



**SAVOR... Tucson
CATERING
MENUS**







TABLE OF CONTENTS

Catering Menus

Breakfast	1
À La Carte	9
Breaks	11
Lunch Selections	15
Dinner Selections	23
Hors d'oeuvres	27
Savory Stations.....	33
SAVOR The Sweets.....	35
Carvings.....	37
Cocktail Menu	39





CATERING MENU

BREAKFAST

ALL BREAKFAST SELECTIONS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA, AND ORANGE JUICE.

ALL HOT BREAKFAST SELECTIONS REQUIRE A TWENTY-FIVE PERSON MINIMUM. FEWER THAN TWENTY-FIVE PEOPLE MAY BE SUBJECT TO A SURCHARGE.

CONTINENTAL

SUNRISE CONTINENTAL **\$14**

An assortment of Danish, Croissants, Breakfast Breads, Muffins, Butter and Preserves

DELUXE CONTINENTAL **\$16**

An assortment of Danish, Muffins, Breakfast Breads and Bagels with Cream Cheese, Butter and Preserves, Fruit Yogurts, Fresh Cut Seasonal Fruit and Berries

HEART HEALTHY **\$18**

Carrot-Almond, and Bran Muffins with Fruit Preserves, Vanilla Yogurt with Granola, Fresh Cut Seasonal Fruit and Berries, and Steel Cut Oatmeal with Dried Fruit and Nuts, Brown Sugar and Honey

BUFFETS

All Buffets Include Assorted Breakfast Pastries with Butter and Preserves, Fresh Cut Seasonal Fruit and Berries

FARM FRESH **\$20**

Scrambled Eggs with choice of Hickory Smoked Bacon or Turkey Bacon and Sausage with Breakfast Potatoes



BUENOS DIAS

\$22

Scrambled Eggs with Cheese, Peppers and Onions, Hickory Smoked Bacon, Southwest Potatoes, Warm Tortillas, Queso Fresco and Homemade Salsa.

Add Chorizo Sausage **\$1.50 per person**

THICK CUT FRENCH TOAST

\$24

Cinnamon Sugar French Toast with Maple Syrup and Whipped Butter, Smoked Bacon or Turkey Bacon and Sausage with Scrambled Eggs

RISE AND SHINE

\$26

Vegetable and Egg Strata with Spinach, Zucchini, Local Farmers Fresh Cheese and Herbs, Roasted Root Vegetable Hash, with choice of Hickory Smoked Bacon, Turkey Bacon or Honey Roasted Ham

ACTION STATION ACCOMPANIMENTS

One chef attendant per fifty guests recommended at \$75 per attendant.

FRENCH TOAST

\$10

Cinnamon Sugar French Toast

Accompanied by - Warm Maple Syrup, Powdered Sugar, Candied Pecans, Fresh Berries, and Whipped Butter

STEAK AND EGGS

\$16

Steak with Eggs made to order served with Country Fried Potatoes

OMELET

\$10

Omelets Made-to-Order with a Selection of Hickory Smoked Bacon, Ham, Grilled Onions, Peppers, Cheddar and Swiss Cheeses, Tomatoes, Mushrooms and Spinach

*Chef Attendant Required



CHILAQUILES AND EGGS **\$12**

Fried Corn Tortilla Chips, Homemade Tomatillo Salsa, Cotija Cheese, Pico de Gallo, Sliced Jalapenos and Crema Poblana with Scrambled Eggs

BREAKFAST PARFAIT **\$10**

Creamy Vanilla Greek Style Yogurt and Fresh Berry Yogurt with assorted toppings to choose from - Lemon Pound Cake, Housemade Granola, Fresh Local Seasonal Berries, Assorted Dried Fruit, Roasted Chopped Nuts and Semi Sweet Mini Chocolate Chips

PLATED

All plated meals include assorted breakfast pastries with butter and preserves.

MORNING GLORY BREAKFAST **\$20**

Fluffy Scrambled Eggs with Cheese and Choice of Hickory Smoked Bacon, Sausage or Honey Roasted Ham and Breakfast Potatoes

**CINNAMON-CREAM CHEESE
FRENCH TOAST SANDWICH** **\$22**

With Warm Maple Syrup, Thick Cut Hickory Smoked Bacon and Breakfast Potatoes

TUCSON QUICHE **\$24**

Choice of Ham, Onion and Gruyere Cheese or Roasted Vegetable and Feta Cheese with Slow Roasted Tomato and Fried Potato Wedges with Rosemary

HUEVOS RANCHEROS **\$26**

Tostada with Scrambled Eggs, Onions, Peppers, Refried Beans and Queso Fresco with Southwest Potatoes, Homemade Salsa

Add Chorizo **\$1.50 per person**





BREAKFAST ENHANCEMENTS

Per dozen

ASSORTED BREAKFAST BREADS	\$32
BAGELS WITH CREAM CHEESE, BUTTER & PRESERVES	\$34
FLAKEY CROISSANTS WITH BUTTER & PRESERVES	\$34
ASSORTED MUFFINS	\$34
FRESH FRUIT DANISH	\$34
SCONES	\$36
BREAKFAST PASTRIES	\$38
ASSORTED PASTRIES	\$34

Danish, Muffins, and Croissants

**BREAKFAST MUFFIN
OR BISCUITS** **\$47 (1 DOZ. MIN PER TYPE)**

Eggs With your choice of - Country Ham, Smoked Bacon,
or Sausage

BREAKFAST WRAP **\$48 (1 DOZ MIN PER TYPE)**

Flour Tortilla filled with Scramble Eggs, Cheddar Cheese,
Breakfast Potatoes, Peppers and Onions served with
Homemade Salsa

Add your choice of - Chorizo Sausage,
Smoked Bacon or Sausage **\$58**





ANYTIME SNACKS

FRUIT YOGURTS	\$3 each
DRY CEREAL & MILK	\$5 each
GRANOLA BARS	\$36 per dozen
SEASONAL WHOLE FRUIT	\$24 per dozen
SEASONAL SLICED FRUIT	\$60 (serves approx. 12)
FRESH BAKED COOKIES	\$26 per dozen
ASSORTED DESSERT BARS	\$32 per dozen
CHOCOLATE FUDGE BROWNIES	\$32 per dozen
CHOCOLATE DIPPED STRAWBERRIES	\$38 per dozen
CANDY BARS	\$3 each
ICE CREAM CUP NOVELTIES	\$3 each
PREMIUM ICE CREAM NOVELTIES	\$6 each
ASSORTED BAGS OF CHIPS	\$2 each

BY THE POUND

Serves approximately twelve people.

TORTILLA CHIPS & HOMEMADE SALSA	\$48 per pound
POTATO CHIPS & DIP	\$48 per pound
PITA CHIPS & HUMMUS	\$52 per pound
MINI PRETZELS	\$14 Per Pound
PARTY MIX	\$20 per pound
TRAIL MIX	\$26 per pound
HONEY ROASTED PEANUTS	\$20 per pound
PREMIUM MIXED NUTS	\$26 per pound





BEVERAGES

BY THE GALLON (THREE GALLON MINIMUM
REQUIRED)

FRESHLY BREWED COFFEE, DECAFFEINATED
COFFEE OR HOT TEA WITH LEMON **\$30**

Enhancement - Add Assorted Flavored Syrups,
Chocolate Shavings, Cinnamon Sticks and Fresh Whipped
Cream \$5 per person

ORANGE, GRAPEFRUIT, CRANBERRY
AND APPLE JUICE **\$35**

FRESHLY BREWED ICED TEA **\$30**

FRUIT PUNCH **\$35**

LEMONADE **\$35**

HOT CHOCOLATE **\$35**

A LA CARTE

BOTTLE WATER **\$3**

BOTTLED SPARKLING WATER **\$4**

ASSORTED SOFT DRINKS **\$3**

ASSORTED BOTTLE JUICES **\$4**

MILK **\$3**

ENERGY DRINKS **\$6**

PURIFIED WATER SERVICE
FIVE GALLON DISPENSER **\$50**

FIVE GALLON BOTTLE **\$15**

INFUSED THREE GALLON DISPENSER **\$100**





BREAKS

Break packages are designed for a minimum of twenty-five people, one hour maximum service.

CORNER CAFÉ **\$12**

Freshly Brewed Coffee with Flavored Syrups, Specialty Herbal Teas, Assorted Breakfast Breads

Beverage Accompaniments - Cinnamon Sticks, Chocolate Shavings, Honey, Lemon, Mint Leaves and Whipped Cream

CHOCOHOLIC **\$14**

Chocolate Dipped Pretzels, Chocolate Chip Cookies and Fudge Brownies with Chocolate and Regular Milk

ENERGY BREAK **\$14**

Assorted Granola Bars, Oatmeal Cookies, Trail Mix, Seasonal Whole Fruit, Energy Drinks and Infused Water

ARTISANAL CHEESE BREAK **\$ 16**

Regional Assortment of Local Artisan Cheeses Served with Crusty Breads and Crackers, Dried Fruit and Nuts, Local Honey, Grapes, Assorted Italian Sodas and Bottled Water

SAVOR...KETTLE CHIP BAR **\$12**

SAVOR...Kettle Chips with assorted toppings - Bleu Cheese, Balsamic Glaze, Zesty Cheese Sauce, Cajun Ranch, Bacon, and Scallions, Assorted Soda and Bottled Water

HEALTH NUT **\$14**

Yogurt Fruit Smoothies, Granola Bars, Fruit Kabobs, Yogurt Covered Raisins and Almonds, Peanut Butter Pretzels, Iced or Hot Tea and Infused Water





GOING GRANOLA BAR **\$14**

Low Fat Vanilla Yogurt, Granola, Dried Fruits and Nuts, Mini Chocolate Chips, Honey, Iced Tea and Infused Water

SWEET AND SALTY **\$12**

Butter and Caramel Popcorn, Premium Mixed Spicy Nuts, M&Ms, Chocolat Toffee and Pretzels, Iced Tea and Lemonade

THE TAILGATER **\$16**

Mini Corn Dogs, Buffalo Wings with Celery Sticks and Blue Cheese Dip, Potato Chips with French Onion Dip, Popcorn, Roasted Nuts, Mini Cupcakes, Assorted Cookies, Assorted Soda and Energy Drinks

BOXED SANDWICHES AND SALADS **\$18**

All box lunches include chips, whole fruit, gourmet cookie, iced tea and water. A minimum of twenty-five per type

GREEK SALAD

With Tomatoes, Cucumbers, Artichokes, Olives, Banana Peppers, Feta and Chickpeas Tossed with Scallions and Oregano Vinaigrette with Crispy Pita Chips

Add Grilled Chicken **\$2**

GRILLED VEGETABLE WRAP

With Baby Greens, Seasonal Grilled Vegetables, and Herbed Goat Cheese

TURKEY ON WHOLE WHEAT CIABATTA

With Roasted Turkey Breast, Tomatoes, Lettuce and Mayonnaise Whole Ciabatta Bread

CHOPPED SALAD

With Hearts of Romaine Lettuce and Radicchio, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon Dressing

Add Grilled Chicken **\$2**





GRILLED CHICKEN SANDWICH

On Rosemary Focaccia with Sundried Tomato-Basil Pesto, Romaine Lettuce, Provolone Cheese and Caramelized Onions

BLACK FOREST HAM & GRUYERE CHEESE SANDWICH

On Chicago Rye with Caramelized Onion Jam and Watercress

THINLY SLICED SLOW ROASTED BEEF WRAP

With Cole Slaw, Fried Onions, Jack Cheese, Roasted Tomatoes with Scallion Spread

PLATED LUNCHES

Lunch selections require a twenty-five person minimum. Fewer than twenty-five people may be subject to a surcharge

CHILLED SALADS

All Salads Include Fresh Baked Bread with Butter, Your Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

GRILLED CHICKEN CAESAR SALAD **\$20**

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Roasted Red Peppers, Black Olives, Croutons and Creamy Caesar Dressing

TRADITIONAL COBB SALAD **\$21**

With Romaine and Watercress, Smoked Turkey, Peppered Bacon, Eggs, Cucumbers, Tomatoes, Cheddar and Bleu Cheeses and Peppercorn Buttermilk Ranch

BLACKENED SALMON SALAD **\$26**

With Field Greens, Marinated Cucumbers, Red and Yellow Pear Tomatoes, Asparagus, Crispy Potatoes and Whole Grain Mustard Vinaigrette



GRILLED STEAK SALAD

\$28

With Mixed Field Greens, Roasted Tomatoes, Fried Shoe String Onions, Marinated Fingerling Potatoes, Crumbled Gorgonzola Cheese and Red Wine Vinaigrette

SOUTHWEST GRILLED CHICKEN SALAD

\$24

With Romaine, Charred Corn, Black Beans, Red and Yellow Pear Tomatoes, Panela Cheese with Poblano-Cilantro Vinaigrette

HOT LUNCHES

Lunch entrees include your choice of salad and dessert, fresh baked bread with butter, freshly brewed coffee, decaffeinated coffee, hot and iced tea.

SALADS

TUCSON CAESAR SALAD

Hearts of Romaine and Radicchio, Roasted Corn, Argentine Reggianito, Crispy Tortilla Strips and Southwest Caesar Dressing

ARTICHOKE & PEAR TOMATO SALAD

With Crumbled Gorgonzola Cheese on top of Mixed Greens and Red Wine Vinaigrette

BUTTER LETTUCE SALAD

With Sliced Cucumbers, Radish, Carrots, Herbed Croutons and Creamy Avocado Dressing

SOUTHWEST BEET SALAD

Organic Mixed Greens, Roasted Red Beets, Goat Cheese, Spiced Pecans and Cilantro Lime Vinaigrette
Add \$1 per person



**BABY ARUGULA, MIXED GREENS
AND CUCUMBER SALAD**

With Mint, Manchego Cheese, Roasted Roma Tomatoes,
Croutons and Cilantro Vinaigrette
Add \$1.50 per person

THE FARMERS MARKET SALAD

With Organic Greens, Shaved Fennel, Citrus, Herbed Goat
Cheese, Sweet and Spicy Walnuts, Balsamic Vinaigrette
Add \$1.50 per person

ENTREES

**CITRUS MARINATED GRILLED
CHICKEN BREAST \$20**

Seasonal Vegetables with Shallot-Thyme Butter, Braised
Greens, Roasted Wedge Cut Potatoes

STUFFED PORK LOIN \$24

With Sautéed Spinach, Pancetta, Fontina Cheese with
a Marsala and Sage Demi, Wild Mushroom Orzo and
Seasonal Vegetables

**ROSEMARY AND GARLIC RUBBED
ROASTED CHICKEN \$21**

Served with sautéed Seasonal Vegetables, Potato-
Cheddar Gratin, Roasted Chicken Jus

**SLICED SANTA MARIA
STYLE TRI TIP \$29**

With Charred Beefsteak Tomato Relish, Piquito Style
Beans, and Grilled Garlic French Bread (served Family Style)

MARINATED FLAT IRON STEAK \$36

With a Balsamic Caramelized Onion Demi, Horseradish
Mashed Potatoes and Sautéed Seasonal Vegetables

GINGER MARINATED ROASTED SALMON \$24

With Jalapeno Pineapple Relish with Cilantro Rice, Baby
Snap Peas and Carrots





DESSERTS

LEMON CREAM SHORTCAKE

TUXEDO TRUFFLE MOUSSE CAKE

WHITE CHOCOLATE RASPBERRY CAKE

CARROT CAKE

CARAMEL APPLE TORTE WITH CINNAMON WHIP CREAM

MINI PINEAPPLE UPSIDE DOWN CAKE ADD \$1 PER PERSON

BUFFETS

Buffets include freshly brewed coffee, decaffeinated coffee, hot and iced tea. There will be an additional charge for dinner portions. Lunch selections require a twenty-five person minimum. Under twenty-five people may be subject to a surcharge.

SOUP & SALAD BAR

\$19

Chef's Soup of the Day

Mixed Greens with Assorted Dressings

Salad Toppings of - Tomatoes, Cheddar Cheese, Crumbled Bleu Cheese, Croutons, Chopped Egg, Pecan, Cucumbers and Applewood Smoked Bacon Bits

Egg Salad or Chicken Salad

Assorted Artisanal Rolls and Butter

Fresh Seasonal Fruit Salad

Gourmet Cookies



TRADITIONAL DELI

\$20

Pasta Salad with Kalamata Olives, Julienne Vegetables and Pesto Aioli

A Selection of Assorted Deli Meats including - Sliced Honey Ham, House Roasted Turkey, Roast Beef and Albacore Tuna Salad

Sliced Swiss, Cheddar and Pepper Jack Cheeses

Condiments of - Mayonnaise, Dijon Mustard, Creamy Horseradish, Lettuce, Sliced Red Onion, Tomatoes, and Pickles

Potato Chips

Deli Rolls and Multi Grain Breads

Fresh Baked Cookies and Brownies

PICNIC BASKET

\$22

Arugula Pesto Pasta Salad with Julienne Vegetables

Apple Cider Cole Slaw

Seasonal Fruit Salad

All Beef Hamburgers and Hot Dogs

Served with Swiss, Cheddar and Pepper Jack Cheese, Red Onions, Lettuce, Sliced Tomatoes, Pickles, Mayonnaise, Mustard, Relish and Ketchup

Homemade Potato Chips with Onion Dip

Apple Crumble with Cinnamon Whipped Cream



SOUTHERN HOSPITALITY

\$26

Santa Rita Topopo Salad Romaine, Field Greens and Torn Cilantro on Crispy Tortilla Chips Piled High with Roast Corn, Edamame, Black Beans, Scallions, Red Bell Pepper and Cotija Cheese with Prickly Pear Vinaigrette

Zesty Garden Fresh Macaroni Salad

BBQ Brisket

Served with Pickled Veggies and Smokey BBQ Sauce

Mesquite Rubbed Roasted Chicken

Roasted Sweet Potatoes with Ancho Peppers and Molasses

Harvest Corn Succotash

Ranch Style Beans

Jalapeno Cheddar Cornbread Muffins and Fresh Baked Rolls with Honey Butter

Warm Cherry or Peach Cobbler

Ancho Chocolate Mousse Torte with Caracao Syrup

THE TACO STAND

\$26

Jicama Vegetable Salad with Pepper-Mango Vinaigrette

Crisp Tortilla Chips and Homemade Salsa

Make your own Taco Bar:

Cilantro-Lime Marinated Chicken

Ancho-Chili Rubbed Beef

Served with Cabbage Slaw, Queso Fresco, Pico de Gallo, Avocado Crema, and Fresh Cilantro

Chopped Onions and Fresh Limes

Warm Corn and Flour Tortillas

Borracho Black Beans

Roasted Poblano Rice

Tres Leches Cake





ITALIAN BISTRO BUFFET

\$28

Rustic Panzanella Salad, Crisp Artisan Bread Crouton with Vine Ripe Tomatoes, Artichoke, Red Onion, Cucumber, Olive, Capers and Torn Herbs with Red Wine Vinaigrette

Nana's Porcini Pot Roast with Potatoes and Carrot

Chicken Saltimbocca

Gnocchi with Butternut Squash in Truffle Cream Sauce

Yellow Squash Rapini with Roasted Sweet Peppers

Italian Traditional Tiramisu

PLATED DINNERS

Dinner entrees include your choice of salad and dessert, fresh baked bread with butter, freshly brewed coffee, decaffeinated coffee and hot tea upon request.

Dinner selections require a twenty-five person minimum. Fewer than twenty-five people may be subject to a surcharge

SALADS

TUCSON CAESAR SALAD

Hearts of Romaine and Radicchio, Roasted Corn, Argentine Reggianito, Crispy Tortilla Strips and Southwest Caesar Dressing

SPINACH, ARUGULA & ORANGE SALAD

With Fried Red Onion Strips, Toasted Almonds and Cilantro Ginger Vinaigrette

GRILLED PEAR SALAD

Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel, Walnuts, Salemville Bleu Cheese, Pear Vinaigrette
Add \$2.00 per person



BEEF STEAK TOMATO SALAD

Crisp Bacon, Salemville Bleu Cheese and Balsamic Vinaigrette

Add \$1.50 per person

BIBB LETTUCE & RASPBERRY SALAD

With Gruyere Cheese, Sourdough Croutons, Toasted Almonds and Raspberry Vinaigrette

Add \$2 per person

THE FARMERS MARKET SALAD

With Organic Greens, Shaved Fennel, Citrus, Herbed Goat Cheese, Sweet and Spicy Walnuts, Balsamic Vinaigrette

Add \$1.50 per person

ENTREES

ROAST BONELESS BREAST OF CHICKEN \$28

With Gorgonzola Cream Sauce, Roasted Fingerling Potatoes, Chef's Selection of Seasonal Vegetables

STUFFED CHICKEN BREAST \$33

With Prosciutto, Rosemary and Artichokes with, Wild Mushroom Risotto and Seasonal Squash Medley

SPICED GRILLED CHICKEN \$33

Topped with Artichoke and Olive Relish, with Oregano and Chickpea Tomato Hash

SLICED ROAST PORK LOIN \$30

With Achiote Rub, Sonoran Rice, Fresh Tortilla, Avocado relish and Pickled Red Onion

MUSTARD CRUSTED SALMON \$34

With Warm Rainbow Chard, Faro and Pomegranite in Sherry Vinaigrette (We only use certified responsibly farmed, sustainable Salmon)



BRAISED SHORT RIBS **\$38**

With Risotto Milanese and Sugar Snap Peas

GRILLED FILET OF BEEF **\$42**

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Puree

NEW YORK STYLE STRIP **\$36**

Braised Greens, Onion Jam, Seasonal Vegetables and Baby Creamer Potatoes with Merlot Reduction

DESSERTS

LEMON CREAM SHORTCAKE

CARAMEL CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE





COLD HORS D' OEUVRES

Priced per piece

**ASSORTED FILLED CUCUMBER
CUPS TRIO** **\$3.25**

Chickpea Hummus with Sumac Pita Chip

Wasabi Lime Crab Salad

Curried Chicken with Currants

BELGIAN ENDIVE SPEARS TRIO **\$3.75**

Smoked Trout with Pomegranate

Chevre with Fig and honey

Spicy Grilled Shrimp with Roasted Fennel

ASSORTED BASKETS **\$4.50**

Seared Sea Scallop, Minted Cucumber, Micro Greens in
Beet Basket

Sesame Basket with Asian Chicken, Napa and Pea Shoots

Beet basket with Lemon Herb Chevre Cheese, Balsamic
and Micro Bulls Blood

RUSTIC OLD WORLD BRUSCHETTA **\$4.00**

Fresh Burrata, Pancetta, Arugula and Tomato

Brie with Apples and Fig

Smoked Duck, Gingered Pear Chutney and Radicchio

Sicilian Caponata with Shaved Asiago

**GOAT CHEESE TRUFFLES
& GRILLED BREAD** **\$3.75**

Roasted Tomatoes and Grilled Bread

Fig with Marcona Almond

Chicken and Chives



CONES **\$4.50**

Tuna Poke Spinach/Sesame Cone

Italian Antipasto Tomato Cone

Lamb Gyro Curry Cone

ANCHO BEEF LETTUCE WRAPS **\$4.50**

With Sweet Corn Slaw

CRAB SALAD **\$3.50**

Orange, Avocado, Chives, Ginger Aioli

ROAST VEGETABLE PHYLLO PURSE **\$3.50**

BLACKENED SALMON **\$3.25/each**

Corn Cake, Jalapeño Cilantro Crème Fraiche

SMOKED SALMON PAKORAS **\$4.25**

With Cool Raita Dip

ANTIPASTI SKEWER
GRILLED ARTICHOKE **\$3.50**

Fresh Marinated Mozzarella and Oven Roasted Tomato



WARM HORS D'OEUVRES

QUICHE **\$3**

Jalapeno Jack and Chorizo

Florentine

Classic Lorraine

Wild Mushroom

FIG AND CARAMELIZED ONION PUFFS **\$3**

Goat and Cream Cheese in Puff Pastry

SONORAN CHICKEN POUCH **\$3.50**

Smoked Chicken Tangy Salsa and Crushed Chili

CRISPY SPRING ROLLS **\$3**

Chicken, Shrimp or Vegetarian, Sweet and Sour, Hot Mustard and Soy Dipping Sauces

SEARED JUMBO SEA SCALLOPS **\$4.50**

With Truffled Cauliflower Puree

CRISPY CHINESE PORK BELLY **\$3**

On Rice Cracker with Zesty Hoisin Drizzle

PETIT "PISSALADIERE" **\$3**

French Flatbread with Fresh Herbs, Carmelized Onion, anchovy and Black Olives

POT STICKERS **\$3**

Chinese Chicken and Vegetarian Dumplings Soy and Rice Wine Vinegar Dipping Sauce

WILD MUSHROOM BEGGARS PURSE **\$3.50**

Savory Seasonings and Buttery Phyllo





ASSORTED KABOBS **\$3.50**

Curried Lamb Sirloin Kabob with Tzatziki

Tandoori Chicken on Grilled Onion, Peppers with Lemon with Cool Cucumber Raita

Smoked Tri Tip with Cattlemens Barbeque on a bed of Cabbage Slaw

SMOKED MOZZARELLA PROFITEROLES **\$3**

Cream Cheese, Fresh Herbs and Roasted Red Pepper Coulis

ARTICHOKE AND PARMESAN FRITTERS **\$2.75**

Baby Artichoke Hearts, Parmesan Crust

PORTOBELLO MUSHROOM PUFFS **\$3**

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

PANKO CRUSTED CRAB CAKES **\$4.50**

Rémoulade Sauce

ASIAN PORK BELLY SLIDER **\$3**

With Napa Slaw

MANCHEGO BEEF EMPANADA **\$3**

Hand Made Masa Empanada Dough with Shredded Beef accented with Spanish Manchego Viejo

BEEF WELLINGTON **\$3.50/each**

Tender Beef with Duxelles in Savory Puff Pastry

FIRECRACKER SHRIMP WONTON **\$3**

With Sweet Chili Sauce



SAVORY STATIONS

Chef attendants available at \$75 per attendant.

One chef attendant per fifty guests is recommended.

Two hour service maximum.

All stations require a twenty-five person minimum.

CRUDITE **\$6**

Display of Fresh Cut Seasonal Vegetables and Lavash Served with Traditional Buttermilk Vegetable Dip

CHEESE **\$6**

Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers garnished with fresh and dried fruits and nuts

ANTIPASTO **\$8**

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Olives, Giardiniera, Cherry Peppers, Marinated Artichoke Hearts and Mushrooms

CHILLED JUMBO SHRIMP **\$39 per dozen**

With Bloody Mary Cocktail Sauce

ROASTED POTATO SKINS **\$10**

Roasted Potato with Cheese and Toppings of - Crumbled Bacon, Scallions, Sour Cream, Chili, Olives, Broccoli

PASTA AMORE! **\$15**

Gemelli Pasta and Cheese Tortellini

Roasted Tomato Sauce and Garlic Cream Sauce

Toppings include - Diced Chicken, Sautéed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan

Rosemary Rustic Ciabatta, Bread Sticks and Tomato Basil Focaccia



HONG KONG DIM SUM

\$15

Vegetable Spring Rolls

Fried Chicken Wontons

Pork Pot Stickers

Served in Bamboo Steamers

Ginger Soy Sauce and Sweet Chile Glaze

CRISPY CONES

\$15

The following will be served in savory cones. Pick three:

Chicken and Mango Cilantro Salad

Smoked Salmon Mousse with Cucumbers

Tuna Tartare with Scallions

Southwest Pork with Peppers and Onions

QUESADILLAS

\$15

Your choice of Two:

Marinated Chicken, Beef or Roasted Vegetable

Pico de Gallo, Crema Fresca

Homemade Salsa and Tortilla Chips





GAME DAY

\$15

Spicy Chicken Wings with Celery Sticks

Ranch Cheese burger Sliders, served with caramelized onions and dill pickles

Pulled Pork Sliders, Served with barbecue sauce

SAVOR...Traditional Coleslaw

SAVOR...Kettle Chips

SONORAN STREET TACOS

\$18

Chopped Skirt Steak and Cilantro Lime Grilled Shrimp

Soft Corn

Assorted Toppings to Include - Shredded Cabbage Slaw,

Spicy Chipotle Salsa, Crema Fresca, Fresh Lime, Diced Onions, Queso Fresco and Avocado Salsa

SAVOR...Tortilla Chips

Vegetarian Refried Beans

Salsa Fresca

SAVOR THE SWEETS

MINI CUPCAKE BAR

\$5 per person

Vanilla and Chocolate Cupcakes Topped with Your Choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals

*Specialty Cupcakes are available. For more details, please ask your catering specialist.



THE DESSERT SIX SHOOTER

\$12

Lemon Curd and Vanilla Wafers

Smores Shooter

Very Berry Cheesecake

Chocolate Mousse with Raspberry

Tiramisu

Peanut Butter Cup

STRAWBERRY SHORTCAKE

\$10

Fresh Local Seasonal Strawberries

Homemade Butter Pound Cake

Served with Homemade Whipped Cream, Orange Zest,
Powdered Sugar and Chocolate Shavings

S'MORES!

\$14

Skewers of puffy marshmallows ready for you to cook over an open flame in your suite and sandwich between milk chocolate and graham crackers.

CHEESECAKE LOLLIPOPS

\$24 per dozen

White and Dark Chocolate Dipped Cheesecake Lollipops with your choice of - Assorted Chopped Nuts, Sprinkles, and Toasted Coconut



CARVINGS

All carving stations will be served with fresh baked tiny rolls.

Carvers available at \$75 per attendant. One carver per fifty guests is recommended. Two hour service maximum. All carvings require a twenty-five person minimum

**ROASTED TURKEY BREAST
WITH APRICOT GLAZE** **\$138**

With Cranberry-Orange Chutney (serves 25)

PINEAPPLE GLAZED HAM **\$165**

With Honey Mustard Sauce (serves 30)

SLOW COOKED BBQ BRISKET **\$225**

With Ranch Beans

NEW YORK STRIP **\$300**

With Red Wine Peppercorn Sauce (serves 25)

HERB RUBBED PRIME RIB **\$360**

With Au Jus and Horseradish Cream Sauce (serves 30)

**BLACK PEPPERCORN CRUSTED
BEEF TENDERLOIN** **\$375**

With Horseradish Cream Sauce (serves 25)





COCKTAIL MENU

COCKTAILS	HOSTED BAR	CASH BAR
Deluxe Brand	\$8.00	\$7.00
Premium Brand	\$9.00	\$8.00
Martinis	\$9.00	\$9.00
Cognacs and Cordials	\$8.00	\$8.25
Domestic Beer	\$7.00	\$7.25
Imported Beer	\$8.00	\$8.25

Wine by the Glass

Deluxe Wine	\$8.00	\$8.25
Premium Wine	\$9.00	\$9.25

Non-Alcoholic

Soda	\$3.00	\$3.00
Juice	\$3.00	\$3.00
Bottled Water	\$3.00	\$3.00
Sparkling Water	\$3.00	\$4.00

HOURLY PACKAGE SERVICES

Unlimited consumption option for any number of guests for up to 4 hours of service.

DELUXE BRAND, IMPORTED & DOMESTIC BEER, FINE WINES, SODA AND WATERS

4 Hours	\$24.00 per person
Each Additional Hour	\$6.00 per person

PREMIUM BRAND, IMPORTED & DOMESTIC BEER, FINE WINES, SODA AND WATERS

4 Hours	\$26.00 per person
Each Additional Hour	\$6.00 per person



BEER, WINE AND SOFT DRINK PACKAGE

IMPORTED & DOMESTIC BEER, FINE WINES, SODA

4 Hours \$20.00 per person

Each Additional Hour \$6.00 per person

1 Bartender per 100 guests is recommended. Specialty bars require 1 bartender per 50 guests.

Minimum Bar Sales of \$350 per bar - client responsible for the difference.

Bartenders are provided at no additional charge for the first four (4) hours of event, inclusive of downtime. A fee of \$20.00 per hour will be charged per bartender for each additional hour after four (4) hours.

One (1) Bartender per one hundred (100) guests is required. Specialty bars require one (1) bartender per fifty (50) guests.

Bartender fee is \$75.00. If each bar in the event exceeds \$500 in sales, bartender fee will be waived.

