



CATERING MENU



BAR OFFERINGS

CONSUMPTION BARS

Deluxe Spirits | 12
Premium Spirits | 16

Deluxe Wine | 40
Premium Wine | 60

Domestic Beer | 7
Import/Craft Beer | 9

\$250 Bartender Fee Applies for Consumption Bars 1 Bartender Required for 75 people

PACKAGE BARS

Charged per person

Premium Bar

Premium Spirits, Domestic, Import, and Craft Beer with Premium Wine and Sparkling Wine

2-Hours | 49 / per person
Additional Hour | 19

Deluxe Spirits

Wheatley Vodka
Hendrick's Gin
Corazon Tequila
Bacardi Rum
Jameson Irish
Whiskey
Evan Williams
Bourbon
Dewar's Scotch

Premium Spirits

Grey Goose Vodka
Tito's Vodka
Hendricks Gin
Casamigos Tequila
Papas Pilar Rum
High West Whiskey
Makers Mark
Bourbon
Glenlivet 12yr

Deluxe Wine

Hayes Ranch
Chardonnay
Hayes Ranch Cabernet

Premium Wine

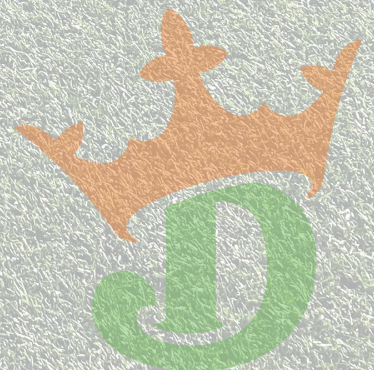
Cambria Chardonnay
Banshee Cabernet

Deluxe Beer

Michelob ULTRA
Whiteclaw
Modelo
Hazy Little Thing

Premium Beer

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



RECEPTION HOR'S D'OEUVRES

25 minimum pieces per item priced by piece

CHEESE & CHARCUTERIE | 18 per person

cured meats - local & international cheeses - dried and fresh fruits - chutney - honey - mustard - crostini & crackers

FAMILY STYLE SALAD | 25 per person (*pick one*)

SONORAN CAESAR

little gem - cotija - anchovy - sourdough crouton - ancho caesar dressing

BABY FARM GREENS

baby kale - field greens - roasted apple - candied pecans - bacon - feta - maple cider vinaigrette

BYO NACHO BAR | 30 per person

pick 2: pulled chicken - braised short rib - molida - tortilla chips - queso - pico de gallo - fresno - cotija - cilantro - sour cream

WINGS | 32 per dozen

pick 2: dk spiced - buffalo - adobo chili - sweet chili

served with: poblano ranch - blue cheese - baby carrots - celery

PIZZA FROM THE OVEN

pick 2

MARGHERITA: confit tomato - roasted garlic - burrata - basil - cracked pepper
\$19/each

CARNIVORE: soppressata - salami - pepperoni - braised pork - mozzarella - san marzano sauce \$21/each

CHORIZO & CORN: mexican chorizo, roasted corn, chihuahua cheese, quest, fresno chili, red onion, cilantro \$20/each

BUFFALO MOZZARELLA & BALSAMIC: prosciutto - buffalo mozz - fig - arugula - balsamic caviar \$20/each

PEPPERONI PIZZA : pepperoni - mozzarella \$21/each



RECEPTION HOR'S D'OEUVRES

QUESADILLA | PRICED PER PIECE

pulled chicken - 4
braised short rib - 4.50
vegetable - 3.50

served with sour cream - salsa roja

TACOS | PRICED PER PIECE

AL PASTOR - 4
CARNE ASADA - 4.50
ACHIOTE CHICKEN - 4
VEGETARIAN - 3.50

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

SLIDERS | PRICED PER DOZEN \$72 (served with house chips) |

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

FRIED CHICKEN: ancho chili dust - creamy coleslaw - pickles - brioche
bun

CUBAN: pulled pork - ham - mustard - pickle - swiss - hawaiian bun

DESSERT | PRICED PER DOZEN \$72 |

STUFFED CHURRO

cinnamon sugar - cajeta - chocolate sauce

CHOCOLATE CHIP COOKIES



FAMILY STYLE

\$25 PER PERSON

THREE C'S
assorted charcuteries, cheeses, crudite, jams

STREET CORN FRITTERS
elote - cotija - lime - cilantro - DK spice & DK sauce

CHEESY MEATBALLS
grilled bread - goat cheese - tomato sauce - basil

\$32 PER PERSON

CHEESY MEATBALLS
grilled bread - goat cheese - tomato sauce - basil

STREET CORN FRITTERS
elote - cotija - lime - cilantro - DK spice & DK sauce

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

\$40 PER PERSON

THREE C'S
assorted charcuteries, cheeses, crudite, jam

CHEESY MEATBALLS
grilled bread - goat cheese - tomato sauce - basil

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

WINGS |
sweet chili - served with poblano ranch, blue cheese, baby carrots, celery

\$48 PER PERSON

SONORAN CAESAR
little gem - cotija - anchovy - 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 poblano ranch, blue cheese, baby carrots, celery

PIZZA
chef selection of pizza

\$52 PER PERSON

SONORAN CAESAR
little gem - cotija - anchovy - sourdough shard - ancho caesar dressing

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

WINGS
sweet chili - served with poblano ranch, blue cheese, 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

PLATED DINNERS

available for groups up to 24 guests

Sharp | 95

Choice of 2 starters, 2 entree,
1 dessert (INCLUDES 2 SIDES)

STARTERS (for the table)

BABY FARM GREENS

baby kale - field greens - roasted apple - candied pecans - bacon - feta - maple
cider vinaigrette

SONORAN CAESAR

little gem - cotija - anchovy - sourdough crouton - ancho caesar dressing

STREET CORN FRITTERS

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

BUTTERY GARLIC BREAD BITES

oven roasted - rosemary garlic butter - maldon salt

CHEESY MEATBALLS

grilled bread - goat cheese - tomato sauce - basil

ENTREE

(tableside choice)

DK SPICED 14OZ NY STRIP
green peppercorn demi

PERUVIAN SPICED CHICKEN
aji verde - pickled onion

CARNE ASADA TACOS
onions - cilantro - cucumber - radish

DK BURGER
gem lettuce - onion - heirloom tomato - pickle - fries

TOMATO & MOZZARELLA SANDWICH
heirloom tomato - buffalo mozzarella - pesto spread
- balsamic glaze - basil - sourdough - fries

SIDES

(select two)

BRUSSELS SPROUTS - prosciutto - balsamic - parm

GRILLED ASPARAGUS - garlic & charred lemon

SPANISH RICE - tomatoes - capers - olives

POTATOES GRATIN - three cheese - herbs

STREET CORN - cotija - tajin - cilantro - lime

DESSERT

STUFFED CHURRO

cinnamon sugar - cajeta - chocolate sauce

FAMILY STYLE CHOCOLATE CHIP COOKIES

Parlay | 110

Choice of 3 starters, 3 entree,
1 dessert (INCLUDES 2 SIDES)



PLATED LUNCHESES

available for groups up to 24 guests

STRAIGHT | 45

Choice of 1 salad, 2 entrees, 1
dessert

CHALK | 60

Choice of 1 starter, 1
salad, 3 entrees, 1
dessert

STARTERS

(for the table)

STREET CORN FRITTERS

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

BUTTERY GARLIC BREAD BITES

oven roasted - rosemary garlic butter - maldon salt

SALAD

SONORAN CAESAR

little gem - cotija - anchovy - sourdough shard - ancho caesar dressing

BABY FARM GREEN'S

baby kale - field greens - roasted apple - candied pecans - bacon - feta - maple
cider vinaigrette

ENTREE

(tableside choice)

TOMATO & MOZZARELLA SANDWICH

heirloom tomato - buffalo mozzarella - pesto spread - balsamic glaze - basil -
sourdough - fries

FRIED CHICKEN SANDWICH

ancho chili dusted - creamy coleslaw - pickles - fries

CARNE ASADA TACOS

skirt steak - onion - cilantro - cucumber - radish - spanish rice

DK BURGER

smash beef patty - cheddar - gem lettuce - onion - heirloom tomato - pickle - dk
sauce - brioche

DESSERT

STUFFED CHURROS

cinnamon sugar- cajeta- chocolate sauce

FAMILY STYLE CHOCOLATE CHIP COOKIES





CONTACT INFO

CARLY PETTY

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BOTTLE SERVICE

Comes with Orange juice, Cranberry juice,
Tonic Water, Club Soda, and Garnish

titos -400

grey goose -500

casamigo blanco - 400

jaja - 400

1942 -1,000

ace of spades-1250

clase azul anjeo - 1100

buckets of beer- 30

