



# *The Catering Experience*

## AFTERNOON MENUS

ARIZONA CATERING  
& EVENTS CO.

## Afternoon Buffets

Lunch Buffets are Designed for Ninety Minutes of Service and a Minimum of 10 Guests

Desserts are Not Transferable to Refreshment Breaks

All Afternoon Buffets are \$18.50++ Per Person

*(Note, any buffet menu can be transformed into an individually packaged or "Café" style menu.*

*Please work with your event planner to accommodate, additional details will be needed.)*

## The Deli Board

### Salads

Dill Baby Gold Potato Salad

Three Cabbage Cole Slaw

Pasta Lucy Salad

### Select (2)

Sliced New York Style Deli Meats

Oven Roasted Smoked Turkey

Honey Glazed Black Forest Ham

Marinated Chicken

### Accompaniments

Cheddar, Swiss, and Pepper Jack Cheeses

Sliced Tomatoes, Onions, and Lettuce

Selection of Eclectic Spreads and Toppings

### Artisanal Sliced Breads

### Desserts

Pineapple Upside Down Bread Pudding

Raspberry S'mores

### **Enhancement add-on:**

Chef's Hot Soup of the Day

\$3.00++ Per Guest

All Prices are Subject to Sales Tax and 20% Service Charge. Food and Beverage Pricing is Subject to Change without Notice. Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing. Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness.

1303 East University Blvd Room 441

Tucson, AZ 85721

Phone: (520) 621-1411

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# Italian

## Salads

Italian Bread Salad with Cucumbers and Tomatoes  
Hearts of Romaine with Caesar Dressing

## Selection of Entrées: Select (2)

Roasted Breast of Chicken with Saltimbocca Ragoût and Porcini Cream  
Steak "Vesuvio" with Potatoes, Peppers, Onions, Peas, and Lemon  
Rigatoni Pillows Tossed with Garlic, Olive Oil, Plum Tomato, Pesto,  
Asparagus, and Asiago Cheese

## Accompaniments

Seared Italian Field Squash and Tomato Ragoût  
Hearth Baked Breads

## Dessert

Strawberry Panna Cotta  
Tiramisù Raspberry Trifle

# Sandwiches and Such

## Salads

Organic Mixed Greens and Garden Vegetables  
with Ranch Dressing and Oil and Vinegar  
Marble Potato Salad with Stone Mustard Vinaigrette  
Three Pasta Salad with Garlic Ricotta Dressing

## Mini's

Corned Beef and Pastrami Ruben on a Pretzel Roll  
Turkey and Stuffing with Cranberry Spread on a Pumpkin Roll  
Vegetable "Fatoush" Wrap

## Crisp Green Pickles

Selection of Kettle Chips, Sun Chips, and Other Favorites

## Desserts

Chocolate Covered Cheesecake on a Stick  
Fresh Fruit with Crème Brûlée

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## Mexican

### Salads

Coctel de Camarónes on Ensalada de Chayote with Orange,  
Crunchy Jicama, and Cilantro with Cava Vinaigrette  
Ensalada de Lechuga with  
Sweet Grilled Onions and Smoky Lime Dressing

Crispy Tortilla Chips with Pico de Gallo, Roasted Salsa,  
Fresh Tomatillo Salsa, and Yellow Tomato Salsa

### Selection of Entrées: Select (2)

Cochinita Pibil with Green Chile Rajas, Black Beans, and Pickled Red Onions  
Beef Barbacoa Tacos Served with Warm Flour Tortillas  
Chicken Adobo Enchiladas, Oaxaca Sauce, and Melted Cheese  
Camarones in Red Tomatillo Hominy

### Accompaniments

Ancho Rice

### Desserts

Coconut Flan  
Chocolate Tres Leches

## Comfort Foods

### Salads

Iceberg Wedge and Romaine Hearts with Candied Nuts,  
Bleu Cheese Crumbles, and Creamy Bleu Cheese Dressing

Tomato and Cucumber Salad with Red Onions and Cider Vinegar

### Selection of Entrées: Select (2)

Country Style Meatloaf with Onions and Mushrooms  
Garlic Roasted Chicken with Peas and Carrots  
Blackened Catfish with Black Bean Ragout and Beurre Noisette  
Sliced Roasted Porkloin with Cheddar Cheese Grits, Roasted Apples, and Apple Demi

### Accompaniments

Macaroni and Cheese  
Chef's Choice Seasonal Vegetable  
Hearth Baked Breads and Butter

### Desserts

Carrot Cake Diamonds with Cream Cheese Icing  
Apple Cranberry White Cheddar Cobbler

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## Asian Kitchen

### Salads

Thai Chicken Salad with Cilantro, Bean Sprouts, Candied Peanuts,  
and Sesame Mint Dressing

Chilled Soba Noodle Salad with Cucumber, Sugar Snap Peas,  
Cilantro, and Coconut Peanut Dressing

### Selection of Entrées

Orange Chicken with Caramelized Onions and Cilantro

Mongolian Beef Tenderloin with Scallions and Tinker Bell Peppers

### Accompaniments

Steamed White Rice

Spicy Szechuan Eggplant

### Desserts

Pearl Green Tea Bavarois with Passion Fruit, Strawberries, and White Chocolate

Almond Sesame Seed Cookie Bars

## Indian

### Salads

Mixed Green Salad

Marinated Cauliflower Salad

Fresh Fruit Display

### Selection of Entrées: Select (2)

Tandoori Chicken

Beef Curry

Charra Masala

Aloo Gobhi (Potato and Cauliflower)

### Accompaniments

Saffron Basmati Rice

Naan, pita chips Raita, Mango Chutney

### Indian Inspired Desserts

Gulab Jamun (Milk Balls)

Kheer (Rice Pudding)

### **Enhancement add-on:**

Lentil Soup

\$3.00++ Per Guest

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## Mediterranean

### Salads

Greek Salad "Niçoise Style"

Rock Shrimp Tabbouleh

Yellow Potato Salad with Capers and Turmeric

### Selection of Entrees: Select (2)

Chicken Taouk with Sardinian Couscous and Cucumber Yogurt Sauce

Baked Eggplant with Ground Beef and Pine Nuts

Charred Beef Kebabs with Braised Lentils and Fresh Vegetables

Baked Eggplant & Tomatoes Casserole

### Accompaniments

Persian Rice with Turmeric, Currants, and Almonds

Crispy Pita, Lavosh, and Pappadams with Hummus and Baba Ghanoush

### Desserts

Traditional Baklava

Lebanese Cookies

## Beverage Menu

*Designed to accompany Buffet Service of 90 minutes*

*10 guest minimum requirement*

*Cold Beverage Package: \$2.00++ per person (Self-Serve)*

*Iced Water, Iced Tea and Lemonade*

*Premium Wildcat Beverage Package: \$3.75++ per person (Attended)*

*Iced Water, Iced Tea and Lemonade*

### *Beverage Add Ons*

*Add any of the specialty items below to your chosen beverage package above for an additional*

*\$1.50++ Per Person*

*Flavored Iced Tea, Flavored Lemonade, Fruit Punch*

### *Bottled Beverages*

*Dasani Bottled Water (16.9oz) \$1.50 each*

*Bottled Coke Products \$2.00 each*

*Bottled Iced Tea \$2.50 each*

*Powerade Sports Drink \$4.00 each*

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