

A large, dark-colored bowl filled with a fresh salad. The salad consists of vibrant green spinach leaves, several pieces of cooked chicken breast, and a generous amount of bright red cranberries. A wooden spoon is visible, resting in the salad. The bowl is set on a wooden surface, and the background is softly blurred, showing a white tablecloth.

# STILLWELL CATERING CO. MENUS

• PREMIER EVENTS AND CATERING •

*Venue; 134 South 5th Avenue, Tucson, AZ 85701*

*Mailing; P.O. Box 1203, Tucson, AZ 85702*

*P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)*

# Catering Menu

*Thank you for choosing the Stillwell Catering Co. for your special event.*

*Chef Carlotta Flores and her team infuses her cuisine with a signature blend local and regional flavors.*

*Using the best in regional produce, sustainable seafood, premium and grass fed beef, all natural chicken, and local spices to create the ultimate culinary experience for your guests.*



Under the guidance of local event planner Candace Flores Carrillo and her incredible team, we have over 25 years of experience in catering Tucson's finest events from weddings, corporate gatherings, celebrations, trade shows, themed events and large scale productions.

Stillwell Catering Co. provides you the flexibility to create your own customized menu that will capture the unique essence of your event. Offering station style, passed hors d'oeuvres, classic plated or assisted buffet style of events to compliment your special event. All of our incredible menus are prepared on our on site health department certified kitchen and transported with rigorous food safety protocol to your venue. Stillwell Catering Co. is proud to offer locally sourced ingredients and can create a array of vegetarian, vegan, gluten free, dairy free, and kosher meals. We specialize in unique thematic presentations and elegantly accented presentations. Our highly trained and certified event staff will work tirelessly to ensure complete event execution. Please contact Candace today at **520-623-9123** or at **candace@stillwellhouse.com** to book your catering consultation.

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# STARTERS

## Appetizers & tastes to add to your event...

*Most appetizers provide two pieces per person and are priced per person.*

### SONORAN FARE AND SPECIALTIES

*Tortilla chips served with your choice of dip*

- salsa fresca 3.00
- fire roasted chile verde salsa 3.00
- salsa picante 3.00
- fire-roasted chile queso blanco fondue 3.50
- queso chipotle fondue 3.00
- queso chipotle with bacon fondue 3.50
- queso chipotle with chorizo fondue 4.00
- grilled seafood queso chipotle fondue 4.50
- nopalito and roasted corn fondue 4.50
- garden fresh guacamole 3.75
- cranberry pepita guacamole 4.25
- mango guacamole 4.25
- jalapeno crab dip 4.50

### QUESADILLAS

- mini quesadillas with fresh salsa 3.50
- cilantro shrimp mini quesadillas with fresh salsa 4.00
- grilled chicken mini quesadillas with fresh salsa 4.00
- mini quesadillas with carne seca and fresh salsa 5.50
- grilled vegetable quesadillas with fresh salsa 4.00
- mango raspberry quesadillas with fresh salsa 4.00

### TUCSON TAMALE BAR

*Choice of two recipes - 2pp*

- salsa and frijoles refritos
- classic fresh corn
- vegan- hola hemp classic or chipotle
- chicken tomatillo
- chile con carne
- pork ranchero

### 1901 LATE NIGHT FARE\*

Tucson Taqueria: chips, salsa, guacamole, with choice of; two street taco flavors: beef birria, carnitas ranchero, pollo arizona, pollo tinga, or grilled vegetables served with cabbage, prickly pear jackfruit, cilantro crema, limes, cotija cheese, and flour tortillas - 2 per person

**14.00 per person**

**+ Add 1 additional fillings for 5.00 per person**

Sonoran Dogs: traditional 6-inch mexican hot dog with all the fixings, chips, and salsa

**7.00 per person**

1901 Nachos: chips, salsa, guacamole, queso, jalapeños, frijoles, cilantro crema, olives, with choice of; beef birria, carnitas ranchero, pollo arizona, pollo tinga, or grilled vegetables

**12.00 per person**

**+ Add 1 additional fillings for 5.00 per person**

**\*50 person minimum**

### STILLWELL RAW BAR\* MP

- oysters
- mussels
- shrimp
- ceviche shooters

*\*Served with house cocktail sauce, horseradish, hot sauce, and citrus*

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# À LA CARTE

[ Continued ]

*\*All items 1 per person unless noted*

## SONORAN TASTES

fresh cocktail corn tamales, pico de charro 6.00  
prickly pear BBQ meatballs 4.25  
chipotle chile meatballs 4.25  
pork belly chicharron 4.75  
chicken tinga mini tostadas 4.75  
bacon-wrapped sweet potato 3.50  
bacon-wrapped dates 3.50  
bacon-wrapped shrimp 5.75  
bacon-wrapped octopus 6.50  
bacon-wrapped scallops 7.50  
ahi tuna, jalapeño, avocado mini tostadas 7.00  
Sonoran chicken salad sliders 5.00  
carnitas sliders 5.00  
shrimp ceviche shooters 5.50  
tequila lime shrimp skewers 7.00  
ahi tuna with cilantro-avocado tostadas 7.00  
grilled prickly pear-chicken skewers 7.00  
oysters on the half shell, chorizo crumble 7.50  
beef or chicken, or potato-corn mini taquitos,  
fresh salsa 3.50  
Sonoran bean mini chimichangas,  
cilantro crema 3.50 - **2 per person**  
vegan vegetable mini chimichangas,  
fresh salsa 3.50 - **2 per person**  
cilantro chicken mini chimichangas, cilantro crema 3.75  
birria mini chimichangas, fresh salsa 3.75 - **2 per person**  
shrimp mini chimichangas,  
ginger peach salsa 4.25 - **2 per person**  
carne seca mini chimichangas, fresh salsa 4.25 - **2 per person**  
adobo baby lamb chops, cilantro salsita 6.50  
vegan prickly pear jackfruit taquitos 4.50  
vegan tamale stuffed mushrooms 5.00 - **2 per person**



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# À LA CARTE

[ Continued ]

*\*All items below 2 per person unless noted*

## MEDITERRANEAN FARE

mushroom caps filled, sautéed vegetables,  
seasoned bread stuffing 3.50  
feta, spinach, sun dried tomato stuffed mushrooms 3.50  
traditional sausage-stuffed mushrooms 3.75  
cocktail meatballs in marinara or rosa 4.25 - *1 per person*  
oversized cocktail ravioli, marinara or alfredo sauce 4.75  
tomato, pesto olive, fresh mozzarella skewer 4.75 - *1 per person*  
balsamic grilled chicken, pear tomato, fresh mozzarella,  
rosemary skewer 5.75 - *1 per person*  
balsamic glazed lamb chops 6.50 - *1 per person*  
pesto glazed grilled shrimp skewer 6.50 - *1 per person*  
vegan herb vegetable stuffed mushrooms 3.50

## BRUSCHETTAS

prosciutto, melon, black pepper 4.50  
roasted red pepper, fresh herb 3.50  
basil, onion, tomato, goat cheese 3.50  
olive tapenade goat cheese 3.50  
figs, blue cheese 3.75  
cilantro pesto, beets, feta cheese 4.25  
smoked salmon, capers 5.50  
balsamic chicken salad 4.75  
grilled fruit, goat cheese spread 4.25  
beef tenderloin, horseradish,  
blue cheese crumble 6.00 - *1 per person*  
pesto goat cheese, garlic grilled shrimp 6.00 - *1 per person*  
vegan pesto, grilled vegetables 3.50  
vegan grilled vegetables,  
cashew cream red pepper chimichurri 3.50  
queso panela with choice of orange jalapeño or  
prickly pear pomegranate 4.00

*\*All items below 1 per person*

## ALL AMERICAN CLASSICS

classic shrimp cocktail martini-style 8.50  
shrimp cocktail shooter 5.50  
prickly pear BBQ pork slider 5.50  
prickly pear BBQ short ribs 5.50  
classic cheeseburger slider 5.50  
mini hot dogs 5.50  
pigs in a blanket 3.50  
mini grilled cheese stacks 3.50  
classic fish n' chip cones,  
housemade tartar 8.50  
grilled salmon slider, citrus aoli 6.50

*\*All items below 2 per person unless noted*

## ASIAN TASTES

edamame, sea salt 2.75  
citrus shrimp wontons 4.50 - *1 per person*  
ahi-sesame ginger wonton 5.00 - *1 per person*  
ahi ceviche on wontons 5.25  
Thai chicken skewer,  
peanut dipping sauce 6.00 - *1 per person*  
ginger sesame beef skewers 7.00 - *1 per person*  
teriyaki shrimp skewers 6.50  
soy ginger scallops skewers 7.00 - *1 per person*  
Tucson ramen - Sonoran spicy noodles and  
slaw served in mini takeout boxes 6.00  
**+ Add chicken, shrimp or salmon \$3.00**

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## Beautiful Boards & Delicious Dips\*

spiced olive medley 2.50

spinach artichoke dip with flatbreads 3.00

baked brie with choice of: mango pepita, raspberry walnut, bacon jam or sundried tomato, flatbreads 4.00

fresh seafood crab dip with flatbreads 4.00

pistachio goat cheese and grapes 3.50

domestic cheese board with with assorted flatbreads, fruits, and nuts 4.50

Mexican cheese board with garlic spiced olives, jalapeño hummus, tortilla, flatbreads 4.75

imported cheese platter with assorted crackers or breads 4.50

grilled or fresh vegetable board with choice of dipping sauce: hummus, gorgonzola, spinach artichoke, or toasted onion 4.50

fresh seasonal fruit board 4.50

mediterranean board with an assortment of hummus, tapenade, kalamata olives, tzatziki, rosemary feta spread, flatbreads 8.00

tuscan cheese board with salami, prosciutto, peppercorn, olives, roasted peppers and mozzarella 8.00

the fifth avenue table charcuterie of locally sourced cheeses, olives, arizona pecans, spiced pepitas, homemade chorizo, with a signature agave mesquite honey, flatbreads 8.00

charcuterie cones 8.00

crudite cones with hummus 7.00

*\*25 person minimum*

## Customized Specialty Charcuterie Boxed\*

- spiced olive medley  spinach artichoke dip  baked brie **choice of:**  mango pepita  bacon jam  sundried  tomato and garlic
- raspberry walnut  assorted fresh fruit  fresh vegetables  grilled vegetables  assorted nuts  jalapeño hummus  classic hummus
- red pepper hummus  toasted tortilla wedges  assorted crackers  flatbreads  toasted onion dip  spiced pepitas  pork belly
- homemade chorizo  agave mesquite honey  salami  prosciutto  mexican cheeses

*\*50 person minimum - pick (3) at 12.00, pick (4) at 15.00*

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# SALADS

Love your greens? Add a Stillwell House Gourmet Salad to your menu package selection for 7.00 per person. Pick **ONE** salad to accompany your menu selection. Choose any of the following salads.

## CHOOSE A STILLWELL GOURMET SALAD

*+ Add signature local bread basket with duo of whipped butters for \$3.00 pp*

- Stillwell signature greens with fresh tomato, roasted peppers, basil, onion, and fresh mozzarella
- Stillwell signature greens with crumbled feta, roma tomatoes, cucumbers, and kalamata olives
- Stillwell signature greens with apples, julienne fennel, crumbled goat cheese, and homemade croutons
- Stillwell superfoods salad with kale, romaine, brussels sprouts, and pistachios
- Stillwell signature greens with tomatoes, purple onions, carrots, and cucumbers
- Stillwell signature greens tossed with jicama, red peppers, purple onions, and queso mexicano
- fresh seasonal romaine salad, apples, walnuts, blue cheese, and purple onions
- chipotle Caesar salad with shaved parmesan and homemade garlic toasts
- the classic wedge - iceberg, blue cheese crumble, bacon, pear tomatoes, and diced purple onion
- spinach salad tossed with citrus segments, avocado, goat cheese, and slivered almonds
- spinach salad with blue cheese, raspberries, and almonds
- chipotle and asiago cheese caesar salad with tortilla crispies, and queso panela
- golden beet salad with arugula, herb goat cheese, and sliced almonds
- mixed greens, red grapes, pepitas, queso cotija, dried cranberries
- charcuterie starter - crudite, fruit, flatbreads, and goat cheese

## CHOOSE A STILLWELL GOURMET SALAD DRESSING

*+ Add a second dressing for an additional 1.25 per person*

- chipotle ranch dressing
- balsamic basil vinaigrette
- cranberry blush vinaigrette
- red wine and olive oil vinaigrette
- classic buttermilk ranch dressing
- cilantro lime dressing
- bellini dressing
- chiletepin vinaigrette
- prickly pear dressing



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## BRUNCH

### SONORAN SUNRISE

*+ Add Churro French Toast  
with cinnamon, sugar, and fresh agave berry syrup 7.00 per person  
+ Add Tofu Scramble - available for vegan guests 3.50 per person*

fresh squeezed orange juice and coffee  
scrambled eggs with cheddar cheese,  
served as soft taco or burrito style in flour tortillas  
pico de gallo and salsa picante  
chilaquitas: enchilada casserole  
fire-roasted vegetable and potato sauté  
refried beans or vegan black beans  
choice of; homemade chorizo, peppered bacon,  
turkey sausage, chickpea chorizo - v  
**37.95 per person**

### COUNTRY KITCHEN

*+ Add Stillwell Farm French Toast  
with apple cinnamon maple syrup 7.00 per person*

fresh squeezed orange juice and coffee  
roasted vegetable and cheddar strata  
rosemary breakfast potatoes  
grilled local Bread toast with housemade marmalade  
choice of; Virginia ham, peppered bacon,  
or turkey sausage  
simple salad with citrus vinaigrette  
**37.95 per person**

### THE STILLWELL FARM

*+ Add Stillwell Farm French Toast  
with apple cinnamon maple syrup 7.00 per person*

fresh squeezed orange juice and coffee  
classic farmhouse hash of roasted potatoes,  
peppers, onions, cheddar cheese, choice of;  
poached or scrambled eggs, fresh pesto,  
sliced avocado, choice of; peppered bacon  
or pork sausage, grilled local bread, and marmalade  
**37.95 per person**

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# LUNCH\*

**22.95 per person ++**

Pick ONE of the following Lunch Box styles to serve to your guests, available with a gluten friendly option.

## THE TUCSON\*

wilcox apple slaw  
prickly pear bbq chicken breast with lettuce  
and tomato on a cornmeal dusted kaiser roll  
ranch beans  
kettle chips  
pickle spear  
cowboy cookie

## LITTLE ITALY\*

parmesan caesar salad  
homestyle italian meatball sub with  
provolone and roasted peppers on a hoagie roll  
pesto pasta salad  
kettle chips  
Italian cookies

## THE PRESIDIO\*

southwestern slaw with chipotle ranch  
green chile chicken and monterey jack with lettuce  
and tomato on a torta roll  
cilantro lime pasta salad  
kettle chips  
iced cactus cookies

## AZ BBQ\*

wilcox apple coleslaw  
savory shredded pork in chipotle bbq sauce  
on a cornmeal dusted kaiser roll  
jalapeño potato salad  
kettle chips  
oatmeal raisin cookie

## DESERT BLOOM\*

roasted corn, black bean and quinoa salad  
cilantro lime chicken salad wrap  
chipotle hummus and fresh vegetable sticks  
spiced pita chips  
grape cluster

## PICNIC TIME\*

classic potato salad  
turkey club sandwich with mesquite bacon  
and avocado mayo  
fresh fruit cup  
kettle chips  
brownie

## GARDEN BOUQUET\*

salad trio -  
walnut cranberry chicken salad  
pesto penne pasta  
mixed greens with heirloom beets,  
pistachios and goat cheese  
flatbreads and roll with butter  
tea cookies

## FARMERS GARDEN (VEGAN)\*

house made hummus with fresh vegetables  
and spiced chips  
quinoa, pistachio, and beet salad  
kale salad with roasted red peppers  
lemon pepper dressing  
flatbreads and roll with butter  
fruit cup with agave drizzle

*\*25 person minimum - subject to tax and service charge*

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# APPETIZERS

All menu packages include your choice of one of the following appetizers\* server passed during cocktail hour.

- domestic cheese skewer served with olives, grapes, and assorted flatbreads - *v*
- seasonal fresh fruit skewer - *v, gf*
- pesto goat cheese, artichoke, and tomato bruschetta - *2 per person - v*
- olive tapenade and herb goat cheese bruschetta - *2 per person - v*
- spinach-artichoke and jalapeño dip with spiced tortilla chips - *v*
- spinach, sundried tomato, parmesan, mozzarella dip, and assorted flatbreads - *v*
- mushroom caps stuffed with sundried tomato and herb breadcrumb stuffing - *2 per person - v*
- grilled or fresh vegetable shooter with choice of dipping sauces;  
balsamic basil, hummus, gorgonzola, toasted onion, or chipotle ranch - *v, gf*
- corn tortilla chips, garden fresh guacamole, and your choice of one succulent sauce;  
salsa picante, salsa verde, pico de gallo, or salsa de elote - *v, gf*

*\*Offering VEG = vegetarian, V = vegan, GF = gluten friendly, and DF = dairy free*

*\*All appetizers, salads, and side choices must be the same for all guest entrée selection with the exception of the vegan entrée*

*\*See additional appetizer purchases for your cocktail hour and reception located on the last pages in package*



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# DINNER

## 34.95 per person ++

All dinner courses includes artisan dinner roll and butter or fresh flour tortillas.

### SONORAN HARVEST

roasted turkey breast over  
seasoned green chile bread stuffing  
and ancho chile gravy  
whipped yukon gold potatoes  
seasonal vegetable sauté

### HARVEST FEAST

roasted turkey breast  
over sundried tomato stuffing  
and cranberry pepita gravy  
whipped garlic potatoes  
seasonal vegetable sauté

### ITALIAN CELEBRATION

all natural grilled chicken breast  
in a fresh pesto cream sauce  
penne pasta with a basil tomato  
bruschetta sauce  
seasonal vegetable sauté

### LA PROVENCAL

all natural grilled chicken breast  
with a rosemary  
and heirloom tomato glaze  
whipped pesto potatoes  
seasonal vegetable sauté

### LA FRONTERA

all natural grilled chicken breast  
with tomatillo roasted corn salsa  
fresh corn tamale with rajas sauce  
black beans

### THE FRIDA

all natural grilled with a mole sauce over cilantro rice  
fresh corn tamale with calabacita crema  
frijoles refritos

### VENETIAN GARDEN

all natural grilled chicken breast  
with a roasted red pepper  
and artichoke florentine cream sauce  
pesto risotto  
seasonal vegetable sauté

### SABOR DE SONORA

all natural grilled chicken breast  
with a mango fruit salsa  
whipped chipotle potatoes  
old pueblo calabacitas

### MI TIERRA

all natural grilled chicken breast  
in a jalapeño crema sauce  
cilantro rice  
old pueblo calabacitas

### THE OLD PUEBLO

all natural grilled chicken breast  
in a cilantro chimichurri  
chipotle crema penne pasta  
old pueblo calabacitas

### TRUE LOVE

all natural grilled chicken breast  
in a garlic and lemon rub  
penne pasta with grilled cherry tomatoes,  
pine nuts and goat cheese  
seasonal vegetable saute

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# DINNER

[ Continued ]

## 34.95 per person ++

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### AMORÉ

all natural grilled chicken breast  
in a fresh basil tomato sauce  
penne pasta with a pesto alfredo cream sauce  
seasonal vegetable sauté

### CLASSIC STILLWELL

all natural grilled chicken breast in a lemon cream,  
artichoke, caper sauce  
wild rice pilaf  
seasonal vegetable sauté

### TASTY TUCSON

all natural grilled chicken breast with apple and  
prickly pear bbq glaze  
roasted green chile mashed potatoes  
seasonal vegetable sauté

### FIESTA DE AMOR\*

all natural grilled chicken breast and  
tri colored pepper fajitas served  
with fresh guacamole  
sonoran rice  
frijoles refritos

*\*Sub beef or shrimp for additional \$4.00 per person*

### LA PARILLA

all natural grilled chicken breast  
in a honey lime glaze with pico de gallo  
roasted green chile mashed potatoes  
old pueblo calabacitas



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# VEGAN DINNERS

[ Continued ]

**34.95 per person ++**

Gluten Free Vegan Collection\*

## VERDE VALLEY VEGAN

two hola hemp tamales, tomatillo salsa  
agave & cinnamon baked sweet potato mash,  
cranberries, pepitas  
frijoles charros

## VIBRANT VEGAN

grilled vegetable, pesto herb stuffed  
portabello mushrooms  
classic asparagus risotto  
roasted pear tomato duo

## VIVA VEGAN

viva grains  
avocado  
nopalitos  
frijoles charros  
prickly pear jackfruit

## VEGAN GARDEN

vegan chickpea pasta in a roasted garlic,  
heirloom tomato, artichoke, mushroom toss  
herb infused grilled squash duo  
grilled eggplant medallions  
balsamic drizzle

## THE SONORAN

prickly pear jackfruit tamale  
salsa roja  
nopalito & sunflower mole enchilada  
frijoles charros  
cilantro rice



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# DINNER

[ Continued ]

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## HOT HACIENDA

all natural grilled chicken breast stuffed with nopalitos and rustic corn masa stuffing in cilantro crema salsa  
roasted green chile mashed potatoes  
old pueblo calabacitas

**37.95 per person**

## TUSCAN FIELDS

all natural grilled chicken breast stuffed with a sun dried tomato stuffing, spinach and goat cheese served with a pesto glaze  
whipped garlic potatoes  
seasonal vegetable sauté

**37.95 per person**

## DESERT BLOOM

chipotle-peach glazed grilled pork loin served over green chile bread stuffing  
whipped yukon gold potatoes  
old pueblo calabacitas

**42.95 per person**

## ROMAN

rosemary and heirloom tomato glazed grilled pork loin  
served over italian herb stuffing  
whipped pesto potatoes  
seasonal vegetable sauté

**42.95 per person**

## SINALOA SHRIMP CULICHI

grilled tail on prawns  
with creamy garlic poblano crema  
white cilantro rice with roasted corn  
black beans

**42.95 per person**



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# DINNER

[ Continued ]

All dinner courses includes artisan dinner roll and butter or fresh flour tortillas.

## LAGUNA

pan seared california halibut with a  
white wine tomato-basil pesto  
whipped yukon gold potatoes  
grilled lemon asparagus

*42.95 per person*

## DEL MAR

tender salmon Verlasso baked  
in a lemon caper artichoke cream sauce  
wild rice pilaf  
grilled herb asparagus

*42.95 per person*

## THE FIFTH AVENUE

tender salmon Verlasso with  
rosemary and heirloom tomato chutney  
pesto risotto  
seasonal vegetable sauté

*42.95 per person*

## ROMANCE IN THE AIR TRADITIONAL BUFFET

your choice of salad from page (8)  
oven-roasted turkey with cranberry pepita gravy  
mesquite grilled pork loin with au jus  
rustic herb stuffing  
roasted green chile mashed potatoes  
arizona pecan wild rice blend  
green beans with garlic and sundried tomatoes  
artisan bread display

*42.95 per person*

## TUCSON SUMMER

pan seared cod with fresh mango  
and tomatillo salsa  
white cilantro rice  
frijoles charros

*42.95 per person*



**STILLWELL CATERING CO.**  
PREMIER EVENTS AND CATERING

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

# Stillwell Exclusives

*\*Prices are subject to change due to market changes*

## ENCHANTED EVENING

all natural grilled chicken breast  
in pesto cream sauce  
served with lemon herb jumbo prawns (3)  
whipped garlic potatoes  
seasonal vegetable saute

**48.95 per person**

## THE BROADWAY

bone in pork chop with habanero mango chutney  
parsnip and potato purée  
grilled asparagus

**48.95 per person**

## FOREVER YOURS

classic beef short ribs in carmelized onion  
and garlic au jus  
whipped yukon gold potatoes  
seasonal vegetable sauté

**48.95 per person**

## THE FLIN

ancho chile short rib  
herb roasted fingerling potatoes  
agave petite carrots

**48.95 per person**

## THE 1901

your choice of any two proteins (4oz. ea protein):  
grilled Verlasso salmon in a rosemary tomato chutney,  
filet mignon with herb compound or all natural  
grilled chicken breast in lemon cream picatta sauce  
whipped yukon gold potatoes  
grilled asparagus

**56.95 per person**

## DOWNTOWN STEAK

salt and pepper encrusted filet  
with ancho chile au jus  
roasted brussels sprouts  
sonoran scalloped potatoes

**52.95 per person**

## STILLWELL STEAKHOUSE

salt and pepper encrusted filet  
with red wine au jus mushroom sauté  
whipped yukon gold potatoes  
gorgonzola grilled asparagus

**52.95 per person**

## TUCSON SURF N' TURF

citrus scallop and jumbo shrimp skewer  
choice of one additional entrée:  
mesquite grilled 6oz. Verlasso salmon with  
fresh chimichurri or classic filet of beef with  
green chile compound  
whipped yukon gold potatoes  
mesquite grilled asparagus

**56.95 per person**



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# STILLWELL EXCLUSIVES

[ Continued ]

## ROMANCE IN THE AIR TRADITIONAL BUFFET

*Your choice salad from page 8*

oven-roasted turkey with cranberry pepita gravy  
mesquite grilled pork loin with ancho agave au jus  
rustic barrio bread stuffing  
roasted green chile mashed potatoes  
arizona pecan wild rice blend  
green beans with garlic and sundried tomatoes  
artisan bread display

**69.95 per person**

## THE TUCSONAN BUFFET

salsa trio and guacamole with spiced tortilla chips  
southwest Caesar salad  
carne asada  
chipotle chicken  
agave shrimp fajitas  
served with pico de gallo,  
cotija cheese cabbage, limes, sour cream,  
corn and flour tortillas  
fresh corn tamales with salsa raja  
choice of bean recipe: refried,  
black or whole  
choice of rice: sonoran or white cilantro  
old pueblo calabacitas

**69.95 per person**



# KIDS FARE

AGES 3-12, \$15 PER CHILD

**ADD+ MEATBALLS OR GRILLED CHICKEN 3.00 PER CHILD**

SELECT ONE ITEM FOR THE LITTLE GUESTS THE NIGHT OF EVENT

- cheese quesadillas, refried beans, Sonoran rice, applesauce
- bean and cheese burritos, tortilla chips, Sonoran rice, applesauce
- traditional mac n' cheese, dinner roll, applesauce
- chicken nuggets with traditional mac n' cheese, applesauce
- penne pasta with butter or marinara sauce, dinner roll, applesauce
- two rolled chicken tacos with mild salsa, Sonoran rice, refried beans, applesauce - *gf*

**\*Gluten free available**

**\*1/2 plate of your selected entrée \$19.95 per person**

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# Sweets & Treats\*

*Desserts to compliment and complete your feast - inquire about seasonal selections.*

## CHURRO BAR - 25 person min

choice of flavors:

classic, pumpkin spice, gfdv chocolate

served with two dipping sauces:

dulce de leche or spiced Nana's chocolate

champagne berry

**7.00 per person**

**+Add Churro Cart - complete with neon sign and topping bar \$150**

## CHURRO SHOOTER

with dipping chocolate or caramel

**5.00 per person**

## CLASSIC CARAMEL FLAN SHOOTER

**5.00 per person**

## COOKIE BAR

2% milk and chocolate milk

gourmet assorted cookies

**9.95 per person**

## COOKIES

Mexican wedding cookies

**24.00 per dozen**

The Monica Mesquite flour chocolate chip

**24.00 per dozen**

## EMPANADITAS

sugar dusted in apple or pumpkin

**20.00 per dozen**

## FRUIT DISPLAYS

classic fruit display

**4.50 per person**

Mexican spiced fruit display

**4.50 per person**

strawberries with chocolate dipping sauce

**4.00 per person**

## DYOD

decorate your own donut, glazed local made donuts with frosting and topping bar

**6.00 per person**

## MEXICAN CANDY BAR

regional Mexican candies displayed in a fiesta fashion with cute baggies for guests to take home

**6.00 per person**

## TRES LECHES TOWER - 25 person min

cake shots of classic, chocolate peanut butter, strawberry with horchata whip, dulce de leche, spiced chocolate

**12.00 per person**

## PRESIDIO PUDDINGS - 25 person min

classic banana and vanilla wafer, mexican chocolate and churro crumble, horchata vanilla - served layered parfait style

**6.00 per person**

assortment of cookies, fruit, and bite-sized brownies 5.00  
cheesecake and fresh berries 7.00  
chocolate decadence cake 7.00  
margarita-lime flan 7.00  
tres leches cake 5.00  
flan cheesecake 7.00  
coconut tres leches cake with berries 7.00  
traditional classic flan 7.00  
tiramisu 6.00  
strawberry shortcake parfaits 6.00  
peanut butter tres leches cake 5.00



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# BEVERAGES

## COFFEE SERVICE

classic china presentation  
includes condiments and hot tea

**5.00 per person**

## DISPOSABLE COFFEE BAR

includes condiments

**2.50 per person**

## LEMONADE

*Choose one;*

classic fresh squeezed lemon  
strawberry  
cucumber  
prickly pear  
agave lime

includes disposable cups

**2.50 per person**

## ICED TEA (CHOOSE ONE)

classic  
green tea citrus  
prickly pear  
mint green agave

includes disposable cups

**3.00 per person**

## AGUAS FRESCAS

*Choose one;*

cucumber limeade  
pineapple basil  
horchata  
watermelon basil

includes disposable cups

**4.00 per person**

## COLD BREW ICED COFFEE BAR

featuring local blend  
sweet enhancements  
creamers  
includes disposable cups

**5.00 per person**

## CANNED SODAS

assorted

**3.00 per person - includes ice and cups**

## BOTTLED WATER

**2.00 per person**

## SPARKLING WATER

**2.00 per person**

## CHAMPAGNE CART

includes bubbles attendant

**200.00**

### PLEASE INQUIRE ON THE FOLLOWING ITEMS:

- chafing dish rental for delivery and setup only events 15.00 per chafer with two cans of fuel
- 8ft buffet tables with linens **30.00 per table**
- china service for all three courses with linen flatware roll ups **10.00 per person**
- wine and water goblets **3.00 per person**
- gold, silver and red chargers **2.00 per person**
- salt and pepper sets per table **2.00 per table**
- disposable eco friendly papergoods and cutlery kits **3.00 per person**
- bamboo eco-friendly papergoods **5.00 per person**

*\*Ask about Downtown Photobooth PIX*

*\*\*Ask about our themed event packages*

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# POLICIES

## TERMS

*Thank you for choosing Stillwell Catering Co. to cater your event, to ensure your catering goes smoothly we will ask for the following:*

- 1. Contact Info:** name, contact ph #s, billing address, location address, email, timeline of event, nature of event, color scheme or theme.
- 2. Credit Card:** fill out the credit card authorization form.
- 3. Pay Deposit:** All orders are considered tentative until confirmed in writing or electronically and a 25% of event balance deposit is received. 10 days prior to your event, final count and 50% of remaining balance is due. Remaining 25% of event balance is due within 5 days prior to your event.
- 4. Guest Count:** A final guest count must be received 10 days prior to your event via email and this number will serve as your minimum and may not be decreased after this time. It may be increased up to 72 hours before the event.
- 5. Minimums:** Stillwell Catering Co. requires a 20 person min on catered events. At our discretion, orders for less than 20 guests may be placed but are subject to a 25% increase on all menu pricing.
- 6. Placing Orders:** All orders must be placed with a min of a 7 business days notice via email [candace@stillwellhouse.com](mailto:candace@stillwellhouse.com) or call our office at 520-623-9123.
- 7. Pricing:** All prices are subject to change without notice.
- 8. Staffing:** The catering labor charge for staffed events begins at 30.00 per hour per server with a 4 hour server minimum. Time includes: one hour prior to departure time to your venue for preparation, traveling time, preset time, serve time, cleanup, post travel and one hour for post cleanup. Gratuity is always appreciated for your servers and can be added post event or given directly. Full service event coordination is available for all events.
- 9. Cancellation:** all catering deposits are non-refundable. Catering events may be canceled 14 days prior, after this if event canceled card on file will be charged for the full amount.
- 10. Delivery Fees And Other Fees:** Full service delivery is a 22% service charge on your food and beverage total and includes full service delivery with chafing dishes and serving vessels and pickup of such items at designated times (additional charge). Some orders may require a 20% service fee on food and beverage total depending on complexity of event.
- 11. Disposable Drop-Off Delivery:** There is a 18% service charge on your food and beverage total and is a all disposable drop off. No setup is included.
- 12. Out Of Service Areas:** Out of service areas may require an additional service fee - 5.00 per mile over a 25 mile range from downtown Tucson.
- 13. Event Time Window:** Please allow a window of a min of 30 minutes before your beginning time for your disposable delivery and 60 min for full service. Traffic, weather and volume of deliveries may dictate our delivery time.
- 14. Administrative Fees:** Certain events can be subject to a 10% administrative fee on the total food invoice. This fee covers administrative costs, event planning, insurance, and use of our equipment for your event.

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# Catering Estimate

*This quote is based on \_\_\_\_\_ adult guests with a \$ \_\_\_\_\_ per person menu charge.*

Catering Menu Total	\$ _____
Catering Menu Children 3 to 12	\$ _____
Beverages	\$ _____
China Service or Paper Goods	\$ _____
Staff Service	\$ _____
Additional Item	\$ _____
Additional Item	\$ _____
Catering Sales Tax _____ %	\$ _____
Service Charge - <i>on catering</i>	\$ _____
Total Estimated Cost	\$ _____
<b><i>Final Estimated Total</i></b>	<b>\$ _____</b>

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# Stillwell Catering Co. Credit Card Authorization

*The following credit card information is required even if paying by other methods of payment to serve as a guarantee of the damage deposit policy. However, the card will not be charge unless authorized by renter for any deposits, interims, additions or agreed to reimbursement amounts.*

## AUTHORIZATION FORM

*Stillwell House has my permission to charge the credit card for items indicated by \_\_\_\_\_ renter.*

Name Listed On Credit Card: \_\_\_\_\_

Credit Card #: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ Code (CVV2/CVV3): \_\_\_\_\_ Zip: \_\_\_\_\_



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