



RECEPTION PACKAGES

UNIVERSITY OF ARIZONA

Student Union Memorial Center 1303 E University Blvd, Tucson AZ 85719
520-621-1989 / 520-621-2545 Fax / www.union.arizona.edu/catering

NEW AGE TAPAS VEGETABLE CRUDITÈS

Display of Raw & Marinated Farm Fresh Vegetables
and Inspiring Flavor Enhanced Vinaigrettes

CULINARY CHEESE SHOP

Display of 4 – 6 Domestic and Imported Block Cheeses,
Served with Walnut-Raisin Bread, Crackers,
Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

DISPLAY HORS D'OEUVRE

Baked Tomato and Mozzarella Boule
Spider Shrimp with Sweet Chili Sauce
Lobster Corn Dogs with Mustard Aioli
Wasabi Spiced Cornets of Ahi Tuna Tartar
Shrimp Louie Cocktail

Chocolate Dipped Florentine
Almond Sesame Seed Cookie Bars

Iced Tea with Sweetener and Lemons
Strawberry Lemonade

\$22.00 PER PERSON, 25 GUEST MINIMUM

(individual hors d'oeuvres are based on a total of 5 piece per person)

ENHANCEMENTS

Smoked Turkey Breast / \$200

(serves approximately 35 guests)

Corn Bread Stuffing and Gingered Cranberry Marmalade

CRÈME BRÛLÉE STUDIO / \$10 per person *if added to above reception*

Watch Our Chef Play with “Fire” and Ignite your Favorite Crème Brûlée!

Please Select Three:

Vanilla ♦ Pistachio ♦ Raspberry Chocolate ♦ Cappuccino ♦ Praline ♦ Orange

WINDOW PEAK

Note: To Be presented for a maximum of 2 hours.

Includes Linens for all food service tables and appropriate staffing, appropriate standard service plastic plates, cups and utensils

All prices are subject to applicable taxable service charge & applicable state sales tax & city facilities fees. Menu Created 3.14 updated 7.28
Prices are effective for orders and events occurring through June 30, 2015 All Menus & pricing are subject to change based on market & availability. Consuming raw & undercooked food items may increase your risk of food borne illness.

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DISPLAY HORS D'OEUVRE

Tomato Bruschetta
Crostini with Sun Dried Tomato and Feta
Florentine Stuffed Mushroom Caps
Sausage Stuffed Mushroom Caps
Spanakopita
Falafel Lemon Tahini, Tomato & Olives

Traditional Baklava
Lebanese Cookies

Iced Tea with Sweetener and Lemons
Strawberry Lemonade

\$18.00 PER PERSON, 25 GUEST MINIMUM

(individual hors d'oeuvres are based on a total of 4 piece per person)

ENHANCEMENTS

Peppercorn Roasted Striploin of Beef / \$225

(serves approximately 30 guests)

Potato Mushroom Ragoût and Creamy Horseradish

HOT DESSERT "MINIS" FROM OUR OVEN / \$10 per person *if added to above reception*

Served with Vanilla Ice Cream

Please Select Three

Peach Cobbler ♦ Blueberry Cobbler ♦ Cherry Cobbler ♦ Vanilla Bread Pudding

Pumpkin Bread Pudding ♦ Milk Chocolate Bread Pudding

MOUNT LEMMON

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Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

DISPLAY HORS D'OEUVRE

Red Wine Braised Short Rib on a Chive Biscuit
Jalapenos Stuffed with Cream Cheese
Miniature Chicken Chimis
Green Chile and Cheese Quesadilla Wedges

Cinnamon Tortillas with Chocolate Drizzle
Petite Fruit Empanadas

Iced Tea with Sweetener and Lemons
Prickly Pear Lemonade

\$15.00 PER PERSON, 25 GUEST MINIMUM

(individual hors d'oeuvres are based on a total of 3 piece per person)

ENHANCEMENTS

Herb Roasted Tenderloin of Beef / \$250

(serves approximately 25 guests)

Caramelized Onion Polenta, Mortared Garlic, and Creamy Horseradish

SHORTCAKE STUDIO / \$8 per person if added to above reception

Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream

Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries

Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

THIMBLE PEAK

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SWEETS & TREATS!

Full Sheet Cake (*Chocolate or White*) with Custom Design
Assorted Housemade Tea Cookies (*3 lbs*)
Fresh Fruit Display (*for 50 guests*)
Ice Tea (*3 gallons*)
Lemonade (*2 gallons*)

\$220.00 PER PACKAGE (*serves approximately 100 guests*)

REFRESH CONFECTION!

Half Sheet Cake (*Chocolate or White*) with Custom Design
Assorted Housemade Tea Cookies (*2 lbs*)
Fresh Fruit Display (*for 25 guests*)
Ice Tea (*2 gallons*)
Lemonade (*1 gallon*)

\$110.00 PER PACKAGE (*serves approximately 50 guests*)

AFTERNOON AMUSEMENT!

Assorted Tea Sandwiches (*4 dozen*)
Miniature Muffins & Housemade Scones (*2 dozen of each*)
Fresh Fruit Display (*for 25 guests*)
Ice Tea (*2 gallon*)

\$150.00 PER PACKAGE (*serves approximately 50 guests*)

BAR APLNTY!

Pistachio Bars with Dried Fruits , Lemon Bars,
Beardown Bars, Chai Blondie Bars,
Decadent Chocolate Flourless Bars (*3 dozen of each bar*)
Ice Cold 2% Milk (*2 gallons*)
Strawberry Lemonade (*2 gallons*)

\$200.00 PER PACKAGE (*serves approximately 100 guests*)

GLUTEN FREEDOM DELIGHT **

Decadent Chocolate Flourless Bar (*3 dozen*)
Raspberry Trifle Shooters (*2 dozen*)
Vanilla Berry Brule Trifle Shooters (*2 dozen*)
Strawberry & Mint Infused Water (*2 gallons*)

\$105.00 PER PACKAGE (*serves approximately 50 guests*)

*** All items in the menu are made without flour but not in a GF kitchen. ACC does not guarantee any bakery items to be gluten free.*

PETITE SOIREES

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