



533 N 4th Avenue Tucson

520 884-9289

Catering Menu

<u>Salads</u>	<u>5 or more Each</u>	<u>Each</u>	<u>5 or More Each</u>	<u>Each</u>
Tucson's Best Chef	9.00	10.00	The House	6.00 7.00
Blackened Salmon	12.00	13.00	The Small House	3.00 4.00
Spinach Salad	12.00	13.00	Cup & Dinner Salad	7.00 8.00
Potato Salad	1.50	2.00	Caesar Blk Salmon	13.00 14.00
<u>Sandwiches served with Potato Chips, Mayo & Mustard Packet</u>				<u>Each</u>
Turkey Breast & Havarti	8.00		Waldorf Chicken Salad	8.00
Roast Beef & Cheddar	8.00		Corn Beef or Turkey Reuben	8.00
Hummus & Feta	8.00		Extra Potato Chips by bag	0.75
Pesto Chicken Breast & Brie	10.00		Veggie Pesto	8.00
Cheese Burgers 1/2 pound	10.00			
<u>Hot Finger Foods</u>				<u>Each</u>
Chicken Picatta Tenders				2.75
Coconut Shrimp with Sweet & Sour Sauce				2.60
Louisiana Crab Cakes Mini with Remoulade Dipping Sauce minimum order 24				3.25
Louisiana Crab Cakes with Remoulade Dipping Sauce minimum order 24				6.00
Pineapple & Chicken Skewers Teriyaki Style				4.25
Spinach & Cream Cheese or Quiche Lorraine 3" squares				4.00
Swedish Meatballs & Gravy (90 minimum)				0.65
<u>Cold Finger Foods</u>				<u>Each</u>
White Bean Hummus & Grilled Pita				3.75
Tortelini Caprese Salad Skewers w/a Balsamic Reduction				2.75
5 Cheese Fruit & French Bread Discs				15.00
Deviled Egg Half				1.00
Fresh Fruit Platter (5 pieces of fruit per each \$3.60 serving)				3.60
Mushrooms Stuffed Alluette (garlic and herbed cream cheese)				1.10
Mushrooms Stuffed Delectables Crab Cake batter				2.00
Mushrooms Stuffed Feta & Pine				1.70
Pistachio Brie & French Bread Discs				2.30
Sesame Ahi Tuna & Wasabi Cream Sauce Appetizer on bed of grated carrot, purple cabbage				11.00
Smoked Salmon Hand Roll Alluette Smoked Salmon Pickled cucumber in dill crepe 24 hr notice				3.25
Soup by the Gallon: Gazpacho or Hot Soup (1/2 gallon \$35) (Quart \$16)				60.00
<u>Finger Sandwiches Dozen Minimum Made of Each Kind</u>				<u>Each</u>
Brie & Basil Pesto	2.00	Roast Beef, Jarlsberg & Dijonaise		2.00
Waldorf Chicken Salad	2.00	Turkey, Havarti & Avocado Mayonnaise		2.00
Cucumber, Avocado & Alluette	2.00	Peanut Butter & Jelly		2.00
<u>Italian Submarine feeds 6-8 guests (Can be sliced smaller for appetizer size)</u>				50.00
Roast Beef, Turkey, Havarti, Lettuce, Sliced Tomato, Pepperoncini				
Red Onion, Red Bell Peppers, Greek Olives with Italian Vinaigrette Dressing				
<u>Meat & Cheese Platter per person</u>				<u>Each</u>
Beef, Turkey, Swiss, Havarti, Cheddar, Tomato, Lettuce, Red Onion, Bread, Mayo & Mustard				9.25
<u>Dinners</u>				<u>Each</u>
Green Garden Salad, Bread, Butter & Dressing add to any entrée				3.00

Asparagus, Swiss & Shallots Crepes w/Lemon Sauce & Rice	12.00
Chicken & Spinach Enchiladas, Black Beans & Jasmine Rice	13.00
Chicken Picatta rice and vegetables	16.00
Lasagna	11.00
Pesto Pasta ~ pesto cream sauce, pine nuts and diced tomatoes	11.00
Puttanesca~ capers, garlic, tomato, balsamic, crushed red peppers, Grk olives	11.00
Southwest Penne & Blackened Chicken	13.00
Spaghetti & Meatballs w/Marinara Sauce	11.00
Spinach & Cream Cheese Quiche, Dinner Salad, Bread Butter & Dressing	11.00
Wild Salmon tomato, basil beurre blanc, served with rice & vegetables	17.00
<u>Desserts</u>	<u>Each</u>
Cupcakes Mini 1.50 ea	Cupcakes Regular 2.75
Scones Mini 1.50 each 2 ounces	Scones Regular 3.25 each 4 ounces
Cake 1/4 Sheet 2 layer 9"x12" cut 2 x 2 24 pieces	45.00
Cake 1/2 Sheet 2 layer 11"x15" cut 2 x 2 35 pieces	85.00
Cake Full Sheet 2 layer 18"x24" cut 2 x 2 108 pieces	130.00
Cake: Morta de Chocolata 4 layers: 2 sour cream choc cake, 1 choc devine, 1 choc cheesecake iced in choc mousse, covered choc ganache	60.00
Cake 9" 2 layer: Carrot Cake, Sour Cream Chocolate, Banana Peanut Butter Mousse	40.00
Fudge Brownies	2.10
GF Gleegan Brownie	4.00
GF Chocolate Divine Flourless Individual Rounds & Whipped Cream	6.00
GF Triumph: 5 biscuit almond cake, 2 choc ganache, 3 coffee butter cream covered in dark chocolat	70.00
GF Mini Chocolate Mousse 2oz	2.10
GF Mini Dacquoise (Hazelnut Coffee Mousseline Meringue Cookies)	4.00
Mini Chocolate Eclairs 12 minimum	2.25
Cake Pops 12 minimum	2.10
Cookie Tray Large Assortment 12 Peanut Butter, 12 Choc Chip, 12 Oatmeal (36 pieces)	36.00
Cookie Tray Small Assortment: 12 Peanut Butter, 12 Choc Chip, 12 Oatmeal (36 pieces)	18.00
Tray Tart: 2 Raspberry Almond, 2 Lemon, 2 Chocolate Cashew Caramel cut 1/4's (24 pieces)	36.00
Dessert Assortment Tray: 4 Fudge Brownies, 4 Assorted Tarts, 16 Small Cookies 48 pieces	40.40
<u>Breakfast</u>	<u>Each</u>
Bacon (3 pieces)	2.50
Bagels Toasted with/ Cream Cheese	2.75
Breakfast Sandwich Scrambled Egg, Avocado, Bacon & Cheese	7.00
Burrito: Potato & cheese 2oz side of salsa	5.00
Burrito: Egg, Potato & Cheese 2oz side of salsa	6.00
Burrito: Egg, Potato, Bacon & Cheese 2oz side of salsa	7.00
Coffee, Half & Half, Sugar, Sweet & Lo Packets, Cups, Stirrers	2.75
French Toast (1) & 2 Fruit & Maple Syrup	5.00
Home Fried Potatoes	2.50
Quiche 9" Spinach & Cream Cheese Pie (7 dinner size pieces)	40.00
<u>Beverages</u>	<u>Each</u>
Gallon: Orange Juice Cups 21 6oz cups of juice	18.00
Gallon: Ice Tea: Fresh Lemonade, Raspberry w/Lemon, Sweeteners, Cups 12 10oz cups	12.00
Gallon: Ice Tea: Lipton w/Lemon, Sweeteners, Cups	9.00
<u>Logo Melon</u> Your Compnay logo carved on large watermelon w/1 gallon of fruit salad	150.00