

Breakfast Buffets

CONTINENTAL

Fruit Salad

Assortment of seasonal fruit, topped with an agave syrup garnish

House-Made Granola

Served parfait style with berries, lightly sweetened yogurt

Muffins of the Moment

Assorted house made muffins, served with butter, jam and honey

Bagels

Served with cream cheese

Price: \$6 per person

HOT ADDITIONS

Eggs

Served scrambled with your choice of salsa

\$2 per person

French Toast

Custard-dipped challah bread served with maple syrup

\$2 per person

Oatmeal

served warm with raisins and brown sugar

\$2 per person

TASTE OF TUCSON

Sonoran Parfait

Sliced fruits, prickly pear yogurt, assorted berries

Breakfast Burro

stuffed with scrambled eggs and chorizo, served with a side of charred tomato salsa

Skillet Taters

Roasted poblano skillet potatoes

Muffins

Prickly pear strawberry muffins, served with prickly pear jam and butter

Price: \$10 per person

Breakfast Buffets

COMFORT

Fruit Assortment

Mixed seasonal fruits and berries, served with assorted individual fruit yogurt

Cereal Assortment

Assorted cereal, served with milk

Oatmeal

Served with raisins, brown sugar

Eggs

Scrambled to perfection and served with house pico de gallo

Sides

Applewood Smoked Bacon, Pork Sausage Links, Hash Brown Potatoes

Price: \$10 per person

CLASSIC...KIND OF

Parfait

Seasonal fruit parfaits, served with yogurt and house-made granola

Sonoran Bagel and Lox

Mesquite smoked salmon, cheese spread and pico de gallo served with an assortment of bagels

Mini Cheese Quiche

Potato Latkes

served with sour cream and scallion garnish

Price: \$12 per person

Lunch Buffets

A LITE AFFAIR

Salad

Assorted greens, Orange poached pears, Pomegranate dressing

Tacos Your Way

*Ground beef & Carnitas | Mexican Rice, Twice fried beans, Warm Flour Tortillas
Chips & Stoplight condiments | Red tomato salsa, Guacamole & Roasted pineapple salsa*

Sweet Finish

Fried cinnamon tortilla strips with white & dark chocolate "nacho" sauce

Price: \$15 per person

GRILLED LUNCH

Salad

Crisp greens, cucumber and tomato served with chipotle ranch & cilantro red wine vinaigrette

Hamburgers

Grilled, served with standard condiments

Hot dogs

Wrapped in bacon, grilled and served with standard condiments

Arizona Honey Coleslaw

Shaved cabbage, carrots in a creamy local honey-laced vinaigrette

Baked BBQ Beans

Slow-cooked and mesquite-infused

Sweet Finish

Goopy Chocolate Chip Brownies

Price: \$15 per person

COBB SALAD & SANDWICHES

Classic Cobb

Chopped romaine and iceberg, topped with fresh tomatoes, hard-boiled eggs, bacon, avocado, blue cheese shredded chicken | choice of dressing: ranch, strawberry balsamic and blue cheese

Turkey BLT Sliders

Smoked turkey, bacon, lettuce tomato on fresh bread

Philly Cheese Steak

Served the "Philly Way" with American cheese sauce, grilled onions

Sweet Finish

Jumbo Cookies, served with milk

Price: \$15 per person

Lunch Buffets

STRAIGHT FROM THE DELI

Tomato Soup

Chunky Potato and Bacon Salad

Whole grain mustard vinaigrette

Mixed Greens

served with cucumber, tomato and your choice of herb tarragon or ranch dressing

Sliced Meats

smoked turkey breast, ham, genoa salami

Condiments

*Sliced swiss, cheddar, pepper jack / variety of sliced breads and deli rolls
sliced vine-ripened tomatoes, green leaf lettuce, red onion, dill pickles spears,*

mayonnaise, mustard and horseradish

Assorted Individual Bags of Potato Chips

Price: \$15 per person

BOX LUNCH

(Please Choose Any Two)

Turkey club, bacon, tomato & lettuce on wheat

Ham & swiss cheese, tomato & lettuce on rye

Tuna salad on a roll

Potato Salad

Yukon gold potatoes, spiced up with minced jalapeños in a creamy vinaigrette

Chips & a cookie

Price: \$15 per person

Dinner Buffets

ITALIAN

Salad

Greens

Arugula with red onion, tomato, and pepperoncini fresh herb Italian vinaigrette

Tomato Salad

Sliced tomato, basil garnish and balsamic drizzle

Entree

Beef Lasagna

Slow-cooked marinara layered with fresh ricotta, mozzarella

Vegetarian Lasagna

Smoked mushroom and zucchini, bechamel and mozzarella

Garlic Bread

Slow roasted with butter, herbs, garlic

Sweet Finish

Ricotta Cheesecake

Berry garnish, raspberry drizzle

Price: \$18 per person

SONORAN

Salad

Tijuana caesar salad with queso & ancho chile spiked caesar dressing

Turf

Shrimp enchilada and seafood, red chile and lime

Surf

Chili rubbed sirloin with tomatillo and cilantro relish

Sonoran Mole

grilled chicken breast with Ibarra chocolate mole

Calabasitas Relleno

Served with Cabbage, Roasted Tomato Salsa, Pico de Gallo and Sour Cream

Flour Tortillas

Dessert

Chili spiced apple cobbler

Price: \$30 per person

BBQ

Salad

Mixed Green Salad with Wilcox Tomatoes, Cucumbers, Cornbread Croutons and Creamy Oregano Dressing

Macaroni Salad

From the Grill

Chicken | Salmon

Side

Smashed potatoes with gravy | Jalapeño cornbread sweet butter

Dessert

Chilled chili lime Watermelon

Peach crumble

Price: \$28 per person

Dinner Plated

THE IRON CHEF EXPERIENCE

Our Executive Chef, John Hohn won the title of Iron Chef Tucson Champion in 2014. The following menus are the actual menus from this competition in 2014 (*Cheese*) and 2015 (*Bacon*).

IRON CHEF CHEESE

First Course

Tomato Concesse, Brussels sprout leaves, crispy parm

Second Course

Bacon, apple & kale quesadilla

Third Course

Shrimp & chicken cake, roasted fontina cheese, assorted paint sauces

Fourth Course

Chocolate s'more- meringue, macerated berries, chocolate cake, parm cheese crunch

Price: \$40 per person

IRON CHEF BACON

First Course

Vegetable carpaccio, chocolate bacon

Second Course

Sweet & sour asian soup...smoked bacon

Third Course

Fried chicken BLT sandwich, purple potato chips

Fourth Course

Bacon chocolate lava cake

Price: \$40 per person

Beverages

COFFEE- 20\$ PER GALLON

TEA- 20\$ PER GALLON

PRICKLY PEAR LEMONADE- 20\$ PER GALLON

INDIVIDUAL SOFT DRINKS AND WATERS = 1\$ EACH