

RECEPTIONS BITS & BITES.

FLAVORFUL HOT & COLD HORS D'OEUVRES





COLD HORS D'OEUVRES

PRICED PER PIECE

Minimum 2 Dozen Per Piece

TEA SANDWICHES | 4

- Roast Beef, Radish, Cheddar on White
- Cucumber & Pimento Cheese on Wheat
- Egg Salad and Watercress on White

TORTILLA PINWHEELS | 4.5

- Green Chili, Olive, Scallion, Pepperjack
Cilantro Pesto Cream Cheese, Spinach Tortilla
Cheese, Spinach Tortilla
- Salami, Provolone, Herb Cream Cheese, Lettuce,
Roasted Red Bell and Banana Pepper,
Tomato Basil Tortilla
- Turkey, Bacon, Cranberry Chipotle Cream
Cheese, Sprouts, Flour Tortilla

ARTISAN CONES | 5.5

- Ahi Tuna Poke, Cucumber, Radish, Chili-Garlic Mayo,
In a Black Sesame Cone
- Caprese Salad, Tomato, Basil, Roasted Garlic
Olive Oil, Balsamic
- Cashew Chicken Salad, Ginger-Soy Dressing
Wonton Cone

KABOBS | 5.5

- Old Bay Shrimp and Bell Pepper Kabob
- Prosciutto, Melon, Fresh Mozzarella
- Seasonal Fruit

CROSTINI | 4.5

- Candied Walnuts, Caramelized Onions & Chevre
- Whipped Feta, Sundried Tomato, Olive, Parsley & Lemon
- Classic Bruschetta

COLD CANAPES | 5.5

- Shrimp & Avocado Wonton Cups
- Smoked Salmon Mousse on Cucumber,
with Whipped Cream Cheese, Dill
- Caesar Salad Bites Romaine leaves with
Chipotle Caesar Chicken Salad

TARTELETTES | 4

- Smoke Salmon, Dill, & Horseradish
- Bruleed Strawberry Goat Cheese
- Bacon, Chive, Red Pepper, Cheddar





HOT HORS D'OEUVRES

PRICED PER PIECE

Minimum 2 Dozen Per Piece

WARM CROSTINI | 5

- Roasted Berry & Lemon Ricotta w/ Basil
- White Bean, Parmesan & Mushroom
- Apple, Bacon, Boursin, Thyme

SAVORY WARM CREPES | 5.5

- Chicken, Brie, Fig Jam
- Mushroom, Kale, Onion, Havarti
- Beef, Poblano, Cheddar

PHYLLO | 5

- Red Chile Chicken, Avocado Crema, Queso Fresco
- Spanakopita
- Fig and Fontina

PUFF PASTRY | 5.5

- Beef Wellington
- Wild Mushroom and Risotto
- Spinach and Swiss

EMPANADA | 5.5

- Beef and Manchego Cheese
- Green Chiles, Potato, Pepperjack
- Chicken, Chiles and Cheese



SPRING ROLL | 5

- Cubano with Pork, Ham, Pickle and Swiss
- Peking Duck with Hoisin and Scallion
- Asian Mushroom, Ginger, Carrot and Green Onion

FRITO MISTO | 4.5

- Parmesan Artichoke Fritter with Goat Cheese and Marinara Dip
- Coconut Shrimp with Sweet Chili Sauce
- White Truffle & Yukon Potato Croquettes

SOPES | 4.5

- Chicken w/ Cilantro Crema, Radish, Corn, & Cilantro
- Beef w/ Refried Beans, Cabbage, Pickled Onions, Queso Fresco
- Vegetarian w/ Black Bean & Vegan Chorizo

MUSHROOM CAPS | 4.5

- Blue Crab Stuffed
- Sausage and Herb Stuffed
- Kale and Mozzarella Stuffed



SAVORY STATIONS

Chef Attendants Available At \$100.00 Per Attendant. One Chef Attendant Per 50 Guests Is Recommended. Two-Hour Service Maximum. Savory Stations can be a combination of Chef Attendant Action and Static Presentations. All stations are priced per person and require a 25-person minimum .

APERITIVO'S MEXICANOS | 22

- Shredded Chicken Taquitos
- Roasted Vegetable Caramelos
- Charred Jalapeno & Pork Stuffed Arepas, Avocado Crema, House made Salsa

NACHO BAR | 20

- Queso Fundito, Cheddar Cheese Sauce, Chicken and Chili Meat, Red and Green Salsa, Pico De Gallo, Olives, Green Onion, Pickled and Fresh Jalapeno

PASTA AMORE! | 22

- Gemelli Pasta and Cheese Tortellini
- Roasted Tomato and Garlic Cream Sauce
- Accutrament
- Diced Chicken, Sauteed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan
- Rosemary, Rustic Ciabatta, Bread Sticks and Tomato Basil Focaccia

SONORAN STREET TACOS | 22

- Chopped Carne Asada, Pollo Al Carbon,
- Vegan Chorizo & Potato Taco
- Soft Corn Tortillas
- Assorted Toppings: Shredded Cabbage Slaw, Spicy Chipotle Salsa, Crema Fresca, Fresh Lime, Diced Onions and Queso Fresco
- Tortilla Chips
- Vegetarian Refried Beans

CHARCUTERIE & CHEESE | 21

- Chicken Liver Pate
- Brie Cheese En Croute
- Cured Meats: Toscano Salami, Mortadella, Sopresatta, Marinated Vegetables, Olive Medley
- Cheese: Manchego Viejo, Aged Gouda, Wisconsin Buttermilk Blue Cheese
- Assorted Seasonal Jams and Chutney
- Crackers and French Baguette

SLIDERS | 21

- Cheeseburger with American Cheese, Pickles, Diced Onions, Ketchup and Mustard on Sesame Seed Bun
- Chicken Pesto, Fresh Mozzarella, Sliced Tomato on Brioche Roll
- Ham, Pickles, Dijon, & Havarti on Poppy Seed Hawaiian Roll
- Kettle Chips with Garden Vegetable Dip

PACIFIC RIM DIM SUM | 24

- Pork & Pickled Veg Bahn Mi
- Corn and Edamame Pot Stickers
- Chicken Pot Stickers
- Crab Rangoons
- Sesame Ginger Chicken Meatballs w/Scallions & Daikon Sprouts
- Lemongrass Poached Shrimp Wraps
- Butter Lettuce, Mixed Vegetables, Crips Rice Noodles
- Sweet Chili Sauce and Spicy mustard





CARVING STATIONS

All carving stations will come with fresh bread service. Carvers will be available at \$100.00 per attendant. One carver per 50-75 guests is recommended. Two-hour service maximum. All carvings require a 25-person minimum.

ROASTED TURKEY

BREAST WITH APRICOT GLAZE | 240

With Cranberry and Orange Chutney (serves 25)

PINEAPPLE GLAZED HAM | 290

With Honey Mustard Sauce (serves 50)

SLOW COOKED BBQ BRISKET | 360

Pina de Arbol BBQ Sauce (serves 25)

PEPPERCORN CRUSTED ROAST SIRLOIN | 360

Red Wine Demi-Glace, Rosemary Roasted Mushrooms (serves 30)

HERB RUBBED PRIME RIB | 525

With Au Jus and Horseradish Cream Sauce (serves 30)

BACON WRAPPED PORK LOIN | 275

Rubbed With Garlic, herbs, & Slow Roasted Pepita Pesto Cream Sauce (serves 25)

BAKED SALMON OSCAR | 375

Crab, peppers, spinach, and an Artichoke Hollandaise Sauce (serves 20)

SAVOR THE SWEETS

CHOCOLATE DIPPED STRAWBERRIES | 44 per doz.

ASSORTED CUPCAKE BAR | 54 per doz.

Vanilla, Chocolate, Red Velvet, Peanut Butter and Lemon.

Specialty Cupcakes Are Available.

For More Details, Please Ask Your Catering Specialist

THE DESSERT SIX SHOOTER | 30 per doz.

Minium 2 doz per type

- Lemon Curd with Vanilla Wafer
- Peanut Butter Mousse w/ Marshmallow
- Chocolate Mousse with Raspberry
- Tiramisu Trifle
- Banana Cream Pie
- Vanilla Bean Panna Cotta

VERY BERRY SHORTCAKE STATION | 16 per doz.

Southern Shortcake Biscuits, Pound Cake, Strawberry and Blueberry Compote, Whipped Cream

MINI CHEESECAKE ASSORTMENT | 36 per doz.

New York Vanilla, Marble, Chocolate, Raspberry, Blueberry, Salted Caramel

MINI PETIT FOUR ASSORTMENT | 36 per doz.

Cherry Tartlets, Chocolate Eclairs, Praline Cream Puffs, Strawberry Shells, Apricot-Praline Pastries, Pear Caramel Tartlets, Lemon Meringue Tartlets, Chocolate Cake, Raspberry Cake, Italian Rainbow Cake

HALF SHEET CAKES | 150

(Serves 48)

Cake Cutting Fee \$4 Per Person for cakes purchased elsewhere. Includes plates and silverware.

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

SAVOR...
TUCSON CENTER