





Celebration *Menus*



Delicious appetizers,
entrees & tastes for
special celebrations.



The Stillwell House
your historic event facility & *Garden*
134 South 5th Avenue • P.O. Box 1203 • Tucson, AZ 85702

Thank you for choosing The Stillwell Catering Company for your special day. We're very pleased you chose us to make your event a superbly flawless dining experience. As you know, food is one of the most important and memorable components of your event. Acclaimed and celebrated Chef Carlotta Flores infuses her cuisine with a signature blend of Sonoran and International flavors. With Carlotta at the helm, the menu selection, food preparation, table design and dining experience is superb. You will be impressed with the exquisite blend of flavors, elegant presentation and professional staff of The Stillwell Catering Company.

Choose from twenty unique menu packages that all include a main entrée, an array of side dishes, bread or tortillas and your choice of savory appetizer. Menu prices are indicated per person and we customize selections to suit your individual tastes and needs for your unique occasion. Stillwell Catering also provides you the flexibility to create your own customized menu that will capture the unique essence of your event in custom culinary tributes and themes. We offer beautifully adorned buffet tables, elegantly set to accommodate any theme, with your choice of flatware and china service. Our highly trained and attentive staff is included to ensure that you and your guests enjoy every moment of your event. We offer vegan, vegetarian, kosher and alternative menus; we use fresh, organic produce and participate in recycling efforts. We look forward to providing you with exquisite and exceptional cuisine and ambiance for your special occasion.

Appetizers



All menu packages come with your choice of one of the following appetizers.

- *Domestic cheese platter served with a fresh fruit garnish or veggie garnish and assorted flatbreads*
- *Seasonal fresh fruit display*
- *Mini quesadillas with fresh salsa*
- *Baked brie with mango or raspberry walnut glaze with assorted flatbreads*
- *Pesto, tomato and spinach bruschetta*
- *Basil, goat cheese, & tomato-artichoke bruschetta*
- *Spinach artichoke dip with tortilla chips*
- *Sonoran bean mini chimichangas with cilantro crema*
- *Mushroom caps lavished with sautéed vegetables and savory seasoned bread stuffing*
- *Grilled or fresh vegetables board with choice of distinctive dipping sauces – hummus, gorgonzola, spinach-artichoke or toasted onion*
- *Corn Tortilla Chips, Garden Fresh Guacamole and your choice of one succulent sauce – salsa picante, queso chipotle or fresh corn and black bean salsa*



Dinners

All menus are served in a classic plated presentation.

Amoré 21.95

- Shaved parmesan Caesar salad with homemade garlic toasts
- Home style Italian chicken breast in a basil tomato reduction
 - Penne pasta with a pesto Alfredo cream sauce
 - Seasonal vegetable sauté
 - Artisan breads with butter

Classic Stillwell 21.95

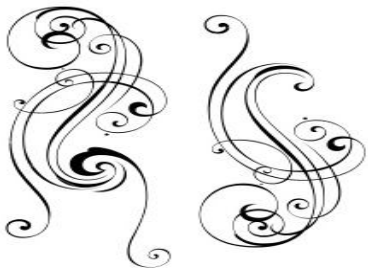
- Mixed seasonal greens with orange slices, walnuts, purple onion rounds and goat cheese
 - Chicken breast scaloppini-style in a lemon cream, artichoke and caper sauce
 - Garlic mashed potatoes & Seasonal vegetable sauté
 - Artisan breads with butter

Tasty Tucson 21.95

- Fresh tossed greens with garden vegetables –tomatoes, onions, carrots and cucumbers served with a cilantro lime dressing
- Prickly Pear-Barbeque grilled chicken with grilled apples
- Green chile mashed potatoes
- Seasonal vegetable sauté
- Artisan breads with butter

Amore de Los Dios 21.95

- Fiesta mixed greens salad with oranges, purple onion, pepitas, in a serrano-lime dressing.
- Choice of beef or chicken fajitas with a black bean salsa (*add 2.00 for shrimp*)
- Classic Rice
- Frijoles Charro
- Homemade flour tortillas

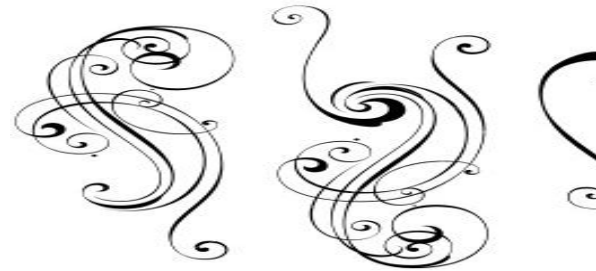


Supper Soiree 21.95

- Mesculan mixed greens with teardrop pear tomatoes, crumbled goat cheese, roasted red peppers and homemade croutons in balsamic basil dressing
 - Chicken Marsala in a tri-mushroom, wine & peppercorn sauté
 - Garlic mashed potatoes & seasonal vegetable sauté
 - Artisan breads with butter

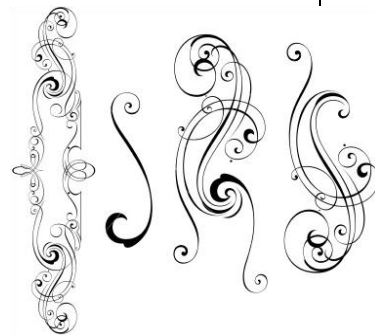
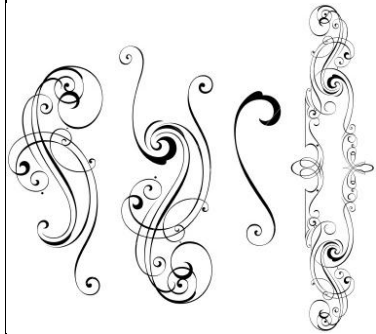
SHANGHAI SURPRISE 21.95

- Spinach salad tossed with fresh ginger, wontons, slivered almonds & purple onions in sesame ginger vinaigrette
- Succulent soy-ginger marinated chicken breast
- Asian vegetable sauté
- Sesame rice



Mi Tierra 21.95

- Seasonal mixed greens tossed with hand-picked fruit, frida, tossed in a ranchero dressing
- Jalapeno crema scaloppini-style chicken breast
 - Sonoran Rice
 - Calabacitas
 - Flour tortillas



Harvest Feast 21.95

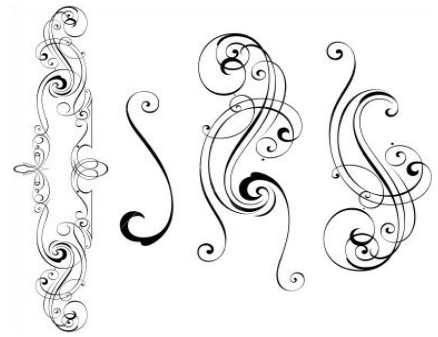
- Fresh seasonal romaine salad with apples, walnuts, and blue cheese in a blush vinaigrette
- Roasted turkey breast with a festive cranberry-pepita gravy
- Garlic mashed potatoes
- Seasonal veggies sauté
- Artisan breads with butter

Bountiful Hearth 21.95

- Mixed greens with tomatoes, goat cheese, purple onion and balsamic dressing
- Tender, slow-cooked beef pot roast with potatoes, carrots and seasonal root vegetables – served over your choice of white rice or egg noodles
 - Seasonal vegetable sauté
 - Artisan breads with butter

Forever Yours 23.95

- Mixed greens with marinated tomatoes, onions, carrots and crumbled feta in a balsamic dressing
- Beef tenderloin in a peppercorn mushroom sauté
- Pesto mashed potatoes and seasonal vegetable sauté
- Artisan breads with butter



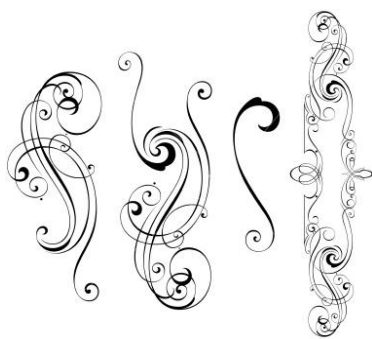
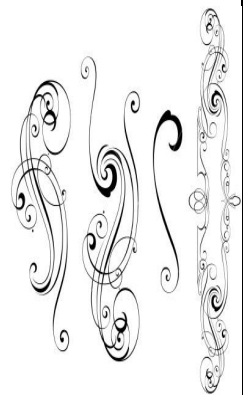
Olympic Event 23.95

- Mixed greens with crumbled feta, Roma tomatoes, cucumbers, & kalamata olives in a light red wine & olive oil vinaigrette
 - Oregano rubbed chicken breast
 - Seasonal Vegetable Sauté & Basmati rice
 - Artisan bread with butter



La Playa 23.95

- Mesculan Mixed Greens with apples, walnuts, goat cheese and purple onion
- Choice of a succulent whitefish in either a zesty grilled vegetable & tomato reduction or a green chile and roasted corn cream sauce
- Cilantro rice & seasonal vegetable sauté
- Artisan breads with butter

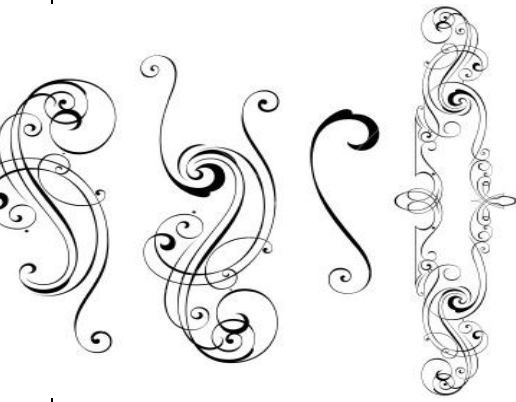


Sabor de Sonora 23.95

- Chipotle & Asiago cheese Caesar salad with tortilla crispies
 - Citrus rubbed chicken breast with mango fruit salsa
 - Fiesta rice & seasonal vegetable sauté
 - Artisan breads with butter

Laguna 23.95

- Spinach salad tossed with citrus segments, avocado & goat cheese in a balsamic dressing
- Tender salmon baked in a lemon caper artichoke cream sauce
- Basmati Rice & Seasonal vegetable sauté
- Artisan breads with butter

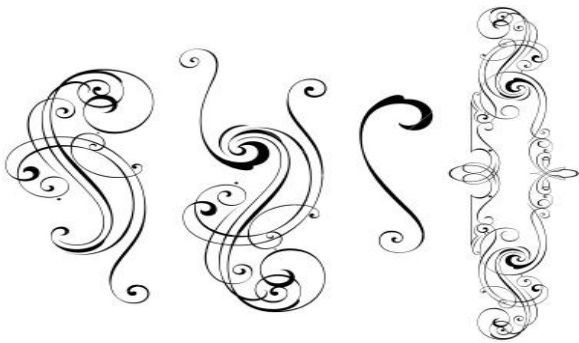


Country Summer 23.95

- Mixed greens with goat cheese, orange wedges and tomatoes tossed in a balsamic dressing
- Honey-orange glazed grilled pork tenderloin served over stuffing
 - Garlic mashed potatoes & season vegetable sauté
 - Artisan breads with butter

Hot Hacienda 23.95

- Fiesta mixed greens with queso casero in a citrus mango dressing with fire roasted vegetables
- Chicken breast stuffed with nopalitos & rustic corn masa stuffing in cilantro crema
- Roasted garlic mashed potatoes & season vegetable sauté
- Flour Tortillas



LAND OF PLENTY 23.95

- Mixed greens with gorgonzola, tomatoes, purple onions, tossed in a fresh balsamic vinaigrette
 - Rosemary tomato-grilled pork tenderloin
- Garlic mashed potatoes & season vegetable sauté
 - Artisan breads with butter

Tuscan Fields 23.95

- Field greens with roasted peppers, pear tomatoes, fresh mozzarella and balsamic dressing
- Herb-infused stuffed chicken with spinach & goat cheese served with a pesto glaze
- Penne pasta in a light tomato, mushroom, basil & garlic toss
- Seasonal vegetable sauté
- Artisan breads with butter

Enchanted Evening 27.95

- Mixed greens with marinated tomatoes, mozzarella, & artichoke hearts in balsamic dressing
 - **Choose one for your guest:**

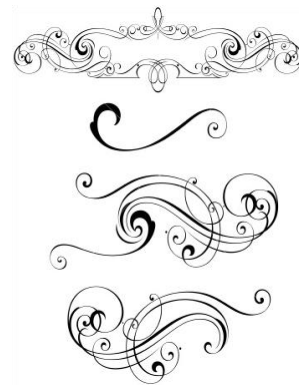
Peppercorn bistro beef **OR** grilled chicken breast with fresh mushroom sauté

- Penne pasta with mushrooms, artichokes & grilled shrimp in Alfredo
- Season vegetable sauté & Artisan breads with butter



Italian Celebration 27.95

- Tossed mixed greens with fresh tomato, basil, onion and mozzarella
- Succulent grilled chicken breast in a fresh pesto cream sauce
- Penne pasta with fire-roasted vegetables with a grilled garlic shrimp skewer
- Artisan bread with butter



The Oceanic 26.95

- Greens, avocado, orange slices, purple onions & homemade croutons in citrus herb dressing
 - Lemon dill salmon garnished with grilled shrimp
 - Basmati herb rice
 - Seasonal vegetable sauté
 - Artisan breads with butter

Romance in the Air - A Double Entrée Delight 36.95

- Field greens with pears, pecans and crumbled feta cheese in a red wine vinaigrette
- Salmon served in a Heirloom tomato & roasted vegetable coulis
- **Choice of** pesto encrusted grilled chicken breast with tomato basil drizzle **Or** Peppercorn bistro beef with a fresh mushroom sauté
- Choice of whipped potatoes or basmati rice
- Seasonal vegetable sauté
- Artisan breads with butter

Del Mar - A Double Entrée Delight 36.95

- Butter lettuce, radicchio, heirloom tomatoes, purple onions & blue cheese crumble dressing with homemade toast points
 - Citrus scallop and jumbo shrimp skewer
 - Choice of whipped potatoes or basmati rice
 - Seasonal vegetable sauté and artisan breads with butter
- **Choice of one additional entrée:**
 - Garlic Herb Encrusted salmon with a lemon beurre blanc **Or** Peppercorn encrusted beef tenderloin with sautéed mushrooms



A'la Carte

Carving stations featuring roasted turkey, pork or beef tenderloin are available in addition to El Charro Café classic selections. Please inquire. Also, vegan, kosher and organic menus are available. Add any of the following appetizer combinations for extra culinary flair. Each appetizer provides two pieces per person and is priced per person.

Sonoran Fare – Tortilla chips served with your choice of dip.

Salsa Fresca	2.00
Fire Roasted Chile Verde Salsa	2.00
Salsa Picante	2.00
Queso Chipotle Dip	2.00
Garden Fresh Guacamole	2.75

Mini Chimichangas

Sonoran Bean Mini Chimichangas with Cilantro Crema	2.25
Cilantro Chicken Mini Chimichangas with Cilantro Crema	2.25
Sesame Crusted Shrimp Mini Chimichangas with Ginger Peach Salsa	2.75
Carne Seca Mini Chimichangas with Fresh Salsa	2.75
Jalapeno Cream Cheese Shrimp Mini Chimichangas with an Apricot Sauce	4.25

Quesadillas

Mini Quesadillas with Fresh Salsa	2.50
Cilantro Shrimp Mini Quesadillas with Fresh Salsa	3.00
Grilled Chicken Mini Quesadillas with Salsa	3.00
Carne Seca Mini Quesadillas with Salsa	3.00
Grilled Vegetable Quesadillas with Salsa	3.00
Mango Raspberry Quesadillas with Salsa	3.00

Sonoran Specialties

Fresh Cocktail Corn Tamales with Pico de Charro	2.50
Queso Chipotle with Chorizo Fondue	3.00
Jalapeno Crab Dip with Tortilla Chips	3.50
Seafood Queso Chipotle Fondue	3.50
Sonoran Chicken Salad Sliders	3.50
Jalapeno bacon-wrapped shrimp	4.00
Shrimp Ceviche Shooters	4.50
Oysters on the half shell with a chorizo crumble	5.00
Lime-infused grilled scallops	6.00



Italian Fare

Mushroom caps filled with sautéed vegetables and seasoned bread stuffing	2.50
Pine Nut and Sun Dried Tomato Stuffed Mushrooms	3.25
Feta, Spinach & Sun Dried Tomato Stuffed Mushrooms	3.25
Meatballs & Sausage in Traditional Marinara with sliced bread	3.25
Mini meatball Italian sliders	3.25
Mini pulled pork sliders	3.25

Bruschettas

Pesto Spinach Bruschettas	2.75
Basil, Onion, Tomato, Goat Cheese Bruschettas	2.75
Smoked Salmon with Capers Bruschettas	4.25
Balsamic Chicken Salad	3.50
Grilled fruit and goat cheese spread	3.50



Cheese, Fruit and Bread Boards

Domestic cheese platter with assorted crackers or breads	3.00
Imported cheese platter with assorted crackers or breads	3.75
Grilled or fresh vegetable board with choice of dipping sauce – hummus, gorgonzola, spinach artichoke, or toasted onion	3.00
Fresh Seasonal Fruit Board	3.00
Tuscan Cheese Platter with Salami, Prosciutto, Peppercorn, Olives, Roasted Peppers and Mozzarella	6.00

Dips & Flatbreads, Skewers and Raviolis

Spinach artichoke dip with flatbreads	2.50
Baked brie with a mango or raspberry walnut glaze with assorted flatbreads	2.75
Fresh Seafood Crab Dip with Flatbreads	2.75
Stillwell Special Stuffing	2.75
Oversized Cocktail Ravioli with Marinara or Alfredo Sauce	4.00
Mediterranean display with an assortment of hummus, tapenade, kalamata olives, rosemary feta spread & flatbreads	4.75

Asian Tastes

Edamame with sea salt	2.00
Thai chicken skewers with peanut dipping sauce	4.25
Citrus shrimp wontons	3.75
Ginger sesame beef skewers	4.25
Chinese chicken salad cups	3.75
Ahi-sesame ginger wonton	4.25
Teriyaki Shrimp Skewers	4.50
Soy Ginger scallops	6.00