

GET YOUR CREATIVE JUICES FLOWING

A sample of unique menu items for a custom event

To Awaken Your Senses... *Start with an Artisan Cocktail*

PRICKLY PEAR MARTINI — Local Prickly Pear Syrup from Arizona Cactus Flowers, AZ Distilling Company Vodka, Served with an Orange Twist

ROSEMARY & GRAPEFRUIT SQUEEZE— Fresh Squeezed Arizona Grapefruit Juice, Rosemary Sprig, AZ Distilling Company Vodka

For Nibbling... *Taste the Flavors of the Southwest in a Bite!*

PORK BELLY BLT— Trendy & Delicious. Artistically Layered with Fried Green Tomatoes

QUINOA & KALE CAKE— Topped with Feta Cheese Mousse & Purple Kale Chips

SMOKED SALMON MOUSSE— In Savory Edible Cones

MINI BUFFALO SLIDERS— With Green Chili Aioli

SMOKED DUCK & PICKLED RADISHES— On Edible Spoons

Indulge! *You Can't Resist!*

PAN SEARED SCALLOPS— Asparagus Risotto, Pancetta Sofrito

VEGGIE DELIGHT— Rainbow Chard & Quinoa Cake, Topped with Blistered Tomato Salad and Feta cheese Dust

MOLECULAR GASTRONOMY PORCINI CRUSTED ROASTED BEEF TENDERLOIN— Topped with a "Strip" of Red Wine Sauce. Served with Horseradish Foam, Blue Cheese "Snow", and Peruvian Potatoes

NOT YOUR MAMA'S MAC & CHEESE STATION— Three Cheese Mac & Cheese with Toppings to Include: Red Pepper Flakes, Roasted Green Chilis, Crispy Bacon, Kalamata Olives, Chopped Chives, Roasted Tomatoes

SHRIMP CEVICHE— Citrus Marinated Shrimp with Fresh Vegetables, Fingerling Lime Pearls, With a Spicy Kick!

(Continued)



Sweets! *We hope you left room!*

LIVE ACTION CRACKLE CORN — Prepared by Uniformed Chefs...You won't want to miss the show! Homemade Sweet Caramel Crackle Corn. Add in Chopped Peanuts, Salty Pretzel Bites, Mini Chocolate Chips, Crushed Pepitas, Shredded Toasted Coconut, Drizzled with Warm Dark Chocolate, Mini Chocolate Fudge, and White Chocolate

CANDY BAR!— All Made From Scratch: Twix Bars, Peanut Butter Cups, Fuchsia Sweedish Fish

POP ROCK CUPCAKES— Chef's favorite flavors topped with Candied Pop Rocks

MEYER LEMON FOAM— With a taste of Limoncello

Are you stuffed?



FAMILY STYLE MEAL FOR SHARING *(Continued)*

Hearty Pairings *(Select two family style sides)*

Sautéed Seasonal Vegetables with Olive Oil & Sea Salt

Sautéed Asparagus & Campari Tomatoes

Colorful Roasted Seasonal Squash

Roasted Broccoli & Cauliflower

Roasted Garlic Mashed Potatoes

Buttery Mashed Sweet Potatoes

Creamy Layered Dauphinois Potatoes with Toasted Parmesan

Roasted Red Potato Wedges with Rosemary, Olive Oil & Sea Salt

Complete the Plate

Freshly Baked Dinner Rolls with Whipped Butter

