



Meeting Group & Corporate Day Events

Offered from 7 am - 3 pm

Beverage Selections

- FRESH BREWED COFFEE AND DECAF 32.00 gallon
- ASSORTED HOT TEAS 2.25 each
- HOT CHOCOLATE 35.00 gallon
- FRESH SQUEEZED LEMONADE 27.00 gallon
- FRESH BREWED ICED TEA 20.00 gallon
- FRESH BREWED PRICKLY PEAR ICED TEA 22.00 gallon
- CUCUMBER/FRUIT INFUSED ICED WATER 55.00 3 gallon
- FRUIT JUICES 4.00 each
- 12 OZ CAN SODA 2.00 each
- BOTTLED WATER 2.00 each
- SPORT DRINKS 3.50 each
- MINERAL WATER 3.50 each
- ENERGY DRINKS 5.00 each
- BARTENDER 95.00 per

Bakery Selections

- FRESH BAKED MUFFINS 32.00 dozen
- ASSORTED DANISH 36.00 dozen
- ASSORTED BREAKFAST BREADS 25.00 loaf
- ASSORTED SCONES 36.00 dozen
- FRESH BAKED BUTTERMILK BISCUITS 24.00 dozen
- ASSORTED DONUTS 24.00 dozen
- BAGELS WITH CREAM CHEESE Plain, Everything, Cinnamon Raisin ... 32 dozen

All Catering Items Subject to 21% Service Charge and Sales Tax. All Prices Per Person Unless Otherwise Indicated.

GRANOLA BARS 2.75 each

FRESH BAKED COOKIES *Chocolate Chips, Peanut Butter, Oatmeal Raisin ...* 30.00 dozen

DOUBLE FUDGE BROWNIES 36.00 dozen

CINNAMON CHURROS 36.00 dozen

WHITE & DARK CHOCOLATE COVERED STRAWBERRIES 36.00 dozen

Fruit & Snacks

SLICED SEASONAL FRUIT & BERRIES W/ HONEY YOGURT DIPPING SAUCE 4.00 per person

WHOLE FRESH FRUIT 1.50 per piece

ASSORTED YOGURTS 3.00 each

ASSORTED COLD CEREALS 2.50 each

HONEY ROASTED NUTS 9.00 lb

TORTILLA CHIPS & SALSA 4.00 per person

CRUNCHY PRETZEL TWISTS 5.00 lb

CHIPS & DIP 4.00 per person

HOUSE MADE SNACK MIX 4.00 per person

ASSORTED BAG CANDY 5.00 each

Breakfast selections

CONTINENTAL BREAKFAST *Fresh Juice, Berry & Granola Yogurt Parfaits, Fresh Sliced Fruit & Berries, Assorted Cereals, Oatmeal with Toppings, Bagels with Cream Cheese, Assorted Fresh Baked Danish & Scones, Fresh Brewed Coffee and Assorted Tea Selection ... 13.95*

BREAKFAST BISCUITS *Egg, Cheese, Bacon & Sausage ... 4.95*

BREAKFAST TACO BAR *Corn & Flour Tortillas, Scrambled Eggs with Pico De Gallo, Cotija Cheese, Bacon, Sausage, Salsa Verde and Salsa Roja. ... 7.95*

TRADITIONAL BREAKFAST BUFFET *Fresh Fruit Juices, Sliced Seasonal Fruit & Berries, Assortment of Fresh Baked Biscuits & Pastries, Scrambled Eggs with Sweet Onion & Herbs, Roasted Breakfast Potatoes with Green Onions & Peppers, Maple Smoked Bacon & Pork Sausage Links, Freshly Brewed Coffee, Decaf, and Herbal Teas. ... 21.00*

ADD CHEF ATTENDED OMELET STATION TO YOUR BREAKFAST BUFFET(25 PERSON MINIMUM)
5.75

BRUNCH BUFFET *Fresh Squeezed Juices, Sliced Seasonal Fruit & Berries, Fresh Mozzarella & Vine Ripe Tomatoes with Balsamic Vinaigrette, Smoked Salmon, Mini Bagels with Capers/Red Onions/Cream Cheese, Grilled Asparagus Salad with Red Pepper Vinaigrette, Couscous with Grilled Vegetables, Chef Attended Omelet and Egg Station, Apple Smoked Bacon & Sausage, Hand Carved Ham, Roasted Free Range Chicken Breast with Polenta, Seasonally Fresh Vegetables, Warm Purple and White Potato Salad, Assorted Fresh Baked Danish/Scones/Fruit Breads/Buttermilk Biscuits, Assorted Chef's Selection of Cakes/Fresh Fruit Tarts/Mousses, Freshly Brewed Coffee, Decaf and Herbal Teas ... 32.00*

Plated Breakfast Selections

All Plated Breakfast Selections Include Fresh Juices, Basket of Breakfast Breads & Pastries with Butter & Preserves, Freshly Brewed Coffee, Decaf Coffee, Herbal Teas & Fruit Infused Water

ARTICHOKE, ONION & DESERT SAGE FRITTATA *With queso Cotija, pork and fennel sausage & sautéed breakfast potatoes ... 19.00*

CINNAMON APPLE FRENCH TOAST *With warm maple syrup, whipped apple butter, maple smoked bacon & cinnamon braised apples ... 17.00*

JUST BREAKFAST *Fluffy scrambled eggs, maple smoked bacon or pork sausage links & sautéed breakfast potatoes ... 18.00*

BREAKFAST BURRITO *Fluffy scrambled eggs with chorizo, flame-roasted peppers & queso fresco wrapped in a giant flour tortilla served with chili spiced breakfast potatoes ... 16.00*

CARNE ASADA & EGGS *Grilled, marinated sirloin with fluffy scrambled eggs, stewed black beans & fresh pico de gallo salsa with a basket of warm tortillas & sautéed breakfast potatoes ... 22.00*

COUNTRY KITCHEN *Fluffy scrambled eggs with country fried steak, fried red potatoes, jalapeño cheddar biscuit & cracked black pepper country gravy ... 18.00*

PUPUSA STACK *Green chile, corn & Cotija cheese stuffed pupusas topped with pork carnita, fried eggs and salsa verde ... 17.00*

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Breakfast Buffet Add Ons-50 guest minimum

BELGIAN WAFFLE OR GRIDDLE CAKE STATION (Each station accommodates 50 guests) Prepared to order with warm maple syrup, whipped cream, Sonoran Desert honey butter & fresh seasonal berries ... 7.00

OATMEAL STATION (Each station accommodates 50 guests) Served with butter, brown sugar, Sonoran Desert honey, lemon crème fraîche & golden raisins ... 6.00

CHEF ATTENDED CARVING STATION Chipotle brown sugar smoked whole bacon, homemade sausage & bone-in smoked ham ... 9.00

Break Selections

SNACK ATTACK Snack Mix, Kettle Chips, Pretzel Twists, Fresh Baked Cookies, Assorted Cookies, Assorted Sodas, Fruit Infused Water, & Fresh Brewed Coffee ... 12.95

AM BREAK Fresh Baked Muffins, Breakfast Breads, Scones, Fresh Sliced Fruit, Power & Granola Bars, Fruit Infused Water, & Fresh Brewed Coffee ... 14.95

HEALTHY BREAK Fruit Smoothies, Farm Fresh Vegetable Crudites with Herb Dip, Sliced Seasonal Fruit & Berries with Yogurt Dip, Granola Mix, Baked Herb Crostini. Assorted Sodas, Infused Water & Fresh Brewed Coffee ... 15.95

SAVORY BREAK Popcorn, Roasted Mixed Nuts, 7 Layer Dip with Tortilla Chips, Soft Pretzels with Honey Mustard, Brownies & Cookies, Assorted Sodas, Cucumber Infused Water, Fresh Brewed Coffee ... 16.95

FRUIT & CHEESE BREAK Regional & Imported Cheeses with Grapes & Fresh Berries, Gourmet Crackers, Crostini & Flat breads, Whole Fruit, Fruit Infused Water & Assorted Sodas. ... 13.95

Box Lunch Selections

Each box lunch includes one sandwich/salad selection, two sides selections, and one beverage selection. Selections are offered in a resealable bag or upgrade to box for \$1.50

Choose One Sandwich or Salad

SMOKED BRISKET & CHEDDAR ON ONION ROLL 13.95

EGG SALAD ON MULTI-GRAIN 11.95

TURKEY OR HAM & SWISS ON MULTI-GRAIN 11.95

vegie GRILLED VEGETABLE & PEPPER JACK CHEESE ON BAGUETTE 12.95

ITALIAN STYLE GRINDER ON BAGUETTE *ham, pepperoni, mortadella, provolone, peppers, lettuce & tomato ...*
12.95

vegie VEGGIE STYLE SOUTHWEST CHOPPED SALAD *same ingredients as Southwest Chopped Salad without chicken breast ...* 12.95

CILANTRO PESTO ALBACORE TUNA SALAD ON MULTI-GRAIN 13.95

SOUTHWEST CHOPPED SALAD *mixed greens, tomato, cucumber, peppers, jicama, white corn & black beans, Cotija cheese, tortilla strips & grilled chicken breast with choice of dressing ...* 12.95

Side Options

CHOCOLATE CHIP COOKIE

WHOLE FRUIT

POORE BROS KETTLE COOKED CHIPS

Beverage Selections

12 OZ PEPSI, DIET PEPSI, MIST

ENHANCED WATER OR JUICE *add 2.50*

Group Lunch Selections

All Group Lunch Selections Include Cucumber Infused Water, Fresh Brewed Coffee and Iced Tea

Chilled Options

ENSALADA DE LA CALLE *Baja street salad-- Shredded chicken, mango, pineapple, jicama & toasted pumpkin seeds tossed to order with a Basil Citrus vinaigrette & served on freshly grilled Navajo fry bread*
Vegetarian with Tepary Beans option available

SHAVED ACHIOTE RUBBED BEEF LONDON BROIL *Served chilled with cowboy caviar, Arizona lettuces, spicy cashews, crispy leeks, cilantro lime vinaigrette ...* 29.00

All Catering Items Subject to 21% Service Charge and Sales Tax. All Prices Per Person Unless Otherwise Indicated.

Plated Sandwich entrées

vegie MESQUITE GRILLED VEGETABLE, ROASTED TOMATO & FRESH MOZZARELLA PANINI *On fresh herbed focaccia bread with marinated bean salad, olives & pickled peppers ... 19.00*

SMOKED TURKEY BLT *With pepper bacon, tomato & crisp romaine lettuce served with cranberry aioli, baked red skin potato salad, olives & pickled peppers ... 19.00*

CARNE ASADA STEAK SANDWICH *Wafer thin-sliced sirloin steak with grilled onions, peppers & pepper jack cheese served on a freshly baked bolillo roll with pico de gallo salsa & a creamy horseradish aioli ... 22.00*

BEEF BARBACOA *tacos served on mesquite tortillas. Served with black bean salad.*

Lunch Entrées

vegie **VEGETARIAN PORTOBELLO MUSHROOM MOUSSAKA** *Roast portobello mushrooms, eggplant & local vegetables, baked in parmesan cream & topped with herbed bread crumbs ... 22.00*

BRAISED ANGUS BEEF SHORT RIBS *Charred tomato chili sage Bordelaise, chorizo mashed potatoes, desert succotash ... 27.00*

SIGNATURE PUERCO PIBIL *Yucatan style slow roast pork, cilantro corn rice, pan roast potatoes, pico de gallo & lime ... 27.00*

vegie **HOMEMADE VEGETABLE LASAGNA** *Roasted vegetable lasagna topped with spicy marinara sauce & mozzarella cheese ... 19.00*

vegie **PENNE RIGATE IN DESERT DIAMOND VODKA CREAM SAUCE** *Served with crushed red pepper & Parmesan cheese ... 21.00*

ANCHO GARLIC GRILLED CHICKEN BREAST *Grilled breast of range chicken, mild garlic ancho chili marinade, brown butter cilantro corn rice, grilled chayote & seasonal vegetables in roasted pepper cream ... 20.00*

Gf **ENCHILADA STYLE PORK RED OR GREEN CHICKEN TAMALES-VEGETARIAN OPTION AVAILABLE** *Topped with Enchilada Sauce & Cotija Cheese, Served With Cilantro Lime Rice and Black Beans, Tortilla Chips & Chipotle Salsa ... 16.00*

Lunch Buffet Selections

Lunch Buffet Selections Not Available for Evening Events/Receptions

DELI BUFFET *Mixed Field Greens, Bowtie Pasta Salad, Red Skin Potato Salad, Creamy Red & Green Slaw, Sliced Deli Meats & Cheeses, Assorted Rolls & Breads, Whole Fresh Fruit, Cookies & Fruit Bars, Fresh Brewed Coffee & Iced Tea ... 26.00*

BBQ BUFFET *Smoked Brisket, Pulled Pork and Chicken, BBQ Ranch Beans, Loaded Potato Salad, Cucumber & Tomato Salad, Coleslaw, & Jalapeno Cheese Corn Muffins ... 29.00*

SOUTHWEST BUFFET *Cheese & Onion Enchiladas, Street Style Tacos, Carne Asada, Cilantro Lime Rice, Black Beans, Flour & Corn Tortillas, Pico De Gallo, Salsas, Shredded Cheeses, Tortilla Chips, Mixed Greens, Guacamole & Sour Cream ... 25.00*

EXECUTIVE WORKING BUFFET *Char Grilled Chicken Breast, Beef Short Rib, Roasted Seasonal Vegetables, Coriander Roasted Fingerling Potato Salad, Baby Lettuce With Roasted Vegetables, Sliced Fruit & Fresh Berries, Artisan Breads, Fresh Fruit Tarts & Pastries, ... 29.00*

Lunch Dessert Selections

GRILLED ANGEL FOOD CAKE *Seasonal berries, prickly pear cream ... 4.00*

DULCE DE LECHE CHIMICHANGA *Strawberry kiwi salsa ... 4.00*

FRESH FRUIT & BERRY TACO *Chocolate mousse & raspberry coulis ... 5.00*

FRESH FRUIT TART *With raspberry coulis ... 4.00*

DOUBLE CHOCOLATE CAKE 5.00

BOURBON PECAN PIE 5.00

Reception & Dinner Selections

Offered from 3 pm - 10 pm

Plated Entrées

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

CRAB STUFFED CHILI RELLENOS* Lump crab meat, avocado cream sauce, Spanish rice & seasoned potato straws ... 39.00

ROASTED BREAST OF CHICKEN* Oven-roasted breast of chicken with salsa boracha, ratatouille stuffed chayote squash & potato leek hash ... 37.00

Gf CHAR GRILLED SALMON WITH AGAVE CHILE GLAZE* Over cilantro rice with grilled asparagus ... 42.00

DOUBLE CUT PORK CHOP* Pumpkin seed mole sauce, baked apple, potato scallion pancakes ... 47.00

SLOW BRAISED SHORT RIBS* Mexican cola braised beef short rib, garlic mashed potatoes, leek ... 41.00

MESQUITE GRILLED NEW YORK STEAK** Caramelized shallot demi-glaze & rosemary red skin mashed potatoes ... 49.00

MASA ENCRUSTED BREAST OF CHICKEN* Chili lime beurre blanc & herb roasted fingerling potatoes ... 37.00

8 OZ. GRILLED PETIT FILET OF BEEF** Chateau potatoes and pinot noir reduction sauce ... 51.00

PETIT FILET OF BEEF & JUMBO PRAWNS** With black pepper demi-glaze, chive butter & roasted Yukon gold potato wedges ... 58.00

CHAR GRILLED "CHURRASCO STYLE" SKIRT STEAK(12OZ) Caramelized sweet onion compote, roasted tomato horseradish demi-glaze & twice baked potato gratin ... 47.00

vegie BAKED VEGETABLES IN PASTRY* Grilled portobello mushroom & roasted vegetable wellington with tomato cumin puree, multigrain pilaf and grilled vegetable medley ... 39.00

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, 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

BABY HEIRLOOM TOMATOES Sunizona Family Farms baby heirloom tomatoes, micro arugula, smoked sea salt, virgin basil olive oil

BLACK BEAN & CORN SALAD Black beans, white corn, pico de gallo, red peppers, jicama & avocado in cilantro-lime vinaigrette

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

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Dinner Dessert Selections

- TRES LECHEs CAKE *garnished with Saguaro seeds and Pomegranate arils*
- DECADENT CHOCOLATE TORTE *With fresh raspberries ... 8.00*
- CINNAMON SPICED PUMPKIN FLAN *6.00*
- FRESH FRUIT & BERRY TACO *White chocolate mousse, raspberry coulis ... 6.00*
- WARM & GOOEY S'MORES BREAD PUDDING *Bourbon anglaise, chocolate & caramel sauces ... 6.00*
- INDIVIDUAL KAHLUA CHOCOLATE FLAN BUNDT CAKE *Spiced Raspberries ... 8.00*

Dinner Buffet

Artisan Breads, Fresh Brewed Coffee and Iced Tea. Minimum Guarantee of 50 Guests Required for Buffet Service

- DINNER BUFFET *Choose Two Dinner Salads, Two Dinner Entrées with *, and One Dinner Dessert Selections ... 49.50*
- PREMIER DINNER BUFFET *Choose Two Dinner Salads, Three Dinner Entrées * or **, and Two Dinner Dessert Selections ... 58.00*
- ADD HAND CARVED CARNE ASADA TO ANY BUFFET *Minimum 75 guests ... 12.00*
- ADD CHEF ATTENDED SEAFOOD PASTA STATION TO ANY DINNER BUFFET *Minimum 75 guests ... 12.00*
- ADDITIONAL ENTRÉE *12.00*
- ADDITIONAL SALAD OR DESSERT *5.00*
- Priced Per Piece With Minimum Order of Two Dozen Per Selection*

Reception Hors D'Oeuvres

priced per piece, minimum order of two dozen

Chilled Canapes

- SEARED BEEF TENDERLOIN WITH ONION RELISH *On polenta round and garnished with onion relish ... 6.00*
- SEARED RARE BEEF WITH HORSERADISH CREAM *Roast beef roulade on parmesan crisp ... 4.00*
- GRILLED SONORAN CHICKEN PINWHEEL *Grilled chicken breast with goat cheese, roasted corn and peppers in flour tortilla ... 3.00*
- TEQUILA LIME SMOKED SALMON ROSE ON BLUE CORN CHIP *With cilantro cream cheese ... 4.00*
- PROSCIUTTO WRAPPED ASPARAGUS *Garnished with red pepper ... 3.75*
- ANTIPASTO STACK *Salami, mozzarella, with basil pesto on garlic round and olive tapenade ... 3.00*

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CHAR GRILLED CHICKEN BRUSCHETTA *chimichurri marinated chicken breast dusted with Cotija in sweet pepper tapenade on toasted crostini ... 3.50*

SHRIMP WITH MANGO SALSA *on cucumber with chili cream cheese and mango relish ... 3.50*

OLD BAY CRAB STUFFED CHERRY TOMATO *with pesto remoulade ... 4.00*

^{Veggie} GRILLED VEGETABLE NAPOLEON *roasted veggies on cream cheese, served on parmesan crisp ... 3.00*

^{Veggie} BRIE WITH SPICY APPLE AND WALNUT CHUTNEY *on crostini with candied walnut garnish ... 4.50*

^{Veggie} DESSERT BLOSSOM VEGETABLE SUMMER ROLL *yellow squash, zucchini, asparagus & carrots with hoisin glaze and rice wine vinegar in rice paper ... 3.75*

^{Veggie} TOMATO AND FRESH MOZZARELLA STACK *fresh ripe tomato on fresh mozzarella with roasted yellow pepper. Topped with Balsamic cream cheese on parmesan crisp ... 3.75*

^{Veggie} MANCHEGO CHEESE WITH OLIVE TAPENADE ON CROSTINI 3.50

Hot Hors D'Oeuvre Selections

Priced per each with two dozen minimum order

^{Veggie} EDAMAME DUMPLING *Pot sticker filled with soybeans, cabbage, sweet corn, and Shiitake mushrooms. ... 2.00*

CHICKEN & ANDOUILLE PHYLLO *Mixed with rice and fresh herbs ... 3.00*

^{Veggie} PEPPADEW GOAT CHEESE POPPER *Peppadew sweet piquante peppers and goat cheese ... 2.75*

Gf PORK BELLY SKEWER *Dusted with brown sugar ... 3.75*

BEEF BARBACOA TAQUITO *Beef barbacoa with onions, fresh lime, cilantro ... 2.95*

^{Veggie} CORN & EDAMAME QUESADILLA *Crisp tortilla with creamy combination of Edamame beans, corn, jack cheese, roasted red pepper and Poblano peppers ... 3.25*

Gf ^{Veggie} JALAPENO & CREAM CHEESE TAMALES POPPERS *Hand made tamale bites stuffed with roasted jalapenos & cream cheese. ... 3.25*
from Cave Creek, Az "Tamale Store"

Gf CHICKEN SATAY 2.50

Gf BEEF SATAY 3.25

Gf CHIPOTLE STEAK CHURRASCO SKEWERS *Marinated beef, onions, poblano and red peppers ... 4.00*

TORTILLA CRUSTED WILD SHRIMP(US GULF COAST) *With pineapple chutney ... 5.00*

SMOKED DUCK TAQUITO *With ancho chili sauce ... 4.50*

CORN & GREEN CHILE PUPUSA WITH PORK CARNITA *Topped with poblano sauce ... 2.75*

BARBACOA & JACK QUESADILLA 2.00

^{Veggie} ALCACHOFAS A LA PLANCHA *Manchego crusted artichoke hearts served with garlic aioli ... 3.00*

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Carving & Culinary Theater

Requires Chef Attendant-\$125 Chef Fee per Station

Carved To Order

BROWN SUGAR AND GRAIN MUSTARD GLAZED BONE-IN HAM *Serves 50 With Dijon mustard, yellow mustard & mayonnaise ... 300*

SAGE AND ROSEMARY RUBBED TOM TURKEY *Serves 50 With orange cranberry sauce, yellow mustard & mayonnaise ... 275*

STEAMSHIP ROUND OF BEEF *Serves 150 With cracked black pepper & sea salt, served with horseradish sauce, whole grain mustard & mayonnaise ... 650*

PORCINI-CROUSTADE TENDERLOIN OF BEEF *Serves 30 With horseradish sauce, grain mustard & mayonnaise ... 375*

SMASHED GARLIC AND LEMON COLORADO LEG OF LAMB *Serves 30 With sweet eggplant & roasted pepper marmalade ... 265*

SOUTHWEST-SEASONED CENTER CUT BONELESS PORK LOIN *Serves 30 With roasted tomato salsa, whole grain mustard & jalapeño mayonnaise ... 225*

APPLEWOOD SMOKED BEEF TRI-TIP *Serves 30 With Roasted Garlic Sriracha BBQ Sauce & creamy horseradish ... 225*

CHURRASCO OF BEEF & PORK *Serves 30 With chimichurri & warm flat bread ... 225*

Culinary Theater-50 guest minimum

SOUTHWEST FAJITAS *Marinated beef and chicken with grilled peppers, onions, warm flour tortillas, guacamole, sour cream, pico de gallo, picante salsa, sliced jalapeños, shredded Cheddar & jack cheeses ... 7.50*

CARVED SEARED AHI TUNA *Pickled ginger tuile cookie & wasabi aioli ... 8.25*

WHOLE ROASTED FISH TACO *Flour & corn tortillas, Cotija cheese, fire-roasted tomato salsa, sour cream, salsa guebona & Baja sauce ... 8.75*

PASTA STATION *Please choose two (2) pastas & 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 & Parmesan cheese ... 9.25*

SOUTHWEST QUESADILLA STATION *Please choose three (3) from the following selections: • Black bean, Cotija cheese & roasted chilies • Shredded chicken, poblano chili & smoked Gouda cheese • Grilled southwest vegetables & jalapeño pepper jack cheese • Braised pork in ancho chili sauce, toasted pumpkin seeds & white Cheddar cheese • Wild US Gulf Coast shrimp, roasted garlic, cilantro & Monterey Jack cheese ... 8.50*
salsa verde, pico de gallo, guacamole

DESSERT STATION *(Chef dipping & coating at station) Gourmet mini caramel apples, chocolate peanut butter buckets, chocolate dipped rice krispie treats & other assorted confections ... 7.25*

Bar & Beverage Service

BAR SET UP FEE \$100 per bar

BARTENDER FEE \$100 per bartender

Domestic Beer Selections

BUDWEISER, BUD LIGHT, O'DOUL'S(NA) 5.00

Premium & Craft Beer Selections

FOUR PEAKS KILT LIFTER, STELLA ARTOIS, MICHELOB ULTRA, SHOCKTOP 6.50

BARRIO BLONDE/BARRIO IPA Tucson's own ... 6.00

Liquor Selections

DEL BAC AMERICAN WHISKEY-TUCSON,AZ With caramel, molasses and marzipan on the nose, and ripe stone fruits up front on the palette, the Classic delivers a spice and honey finish. After pouring, let it rest in the glass for a few minutes and nose before tasting. ... 8.00

MISSION VODKA-TEMPE, AZ Flawlessly distilled in traditional pot stills, this 100% corn-based vodka delivers clean, crisp flavor with a pop of sweetness. Inspired by the 18th century Spanish missions in the Sonoran Desert, this supreme quality vodka was created to bring people together. ... 8.00

MT LEMMON GIN-TUCSON, AZ A very distinctive gin. Unlike most gins which have a medicinal or cleaner smell, Mt. Lemmon Gin has a smooth mild "Christmas in the monsoon rains" aroma. The complex flavor combination of mild juniper, desert rain, hint of citrus and lingering warmth only come from five botanicals. ... 8.00

RAILEAN RUM-SAN LEON, TX The nose is sweet and spicy with vanilla bean, toffee, honey and nutmeg. The palate is of good body with notes of molasses and spice, and a hint of butterscotch. The finish is medium with spice and sweetness. ... 8.00

THREE AMIGOS TEQUILA REPOSADO-JALISCO, MX 3 Amigos Reposado is an all around great choice of tequila. It is our Blanco that is rested in charred white oak barrels for eleven months. Some consider this tequila as the best of both worlds. Our Reposado inherits traits of the charred barrels but still carries the hints of blue agave ... 8.00

Specialty Drink Selections

AGAVE MARGARITA BAR Agave infused margarita featuring Three Amigos Tequila Reposado ... 8.00
minimum order 50

PRICKLY PEAR RUM PUNCH BAR Railean Spiced Rum, fruit juices, prickly pear ... 8.00
minimum order 50

CHIPOTLE-GREEN CHILE BLOODY MARY BAR Arizona's own Mission Vodka paired with our in house Bloody Mary mix featuring green chiles and a hint of chipotle ... 8.00

WINE SELECTIONS

Glass/Bottle

House Wine

PROVISIONER RED/PROVISIONER WHITE *Arizona ... 7.00/25.00*

Red Wines

MCMANNIS CABERNET *California ... 7.00/28.00*

LAVIELLE FERME *France ... 8.00/28.00*

PAIGE SPRINGS BARRIO RED *Arizona ... 9.00/39.00*

White Wines

PAIGE SPRINGS WHITE *Arizona ... 9.00/39.00*

MCMANNIS PINOT GRIGIO *California ... 8.00/33.00*
glass/bottle

ZOLO CHARDONNAY *Argentina ... 8.00/34.00*

MAX MANN RIESLING *8.00/26.00*

CATERING POLICIES

CATERING POLICIES *Our catering policies are intended to be guidelines, we will always maintain a flexible and accommodating approach to ensure the best possible experience. We will work closely with you every step of the way to make your special event a memorable one.*

FOOD AND BEVERAGE ORDERING *To ensure the highest quality presentation and service we request that all final orders (including special requests) be received five business days in advance of your event. We will do our best to accommodate requests after the five day advance order period.*

SPECIAL REQUESTS *Rojo Hospitality Group will make every effort to fulfill special requests. We do appreciate five business days notice for any special requests.*

EVENT DAY *It is our goal to provide you with high quality food, beverage and guest service. We realize the importance of pleasing your guests and will make every effort to work with you on your event day with a flexible and service minded approach. It is our goal to “wow” your guests with a presentation to impress.*

SERVICE CHARGE *We include a 21% Service Charge on all food, beverage and labor charges to your final invoice. We recruit, hire and train our catering staff to live our vision of “always putting the guest first.” We provide a level of compensation that enables us to hire the finest catering staff available. The Service Charge does not go directly to the staff but is used to maintain their higher compensation rate. There is a tremendous amount of pre and post event work involved with your event, the Service Charge allows us to maximize that effort to insure a successful event.*

GRATUITY *We have a “no solicitation” policy. We do not allow any type of tip containers at any point of service at your event. If you would like to reward any staff member for exemplary service it is entirely at your discretion.*

GUEST COUNT GUARANTEE *Your guaranteed guest count will be due 14 business days prior to your event date. It is important to be accurate on your projected guest count to ensure the highest level of service and quantity of food prepared is adequate. We will prepare and staff for your final guest count + 5%.*

PAYMENT *We require a deposit of 50% of your estimated final invoice to confirm your event date. Your final guaranteed guest count and balance will be due 14 business days prior to your event date. Payments may be made by credit card or certified check. We will require a credit card on file for final settlement, to include any additional charges above your estimated total. We will accept a personal check for deposit and final payment if payment date is 21 or more days from your event date.*

MINIMUM REQUIREMENTS FOR EVENING EVENTS *We require a minimum of \$2,000 catering per event for weekday and Sunday events exclusive of required sales tax; we require a minimum of \$5,000 catering for all Saturday events exclusive of required sales tax.*

REMOVAL OF PRODUCT *We do not allow for the removal of any food or beverage (leftover, etc) from your event. Exception may be made for special request wines.*

RESPONSIBILITY MATTERS *To provide responsible service of alcoholic beverages and maintain compliance with rules and regulations set forth by the State of Arizona we ask that you adhere to the following:*

- It is the responsibility of the event host to cooperate in the monitoring and control of alcoholic consumption at your event.
- Minors (those under the age of 21) by law, are not permitted to possess or consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.
- The service of any type of alcoholic beverages will require bartenders employed by Rojo Hospitality Group.