



## *How the Menus Work*

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

*A Plated Meal may be added for an additional cost of \$4.50 per person.*

*All menu items are included in the Gold Package unless otherwise noted with a price.*

***Themed Menus can not be plated!***

***All menus and prices are subject to change.***

*All menus include: A Self Serve Beverage Station with Coffee, Water, and choice of Iced Tea or Lemonade*

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### ***“Gold Package Menus”***

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**PRIMARY MENU**

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***Includes the Following:***

*Salad with 2 Dressings  
Chicken Entree with 1 Sauce  
1 Starch  
1 Vegetable  
Dinner Rolls*

***Plated Salad  
(Choice of One)***

*The Edge House Salad  
Arizona Caesar Salad  
Spinach & Berry Salad  
Shaved Fennel Salad  
Greek Salad*

**OR**

***Build Your Own Salad***

***(Your choice of greens (1) + up to 4 Toppings)***

*Artisan Greens, Romaine, Spinach, Arugula  
Grape Tomatoes, Cucumbers, Olives, Sun Dried Corn,  
Cranberries, Roasted Peppers,  
Artichokes, Citrus Segments, Feta Cheese, Gorgonzola,  
Goat Cheese, Queso Cotija,  
Cheese Blend, Herbed Croutons, Chili Lime Pepitas, Spicy  
Pecans, Honey Walnuts*

***Dressings (Choice of 2) - on the tables for the guests***

*Vanilla Balsamic, Lemon Poppyseed, Blue Cheese Vinaigrette, Raspberry-Lime Vinaigrette, Buttermilk Ranch,  
Meyer Lemon- Mint Vinaigrette, Jalapeño Cilantro Vinaigrette, Oregano-Feta Vinaigrette, Chipotle Caesar, Classic Creamy Caesar*

***Main Entree***

***Naturally Raised Chicken  
(Choice of One)***

*Boneless Breast  
Airline Breast + Bone-In Drums & Thighs*

***Sauces***

***(Choice of One)***

*Prickly Pear BBQ Glaze  
Local Chorizo & Green Chili Cream  
Wild Mushroom Marsala  
Rucoli & Pistachio Pesto Cream  
Honey-Garlic Orange Glaze  
Tomato-Sauernes Mustard Sauce*

***Starches***

***(Choice of One)***

*Roasted Garlic and Chive Whipped Potatoes  
Sour Cream & Cheddar Whipped Potatoes  
Thyme Scalloped Potatoes & Romano Cheese  
Whole Roasted New Potatoes & Herbs & Garlic  
Black Garlic & Fontina Au Gratin Potatoes  
Pepper Jack Au Gratin Potatoes  
Wild Mushroom & Toasted Orzo  
Cilantro Infused Rice & Roasted Pumpkin Seeds  
Charred Shishito Curry Rice*

***Vegetables***

***(Choice of One)***

*French Green Beans  
Brussel Sprouts  
Sautéed Zucchini  
Seasonal Squash  
Brown Butter-Ginger Baby Carrots  
Roasted Romanesco  
Calabacitas  
Roasted Cauliflower*

**OR You may choose from one of our Themed Menus:**

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**ITALIAN**  
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***Includes the Following:***

*Classic Caesar Salad (Plated and Served)  
Seasonal Squash  
Roasted Garlic Oil Breadsticks*

***Entrees  
(Choose 2)***

*Grilled Chicken Fettuccine Alfredo*

*Bucatini Lamb Bolognese*

*Rigatoni with Basil-Rucolo Pesto Cream*

*Tagliatelle Carbonara*

*Short Rib Ragu*

*Shrimp Cannelloni with Rosatella Sauce*

*Italian Sausage Manicotti & Arrabbiata*

*Pork Tenderloin Sage-Pancetta Piccata*

*Vegetable Lasagna*

*Sausage or Ground Beef Lasagna*

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**MEXICAN**  
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***Includes the Following:***

*Fresh Flour & Corn Tortillas  
Crispy Tortilla Chips  
Guacamole  
Sour Cream  
Local Chili Tepin Salsa  
Lettuce, Tomato & Onion  
Queso Cotija*

***Choice of 2 Entrees***

*Grilled Chicken Fajitas*

*Green Chili Chicken Enchiladas*

*Cheese Enchiladas*

*Local Red Chili Pork Tamales*

*Carne Asada Fajitas - Add \$4.50 pp*

*Tacos- Choose 1 option below:*

*(Green Chili + Tomatillo Chicken, Birria, Pork Colorado, Carnitas,  
Ground Beef & Potato, or Roasted Vegetable)*

***Choice of 2 Sides***

*Calabacitas*

*Cilantro Rice*

*Red Chili Mexican Rice*

*Chorizo & Black Bean Ranchero*

*Scratch Made Refried Beans*

*Elote Corn Salad*

..... **CHAMPAGNE BRUNCH** .....

***Includes the Following:***

*Assorted Muffins, Croissants, Pastries, Breads  
Seasonal Fruit and Berry Platter + Raspberry-Vanilla Yogurt  
Fresh Squeezed Juices*

***Choice of Two:***

Scrambled Eggs (plain or cheese)      Broccoli & Cheddar Fritatta  
Eggs Benedict with Hollandaise      Sour Cream Pancakes and Flavored Syrups  
Jalapeno-Cheddar Strata      Ricotta Stuffed French Toast and Flavored Syrups

***Choice of Three:***

Potatoes with Peppers & Onions      Hardwood Bacon      Cheese Blintzes with Berries  
Potato Wedges with Grilled Onions      Sausage (patties or links)      Biscuits & Chorizo Gravy  
Corned Beef Hash      Ham Steaks & Pineapple      Maple Oatmeal & Golden Raisins

***Optional Features:***

*Chef Attended Omelet Bar \$7pp  
Chef Attended Waffle Bar \$6pp  
Chef Attended Breakfast Burrito Bar \$7pp*

..... **SONORAN BBQ** .....

**Additional \$5.20pp**

***Includes the Following:***

*Vaquero Salad  
Choice of Assorted Dinner Rolls or  
Jalapeño-Cheddar Cornbread*

***Choice of Two Entrees:***

Pollo al Carbon with Tomato-Arbol Fresco      Beef Barbacoa  
Mesquite Smoked Sausage with Poblanos & Onions      Pork Cheek Posole

***Choice of Two Sides:***

Charro Beans (Traditional or Vegan)      Hatch Chili Macaroni Con Queso  
Sonoran Corn on the Cobb      Calabacitas  
Mole Roasted Carrots & Camote      Chili Dusted Potatoes & Grilled Onions

..... **Additional Meat Options** .....

*(Prices are Per Person as an add on Entrée to the Buffet.)*

**BEEF**

- Bistro Filet - Market Price*
- Hanger Steak - Market Price*
- Sirloin Steak - Market Price*
- Ribeye - Market Price*
- Filet Mignon - Market Price*

**Choice of One Sauce**

- Cascabel & Cabernet Demi Glaze*
- Roasted Tomatillo Salsa Verde*
- Local Citrus Gremolata*
- Forest Mushroom Demi*
- Horseradish-Tomato Cream Sauce*
- Bacon Jam & Bleu Cheese*

***Chef Attended Carving Stations Available - \$2.00 pp + meat price***

***Carving Roasts - Call For Pricing on choice of meat.***

*Top Sirloin, Prime Rib, New York*

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**Fish**

- Scottish Salmon - Market Price*
- Mahi-Mahi - Market Price*
- Escolar - Market Price*
- Black Cod, 5oz - Market Price*
- Scallops, 6oz - Market Price*
- Halibut, 6oz - Market Price*

**Choice of one Sauce**

- Roasted Apple & Elderflower Cream Sauce*
- Blackberry Honey Mustard*
- Calabrian Chili & Sorrel Refogado*
- Baby Carrot-Mango Labneh*

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**Pork**

- Whole Roasted Pork Loin - Market Price*
- Bone-In Duroc Chop - Market Price*
- Sous Vide Tenderloin - Market Price*

**Choice of one sauce**

- Roasted Jalapeno-Yuzo Butter*
- Potato & Leak Cream*
- Salmoriglio Beurre Blanc*
- Sweet Pea & Mint Puree*
- Brown Butter Tomato-Basil*

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***Hors D'Oeuvres & Appetizers*** .....

*Provided by "Edge Catering" and designed to compliment dinner.*

***Various Platters***

*Domestic and Imported Cheese Board - 8.00 pp*

*Market Fresh Vegetable Crudités + Green Chile Ranch Dip - 8.00 pp*

*Seasonal Fruit & Berry Platter + Lemon Berry Yogurt - 8.00 pp*

*Sausage and Salami Platter - 9.00 pp*

*Charcuterie Board - 14.00 pp*

***Butler Passed Hors D'Oeuvres***

*(Must choose 3 (three) types in all packages.)*

***(P) are those included in the Platinum Pkg***

*Honey & Meyer Lemon Chèvre Cannoli - 4.00 pp - (P)*

*Fennel Pollen Goat Cheese & Balsamic - 4.00 pp - (P)*

*Mozzarella & Tomato Canapè - 4.60 pp (P)*

*Tuna Poke - 4.60 pp*

*Apple & Brie Phyllo Cup - 4.00 pp (P)*

*Stuffed Clams - 5.20 pp (P)*

*Chicken Skewers - 4.60 pp*

*Street Quesadilla Points - 4.60 pp (P)*

*Calabrese & Fig - 4.00 pp (P)*

*Avocado Toast & Smoked Salmon - 4.00 pp*

*Ceviche Shooter - 5.20 pp*

..... **Vegetarian/Vegan Menu** .....

*Served with Primary meal's salad,  
vegetable and bread choice*

***(V) - Can Be Prepared Vegan on Request***

*Cauliflower Tagine + Apricots (V)*

*Crispy Seared Tofu (V)*

*Curried Cauliflower & Falafel (V)*

*Mushroom + Gnocchi (V)*

*Walnut-Lentil Bolognese*

*Chili Relleno*

*Black Bean Enchilada (V)*

*Beyond MeatBalls (V)*

..... **Children's Menu** .....

***Ages 2-8 Years Old***

*Children up to 2 yrs are no charge unless they are old enough to have their own seat and want a children's meal*

*Includes:*

*Chicken Fingers*

*Mac and Cheese*

*Green Beans*

*Fruit Cup*