Cakes and Pies
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® & Iced Teas

DINNER

Plated Dinners

Dinner Buffets

All Buffet Dinners are priced per person based on 90 minutes of service and require 35-person minimum.
Buffet Dinners may be enhanced by adding a Station from our Reception Menu.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.



WYNDHAM
PHOENIX

DINNER BUFFETS



DINNER

buffet four

74

Imported and Domestic Cheese Display: Brie, Bleu, Smoked Cheddar, Swiss and Gouda Cheeses with Sweet Grapes and Ripe Strawberries
Baby Romaine and Radicchio Caesar, Sourdough Croutons
Chilled Asparagus with Roasted Red Peppers and Garlic Aioli
Balsamic Roasted Portobello Mushrooms with E.V.O.O.
Tenderloin of Beef with Red Wine Sauce and Café de Paris Butter
Herbed Breast of Chicken, Arizona Apple Stuffing, Horseradish Marmalade
Miso Marinated Salmon with Soy Ginger Sauce
Meunière Style Baby Vegetables
Rissolé Potatoes with Parsley
Garlic Breadsticks, Artisan Style Breads, Rolls and Butter
Classic Chocolate Flourless Cake with Chantilly Cream
Fresh Strawberry Tarts and Meyers Lemon Tart with Short Bread Crust
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Hot Revolution® & Iced Teas



All Buffet Dinners are priced per person based on 90 minutes of service and require 35-person minimum.
Buffet Dinners may be enhanced by adding a Station from our Reception Menu.
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.

DINNER

Plated Dinners

Dinner Buffets



WYNDHAM
PHOENIX