

RECEPTION PACKAGES

60 Minute Reception

Choose 4 Hors d'oeuvres

25 / person

CHILLED

- spicy apple chutney, braised pork crostini
- kalamata olives, garlic, basil, tomato bruschetta
- roasted vegetables, garlic hummus tortilla rolls
- brie cheese, medjool dates, cinnamon tortillas
- spiced chicken salad profiteroles
- roasted pear, bleu cheese, candied pecans, phyllo cup

90 Minute Reception

Choose 6 Hors d'oeuvres

35 / person

HOT

- black bean empanada, cilantro crema
- chicken quesadilla triangles, charred salsa
- lamb meatballs, fragrant tomato sauce
- vegetarian spring rolls, sweet chili sauce
- bacon wrapped potato wedge, bleu cheese dipping sauce
- panko crusted risotto nuggets

60 MINUTE COCKTAIL RECEPTIONS

(minimum 50 guests)

SAGUARO CLASSIC

tomato bruschetta display
garlic, basil, parmesan cheese, kalamata spread

warm spinach dip, asiago cheese bread chips

chili spiced apples, date jam,
queso fresco phyllo cup

roast sirloin beef, brioche, red onion confit

parmesan artichoke heart fritters

lamb meatballs,
fragrant tomato sauce

48 / person

WYATT EARP FAVORITE

queso fundido, tortilla chips

guacamole, salsa, tortilla chips

grilled zucchini ribbon, local goat cheese, quinoa

spicy apple chutney, braised pork crostini

barbecue baby back ribs

short rib sliders, pickles, slaw

55 / person

HORS D'OEUVRES Ala Cart

CHILLED

- spicy apple chutney, braised pork crostini 54 / dozen
- kalamata olives, garlic, basil, tomato bruschetta 48 / dozen
- roasted vegetable, garlic hummus tortilla rolls 50 / dozen
- brie cheese, medjool date, cinnamon tortilla 48 / dozen
- grilled zucchini ribbon, local goat cheese quinoa 60 / dozen
- fresh mozzarella, artichokes, olive skewers 58 / dozen
- crab sliders, avocado spread, brioche bun 75 / dozen
- seared tuna, pickled carrots, wasabi aioli 75 / dozen
- roasted pear, bleu cheese, candied pecans, phyllo cup 55 / dozen
- roast sirloin beef carpaccio, brioche, mustard, microgreens 75 / dozen

HOT

- black bean empanada, cilantro cream 55 / dozen
- chicken quesadilla trumpets, charred salsa 57 / dozen
- lamb meatballs, fragrant tomato sauce 55 / dozen
- southwestern chicken skewers, citrus glaze 60 / dozen
- vegetarian spring rolls, sweet chili glaze 57 / dozen
- parmesan artichokes hearts 60 / dozen
- grilled chicken flauta, tomatillo salsa 64 / dozen
- crimini mushroom strudel, quinoa, goat cheese 64 / dozen
- chicken bites, pistachio crust, red pepper coulis 68 / dozen
- bacon wrapped potato wedge, bleu cheese dipping sauce 55 / dozen
- panko crusted risotto nuggets 55 / dozen

- mini crab cake, lemon aioli 84 / dozen
- bacon wrapped scallops 84 / dozen

CARVING STATIONS

served with mustards, relishes and rolls

- chipotle rubbed roast pork loin 375 (serves 40ppl)
- achiote marinated tenderloin of beef, au jus 375 (serves 25ppl)
- whole turkey, cranberry-port wine sauce 350 (serves 40ppl)
- honey glazed ham, spiced mustard 325 (serves 75ppl)
- marinated roast sirloin of beef 450 (serves 50ppl)
- honey mustard baked brisket of beef 375 (serves 50ppl)
- steamship round of beef au jus, creamy horseradish 975 (serves 150ppl)

(+100 carving fee chef / hour)

Reception Displays

(add a wine flight or tasting for 12 / person)

CEVICHE Display

chef's selection of seasonal seafood,
marinades, fresh salsa, tortilla chips

16 / person

Charcuterie Board

spiced salami, serrano ham, local smoked chorizo,
pork pate en croute, pickles, banana peppers,
cured olives, chipotle mustard, mayo,
horseradish crema, cocktail bread and crackers

24/ person

Marinated Vegetables

white bean dip, cured olives

14/ person

Dessert Display

key lime pie, hazelnut cappuccino tiramisu,
raspberry truffle torte, assorted miniature fruit tarts,
petit fors

20 / person

Fruit and Cheese Pairing Display

aged stilton, roasted pear
granola crusted nubian goat cheese,
blueberries, thyme
port salute, roasted grapes
brie, candied pecans, strawberries
breads, lavash, grissini, ciabatta bread

475 (serves 30 ppl)

Jumbo Shrimp on Ice with Cocktail Sauce

550 (per 100 pieces)

Side of Smoked Pacific Salmon

chopped red onions, hard boiled chopped eggs,
capers, cream cheese, cocktail rye bread, lavash

400 / each (serves 50 people)

Assorted Imported and Regional Cheeses

cuped cheeses, dried fruits, assorted crackers

400 (serves 50 ppl)

Fresh Fruit Display

seasonal melons, berries, grapes,
prickly peary yogurt

400 (serves 50 ppl)

Assorted Grilled Vegetables

balsamic vinegar and olive oil

350 (serves 50 ppl)

Vegetable Crudit 

carrots, celery, radishes, cucumbers, jicama,
cherry tomatoes, cauliflower, roquefort,
onion and artichoke dips

250 (serves 50 ppl)

Bread Display

array of ciabatta, flat, foccacia, sour dough,
calamata, olive loaf, herb breads
sweet butter, olive oil, balsamic,
herb garlic spread

80 (serves 25 ppl)

Southwest Antipasto

assortment of olives, marinated Artichokes,
roasted red peppers
balsamic marinated mushroom salad
shaved serrano ham, southwest spicy salami
sliced jalape o, jack and provolone cheeses

flat breads, smashed roasted garlic, cilantro oil

450 (serves 50 ppl)

Reception Stations

Caesar Salad Station (gf/vg)

chopped romaine, focaccia herb croutons
shredded parmesan, cured tomatoes, pepitas
peppercorn caesar dressing

11 / person

Chefs Potato Bar

whipped butter mashed potatoes
roasted idaho potato wedge
sweet potato fries
plain and chipotle sour cream, whipped butter
mesquite bacon bits, chives, roasted garlic, bleu cheese

12 / person

Create Your Own

Vegetarian Crostini Station

(choose 3)

olive tapenade	artichoke & white bean
garlic hummus	mushrooms & boursin cheese
tomato & basil	zucchini & pine nuts

14 / person

Mini Burger Station

ground sirloin, portobello and turkey burgers
provolone, jack and cheddar cheeses,
lettuce, sliced tomatoes, red onions, pickles
ketchup, mustard, mayonnaise, slider buns

16 / person

Queso Bandito

smokey tomato soup, crème fraiche, croutons
grilled cheese sandwiches, mexican cheese blend , tomato and bacon
beer and cheese fondue with salted pretzel bites

18 / person

Small Plate Station

(choose 3)

italian gnocchi peas, prosciutto, grana padano cheese, parsley and sage beurre noisette
steak au poivre, cognac cream reduction, mushrooms, roasted rosemary potatoes
anchiote chicken tomato relish, grilled zucchini, cilantro rice
spiced chicken curry, grilled vegetables
seared mexican basa filet, choyote relish

25 / person

Action Stations

(chef attendant fee 150 / per chef, 1 chef per 50 people recommended)

Street Taco Station

flame grilled carne asada

grilled marinated beef, roasted chilis, charred tomatoes,
grilled scallions, avocado crema, shredded lettuce, shredded cheese blend, salsa

17 / person

braised chicken

marinated achiote chicken breast, onions, baja seasoning, cilantro,
roasted chilis, charred tomatoes, grilled scallions, shredded lettuce, shredded cheese blend, salsa

15 / person

baja fish tacos

cilantro crema, fresh pico de gallo, lime wedges, shredded cabbage
rancho frijoles, cotijo cheese, sonoran coleslaw, warm grilled corn and flour tortillas

16 / person

MAC 'N' CHEESE Station

House Made Macaroni (select 5)

fresh herbs, truffle oil, green chili, ham, peas, parmesan, manchego parsley,
mushrooms, peppers confetti

15 / person

add lobster, black forest ham

6 / person

Fresh Pasta Station

made to order bow tie pasta and cheese tortellini
with choice of chipotle alfredo, marinara sauce, olive oil & garlic, fresh basil,
sundried tomatoes, parmesan cheese, bread sticks

17 / person

Quesadilla Station

chicken and vegetarian
guacamole, pico de gallo, onion, sour cream, salsa

12.50 / person

add shrimp

4.00 / person (additional)

Chicken Wings Station

jumbo chicken wings mixed to order with choice of
traditional hot, apricot barbeque and coffee chili blend

15 / person

Ice Cream Station

vanilla, chocolate and strawberry ice cream
chocolate brownies, oreo pieces, chopped nuts,
M&M's, crushed heath bar, reese's peanut butter cup pieces
hot fudge, caramel syrup, strawberry sauce
ice cream cones, whipped cream

14 / person

(no chef attendant fee required)

