

Saguaro Buttes



How the Menus Work:

Dining presentations commence with a plated salad followed by a table by table release to buffet offerings.

A Plated Meal may be added for an additional cost of \$5.00 per person.
(All menus and prices are subject to change.)

Included in Your Gold Package:

The "A la carte" Menu

Salad Choices

(No substitutions for these salads.)

(Choice of 1)

The Edge House Salad

Artisan Greens with grape tomatoes, cucumber, queso fresco, focaccia crouton and red wine soaked cranberries served with choice of dressing

Southwestern Caesar Salad

Crisp Romaine lettuce, prickly pear nuts (hazel nuts, pecans and walnuts), queso fresco, roasted peppers and grilled corn served with a chili cilantro caesar dressing

Crisp Spinach Salad

Fresh spinach with prosciutto, figs, blue cheese and roasted Roma tomatoes served with roasted garlic vinaigrette.

Classic Caesar Salad

Crisp Romaine, focaccia crouton, lemons and fresh grated parmesan cheese

OR

Build Your Own Salad

(Your choice of greens, up to 4 condiments and 2 dressings.

Additional condiments or dressings will be subject to an additional charge.)

Artisan Lettuce, Romaine and Spinach

Grape Tomatoes, Cucumbers, Olives, Grilled Corn, Cranberries, Roasted Peppers, Mushrooms, Artichoke Hearts, Feta Cheese, Blue Cheese, Queso Fresco, Mixed Cheese, Herb Croutons, Prickly Pear Nuts, Spiced Walnuts, Candied Pecans

Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon Basil Vinaigrette, Blue Cheese Vinaigrette, Buttermilk Ranch, Roasted Garlic Vinaigrette, Jalapeño Cilantro Vinaigrette, Fresh Herb Vinaigrette, Red wine Vinaigrette and House 1,000 Island

Grilled Breast of Chicken
(Served with choice of one sauce)

Sweet and Smokey Prickly Pear Sauce

A sweet and tangy prickly pear cactus sauce with a hint of Chipotle.

Chorizo and Green Chili Crema

A velvety cream sauce with roasted green chili, chorizo and finished with oven dried tomatoes.

Wild Mushroom Marsala

A rich Marsala wine and garlic/shallot reduction finished with caramelized wild mushrooms.

Sauce Provencal

Roma tomatoes tossed in fresh garlic and olive oil slow roasted and added to a lemon beurre blanc that is finished with fresh basil

Tomato Basil Relish

Vine ripe tomatoes diced and tossed with fresh basil, garlic and extra virgin olive oil. This sauce is as vibrant in color as it is in taste.

Garden Fresh Herb Jus Lie

Oven roasted chicken broth seasoned with fresh herbs

Lemon Caper Beurre Blanc

A rich buttery and piquant sauce with a hint of lemon and caper.

Sides

(Choice of two)

Garlic and Chive Whipped New Potatoes

Classic Potatoes Au Gratin with Thyme

Green Chili and Smoked Cheddar Whipped New Potatoes

Oven Roasted New Potatoes tossed in Garden Fresh Herbs and Garlic

Roasted Garlic Butter Couscous with Chopped Herbs and Tomato Concasse

Lemon Grass Scented Basmati Rice Pilaf with Golden Raisins and Chopped Pistachios

Haricot Vert with Cippollini Onions and Hazelnuts

Ratatouille with Creole Spices

Sautéed Vegetable Medley

Ancho Chile and Lime Buttered Carrots

All meals include Dinner Rolls, Butter, Coffee, Decaf, Iced Tea & Water

OR

you may also choose from one of our Themed Menus:

(These menus do not include a plated salad unless specified.

Substitutions will be subject to an additional charge.)

ITALIAN

Includes the Following:

*Classic Caesar Salad (Plated and served), Italian Herb Sautéed Vegetable Medley,
Crusty Italian Breads and Butter*

(Choice of Two Entrees)

Italian Sausage Lasagna

Ground Beef Lasagna

Roasted Garlic Chicken Fettuccini Alfredo

Penne Pasta Primavera

Eggplant Parmesaen

Vegetable Lasagna

Chicken Cannelloni

Seafood Macaroni and White Cheddar Cheese

Linguini with Marinara

Cheese Tortellini with Basil Pesto Sauce

Fettuccine Carbonara with Peas

MEXICAN

Includes the Following:

*Fresh Corn & Flour Tortillas, Tri-Colored Tortilla Chips, Guacamole, Salsa, Cheese, Sour Cream,
Lettuce & Onions*

(Choice of Two Entrees)

Carne Asada Fajitas

Smoked Chicken Fajitas

Cheese Enchiladas

Chicken Machaca Enchiladas

Green Chili and Tomatillo Chicken Tacos

Authentic Carne Asada

Green Chili and Tomatillo Pork Tacos

(Choice of Two Sides)

Calabacitas con Queso Fresco

Santa Cruz Chile Spiced Rice with Peas and Roasted Corn

Black Beans with Peppers and Onions

Creamy Refried Beans

SONORAN BBQ

Cilantro Bow Tie Pasta Salad with Chipotle/Lime Vinaigrette

Grilled Prickly Pear Chicken Pieces

Grilled Mesquite Smoked Sausage with Peppers and Onions

Roasted Garlic Ranch Beans

Corn on the Cob with Ancho Chile/Lime Butter

Queso Fresco and Green Chile Corn Bread and Butter

MIDDLE EASTERN

Includes the following:

Tabbouleh Salad

Cracked bulghar with diced tomatoes, parsley, cucumber, mint, lemon juice and olive oil.

Falafels

Lightly seasoned ground chick pea croquettes, Pita Bread and Hummus, Raita Sauce, Tahini Sauce, cucumbers, red onion, feta cheese, and tomato

(Choice of One Side)

Fouls Madamas

stewed fava beans with lemon juice and garlic

Cous-Cous

Basmati Rice

Lentils

with Roasted Vegetables

(Choice of One Entrée)

Chicken Shwarma with Tahini Sauce

A boldly seasoned, grilled and sliced chicken breast with sesame paste sauce, perfect on pita bread

Sumac Chicken Pieces with Cucumber Raita Sauce

Sumac and garlic marinated chicken pieces with a refreshing yogurt sauce

Beef Tagine with Apricots

Classic Moroccan style stew with middle-eastern spices, chickpeas, tomato and onion

Vegetarian Moussaka

Middle eastern casserole with eggplant, potatoes, tomatoes, feta cheese and béchamel sauce

PAN-ASIAN

Includes the following:

Mesclun Greens and watercress, water chestnuts, mandarin oranges, red bell pepper, and wasabi peas with Ginger/Soy Vinaigrette (Plated and served.)

(Choice of One Side)

*Asian Vegetable Stir Fry
Green Beans with Black Bean/Garlic Sauce
Vegetarian, Chicken, Beef or Pork Lo Mein,
Choice of Fried Rice or Jasmine Rice,
Fortune Cookies*

(Choice of One Entrée)

Chicken Teriyaki

A sweet and savory Japanese sauce flavored with sake, sweet wine and soy sauce, served over grilled chicken breast

Kung Pao Chicken

Pineapple based sauce flavored with bird's beak chiles and roasted peanuts

Mongolian Beef

Sliced beef in a savory brown sauce finished with scallions and crispy sai fun noodles

Rendang Beef

Rich and tender beef simmered in malaysian spices and grated, toasted coconut

Sweet and Sour Chicken

Stir-fried chicken, sweet peppers, onions, pineapple with a tangy sweet and sour sauce

Sweet and Sour Pork

Sautéed pork, peppers and pineapple with a tangy sweet and sour sauce

Szechuan Chicken

Stir-fried chicken with crushed chilies, sweet peppers, carrots and green onions

Twice Cooked Pork

Roasted then stir fried pork with sweet cabbage, mushrooms and watercress

Pad Thai

Rice noodles with egg, green onion, fish sauce, tofu, cilantro, crushed chiles and choice of chicken, pork or beef

Red Coconut Curry Chicken

Authentic thai red curry simmered with coconut milk, chicken, thai basil and crushed peanuts

*We also offer as part of our Gold Package these
Children's, Vegetarian & Vegan Menu Selections:*

Children's Menu

(Ages 2-8 Years Old)

*Jello Cup
Chicken Fingers
Mac and Cheese
Green Beans*

Vegetarian/Vegan Menu Selection

(Choose One)

*Penne Pasta Primavera
Cheese Tortellini Tossed in Basil Pesto Sauce
Grilled Vegetable Stuffed Poblano
Grilled Vegetable stuffed Portobello Mushroom with Chimichurri sauce*

(All vegetarian/vegan entrées served with main meal's vegetable and bread choice.)

Additional Themed Menu - "RANCH HOUSE BBQ" - \$2.00 pp

*Cowboy Green Salad with Buttermilk Ranch Dressing (Plated & Served)
Braised Brisket with Chipotle BBQ Sauce
Barbecued Chicken Pieces with Garlic Honey Glaze or BBQ Sauce
Ranch Beans with Bacon and Green Chilies
Green Beans with Bacon and Pearl Onions
Assorted Dinner Rolls and Butter*

Stations

(Add \$5.00 pp)

Salad Station

*Fresh Mozzarella Tomato Basil Salad served with Grilled Focaccia Croutons
Roasted Vegetable Spinach Salad*

Hot Rock Station

*Riblets with Chipotle BBQ Sauce, Bacon Wrapped Chicken Skewers
Wild Mushroom Mash Potato Boats with Truffle Oil*

Panini Bites

*Provolone cheese, green chili and roasted tomato jam on foccía, Salami, roasted peppers,
artichoke pesto, mozzarella cheese on Baguette bread*

Or

Carne Asada Taco Station

Grilled Skirt Steak, corn or flour tortillas, roasted salsa, shredded cabbage, and queso fresco

(Chef required)

Additional Meat Options

(Prices are Per Person as an add on Entrée)

Pork

Oven Roasted Pork Loin - \$3.50 pp

Grilled Bone-In Loin Chop - \$4.50 pp

Grilled Pork Tenderloin - \$5.00 pp

(Served with choice of one sauce)

Sweet and Smokey Prickly Pear Sauce

A sweet and tangy prickly pear cactus fruit sauce with a hint of Chipotle.

Cilantro/Mango Thai Chili Sauce

A sweet and spicy mango puree finished with fresh chopped cilantro

Lingonberry Port Sauce

A deep port reduction with tart lingonberries and finished with whole butter

Dijon Crema

Spicy and smooth combination of dijon mustard, white wine and cream

Beef

Bistro Filet of Beef - \$4.50 pp

Coulotte of Beef - \$5.50 pp

Top Sirloin Roast - \$6.50 pp

Prime Rib of Beef - Call for pricing

Strip Loin of Beef - Call for pricing

Beef Tenderloin - Call for pricing

All of our meats, with the exception of the Bistro Filet and Coulotte, can be dry aged for an additional cost. This process adds a rich and buttery texture as well as a nutty and more intense flavor to the cut of meat. If you are interested please ask for pricing.

(Served with Choice of One Sauce.)

Ancho/Poblano Pinot Noir Demi Glace

A deep rich demi glace accented with a light bodied fruit forward Pinot Noir, a hint of Ancho chili, and finished with roasted poblano peppers

Smoked Tomato Salsa Rosa

A nutty smoked tomato and roasted red pepper coulis with tarragon and almonds

Chimichurri Sauce

A vibrant classic Argentinian cilantro, parsley and garlic puree

River's Edge Savory Stout Steak Sauce

A mixture of garlic, shallots, beef drippings, mustard, seasonings and finished with Stout beer

Demi Glaze with Caramelized Shallots and Wild Mushrooms

A deep rich demi glaze sweetened with caramelized shallots and finished with sautéed wild mushrooms

Pepper Corn Brandy Crema

Caramelized onions flamed with aged brandy then finished with velvety green pepper corn cream

Fish

Grilled Filet of Salmon - \$5.50 pp

Mahi-Mahi - \$4.50 pp

Grilled Halibut - Call for pricing

(Served with choice of one sauce)

Mango and Mint Salsa

Fresh mango, Roma tomato, shallots, jalapeno, roasted red pepper and mint.

Lemon Buerre Blanc

A rich butter sauce with a piquant lemon finish

Poblano Vera Cruz

Caramelized onions, stewed tomatoes, Spanish olives and Fresh Oregano simmered to perfection in a light shrimp broth

Ancho Chile and Lime Compound Butter

Cherry Buerre Rouge

A red wine and cherry reduction finished with whole cream and butter

Hors D'Oeuvres & Appetizers

*Provided by River's Edge Catering
Designed to compliment dinner. Prices are person.*

Trays

*Domestic and Imported Cheese Display - \$2.25 pp
(served with grapes and assorted crackers)*

Fresh Vegetable Crudite with Ranch Dressing - \$2.25 pp

Fresh Fruit Display - \$2.25 pp

*Sausage and Salami Display - \$2.25 pp
(served with pepperoncinis and cherry peppers)*

Antipasto Platter - \$7.50 pp

Served with salami, sausage, prosciutto, smoked provolone, fresh mozzarella, marinated roasted peppers, Italian artichoke hearts, grape tomatoes, pepperoncinis,, marinated cauliflower, marinated kalamata olives, cucumbers, lavosh crackers, and sliced breads with basil pesto, olive tapenade and roasted garlic hummus.

Butler Passed Hors D'Oeuvres

Must pick at least 3 types. Prices are per person.

***Spanakopita** - \$2.00 pp
Flaky phyllo triangles filled with spinach, feta cheese and garlic*

***Pear & Brie Phyllo Cups** - \$1.75 pp*

***Smoked Salmon Bagel Chip** - \$1.75 pp
Smoked salmon with shaved red onion, capers, lemon zest and cream cheese on a bagel chip*

***Fresh Mozzarella and Tomato Canapé** - \$1.75 pp
Grilled foccía with fresh mozzarella vine ripe tomatoes and basil pesto*

***Chicken Empanadas** - \$2.00 pp
Roasted chicken with chilies, black beans and cilantro folded in a flaky pastry dough*

***Chipotle Lobster Bruschetta** - \$3.00 pp
Sautéed buttery lobster tossed in a spicy chipotle sauce and served on a lightly toasted baguette*

***Jalapeño Shrimp Corn Bread** - \$2.50 pp
Shrimp sautéed with jalapeños and served on corn bread toast with chili cream*

Chicken Satay Wrapped in Bacon - \$2.25 pp

Roasted Corn Quesadilla - \$2.50 pp

Flour tortilla with roasted corn, black beans, green chilies and blend of Mexican cheeses

Sonoran Chicken Salad Artichoke Bottoms - \$1.75 pp

Grilled chili rubbed chicken salad filled artichoke bottoms

Parmesan Prosciutto Toast - \$1.75 pp

Fresh baguette with toasted parmesan a fig jam and Parma Prosciutto

Crumbled Feta Tarts - \$1.75 pp

Feta cheese, cucumbers, red onion, tomatoes and olive filled phyllo cup

Crab Salad BLT - \$2.50 pp

Lemon/Dill Crab Salad, Bacon, Artisan Lettuce, and Teardrop Tomato served on toasted focaccia

Shrimp Ceviche Shooters - \$2.50 pp

Tomato, Cucumber, Cilantro, and Chopped Shrimp marinated in a citrus and tomato broth