



creative  
hands  
cuisine

# 2024 SAMPLE MENU

PLEASE NOTE- PRICING VARIES PER ITEM & IS DEPENDENT ON MANY FACTORS (SEASON, GUEST COUNT, ETC)

BELOW IS A SMALL SAMPLE LIST OF OUR POPULAR ITEMS.  
ALL QUESTIONS AND REQUESTS ENCOURAGED!



# HOT HORS D'OEUVRES

## **Gorgonzola, Apple, & Caramelized Leek Cigar (veg)**

Wrapped in Flaky Phyllo Dough and Rolled in Poppy Seed "Ashes"

## **Prickly Pear Flautas**

Smoked Apricot Chicken, Prickly Pear Reduction, Cheddar Cheese, Fresh Cilantro, Finished with a Raspberry Peppercorn Sauce

## **Smoky Hot Wing BBQ Chicken Flauta**

Mesquite Roasted Chicken Smothered in a Smoky Hot Wing BBQ Sauce, Rolled in a Flour Tortilla and Drizzled with a Smoother Arizona Citrus Aioli and Presented in a Cigar Box

## **Wild Buffalo Chicken Flauta**

Oven Baked Medium Buffalo Glazed Chicken Breast Rolled in Flour Tortilla, Finished with a Creamy Ranch Drizzle, Hand Passed in Vintage Cigar Boxes

## **Chicken Piccata Cigar**

Free Range Lemon Caper Chicken with Sun-Dried Tomatoes and Fresh Spinach, Rolled in a Crisped Flour Tortilla and Topped with a Light Burnt Lemon Aioli Drizzle

## **Steak Diane Flauta**

Center Cut Filet Mignon with Sautéed Mushrooms, Garden Herbs, and Finely Chopped Shallots are Flambéed with Brandy, Served in a Crisp Flour Tortilla and Topped with a Light Horseradish Cream Drizzle

## **Sweet Potato and Spiced Beef Flauta**

Cinnamon and Corriander Crusted Shredded Beef, Rolled in a Crisped Flour Tortilla, and Finished with Hand Crafted Gourmet Pomegranate Reduction Drizzle

## **Filet Encroute**

Garlic and Herb Encrusted Filet Mignon Served in a House Made Puff Pastry with Wild Mushrooms Deglazed in Brandy, Finished a with Gourmet Balsamic Reduction

## **Braised Short Rib Empanada**

12 Hour Roasted Short Rib Wrapped in a House Made Empanada with Monterey Jack, Cilantro, and Fresh Squeezed Lime

## **Arizona Short Rib Hand Pie**

12 Hour Braised Short Rib with Pancetta and Arizona Preserved Peach Jam, Served in a Bite Sized, House Made Hand Pie Crust

## **Marinated Filet and Guinness Hand Pie**

Guinness Glazed Filet Mignon is Slow Roasted With Red Skinned Potatoes and a Traditional Mirepoix, Served in a House Made Hand Pie, And Finished with a Light Drizzle of Hand Crafted Guinness Balsamic Reduction



# ...HOT CONT.

## **Wild Buffalo Chicken Empanada**

Roasted Free Range Chicken Breast Tossed a Franks Red Hot Sauce with a Danish Bleu Cheese Aioli in a Flaky Pie Dough, Just the Right Amount of Heat!

## **Sirloin Sliders**

Sirloin Beef Sliders Layered With a Creamy Horseradish Bleu Cheese Aioli and House Pickled Onions, Presented on House Made Rolls

## **California Sirloin Sliders**

Served on a Petite Rolls, Ground Sirloin Sliders with Roma Tomatoes, Crisp Greens, White Onion, and our Special Slider Sauce

## **Bloody Mary Sirloin Sliders**

Prime Sirloin Sliders Prepared with Celery Seed and Worcestershire Sauce, Topped with Three Pepper Ketchup, Tillamook Cheddar Cheese, and Kosher Pickles, Served on a Sesame Seed Bun

## **Smoky Sirloin Sliders**

Presented on Fresh Buns, Prime Sirloin Sliders are Layered with Smoked Whiskey Aioli and Caramelized Onions

## **Korean Short Rib Street Tacos**

Spiced Korean Short Rub in a Mini Flour Tortilla with Moscato Pickled Vegetables, Cotija Cheese, Candied Jalapenos, and Citrus Supremes

## **Chicken Street Tacos**

Shredded Free Range Chicken With Caramelized Onions and Sweet & Spicy Salsa Naranja, Presented in a Warm Flour Tortilla

## **Seared Beef Satay (GF)**

Filet Mignon Skewers with a Spiced Tomato Glaze

## **Horseradish Custard and Beef Satay (GF)**

Seared Filet Mignon Topped with a Dollop of Creamy Horseradish Custard and Presented on a Friendship Knot Skewer, Finished with Micro Parsley

## **Meyer Lemon Chicken Skewers (GF)**

Herb Roasted Chicken Skewers with a Feta Dipping Sauce

## **Peach and Pancetta Shrimp Skewers (GF)**

Sweet Shrimp Topped with Arizona Peach Preserves, Sautéed with Roasted Red Pepper Flakes and Crisp Pancetta Crumbles, and Accented with Charred Local Peaches



# ...HOT CONT.

## **Asian Meatballs**

Sirloin Meatballs In a Sesame Lime Sauce with Water Chestnuts and Fresh Cilantro

## **Wild Buffalo Chicken Meatballs**

Free Range Chicken Meatballs Smothered in our Medium Buffalo Wing Sauce, Finished with a Drizzle of Citrus Ranch and Snipped Chives

## **Three Pepper Jelly Chicken Meatballs**

Free Range Chicken Meatballs, Slow Roasted in our House Made Three Pepper Jelly, Served on an Acrylic Skewer

## **Peppered Beef Tenderloin**

Peppered Filet Mignon Served in a Mini Phyllo Cup with Sage and Caramelized Onions

## **Warm Lobster Roll Profiterole (GF)**

Gluten Free Brazilian Cheese Bread Profiteroles with Delicately Piped Warm Shallot Aioli and Fresh Lobster, Finished with Fresh Lemon Zest and Snipped Chives

## **Warm Jalapeno Popper Profiterole (GF)**

Creamy Candied Jalapeno Infused Cream Cheese, Piped into a Gluten Free Brazilian Cheese Bread Profiterole, Topped with Toasted Bacon Crumbles

## **Coconut Encrusted Chicken Tenderloins**

Coconut Encrusted Chicken, Presented a Bamboo Skewer with a Papaya Glaze

## **Mini Cocktail Franks**

Cocktail Beef Franks Served with Chipotle Ketchup and Apricot Honey Mustard

## **Vegetarian Curry "Meatballs" (Veg)**

Coconut Curry Glazes Vegetarian "Meatballs", Finished with Garden Cilantro

## **Regular and/or Sweet Potato Tater Tots (Vegan/GF)**

Oven Roasted Tater Tots Served with Chipotle Ketchup and Apricot Honey Mustard

## **Wild Mushroom Empanada (Veg)**

Portobello, Shiitake, and Chanterelle Mushrooms Deglazed in Brandy, with Fresh Chives and Monterrey Jack Cheese

## **Golden Macaroni and Cheese (Veg)**

Traditional Macaroni and Cheese with Fontina and Sharp Cheddar Cheeses and Caramelized Shallots



# COLD HORS D'OEUVRES

## **Thai Goat Cheese Profiterole (Veg/GF)**

Local Fresh Local Goat Cheese from Black Mesa, Arizona, Topped with a Wasabi Pea and Tri-Colored Peppers, Piped into a Gluten Free Brazilian Cheese Bread Profiterole

## **Caramelized Yellow Pepper Profiterole (Veg/GF)**

Caramelized Yellow Peppers, Pine Nuts, Roasted Shallots, and Goat Cheese, Topped off with Poppy Seeds, Piped into a Gluten Free Brazilian Cheese Bread Profiterole

## **Loaded Baked Potato Profiterole (Veg/GF)**

Signature Smashed Potatoes, Tossed with Monterrey Cheese and Fresh Snipped Chives, and Finished with Roasted Shallot Crème Fraiche, Piped into a Gluten Free Brazilian Cheese Bread Profiterole

## **Port Wine Mushroom Profiterole (Veg/GF)**

Port Sauteed Mushrooms with Sundried Tomatoes and Roasted Shallot Goat Cheese, Piped into a Gluten Free Brazilian Cheese Bread Profiterole

## **Roasted Green Chili Profiterole (Veg/GF)**

With a Hatch Green Chili and Candied Jalapeno Goat Cheese Blend, Topped with Micro Greens and Caramelized Peppers, Piped into a Gluten Free Brazilian Cheese Bread Profiterole

## **Beef Carpaccio on a Roasted Garlic Crostini**

Thinly Sliced and Chilled Filet Mignon with a Chipotle Cilantro Relish, Presented on a Crisp Crostini

## **Caramelized Prosciutto Bruschetta**

Caramelized Prosciutto with Brandied Infused Sun-dried Cherries and Black Mesa Ranch Goat Cheese, Finished with Sea Salt and Presented on a Sweet Toasted Crostini

## **Ponzu Ahi Cones**

Ponzu Marinated Sashimi Ahi Tuna, Served Atop Tri-Colored Peppers in a Vanilla Waffle Cone, Topped with Blackberry "Caviar"

## **Ceviche (GF Option Available)**

Baja Shrimp and Bay Scallop with Diced Heirloom Tomatoes, Green Onion, Mango, Red and White Bell Peppers, Finished with Fresh Cilantro. Served in a House Baked Won Ton Cup

## **Rock Shrimp Margarita (GF)**

Plump Rock Shrimp in a Fire Roasted Tomato Salsa, Served in an Herb Tortilla Shell with a Toasted Lime Aioli



# ... COLD CONT.

## **Chilled Shrimp Skewer (GF)**

Plump Shrimp Skewers Roasted with a Local Arizona Citrus and Shallot Glaze

## **Seared Ahi Tuna Wonton**

Seared Ahi Tuna in a Baked Wonton Cup with a Sweet Thai Goat Cheese Blend, Topped with Micro Cilantro, Toasted Sesame Seeds, and Freshly Squeezed Key Lime

## **Tajin and Lime Shrimp Salad**

Rock Shrimp Tossed in our House Made Tajin and Lime Aioli, Presented in a House Baked Wonton Cup, Topped with Pickled Onion

## **Ahi Tuna Poke**

Fresh Ahi Tuna with Fresh Guacamole, Capers and Sesame Oil in a Wonton Cup

## **Spicy Salmon Nacho**

House Baked Wonton Cups With Chilled Spicy Salmon, Avocado Mash, Toasted Sesame Oil, and Fresh Scallions

## **Crab and Heirloom Tomato Bruschetta**

Presented Atop a Crisped Crostini, Shredded Crab, Lemon Infused Olive Oil, and Heirloom Tomato Bruschetta is Topped with Capers and Sarawak Pepper

## **Deconstructed Sushi Martini (GF)**

Served in a Mini Martini Glass, Sticky Rice is Topped with Seared Ahi Tuna with a Sesame Oil Crust, Matchstick Slaw, and Fresh Avocado Crema

## **Anti-Pasta Skewer (Veg, GF)**

Whole Milk Mozzarella Cube, Black Olive, Tear Drop Tomato and Marinated Mushroom Drizzled with a Citrus Parmesan Vinaigrette- Available With and Without Italian Meats

## **Summer Strawberry Bruschetta (Veg)**

Local Arizona Honeycomb, Sweet Summer Strawberries, Fresh Burrata Cheese, and a Drizzle of Gourmet Balsamic, Served Atop a Sweet Toasted Crostini

## **Balsamic Grape Bruschetta (Veg)**

Savory Balsamic Roasted Grapes Tossed with Roasted Shallots and Fresh Blue Cheese, Presented on a House Baked Crostini

## **Radish Crostini (Veg)**

Freshly Toasted Crostini Topped with Thinly Sliced Radishes, Gourmet Hijiki Butter, Fresh Chives, and a Sprinkle of Maldon Salt



# ...COLD CONT.

## **Contemporary Caprese (Veg)**

Thinly Sliced Roma Tomatoes, Whole Milk Buffalo Mozzarella, Fresh Seasonal Peaches, and Fresh Organic Basil, finished with a White Peach Balsamic in a Parmesan Crisp

## **Charred Street Corn (Veg, GF)**

Freshly Roasted Corn Served in an Acrylic Shot Glass with Queso, Diced Radish, Roasted Tomatillos, Tajin Spice, Garden Cilantro, and Puffed Rice "Chicarones"

## **Apple and Jicama Salsa Bites (Vegan, GF)**

Granny Smith Apples and Diced Jicama with Tri-Colored Peppers, Candied Serrano Peppers, Charred Lime Juice, and White Apple Balsamic Vinegar, Served in a Salted Corn Tortilla Cup

## **Roasted Grape Salsa (Vegan, GF)**

Slow Roasted Champagne Vinaigrette Marinated Grapes Tossed with Shallots, Candied Chilies, White Peppers, and Tarragon, Served in a Salted Corn Tortilla Cup

## **Heirloom Tomato Bruschetta and Polenta Stack (Vegan, GF)**

Traditional Heirloom Cherry Tomato Bruschetta with Garlic, Basil, and Gourmet Olive Oil, Served Atop a Vegan/Gluten Free Red Pepper Polenta Cake, Finished with a Balsamic Drizzle

## **Stationary Crudit  (GF, Veg, Vegan Options)**

Imported Cheeses, Seasonal Vegetables, Black Olives, Gourmet Crackers, Hummus, Pita Bread, Seasonal Fresh Fruit and Berries, Assorted Nuts

# EAT YOUR GREENS

## **Hand Select Baby Spring Greens (Veg, GF)**

Leafy Greens Layered with Watermelon Radishes, Julienne Carrots, English Cucumbers, Tear Drop Tomatoes, Feta Cheese and Vanilla Candied Pecans with a Sour Cherry Champagne Vinaigrette

## **Stetson Chopped Salad (Veg, GF)**

Arugula and Greens, Sweet Corn, Roasted Red Peppers, Diced Heirloom Tomatoes, Sun-Dried Cranberries, Toasted Pepitas, and Feta Cheese, Finished with a Pesto Vinaigrette

## **Gourmet Market Salad (Veg, GF)**

Hand Selected Baby Spring Greens, Roasted Brussel Sprouts, Asparagus, Roasted Cauliflower, Watermelon Radishes, and Feta Cheese, Finished with a Honey Worcestershire Vinaigrette

## **Wild Spring Green Salad (Veg, GF)**

Leafy Greens with Sliced Anjou Pears, Goat Cheese, and Toasted Almonds on a Bed of Field Greens, Finished with a Sparkling Ginger Pomegranate Vinaigrette



# ...GREENS CONT.

## **Chopped Salad (Veg, GF)**

Romaine Lettuce, Black Beans, Watermelon Radishes, Cherry Heirloom Tomatoes, Caramelized Sweet Corn, Red Bell Peppers, and Feta Cheese with a Chipotle Lime Dressing

## **Signature Caesar Salad (Veg)**

Hand Picked Hearts of Romaine, Cherry Tomatoes, Sweet Balsamic Croutons, and Fresh Grated Asiago Cheese with a Classic Caesar Dressing

## **Modern Caesar Salad (Veg)**

Fresh Romaine Leaves, Caper Berries, Roasted Marinated Tomatoes, Gourmet Truffle Croutons, and Parmesan Crisps, Finished with a Citrus Caesar Dressing

## **Oriental Salad (Veg)**

Flat and Butter Leaf Lettuce, with Mandarin Orange Supremes, Crunchy Chinese Noodles, Roma Tomatoes, Cucumbers, Shredded Purple Cabbage, and Green Onions with a Sweet Orange Peanut Dressing

## **Meyer Lemon Salad (Veg, GF)**

Baby Spinach, Mixed Spring Greens, Meyer Lemon, Sliced Almonds and Goat Cheese, Finished with Meyer Lemon Vinaigrette

## **Winter Greens Salad (Veg, GF)**

Hand Selected Baby Spring Greens and Baby Spinach, Charred Pear, Plump Pomegranate Seeds, Crumbled Feta, and Toasted Walnuts. Served with our Arizona Orange Poppy Seed Dressing

## **Holiday Spring Green Salad (Veg, GF)**

Hand Selected Baby Spring Greens and Red Spinach, Embellished with Granny Smith Apple Slices, Ruby Red Pomegranate Seeds, Shaved Parmigiano-Reggiano Cheese and Fresh Cilantro with Spiced Pecans on the Side with a Cranberry Champagne Vinaigrette

\*Please note: All Salads Can Be Made Vegan (Cheese on the Side and Minor Dressing Changes) or Glute Free with Gluten Items on the Side

# BREAD & BUTTER

## **Assorted Focaccia Bread**

## **Artisan Dinner Rolls**

## **Parker House Rolls**

## **Grand Marnier Compound Butter**

## **Honey Blossom Butter**

## **Fresh Whipped Butter**





# HOT ENTREES

## **Garlic and Herb Encrusted Filet Mignon (GF, DF)**

Medium Roasted Filet Mignon with a Blackberry Balsamic Glaze, Port Balsamic Glaze, or Roasted Shallot Vegan Butter Glaze - Please Specify when Requesting!

## **Chipotle Rubbed Beef Tenderloin (GF, DF)**

Medium Roasted, Chipotle Rubbed Filet Mignon with Fresh Garlic & Cilantro Lime Vegan Butter

## **Peppercorn Crusted Filet Mignon (GF, DF)**

Medium Roasted Filet Mignon with a Port Reduction Glaze

## **Bourbon Roasted Filet Mignon (GF, DF)**

Dry Aged Herb Filet Mignon with a Brown Sugar and Bourbon Glaze

## **Coffee Crusted Beef Tenderloin (GF, DF)**

Medium Roasted Beef Tenderloin with a Garlic Puree and Coffee Brown Vegan Butter Sauce

## **Mustard Encrusted Beef Tenderloin (GF, DF)**

Medium Roasted Beef Tenderloin with Maple Mustard Vinaigrette

## **Thai Beef Tenderloin (GF, DF)**

Medium Roasted Beef Tenderloin with a Light Teriyaki Crust, Topped with a Sriracha Vegan Butter

## **Grilled Asian Flank Steak (GF, DF)**

Medium Grilled Flank Steak Topped with a Sweet Matchstick Gastrique Slaw

## **Boneless Ribeye Steak (GF, DF)**

Garlic and Herb Encrusted Boneless Ribeye Steaks Topped with Scallion Ribbons and Ruby Radish Micro Greens

## **BBQ Beef Ribs (GF, DF)**

12 Hour Roasted Beef Ribs are Smothered in Clients Choice of House Made BBQ Sauce:

-House Made Arizona Peach and Jim Beam Bourbon BBQ

-Contemporary Blueberry Red Bull BBQ

-Cactus BBQ (Prickly Pear)

(Please Specify when Requesting!)

## **Braised Chicken in a Pinot Grigio Reduction (GF)**

Free Range Chicken in a Pinot Grigio Cream Sauce with Caramelized Shallots and Thyme

## **Pan Roasted Citrus Chicken Breast (GF, DF)**

Free Range Chicken Breast Marinated in Key Lime, Local Orange and Robust Lemons with Fresh Herbs and Tri-Colored Cracked Black Pepper



# ...ENTREES CONT.

## **Roast Chicken Pancetta (GF)**

Roasted Organic Chicken Stuffed with Artichokes, Pancetta and Goat Cheese Blend from Strawberry, Arizona, with Preserved Lemon and Caper Jus

## **Burst Tomato Chicken Breast (GF)**

Free Range Chicken Breast Oven Roasted with a Medley of Robust Burst Tomatoes, Finished with Harissa, Feta Cheese, Garden Herbs and Fresh Lemon Zest

## **Baked Artichoke Chicken (GF, DF)**

Free Range Chicken Breast with Artichoke Hearts, Mushrooms, Brown Mustard, Dry White Wine, and Seasoned with Basil, Thyme, and Tarragon

## **Contemporary BBQ Chicken Breast (GF, DF)**

Free Range Chicken Breasts Tossed in our Signature, House Made Blueberry Red Bull BBQ Sauce

## **Grilled Tequila Chicken (GF)**

With a Poblano Beurre Blanc

## **Southwest Chicken Piccata (GF, DF)**

With an Arizona Stronghold Chardonnay Reduction, Roasted Hatch Green Chilies, Toasted Cumin Paprika Blend, and Caramelized Shallots, Topped with Garden Cilantro

## **Contemporary Chimichurri Chicken Breast (GF, DF)**

Free Range Chicken Breast Tossed in our House Made Chimichurri Sauce, Topped with Marinated Tomatoes, and Candied Poblano Peppers

## **Coriander and Mint Chimichurri Chicken Breast (GF, DF)**

Free Range Chicken Breast Tossed in our House Made Coriander and Mint Chimichurri Sauce, Topped with Marinated Tomatoes, and Candied Poblano Peppers

## **Homestyle Grilled Chicken (GF, DF)**

Free Range Chicken Breast In Our Cherry Bourbon Mustard Shellac

## **Cedar Plank Salmon (GF, DF)**

Plump Salmon Filets With a Desert Blossom Arizona Honey and Fresh Grated Ginger Crust

## **Moroccan Salmon (GF, DF)**

Perfectly Roasted Cedar Plank Salmon Topped with a House Made Moroccan Salsa of Brine Cured Black Olives, Red Onion, Garden Cilantro, Golden Raisins, Mint, Orange Zest, and Tri-Colored Peppers

## **Fresh Pacific Salmon (GF, DF)**

Sesame Oil Roasted Salmon Finished with a Savory Avocado Mousse



# ...ENTREES CONT.

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## **Citrus Salsa Verde Salmon (GF, DF)**

Perfectly Plump Salmon Filets are Topped with Citrus Salsa Verde with Spicy Red Pepper Flakes, Scallions, Lemon and Lime Zest, Sweet Orange Segments, and Caper Berries

## **Apricot and Toasted Jalapeno Mahi Mahi (GF, DF)**

Fresh Mahi Mahi Slow Toasted with Arizona Apricot Preserves and Toasted Jalapenos, Topped with Tri-Colored Peppers and Tangerine Lace Micro Greens

## **Pesto Crusted Mahi Mahi (GF)**

Fresh Mahi Mahi Crusted in our House Made Macadamia and Garden Basil Pesto

## **Pan Roasted Sea Bass (GF, DF)**

Fresh Sea Bass with a Sofia Coppola Riesling Reduction

## **Potato and Herb Crusted Sea Bass (GF, DF)**

Thinly Sliced Potato Crusted Sea Bass Topped with a Lemon Caper Vegan Butter and Snipped Chives

## **Orange and Thyme Baked Shrimp (GF, DF)**

Plump Arizona Orange and Thyme Shrimp, Served Atop a Bed of Fluffy Rice, Finished with Fresh Cracked Pepper and Micro Greens

## **Roasted Buffalo Shrimp (GF, DF)**

Medium Spiced Buffalo Shrimp Served Atop Fluffy Rice and Topped with Snipped Chives

## **Citrus Shrimp (GF, DF)**

Average 2 Jumbo Shrimp Per Person with a Fiery Lemongrass-Chile Sambal

## **Braised Herb Pork Loin (GF, DF)**

With Grilled White Peach & Serrano Compote

## **Mediterranean Pork Tenderloin (GF, DF)**

Pork Tenderloin Served with a Sun-Dried Cherry, Red and Green Apple Confit, Deglazed in Brandy

## **Boneless Baby Back Pork Ribs (GF)**

Tender Pork Ribs with and Apple Cider and Horseradish White BBQ Sauce

## **Southwest Pulled Pork (GF, DF)**

Slow Cooked Shredded Pork Tossed with a Marinated Tomato and Mild Jalapeno Relish



# ON THE SIDE

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## **Creative Hands Cuisine Signature Smashed Potatoes (Veg, GF)**

Our Secret Smashed Potato Recipe Finished with Roasted Garlic and Fresh Chives  
(Also Available in Gorgonzola, Brown Butter and Sage, and Southwest)

## **West Coast Creamy Potatoes (Veg, GF)**

Smashed Red Potatoes with Creamy Sour Cream, Sharp White Cheddar Cheese and Finished with Fresh Snipped Chives

## **Roasted Fingerling Potatoes (Vegan, GF)**

Oven Roasted Fingerling Potatoes with Garden Fresh Herbs

## **Roasted Red Skin Potatoes (Vegan, GF)**

Tender Red Skinned Potatoes with Fresh Rosemary and Lemon Zest, Finished with Cracked Black Pepper and Sea Salt

## **Dauphinoise Potatoes (Veg, GF)**

Thinly Sliced Yukon Gold Potatoes Layered with Heavy Cream, Eggs, Gruyere Swiss Cheese, Nutmeg, Roasted Garlic, and Fresh Parsley Baked to a Golden Brown  
(Also Available with Sweet Potatoes)

## **Gorgonzola Bread Pudding (Veg)**

Fluffy Gorgonzola Bread Pudding with Thinly Sliced Apples, and Port Infused Blueberries

## **Wild Mushroom Orzo (Veg)**

Al dente Orzo Pasta with Shiitake and Chanterelle Mushrooms, Fresh Chives, and Pecorino-Romano Cheese, Drizzled with a Truffle Chili Oil

## **Roasted Ratatouille (Vegan, GF)**

Seasonal Vegetables Tossed in a Light Hazelnut Wash OR Roasted Shallot Olive Oil (Please Specify)

## **Southwest Provencal Vegetables (Vegan, GF)**

A Blend of Fresh, Locally Sourced Seasonal Vegetables Tossed in a Fajita Spiced Olive Oil Blend

## **Roasted Tuscan Vegetables (Vegan, GF)**

Red and Yellow Peppers, Zucchini, Summer Squash, Portobello Mushroom and Spanish Onions Cooked in a Light Extra Virgin Olive Oil and Roasted Garlic Finished with Sea Salt and Fresh Cracked Pepper

## **Toasted Cumin Broccolini (Vegan, GF)**

Tender Broccolini Florets, Pan-Seared to Perfection and Dusted with Toasted Cumin



# ...SIDES CONT.

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## **Fresh Asparagus (Vegan, GF)**

Seasonal Asparagus, Roasted to Perfection with Garlic, Sea Salt, and Cracked Pepper

## **Moroccan Baby Carrots (Vegan, GF)**

Plump Baby Carrots Roasted with Cumin, Cilantro, Fresh Garlic, and Red Wine Vinegar

## **Ginger Poached Baby Carrots (Vegan, GF)**

Plump Baby Carrots With Fresh Ginger, Cracked Pepper, and Micro Greens

## **Green Bean Almond Roca (Vegan, GF)**

Fresh Green Beans Tossed in Almond Roca Infused Olive Oil, Finished With Sun-Dried Tomatoes, and Mon Halen Gold Sea Salt

## **Green Bean Almondine (Vegan, GF)**

Fresh Green Beans with Brown Sugar and Almond Vegan Butter, Finished with Toasted Almonds

# ...SWEET TOOTH

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## **Crunchy Pretzel Brownie Bites**

## **Meyer Lemon Tarts**

## **Grand Marnier Torte**

## **Salted Caramel Budino (Custard)**

## **Sweet Cinnamon Sugar Churro Budino (Custard)**

## **Meyer Lemon Budino (Custard)**

## **Flourless Tarts (White and Dark Chocolate Options)**

## **Fresh Cobblers, Pies, and Hand Pies**

## **Assorted Petite Sweets**

## **Assortment of Dessert Trifles**

## **Rocky Road Brownies**

## **Assortment of Gourmet Cheesecake Bites**

## **Sticky Toffee Pudding Cupcakes**

## **Strawberry Champagne Cupcakes**

## **S'mores Cupcakes**

## **Sweet Cream Puffs**

## **Banana's Foster Station**

## **Crepe Suzette Station**

## **Fire and Ice Dessert Station (Not Available Sat/Sun)**



# DECANTER BEVERAGES

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**Vanilla Basil Lemonade**

**Blackberry Lemonade**

**Sour Cherry Lemonade**

**Strawberry Lemonade**

**Green Tea and Honey Lemonade**

**Mint Infused Iced Tea**

**Traditional Unsweetened Iced Tea**

**Sweet Tea**



# CANNED BEVERAGES

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**Coca-Cola**

**Diet Coke**

**Sprite**

**Bottled Beverages**



# HOT BEVERAGES

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**Gourmet Coffee Station**

Regular and Decaf Coffee, Three Italian Syrups, Sugars, Cream

**Sonoran Spiced Coffee**

Warm Drip Coffee with Spiced Cinnamon, Vanilla Bean Heavy Cream, and Arizona Orange Zest



# RENTALS AVAILABLE

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**China Plates**

**Flatware**

**Chargers**

**Bar Glassware**

**Guest Tables, Chairs, Linen**

**Cocktail Tables, Linen**

**Physical Bar Displays**

**Upgraded Buffet Display (Floating)**

**Lighting Packages**



# BAR PACKAGES

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**Please Inquire for Options!**

