

LUNCH SO MANY CHOICES.

BUFFETS • PLATED ENTRÉES • BOXED LUNCHES • ADD-ONS



SO MANY CHOICES! **LUNCH.**

• **BOXED LUNCHES | 24**

• *All Boxed Meals include Chips, Fruit Cup, Seasonal Pasta Salad, Gourmet Cookie and Bottled Water. Minimum of 25 per type.*

• **LEMON HERB PASTA SALAD | 24**

• Farfalle Pasta, Chickpeas, Shaved Red Onion, Tomatoes, Fresh Mozzarella, Organic Baby Kale, Basil, Lemon & Herb Vinaigrette. Topped with Grated Parmesan, Served with Sesame Breadsticks.

• *Add Grilled Chicken 4*

• **TURKEY CHOP CHOP | 28**

• Feta, Grape Tomatoes, Shallot, Roasted Corn, Pepitas, Golden Raisins. Red Wine-Shallot Vinaigrette.

• **APPLE & CURRY ROASTED CHICKEN SALAD | 28**

• Diced Apples, Pecans, Celery, Onion, Scallion, Parsley, in a Creamy Yellow Curry Dressing, on local made Sourdough, with Lettuce and Tomato.

• **GRILLED VEGETABLE WRAP | 28**

• Grilled eggplant, Red Onion, Squash, Bell Peppers, Romaine Lettuce, Faro Grains, Garlic Hummus Spread on Spinach Tortilla.

• **TURKEY & PROSCIUTTO | 28**

• Oven Roasted Turkey Breast, Thinly Sliced Prosciutto, Provolone, Espelette Aioli, Sliced Tomatoes, and Shredded Romaine on thick sliced 9 Grain Bread.



• **HAM & JAM & MAN | 28**

• Ham, Tomato Jam, Sliced Mexican Manchego, & Arugula on a Multi Grain Ciabatta Roll.

• **ROAST BEEF & CHEDDAR TORPEDO | 28**

• Shaved Roast Beef, White Cheddar, Balsamic Onions, Roasted Red Bell Pepper, Greens, Horsey-Chive Aioli & Dijon on Locally Made Torpedo Roll.

• **HEARTS OF PALM SALAD STUFFED PITA | 24**

• Hearts of Palm, Celery, Onion, in a Yogurt, Tahini-Dill Dressing, with Sprouts, Cucumber, Radish & Tomatoes.

• *Add Grilled Chicken 4*



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Prices do not include 21% administrative fee or 8.7% sales tax.

LUNCH BUFFETS

All prices per person and require a 25 person minimum.

SOUP & SALAD BAR | 34

Southwest Homestyle Vegetable Soup

Salad Bar

Romaine Lettuce and Spring Mix Greens with Julienne Carrots and Radishes

Toppings

Grilled Chicken, Cherry Tomatoes, European Cucumber, Pickled Beets, Artichoke, Olives, Shredded Cheddar Jack, Bleu Cheese, Boiled Egg, Bacon Bits, Sunflower Seeds, Roasted Chickpeas, Croutons, Albacore Tuna Salad, Assorted Dressings

Gemelli Pasta Salad Genovese Style

Seasonal Vegetables and Spiral Pasta tossed in Pesto Sauce

Caesar Salad

Traditional Caesar Salad with Shaved Parmesan and Seasoned Croutons

Assorted Deli Rolls and Breads

Assorted Cookies

Peanut Butter, Chocolate Chip & Oatmeal Raisin

CORNER DELI | 34

Old Fashioned Macaroni Salad

Assorted Deli Meats & Cheeses

Sliced Honey Ham, House Roasted Turkey, Roast Beef, Salami, Walnut Chicken Salad, Cheddar, Swiss and Provolone

Condiments

Mayonnaise, Deli Mustard, Creamy Horseradish, Lettuce, Sliced Red Onion, Tomatoes, Pickle Spears, Pepperoncini and Italian Dressing

Kettle Chips

Assorted Deli Rolls and Breads

Assorted Cookies

Peanut Butter, Chocolate Chip & Oatmeal Raisin

ALL-AMERICAN COOK OUT | 34

Garden Salad with Ranch & Italian Dressings

Classic Potato Salad

Ranch Style Beans

Kettle Chips

Angus Burgers

Served with Cheddar, American And Swiss Cheeses, Red Onion, Lettuce and Tomato, Pickles Chips, Mayonnaise, Mustard and Ketchup

All Beef Hot Dogs

With Coney Chili, Shredded Cheddar Cheese, Chopped Onion and Sweet Relish

All American Apple Pie and Cookies

LA COMIDA DEL BARRIO | 40

Street Corn & Kale Salad

Baby Kale, Charred Corn, Red Onion, Diced Avocado, Cotija Cheese, in a Cilantro-Lime Dressing Topped with Crispy Blue Corn Tortilla Strips

Southwestern Orzo Pasta Salad

Tri Colored Orzo, Oaxaca Cheese, Pepitas, Arugula, Roasted Peppers, Cherry Tomatoes, Grilled Onion & Zucchini

Beef Brisket Barbacoa

Braised with Local Chiles, and Spices Served with a Tomatillo-Cilantro Relish

Prickly Pear Agave Glazed Chicken Breast

with Pico de Gallo,

Sharp Cheddar Mashed Potatoes

with Green Chile and Roast Corn

Calabacitas

Green Chile Cheddar Cornbread with Whipped Butter

Cream Filled Churros





LA TAQUERIA | 35

Spicy Watermelon Salad

Mixed Greens, Cucumber, Cilantro, Mint, Cotija, Pepitas, Roasted Jalapeno-Lime Dressing

Green Chile Relleno

Build Your Own Taco Bar

Pollo al Carbon and Carne Asada served with Cabbage, Jalapeno, Tomatoes. Onion Medley, Queso Fresco, Crema, Red and Green Salsas, Guacamole and Warm Corn and Flour Tortillas

Refried Beans

Spanish Rice

Tres Leches Cake

FAR EAST | 37

Wonton Salad

Shredded Napa Cabbage, Cilantro, Carrots, Bell Peppers, Mandarins, cucumbers, Sugar Sap Peas, Crispy Wontons & Ginger-Soy Dressing

Hot and Sour Soup

Vegetable Egg Rolls

Ginger Scallion Beef with Baby Bok Choy

Orange Chicken

Steamed White Rice

Fortune Cookies

Coconut Tapioca Pudding with Mango and Lime

TAVOLO ITALIANO | 40

Antipasto Salad

Romaine Lettuce, Arugula, Genoa Salami, Banana Peppers, Roasted Red Bell Peppers, Cured Olives, Roasted Roma Tomato in Garlic and Oil, Artichokes, Provolone Cheese, Red Wine Vinaigrette, Sesame Breadsticks

White Vegetable Lasagna

Garden Vegetable, Creamy Bechamel and Three Cheeses

Sicilian Chicken

Olives, Capers, Parsley, Tomato, & Lemon Creamy Spinach, Garlic, & Parmesan Orzo

Italian Roasted Seasonal Vegetables

Breadsticks with Garlic and Herbs

Basque Cheesecake with Vanilla Orange Segments



PLATED LUNCHES

Lunch Entrees include your choice of Salad and Dessert, Fresh Baked Bread & Butter, Coffee, Hot and Iced Tea.

SALADS

TUCSON CAESAR

Hearts of Romaine, Garlic Herb Croutons, Aged Parmesan, Oven Dried Tomatoes, Pepitas

ROCKET & MELON SALAD

Wild arugula, Diced Seasonal Melons, Dates, Mesquite Spiced Pecans, Aged Manchego, Sherry Vinaigrette

BEET, BERRY, & BUTTER LETTUCE

Roasted Beets, Fresh Strawberries, Crows' Dairy Local Goat Cheese, Toasted Pistachios, Prickly Pear Poppy Seed Vinaigrette

BARRIO CHOP CHOP

Chopped Romaine Lettuce, Corn, Black Beans, Cherry Tomatoes, Avocado, Tortilla Strips, Green Chili Ranch Dressing

AZ FIELD GREENS

Organic Lettuces, Jicama, Pomegranate Arils, Queso Fresco, White Balsamic-Guajillo Chile Vinaigrette

BABY SPINACH & APPLE SALAD

Organic Baby Spinach, Diced Apples, Dried Apples, Shaved Fennel, Smoked Almonds, Feta Cheese, Apple Cider-Whole Grain Mustard Vinaigrette

HOUSE SALAD

Mixed Greens, Cherry Tomatoes, Sliced Cucumber, Radish, Julienne Carrot, and Croutons, Served with Ranch and Italian Dressings

ENTRÉES

CHICKEN BREAST MOLE | 35

Roasted Yuca and Potato, Chayote Squash & Carrot Sautee

LEMON- HERBED SEARED CHICKEN BREAST | 35

Natural Jus Gravy with Whipped Potatoes and Broccolini

BBQ SPICED BLACKENED CHICKEN | 35

Garlic Smashed Red Potatoes, Grilled Pineapple and Cherry Heirloom Tomato Salsa, Cilantro-Lime Cream Sauce, & Chef's Vegetable Medley

PORK MILANESE | 35

Breaded Pork Loin, Crispy Herbed- Goat Cheese Polenta, Roasted Apple, Radish, & Butternut Squash, Lemon Brown Butter Sauce

CHURRASCO TRI TIP STEAK | 38

Sliced Churrasco Style Tri Tip, Chimichurri Sauce, Rosemary Roasted Yukon Gold Potatoes and Grilled Vegetables

GRILLED BASEBALL CUT SIRLOIN | 39

Olive Oil Steak Fries, Broccolini, Burgundy Demi-Glace, and Roasted Mushrooms

TANDOORI SALMON | 38

Turmeric Basmati Rice, Fried Cauliflower Seasoned w/ Smoked Paprika, Lemon, & Parsley, Cucumber Raita



DESSERTS

Please select ONE of the following:

Carmel Apple Blossoms

Lemon Layer Cake

Flourless Chocolate Tort

Individual Strawberry Bundt Cakes

Hazelnut Chocolate-Caramel Tart w/ Sea Salt

Carrot Cake with Cream Cheese Frosting

Dulce de Leche Cheesecake



PLATED ENTRÉE SALADS

*Lunch selections require a 25-person minimum.
Fewer than 25 people may be subject to a
\$100.00 surcharge.*

GRILLED CHICKEN & ROASTED VEGETABLE SALAD | 30

Broccoli, Cauliflower, Eggplant, Zucchini, Yellow Squash, Mushroom, Tomato, Carrots, Garlic, Seasonal Mixed Greens, Fresh Cilantro & Basil, Tahini Drizzle & Lemon Vinaigrette

TRADITIONAL COBB SALAD | 30

Romaine and Watercress, Roasted Turkey, Bacon, Eggs, Cucumbers, Tomatoes, Cheddar and Blue Cheese with Avocado Dressing

BLACKENED SHRIMP MEXICAN STREET CORN & KALE SALAD | 30

Baby Kale, Charred Corn, Red Onion, Grape Tomatoes, Diced Avocado, Cotija Cheese, in a Cilantro-Lime Dressing Topped with Crispy Blue Corn Tortilla Strips

SMOKED PAPRIKA CHICKEN & CITRUS SALAD | 30

Organic Spring Mix, Radicchio, Shaved Fennel, Avocado, Orange, Grapefruit, Mint, Red Onion, Pecorino Cheese, Pinon Nuts, White Balsamic Vinaigrette



ARIZONA RANCHERO SALAD | 33

Avocado, Chickpeas, Organic Tri Colored Quinoa, Tomatoes, Cucumbers, Roasted Jalapenos, Cornbread Croutons, Pickled Onions, Oaxaca Cheese, Fresh Cilantro, Parsley, Cumin Toasted Pepitas, Apple Cider-Honey Vinaigrette. Choice of Grilled Chicken or Steak.

ZA'ATAR SEARED SALMON SALAD | 33

Organic Baby Kale, Spinach, Sundried Tomatoes, Israeli Cous Cous, Cucumber, Bell Pepper, Kalamata Olives, Feta, Golden Raisins, Pita Chips and Creamy Oregano Dressing

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