CATERING & EVENT MENUS

ARIZONA
CATERING
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TABLE OF CONTENTS

INTRODUCTION:

Welcome 3
Notes & Policies 4-9

BREAKFAST:

Lunch Buffets 10
Enhancements 11

BREAKS, MEETINGS & A LA CARTE:

From the Bakery 12-14
Snacks & Breaks 15-16
Beverages 17

LUNCH:

Buffets 18-24
Plated Hot 2 or 3 Course Lunches 25-26
Plated 2 or 3 Course Salad Lunches 27
Plated or Boxed Cold Lunches 28
Sandwich Platters 29

RECEPTIONS & DINNERS:

Taste of the University of Arizona 30
Chilled Hors d'Oeuvres 31
Warm Hors d'Oeuvres 32-33
Sweet Reception Packages 34
Fresh Displays 35
Carving Studios 36
Action Studios 37-38
Dinner Buffets 39
Plated 2 or 3 Course Dinners 40

WELCOME

For functions as small as a continental breakfast for 20 to a sophisticated gala for 2000, Arizona Catering Company provides a caliber of food and service appropriate for your events. We are here to assist you with your catering needs for all types of events, meetings, galas, presentations and more. Our familiarity with the campus as well as the goals of the community at the University of Arizona provides us with unmatched insight into your needs. No other caterer can match the ease with which Arizona Catering Company serves you.

Please keep in mind that our Event Planning and Culinary Teams are at your disposal to create and tailor special menus according to your individual tastes, specific requirements, and budget.

Thank you for the opportunity to help create an unforgettable culinary experience for you and your guests!

Please contact the Event Planning Offices

Student Union Memorial Center, Room 348
Monday – Friday from 8am – 5pm
Phone: 520-621-1989 ◆ SUEventPlanning@email.arizona.edu

Brenda Keagle, Assistant Director, Event Planning
520-621-1416 ~ brendak@email.arizona.edu

Charlene James, Senior Sales & Event Planner
520-621-6566 ~ charlenej@email.arizona.edu

Marbila Rocha, Sales & Event Planner
520-626-5497 ~ marbilarocha@email.arizona.edu

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520-621-0989 ~ dwolford@email.Arizona.edu

Sara Winters, Sales & Event Planner
520-621-1414 ~ sarawinters@email.arizona.edu

We present the following planning notes and policies to assist you in your event planning process. Please familiarize yourself with them and let your Event Planner know if you have any questions or have a situation that is not addressed below. We are always here to help you!

MENU PLANNING

To ensure we are able to provide you with the best product and services, please provide your order with a minimum of fourteen (14) days notice. Any request made less than fourteen (14) days in advance of your event date will be subject to availability of staff and product and may incur additional charges.

The guest count guarantee is due a minimum of three (3) business days prior to the event date, including ALL allergy, vegetarian, vegan, gluten-sensitive and/or special needs requirements. Once the guarantee is given, the count cannot be reduced. Requests for increases after count is given will be handled on an individual bases based on product requests.

Please note Arizona Catering Company prepares for the guest count only. No additional product will be provided unless ordered. Final billing will be based on the guarantee or actual guest attendance, whichever is higher. Changes to guest count or food order placed less than 3 days prior to event date may be subject to additional fees or an adjusted menu based on product availability and costs.

All menus and pricing are subject to change in the event of unforeseen market changes. Arizona Catering Company reserves the right to adjust prices as needed. If this occurs, your Event Planner will provide you with new menu pricing as well as options to adjust the menu to keep the original menu pricing.

Please plan your event timeline with consideration for the set up of your catering order(s). If your event is outside of the Student Union Memorial Center, please ensure the room reservation allows for set up and clean up times for the Catering staff. For plated meals that take place in venues other than the Student Union Memorial Center, please work with your Event Planner to ensure that enough space is reserved in a convenient location for Catering to prepare your meal.

Perishable items may stay out for a maximum of 90 minutes per industry safety guidelines and any food leftover on a buffet, plated meal, or packaged menu is the property of the Arizona Catering Company. A la carte non-perishable items may be kept after the end of an event if arrangements are made with your Event Planner prior to the event date. Arizona Catering Company does not provide any type of to-go containers and clients are not permitted to remove our equipment from any event (missing equipment will be billed to the client). All leftover perishable a la carte items and all items from buffets and plated meals will be removed by Catering at the appropriate time; we do not allow clients to remove any a la carte perishable items or any items from buffets and plated meals after an event. It is solely up to the Arizona Catering Company to determine which items are perishable.

The Menu Planning section is continued on the next page.

MENU PLANNING (con't)

Please discuss any special dietary needs for your guests with your Event Planner, including vegan, vegetarian, gluten-sensitive, and food allergy requests. Arizona Catering Company can produce items without a specified allergen as an ingredient but we do not have an allergen-free kitchen and cross-contact is a possibility. It is the client's responsibility to notify their guests of this in case their intolerance level is a concern.

No outside food or beverages of any kind may be brought in by the client, guests, or invitees to any event catered by Arizona Catering Company.

Consuming raw & undercooked food items may increase your risk of food borne illness.

All catering orders are subject to a 15% taxable Service Charge. Arizona state tax (currently 6.1%) will be added to all taxable items and fees and a $20 taxable Delivery Charge will be added to all orders under $250 (before tax and Service Charge) that are outside of the Student Union Memorial Center building. If your organization is tax exempt for Rooms and Meals, please forward the appropriate documentation to your Event Planner prior to your event date. Billing will be based upon your guest count guarantee or your actual guest count at the event, whichever is higher. **Catering orders canceled less than three (3) full business days before the event will incur a 50% cancellation charge of total costs and less than one (1) business day prior notice will be billed in full.**

Any event wanting to provide alcohol to guests must complete the Alcohol Permit Application (www.union.arizona.edu/alcohol) and submit the application for approval. Applications must be submitted a minimum of 3 weeks prior to event date. Approval will be forwarded to the contact listed on the application. For questions regarding the application or policy, please contact Anthony Clarke (520-626-4214/anthonyclarke@email.arizona.edu).

For served meals, a choice of up to three entrees (including vegetarian, vegan and other special dietary needs) may be offered to attendees. Final count for the number of each entrée is due three (3) business days prior to the event. A place card must be provided for each guest indicating their entrée selection. Vegetarian, dietary and/or special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

Please note that numerous menu items have a required minimum order and/or a required minimum number of days' notice. Additional charges and/or menu revisions may be required if this minimum is not met.

Often groups will want to host events outside for greater visibility and to take advantage of our wonderful Arizona weather. Catering services can be extended to selected outside spaces on campus. Please contact the Cheryl Plummer (520-626-2630) to schedule space anywhere on campus grounds. For more information, please visit the Campus Use & Mall Scheduling website.

CATERING EVENT EXECUTION & BILLING

Arizona Catering Company will provide appropriate event staff for all events. If your event requires additional staffing due to the style of the event or your service needs, the Event Planner will provide you with options to consider. Some Studios require a chef as indicated and included in pricing (attendant can not be removed from event for price adjustment). Should the scheduled start or end time of a function be delayed by more than one hour (60 minutes) without prior notification from the client, an overtime labor charge of $50 per server per hour will be applied to client's account. There may also be additional charges for butler-passed hors d'oeuvres and other special presentations, please ask your Event Planner if you have any questions on these charges.

Clients may be requiredto provide a deposit. Approved payment options include:

- UA Access Account Number: correct billing information must be provided when placing order.
- Credit Card: Visa, MasterCard and American Express are all accepted as full, partial or deposit payments. Credit Card Authorization will be handled through the Student Unions' Accounting Department and receipt will be provided at the time of payment.
- Direct Bill: Approval for billing post-event will be handled on an individual basis. Please ask your Event Planner for more information.

All fees are due and payable within 30 (thirty) days of the event.

ROOM RESERVATIONS

To reserve a room within the Student Union Memorial Center please submit the Room Reservation Request Form (found online) to the Event Planning Office by email (sueventplanning@email.arizona.edu). Room Reservation Request Forms submitted by any student club or organization must include the signature of either the current President or Treasurer. All room reservations are taken on a first-come, first-serve basis.

We generally book one year in advance for large special, annual, or academic events. Rooms may be unavailable to book until dates are confirmed for university-wide events such as Homecoming, Commencement, Convocations, Parents Weekend, etc.

Small meeting rooms may be reserved by departments and recognized student clubs and organizations for up to two hours at a time for no more than two times per week. Reservations outside of these parameters are assessed the usual room charges. All student groups and departments charging an admission fee for their events will be assessed a room charge. Groups that misrepresent an event or affiliation in order to avoid fees and charges will be charged appropriately and may have their reservation privileges suspended, as determined by the Arizona Student Unions Associate Director of Operations. For information on room fees, please refer to our room list or contact the Event Planning Office. All fees are due and payable within 30 (thirty) days of the event.

The Room Reservations section is continued on the next page.

ROOM RESERVATIONS (con't)

Whenever possible your room will be available 15 minutes prior to the start of your reservation. If you need a longer time for set up, please indicate that on the Room Reservation Request Form.

Submission of a Room Reservation Request Form is a request only and does not guarantee any reservation. Written confirmations of reservations or notice that space is unavailable will be submitted via email to the contact listed on the form. Response to a room request can be expected within three (3) business days. If you haven't received a response from us after three (3) business days, please contact us.

Setup and equipment needs for rooms are to be requested at the time the reservation is made. Some rooms in the SUMC are preset and their setups cannot be changed. Other rooms may be arranged in a variety of configurations. Please note that if you require a specific setup, some rooms may not be available to you. For more complicated setups, a fee will be assessed. Diagrams for room reservations will be created by the Arizona Student Unions for larger events. Once a room is set, furniture and AV are not to be changed by the client except by prior special permission from the Arizona Student Unions. When possible, we will try to accommodate all changes to reservations but last minute requests that require additional labor charges may necessitate passing those costs on to the customer. Please discuss the agenda for your event with one of our Event Coordinators in advance and provide a copy of your program and event needs as soon as possible.

The Arizona Student Unions have a wide variety of audio-visual equipment that can be used to enhance your meeting or event. A/V equipment should be ordered from the Event Planning Office at the time the room reservation is requested or added to the reservation no less than five (5) working days before the scheduled event to assure availability. Last minute changes or additions for audio-visual equipment will be based up on availability and will include a late fee. Please refer to our equipment list for prices. Unfortunately, the Arizona Student Unions are unable to rent or loan equipment outside the Student Union Memorial Center.

Arizona Student Unions policy prohibits bringing any food or beverage from outside sources into the building for events of any size or scope. Nothing can be hung, pasted, tacked, or affixed in any manner to facility walls, doors, windows or floors.

The Arizona Student Unions reserve the right to reassign rooms to serve the greatest number of programs and services. The Event Planning Office will provide notification of changes to reservations promptly via email, phone or fax.

The Arizona Student Unions reserve the right to impose a cancellation fee if notice to cancel a space is not submitted at least ten (10) working days prior to the event for general meeting rooms and forty-five (45) days prior to the event for ballrooms (ballroom cancellations are required in writing). Meeting rooms canceled less than ten (10) business days before the event will incur the a 50% cancellation charge of total cost and less than three (3) business days prior notice will be billed in full. Ballrooms canceled less than forty-five (45) days prior to the event will be billed at 50% of the room rental and less than thirty (30) days notice prior to the event will be billed in full.

The Room Reservations section is continued on the next page.

ROOM RESERVATIONS (con't)

Groups with no University affiliation will be required to leave a 50% deposit of the total bill, which will be applied to the final invoice. If the event is cancelled less than 45 days prior to the scheduled time, the deposit is non-refundable.

Full room charges will be enforced for all "No Shows" on reservations. Groups using rooms at no charge will be given only (1) "No show" without penalty of a room charge. The second time a group fails to give sufficient notice to cancel a space their privilege to reserve rooms in the Student Union Memorial Center will be forfeited for the remainder of the semester.

If your event will require vehicle parking, please contact the Special Events Coordinator for Parking & Transportation by phone at (520) 621-3710. The cost of renting space in the Student Union Memorial Center does not include parking fees on campus. The nearest public parking facility is the Second Street Garage, located next to the Student Union Memorial Center on the corner of Second Street and Mountain Avenue. Please note that as of July 1, 2016, the Second Street Garage charges for parking on the weekends. Please contact Parking and Transportation for more information on the garage schedule, parking fees, and other available parking locations on campus.

The Arizona Student Unions have established contracts with retail and service providers in the Student Unions and areas campus-wide. The purpose of this policy is to identify the services provided exclusively by existing contracted companies. Any department, organization, college, company or campus organization that reserves space in the Student Unions or hosts events on the University of Arizona Campus must provide the Arizona Student Unions a list of proposed companies or organizations involved with their event. To avoid existing contractual conflict, the Student Unions will review the list of proposed companies or organizations whose University sponsorship or participation may create a contractual breach with exclusivity rights guaranteed to companies already contracted with the Arizona Student Unions.

Client undertakes to conduct the Event in an orderly manner, in full compliance with applicable laws, regulations and University of Arizona, Arizona Student Unions and Arizona Catering Company rules. Client accepts full responsibility for the conduct of all persons in attendance and for any damage done to any part of the University of Arizona, Arizona Student Unions and Arizona Catering Company's premises during any time such premises are under the control of Client, or Client's agents, invitee, employees or independent contractors employed by Client. Client hereby indemnifies and holds harmless the University of Arizona, Arizona Student Unions and Arizona Catering Company and each of the foregoing, against any and all claims, liabilities or costs (including reasonable attorney's fees and whether by reasons of personal injury or death or property damage or otherwise) arising out of or connected with the Event or this Agreement, caused or contributed to by the negligence of Client, or any guest, invitee or agent of Client or any independent contractor hired by Client.

The Room Reservations section is continued on the next page.

ROOM RESERVATIONS (con't)

Upon the request of University of Arizona, Arizona Student Unions and Arizona Catering Company, Client shall procure and maintain, at its expense, policies of insurance, in such amounts, upon such terms and with such responsible insurance companies shall be satisfactory to University of Arizona, Arizona Student Unions and Arizona Catering Company, including comprehensive general liability coverage (with a specific endorsement acknowledging the insuring of the contractual liabilities assumed by Client under this Section 12) and such workers compensation, employers liability and automobile liability coverage as may be required by University of Arizona, Arizona Student Unions and Arizona Catering Company. Certificates of the issuance of each such policy shall be delivered to University of Arizona, Arizona Student Unions and Arizona Catering Company at least three (3) days prior to the Event. Each such policy shall name the University of Arizona, Arizona Student Unions and Arizona Catering Company as additional insured. Such insurance shall be considered primary of any similar insurance carried by any of the above named parties.

If required, in the sole judgment of University of Arizona, Arizona Student Unions, UAPD, and Arizona Catering Company, in order to maintain adequate security measures in light of the size and nature of Event, Client shall provide, at their expense, a minimum of uniformed guards (not to carry weapons), supervisors and ushers (the Security Personnel). All Security Personnel shall be supplied by UAPD. The Security Personnel are to coordinate with University of Arizona, Arizona Student Unions and Arizona Catering Company's regular security force and shall concern themselves only with access to the space reserved hereunder (or substituted therefore), restricting their presence to these areas of the premises of the Student Union.

Breakfast Buffets may be presented for up to 90 minutes of service.

All Breakfast Buffets are presented with selection of Juices, Seattle's Best Coffees, and Tazo Teas with Hot Water

Pastries, Fruit, and Juices are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

ARIZONA CATERING CO.

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UA CONTINENTAL BUFFET — $6.50 per person

Seasonal Fruit Display
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves

UA DELUXE CONTINENTAL BUFFET — $9 per person

Seasonal Fruit Salad
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves
Assorted Individual Yogurts with Granola

HEARTY FRUITS & GRAINS BUFFET — $11 per person

Assorted Whole Fruit & Sliced Seasonal Fruit Platter
Assorted Individual Yogurts with Granola
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves
Black Forest Ham & Aged White Cheddar on Croissant Sandwiches

ALL AMERICAN BUFFET — $12.50 per person

Scrambled Eggs
Crisp Bacon
Breakfast Potatoes
French Toast with Butter and Maple Syrup
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves

BREAKFAST BURRITOS BUFFET — $13.50 per person

Breakfast Burritos: Chorizo, Scrambled Eggs, and Breakfast Potatoes in Flour Tortillas
Housemade Salsa and Sour Cream
Assorted Whole Fruit & Sliced Seasonal Fruit Platter
Assorted Housemade Breakfast Bakeries

CLASSIC BREAKFAST BUFFET — $15.50 per person

Sliced Exotic Seasonal Fresh Fruits & Berries
Assorted Individual Yoplait Yogurts with Granola & Dried Fruits
Assorted Housemade Breakfast Bakeries
Mini Bagel Toasting Station with Plain, Garden Vegetable, and Seasonal Fruit Cream Cheeses
Fluffy Scrambled Eggs
Breakfast Potatoes
Baked Seasonal Fruit Pancakes
Select Two Meat Options from the following:
Hickory Smoked Bacon, Country Link Sausage, Chicken Sausage, Turkey Sausage

Enhancements may be added to Breakfast Buffets (for the same total guest count as the Buffet) or purchased a la carte.

Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Breakfast Enhancements may be presented for up to 90 minutes of service.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

CEREALS
Individual Boxed Dry Cereal $3 Each
Served with Fat Free, 2% OR Whole Milk (please choose one)

HOT OATMEAL BAR $6 per person
(Minimum 10 guests if ordered a la carte)
Served with Dried Fruits, Cheddar Cheese, Fresh Baked Apple Compote, Slow Braised Berries, Smoked Bacon & Honey

VEGETARIAN BREAKFAST BURRITOS $6.50 each
Scrambled Eggs and Breakfast Potatoes in a Flour Tortilla and served with Salsa

BREAKFAST FLAUTAS $24 per dozen
Scrambled Eggs, Poblanos, Onions, Chorizo Sausage, Cheese & Salsa

BUILD-YOUR-OWN GRANOLA PARFAIT $2.50 per person
(Minimum 10 guests if ordered a la carte)
Granola, Macerated Fruits & Flavored Yogurt Served in Bowls for Guests to Make their Own Parfaits

BREAKFAST QUICHE $36 per dozen
Individual Artisan Quiches with Bacon, Gruyere, & Fresh Spinach

WARM BREAKFAST SANDWICHES $36 per dozen
(Each type of sandwich is sold by the dozen)
- Vermont White Cheddar Biscuit with Egg & Pork Sausage
- Ham & Havarti on Cheddar Brioche
- Ham & Gruyere on Soft Pretzel Bread
- Smoked Bacon, Egg, & Cheddar Brioche
- Roasted Vegetables, Egg White, and Goat Cheese on Sourdough
- Chicken Sausage Sandwiched Between Walnut Raisin Cinnamon Swirl French Toast

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PASTRIES

Empanadas: Pineapple, Apple, OR Pumpkin	$12 per Dozen
Strudel Stick Bites	$12 per Dozen
Assorted Housemade Muffins	$14 per Dozen
Assorted Danish Pastries	$16 per Dozen
Assorted Doughnuts	$16 per Dozen
Assorted Turnovers	$16 per Dozen
Cinnamon Rolls	$16 per Dozen
Mini Bagels with a Flavored Cream Cheese	$16 per Dozen
Croissants: Butter, Almond, OR Chocolate	$18 per Dozen
Scones: Blueberry, Cinnamon, OR Seasonal	$18 per Dozen
Whole Wheat Croissants	$20 per Dozen
Savory Croissants: Leek, Tomato Basil, OR Spinach	$20 per Dozen
Cinnaon Cromuffins	$20 per Dozen
Almond Danish Ring	$20 Each
Three Flavor Fruit Danish Ring	$20 Each
Assorted Bagels with Plain Cream Cheese	$24 per Dozen

BREAKFAST BREADS

Lemon, Banana, Double Chocolate, Fruit Marble, Pumpkin, Zucchini, or Orange Cranberry	$14 per Loaf

COOKIES & BARS

Cinnamon Tortilla Chips	$10 per Pound
Housemade Chippers	$10 per Pound
Chocolate Fudge Brownies	$12 per Dozen
Bear Down Bars	$13 per Dozen
Chai Blondies	$13 per Dozen
Lemon Bars	$13 per Dozen
Cinnamon Tortilla Chips with Chocolate Drizzle	$14 per Pound
Homemade Cookies	$15 per Dozen
Mango Coconut Bars	$15 per Dozen
Decadent Chocolate Flourless Bar	$16 per Dozen
Pistachio Bars with Dried Fruits	$16 per Dozen
Chocolate Dipped Florentine Cookies	$18 per Pound
Granookies	$20 per Dozen
Raspberry S'mores Cookies	$20 per Dozen
Traditional Baklava**	$20 per Dozen
"A" Cookies with red & blue decor	$24 per Dozen

JARS

Original Rice Krispy Treat Bars	$12 per Dozen
Chocolate/Peanut Butter Rice Krispy Treat Bars	$14 per Dozen
Fruity Pebble Krispy Treat Bars	$14 per Dozen
Afternoon Tea Cookies (Almond Nut & Star Butter)	$15 per Pound

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Perishable items may be presented for up to 90 minutes of service.

DESSERTS

Mini Eclairs	$16 per Dozen
Cream Puffs Filled with Ricotta Praline	$16 per Dozen
Mini Cannoli	$16 per Dozen
Housemade Chocolate Truffles	$18 per Dozen
Chocolate Dipped Strawberries	$18 per Dozen
Chocolate Dipped Strawberries with “A” logo	$22 per Dozen
Premium Truffles	$22 per Dozen

SHOTS — $16 per Dozen

Raspberry Trifle
Very Berry Brulee Trifle
Strawberry Mousse
Crustless Lemon Pie
Chocolate Brownie Pudding
Chocolate Panna Cotta
Mandarin Orange Mousse
Berry Vanilla Trifle
Drunk Berry Almond
Tres Leches
Chocolate Brownie Trifle
White Chocolate Mousse with Strawberry Balsamic

MINI TARTS* — $18 per Dozen

Chocolate Caramel
Chocolate Mousse Tart
Lemon Meringue Tart
Caramel Tart with Macadamia Nuts
Strawberry
Raspberry Pistachio
Caramel Apple
Chocolate Hazelnut
Caramel Macademia

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CAKES

All cakes include standard writing. Cake orders required 3-business-days prior to event. Edible Photo Design available at $25 per cake.

Standard Cake Flavors: Chocolate, White, Lemon
Upgraded Cake Flavors: Carrot, Chocolate Chip, Red Velvet, German Chocolate, Salted Caramel Chocolate, or Salted Caramel White
Standard Frosting Flavors: White Buttercream, Chocolate Buttercream, Cream Cheese

2 Layer 9" Round Cake:	Standard - $18	Upgraded - $25
Half Sheet Cake	Standard - $40	Upgraded - $50
Full Sheet Cake	Standard - $60	Upgraded - $75

SMALLER BITES

(sold by the dozen)

Miniature Cupcakes	Standard - $12	Upgraded - $16
Cupcakes	Standard - $18	Upgraded - $22
Cake Pops	Standard - $18	Upgraded - $22
Cookie Dough Pops	$20	
Cheesecake Cake Pops	$22	

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Break Packages are designed to provide food for only 30 minutes of service. Minimum of 15 guests for all packages and they must be ordered for the entire group.

Or create your own Break by choosing from A La Carte items & beverages to pep up your morning or afternoon.

Perishable items may be presented for up to 90 minutes of service.

PACKAGES:

DOES A BODY GOOD PACKAGE — $5 per person
Crisp Vegetable Crudité with Dips, Whole Fresh Fruit,
Pretzels, Popcorn, and Granola Bars

EN QUESO YOU'RE HUNGRY PACKAGE — $6.50 per person
Tri-Color Tortilla Chips, Warm Cheddar Chili Con Queso
Fresh Tomatillo Green Salsa & Traditional Salsa
Cinnamon Sugared Crisps

TWISTED — $6 per person
Giant Soft Pretzels and Pretzel Bits with Cheese Sauce
Salted Hard Pretzels with Yellow Mustard

HAVE A COKE & A SMILE — $5 per person
Build your own Frosty Cold Coke Floats
Choose from Regular Coke, Caffeine-Free Coke, or Root Beer with Vanilla Ice Cream

BUILD YOUR OWN TRAIL MIX PACKAGE — $8 per person
Start with Two Types of Granola & Customize with a Variety of "Mix-Ins"
Including Dried Fruits, Roasted Nuts, M&M's, Chocolate Chunks,
Candied Nuts, Oreos, and Pistachios

CANDY STORE PACKAGE
A Variety of Retro & New Age Candies Including Jolly Ranchers, Assorted Mini Chocolate Bars, Lollipops, & Gummy Bears.
Estimated serving: 14 people/pound with 3-4 pieces per person in the package.
3 lbs for $24 6 lbs for $42 9 lbs for $54

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Create your own Break by choosing from A La Carte items & beverages to pep up your morning or afternoon.

Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

A LA CARTE:

FROZEN

Assorted Ice Cream NoveltiesOR Frozen Fruit Bars	$15 per Dozen
Premium Ice Cream Novelties	$24 per Dozen

HEALTHY

Whole Fresh Fruit	$1.25 per Piece
Apple Wedges with Peanut Butter	$2 per Person
Individual Assorted Yoplait Yogurts	$2 Each
Baba Ghanoush OR Hummus with Pita Chips	$2 per Person
Carrot Sticks with Ranch Dressing	$2 per Person
Celery Sticks with Cream Cheese OR Peanut Butter	$2 per Person
Dried Fruit Pack with Chocolate and Nuts	$4 Each
Protein Pack with Cheese	$6 Each
Assorted Granola Bars *(Individually packaged)*	$12 per Dozen
Assorted Energy Bars *(Individually packaged)*	$24 per Dozen

SWEET & SALTY

Individual Bags of Popcorn, Potato Chips, OR Pretzels	$2 Each
Pretzels, Potato Chips, OR Popcorn	$7 per Pound
Sabor Chips & Salsa Bar with Assorted Salsas	$12 per Pound
Pork Rinds	$12 per Pound
Mixed Nuts	$13 per Pound
Assorted Candy Bars	$16 per Dozen
Candied Nuts	$18 per Pound

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Perishable items may be presented for up to 90 minutes of service.

BY THE GALLON:

COLD

Ice Water	$2.50 per Gallon
Infused Ice Water	$5 per Gallon
Mixed Fruit Punch	$15 per Gallon
Iced Tea	$15 per Gallon
Lemonade	$15 per Gallon
Orange or Apple Juice	$18 per Gallon
Iced Coffee – Regular	$20 per Gallon
Iced Coffee – Decaf	$20 per Gallon
Holiday Punch	$20 per Gallon
Horchata	$24 per Gallon

HOT

Seattle's Best Regular Coffee	$20 per Gallon
Seattle's Best Decaf Coffee	$20 per Gallon
Tazo Teas with Hot Water	$20 per Gallon
Hot Chocolate	$22 per Gallon
Hot Spiced Cider	$22 per Gallon

INDIVIDUAL:

COLD

Assorted Canned Soft Drinks	$1 Each
Milk (2%, Skim or Chocolate)	$1.50 Each
Bottled Water	$2 Each
Assorted Bottled Soft Drinks	$2 Each
Selection of Bottled Juices	$3 Each
Smart Water	$3 Each
Vitamin Water (Assorted Flavors)	$3 Each
Perrier Sparkling Water	$3 Each
Red Bull Energy Drink	$4 Each
POWERade Sports Drink (Assorted Flavors)	$4 Each

ARIZONA CATERING CO.

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Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

ARIZONA CATERING CO.

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MEXICAN BUFFET — $17.50 per person

Salads

Ensalada de Lechuga with Sweet Grilled Onions and Smoky Lime Dressing
Crispy Tortilla Chips with Pico de Gallo and Fresh Tomatillo Salsa

Entrées

Cochinita Pibil with Green Chile Rajas, Black Beans, and Pickled Red Onions
Chicken Adobo Enchiladas, Oaxaca Sauce and Melted Cheese

Accompaniment

Ancho Rice

Desserts

Coconut Flan
Capirotada Pudding

MEXICAN BUFFET Enhancements - $4 each per person

Coctel de Camarónes on Ensalada de Chayote with Orange, Crunchy Jícama, and Cilantro, served with Cava Vinaigrette
Camarónes in Red Tomatillo Hominy
Beef Barbacoa Tacos Served with Warm Flour Tortillas
Chocolate Tres Leches

MEDITERRANEAN BUFFET — $16 per person

Salads

Greek Salad “Niçoise Style”
Yellow Potato Salad with Capers & Turmeric

Entrees

Chicken Taouk with Sardinian Couscous & Cucumber Yogurt Sauce
Charred Beef Kabobs with Braised Lentils & Fresh Vegetables

Accompaniments

Persian Rice with Turmeric, Currants, and Almonds
Crispy Pita & Lavosh with Hummus & Baba Ghanoush

Desserts

Traditional Baklava
Lebanese Cookies

MEDITERRANEAN BUFFET Enhancements - $4 each per person

Rock Shrimp Tabbouleh
Marinated Feta Cheese with Raisins & Olives
Braised King Salmon with Fennel, Olives, and Chick Peas

Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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HOME COMFORTS BUFFET — $17.50 per person

Salads

Iceberg Wedge & Romaine Hearts with Candied Nuts, Bleu Cheese Crumbles & Creamy Bleu Cheese Dressing

Entrées

Country Style Meatloaf with Onions & Mushrooms
Garlic Roasted Chicken with Peas & Carrots

Accompaniments

Macaroni & Cheese
Roasted Cauliflower
Hearth Baked Artisanal Breads & Butter

Desserts

Carrot Cake with Cream Cheese Icing
Cheesecake Topped Brownies

HOME COMFORTS BUFFET Enhancements - $3 each per person

Tomato & Cucumber Salad with Red Onions and Cider Vinegar
Blackened Catfish with Black Bean Ragout and Beurre Noisette
Sliced Roasted Pork Loin, Cheddar Cheese Grits, Roasted Apples, and Apple Demi
Apple Cranberry White Cheddar Cobbler

MOLTO GUSTO PANINI — $15 per person

Salad

Kale Crunch Salad

Sandwiches (select three)

Classic: Tomato, Mozzarella and Basil
The Meat Monger: Pepperoni, Italian Sausage, Mozzarella, our signature Red Sauce, and Garlic
Backyard BBQ: BBQ Chicken, Mozzarella, Black Bean, Corn, Avocado & Cilantro
Very Veggie: Tomatoes, Feta, Artichoke, Red Pepper, Red Onion, Garlic, Olives and Capers
Chicken Alfredo: Chicken, White Sauce, Mozzarella, Chili Flakes, Pesto
Italian Job Panini: Salami, Pepperoni, Mozzarella, Pepperoncini, Basil, & Olives
Gyro: Gyro Meat, Red Onion, Tomatoes, Feta, Arugula, and Tzatziki Sauce

Accompaniment

Fruit Salad

Desserts

Assorted Cookies
Bear Down Bars

Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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ITALIAN BUFFET — $17 per person

Salads
Italian Bread Salad with Cucumbers & Tomatoes
Hearts of Romaine with Caesar Dressing

Entrées
Roasted Breast of Chicken with Saltimbocca Ragoût and Porcini Cream
Rigatoni Pillows Tossed with Garlic, Olive Oil, Plum Tomato, Pesto, Asparagus, and Asiago Cheese

Accompaniments
Seared Italian Field Squash & Tomato Ragoût
Hearth Baked Artisanal Breads & Butter

Desserts
Tiramisu
Italian Custard Tart

ITALIAN BUFFET Enhancements - $3 each per person
Marinated Cannelini Beans with Pancetta & Rapini
Shrimp Fra Diavolo with Creamy Polenta
Steak "Vesuvio" with Potatoes, Peppers, Onions, Peas & Lemon
Apricot Panna Cotta
Raspberry Trifle

INDIAN BUFFET — $16 per person

Salads
Mixed Green Salad
Marinated Cauliflower Salad
Fresh Fruit Display

Entrées
Tandoori Chicken
Vegetarian Jalfrezi,
Aloo Gobhi (Potato & Cauliflower)

Accompaniments
Saffron Basmati Rice
Naan with Achar, Raita and Mango Chutney

Desserts
Saffron Donuts
Kheer (Rice Pudding)

INDIAN BUFFET Enhancements - $3 each per person
Lamb Curry
Charra Masala
Shirkhand (Sweet Golden Yogurt)

Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

ARIZONA CATERING CO.

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THE DELI BOARD BUFFET — $16.50 per person

Salads

Dill Baby Gold Potato Salad
Three Cabbage Coleslaw

Sliced New York Style Deli Meats

Oven Roasted Smoked Turkey, Honey Glazed Black Forest Ham, and Roasted Sirloin of Beef

Accompaniments

Grilled Vegetables
Vermont White Cheddar, Gruyère, and Pepper Jack Cheeses
Sliced Tomatoes, Onions, and Lettuce
A Selection of Eclectic Spreads & Toppings and Hearth Baked Artisanal Breads

Desserts

Raspberry S'mores Cookie
Chocolate Brownie Pudding Glass

DELI BOARD BUFFET Enhancements - $3 each per person

Macaroni Salad with Cheddar Cheese & Peas
Pineapple Upside Down Bread Pudding

SANDWICHES & SUCH BUFFET — $17 per person

Salads

Organic Mixed Greens and Garden Vegetables w/Ranch and Oil & Vinegar Dressings
Marble Potato Salad with Stone Mustard Vinaigrette

Mini Sandwiches

Grilled Vegetables with Hummus on Multigrain Bread
Turkey & Stuffing with Cranberry Wrap
Roast Beef with Creamy Horseradish Spread, Balsamic Onions, and Mushrooms on Herbed Focaccia
New Orleans Style Muffaletta with Aged Salamis, Pickle, and Olive Relishes

Accompaniments

Crisp Green Pickles & Peppers and a Selection of Kettle Chips and Sun Chips

Desserts

Coconut Mango Cookie Bar
Chocolate Covered Cheesecake on a Stick

SANDWICH & SUCH BUFFET Enhancements - $3 each per person

Three Pasta Salad with Garlic Ricotta Dressing
Banana Sacher Slice
Fresh Fruit with Crème Brûlée Custard

Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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SANTA FE BUFFET $17.50 per person

Salads
Tossed Green Salad with a Cilantro Lime Dressing
Red Chili, Green Bean, Onion, and Tomato Salad

Accompaniment
Tortilla Chips with Chili con Queso

Taco Bar:
Seasoned Ground Beef
Santa Fe Chicken
Soft and Hard Taco and Tostada Shells, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Olives, Tomatoes, Onions, Cheddar and Pepper Jack Cheeses

Accompaniments
Mexican Rice
Cheese Topped Refried Beans

Desserts
Carmel Flan
Kahlua Chocolate Mousse

SANTA FE BUFFET Enhancements - $3 each per person
Tequila Fruit Salad
Cheese Enchiladas
Coconut Rice Pudding with Raisins
Cajeta Crema with Bananas

LEAVES & BEYOND MAKE-YOUR-OWN-SALAD BUFFET $18 per person

Soup
Tomato Basil

Choice of Greens
Spinach, Mixed Greens, Romaine, and Sprouts

Choice of Protein
Chicken, Beef, and Shrimp

Choice of Toppings
Carrot, Grape Tomatoes, Cucumbers, Radishes, Jicama, Mushrooms, Edamame, Sunflower Seeds, Croutons, Balsamic Vinaigrette, Buttermilk Ranch Dressing, and Oil & Vinegar Dressing

Accompaniment
Assorted Rolls and Butter

Desserts
Assorted Cookies
Brownies

Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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SOUTHWESTERN BUFFET — $17.50 per person

Salads
White Sangria Fruit Salad
Southwestern Caesar Salad

Fajita Bar
Red Chili Beef
Four Chili Chicken
Flour Tortillas
Chipotle Salsa, Salsa Verde, Pico De Gallo, Sour Cream, Jack Cheese, Onions, Lettuce, and Jalapeno Peppers

Accompaniments
Squash, Corn and Peppers New Mexico Style
Refried Black Beans

Desserts
Kahlua Flan
Peach Cobbler

SOUTHWESTERN BUFFET Enhancements - $3 each per person
Sonoran Shrimp, Rice, and Corn Salad
Shrimp Posole
Green Chili Habanero Rice
Jalapeno Corn Bread with Whipped Butter
Margarita Roulade

STREET TACO BUFFET — $16 per person

Salad
Vegetable Cobb Salad

Tacos and Toppings
Chicken Tacos
Steak Tacos
Toppings to Choose From: Calabacitas, Cabbage, Pico de Gallo, Queso Fresco, Cilantro, Onions

Accompaniments
Black Beans
Spanish Rice

Dessert
Churros

Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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JASMINE RICE BOWL — $18.50 per person

Create your own Rice Bowl: start with a bowl of steamed Jasmine Rice and then embellish it with your choice of Accompaniments, all Tossed with Cilantro, Sprouts, Carrots, Cucumbers, and Sesame Seeds

Meats
General Tso Chicken
Mongolian Marinated Beef

Sauces
Ginger-Peanut Emulsion
Orange Sauce
Fire Cracker Sauce
Sesame-Scallion Shoyu

Accompaniment
Oriental Chicken Salad with Cilantro, Bean Sprouts, Crispy Ramen, and Sesame Ginger Dressing

Desserts
Almond Cookies
Mandarin & Lychee Parfait

ASIAN KITCHENS BUFFET — $17 per person

Salads
Yuzu Marinated Mushroom & Tofu Salad with Charred Scallions
Thai Chicken Salad with Cilantro, Bean Sprouts, and Candied Peanuts, served with Sesame Mint Dressing

Entrées
Orange Chicken with Caramelized Onions & Cilantro
Mongolian Beef Tenderloin with Scallions & Tinker Bell Peppers

Accompaniments
Steamed White Rice
Spicy Szechuan Eggplant

Desserts
Apricot Yuzu Parfait with Chicory Crème
Almond Sesame Seed Cookies

ASIAN KITCHEN BUFFET Enhancement - $3 each per person

Chilled Soba Noodle Salad with Asian Slaw and Hoisin Dressing

ASIAN KITCHEN BUFFET Enhancements - $4 each per person

Steamed Seabass with Mushroom Soy Milk Sauce
Sake Dome with Raspberry Basil Syrup & Candied Peanuts

A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are Served with Ice Water, Iced Tea, and Assorted Rolls and Butter. A choice of up to three (3) entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other special dietary needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

Plated Hot Lunches can be served for dinner for a $3 upcharge per person.

ARIZONA CATERING CO.

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TWO COURSE PLATED HOT LUNCH $16 per person
THREE COURSE PLATED HOT LUNCH $18 per person

STARTERS (SELECT ONE)

SALADS:

Simple Organic Greens with Fennel, Radish and Pecans, served with Citrus Champagne Vinaigrette

Simple Caesar Salad with Soy Nuts, Shaved Reggiano, and Sprouts

Iceberg Wedge with Radish, Watercress, Goat Bleu, Pancetta, and Crème Fraîche, served with Mustard Vinaigrette

OTHER STARTERS:

Cream of Tomato Soup with Crème Fraîche and Croutons

Country Chicken & Rice Soup

Quinoa Chili (add a Cornbread Muffin in a Husk +2)

Shrimp Cocktail in Gazpacho Water and Avocado Cream +$2

Maryland Lump Crab Cake with Red Pepper and Sweet Corn +$2

HOT ENTREES (SELECT NO MORE THAN THREE PER SIDE NOTES)

BEEF:

Braised Short Rib of Beef with Whisky Shallot Essence, served with Mashed Potatoes and Seasonal Vegetables +$4

Charred Crusted Tri Tip, served with Creamy Garlic Mashed Potatoes and Caramelized Brussel Sprouts +$4

CHICKEN:

Chicken Two Ways (Breast and Confit of Chicken), served with White Bean Fennel Puree and Farmer's Market Vegetable Vinaigrette

Roasted Breast of Chicken with Saltimbocca Ragout and Porcini Cream

Red Wine Braised Chicken served with Root Vegetables, Fingerling Potatoes, and Herb Jus

Garlic Roasted Chicken with Peas and Carrots, served with French Potato Puree, and Braised Vegetables

Half Chicken Under a Brick, served with Cream Spinach and Garlic Mashed Potatoes

Pecan Crusted Chicken, served with Bourbon Cream Sauce and Mashed Sweet Potatoes & Chives

Four Chili Chicken, served with Spicy Corn Relish, Tomatillo Rice, and Grilled Vegetables

More Selections can be found on page 26

A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are Served with Ice Water, Iced Tea, and Assorted Rolls and Butter. A choice of up to three (3) entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other special dietary needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

Plated Hot Lunches can be served for dinner for a $3 upcharge per person.

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HOT ENTREES (SELECT NO MORE THAN THREE PER SIDE NOTES)

(continued from page 24)

FISH:

Tasmanian Salmon, served with Artichokes Barigoule and Celeriac Puree +$2

VEGETARIAN:

Farfallini Pasta with Forest Mushrooms, Oven Dried Tomatoes, Herbs, and Parmesan Cheese in Butter Parmesan Sauce

Mushroom Agnolotti

Sweet Potato Cannelloni, served with Roasted Vegetables and Toasted Walnuts

Spinach & Wild Mushroom Cannelloni with Rustic Tomato Bruschetta

Potato Gnocchi, served with Market Vegetables, Butternut, Parsnips, Carrots, and Haricot Vert in a Mushroom Broth

Black Bean and Corn Cake, served with Pico De Gallo, Avocado Puree, and Crisp Corn Strips

PORK:

Pork Two Ways (Roasted Pork Loin and Shredded Kalua Pork), served with Three Cheese Polenta and Seared Vegetables

DESSERT SELECTION (SELECT ONE)

Vanilla Berry Brûlé Trifle
Lemon Tart with Raspberries
Coconut Flan with Pineapple Confit
Blueberry Cheesecake
Strawberry Shortcake
Passion Fruit Tiramisù
Chocolate Brownie Trifle

A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are Served with Ice Water, Iced Tea, and Assorted Rolls and Butter

A choice of up to three entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

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TWO COURSE PLATED SALAD LUNCH — $14 per person
THREE COURSE PLATED SALAD LUNCH — $16 per person

STARTERS (SELECT ONE)

Cream of Tomato Soup with Crème Fraîche and Croutons

Sweet Corn Chowder with Smoked Shrimp and Cilantro +$2

Shrimp Cocktail in Gazpacho Water and Avocado Cream +$2

Maryland Lump Crab Cake with Red Pepper and Sweet Corn +$2

ENTRÉE SELECTION (SELECT ONE)

New Age "Cobb Salad" with Chopped Salami, Ricotta Salata and Vegetables with Sherry Vinaigrette

Tuna Niçoise Salad with Gem Lettuce, Marble Potatoes, Green Beans, Onions, Peppers, Olives and Capers with Lemon Vinaigrette

Porcini Rubbed Chicken Caesar Salad with Shaved Parmesan and Crunchy Soy Nuts with Caesar Dressing

"Contemporary" Chef's Salad made with Little Gem, Iceberg, Tomatoes, Egg, Ham, Turkey, Goat, Swiss and Cheddar with Sherry Vinaigrette

DESSERT SELECTION (SELECT ONE)

Vanilla Berry Brûlé Trifle
Coconut Flan with Pineapple Confit
Blueberry Cheesecake
Strawberry Shortcake
Passion Fruit Tiramisù
Chocolate Brownie Trifle

Minimum of 10 guests for all Plated or Boxed Lunches.

A choice of up to three entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

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PLATED SALADS — $13 per person

Include Assorted Rolls & Butter, Platter of Assorted Cookies, Ice Water and Iced Tea

CHICKEN CAESAR SALAD
Wedge of Romaine Lettuce with Pulled Herb Baked Chicken Shaved Reggiano and Croutons with Classic Caesar Dressing

SALMON SALAD
Grilled Salmon Fillet presented on Field Greens with Marinated Grilled Vegetables and Balsamic-Maple Vinaigrette

BLACKENED CHICKEN SALAD
Lightly Blackened Chicken Breast and Corn & Black Bean Relish on Mixed Field Greens with Citrus Vinaigrette

STEAK SALAD
Grilled Steak and Arugula, Mozzarella, Tomatoes and Garden Vegetables with Chipotle Ranch Dressing

PLATED SANDWICHES — $13 per person

Include Assorted Cookie Platter, Ice Water and Iced Tea.

ANGUS ON CIABATTA
Sliced Angus Sirloin on Ciabatta Bread with Caramelized Onions, Balsamic Aioli, Roasted Tomato and Pepper Cress. Served with Bleu Cheese Potato Salad.

TURKEY & BRIE
Turkey with Brie and Horseradish Mayonnaise on a Freshly Baked Croissant. Served with Herbed Pasta Salad.

CHICKEN CLUB
Grilled Chicken with Havarti, Smoked Bacon, Lettuce and Tomato on Freshly Baked Focaccia. Served with Fruit Salad.

SHAVED HAM & CHEESE
Shaved Ham and Gruyere with Greens, Tomato and Honey-Dijon Mayonnaise on a Baguette. Served with Roasted Mushroom Salad

GRILLED VEGGIES
Freshly Grilled Vegetables with Swiss Cheese on Multigrain Bread. Served with Roasted Mushroom Salad.

BOX IT TO-GO — $10 each

Get any of sandwiches or salads the above to go with Whole Fresh Fruit, a Chocolate Chip Cookie and Bottled Water or Soft Drink

Minimum of 15 guests for Sandwich Platters.

A choice of up to three sandwiches and/or wraps (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests.

Perishable items may be presented for up to 90 minutes of service.

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SANDWICH PLATTER LUNCHES

$13 per person

Select one salad and up to three sandwiches and/or wraps. Includes Platter of Assorted Cookies, Ice Water, and Iced Tea

SALADS (select one)

- Dilled New Potato Salad
- Mac & Cheddar Cheese Salad
- Carrot and Raisin Cole Slaw
- Tomato, Pesto, and Mozzarella Salad
- Mediterranean Salad
- Quinoa & Bean Salad
- Ancient Grain Salad

Additional salads may be added to your order for $2.50 per person each. If additional salads are purchased they must equal the total guest count for the Platter.

SANDWICHES & WRAPS (select no more than three)

- Marinated Vegetables, Portobello, Sweet Peppers, and Tomato Shaved Fennel with Artichoke-Goat Cheese Spread on a Ciabatta Roll
- Chicken and Mozzarella with Roasted Peppers, Pesto Aioli, and Arugula on a Ciabatta Roll
- Roasted Turkey, White Cheddar, Crispy Pancetta, and Avocado Mayonnaise on a Hoagie Roll
- Tuna Salad Stuffed Pita with Tomatoes, Sprouts, and Cheddar Cheese
- Four Chili Tri Tip with Caramelized Onions and Chipotle Mayonnaise on a Hoagie Roll
- Chipotle Chicken Salad Wrap with Jalapeno Jack Cheese and Arugula
- Albacore Tuna and Cheddar Wrap with Sweet Pea Tendrils and Tomatoes
- “Cobb Salad” Wrap: Romaine, Avocado, Turkey, Egg, Bacon, and Bleu Cheese Dressing
- Roasted Chicken Wrap with White Cheddar Cheese, Shaved Romaine Lettuce, and Avocado Mayonnaise

Taste of the University of Arizona is designed to be a heavy reception and action station-style dinner experience.

Service is for 90 minutes but can be designed so stations overlap to provide food service for up to 3 hours. No food station may remain in place for more than 90 minutes.

Minimum of 50 Guests

TASTE OF THE UNIVERSITY OF ARIZONA

FOUR STUDIOS: $43 per person FIVE STUDIOS: $53 per person

PANGEA STUDIO *(Chef Included)*
Tomatoes and Mozzarella with Old Vinegar and Olive Oil
Baked Lobster Penne with Truffle Parmesan Cream
Baked Rigatoni Bolognese with Ricotta Cheese

PANDA STUDIO
Oriental Salad with Char Siu Chicken and Yuzu Vinaigrette
Char Siu Pork with Soy Sauce, Roasted Peanuts, and Cilantro
Spicy Beef Noodle Soup

CELLAR STUDIO *(Chef Included)*
Strip Loin with Mortared Garlic
Braised Short Rib with French Butter Puree and Truffle Ragoût
Frisèe, Lardons, and Bleu Cheese Salad with Smoked Bacon Vinaigrette

SABOR STUDIO *(Chef Included)*
Salsa Bar Served with Warm Corn Tortilla Chips
Chicken Adobo Enchiladas with Oaxaca Sauce and Melted Cheese
Braised Pork Marinated in Achiote and Orange, Poblano Rajas,
Black Beans, and Pickled Red Onions

ARIZONA ROOM STUDIO
Lobster Pot Pie filled with Maine Lobster, Fingerling Potatoes, and Brandy Cream Solaris
Grilled Shrimp Louie with Romaine Hearts and Classic Louie Dressing

CREATE YOUR OWN SALAD STUDIO – *Please select two*:
- Spinach, Mortadella, Pepperoncini, Salami, Pearl Onions, Red Peppers, and Turkey in a White Balsamic Vinaigrette
- Romaine, Radishes, Shaved Fennel, Cherry Tomatoes, Hearts of Palm, and Parmesan in a Creamy Cucumber Dill Dressing
- Arugula, Tomatoes, Bacon, Roasted Mushrooms, Bleu Cheese, and Chopped Eggs in a Grilled Tomato Dressing
- Baby Greens with Candied Pecans, Olives, Pepperoncini, Tomatoes, and Cucumbers with Oil and Vinegar

LA PETITE STUDIO
An Assortment of Signature Desserts Including:
Chocolate Sensation, Cappuccino Mousse, Strawberry Gelèe with Lemon Cream
Mango Tiramisù, Assorted Mini Tarts and Petits Fours

ARIZONA CATERING CO.

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Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

SELECT — $14 per dozen

Ancient Grain Cones
Bread Stick with Prosciutto
Crostini with Cured Tomato and Goat Cheese
Mushroom Bruschetta
Pita Fatoosh Wrap
Roasted Beet and Pistachio Goat Cheese
Tomato Bruschetta

GOURMET — $16 per dozen

Antipasto on a Bamboo "Stick"
Blackened Catfish Lettuce Cups with Red Pepper Aïoli
California Roll with Crab Meat and Marinated Cucumber
Chipotle Cheese with Roast Beef on a Corn Chip
Creamy Leek Pastry Bites
Fresh Fruit Kabobs with Honey Yogurt Dip
Hickory Salmon Shot w/Potato Vichy & Yukon Waffle
Indian Chicken Monte on a Fork
Mojito Shrimp on Cucumber Ice
Nicoise Summer Roll
Profiteroles with Chicken Salad
Shrimp Louie Cocktail
Smoked Salmon and Basil Biscuit with Mascarpone
Tomato Mozzarella Pastry Bites
Vegetable Nicoise Salad
Wasabi Spiced Cornets of Ahi Tuna Tartar

PREMIUM — $20 per dozen

Beef Steak Tartar Sandwich with Capers, Micro Greens, and Olive Oil
Belgian Endive with Herb Cheese and Roasted Pepper
Deviled Quail Egg and Caviar Demi Spoons
Kalamata Olive "Cigars" with Tandoori Slurry
Mini "BLT": Pancetta, Micro Arugula, Tomato Confit
Prosciutto Melon Shots
Shrimp Ceviche with Margarita Salt, Smoke Essence, and Chipotle
Smoked Salmon with Crème Fraiche
Tuna Tataki with Mint and Ginger

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SELECT — $14 per dozen

Arancini with Tomato Basil
Beef Taquitos w/Salsa
Blackbean Cakes with Crème Fraiche
Chicken Pot Stickers
Falafel Lemon Tahini, Tomato & Olives
Florentine Stuffed Mushroom Caps
Green Chile and Cheese Quesadilla Coronets
Miniature Bean Chimis w/Salsa
Miniature Beef Chimis w/Salsa
Miniature Chicken Chimis w/Salsa
Spanakopita
Sausage Stuffed Mushroom Caps
Vegetable Egg Rolls

GOURMET — $16 per dozen

Bacon Wrapped Dates
Baked Tomato and Mozzarella Boule
Beef Satay with Chimichurri Sauce
Chicken Empanadas
Chicken "Stick" with Curry Mango Chutney
Jalapeño Poppers
Lobster Corn Dogs with Mustard Aïoli
Magic Mushroom Ball with Marinara
Masa Tots: Spicy Cheese Tamales
Mini Kobe Burger, Cheddar & Roasted Shallot Jam
Mini Spinach and Artichoke Boule
New England Style Crab Cake with Remoulade
Pork Wing with Bourbon Glaze
Red Wine Braised Short Rib on a Chive Biscuit
Samosas
Spider Shrimp with Sweet Chili Sauce
Vegetable Lumpia with Dipping Sauce

There is a minimum of 3 dozen on any one Warm Hors d'Oeuvre item.

More Warm Hors d'Oeuvres can be found on page 33

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Continued from page 33

PREMIUM $20 per dozen

Bacon-Wrapped Pork Loin w/Honeycomb on Polenta Cake
Baked Eggplant Cannelloni
Chicken and Waffle w/Maple Syrup
Deep Dish Pizza
Fish and Chips
Five Spice Firecracker Shrimp with Roasted Garlic
Grilled Cheese Lollipops
Kobe Beef & Mushroom Skewer with Bleu Cheese Cream
Lamb Chop with Pinenuts in Mint Sauce
Lollipop Wings w/Maytag Blue Cheese Fondue
Mac-N-Cheese
Pesto Grilled Shrimp Skewer +$4
Pork Belly with Smoked Salt and Honey
Shrimp Siu Mai
Turkey "Slider" with Stuffing and Cranberry

There is a minimum of 3 dozen on any one Warm Hors d'Oeuvre item.

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Order as many packages as you need to accommodate your total guest count.

Perishable items may be presented for up to 90 minutes of service.

REFRESH CONFECTION — $110 per package

(Each package serves approximately 50 guests)
Half Sheet Cake *(Chocolate or White)* with Custom Design
Assorted Housemade Tea Cookies *(2 lbs)*
Fresh Fruit Display *(for 25 guests)*
Ice Tea *(2 gallons)*
Lemonade *(1 gallon)*

GLUTEN FREEDOM DELIGHT — $150 per pacakge

(Each package serves approximately 50 guests)
Decadent Chocolate Flourless Bar *(3 dozen)*
Raspberry Trifle Shooters *(2 dozen)*
Vanilla Berry Brule Trifle Shooters *(2 dozen)*
Strawberry & Mint Infused Water *(2 gallons)*
*** All items in the menu are made without flour but not in a GF kitchen. ACC does not guarantee any bakery items to be gluten free.*

AFTERNOON AMUSEMENT — $175 per package

(Each package serves approximately 50 guests)
Assorted Tea Sandwiches *(4 dozen)*
Miniature Muffins & Housemade Scones *(2 dozen of each)*
Fresh Fruit Display *(for 25 guests)*
Ice Tea *(2 gallon)*

BARS APLENTY — $200 per package

(Each package serves approximately 100 guests)
Pistachio Bars with Dried Fruits
Lemon Bars,
Bear Down Bars,
Chai Blondies Bars,
Decadent Chocolate Flourless Bars
(3 dozen of each bar)
Ice Cold 2% Milk *(2 gallons)*
Strawberry Lemonade *(2 gallons)*

SWEETS & TREATS — $220 per package

(Each package serves approximately 100 guests)
Full Sheet Cake *(Chocolate or White)* with Custom Design
Assorted Housemade Tea Cookies *(3 lbs)*
Fresh Fruit Display *(for 50 guests)*
Ice Tea *(3 gallons)*
Lemonade *(2 gallons)*

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CULINARY CHEESE SHOP

Display of 4 – 6 Domestic and Imported Block Cheeses, Served with Walnut-Raisin Bread, Crackers, Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

Petite $70 *(approximately 15-20 servings)*
Small $90 *(approximately 25-30 servings)*
Medium $150 *(approximately 30-50 servings)*
Large $195 *(approximately 50-65 servings)*

SEASONAL FRESH FRUIT DISPLAY

Petite $40 *(approximately 15-20 servings)*
Small $65 *(approximately 25-30 servings)*
Medium $100 *(approximately 30-50 servings)*
Large $130 *(approximately 50-65 servings)*

NEW AGE TAPAS VEGETABLE CRUDITÈS

Display of Raw & Marinated Farm Fresh Vegetables and Inspiring Flavor Enhanced Vinaigrettes

Petite $40 *(approximately 15-20 servings)*
Small $65 *(approximately 25-30 servings)*
Medium $100 *(approximately 30-50 servings)*
Large $130 *(approximately 50-65 servings)*

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All Carving Studios include a Chef and are served with a Selection of Artisan Breads. Studios are presented for a maximum of 90 minutes and are meant as complements to buffets or other hors d'oeuvre selections and are not intended as a meal.

Kansas City BBQ Pork Loin $90 each
(serves approximately 20)
Served with Cowboy Beans and Bourdon BBQ sauce

Four Chili Charred Tri Tip $90 each
(serves approximately 20)
Served with Garlic Mashed Potatoes and Creamy Horseradish

Smoked Brisket $90 each
(serves approximately 20)
Served with Cauliflower Mash and Roasted Red Pepper Jam

Pineapple & Citrus Braised Bone-In Ham $225 each
(serves approximately 30 guests)
Served with Golden Raisin Corn Pudding and Onion Shallot Jam

Smoked Turkey Breast $225 each
(serves approximately 35 guests)
Served with Corn Bread Stuffing and Gingered Cranberry Marmalade

Peppercorn Roasted Strip Loin of Beef $250 each
(serves approximately 30 guests)
Served with Potato Mushroom Ragoût and Creamy Horseradish

Herb Roasted Tenderloin of Beef $275 each
(serves approximately 25)
Served with Caramelized Onion Polenta, Mortared Garlic, and Creamy Horseradish

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Action Studios are designed for 90 Minutes of service and a minimum of 20 guests

A minimum of 3 Studios must be ordered for dinner service.

Individual Studios may be added to reception events or buffets.

SAVORY

QUESO FUNDIDO *(Chef Included)* $12 per person

Colorful Earthware Pots of Melted Oaxacan Cheese with Assorted Toppings to include Chicken Mole, Chorizo, Black Bean, and Corn served straight from the oven and then finished with your choice of Fresh Made Salsas, Flour Tortillas, and Traditional Garnishes

NACHO BAR $12 per person

Sabor Tortilla Chips Served with Fresh Salsa and Guacamole
Finished with Unique Toppings of Your Choice to Include: Green Chili White Cheese Queso, Warm Chicken Adobo, Beef Barbacoa, Queso Fresco, Refried Boracho Beans, Chopped Onions, and Cilantro

GOURMET POTATO BAR $12 per person

Stuffed Baked Idaho Potatoes, Finished with your Favorite Unique Toppings
Stuffers:
Chicken & Yellow Curry
BBQ Beef Brisket
Cheesey Broccolini Alfredo
Toppers: Crispy Pancetta, Chives, Sour Cream, Cottage Cheese, Roasted Tomatoes, Vermont White Cheddar Cheese, and Olive Gremolata

BAKED PASTA $12 per person

(Chef Included)
Each Pasta is Individually Baked and Topped with Artisan Cheeses
Please Select Two

- Pennette with Italian Sausage and Roasted Peppers
- Smoked Chicken and Ricotta Rigatoni
- Mini Cheese Ravioli with Mushroom Pesto Alfredo
- Ziti with Lobster, Tomato, and Mascarpone
- Mushroom Tortelloni with Wild Porcini Cream
- Truffled Macaroni and Cheese

FLATBREAD STUDIO $12 per person

Please Select Three

- Classic: Tomato, Mozzarella, and Basil
- The Meat Monger: Pepperoni, Italian Sausage, Mozzarella, Our Signature Red Sauce, and Garlic
- Backyard BBQ: BBQ Chicken, Mozzarella, Black Beans, Corn, Avocado, and Cilantro
- Very Veggie: Tomatoes, Feta, Artichoke, Red Pepper, Red Onion, Garlic, Olives, and Capers
- Chicken Alfredo: Chicken, White Sauce, Mozzarella, Chili Flakes, and Pesto

More Savory Action Studios can be found on page 36

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Action Studios are designed for 90 minutes of service and a minimum of 20 Guests

A minimum of 3 Studios must be ordered for dinner service.

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SAVORY

(continued from page 36)

MEDITERRANEAN BAR — $14 per person

A Sampling of Mediterranean Mezza served with Pita and Lavosh:
Hummus Bi Tahina with Olive Oil and Paprika
Baba Ghanoush with Pomegranate Seeds and Mint
Falafel with Tzatziki Sauce
Dolmades made with Stuffed Grape Leaves and Olive Oil
Mediterranean Olives
Raw Crudite Platter

SWEET

SHORTCAKE STUDIO — $8 per person

Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream
Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries
Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

ICE CREAM BAR STUDIO — $8 per person

Vanilla and Chocolate Ice Cream
Whipped Topping
Crushed Oreos
Nuts
Cherries
Sprinkles
Chocolate, Strawberry, and Caramel Sauces

CRÈME BRÛLÉE STUDIO — $10 per person

(Chef Attendant Included)
Watch Our Chef Play with "Fire" and Ignite your Favorite Crème Brûlée!
Please Select Three:
Vanilla ◆ Pistachio ◆ Raspberry Chocolate ◆ Cappuccino ◆ Praline ◆ Orange

THE ITALIAN DESSERT TABLE — $12 per person

Marinated Berries in Frangelico with Sabayon
Pistachio Financièr, Assorted Biscotti
Chocolate Strawberry Mascarpone in a Glass
Apricot Almond Panettone
Chocolate Gianduja Cake with Chocolate Meringue

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Dinner Buffets are designed for 90 minutes of service

All Dinner Buffets are presented with ice water, iced tea, Seattle's Best Coffee and Tazo Teas with Hot Water

Desserts are not transferable to Refreshment Breaks

Minimum of 20 guests for all Dinner Buffets

If Enhancements are purchased they must equal the total guest count for the Buffet.

STEAK HOUSE BUFFET — $29 per person

Salads

Classic Wedge Salad with Bleu Cheese, Bacon, Tomatoes and Red Onions with Creamy Ranch Dressing
Tomato and Red Onion Salad with Balsamic Vinaigrette

Entrées

Striploin Steaks with Caramelized Onions and Leeks
Herb Roasted Chicken with Truffle Wild Mushrooms

Accompaniments

Wild Mushroom Bread Pudding
Grilled Citrus Marinated Asparagus
Hearth Baked Breads and Butter

Desserts

Trio of Chocolate Mousse
Pistachio Bars with Dried Fruits

STEAK HOUSE BUFFET Enhancements — $4 per person

Herb Roasted Salmon with Peanut Fingerling Potatoes and a Dill Cream Sauce
Truffle Macaroni and Cheese
Caramel Tart with Macadamia Nuts

AGAVE BUFFET — $29 per person

Salads

Hearts of Butter Lettuce with Tarragon Dressing
Greek Salad with Peppers, Onions, Beets and Pepperoncini

Entrées

Sirloin with Fingerling Potatoes
Braised Confit of Chicken with Truffled Root Vegetables

Accompaniments

French Green Beans with Spicy Walnuts
Baked Ziti with Capers, Olives and Roasted Tomatoes
Hearth Baked Breads and Butter

Desserts

Chocolate Caramel Tart
Mango Cheesecake with Coconut Anglaise

AGAVE BUFFET Enhancements — $4 per person

Roasted Peppers and Buffalo Mozzarella
Fennel Crusted Filet of Halibut with Lemon Shallot Velouté
Strawberry Cheesecake
Passion Fruit Yogurt Soufflé

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A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are Served with Ice Water, Iced Tea, and Assorted Rolls and Butter

A choice of up to three entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

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TWO COURSE PLATED DINNER — $18 per person
THREE COURSE PLATED DINNER — $22 per person

STARTERS (SELECT ONE)

Cream of Tomato Soup with Crème Fraîche and Croutons

Sweet Corn Chowder with Smoked Shrimp and Cilantro

Maryland Lump Crab Cake with Red Pepper and Sweet Corn

Shrimp Cocktail in Gazpacho Water and Avocado Cream

Roasted Artichokes with Organic Field Greens, Red Onion, Tomatoes and Shaved Ricotta with Aged Sherry Vinaigrette

Classical Caesar Salad with Soy Nuts, Parmesan Crouton, and Shaved Reggiano

Tomato Mozzarella and Wild Arugula with White Balsamic

Shrimp and Saffron Couscous with Mint Raita and Tomato Oil

New Age Greek Salad with Marinated Feta

Roasted Pears and Figs with Butter Lettuce, Bleu Cheese and Pecans with Aged Sherry Vinaigrette

ENTRÉES (SELECT ONE)

Chicken Confit with Broccolini, Roasted Marble Potatoes, and Snap Pea Puree

Pan Seared Hake with Tomato Tartine, Spinach and Pinenut Pancetta Relish

Mediterranean Lentil Cake with Roasted Peppers, Haricot Fennel Salad and Basil Tofu

Roasted Halibut and Lobster Cannelloni with Seasonal Vegetables and Tarragon Beurre Monté

Roasted Striploin of Beef with Warm Fingerling Potato Salad and Forest Mushroom

Beef Two Ways, Black Trumpet Crusted Beef and Braised Short Rib, with Ratatouille and French Butter Potatoes + $4

Braised Short Rib and Shrimp Ragoût with Market Vegetables + $8

Grilled Filet of Beef and Shrimp Scampi with Butter Whipped Potatoes + $10

DESSERTS (SELECT ONE)

White Chocolate Mousse Strawberry Balsamic ◆ Banana Gianduja Cream Gâteaux ◆ Black Magic Box with Black Cherries ◆ Panna Cotta Raspberry Mint ◆ Duo of Passion Milk Chocolate and Pineapple Mascarpone ◆

Americana Sweet Trilogy of Banana Cream Pie, Raspberry Cheesecake, and Chocolate Trifle