



**CATERING MENU**

## SAMPLE MENUS FOR AGUA LINDA

PO BOX 40204 TUCSON AZ 85717 P 520 318 4700 F 520 318 3970

email: [eat@cafealacarttucson.com](mailto:eat@cafealacarttucson.com) website: [www.cafealacarttucson.com](http://www.cafealacarttucson.com) Page 1

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**A note on these menus:**

We have included a few sample menus, with various alternative choices, but you are not limited to these menus. We will be happy to consult with you put together a unique menu; you can find more detailed menus on our website, [www.cafealacarttucson.com](http://www.cafealacarttucson.com). We have done our best to estimate the total package price; the food components can be accurately predicted, but other factors may affect the final price, including the length of your event, whether you are using disposable ware or renting china and glassware, the elaborateness of your setup, etc.

We also offer made from scratch pastries, desserts, and wedding cakes. Lora Quarrella, our pastry chef, is available to consult on any special order cakes, and you may choose from a wide variety of flavors. A price list for cakes is included at the end of this menu.

## **A Sampling of Hors d'oeuvre Options (prices upon request) Display Presentations:**

Assorted Domestic and Imported Cheeses, to include French Brie, Gorgonzola, Herbed Chevre, Manchego, and Pepperjack with Dried Figs, Dried Apricots, Glazed Walnuts, Seedless Grapes, and Strawberries, Served with Parmesan Sesame Cracker Breads and Garlic Crostini

Assorted Tuscan Antipasti Display, to include Italian Salami, Prosciutto, Sopressata, Gorgonzola, Fontina, Chevre, Boconcini Mozzarella, Assorted Roasted Vegetables, and Assorted Mediterranean Olives, Served with Parmesan Sesame Cracker Breads, Garlic Crostini, and Grissini Bread Sticks

Mediterranean Mezze: Marinated Feta, Assorted Olives, Dolmades (Stuffed Grape Leaves), Roasted Mini Sweet Peppers, Grilled Eggplant, Lemony Hummus, and Hearts of Palm Served with Pita Chips with Za'atar Seasoning and Parmesan Sesame Cracker Breads (Vegan, GF)

Roasted and Chilled Vegetable Display, to include Asparagus, Yellow Squash, Zucchini, Eggplant, Baby Carrots, Heirloom Tomatoes, Cauliflower, Red Onions, and Sweet Mini Peppers with a Balsamic Reduction Drizzle (Vegan, GF)

Hummus Platter, including Roasted Red Peppers Hummus Topped with Olive Oil and Feta, Lemon Basil Hummus with Pita Chips Seasoned with Za'atar and Lemon Pepper, and Cilantro and Jalapeno Hummus with Chilled Roasted Vegetables, Assorted Olives, Feta, and Pita Bread

Spanish Tapas Display: Manchego Cheese, Roasted Vegetables, Serrano Ham, Sweet Peppers, Assorted Olives, and Marcona Almonds, and Guava Paste (GF)

## **A Sampling of Individual Hors d'oeuvre:**

Dates Stuffed with Goat Cheese and Toasted Pistachios (GF)

Petite Salmon Skewers with Chimichurri Sauce (GF)

Roasted Chicken Cakes with Chipotle Mayonnaise

Mini Phyllo Tartlets with Goat Cheese, Fresh Basil, Roasted Grape Tomatoes, and Cracked Pepper

Crispy Corn Cups with Avocado Salsa, Chile-Glazed Shrimp, and Cotija (GF)

Prickly Pear Barbecued Meatballs

Beef Tenderloin Bruschetta with Red Onion Jam and Gorgonzola Cream

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Butternut Squash & Tahini Spread with Crisp Garlicky Bagel Chips with Za'atar Seasoning (Vegan)

## **Sample Wedding Reception Menus**

### **Menu One, Dinner for 100 people:**

**Hors d'oeuvre available for an additional fee (see preceding list)**

**Wedding Cake and/or Pastries available for an additional fee (see list at end)**

**Buffet Dinner with One Entree, Choose one of the following:**

- 1) Achiote Grilled Boneless Breast of Chicken with Corn and Roasted Red Pepper Salsa
- 2) Chicken Piccata with Capers, Oven Dried Tomatoes, Grilled Artichoke Hearts, & Lemon Beurre Blanc
- 3) Chicken Marsala: Chicken Breasts with Marsala Wine Pan Sauce and Cremini Mushrooms
- 4) Pan Seared Boneless Breast of Chicken with Roasted Garlic and Goat Cheese Cream, Topped with Roasted Red and Green Sweet Pepper Strips and Whole Roasted Garlic Cloves
- 5) Wine-Braised Beef Brisket with Cremini Mushrooms
- 6) Slow Braised Barbecued Beef Brisket

#### **Choose one starch:**

- 1) Orzo Pasta with Roasted Vegetables, Spinach Leaves, Fresh Herbs, Garlic, Sundried Tomatoes, and Extra Virgin Olive Oil
- 2) Roasted Baby Redskin Potatoes with Garlic and Smoked Paprika
- 3) Creamy Au Gratin Potatoes with Gruyere and Parmesan
- 4) Mushroom Risotto with Aged Parmesan
- 5) Mashed Roasted Garlic Potatoes
- 6) Quinoa with Roasted Butternut Squash, Roasted Brussels Sprouts, and Toasted Pecans

#### **Choose one salad:**

- 1) Mixed Field Greens Salad with Heirloom Tomatoes, Shaved Fennel, Clementines, Dried Cranberries, Pepitas, & Citrus Vinaigrette
- 2) Fresh Spinach Salad with Strawberries, Feta, Toasted Pecans, Fresh Mint, and Red Onion Dice with Sweet Tangy Vinaigrette
- 3) Baby Kale Chipotle Caesar Salad with Tortilla Croutons, Shaved Parmesan, and Queso Fresco

Assorted Crusty Breads, Seeded and Plain Dinner Rolls, and Mini Croissants with Butter Rosettes

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approx. \$3410 including tax and labor  
with two entrees approx. \$3902  
one entree, plated dinner: approx. \$4230  
with two entrees, plated approx. \$4721

## **Sample Menu Two for 100 People:**

**Hors d'oeuvre available for an additional fee (see preceding list)**

### **Deluxe Plated Dinner with Two Entrees:**

Plated Salad: Mixed Greens and Endive Salad with Clementines, Pistachios, Shaved Fennel, and Heirloom Tomatoes, with Citrus-Shallot Vinaigrette

Each guest to choose one entree:

1) Herb, Garlic, and Dijon-Crusted Beef Tenderloin, Medium Rare, Sliced and Served with a Trio of Sauces: Horseradish Cream, Chimichurri, and Bearnaise Aioli; OR

2) Pan-Roasted Salmon with Feta, Oven Cured Tomatoes, Oregano, and Lemon

Parmesan Potato Gratin

Sautéed French Green Beans with Shiitake Mushrooms

Assorted Freshly Baked Seeded and Plain Dinner Rolls, Mini Croissants, and Crusty Breads with Butter Rosettes

### **Plated Dessert:**

6" Cake for Cake Cutting Ceremony

Trio of Pastry Chef Lora's Miniature Viennese Pastries, client to choose three: Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu, Macarons--Assorted Flavors, Lemon Tarts, Fruit Tarts, Chocolate Mousse Tarts, Toasted Almond Tortes, Salted Caramel Nanaimo Bars, and Chocolate Chip Kisses

**Plated Dinner: approx \$6360**

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## **Sample Menu Three**

### **City of Gastronomy Buffet Dinner for 100 people:**

#### **Choose one entree:**

Grilled Achiote Marinated Boneless Breast of Chicken with Nopalito-Corn Salsa  
Mexican Street Tacos: Build your own Tacos with Slow-Cooked Pulled Beef and Pulled Chicken with Chiles, Garlic, and Spices. Corn and Flour Tortillas, Guacamole, Salsa Fresca, Jack and Cheddar Cheese, Shredded Cabbage with Cilantro and Scallions, Sour Cream, and Roasted Tomato Salsa  
Achiote Pork: Slow Roasted Pulled Pork with Citrus, Spices, and Garlic

#### **Choose one side:**

Red Quinoa Salad with Corn, Black Beans, Cilantro, Roasted Sweet Potatoes, Jalapeno, and Lime-Cilantro Vinaigrette  
Mashed Chipotle Sweet Potatoes  
Cilantro Rice  
Borracho Style Beans Cooked with Beer, Spices, Onion, and Garlic  
Chipotle-Spiced Black Beans  
Calabacitas with Zucchini and Yellow Squash, Oven Cured Tomatoes, Sweet Corn, Garlic, and Onion, Topped with Sharp Cheddar, Jack, and Queso Fresco  
Grilled and Chilled Zucchini and Yellow Squash with Romesco Sauce and Fresh Basil, Queso Blanco on the Side

#### **Choose one salad:**

Chipotle Caesar Salad with Romaine, Shaved Parmesan, Tortilla Croutons, and Creamy Chipotle Caesar Dressing  
Mixed Greens Salad with Tomatoes, Pepitas, Jicama, Avocado, and Sweet Tri-Colored Peppers with Lime-Cilantro Vinaigrette  
Southwestern Salad with Mixed Greens, Avocado, Pepitas, Jicama, Sweet Peppers, Grape Tomatoes, and

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Oranges with Chipotle Ranch Dressing

Jalapeno-Cheddar Corn Muffins with Butter Rosettes

**Dessert:**

Full Sheet of Dulche de Leche Cake  
approx. \$3668

**CAKE SIZES AND PRICING**

SIZE	SERVES	PRICE	PRICE PER SERVING:
6"	8	\$38.00	\$4.75
9"	14	\$61.00	\$4.36
12"	40-50	\$160.00	\$4.00
¼ Sheet	20	\$60.00	\$3.00
½ Sheet	50	\$115.00	\$2.30
Full Sheet	100	\$210.00	\$2.10

**TIERED WEDDING CAKE SERVINGS (Prices available upon request)**

Two Tiered 6" & 10"	serve top tier: 51 servings	save top tier: 41 servings
Three Tiered 6" 8" 10"	serve top tier: 75 servings	save top tier: 65 servings
Three Tiered 6" 9" 12"	serve top tier: 100 servings	save top tier: 90 servings
Three Tiered 6" 10" 14"	serve top tier: 128 servings	save top tier: 118 servings
Four Tiered 6" 8" 10" 12"	serve top tier: 130 servings	save top tier: 120 servings
Two Tiered 8" & 12"	serve top tier: 81 servings	save top tier: 71 servings
Three Tiered 8" 10" 12"	serve top tier: 120 servings	save top tier: 110 servings
Three Tiered 8" 12" 16"	serve top tier: 180 servings	save top tier: 170 servings
Four Tiered 6" 9" 12" 14"	serve top tier: 180 servings	save top tier: 170 servings

Satellite cake needed to add more servings

**Mini Viennese Pastries: 1 per person \$2.50      2 per person \$5.00      3 per person \$6.95**

Chocolate Eclairs  
Berry Petit Fours  
Chocolate Ganache Bites  
Tiramisu  
Macarons--Assorted Flavors  
Lemon Tarts  
Fruit Tarts  
Chocolate Mousse Tarts

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Toasted Almond Tortes  
Salted Caramel Nanaimo Bars  
Chocolate Chip Kisses

**Dessert Bars, 2 per person, \$3.50 per person**

Chocolate Ganache Brownies  
Raspberry, Apricot, and Lemon Bars  
Magic Bars  
Derby Bars

**Catering Policies:**

\*Prices are subject to change without notice.

\*All orders are considered tentative until confirmed in writing or electronically and a deposit is received. The balance is due at the conclusion of your event.

\*A final guest count MUST be given seven days prior to your event. This number will serve as a guaranteed minimum, and may be increased up to 48 hours before your event, but MAY NOT be decreased once the guarantee is given.

**Staffed Events**

\*The catering labor charge for staffed events is \$29/hr for captains, \$27/hr for servers, with a four-hour minimum, portal to portal. We do our best to accurately estimate the staff time required, but sometimes the final total may be more or less than estimated. We will adjust your final charges based on the actual time worked.

\*Many events must be booked months in advance. In order to reserve your date, we require a deposit and a signed contract.

\*A kitchen fee of 13% of food and beverage charges will be added to all staffed events. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

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