

Tucson's Trio of Cultures

From our Mexican Heritage

Crab and Scallion Tostadas with Mango and Red Onion Salsa

Baja Ceviche with Scallops, Snapper, Shrimp and Crisp Vegetables

Avocado Salad with Tomato and Cucumber

Salsas with House Made Tortilla Chips

Chilies Rellenos on Black Beans and Papaya Relish

Ropa Vieja Carne Tamale

Smothered with Smoked Cheddar Fondue and Roasted Corn Chile Relish

Chicken and Anaheim Chile Enchiladas with Heirloom Golden Tomatoes

From our Native American Heritage

Fair Trade Coffee Rubbed Lamb Chops with Ibarra Mole Negro

Mesquite Grilled Baby Romaine Salad with Oven Melted Baby Tomatoes, Cornbread Croutons and Black Mesa Goat Cheese With Chiltepin Spiked Bitter Root Vinaigrette

O'Odham Tepary Bean Hummus with Green Chile Pico de Gallo
Blue Corn Chips and Kneel Down Bread

Desert Shrimp Pozole with Maize Mushrooms and Red, White and Blue Hominy

Carved-to-Order

Agava Nectar Glazed Venison Wrapped in Wild Boar Bacon
With Roasted Organic Root Vegetables

From our Cowboy Heritage

Iceberg Salad with Heirloom Red and Orange Tomatoes, Avocado, Bacon, Chopped Eggs, Cucumbers and Carrots
Chipotle-Ranch Dressing

Free Range Chicken Slow Smoked Over Splintered Mesquite

Carved-to-Order

Chile Rubbed Pork Tenderloin
With Creamy Fennel Slaw and Pan de Campo

Twice-Baked Potato Griddle Station

Organic Green Beans, Heirloom Tomatoes, Maytag Bleu Cheese Crumbles Tossed with White Balsamic Vinaigrette,
Beef Chile, Green Onions, Applewood Smoked Bacon, Sour Cream and Sharp Cheddar
Stuffed-to-Order inside Russet Buttered Baked Potatoes

Sweet Endings

Coconut Milk Cake with Lime Sorbet and House Made Pecan Brittle

Apple Pie and Jack Daniels Chocolate Fudge Cake

Indlan Pudding with Vanilla Ice Cream and Navajo Peach Crisp

\$121.00 (Includes all Chef-Attendant fees)

Amazing Barbeque...Starr Pass Style

Cold

Baby Iceberg Lettuce Wedge
Smoked Bacon and Bleu Cheese with Heirloom Tomatoes and Chipotle-Ranch Dressing

Cracked Crab Salad in Avocado Cup
Spicy Cilantro Vinaigrette

Sweet Potato Salad with Apples, Smoked Pecans and Grapes

Grilled Corn, Peppers, Avocado and Chayote Squash Salad
Mesquite Honey and Ancho Chili Vinaigrette

Hot

From the Grill and Grilled-to-Order:
American Rib Eye Steaks
Lobster Tails brushed with Cilantro Butter
Chipotle-Orange Glazed Duck Breast

Kebob-it-Yourself

Allow your guests to select from the following items to create their own Kebob and our attendants will grill it just for them:

Beef Tenderloin, Thresher Shark, Chicken and Shrimp
Tri-Color Peppers, Portobello Mushrooms and Cippolino Onions
Variety of Seafood and Poultry Rubs

Assembled-to-Order

Huarache Station for a Taste of the Real Southwest
To Top your House-Made Huarache:
Select Pulled BBQ Pork, Chipotle Chicken or Lime Tequila Grilled Shrimp
Salsa and Made-to-Order Guacamole

Our Talented Culinary Team will prepare the most appropriate Organic and Sustainable Accompaniments to best match your entrees.

Sweets

Banana Cinnamon Chimichanga with Dulce de Leche Ice Cream
Flourless Chocolate Fondant Cake with Chocolate and Caramel Sauces
Cocoa Nib Ice Cream with Crystallized Cocoa Nibs and Crispy Almond Tuille

\$128.00 (Includes all Chef-Attendant fees)

Welcome to the Old Pueblo

Chilled

Chilled Red and Green Hearts of Romaine
Tossed with Artichoke Hearts, Roasted Corn, Pine Nuts, Marinated Asparagus Tips and Chevre Croutons
Cilantro Pepper Bacon Vinaigrette

Jumbo Prawns Brushed with Smoked Chili Lime Cilantro Rub

Carved-to-Order

Honey Tequila Smoked Lamb Rack
And
Black Strap Molasses Lacquered Pork Tenderloin
Sage Roasted Potato Marbles with Caramelized Mangos and Bacon Vinaigrette

Seared-to-Order

Pan Roasted Sea Scallop over Hatch Chili Enchilada Stack
Covered in Sweet Red Onion Marmalade and Jus
Garnished with Micro Greens and Lemon Zest
Pan Seared Dungeness Crab Cake and American Kobe Rib Eye
Smoked Poblano Mole and Ancho Oil with Fried Leeks

A Taste of the Southwest

BBQ Brisket Tamale Assembled-to-Order
Smothered with Smoked Cheddar Fondue and Roasted Corn Chile Relish

Assembled-to-Order

Chicken Guajillo Mole and Calabacita Tostada
Topped with a Salad of Queso Fresco, Radish and Micro Cilantro

Sweets

Made-to-Order Crepe Station

Dessert Crepes with Fresh Fruits to Include:
Pineapple, Bananas, Pears, Strawberries and Organic Berries
Gingered Whipped Cream and Flamed with Grand Marnier

Chocolate Truffles and Friandise

\$120.00 (Includes all Chef-Attendant fees)

An Evening Under the Arizona Starrs

Classic Salad with a Twist

Tossed-to-Order

Fresh Tossed Caesar Salad with Skillet Seared Flank Steak and Grilled Chili Charred Chicken
Classic Caesar Dressing, Shaved Romano and Sourdough Croutons

Fajita Station

Fajita Bar with Tender Carved Carne Asada, Succulent Tail-less Shrimp and Grilled Tequila-Lime Chicken Breast
Grilled Peppers and Onions
Warm Flour Tortillas
Guacamole, Salsa, Sour Cream and Shredded Cheese

Carved-to-Order

Fish Taco Station
Whole Roasted and Banana Leaf Wrapped Fish
Sour Cream, Lobster Pico de Gallo, House Made Guacamole
Corn Tortillas and Corn Tacos

Brine and Mesquite Smoked Bone-In Ham
Brown Sugar, Bourbon and Chipotle Glaze

Cheddar Biscuits with Jalapeno Honey

Grilled-to-Order

Chipotle BBQ Braised Pork Short Ribs
Drunken Beans

Skewers of Tender Chicken and Poblano Chiles
Lime-Cilantro Marinade

Sweets

Apple Flambé with Toasted Pecan Ice Cream

Cinnamon Flan with Mangos

Peach and Berry Cobbler with Vanilla Infused Whipped Cream

Flavored Coffee Station

\$117.00 (Includes all Chef-Attendant fees)

Under Southwest Skies

Mexican Antipasto Display
Pickled Vegetables, Marinated Olives, and Spicy Cheeses with Grilled Chili Peppers
Flat Breads, Toasted Tortilla Triangles and Crostini

Cracked Crab Salad in Avocado Cup
Spicy Cilantro Vinaigrette

Mexican Papaya and Smoked Duck Confit Salad
Asparagus, Watercress and Achiote-Maple Vinaigrette

Seared-to-Order

Seared Bacon Wrapped Giant Scallop
Basted in Hoisen BBQ with Jicama Cole Slaw

Prepared-to-Order

Ahi Tuna, Mahi Mahi and Pork Filet Mignon
Served with Citrus Relish, Mango Serrano Chutney, Roasted Chili Salsa, Soy Ginger Cilantro Sauce and Thai Chili Coulis
Steamed Jasmine Rice

Carved-to-Order

Carved Tenderloin with Freshly Made Gorditas
Chipotle Bearnaise and Three Sonoran Salsas
Baby Arugula and Cilantro Vinaigrette

Assembled-to-Order

Lobster Taco Station
Lobster Meat with Fresh Baby Spinach, Jalapeno Jack Cheese, Roasted Red and Yellow Peppers and Yellow Pico de Gallo
Rolled in Flour Tortilla
Spicy Sonoran Sauce and Avocado Salsa

Chicken Tamale
Smoked Sonoma Jack and Mole Negro

From Our Award Winning Pastry Chef

Raspberry and Blueberry Brown Butter Tarte

Cowboy Cake

Assortment of Miniature Pastries and Tartlets

Mexican Chocolate Tarte

\$112.00 (Includes all Chef-Attendant fees)

Through the Decades...

1950's...The TV Dinner

Assembled-to-Order

House Smoked Boneless Short Ribs
Fingerling Potatoes
Chived Cream Corn
Individual Pineapple Upside Down Cake

1960's...The Julia Child Era

Chilled Tossed Green Salad with Oregano Croutons and French Vinaigrette

Carved-to-Order

Natural Beef Wellington with Truffle Perigourdine

1970's...California Dreaming

Thin Crust White Pizza, Smoked Salmon, Lemony Crème Fraiche

Thin Crust Margarita Pizza

Thin Crust Grilled Duck and Heirloom Tomato Pizza

1980's...Asian Fusion

Spicy Ahi Tuna Lollipops with Avocado, Cucumber and Ponsu with Wasabi Aioli

Wok'ed-to-Order

Fire-Wok Ginger Lemongrass Scallops and Honey-Thai Chili Beef with
Udon Noodles, Snap Peas, Daikon Sprouts and Carrots
With Soy Ginger and Hoisin Sauce

1990's...Mediterranean Lifestyles Go Global

Nicoise Style Greek Salad
Feta Cheese, Green Beans, Kalamata Olives, Sweet Bell Peppers, Crispy Romaine Hearts, Pear Tomatoes,
Herb Croutons, Potatoes and Chopped Eggs

Made-to-Order

Fresh Fish Paella with Simmering Spanish Saffron Rice Tossed with Shrimp, Clams, Crab and Lobster
With Tomatoes, Peppers, Olives and Garlic

2000's...Chef Style

Assembled-to-Order

Butter Lettuce Heads with Creamy Maytag Bleu Cheese and Sweet Onions

Carved-to-Order

Carved Cowboy Ribeye with Peppery Bearnaise and Buttery Smashed Yukon Gold Potatoes

Five Decades of Dessert

Cheesecake with Fresh Strawberries

Made-to-Order

Chocolate Brownie Ice Cream Sundae

Rice Crispy Treats and Chocolate S'Mores

Assorted Cupcakes and Icing

Espresso Pot au Cream

\$112.00 (Includes all Chef-Attendant fees)

A Tribute to the King...Elvis That Is!

Cold

Memphis House Salad
Baby Greens, Jicama, Avocado, Tomato and Basil with Candied Pecans
Vidalia Onion Vinaigrette

Confetti Cole Slaw

Sweet Potato Salad with Apples, Smoked Pecans and Grapes

Blue Corn Chicken Salad
Tender Chicken Breast Coated in Blue Corn Meal with Baby Greens, Corn Salsa and Lime Vinaigrette

Hot

Smoked Corn and Crab Bisque with Lump Crabmeat and Fire Roasted Smoked Corn

Southern Meatloaf Stack
Baked with Herbs and Vegetables, Lumpy Mashed Potatoes, Green Beans, Melted Cheddar Cheese and Red Wine Gravy

Buttermilk Fried Chicken with Creamy Country Gravy with Andouille Sausage

Memphis Style Barbeque Ribs
Slow Roasted "Twenty-Four" Hour Molasses Beans

Carved-to-Order

Blackened Pork Loin with Southern Comfort-Cranberry Glace

Accompaniments

Southern Green Beans with Mushrooms and Onion Casserole

Home-Style Baked Macaroni and Cheese

Broccoli, Cheddar Cheese and Rice Casserole

Sweet

Sweet Potato Pie

Fried Peanut Butter and Banana Sandwiches

Red Velvet Elvis Cake

Dinner Beverages

\$107.00 (Includes all Chef-Attendant fees)

Relaxing Under the Starrs

Chef's Interactive Stations Will Feature:

Appetizers Made-to-Order

Italian Antipasto Nachos

House Made Guacamole and Salsas

Freshly Made Tri-Colored Chips

Sliders Made-to-Order

Crab Cake Sliders with Lime Aioli

Ground Tenderloin Sliders with Spicy BBQ Sauce and Oaxaca Cheese

Meatball Sliders with Marinara Sauce and Shaved Parmesan

From the Grill

House Smoked Pulled Pork Hoagie

Lobster Hoagie with Garlic Mayonnaise

Mexican Hot Dog Station Made-to-Order

"Sonoran Style"

All Beef Hot Dogs Wrapped in Bacon and Grilled

Warmed Hot Dog Bun with Grilled Onions, Pinto Beans, Chopped Tomato, Jalapeno Relish and Mayonnaise

Served with a Grilled Pepper on the side

Pico de Gallo and Wildly Hot Sauce

Accompaniments

Bags of Cayenne Potato Wedges

Bags of Gourmet House Made Potato Chips

Freshly Popped Flavored Popcorn

Sweets

Toasted S'Mores with Kahlua Drizzle

Made-to-Order

Berry Shortcake with Whipped Cream

Root Beer Floats

\$112.00 (Includes all Chef-Attendant fees)