



Sonoran Desert Inn and Conference Center

55 Orilla Avenue • Ajo, Arizona 85321 | (520) 775-2565 | info@sonorancc.com | www.sonorancc.com

SAMPLE MENUS AND PRICING - 2018

(tax, service, and dining space included)

For groups, we can provide up to three meals/day as well as snacks and coffee service. Meals can be served indoors or outdoors in our courtyard; space rental included in meal costs. All options can be customized to include vegetarian, vegan and gluten-free options. Three meal/day packages start at \$50/person.

We do breakfast in-house. Groups ordering breakfast must select one option per day for the entire group (not able to mix-and-match options per person). Sample menus include:

	Option	Description	Per Person Cost
BREAKFAST	Coffee and light breakfast/snack service	<i>Coffee, tea, juice, water, and an assortment of breakfast pastries and fruit. Can be modified for afternoon events with cookies, granola bars, fruit.</i>	\$5.00
	Standard Continental	<i>Assortment of cereals, breads with butter and jams, yogurt with toppings, fresh fruit, hard-boiled eggs, milk, juice, coffee and tea</i>	\$10.00
	Enhanced Continental	<i>Same as Standard Continental, plus local, fresh-baked breads or pastries, oatmeal, and up to 3 hot items (egg dishes, hash browns, bacon, etc).</i>	\$12.00
	Grab-n-Go Breakfast/Breakfast Baskets	<i>Breakfast burrito, muffin, yogurt, fruit, milk, juice, coffee and tea. Great for a group that needs to head out early for a hike or excursion!</i>	\$10.00

We partner with local restaurants and caterers that work out of our on-site commercial kitchen for lunches and dinners, all emphasizing fresh, local flavors. Sample menus include:

	Option	Description	Per Person Cost
LUNCH & DINNER	Sack Lunch to go	<i>Perfect for hikers! Made-to-order deli sandwich or salad with fixings, chips, fruit, fresh-baked cookie, and juice.</i>	\$12.00



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Granny's Kitchen	<i>Enchiladas, red and green chile, burritos, taco salad, and many other homemade, hearty Mexican options. Served as a hot buffet.</i>	\$15-25
Farm-to-Table Meals by the Ajo Center for Sustainable Agriculture	<i>Taking "local" to a whole new level! Delicious meals prepared with produce and eggs grown in our courtyard, featuring specialty items made by ACSA's farmers and staff like citrus ice cream, handmade tortillas, and Tohono O'odham ceremonial dishes. A culinary and educational experience not to be missed!</i>	\$15-50
Catering by Christina & Dionne	<i>Our go-to local caterers for delicious, customized meals. Specializing in Mexican cuisine, but can cook just about anything, and cook it beautifully! Can serve either buffet or plated; sack lunch option possible. Specialties include a gourmet taco bar, chile en nogada, barbacoa, and traditional and contemporary mole sauces.</i>	\$15-40