



# CATERING MENU



# BAR OFFERINGS

## CONSUMPTION BAR

### PREMIUM BEER

Michelob  
ULTRA  
High Noon  
Modelo  
Hazy Little Thing  
Budweiser  
Blue Moon  
Kona Big Wave

### PREMIUM SPIRITS

Wheatley Vodka  
Cruzan Rum  
Paddy's Irish Whiskey  
Corazon Tequila  
Dewar's Scotch  
Grey Goose Vodka  
Tito's Vodka  
Ketel One  
Hendricks Gin  
Casamigos Tequila  
High West Whiskey  
Makers Mark Bourbon  
Glenlivet 12yr  
Bacardi Rum

### PREMIUM WINE

Hayes Ranch Chardonnay  
Hayes Ranch Cabernet  
Cambria Chardonnay  
Banshee Cabernet  
Joel Gott Cabernet  
13 Celsius Sauvignon Blanc

FULL LIQUOR, BEER & WINE LIST AVAILABLE UPON REQUEST

INTERESTED IN A SATELLITE BAR FOR YOUR EVENT?

CONTACT YOUR CATERING EVENT MANAGER



# RECEPTION HORS D'OEUVRES

## FAMILY STYLE SALAD | 15 PER PERSON

### SONORAN CAESAR

romaine - parmesan - tomato - sourdough crouton - ancho caesar dressing

## BYO NACHO BAR | 32 PER PERSON

pick 1 : pulled chicken - molida - tortilla chips - queso - pico de gallo - fresno - cotija - cilantro - sour cream

## BYO TACO BAR | 32 PER PERSON

pick 1 : pulled chicken - molida - flour tortillas - pico de gallo - fresno - cotija - cilantro - salsa roja

## WINGS | 35 PER DOZEN

pick 2 : dk spiced - buffalo - golden arizona bbq - sweet chili  
served with: parmesan herb ranch - baby carrots - celery

## PIZZA FROM THE OVEN

### MARGHERITA

confit tomato - roasted garlic - mozzarella - basil - cracked pepper \$19/each

### CARNIVORE

soppressata - salami - pepperoni - bacon - mozzarella - san marzano sauce \$21/each

### PEPPERONI & GOAT CHEESE

hot honey - arrabiatta sauce - mozzarella - pepper flakes - jalapeno \$20/each

### BBQ CHICKEN

bbq sauce - mozzarella - red onion - green onion - bacon \$21/each



# RECEPTION HOR'S DOEUVRES

PRICED BY PIECE

## QUESADILLA | PRICED PER PIECE

achiote chicken - 4.50  
braised short rib - 5  
vegetable - 4

served with: sour cream - salsa roja

## TACOS | PRICED PER PIECE

braised short rib - 5  
achiote chicken - 4.50  
vegetable - 4

served with: mini flour tortilla - avocado salsa - salsa roja - jalapeno - pickled red onion - lime

## SLIDERS | PRICED PER DOZEN \$78 |

beef: smash patty - bacon onion jam - cheddar - dk sauce - brioche bun

bbq pulled pork: cabbage slaw - pickles - brioche bun

portabella: balsamic glaze - sauteed peppers and onions

## DESSERT | PRICED PER DOZEN \$72 |

stuffed churro: cinnamon sugar - chocolate sauce

chocolate chip cookies



# APPETIZERS

## SHORT RIB GRILLED CHEESE BITE

harissa horseradish aioli  
\$6 each

## LAMB MEATBALL

tzatziki, pickled red onion  
\$6

## VEGETABLE KABOB

zucchini, squash, bell pepper,  
harissa horseradish aioli  
\$4

## BEEHIVE BRUSCHETTA

whipped ricotta, prosciutto, honeycomb,  
bee pollen, chipotle flakes  
\$4 each

## PERUVIAN CHICKEN SATAY

avocado crema  
\$5

## BEEF CHARASCO SKEWER

pepper, onion, sweet chili sauce  
\$6 each

## COCONUT SHRIMP

sweet chili dipping sauce  
\$5 each

## SHRIMP COCKTAIL DISPLAY

lemon, tabasco, atomic cocktail sauce  
\$3 per shrimp

## MINI SPICY TUNA BOWLS

avocado, scallion, sesame  
\$6 each

## CORN FRITTERS

\$48/dozen

Served Passed or Displayed as Station



# ACTION STATIONS

20 GUEST MINIMUM

## AGUA FRESCA STATION

pina| jamaica| sandia

\$75 per gallon – minimum of 6 gallons

## CRAB FRIED RICE STATION

rice| red crab| vegetable

\$22 per person – minimum 20 ppl

## GREEN CHILI MAC N CHEESE ACTION STATION

poblano| bacon| cavatappi| crunchy topping

\$20 per person

## PORK DUMPLING STATION

plum sauce| sweet chili| tamari

\$15 per person – based off of 3 pieces per person

Action Stations Require Station Attendant

\$200/Per Station



# FAMILY STYLE

## \$48 PER PERSON

### SONORAN CAESAR

romaine - parmesan - tomato - sourdough crouton - ancho caesar dressing

### BUTTERY GARLIC BREAD BITES

oven roasted - rosemary garlic butter - maldon salt

### STREET CORN FRITTERS

elote - cotija - lime - cilantro - DK spice & DK sauce

### WINGS

sweet chili - served with parmesan herb ranch, baby carrots, celery

### PIZZA

chef selection of pizza

## \$52 PER PERSON

### SONORAN CAESAR

romaine - parmesan - tomato - sourdough crouton - ancho caesar dressing

### QUESADILLAS

peppers, onions, chihuahua cheese, pickled onion, pico de Gallo, sour cream, salsa roja

### WINGS

sweet chili - served with parmesan herb ranch, baby carrots, celery

### STREET CORN FRITTERS

elote - cotija - lime - cilantro - DK spice & DK sauce

### PIZZA

chef selection of pizza

### STUFFED CHURRO

cinnamon sugar - cajeta - chocolate sauce



# BOTTLE SERVICE

Served With: Orange Juice - Cranberry

Juice - Tonic Water - Club Soda

titos -400

angels envy - 450

grey goose -500

casamigo blanco - 400

jaja - 400

veuve clicquot -650

1942 -1,000

ace of spades-1250

clase azul anejo - 1100

beer buckets

micelob ultra

budweiser

blue moon

high noon

modelo





PLEASE CONTACT CARLY PETTY FOR ALL CATERING  
INQUIRIES

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