CATERING MENU
EVENT INFO & MENU SELECTION

The following pages outline our selection of menus carefully designed by our culinary team. Wolfgang Puck Catering (WPC) is happy to customize seasonal menus upon request, including the substitution of vegetarian, vegan, low carb/high protein items.

FOOD AND BEVERAGE

Due to liability and legal restrictions, there is no outside food and beverage permitted in event spaces. WPC reserves the right to charge for any beverages and food supplied in violation to this policy. WPC specifically prohibits the removal of food from any catered function by the client or any of the invitees.

WPC agrees to accommodate special menu requests to the best of its ability, including those related to allergens. Client understands that WPC handle all the major allergens, gluten, and other ingredients in the performance of services. Because of the potential for cross-contact WPC does not guarantee that any items will be completely “free” of any ingredient.

If alcoholic beverages are to be served on the premises, WPC will require that all beverages are dispensed by WPC bartenders. WPC alcoholic beverage license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage to any person, who, in WPC's judgement, appears intoxicated. There is a limit of (2) alcoholic beverages per person per University of Arizona policy, which may include wine, beer, and/or spirits.

MENUS

Menu selections should be submitted to WPC a minimum of (7) day business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. WPC Event Orders will be provided to confirm all menus, start and end times, room locations and number of guests.

FINAL GUARANTEE

A final guest count is required five (5) business days prior to the event date. If no final guarantee is received five (5) business days prior to the event date then the event will be billed for the number of guests shown on the final proposal. WPC will accommodate 3% over your guarantee.

PAYMENT

WPC requires Client to enter a credit card through WPC’s secure and PCI Compliant Event Portal along with a signed Agreement. A 50% deposit will be required for events with estimated catering charges exceeding $2,500. Any overtime or additional charges will be due immediately upon receipt of invoice following the event.

STAFFING CHARGE / SALES TAX/ ADMINISTRATIVE FEE

All food and beverage will be subject to applicable staffing charges, 25% administrative fee, and current Arizona sales tax of 8.7%. Staffing fees and tax are subject to change. The administrative fee is a charge for administrative function and is not purported to be a tip or gratuity.

CANCELLATION

If the event is cancelled within (10) business days of the event date, Client will be charged for incurred expenses that cannot be recouped.
Pricing does not include staffing charges, 25% administrative fee, or current Arizona sales tax of 8.7%.

Menus and pricing are subject to change.
BREAKFAST
Minimum 15 Guests
Add China Service | Additional $3
ALL PRICES ARE PER PERSON

CONTINENTAL BREAKFAST $11.50
SUB VEGAN COCONUT YOGURT ADDITIONAL $2 PER ORDER
(10 ORDER MINIMUM)
Assorted Seasonal Muffins, Bagels & Breakfast Breads
Jams, Butter, Cream Cheese
Assorted Fresh Seasonal Fruit & Berries
Greek Yogurt and Granola

HEALTHY START $11
SUB VEGAN COCONUT YOGURT ADDITIONAL $2 PER ORDER
(10 ORDER MINIMUM)
Hard Boiled Eggs
Assorted Fresh Seasonal Fruit & Berries
Greek Yogurt and Granola

TRADITIONAL FAVORITES $15
EGGS (SELECT ONE)
Soft Scrambled Eggs with Herbs
Tofu Scramble with Veggies
MEATS (SELECT ONE)
Applewood Smoked Bacon
Chicken Apple Sausage
Vegan Sausage
Home Fries, Sweet Peppers, Onions, Parsley
Assorted Fresh Seasonal Fruit & Berries

ADD ON
FRENCH TOAST | PANCAKES $3
(SELECT ONE)
Old Style Buttermilk Pancakes
Lemon Ricotta Pancakes
Vanilla Infused French Toast
Vegan Banana Pancakes

STEEL-CUT OATMEAL BAR $7
Fresh Berries, Bananas, Dried Fruits
Slivered Almonds
Brown Sugar

YOGURT PARFAIT BAR $9.50
SUB VEGAN COCONUT YOGURT ADDITIONAL $3 PER ORDER
(10 ORDER MINIMUM)
Fresh Berries and Bananas
Honey
Dried Fruits
Slivered Almonds
Shaved Coconut

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BREAKFAST
Minimum 15 Guests
Add China Service | Additional $3
ALL PRICES PER PERSON UNLESS NOTED

BREAKFAST HANDHELDs
BURRITOS $9
(SELECT TWO)
ADD A THIRD FOR ADDITIONAL $1
- Scrambled Eggs, Bacon, Cheddar Cheese, Potatoes, Salsa
- Scrambled Eggs, Sausage, Cheddar Cheese, Potatoes, Salsa
- Scrambled Eggs, Roasted Vegetables, Cheddar Cheese, Potatoes, Salsa
- Tofu Scramble, Roasted Veggies, Salsa, Potatoes

SANDWICHES $9
(SELECT TWO)
ADD A THIRD FOR ADDITIONAL $1
- Eggs, Bacon, Cheddar Cheese, English Muffin
- Egg, Cheddar Cheese, English Muffin
- Open-faced Avocado Toast

ALa CARTE BREAKFAST

BAKERY
PRICED BY THE DOZEN
- Assorted Bagels and Cream Cheese $34
- Assorted Muffins $40
- Assorted Croissants and Danish $45

SNACKS
PRICED BY THE DOZEN
- Whole Fruit $16
- Granola Bar $48
- Mixed Nuts $48
- Seasonal Sliced Fruit $60
- Yogurt Parfaits $66

BEVERAGES

COFFEE AND TEA $2.50
ALL DAY COFFEE AND TEA $6.50

JUICE $2.50
(SELECT ONE)
- Orange
- Cranberry

ALL DAY JUICE $5.50
(SELECT ONE)
- Orange
- Cranberry

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Menus and pricing are subject to change.
BREAKS
Minimum 15 Guests
Add China Service | Additional $3
ALL PRICES ARE PER PERSON

THE FITNESS BREAK $9

Assorted Granola Bars
Individual Greek Yogurts
Whole Fresh Fruit

SWEET AND SAVORY BREAK $8

Spiced Nut Mix
Savory Popcorn
Assorted Cookies

TRAIL MIX BAR $8

Dried Fruits and Raw Nuts, Sweet and Savory

CHIPS AND DIPS $10

Tortilla Chips, Pita Chips, Fresh Veggies,
Salsa, Hummus, Cool Herb Dip

CHEESE BOARD $10

Assorted Domestic and Imported Cheeses
Dried Fruits, Nuts and Crackers
**BREAKS**

**PRICE PER PERSON UNLESS NOTED**

### A LA CARTE BREAK

#### BEVERAGES

- Coffee and Tea **$2.50**
- All Day Coffee and Tea **$6.50**
- Iced Tea Pitchers **$2**
- Juice | Choice of Orange or Cranberry **$2.50**
- All Day Juice | Choice of Orange or Cranberry **$5.50**
- Bottled Juices (Orange, Grapefruit, Lemonade, Strawberry Lemonade) **$4 EACH**
- Bottled Waters **$3.50 EACH**
- Soft Drinks (Coke, Diet Coke, and Sprite) **$3.50 EACH**
- All Day Soft Drinks (Coke, Diet Coke, and Sprite) **$6.50**

#### SNACKS

**PRICED BY THE DOZEN**

- Whole Fruit **$16**
- Granola Bar **$48**
- Mixed Nuts **$48**
- Seasonal Sliced Fruit **$60**
- Yogurt Parfaits **$66**

#### CHEESE BOARD

**SERVES 12**

- Assorted Domestic and Imported Cheeses, Dried Fruits, Nuts and Crackers **$84**

#### SHEET CAKES

- Select from Chocolate, Marble, Red Velvet, White Vanilla or Chocolate Buttercream
- Half Sheet Cake **(SERVES 24) $76**
- Full Sheet Cake **(SERVES 48) $135**

#### BAKERY

**PRICED BY THE DOZEN**

- Assorted Cookies **$54**
- Brownies & Blondies **$54**
- Assorted Fruit Bars **$60**
- Jumbo Soft Pretzels, Assorted Mustards **$66**

#### FARMERS MARKET VEGETABLE CRUDITÉ

**SERVES 12**

- Farmers Market Vegetables, Creamy Herb Dip and Red Pepper Romesco **$72**

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CONFERENCE LUNCH

Two Hours of Service | Minimum 15 Guests
Add China Service | Additional $3

$26 PER PERSON

SALAD AND SIDES
(SELECT ONE)

- Fresh Mixed Greens Salad, Carrots, Tomatoes, Cucumbers, Shallot Vinaigrette
- Red Bliss Potato Salad, Whole Grain Mustard
- Pasta Salad, Spinach, Tomatoes, Mozzarella, Scallions
- Chopped Chino Farms Vegetable Salad, Balsamic Vinaigrette
- Caesar Salad, Romaine Lettuce, Parmesan, Croutons, Garlic Dressing

WRAPS AND SANDWICHES
(SELECT THREE)

- Slow Roasted Turkey Sandwich, Avocado Mash, Bacon, Heirloom Tomato, Multigrain Roll
- Ham and Swiss Sandwich served on Baguette
- Roast Beef Sandwich, Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll
- Tomato Mozzarella Sandwich, Arugula, Piquillo Peppers, Garlic Aioli, Ciabatta
- Roasted Vegetable Sandwich, Pesto, Mixed Greens, Ciabatta
- Smashed Avocado Sandwich, Cucumbers, Tomato, Arugula, Ciabatta
- Turkey and Avocado Wrap, Tomato, Cheese, Herbed Aioli
- Greek Style Wrap, Romaine, Cucumber, Olives, Diced Tomatoes, Hummus, Red Wine Vinaigrette, Spinach Wrap
- Caesar Salad Wrap, Croutons, Parmesan, Spinach Wrap

UPGRADES

- Homemade Kale Chips $3.50
- White Bean Hummus with Fresh Pita Chips $3.50
- Substitute Gluten Free Bread $2
- Kale Antioxidant Salad with Chickpeas, Dried Cranberries, Farro, Jicama, Avocado Lemon Vinaigrette $3.50
- Chinois Chicken Salad with Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette $5
- House Baked Brownies $3.50
- House Baked Blondies $3.50

CONFERENCE LUNCH BUFFET INCLUDES

- Water Tower
- Iced Tea
- Potato Chips
- Seasonal Sliced Fruit
- House Baked Cookies
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**CARVING BOARD**
Minimum of 15 Guests | Served Platted or Boxed

SELECT TWO $19 | SELECT THREE $21
SUB GLUTEN-FREE BREAD ADDITIONAL $1
ALL PRICES ARE PER PERSON

**SANDWICHES AND ENTRÉE SALADS**
INCLUDES WHOLE FRUIT, HOUSE CHIPS OR COOKIE, BOTTLE OF WATER

**SMOKED TURKEY BLT**
Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll

**SHAVED HAM TORTA**
Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli, Torpedo Roll

**ROAST BEEF**
Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

**TRADITIONAL TUNA SALAD SANDWICH**
Celery, Citrus Zest, Fresh Herbs With Lettuce, Tomato, & Red Onion, Whole Wheat Roll

**CURRIED CHICKEN SALAD SANDWICH**
Golden Raisins, Multigrain Bread

**CLASSIC EGG SALAD SANDWICH**
Chives, Romaine, Multigrain Bread

**GRILLED VEGETABLE SANDWICH**
Goat Cheese, Mixed Greens, Basil Aioli, Ciabatta

**GRILLED PORTOBELLO SANDWICH**
Roasted Peppers, Arugula, Ciabatta

**BUTTER LETTUCE SALAD**
Oranges, Candied Walnuts, Olives, Balsamic Dressing

**GRILLED CHICKEN CAESAR SALAD**
Shaved Parmesan, Croutons

**CHINESE CHICKEN SALAD**
Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

**SMOKED TURKEY BLT**
Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll

**SHAVED HAM TORTA**
Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli, Torpedo Roll

**ROAST BEEF**
Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

**TRADITIONAL TUNA SALAD SANDWICH**
Celery, Citrus Zest, Fresh Herbs With Lettuce, Tomato, & Red Onion, Whole Wheat Roll

**CURRIED CHICKEN SALAD SANDWICH**
Golden Raisins, Multigrain Bread

**CLASSIC EGG SALAD SANDWICH**
Chives, Romaine, Multigrain Bread

**GRILLED VEGETABLE SANDWICH**
Goat Cheese, Mixed Greens, Basil Aioli, Ciabatta

**GRILLED PORTOBELLO SANDWICH**
Roasted Peppers, Arugula, Ciabatta

**BUTTER LETTUCE SALAD**
Oranges, Candied Walnuts, Olives, Balsamic Dressing

**GRILLED CHICKEN CAESAR SALAD**
Shaved Parmesan, Croutons

**CHINESE CHICKEN SALAD**
Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

**SMOKED TURKEY BLT**
Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll

**SHAVED HAM TORTA**
Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli, Torpedo Roll

**ROAST BEEF**
Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

**TRADITIONAL TUNA SALAD SANDWICH**
Celery, Citrus Zest, Fresh Herbs With Lettuce, Tomato, & Red Onion, Whole Wheat Roll

**CURRIED CHICKEN SALAD SANDWICH**
Golden Raisins, Multigrain Bread

**CLASSIC EGG SALAD SANDWICH**
Chives, Romaine, Multigrain Bread

**GRILLED VEGETABLE SANDWICH**
Goat Cheese, Mixed Greens, Basil Aioli, Ciabatta

**GRILLED PORTOBELLO SANDWICH**
Roasted Peppers, Arugula, Ciabatta

**BUTTER LETTUCE SALAD**
Oranges, Candied Walnuts, Olives, Balsamic Dressing

**GRILLED CHICKEN CAESAR SALAD**
Shaved Parmesan, Croutons

**CHINESE CHICKEN SALAD**
Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette
THEMED BUFFETS
Minimum of 15 Guests
ALL PRICES ARE PER PERSON

ASIAN GOURMET LUNCH $28

SALAD AND SIDES (SELECT TWO)
ADD THIRD SALAD OR SIDE ADDITIONAL $4
- Asian Slaw with Napa Cabbage, Carrots, Snow Peas, Cashews, Miso Vinaigrette, Stir Fried Vegetables
- Chilled Noodle Salad, Julienned Cucumber, Spicy Szechuan Peanut Sauce,
- Green Bean Salad, Red Peppers, Sesame-Soy Vinaigrette
- Vegetable Pot Stickers with Soy Ginger Sauce

ENTRÉE (SELECT ONE)
ADD SECOND ENTRÉE ADDITIONAL $6
- Citrus Chicken
- Beef & Broccoli
- Miso Glazed Salmon with Carrot Ginger Puree

Includes Vegetable Fried Rice

DESSERTS
- Market Fresh Fruit
- Housemade Cookies ADDITIONAL $3
- Housemade Brownies ADDITIONAL $3
- Housemade Blondies ADDITIONAL $3

WOLFGANG’S CLASSICS $28

SALAD AND SIDES (SELECT TWO)
ADD THIRD SALAD OR SIDE ADDITIONAL $4
- Romaine, Tomato, Cucumber, Red Onion, Feta, Dill, Red Wine Vinaigrette
- Roasted Fingerling Potatoes
- Sautéed Seasonal Vegetables
- Hummus, Baba Ghanoush, Tzatziki with Pita Chips

ENTRÉES (SELECT ONE)
ADD SECOND ENTRÉE ADDITIONAL $6
- Herb Marinated Chicken
- Beef Shawarma
- Za’atar Eggplant

Includes Mediterranean Rice

DESSERTS
- Market Fresh Fruit
- Housemade Cookies ADDITIONAL $3
- Housemade Brownies ADDITIONAL $3
- Housemade Blondies ADDITIONAL $3

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# THEMED BUFFETS

Minimum of 15 Guests  
**ALL PRICES ARE PER PERSON**

## LATIN LUNCH $28

**SALAD AND SIDES (SELECT TWO)**  
ADD THIRD SALAD OR SIDE ADDITIONAL $4

- Latin Style Caesar, Crispy Tortilla Strips, Cotija Cheese, Black Beans, Chili Lime Dressing  
- Guacamole  
- Spanish Rice  
- Black Beans  

**ENTRÉES (SELECT ONE)**  
ADD SECOND ENTRÉE ADDITIONAL $6

- Chipotle and Tomato Braised Shredded Chicken  
- Slow Cooked Pork Carnitas  
- Tacos al Carbon, Charred Flank Steak  
- Corn Tortillas  
- Chicken Enchilada Suiza, Salsa Verde  
- Corn Tamales, Roasted Green Chile, Cheddar Cheese  
- Vegetable Empanadas, Chipotle Crema  

Includes Tortilla Chips, Chopped Red Onions, Pico de Gallo, Cotija Cheese, Jalapeños, Chipotle Salsa  

**DESSERTS**

- Market Fresh Fruit  
- Housemade Cookies ADDITIONAL $3  
- Housemade Brownies ADDITIONAL $3  
- Housemade Blondies ADDITIONAL $3

## ITALIAN LUNCH $28

**SALAD AND SIDES (SELECT TWO)**  
ADD THIRD SALAD OR SIDE ADDITIONAL $4

- Vine Ripened Tomato and Mozzarella Caprese Salad, Torn Basil, Olive Oil, Aged Balsamic  
- Farro Salad, Cucumbers, Parsley, Spinach  
- Sautéed Broccolini, Candied Garlic  

**ENTRÉES (SELECT ONE)**  
ADD SECOND ENTRÉE FOR AN ADDITIONAL COST

- Chicken Piccata, White Wine, Lemon, Capers  
  Includes a side of Creamy Herb Cavatappi Pasta  
- Chicken Marsala, Mushrooms  
  Includes a side of Creamy Herb Cavatappi Pasta  
- Penne Pasta, Wild Mushrooms  
- Fusilli Pasta, Sun Dried Tomatoes, Parmesan  

Includes Herb Focaccia  

**DESSERTS**

- Market Fresh Fruit  
- Housemade Cookies ADDITIONAL $3  
- Housemade Brownies ADDITIONAL $3  
- Housemade Blondies ADDITIONAL $3

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DROP OFF LUNCH
Minimum of 15 Guests | Includes Disposables
$22 PER PERSON

SKY VIEW
Kale Caesar Salad Brioche Croutons, Parmesan, Lemon Vinaigrette
Chilled Buttermilk Fried Chicken
Cornbread, Whipped Honey Butter
Apple Crumb Bars

MEDITERRANEAN STYLE
Green Herb Falafel Fritters, Tahini Sauce
Fresh and Toasted Pita
Classic Chickpea Hummus, Eggplant Babaganoush, Red Pepper Walnut Muhammara, Tzatziki
Lemon Roasted Salmon with Escarole, Asparagus, Potatoes, Roasted Peppers, Dill, Crumbled Feta
Lemon Bars
RECEPTION
**LIGHT RECEPTION STATIONS**

One Hour of Service | Minimum 15 Guests
Add China Service | Additional $3

*All prices are per person*

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**CHIPS & DIPS BAR $16**

- Potato Chips and Tortilla Chips
- Garden Vegetables

**DIPS (SELECT THREE)**

- Sweet and Sour Onion Crème Fraiche
- Green Goddess Dip
- Spiced Black Bean Dip with Cotija Cheese
- Salsa Roja
- Pico de Gallo
- Guacamole
- Tomatillo Salsa Verde

**CROSTINI BAR $16**

**CROSTINI (SELECT TWO)**

- Garlic Toasted French Baguette
- Whole Wheat Croutons
- Pumpkin Seed Lavash
- Crisp Pumpernickel

**SPREADS (SELECT THREE)**

- Fresh Ricotta Cheese
- Whipped Goat Cheese
- Smashed Fava Bean Hummus
- Minted Pea Puree
- Olive Oil Whipped Beetroot Puree
- Marinated Cherry Tomatoes with Basil
- Eggplant Caponata
- Spiced Apple Onion Marmalade
- Tomato Chutney

**MEDITERRANEAN BAR $16**

- Tabbouleh
- Fresh and Toasted Pita
- Grilled Vegetables, Cumin Vinaigrette

**SPREADS (SELECT TWO)**

- Classic Chickpea Hummus
- Eggplant Babaganoush
- Fava Bean Hummus
- Red Pepper Walnut Muhammara
- Tzatziki

**CHEESE TABLE $14**

- Imported and Domestic Cow, Goat and Sheep’s Milk Cheeses
- Crackers and Assorted Breads
- Farmers Market Vegetable Crudité
- Dried Fruits, Nuts, Grapes, Honeycomb
- Cornichons, Mustard
- Creamy Herb Dip

Add Selection of Assorted Cured Meats
**ADDITIONAL $6 PER PERSON**
**WOLFGANG PUCK CLASSICS**

**SMOKED SALMON**
Lemon Herb Blini, Chive

**SPAGO’S SIGNATURE SPICY TUNA TARTARE**
Sesame Miso Cone

**CHINOIS CHICKEN SALAD**
Candied Cashews, Wonton Cup

**MINIATURE CHEESEBURGER**
Brioche Bun, Tiny Tomatoes, Remoulade

**MEAT**

**TINY WAGYU PASTRAMI REUBEN**
Marble Rye

**PARMESAN STUFFED BACON WRAPPED DATES**

**PRIME NEW YORK STEAK CROSTINI**
Yuzu Butter, Shiitake Mushrooms

**PORK POTSTICKERS**
Ponzu

**MINI BAO BUNS**
Roasted Pork Belly, Hoisin Sauce

**CRISPY DUCK CROSTINI**
Candied Kumquat

**ROASTED LAMB LOIN**
Olive Bread Crostini, Oven Dried Tomatoes

**BOLOGNESE STUFFED ARANCINI**
Brioche Bun, Tiny Tomatoes, Remoulade

**SEAFOOD**

**SALMON CAKE**
Dill Gremolata

**SHRIMP STUFFED BABY ARTICHOKE**
Brioche, Herbs, Lemon Aioli

**VEGETARIAN**

**MINI GRILLED CHEESE**
Tomato Soup

**GRILLED PORCINI MUSHROOMS**
Parmesan, Cracked Pepper Shortbread

**SLENDER TUILLE CONE**
Basil-Goat Cheese Mousse, Tomato Tartare

**ROASTED EGGPLANT TART**
Olive Oil, Chickpea Popcorn

**POLENTA BRuschetta**
Wild Mushrooms, Locatelli Cheese

**VEGETABLE EMpanadas**
Spicy Tomato Sauce

**WILD MUSHROOM TART**
Marscapone

**WARM WHITE BEAN AND SAGE TART**

**CARAMELIZED ONION**
Black Olive Tart

**TOMATO TART TATIN**
Lemon Aioli

**WATERMELON CUBE**
French Feta, Tarragon Balsamic

**SWEET CORN SOPES**
Avocado

**POTATO KNISH**
Caramelized Onion Grain Mustard

**VEGAN WHITE BEAN AND QUINOA CAKE**
Red Pepper Romesco

**VEGAN TARO ROOT AND AVOCADO TACO**
RECEPTION STATIONS
Minimum of 25 Guests
ALL PRICES ARE PER PERSON PER HOUR

ITALIAN $22

MEATBALLS
Vine-Ripened Tomato Sauce

TOMATO AND BASIL BRUSCHETTA
Toasted Crostini

PENNE PASTA
Wild Mushrooms, Garlic, EVOO

SLIDERS $28

BEEF SLIDERS
Shredded Lettuce, Pickle, Special Sauce, Brioche Bun

FRIED GREEN TOMATO SLIDER

CHICKEN TENDER SLIDERS
Honey Buttermilk Biscuit

GRAINS AND GREENS $22

INCLUDES
Quinoa, Farro, and Wheat Berries
Grilled Chicken
Grilled Marinated Tofu
Tomatoes, Pine Nuts, Almonds, Dried Cherries, Watercress, Grapes
Aged Balsamic Vinaigrette
Green Goddess Dressing

MEDITERRANEAN $22

GRILLED VEGETABLE SKEWERS

MARINATED CHICKEN SKEWERS

FRESH WARM PITA
Tzatziki, Sliced Tomatoes, Sliced Cucumbers, Red Onion

SPANISH $22

TOMATO GAZPacho

TORTILLA DE PATATAS
Romesco Sauce

VEGETABLE EMPANADAS

PAELLA
Chicken, Sausage, Peas

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HORS D’OEUVRES RECEPTION STATIONS
Minimum of 25 Guests
ALL PRICES ARE PER PERSON PER HOUR

GRILLED CHEESE $22
CREAMY TOMATO SOUP
CLASSIC GRILLED CHEESE
SHORT RIB, ONION JAM, HORSERADISH GRILLED CHEESE
BRIE, FIG JAM, CINNAMON RAISIN BREAD GRILLED CHEESE

TACO BAR $22 (SELECT TWO)
CHIPOTLE CHICKEN, CRISPY PORK
CARNITAS, SOYRIZO
Chopped Onions, Cilantro, Limes, Sliced Radish, Cotija Cheese, Jalapenos

TORTILLA CHIPS
Guacamole, Pico de Gallo

CURRY $25
CHICKEN VINDALOO
MAKHANI PANEER
PHOOL GOBI - CURRIED CAULIFLOWER
SAFFRON RICE
NAAN BREAD

CHARCUTERIE, CHEESE, AND CRUDITE STATION $20
Selection of Assorted Cured Meats
Selection of Imported and Domestic Cheeses
Dried Fruits, Nuts, Cornichons, Mustards, Jams, Honey Sliced Rustic Breads, Lavosh, Artisanal Crackers
Grilled Vegetables
Farmers Market Vegetable Crudité with Creamy Herb Dip and Red Pepper Romesco
DESSERT STATIONS
Minimum of 25 Guests

ALL PRICES ARE PER PERSON PER HOUR

CLASSIC SWEETS $12
(SELECT THREE)

Chocolate Fudge Brownies
Chocolate Chip Cookies
Peanut Butter Cookies
White Chocolate Macadamia Cookies
Blondies
Rice Crispy Treats
Lemon Bars
Pecan Bars
Fresh Seasonal Fruit Platter

SIGNATURE SWEETS $14
(SELECT THREE)

Valrhona Chocolate Truffle Cakes, Whipped Cream
Buttermilk Cake, Strawberries, Crème Fraiche
Caramelized Meyer Lemon Tart
Freshly Baked Cookies
Bitter Chocolate Mousse Cake, Malted Crispy Pearls
Blueberry Cheesecake Bites
Dark Chocolate Ganache Tarts
Tiramisu Parfait
Cinnamon Dusted Churros
Fresh Seasonal Fruit Platter
SEATED | PLATED AND SERVED $60 LUNCH | $72 DINNER
Minimum of 25 Guests | Additional Cost Per Guest Less than the Minimum.

SERVICE FOR UP TO THREE HOURS
ALL PRICES ARE PER PERSON

SALADS (SELECT THREE)

ASPARAGUS, YOUNG GREENS, LOCAL WATERCRESS
Citrus-Miso Vinaigrette

ORGANIC FIELD GREENS
Shaved Market Vegetables, Smoked Almonds, Sherry Shallot Vinaigrette

BUTTER LETTUCE WEDGE
Cherry Tomatoes, Smoked Bacon, Blue Cheese Vinaigrette

TUSCAN KALE CAESAR
Rustic Croutons, Shaved Parmesan

MARINATED HARICOT VERT
Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette

ENTRÉES (SELECT ONE)

PAN ROASTED CHICKEN
Rosemary Jus

ROASTED BASS ADDITIONAL COST
Pistou Nage

GRILLED SALMON
Tomato Fondue

SLOW BRAISED SHORT RIB
Caramelized Shallot-Mustard Glaze

SLICED NEW YORK STEAK ADDITIONAL COST
Gremolata

VEGETABLES (SELECT ONE)

Sautéed Broccolini
Roasted Root Vegetables
Sautéed Seasonal Baby Vegetables

VEGETABLES (SELECT ONE)

Sautéed Broccolini
Roasted Root Vegetables
Sautéed Seasonal Baby Vegetables

STARCHES (SELECT ONE)

Creme Fraiche Crushed Fingerling Potatoes
Jasmine Scented Rice
Potato Puree

SWEETS (SELECT ONE)

Valrhona Chocolate Truffle Cakes, Whipped Cream
Chocolate Tart, Salted Caramel
Olive Oil Cake, Berries
Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea

VEGETARIAN ENTREES (SELECT ONE)

WILD MUSHROOM RISOTTO

GRILLED CAULIFLOWER STEAK
Chimichurri

HONG KONG STYLE CHINESE EGGPLANT
BEER AND WINE BAR
Minimum of 25 Guests
FIRST HOUR | $14 PER PERSON
EACH ADDITIONAL HOUR | $18 PER PERSON

BEER
AMSTEL LIGHT
STELLA ARTOIS
ANGEL CITY IPA
FIRESTONE WALKER 805 BLONDE ALE

WINE
RYDER ESTATE SAUVIGNON BLANC
WOLFGANG PUCK CHARDONNAY
CABERNET SAUVIGNON AND PINOT NOIR
PIPER SONOMA SPARKLING WINE

NON-ALCOHOLIC
SPARKLING WATER, STILL WATER, COKE,
DIET COKE, AND SPRITE