

ITALIAN INFLUENCES

*\$2400 for up to 30 guests
\$36 per person for each additional guest*

Dinner

*Boneless Breast of Chicken
Slow-Roasted with Caramelized Lemon Wheels
Fresh Herbs & Roasted Garlic*

*Bow-Tie Pasta with Sautéed Spinach
Grilled Cherry Tomatoes, Toasted Pine Nuts
& a Sprinkling of Fresh Goat Cheese*

*Fresh Green Bean Sauté
with Sweet Peppers, Seared Onions & Toasted Almonds*

*Caprese Salad with Ripe Tomatoes
Mozzarella di Bufala and Fresh Basil
served on a bed of Baby Greens with Balsamic Glaze*

*House-baked Breads
with Sweet Butter*

Dessert

Wedding Cake Provided Separately



SIMPLE SOUTHWESTERN

*\$2400 for up to 30 guests
\$36 per person for each additional guest*

Dinner

*Boneless Breast of Chicken stuffed with Cilantro Pesto
& Roasted Red Sweet Peppers*

*Frida Kablo's Corn Pudding with Rajas
& Tomatillo Crema*

*Seasonal Grilled Vegetable Platter
with Sweet Pepper Dipping Sauce*

*Tossed Baby Greens with Curly Carrots, Pistachios
Grilled Cherry Tomatoes, Black Beans & Queso Fresco
Cumin Vinaigrette*

*House-made Corn Muffins served in the husk
with Sweet Butter*

Dessert

Wedding Cake Provided Separately

TUCSON HARVEST TAQUERIA

*\$2400 for up to 30 guests
\$36 per person for each additional guest*

Casual Spring Dinner

Hand-made Flour & Corn Tortillas

Fillings:

*Marinated Slow-Roasted Shredded Beef
Slow-Roasted Shredded Citrus Chicken
Smashed Potato, Poblano & Roasted Garlic*

Toppings:

*Shredded Cabbage | Queso Fresco | Sour Cream
Slivered Green Onions | Radishes
Cilantro | Lime Wedges*

Salsa Bar:

*Traditional Pico de Gallo | Tomatillo Salsa
Mango Habanero Pico
Flight of High Dessert Hot Sauces*

Smokey Native Tepary Beans simmered with Cumin Onions

Cilantro Rice

Dessert

Wedding Cake Provided Separately

SPANISH TAPAS

*\$2500 for up to 30 guests
\$45 per person for each additional guest*

Passed Hors d' Oeuvres

Empanaditas filled with Spinach, Raisins & Pine Nuts

Crostini with Olive Tapenade & Goat Cheese

Tapas Buffet

*Artisanal Cheese Board with Grilled Cherry Tomatoes
Grilled Long Stem Artichokes, Marcona Almonds
Garlic Infused Country Olives & Pistachios
House-made Crisp Crackers and Toasts*

Patatas Bravas with Saffron Aioli

Tender Beef Brochettes with Garlic Parsley Sauce

Grilled Shrimp in Spicy Romesco Sauce

Mushrooms Sautéed with Garlic & Parsley

Polenta Andalusia:

*Corn Polenta with Sun Dried Tomatoes,
Chopped Olives & Manchego*

*Chick Pea & Arugula Salad
with Toasted Almonds, Marinated Red Onions
& Preserved Lemon*

Dessert Buffet

Wedding Cake Provided Separately

Receptions at the Tucson Botanical Gardens

HEAVY HORS D' OEUVRES

*\$2500 for up to 30 guests
\$45 per person for each additional guest*

Passed Hors d' Oeuvres

Marinated Mushrooms with Decadent Nut Filling

*Grilled Spiced Chicken Empanaditas
with Dried Fruit & Nuts*

Buffet

Charcuterie Board

*Artisanal Cheeses | Cured Meats | Mediterranean
Spiced Olives | Grilled Cherry Tomatoes | Grilled Artichoke
Hearts | Marcona Almonds | Balsamic Fig Jam
House-made Crackers, Flatbreads & Toasts*

*Thinly Sliced Marinated Roasted Tender Beef
served Room-Temperature with Three Sauces
Limequat Chimichurri | Sage Mayonnaise | Coarse Mustard
House-made Rolls for Finger Sandwiches*

*Grilled Citrus Shrimp served Chilled
with Garden Cocktail Sauce*

*Savory Tarte Tatin with Fire-Roasted Eggplant, Goat Cheese,
Seared Onions, Ripe Garden Tomatoes & Fresh Basil*

*Grilled Seasonal Vegetable Platter
with Sweet Pepper Dipping Sauce*

Dessert Buffet

*Gallery House-made Finger Cookies
Bowl of Strawberries with Chantilly Cream*

Wedding Cake (priced separately)

TASTE OF THE MEDITERRANEAN

*\$2700 for up to 30 guests
\$49 per person for each additional guest*

Passed Hors d' Oeuvres

*Filo Triangles with Sautéed Spinach, Caramelized Onions,
Feta, Toasted Pecans & Currants*

Miniature Roast Potato with Tapenade & Crème Fraîche

Dinner

*Panzanella Salad with Crusty Ciabatta,
Fresh Basil, Ripe Tomatoes, Cucumbers
Zesty Italian Vinaigrette*

*Boneless Breast of Chicken
simmered with Wild Mushrooms & Calvados Cream*

*Herb Crusted Leg of Lamb served with Fresh Mint
& Olive Oil Dunking Sauce*

*Gallery Creamy Polenta
with Slow-Roasted Ripe Heirloom Tomatoes
and Baby Vegetables*

House-baked Breads with Sweet Butter

Dessert

Wedding Cake (provided separately)



FLAVORS OF THE SOUTHWEST

*\$2700 for up to 30 guests
\$49 per person for each additional guest*

Passed Hors d' Oeuvres

*Miniature Empanaditas with Roasted Garlic,
Queso Fresco & Sun-dried Tomatoes*

Roasted Poblano, Caramelized Onion & Brie Quesadillas

Dinner

*Arugula and Watercress Salad with Avocado & Fresh Mango
Drizzled with Cilantro-Lime Vinaigrette*

*Corn Bread baked in the Husk
served with Sweet Butter*

Mesquite Wood Smoked Trout with Arizona Citrus Salsa

*Roasted Herb Rubbed Tender Beef
served on a bed of Seared Onion Wheels
with Mild Pasilla Negro Chile Sauce*

Garlic Roasted New Potatoes with Rosemary

*Grilled Seasonal Vegetable Platter
with Sweet Pepper Dipping Sauce*

Dessert

Wedding Cake (provided separately)

CLASSICALLY COMPOSED

*\$2700 for up to 30 guests
\$49 per person for each additional guest*

Passed Hors d' Oeuvres

*Grilled Artichoke Bottoms
with Roasted Campari Tomatoes & Saffron Aioli*

Savory Heart Shaped Scones with Smoked Salmon Mousse

Dinner

*Tossed Baby Greens with Crumbled Bleu Cheeses,
Spiced Walnuts & Red Onion Wheels
Balsamic Vinaigrette*

*Pecan Wood Smoked Pork Tenderloin
served with Fig Compote*

*Boneless Rib Eye Roast crusted in Garlic & Herbs
served on a bed of Sautéed Portabella Mushrooms
with Horseradish Cream*

Jasmine Rice with Sautéed Shallots and Chives

*Grilled Asparagus Spears
with Balsamic Glaze and Shaved Parmesan*

*Roasted Baby Carrots with Tops
Drizzled with Ginger Butter*

*Fresh House-baked Rolls
with Sweet Butter*

Dessert

Wedding Cake (priced separately)

CASUAL CHILLED LUNCHEON

*\$2300 for up to 30 guests
\$35 per person for each additional guest*

Luncheon Buffet

*Tossed Baby Greens with Dried Fruit & Nuts
Served with Red Wine Vinaigrette*

Quinoa Salad with Tomato, Cucumber & Mint

*Gallery Pasta Salad made with Bow-Tie Pasta,
Grilled Cherry Tomatoes, Kalamata Olives,
Caramelized Onions & Scallions
Tossed in Lemon Dressing*

*Make-your-Own Sandwich Bar
Chilled Sliced Marinated Tender Beef & Grilled Chicken,
Grilled Eggplant
Assorted Sliced Cheeses
Sage Mayonnaise, Coarse Ground Mustard, Basil Pesto
Garden Ripe Tomatoes & Red Onion Wheels
House-baked Breads for Finger Sandwiches*

Dessert

Assorted Gallery Cookies

Wedding Cake (provided separately)



FORMAL LUNCHEON

*\$2500 for up to 30 guests
\$45 per person for each additional guest*

Luncheon Buffet

Spiced Lamb Empanadas with Apricot Mostaza

Smoked Salmon Cakes with Sonoran Remoulade

Salad Trio

*Beet & Tangerine Salad with Spiced Pecans
Pickled Red Onion & Citrus Vinegrette*

*Gallery Chicken Salad
with Grapes, Tarragon & Toasted Almonds*

*Orzo Salad with Asparagus, Feta
Scallions & Preserved Meyer Lemon*

*House-baked Rolls
with Sweet Butter*

Dessert

Bittersweet Chocolate Dipped Tuxedo Strawberries

Wedding Cake (provided separately)

SUNDAY BRUNCH

*\$2500 for up to 30 guests
\$45 per person for each additional guest*

Mid Morning Buffet

*Gallery Baked Eggs with Sautéed Spinach,
Caramelized Onions,
Roasted Red Peppers & Cream Cheese*

*House-Roasted Breakfast Potatoes
with Garlic & Sweet Peppers*

Apple Wood Smoked Bacon

Fresh Baked Breakfast Pastries

Mesquite Smoked Salmon Filet with Caper-Dill Relish

Fresh Fruit Salad with Mint & Maple Syrup

Fresh Squeezed Orange Juice

Locally Roasted Coffee & Decaf

Dessert

Wedding Cake (provided separately)

SUNDAY BREAKFAST

*\$2200 for up to 30 guests
\$32 per person for each additional guest*

Breakfast Buffet

*Gallery Baked Eggs with Basil,
Fresh Tomatoes & Goat Cheese*

*French Toast Strata
Served with Grilled Bananas, Spiced Pecans
& Maple Syrup*

House-made Scones with Butter & Preserves

Hand-ground Breakfast Sausage

Seasonal Fresh Fruit Platter

Fresh Squeezed Orange Juice

Locally Roasted Coffee & Decaf

Dessert

Wedding Cake (provided separately)

Gallery of Food

Receptions at the Tucson Botanical Gardens

Package Menus Include

- ~Pre-set or customized menu
- ~Service staff to set-up, work during event, cut cake and clean-up
- ~Place Settings:
china plates (including dessert plates) stainless flatware, wine and beverage glasses, cloth napkins
- ~Bartending & Beverage Set-up:
includes liability insurance, bartender(s), ice, nice tubs to chill beverages, appropriate equipment and condiments (You can bring your own alcohol and non-alcoholic beverages)
- ~Cloth table cloths for dining, buffet & bar tables (large color selection)

Not included

- ~8.7% Sales Tax and 20% gratuity
- ~Wedding Cake (our cakes are priced separately, or you can bring your own)
- ~Alcohol or other beverages (unless noted on menu)

On a budget?

We can create a proposal based on your personal vision & needs.

- ~Choose an ala carte priced menu. Or have us customize a menu for you.
- ~Customize your Package by only adding the services you need.
 - Place Settings: china/cloth napkins or our biodegradable disposables
 - Bartending & Bar Service: Use our insured bartenders or for smaller parties, go with self-service
 - Bar Set-Up:
ice, nice tubs to chill beverages, appropriate condiments

Any of these menus can be customized.

ALA CARTE MENU PRICING

Italian Influences Dinner:
\$27 per person

Simple Southwestern
\$27 per person

Tucson Harvest Taqueria
\$27 per person

Spanish Tapas
\$35 per person

Heavy Hors d' Oeuvres
\$35 per person

Taste of the Mediterranean
\$41 per person

Flavors of the Southwest
\$41 per person

Classically Composed
\$41 per person

Casual Chilled Luncheon
\$25 per person

Formal Luncheon
\$35 per person

Sunday Brunch: Mid Morning Buffet
\$35 per person

Sunday Brunch: Breakfast Buffet
\$21 per person