

CATERING MENU



LOCAL & SUSTAINABLE

We take pride in our commitment to sustainability using local products, compostable single use items and the elimination of plastic bottles and straws. We are a partner of SeafoodWatch.org and use only sustainably sourced seafoods. We are also a member of Local First Arizona.



Monterey Bay Aquarium
Seafood Watch





BAKERY SELECTIONS

ASSORTED DANISHES

\$40/DOZEN

BAGELS WITH CREAM CHEESE

\$36/DOZEN

Plain, Everything, Cinnamon Raisin

ASSORTED SCONES

\$40/DOZEN

BROWN BUTTER TOFFEE CHOCOLATE

\$40/DOZEN

CHIP COOKIES

Our signature artisan cookie

LEMON DESSERT BARS

\$36/DOZEN

DOUBLE FUDGE BROWNIES

\$36/DOZEN

ALL CATERING ITEMS SUBJECT TO 19% SERVICE CHARGE AND 8.7% SALES TAX. ALL PRICES PER PERSON UNLESS OTHERWISE INDICATED.

FRUIT & SNACKS

GRANOLA BARS

\$30/DOZEN

SEASONAL FRUIT & BERRIES

(with Honey Yogurt Dipping Sauce)

\$5/PERSON

WHOLE FRESH FRUIT

\$4/PIECE

ASSORTED YOGURT PARFAIT

(with Fresh Fruit)

\$8/EACH

TORTILLA CHIPS & SALSA

\$4/PERSON

HOUSE-MADE SNACK MIX

\$6/PERSON

ASSORTED BAG CANDY

\$6/EACH

FRESH BAKED CINNAMON CHURRO BITES

\$4/EACH





BREAKFAST PACKAGES

All breakfast packages include coffee, orange juice & water service. Priced Per Person.

CONTINENTAL BREAKFAST

\$16/PERSON

Berry & Granola Yogurt Parfaits, Fresh Fruit & Berries, Assorted Cereal, Oatmeal with Toppings, Bagels with Cream cheese, Cinnamon Rolls

BREAKFAST BURRITOS

\$18/PERSON

Flour Tortillas, Scrambled Eggs with Pico de Gallo, Cotija Cheese, Bacon, Sausage, Salsa Verde and Salsa Roja, with Green Chile & Cheese Hash Browns

TRADITIONAL BREAKFAST BUFFET

\$24/PERSON

Seasonal Fruit & Berries, Assortment of Bagels & Breakfast Spreads, Scrambled Eggs with Chives, Hash Browns with Green Onions & Peppers, Maple Smoked Bacon and Pork Sausage Links

JUST BREAKFAST

\$20/PERSON

Scrambled Eggs, Maple Smoked Bacon and Pork Sausage Links, Hash Browns & Biscuits

BREAKFAST ADD-ONS

Fresh Fruit & Berries Platter, Serves 8-10	\$48 per platter
Breakfast Pastries & Breads, Serves 8-10	\$40 per platter

Add a Chef-Attended Omelet Station to your Breakfast Buffet (50 Person Minimum)

\$8/PERSON PLUS CHEF ATTENDANT FEE OF \$250

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BREAK SELECTIONS

MINIMUM ORDER 25 PERSONS

SNACK ATTACK

\$13/PERSON

Snack Mix, Kettle Chips, Pretzel Bites,
Fresh Baked Cookies, Fruit-Infused
Water

AM BREAK

\$16/PERSON

Fresh-Baked Muffins, Breakfast Breads,
Scones, Fresh Sliced Fruit, Power &
Granola Bars, Fruit-Infused Water

FRUIT & CHEESE BREAK

\$18/PERSON

Regional & Imported Cheeses with
Grapes & Fresh Berries, Gourmet
Crackers, Crostini & Flat Breads, Whole
Fruit and Fruit-Infused Water

Add Fresh Brewed Coffee or Iced Tea to any of the selections above for an additional \$2 per person

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BOX LUNCH SELECTIONS

EACH BOX LUNCH INCLUDES ONE SANDWICH/SALAD SELECTION, CHIPS,
& A COOKIE (MINIMUM ORDER 25)

EGG SALAD SANDWICH \$16/EACH

CHICKEN & SWISS SANDWICH \$16/EACH

HONEY-CURED HAM & PROVOLONE SANDWICH \$16/EACH

ROASTED TURKEY & PROVOLONE SANDWICH \$16/EACH

GRILLED VEGETABLE & PEPPER JACK
CHEESE SANDWICH \$16/EACH

ITALIAN-STYLE GRINDER ON BAGUETTE \$16/EACH
Ham, Pepperoni, Salami, Provolone, Peppers, Lettuce & Tomato (with Vinaigrette)

SONORAN CHOPPED SALAD \$17/EACH
Mixed Greens, Pico de Gallo, Cucumber, White Corn & Black Beans, Cotija Cheese,
Tortilla Strips & Grilled Chicken Breast with Chipotle Ranch

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LUNCH BUFFET SELECTIONS

ALL LUNCH PACKAGES INCLUDE ICED TEA & WATER SERVICE. LUNCH MENU IS OFFERED FROM 10AM-2PM. PRICED PER PERSON

CLASSIC AMERICAN COOKOUT \$20/PERSON

Grilled Hamburgers & Hot Dogs, Baked Beans, Chips and Cookies
Add Mixed Green Salad, Seasonal Fruit or Chips & Salsa +\$4/person

DELI BUFFET \$25/PERSON

Mixed Field Greens, Bow Tie Pasta Salad, Red Skin Potato Salad, Sliced Deli Meats & Cheeses, Assorted Rolls & Breads, Seasonal Fruit, Cookies & Brownies

TACO BAR \$28/PERSON

Street Style Tacos with Chicken Al Pastor, Carne Asada, Calabacitas, Cilantro Lime Rice, Black Beans, Flour & Corn Tortillas, Pico de Gallo, Salsas, Shredded Cheese, Tortilla Chips, Mixed Green Salad with Cilantro Vinaigrette, Guacamole & Sour cream, Churro Bites

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PLATED ENTRÉES

CRAB STUFFED CHILE RELLENOS

\$39/PERSON

Lump crab meat, avocado cream sauce, Spanish rice & seasoned potato straws

ROASTED CHICKEN BREAST

\$37/PERSON

Oven-roasted breast of chicken with tequila lime salsa, ratatouille stuffed seasonal squash & potato leek hash

GRILLED SALMON WITH AGAVE CHILI GLAZE

\$40/PERSON

Over herbed rice with grilled asparagus

BONE-IN PORK CHOP

\$39/PERSON

Pumpkin seed mole sauce, baked apple, potato scallion pancakes

14OZ MESQUITE GRILLED NEW YORK STEAK

\$58/PERSON

Caramelized shallot demi-glaze & rosemary red skin mashed potatoes

ANCHO BRAISED SHORT RIB

\$45/PERSON

Caramelized sweet onion compote, tomato ancho reduction & green chili potato gratin

VEGETABLE WELLINGTON

\$31/PERSON

Grilled portobello mushroom & roasted vegetable wellington with tomato cumin puree, multigrain pilaf & grilled vegetable mix

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SALAD SELECTIONS

Included with Plated Entrée selections

STEAK HOUSE WEDGE

Iceberg lettuce wedge with crumbled gorgonzola cheese, red ripe tomatoes, garlic croutons, cracked black pepper & blue cheese dressing

BABY LETTUCE SALAD

With shaved parmesan cheese, toasted local pecans, baby grape tomatoes & chianti mustard seed dressing

TRADITIONAL CAESAR SALAD

Chopped romaine lettuce with classic Caesar dressing, garlic herb croutons & parmesan cheese

NOPALES SALAD

Nopales (cactus), tomato, jalapeno, fresh cilantro in a lemon vinaigrette

BUFFET SERVICE \$59

Combine any two entrees (NY Strip \$10 extra), two salads, and one dessert.

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DESSERT SELECTIONS

CHOCOLATE TORTE

\$8/PERSON

With Fresh Raspberries

PEACH & PECAN COBBLER

\$8/PERSON

With Del Bac Whiskey Cream Topping

TRES LECHES CAKE

\$8/PERSON

Sponge cake soaked in three kinds of milk: evaporated milk, condensed milk & heavy cream

BANANA CHOCOLATE MARBLE CAKE

\$8/PERSON

S'MORES BREAD PUDDING

\$8/PERSON

Bourbon anglaise, chocolate & caramel sauces

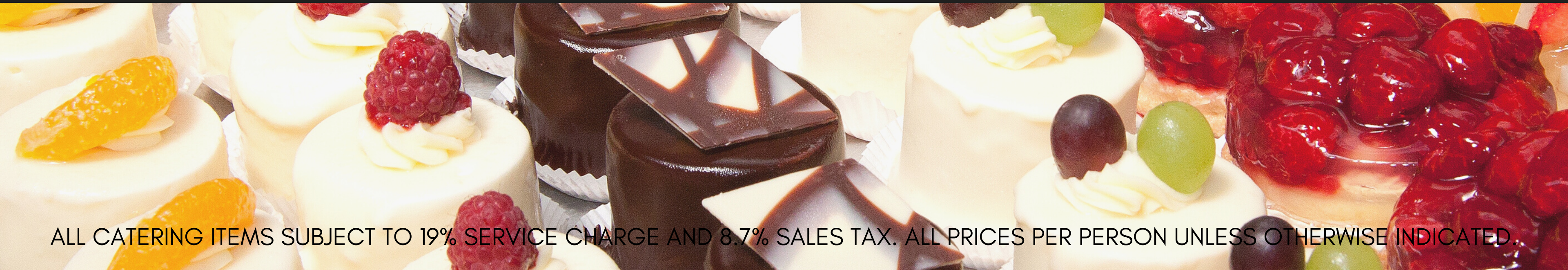
INDIVIDUAL KAHLUA CHOCOLATE BUNDT CAKE

\$8/PERSON

With Spiced Raspberries

GLUTEN FREE/VEGAN DESSERTS AVAILABLE ON REQUEST

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CHILLED HORS D'OUVRES

PRICED PER PIECE WITH MINIMUM ORDER OF TWO DOZEN PER SELECTION

SEARED BEEF TENDERLOIN

On polenta round and garnished with onion relish

\$6/PIECE

SEARED RARE BEEF

Roast beef roulade on parmesan crisp with horseradish cream

\$6/PIECE

GRILLED CHICKEN PINWHEEL

Grilled chicken breast with goat cheese, roasted corn & peppers in flour tortilla

\$6/PIECE

SMOKED SALMON ON BLUE CORN CHIP

Tequila lime smoked salmon on blue corn ship with cilantro cream cheese

\$6/PIECE

PROSCIUTTO WRAPPED ASPARAGUS

Garnished with red pepper

\$6/PIECE

ANTIPASTO STACK

Salami, mozzarella, with basil pesto on garlic round & olive tapenade

\$6/PIECE





CHILLED HORS D'OUVRES

PRICED PER PIECE WITH MINIMUM ORDER OF TWO DOZEN PER SELECTION

CHARGRILLED CHICKEN BRUSCHETTA \$6/PIECE

Chimichurri marinated chicken breast dusted with cotija in sweet pepper tapenade on toasted crostini

SHRIMP WITH MANGO SALSA \$6/PIECE

On cucumber with chili cream cheese & mango relish

GRILLED VEGETABLE NAPOLEON \$6/PIECE

Roasted veggies on cream cheese, served on parmesan crisp

BRIE WITH SPICY APPLE & WALNUT CHUTNEY \$6/PIECE

On crostini with candied walnut garnish

VEGETABLE SUMMER ROLL \$6/PIECE

Yellow squash, zucchini, asparagus & carrots with hoisin glaze & rice wine vinegar in rice paper

TOMATO & FRESH MOZZARELLA STACK \$6/PIECE

Fresh ripe tomato on fresh mozzarella with roasted yellow pepper. Topped with balsamic cream cheese on parmesan crisp

OLIVE TAPENADE ON CROSTINI \$6/PIECE

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HOT HORS D'OUVRES

PRICED PER PIECE WITH MINIMUM ORDER OF TWO DOZEN PER SELECTION

CRAB STUFFED MUSHROOM

With pesto remoulade

\$6/PIECE

EDAMAME DUMPLING

Pot sticker filled with soybeans, cabbage, sweet corn & shiitake mushrooms

\$6/PIECE

CHICKEN AND ANDOUILLE PHYLLO

Mixed with rice & fresh herbs

\$6/PIECE

JALAPEÑO POPPERS

Stuffed with Cream Cheese

\$6/PIECE

BEEF BARBACOA QUESADILLA

Beef barbacoa with onions, fresh lime cilantro sauce

\$6/PIECE

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CARVING & CULINARY THEATER

REQUIRES CHEF ATTENDANT | \$200 CHEF FEE PER STATION | NOT AVAILABLE A LA CARTE





CARVED TO ORDER

REQUIRES CHEF ATTENDANT | \$200 CHEF FEE PER STATION | NOT AVAILABLE A LA CARTE

BROWN SUGAR & GRAIN MUSTARD \$275/EACH

GLAZED BONE-IN HAM

Serves 30 with dijon mustard, yellow mustard & mayonnaise

SAGE & ROSEMARY RUBBED TOM TURKEY \$250/EACH

Serves 30 with orange cranberry sauce, yellow mustard & mayonnaise

BEEF TENDERLOIN WELLINGTON \$300/EACH

Serves 20 with horseradish sauce, grain mustard & mayonnaise

CHURRASCO OF BEEF & PORK \$275/EACH

Serves 30 with chimichurri & warm flatbread

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CULINARY THEATER

REQUIRES CHEF ATTENDANT | \$200 CHEF FEE PER STATION | NOT AVAILABLE A LA CARTE

WHOLE ROASTED FISH TACO

\$10/PERSON

Flour & corn tortillas, cotija cheese, fire-roasted tomato salsa, sour cream, salsa huevona & Baja sauce

PASTA STATION

\$12/PERSON

Served with crushed red pepper & parmesan.

Choose two (2) pastas & two (2) sauces from the following selections:

Pasta

Tri-Colored Cheese Tortellini

Linguini Pasta

Penne Rigate

Sauce

Parmesan Cream Sauce

Marinara Sauce

Pesto

ALL CATERING ITEMS SUBJECT TO 19% SERVICE CHARGE AND 8.7% SALES TAX. ALL PRICES PER PERSON UNLESS OTHERWISE INDICATED.



BAR & BEVERAGE SERVICE

BAR SETUP FEE WITH ONE BARTENDER \$250 (CASH BAR) | ADDITIONAL BARTENDER \$200 (PER 100 GUESTS)





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CASH BEER & WINE BAR

Beer & Wines. Requires setup & bartender fee.

\$8/BEER

\$9/WINE

CASH FULL BAR

Beer, Wines & Cocktails. Requires setup & bartender fee.

\$8/BEER

\$9/WINE

\$10/COCKTAILS

HOSTED FULL BAR

Beer, Wines & Cocktails. Two hours, each additional hour \$3 per person

\$28/PERSON

HOSTED BEER & WINE BAR

Beer & Wines. Two hours, each additional hour \$3 per person

\$19/PERSON

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ADD-ONS

PRICKLY PEAR OR BLUE AGAVE
MARGARITAS \$10/EACH
Added to Hosted or Cash Bar

CHAMPAGNE TOAST
\$7/PERSON
One portion per guest



BEVERAGE SELECTIONS

MINIMUM OF ONE DOZEN PER ORDER, UNLESS INDICATED OTHERWISE

SODAS \$3/EACH

CANNED SPRING WATER \$4/EACH

FRESH BREWED ICED TEA

\$24/GALLON

Minimum 3 Gallons

AGUA FRESCA

\$33/GALLON

Minimum 3 Gallons

FRUIT INFUSED WATER

\$18/GALLON

Minimum 3 Gallons

PRICKLY PEAR LEMONADE

\$33/GALLON

Minimum 3 Gallons

COFFEE OR HOT COCOA

\$33/GALLON

Minimum 3 Gallons

ASSORTED HOT TEAS

\$2.50/EACH

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CATERING POLICIES

Service Charge & Sales Tax

19% service charge & 8.7% sales tax added to all items

Guest Guarantee

We require final guarantee of guest count at least 14 days prior to event date. We will prepare food and beverage for guest guarantee +5% (not to exceed 25 persons)

Menu Tasting

\$250 tasting fee included two guests; additional guest is \$50 per person. Tasting selections are limited to 2 salads, 3 appetizers, 3 entrees.

Cake Cutting

There is a \$75 cake cutting fee. We do not provide cake boxes.

CATERING POLICIES

Alcohol Service

We support and comply with the responsible service of alcoholic beverages. In compliance with state and local laws we prohibit the service, possession and/or consumption of alcoholic beverages by minors, as well as individuals we deem as intoxicated. We reserve the right to discontinue alcohol service at our discretion at anytime.

Outside Food & Beverage

We do not permit any outside food or beverage (including alcohol) to be brought on to premises for your event.

Removal of Food & Beverage

We do not permit the removal of any remaining/leftover food and/or beverage items after your event.

Pricing

All prices are subject to change. Prices on menus are for current calendar year.