

## CATERING MENUS

*Arizona Sonora Desert Museum offers the best in private and corporate event planning. We offer delicious catering options and an experienced event planning team to make your event memorable. Our catering partner, Craft Culinary Concepts, supports Arizona Sonora Desert Museum's mission at special and private events. Craft Catering is committed to conducting business in an environmentally responsible manner. It is their policy to champion and support the conservation efforts of Arizona Sonora Desert Museum.*

*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.*

*Kristen Tremmel, Director of Operations and our entire Craft Catering team are committed to creating a memorable event for your guests!*

*For information contact: [Ktremmel@craftculinary.com](mailto:Ktremmel@craftculinary.com)*



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## PLATED ENTRÉES

*Entrée Selections Include Salad Selection, Artisan Breads, Fresh Brewed Coffee and Iced Tea*

<b>CRAB STUFFED CHILI RELLENOS*</b> 	<b>\$39</b>
• Lump Crab Meat, Avocado Cream Sauce, Spanish Rice & Seasoned Potato Straws	
<b>ROASTED BREAST OF CHICKEN*</b>	<b>\$37</b>
• Oven-Roasted Breast of Chicken with Salsa Boracha, Ratatouille Stuffed Chayote Squash & Potato Leek Hash	
<b>GRILLED SALMON WITH AGAVE CHILI GLAZE</b> 	<b>\$39</b>
• Over Herbed Rice with Grilled Asparagus	
<b>DOUBLE CUT PORK CHOP*</b>	<b>\$39</b>
• Pumpkin Seed Mole Sauce, Baked Apple, Potato Scallion Pancakes	
<b>MESQUITE GRILLED NEW YORK STEAK**</b>	<b>\$49</b>
• Caramelized Shallot Demi-Glaze & Rosemary Red Skin Mashed Potatoes	
<b>CHAR GRILLED "CHURRASCO STYLE" SKIRT STEAK(12OZ)</b>	<b>\$42</b>
• Caramelized Sweet Onion Compote, Roasted Tomato Horseradish Demi-Glaze & Twice Baked Potato Gratin	
<b>BAKED VEGETABLES IN PASTRY*</b> 	<b>\$29</b>
• Grilled Portobello Mushroom & Roasted Vegetable Wellington with Tomato Cumin Puree, Multigrain Pilaf and Grilled Vegetable Mix	

## SALAD 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 pecorino cheese, roasted 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

---

<b>BUFFET-TWO ENTRÉE</b>	<b>\$49</b>
• choose two entrées and two salads.	

---

---

<b>BUFFET-THREE ENTRÉE</b>	<b>\$59</b>
• choice of three entrées and three salads	

---



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## DINNER DESSERT SELECTIONS

---

<b>BANANA CHOCOLATE MARBLE CAKE</b>	\$6
<b>DECADENT CHOCOLATE TORTE</b> • With Fresh Raspberries	\$8
<b>FRESH FRUIT &amp; BERRY TACO</b> • White Chocolate Mousse, Raspberry Coulis	\$6
<b>PEACH &amp; PECAN COBBLER</b> • With Delbac Cream Topping	\$5
<b>TRES LECHEs CAKE</b> • A tres leches cake (translation: three milks cake) (Spanish: pastel de tres leches, torta de tres leches or bizcocho de tres leches) is a sponge cake soaked in three kinds of milk: evaporated milk, condensed milk, and heavy cream.	\$8
<b>WARM &amp; GOOEY S'MORES BREAD PUDDING</b> • Bourbon Anglaise, Chocolate & Caramel Sauces	\$7
<b>INDIVIDUAL KAHLUA CHOCOLATE FLAN BUNDT CAKE</b> • Spiced Raspberries	\$8
<b>GLUTEN FREE/VEGAN DESSERTS AVAILABLE ON REQUEST</b>	



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## RECEPTION HORS D'OEUVRES

*Priced Per Piece With Minimum Order of Two Dozen Per Selection*

### CHILLED CANAPES

<b>SEARED BEEF TENDERLOIN WITH ONION RELISH</b> GF	\$6
• On Polenta Round and Garnished with Onion Relish	
<b>SEARED RARE BEEF WITH HORSE RADISH CREAM</b> GF	\$5
• Roast Beef Roulade on Parmesan Crisp	
<b>GRILLED CHICKEN PINWHEEL</b>	\$3
• Grilled Chicken Breast with Goat Cheese, Roasted Corn and Peppers in Flour Tortilla	
<b>TEQUILA LIME SMOKED SALMON ROSE ON BLUE CORN CHIP</b> GF	\$4
• With Cilantro Cream Cheese	
<b>PROSCIUTTO WRAPPED ASPARAGUS</b> GF	\$4
• Garnished with Red Pepper	
<b>ANTIPASTO STACK</b>	\$3
• Salami, Mozzarella, with Basil Pesto on Garlic Round and Olive Tapenade	
<b>CHAR GRILLED CHICKEN BRUSCHETTA</b>	\$4
• Chimichurri Marinated Chicken Breast Dusted with Coriander in Sweet Pepper Tapenade on Toasted Crostini	
<b>SHRIMP WITH MANGO SALSA</b> GF	\$5
• On Cucumber with Chili Cream Cheese and Mango Relish	
<b>OLD BAY CRAB STUFFED CHERRY TOMATO</b> GF	\$4
• Pesto Remoulade	
<b>GRILLED VEGETABLE NAPOLEON</b> Veggie GF	\$3
• Roasted Veggies on Cream Cheese, Served on Parmesan Crisp	
<b>BRIE WITH SPICY APPLE AND WALNUT CHUTNEY</b> Veggie	\$4
• On Crostini with Candied Walnut Garnish	
<b>VEGETABLE SUMMER ROLL</b> VEGAN GF	\$4
• Yellow Squash, Zucchini, Asparagus & Carrots with Hoisin Glaze and Rice Wine Vinegar in Rice Paper	
<b>TOMATO AND FRESH MOZZARELLA STACK</b> Veggie GF	\$4
• fresh ripe tomato on fresh mozzarella with roasted yellow pepper. Topped with Balsamic cream cheese on parmesan crisp	
<b>MANCHEGO CHEESE WITH OLIVE TAPENADE ON CROSTINI</b> Veggie	\$4



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## HOT HORS D'OEUVRE SELECTIONS

*Priced per each with two dozen minimum order*

<b>EDAMAME DUMPLING</b> <small>Veggie</small>	\$3
• Pot sticker filled with soybeans, cabbage, sweet corn, and Shiitake mushrooms.	
<b>CHICKEN &amp; ANDOUILLE PHYLLO</b>	\$3
• Mixed with rice and fresh herbs	
<b>PEPPADEW GOAT CHEESE POPPER</b> <small>Veggie GF</small>	\$3
• Peppadew sweet piquante peppers and goat cheese	
<b>PORK BELLY SKEWER</b> <small>GF</small>	\$4
• Dusted with brown sugar	
<b>BEEF BARBACOA TAQUITO</b>	\$3
• Beef barbacoa with onions, fresh lime, cilantro	
<b>CORN &amp; EDAMAME QUESADILLA</b> <small>Veggie</small>	\$3
• Crisp tortilla with creamy combination of Edamame beans, corn, jack cheese, roasted red pepper and Poblano peppers	
<b>SMOKED CHICKEN SKEWER</b> <small>GF</small>	\$3
<b>BEEF SATAY</b> <small>GF</small>	\$4
<b>CHIPOTLE STEAK CHURRASCO SKEWERS</b> <small>GF</small>	\$4
• Marinated beef, onions, poblano and red peppers	
<b>TORTILLA CRUSTED WILD SHRIMP (US GULF COAST)</b>	\$5
• With pineapple chutney	
<b>CORN &amp; GREEN CHILE PUPUSA WITH PORK CARNITA</b>	\$3
• Topped with poblano sauce	
<b>BARBACOA &amp; JACK QUESADILLA</b>	\$3
<b>PARMESAN CRUSTED ARTICHOKE HEARTS</b> <small>Veggie GF</small>	\$3
• served with garlic aioli	



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## CARVING & CULINARY THEATER

*Requires Chef Attendant-\$150 Chef Fee per Station*

*Not Available Ala Carte*

### CARVED TO ORDER

<b>BROWN SUGAR AND GRAIN MUSTARD GLAZED BONE-IN HAM</b> 	<i>\$275 each</i>
<i>• Serves 50 With Dijon mustard, yellow mustard &amp; mayonnaise</i>	
<b>SAGE AND ROSEMARY RUBBED TOM TURKEY</b> 	<i>\$250 each</i>
<i>• Serves 50 With orange cranberry sauce, yellow mustard &amp; mayonnaise</i>	
<b>PORCINI-CROUSTADE TENDERLOIN OF BEEF</b> 	<i>\$300 each</i>
<i>• Serves 30 With horseradish sauce, grain mustard &amp; mayonnaise</i>	
<b>CHURRASCO OF BEEF &amp; PORK</b>	<i>\$275 each</i>
<i>• Serves 30 With chimichurri &amp; warm flat bread</i>	

### CULINARY THEATER

<b>SOUTHWEST FAJITAS</b>	<i>\$8</i>
<i>• Marinated beef and chicken with grilled peppers, onions, warm flour tortillas, guacamole, sour cream, pico de gallo, picante salsa, sliced jalapeños, shredded Cheddar &amp; jack cheeses</i>	
<b>CARVED SEARED AHI TUNA</b>	<i>\$9</i>
<i>• Pickled ginger tuile cookie &amp; wasabi aioli</i>	
<b>WHOLE ROASTED FISH TACO</b>	<i>\$10</i>
<i>• Flour &amp; corn tortillas, Cotija cheese, fire-roasted tomato salsa, sour cream, salsa guebona &amp; Baja sauce</i>	
<b>PASTA STATION</b>	<i>\$12</i>
<i>• Please choose two (2) pastas &amp; two (2) sauces from the following selections: • Tri-colored cheese tortellini • Vodka cream sauce • Spinach and cheese agnolotti • Marinara sauce • Penne rigate • Pesto Served with crushed red pepper &amp; Parmesan cheese</i>	



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## BAR & BEVERAGE SERVICE

*We proudly offer a wide variety of Arizona produced liquors, beers, & wines*

<b>BAR SET UP FEE AND ONE BARTENDER</b>	<b>\$250</b>
• cash bars	
<b>ADDITIONAL BARTENDER</b>	<b>\$100</b>
• per 100 guests	
<b>CASH BEER &amp; WINE BAR</b>	<b>\$8 beer/\$9 wine</b>
• minimum three beers(one craft) and three wines REQUIRES BAR SETUP AND BARTENDER FEE	
<b>CASH FULL BAR</b>	<b>\$8 beer/\$9 wine/\$10 cocktails</b>
• includes minimum three beers(one craft), three wines, vodka, gin, whiskey, tequila and rum REQUIRES BAR SET UP AND BARTENDER FEE	
<b>HOSTED FULL BAR</b>	<b>\$ 38 pp</b>
• minimum of two beer selections–two wine selections–Whiskey, Vodka, Gin, Tequila, & Rum EACH ADDITIONAL HOUR \$3 PER PERSON	
<b>HOSTED BEER &amp; WINE BAR</b>	<b>\$19pp</b>
• two hours–minimum two beer and two wine selections EACH ADDITIONAL HOUR \$3 PER PERSON	

## LIQUOR SELECTIONS

<b>DEL BAC WHISKEY</b>	<b>\$10</b>
• Tucson, AZ	
<b>MT LEMMON GIN</b>	<b>\$10</b>
<b>RAILEANS SPICED RUM</b>	<b>\$10</b>
<b>MISSION VODKA</b>	<b>\$10</b>
<b>TRES AMIGOS TEQUILA</b>	<b>\$10</b>

## BAR ADDITIONS

<b>PRICKLY PEAR OR BLUE AGAVE MARGARITAS</b>	<b>\$10 hosted/\$10 cash bar</b>
• added to hosted or cash bar	
<b>CHAMPAGNE TOAST</b>	<b>\$7 pp</b>
• one portion per guest	



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## WINE SELECTIONS

### WHITE WINES

ARIZONA PROVISIONER WHITE

• Camp Verde, AZ

\$8/\$28

### RED WINES

ARIZONA PROVISIONER RED

• Camp Verde, Az

\$8/\$28

### SPARKLING WINE

---

ROEDERER ESTATE BRUT

• California

\$8/\$29

*Wines above are stocked in inventory. We are happy to special order your favorite wines. Wine special orders require the purchase of all bottles ordered for your event.*



*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



## BEVERAGE SELECTIONS

### 12 OZ CAN PEPSI PRODUCTS

• one dozen minimum

*\$3 each*

### CANNED SPRING WATER

• one dozen minimum

*\$4 each*

### FRESH BREWED ICED TEA

• minimum 3 gallons

*\$24 gallon*

### AGUA FRESCA

• 3 gallon minimum

*\$30 gallon*

### FRUIT INFUSED WATER

• 3 gallon minimum

*\$18 gallon*

### ENERGY DRINKS

• 16oz-one dozen minimum

*\$5.00 each*

### PRICKLY PEAR LEMONADE OR ICED TEA

• three gallon minimum

*\$33 gallon*

### COFFEE AND/OR HOT COCOA

• minimum two gallons

*\$32 gallon*

### ASSORTED HOT TEAS

*\$2.50 each*

*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*



# CATERING POLICIES

## SERVICE CHARGE AND SALES TAX

- 21% Service Charge and 6.1% Sales Tax added to all items

## SATURDAY RECEPTION MINIMUMS

- We require a minimum catering purchase of \$5000 in food and beverage (does not include service charge or taxes)

## GUEST GUARANTEE

- We require final guarantee of guest count at least 7 days prior to event date. We will prepare food and beverage for guest guarantee + 5% (not to exceed 25 persons)

## SERVICE TIMES

- Our pricing is based on the following food service times: -One hour buffet service -One and ½ hour reception style -Events lasting more than four hours will require an additional \$20 per hour per server/bartender

## MENU TASTING

- A single tasting of menu chosen is offered for up to two guests at the menu price. We will credit the two guest tasting total if event is booked and occurs. Additional tasting guests will be charged menu price and will not be credited to final invoice.

## CAKE CUTTING

- There is a \$50 cake cutting fee. We do not provide cake boxes.

## ALCOHOL SERVICE

- We believe in 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 AND BEVERAGE

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

## FORMS OF PAYMENT ACCEPTED

- Visa, Mastercard, American Express. We do not accept cash or checks.

## DEPOSIT

- A deposit of 50% of estimated final invoice is due upon booking. Deposits must be made by credit card. We do not accept cash or checks.

## FINAL PAYMENT

- Final payment is due by no later than 14 days prior to event date. Final payment will be based on guaranteed guest count. Payment must be made by credit card. We require a credit card on file authorization for additional charges incurred on the actual event date.

## REMOVAL OF FOOD AND BEVERAGE

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

## LINENS

- We provide white table linens and purple napkins included in pricing. If you would like other colors or styles a rental charge will apply.

## PRICING

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

*Craft Culinary Concepts All Catering Items Subject to 21% Service Charge and 6.1% Sales Tax. All Prices Per Person unless otherwise indicated.*