



Est. 1947

Plated Breakfast Menus

Includes Coffee and Juice

\$17.++ p/person

Denver Omelet

Black Forest Ham, Onions, Green Peppers, Cheddar and Monterey Jack Cheese, Hash Browns, Choice of Bacon or Sausage



Southwest Eggs Benedict

Green Chile Cornbread, Spanish Chorizo, Sunny Side Egg, Tomatillo Black Bean Salsa, Chipotle Hollandaise, Potato Hash, Choice of Bacon or Sausage



Sonoran Egg White Scramble

Local "La Noria" Corn Tortillas, Roasted Poblano, Pico de Gallo, Bell Peppers, Onions, Jalapeno, Cheddar and Monterey Jack Cheese, Fruit Garnish, Choice of Bacon or Sausage





Buffet Breakfast Menus – minimum 35 people

Rise and Shine

Sliced Seasonal Fruit Display with Berries

*Bagels & Smoked Salmon, Pickled Onions,
Capers, Tomatoes, Cream Cheese*

Assorted Pastries

Scrambled Eggs

Oven Roasted Breakfast Potatoes

Choice of Sausage or Bacon

*Coffee, Decaffeinated Coffee, Orange and
Cranberry Juice*

\$28.++ p/person



Farmhouse

*Melon & Berry Parfaits with
TCC House Made Granola*

*Oatmeal with Raisins, Brown Sugar &
Honey*

Assorted Pastries

Ham, Bacon & Swiss Frittatas

Oven Roasted Breakfast Potatoes

Choice of Sausage or Bacon

Buttermilk Pancakes with Maple Syrup

*Coffee, Decaffeinated Coffee, Orange and
Cranberry Juice*

\$26.++ p/person

Continental

Sliced Seasonal Fruit Display with Berries

Assorted Pastries

Yogurt & House Made Granola

*Coffee, Decaffeinated Coffee, Orange and
Cranberry Juice*

\$18.++ p/person

Tucson Breakfast

Sliced Seasonal Fruit Display & Yogurt

Assorted Pastries

*Beef Chorizo & Eggs with Cheddar Cheese &
Mini Flour Tortillas*

*Salsa, Guacamole, Ranchero Sauce &
Sour Cream*

*Scrambled Eggs, Shaved Ham, Cheddar
Cheese Quesadillas with Pico de Gallo*

Choice of Sausage or Bacon

*Skillet Potatoes with Peppers &
Caramelized Onions*

*Coffee, Decaffeinated Coffee, Orange and
Cranberry Juice*

\$30.++ p/person

Coffee & Danish

Assorted Pastries

*Coffee & Decaffeinated Coffee
\$9.++ p/person*



Plated Lunch Menus

Includes Coffee, Iced Tea, Rolls of the Day, Butter and Dessert

Chicken Sorrentino

Pounded Thin Chicken Breast, Angel Hair Pasta, Eggplant, Mozzarella, Marinara, Arugula and Blistered Tomato Salad
\$27++ p/person

Pasta Bolognese

Beef, Pork, Fresh Seasonal Vegetables, Marinara Sauce, Basil, Parmesan Cheese
\$25++ p/person

Seared Achiote Chicken

Manchego Polenta, Vegetable Medley, Tomatillo Sauce
\$28++ p/person

New Mexican Rubbed Pork Loin

Roasted Garlic & Rosemary Mashed Potatoes, Caramelized Carrots, Ancho Bourbon Sauce
\$28++ p/person

Radicchio, Fennel & Olive Panzanella Salad

Grilled Chicken, Salami, Manchego Cheese, Red Wine Vinaigrette
\$25++ p/person

Grilled Salmon Fillet

Wild Rice Pilaf, Broccoli and Carrots, Sun-dried Tomato Pesto Sauce
\$32++ p/person

Roasted Poblano & Corn Crusted Mahi Mahi

Wild Mushroom Creamed Polenta, Maple Syrup Spiced Bacon Hash, Red Tomatillo Sauce
\$34++ p/person

Grilled Tapiquena Steak

Cilantro Corn Rice, Charro Beans, Fire Roasted Poblano and Charred Onions
\$32++ p/person

Grilled Portobello Mushroom Napoleon

Roasted Red Pepper Coulis, Grilled Seasonal Vegetables
\$24++ p/person

Strawberry Orange Salad

Baby Spinach, Grilled Chicken Breast, Julienned Jicama, Toasted Almonds, Mangos, Strawberries, Honey Orange Dressing
\$24++ p/person

Dessert Options Included

*Chocolate Torte Overload
Crème Brûlée Cheesecake
Vanilla Crunch Salted Caramel Cake
Pumpkin Trifle Cake
Key Lime Pie
Chocolate Flourless Torte
Lemon Tart*



Additional Gourmet Dessert

Options \$2++ p/person

*4 Layer Carrot Cake
White Chocolate Raspberry Cheesecake
Red Velvet Cheesecake
Triple Chocolate Mousse Cake*



Buffet Lunch Menus

Includes Coffee and Iced Tea - minimum 35 attendees

The Italian

Antipasti: Grilled Asparagus, Roasted Peppers, Roasted Mushrooms, Grilled Squash, Cured Eggplant, Sopressata, Olive Oil, Balsamic

Caesar Salad: Romaine, House Made Croutons, Anchovies, Caesar Dressing

Chicken Marsala

Pasta Bar: Pasta ala Chef, Alfredo Sauce, Marinara Sauce, Basil, Pepper Flakes, Parmesan, Meatballs, & Italian Sausage

Caponata: Eggplant, Zucchini, Peppers, Fennel

Tiramisu

\$32.++ p/person



From the Grill

Pasta Salad: Tri-Peppers, Red Onion, Artichokes, Black Olives

Cabbage, Jicama & Pepper Salad

Seasonal Fruit Display

All Beef Hot Dogs

Cilantro Lime Marinated Grilled Chicken

Chili Cheese Wedges: Hand Cut Idaho Potato with Angus Beef Chili

Swiss and American Cheese, Green Leaf Lettuce, Tomato, Red Onion Relish, & Traditional Condiments

Fresh Baked Buns

*Assorted Cookies & Brownies
\$30.++ p/person*

South of the Border

Tubac Salad: Greens, Marble Potatoes, Green Beans, Roasted Corn, Black Beans, Tomatoes, & Jalapeno Ranch Dressing

Make Your Own Fajitas: Mesquite Grilled Chicken, Steak, Grilled Peppers, Onions, Warm Flour Tortillas

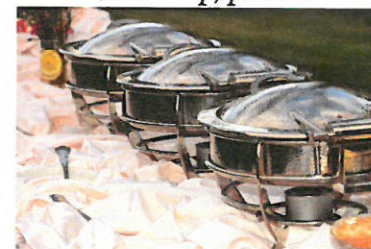
Vegetarian Chimichangas: Grilled Seasonal Vegetables, Black Beans & Smoked Mozzarella

Spanish Rice

Refried Beans

Salsa, Sour Cream, Pico de Gallo, Cotija Cheese

*Churros with Dipping Sauce
\$35.++ p/person*





Plated Dinner Menus Priced Per Person

Includes Salad, Coffee, Iced Tea, Rolls of the Day, Butter and Dessert

Please select one salad

Red Oak and Frisee Salad

Candied Walnuts, Port Wine Poached Pears, Cambozola Cheese, & Cabernet Vinaigrette

Baby Spinach & Mixed Greens Salad

Heirloom Tomatoes, Fried Chevre, Toasted Pine Nuts, Crispy Pancetta, & Champagne Vinaigrette

Butter Leaf Wedge Salad

Smoked Pepper Bacon, Baby Heirloom Tomatoes, Smoked Cheddar, & Ranch Dressing

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, & Caesar Dressing

Summer Salad

Organic Lettuce Mix, Strawberries, Mandarin Oranges, Jicama, Almonds, & Honey Orange Vinaigrette

Garden Salad

Romaine Lettuce, Tomatoes, Carrots, Cucumbers & Choice of Dressing



Please select up to two entrees

Portobello Mushroom Ravioli

Roasted Red Pepper Cream Sauce, Melted Leeks, Shaved Asiago \$36.++

Pan Seared Chicken

Butternut Squash Risotto, Haricot Verts, Apple Bacon Butter Sauce \$38.++

Raspberry Chilepin Glazed Chicken

Marble Potatoes, Citrus Glazed Carrots \$38.++

Garlic Sage Roasted Chicken

Parma Ham Risotto, Grilled Zucchini, Herbed Carrots, Lemon Pesto Cream Sauce \$38.++

Seared Flat Iron Steak

Tasso Ham Hash, Charred Red Onions, Saga Bleu Cheese, Roasted Broccolini, Port Wine Demi Glaze \$46.++

Peppered "Harris Ranch" NY Steak

Herb Roasted Baby Potatoes, Grilled Asparagus, Crispy Leeks, Brandy Demi Glaze \$52.++

8 oz Grilled "Harris Ranch" Filet Mignon

Parship Potato Gratin, Broccoli Rabe, Roasted Root Vegetable, Thyme Red Wine Sauce \$54.++

Herb Marinated and Seared Pork Tenderloin

Caramelized Onion Mashed Potatoes, Brussels Sprout, Yellow Squash, Roasted Red Pepper, Brandied Cream Sauce \$42.++

Grilled "Campbell River" Salmon

Manchego Polenta Triangle, Baby Squash Calabacitas, Tomato Beurre Blanc \$44.++

Pan Seared Jumbo Scallops

Charred Fennel Risotto, Baby Tomatoes, Sweet Peas, Lemon Garlic Cream Sauce \$48.++

Tamarind Glazed "Colorado" Lamb Racks

Whipped Sweet Potatoes, Cipollini Onions, Haricot Verts, Toasted Pecans \$52.++



Please select one dessert

Chocolate Torte Overload

Crème Brûlée Cheesecake

Vanilla Crunch Salted Caramel Cake

Pumpkin Trifle Cake

Key Lime Pie

Chocolate Flourless Torte

Lemon Tart



Buffet Dinner Menus – minimum 35 people

Down on the Range

Iceberg Salad: Heirloom Red & Orange Tomatoes, Avocado, Bacon, Chopped Eggs, Cucumbers, Carrots & Chipotle Ranch Dressing

Chopped Salad: Julienned Peppers, Red Onions, Roasted Corn, Cheddar Cheese, Sidewinder Ranch

Slow Smoked Chicken: Bourbon Corn Succotash, Natural Jus

Chile Rubbed Pork Tenderloin: Creamy Fennel Slaw, Chipotle Moon Roll

Tri Tip Station

Pork & Beans: Smoked Sausage, Green Chiles, Onions, Brown Sugar

Buttered Corn on the Cob

Twice Baked Potato Station: Green Beans, Heirloom Tomatoes, Maytag Bleu Cheese Crumbles, Beef Chili, Green Onions, Applewood Smoked Bacon, Sour Cream & Sharp Cheddar

*Poblano Cornbread
\$68.++ p/person*



The Rincon

Caesar Salad: Chopped Romaine, House Made Croutons, Parmesan, Caesar Dressing

Local Bean Salad: Green Beans, Feta, Red Onions, Marinated Olives, White Balsamic

Grilled Salmon Fillet with Mango Salsa

Seared Chicken Breast: Achiote Marinated with Black Bean Salsa

BBQ Beef Brisket with Piloncillo BBQ Sauce & Fried Onions

Chive & Garlic Mashed Potatoes

Basmati Rice

Seasonal Vegetables

*Bread of the Day
\$48.++ p/person*

Comfort Food

Deconstructed Wedge: Chopped Iceberg & Romaine Salad, Tomato Wedges, Cucumbers, Croutons, Ranch & Bleu Cheese Dressing

Traditional Creamy Coleslaw

Buttery Yukon Mashed Potatoes

Corn on the Cob

Country Fried Chicken

Bacon Wrapped Meatloaf Wrapped in Applewood Bacon & Peppercorn Gravy

Chicken Fried Cutlet Steak with Homestyle Gravy

Cornbread

\$48.++ p/person



Cultures of the Southwest

Baja Ceviche: Shrimp & Crisp Vegetables

Avocado Salad: Tomato & Cucumber

Quemada and Tomatillo Salsas with House Made Tortilla Chips

Chile Relleno: Guajillo Sauce, Black Bean Salsa, & Cilantro

Barbacoa Beef Tamale Smothered with Smoked Cheddar Fondue & Roasted Corn Chile Relish

Fair Trade Coffee Rubbed Lamb Chops with Ibarra Mole Negro (station)

Mesquite Grilled Baby Romaine Salad: Oven Melted Baby Tomatoes, Cornbread Croutons & Local "Crow's Dairy" Goat Cheese Croquette, Chiltepin Vinaigrette

O'Odham Tepary White Bean Hummus with Green Chile Pico de Gallo & Blue Corn Chips
\$58.++ p/person



BBQ Across America

Chopped Salad: Baby Tomatoes, Peppered Bacon, Cheddar Cheese, Green Onions, Buttermilk Ranch

Sweet Potato Salad: Grilled Apples, Local Pecans, Goat Cheese, Piloncillo Dressing

Pecan Smoked Baby Back Ribs with Sweet & Spicy BBQ Sauce

Chicken Sausage Stew, Beans & Rice

BBQ Beef Brisket, Caramelized Onion BBQ Sauce, Cornbread

Creamy Cole Slaw

Buttered Corn on the Cob

Tillamook Macaroni & Cheese

Texas Sized Baked Potato Station: Housemade Chili, Green Onions, Cheddar Monterey Jack Cheese, Peppered Bacon, Sour Cream, Whipped Butter

\$62.++ p/person

Asian Influence

Vermicelli Salad: Carrots, Daikon, Cucumber, Chilies, & Lime

Green Salad: Carrot, Radish, Snow Peas, Toasted Almonds, & Sesame Ginger Vinaigrette

Egg Rolls: Pork & Vegetable

Shrimp Fried Rice: Egg, Onion & Peas

Teriyaki Chicken: Toasted Sesame Seeds & Scallions

Vegetable Yakisoba: Bean Sprouts, Cabbage, Peppers, Carrot, Scallions, Sweet & Sour Sauce, Peanut Sauce, Ponzu & Low Sodium Soy Sauce

\$54.++ p/person

Coffee, iced tea and assorted mini desserts or selection of one plated dessert option included in pricing of buffet.



Included Plated Dessert Options

One Selection

Chocolate Torte Overload

Crème Brûlée Cheesecake

Vanilla Crunch Salted Caramel Cake

Pumpkin Trifle Cake

Key Lime Pie

Chocolate Flourless Torte

Lemon Tart



Additional Gourmet Dessert

Options \$2.++ p/person

4 Layer Carrot Cake

White Chocolate Raspberry Cheesecake

Red Velvet Cheesecake

Triple Chocolate Mousse Cake



Est. 1947

Hors d'oeuvres Buffet Options

Displays:

Imported & Domestic Cheese & Cracker
\$10.++ p/person

Fresh Sliced Fruit & Berry
\$8.++ p/person

Fresh Vegetable Crudités & Dips
\$7.++ p/person

Grilled Vegetables
\$8.++ p/person

Any two above for \$14.++ p/person

Stations (portion size: 2 p/person):

*Ancho Chile Pork Sliders, Creamy Slaw,
Pickled Onions, Avocado Crema*
\$12.++ p/person

*Mini Sonoran Hot Dogs, Pico de Gallo,
Bacon, Guacamole*
\$12.++ p/person

*Mini Chicken Tinga Tostadas, Cabbage,
Pico de Gallo, Lime*
\$12.++ p/person

*Lamb Lollipops, Smoked Tomato
Saffron Aiola*
\$18.++ p/person

*Pecan Smoked Brisket Potato Wedges,
Negro Modelo Cheese, Scallions*
\$14.++ p/person

*Mediterranean Focaccia Melts,
Artichokes, Sundried Tomatoes,
Kalamata Olives*
\$10.++ p/person

*Carne Asada Quesadilla Slices, Pico de
Gallo, Guacamole*
\$12.++ p/person

Crab Stuffed Avocado Cups
\$16.++ p/person

*Potato Flautas, Avocado Crema,
Pickled Onions, Cilantro*
\$12.++ p/person

*"Build your Own" Taco Bar: Marinated
Chicken or Beef, Shredded Lettuce,
Tomatoes, Sour Cream, Guacamole,
Salsa*
\$16.++ p/person



Other Offerings:

*"Build your Own" Nacho Bar:
Marinated Chicken or Seasoned Ground
Beef, Jalapenos, Diced Tomatoes,
Olives, Sour Cream, Guacamole,
Cheese Sauce*
\$16.++ p/person



Children's Party Menus

Buffet for 20 or more attendees

Option #1

Chicken Tenders
Macaroni & Cheese
French Fries
Fresh Mixed Fruit

Children ages up to 11:

\$13.++ p/person

Adults:

\$19.++ p/person

Infants/Toddlers: free

Option #2

Hamburgers
Hot Dogs
Buns & Condiments
Tator Tots
Fresh Mixed Fruit

Children ages up to 11:

\$13.++ p/person

Adults:

\$19.++ p/person

Infants/Toddlers: free

Option #3

Pan Cheese Pizza
Pan Pepperoni Pizza
Garden or Caesar Salad
Fresh Mixed Fruit

Children ages up to 11:

\$13.++ p/person

Adults:

\$19.++ p/person

Infants/Toddlers: free



IT'S A PARTY

Drinks billed on consumption

Lemonade: \$25.00++ p/gallon

Tea: \$25.00++ p/gallon

Sodas: \$2.25++ each



Plated High Tea Menus

\$28.++ p/person

Classic Tea Menu

Choice of Assorted Flavored Specialty Teas

Three Mini Sandwiches

Egg Salad with Watercress on 12 Grain

*Smoked Scandinavian Salmon & Herb Cream Cheese
on Mini Croissant*

Turkey with Stilton Mayonnaise on Artisan Herb Roll

Fresh Fruit Skewer

Scones with Devonshire Cream & Lemon Curd

Cream Puff

Chocolate Covered Strawberry



Traditional Tea Menu

Choice of Assorted Flavored Specialty Teas

Three Mini Sandwiches

Poached Chicken & Pesto on Parmesan Roll

Bleu Cheese, Walnut & Apple on 12 Grain

Turkey with Cranberry Orange Spread on Mini Croissant

Fresh Fruit Skewer

Scones with Devonshire Cream & Lemon Curd

Macaroon Cookie

Chocolate Covered Strawberry

