

STILLWELL CATERING CO. MENUS

• APPETIZERS, SALADS, ENTRÉES, AND LATE NIGHT FARE •



Catering Menu

*Thank you for choosing Stillwell Catering Co. for your special day.
Chef Carlotta Flores infuses her cuisine with a signature blend of the best and local flavors coupled
with the elegant presentation and styling of the Stillwell Catering Co.*



UNIQUE MENU PACKAGES INCLUDE

Stillwell Catering Co. provides you the flexibility to create your own customized menu that will capture the unique essence of your event. Offering classic plated dinner presentations as well as beautifully adorned buffet tables. All of our incredible menus are prepared in the on-site kitchen, and our ingredients are locally sourced. We offer vegetarian, vegan, gluten-free, dairy-free and kosher meals.

We are pleased to offer menu selections from our award winning partners El Charro Café, Charro Steak & Del Rey, Charro Vida, The Monica, and Charro Chico.

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STILLWELL HOUSE

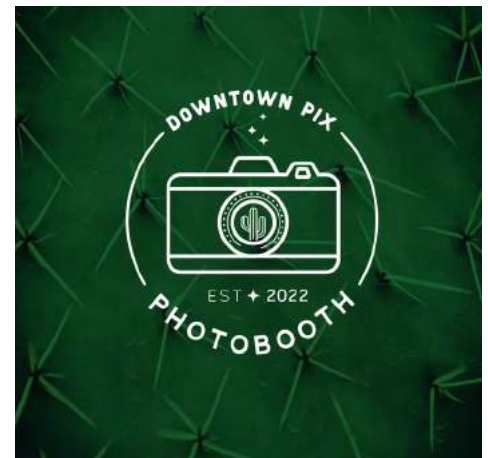
HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

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

Rehearsal Dinner & Pre-Wedding Celebrations...

*Please inquire about having your rehearsal dinner at one of our sister properties
El Charro Café, Charro Steak & Del Rey, Charro Vida, The Monica, and Charro Chico as we offer
an exclusive 10% discount on total food bill.*

*Also now offering on-site Downtown Pix - Photobooth for hours of entertainment
and a lifetime of photo memories!*



To book your rehearsal dinner reservations please email us at;

catering@floresconcepts.com

***Ask about hosting your special event at Carriage House Tucson**

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APPETIZERS

All menu packages include your choice of one of the following appetizers*

- domestic cheese skewer served with olives, grapes, and assorted flatbreads - *veg*
- seasonal fresh fruit skewer - *v, gf*
- pesto goat cheese, artichoke, and tomato bruschetta - *2 per person - veg*
- olive tapenade and herb goat cheese bruschetta - *2 per person - veg*
- spinach-artichoke and jalapeño dip with spiced tortilla chips - *veg, gf*
- spinach, sundried tomato, parmesan, mozzarella dip, and assorted flatbreads *veg*
- mushroom caps stuffed with sundried tomato and herb breadcrumb stuffing - *2 per person - veg*
- 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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GOURMET PACKAGES

39.95 per person ++

Pick **ONE** of the following menus to serve to your guests. All menu packages are served with your choice of dinner roll with butter or fresh homemade flour tortillas. Most dishes can be modified for your df or gf guests upon menu confirmation.

AMORÉ

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

39.95 per person

CLASSIC STILLWELL

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

39.95 per person

TASTY TUCSON

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

39.95 per person

FIESTA DE AMOR

all natural grilled chicken breast
and tri colored pepper fajitas served
with fresh guacamole
(*substitute beef or shrimp for an additional \$4.00 pp*)

sonoran rice
frijoles refritos

39.95 per person

SICILY

all natural grilled chicken breast
in a traditional cacciatore - tri color bell peppers,
olives, mushrooms, and onions
penne pasta alfredo
seasonal vegetable sauté

39.95 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

39.95 per person

THE MEDITERREAN

all natural grilled chicken breast with olive,
caper, and fresh herb tapenade
rosemary red potatoes
citrus green beans

39.95 per person

MI TIERRA

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

39.95 per person

THE OLD PUEBLO

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

39.95 per person

MARRY ME

all natural grilled chicken in a sundried tomato,
red pepper, and fresh basil cream sauce
penne pasta in fresh pesto
seasonal vegetable saute

39.95 per person

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GOURMET PACKAGES

[Continued]

SONORAN HARVEST

roasted turkey breast over
seasoned green chile bread stuffing
with ancho chile gravy
chipotle mashed potatoes,
mesquite grilled brussel sprouts

39.95 per person

ITALIAN CELEBRATION

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

39.95 per person

THE MAIZ

All natural grilled chicken with a roasted
creamy corn and poblano salsa
cotija whipped potatoes
seasonal vegetable sauté
mesquite brussels

39.95 per person

LA PROVENCAL

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

39.95 per person

TRUE LOVE

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

39.95 per person

LA FRONTERA

all natural grilled chicken breast with corn
and tomatillo roasted salsa
roasted garlic mashed potatoes
old pueblo calabacitas

39.95 per person

SABOR DE SONORA

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

39.95 per person

THE VENETIAN GARDEN

all natural grilled chicken breast in a rosa sauce
with grilled artichokes and roasted red peppers
pesto risotto
seasonal vegetable saute

39.95 per person



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GOURMET PACKAGES

[Continued]

Gluten Free Vegan Collection*

VERDE VALLEY VEGAN

one hola hemp tamale with tomatillo salsa
agave and cinnamon baked sweet potato
with cranberries and pepitas
frijoles charros and vegan calabacitas

37.95 per person

VIBRANT VEGAN

grilled vegetable and pesto herb quinoa stuffed
portobellos over a classic asparagus risotto
with roasted pear tomato duo

37.95 per person

VIVA VEGAN

viva grains
avocado
nopalitos
frijoles charros and prickly pear jackfruit
charred brussels

37.95 per person

VEGAN GARDEN

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

37.95 per person

THE SONORAN

prickly pear jackfruit tamale with salsa roja,
nopalito and sunflower mole enchilada,
frijoles charros and cilantro rice

37.95 per person

TUMBLEWEED

poblano relleno stuffed with hola hemp tamale,
salsa verde, served with cilantro rice, frijoles negros,
and vegan calabacitas

37.95 per person



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**All special dietary requests over 10 guests are subject to 4.00 per person fee*

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GOURMET PACKAGES

[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

42.95 per person

FRIDA

all natural grilled chicken breast with mole sauce
fresh corn tamale with calabacita crema
frijoles refritos

42.95 per person

TUSCAN FIELDS

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

42.95 per person

THE CHOLLA

pastor rubbed pork tenderloin
with pineapple pico de gallo, cotija mashed potatoes
and charro brussels with white corn

42.95 per person

DESERT BLOOM

chipotle-peach glazed grilled pork tenderloin
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 tenderloin
served over italian herb stuffing
whipped pesto potatoes
seasonal vegetable sauté

42.95 per person



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THE SAGUARO

all natural grass fed carne asada served with grilled citrus, pico de gallo, and guacamole, cilantro rice, calabacitas, and frijoles charros

45.95 per person

LAGUNA

pan seared white fish with white wine and tomato-basil pesto
whipped yukon gold potatoes
grilled lemon asparagus

45.95 per person

THE MOUNT LEMMON

maple and mustard glazed salmon
apple radish salad
with roasted root vegetables served over wild rice
dusted with cranberries and pepitas

45.95 per person

DEL MAR

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

45.95 per person

SINOLOA SHRIMP CULICHI

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

45.95 per person

PORTOFINO

grilled tail on prawns in a classic white wine,
garlic, butter, and parsley sauté
served with mushroom and pea risotto
citrus grilled asparagus

45.95 per person

THE COAST

grilled tail on prawns and fresh scallops
in lemon garlic saute
served with artichoke hearts, pear tomatoes
over citrus risotto

45.95 per person

FLORENCE

tender Verlasso Salmon in a rosemary
and heirloom tomato chutney
served with classic cheese tortellini
in a pesto alfredo and charred broccolini

45.95 per person

THE FIFTH AVENUE

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

45.95 per person

TUCSON SUMMER

pan seared cod with fresh mango
and tomatillo salsa
white cilantro rice
old pueblo calabacitas

45.95 per person

TUMAMOC

chile-honey grilled salmon with avocado pico
cotija yukon potatoes
old pueblo calabacitas

45.95 per person

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ENCHANTED EVENING

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

52.95 per person

THE BROADWAY

bone in pork chop
with habanero mango chutney
sweet potato purée
grilled sweet corn with taijin and citrus

52.95 per person

FOREVER YOURS

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

52.95 per person

THE FLIN

ancho chile beef short ribs with roasted poblano
herb roasted fingerling potatoes
agave petite carrots

52.95 per person

STILLWELL STEAKHOUSE

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

54.95 per person

TUSCAN STEAK

salt and pepper encrusted filet of beef
with truffle butter compound
porcini mushroom risotto
parmesan grilled asparagus

54.95 per person

DOWNTOWN STEAK

salt and pepper encrusted filet of beef
with ancho chile au jus
roasted brussels sprouts
Sonoran scalloped potatoes
white corn

54.95 per person



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STILLWELL EXCLUSIVES

[Continued]

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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

59.95 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

59.95 per person

CHEERS!

salt and pepper encrusted filet with champagne
and butter sauteed scallops served with truffle
whipped potatoes, grilled asparagus

59.95 per person

THE CRAWFORD

salt & pepper encrusted filet
with cilantro chimichurri grilled prawn
tucson crab cake with green chile créma
cotija whipped potatoes, grilled asparagus
with lime zest

59.95 per person

THE ALEX

salt and pepper encrusted filet of beef
with herb compound butter
lobster tail with drawn
butter and grilled citrus
classic creamed spinach
whipped yukon potatoes

79.95 per person



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STILLWELL EXCLUSIVES

[Continued]

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ROMANCE IN THE AIR TRADITIONAL BUFFET

Your choice salad from page 14

oven-roasted turkey with cranberry pepita gravy
mesquite grilled pork loin with ancho agave au jus
rustic bread stuffing
roasted green chile mashed potatoes
arizona pecan wild rice blend
charred brussels with cotija and white corn
artisan bread display, whipped butter, housemade
mustard trio - jalapeño, cranberry, and herb

69.95 per person

THE TUCSONAN BUFFET

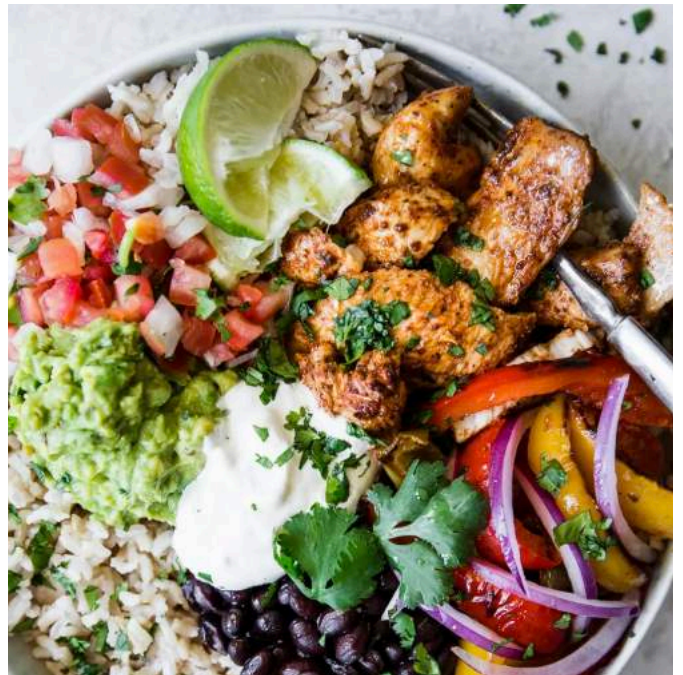
salsa trio, guacamole, tortilla chips
southwest Caesar salad
carne asada
chipotle chicken
agave shrimp fajitas
served with pico de gallo,
cotija cheese cabbage, limes, sour cream,
corn and flour tortillas
fresh corn tamales with salsa raja
choice of bean recipe: refried,
black or whole
choice of rice: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

69.95 per person

THE OCOTILLO

add a carving station to your event
choose one;
ancho crusted strip steak, classic crusted prime rib,
mesquite smoked turkey, habanero peach glazed
pork loin or agave brown sugar spiral ham
served with au jus, creamy horseradish,
and green chile mustard
dinner rolls

27.95 per person



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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

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

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

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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À LA CARTE

STILLWELL RAW BAR* - *min 25*

crab dip, crab knuckles, oysters, shrimp, house cocktail sauce, horseradish, hot sauce, citrus mignonette

MP per person

SAN CARLOS RAW BAR

Shrimp, michelada oyster shots, shrimp ceviche shooters, jalapeño crab dip, scallop agua chile, hot sauce trio, citrus

MP per person

SONORAN FARE AND SPECIALTIES

Tortilla chips served with choice dip

salsa fresca 3.25 - **v**

fire roasted chile verde salsa 3.25 - **v**

salsa picante 3.25 - **v**

guachummus - housemade avocado hummus 4.25

fire-roasted chile queso blanco fondue 3.75

queso chipotle fondue 3.25

queso chipotle, bacon fondue 3.75

queso chipotle, chorizo fondue 4.25

grilled seafood queso chipotle fondue 4.75

nopalito roasted corn fondue 4.75

garden fresh guacamole 4.00 - **v**

cranberry pepita guacamole 4.50 - **v**

mango guacamole 4.50 - **v**

jalapeño crab dip 4.75

QUESADILLAS

Served with corn tortilla chips - 2 per person

mini quesadillas, fresh salsa 3.75

cilantro shrimp mini quesadillas, fresh salsa 5.25

grilled chicken mini quesadillas, fresh salsa 5.25

grilled carne seca mini quesadillas, fresh salsa 5.25

grilled vegetable quesadillas, fresh salsa 4.25

mango raspberry quesadillas, fresh salsa 4.25



THE GUACAMOLERO

made to order guacamole action station, (3) salsa recipes, house-made tortilla chips

12.25 per person - v

TORTILLA CHIPS AND DIPS

queso, (3) salsa recipes, guacamole, house-made tortilla chips

10.25 per person

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À LA CARTE

[Continued]

**All items 1 per person unless noted*

**Some items require 50 person min*

SONORAN TASTES

- fresh cocktail corn tamales with pico de charro 6.25
- prickly pear BBQ meatballs 4.50
- chipotle chile meatballs 4.50
- pork belly chicharron 5.00
- chicken tinga mini tostadas, with salsa verde 5.00
- bacon-wrapped sweet potato 3.75
- bacon-wrapped dates 3.75
- bacon-wrapped shrimp 6.00
- bacon-wrapped octopus 6.75
- bacon-wrapped scallops 7.75
- scallop agua chile 7.25
- adobo baby lamp chops with cilantro salsita 7.25
- ahi tuna, jalapeño, avocado mini tostadas 7.25
- sonoran chicken salad sliders 5.25
- carnitas sliders 5.25
- shrimp ceviche shooters 5.75
- prickly pear chicken skewer 7.25
- tequila lime shrimp skewers 7.25
- ahi tuna with cilantro-avocado tostadas 7.25
- oysters on the half shell, chorizo crumble 7.25
- Tucson crab cake made with crab, green chile, corn and masa with chipotle crema drizzle \$8.00
- sonoran bean mini chimichangas, salsa, cilantro crema 3.75
- beef, chicken, or potato-corn mini taquitos, fresh salsa 3.75
- cilantro chicken mini chimichangas, cilantro crema 4.00 - **2 per person**
- birria mini chimichangas, fresh salsa 4.00 - **2 per person**
- shrimp mini chimichangas, ginger peach salsa 4.50 - **2 per person**
- carne seca mini chimichangas, fresh salsa 4.50 - **2 per person**
- mini Sonoran hot dogs 5.25
- prickly pear jackfruit taquitos vegan 4.75 - **v**
- Hola Hemp tamale stuffed mushroom 3.75 - **v**



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À LA CARTE

[Continued]

**All items 2 per person unless noted*

**Some items require a 50 person min*

MEDITERRANEAN FARE

mushroom caps filled with sautéed vegetables and seasoned bread stuffing 3.75
feta, spinach and sun dried tomato stuffed mushrooms 3.75
vegan herb, vegetable stuffed mushrooms 3.75 - **v**
traditional sausage-stuffed mushrooms 4.00
cocktail meatballs in marinara or rosa 4.50
meatballs sliders 4.50 - **1 per person**
grassfed marinara meatballs, spaghetti twirled on fork 6.25 - **1 per person**
oversized cocktail ravioli, marinara or alfredo sauce 5.00- **1 per person**
tomato, pesto olive, and fresh mozzarella skewer 5.00 - **1 per person**
balsamic grilled chicken, pear tomato, and fresh mozzarella on a rosemary skewer 6.00 - **1 per person**
balsamic glazed lamb chops 6.75 - **1 per person**
glazed pesto grilled shrimp skewer 6.75 - **1 per person**

ASIAN TASTES

edamame with sea salt 3.00 - **1 per person - v**
citrus shrimp wontons 4.75 - **1 per person**
ahi-sesame ginger wonton 5.25 - **1 per person**
ahi ceviche on spiced wonton 5.50 - **1 per person**
ginger sesame beef skewers 7.25 - **1 per person**
teriyaki shrimp skewers 6.75 - **1 per person**
soy ginger scallops 7.25 - **1 per person**
Tucson ramen - Chinese noodle slaw with a Tucson twist served in mini takeout boxes 6.25 - **1 per person**

+ Add Chicken or Shrimp \$3.25 per person

ALL AMERICAN CLASSICS

classic shrimp cocktail 8.75 - **1 per person *martini style**
shrimp cocktail shooter 5.75 - **1 per person**
prickly pear BBQ pork slider 5.75 - **1 per person**
prickly pear BBQ short ribs 5.75 - **1 per person**
classic cheeseburger slider 5.75 - **1 per person**
mini Sonoran hot dogs 5.25 - **1 per person**
mini grilled cheese stacks 3.75 - **1 per person**
pigs in a blanket 3.00 - **1 per person**
classic fish n' chips cones,
housemade tartar 8.75 - **1 per person**
grilled salmon slider, citrus aoli 6.75 - **1 per person**

BRUSCHETTAS

prosciutto and melon with black pepper 4.75
roasted red pepper and fresh herb 3.75
basil, onion, tomato, goat cheese 3.75
olive tapenade goat cheese 3.75
figs and blue cheese 4.00
cilantro pesto, beets, and feta cheese 4.50
smoked salmon with capers 5.75
balsamic chicken salad 5.00
grilled fruit and goat cheese spread 4.50
beef tenderloin with horseradish and blue cheese crumble 6.25 - **1 per person**
pesto goat cheese with lemon herb grilled shrimp 6.25 - **1 per person**
pesto and grilled vegetables 3.75 - **v**
queso panela with choice of pesto, orange jalapeño marmalade or prickly pear pomegrante 4.25



STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

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



Beautiful Boards, Classic Charcuteries & Delicious Dips...

- min 25 on all boards

spiced olive medley 2.75

spinach artichoke dip with flatbreads 3.25

baked brie with choice of: mango pepita, raspberry walnut, bacon jam or sundried tomato and flatbreads 3.50

fresh seafood crab dip and flatbreads 4.25

pistachio goat cheese grapes 3.75

domestic cheese board, fruits, nuts, and assorted flat breads 4.75

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

imported cheese platter, and assorted crackers or breads 4.75

grilled or fresh vegetable board with choice of dipping sauce: hummus, gorgonzola, spinach artichoke, or toasted onion 4.75 -v

fresh seasonal fruit board 4.75 -v, gf

mediterranean board with an assortment of hummus, tapenade, kalamata olives, tzatziki, crudite, rosemary feta spread, and flatbreads 8.25

Calle Tucson Board - chicharron, mexican cheeses, spiced marmalades, flatbreads, olives, chips and salsa 8.25

The Fifth Avenue - table charcuterie of locally sourced cheeses, olives, arizona pecans, spiced pepitas, house-made chorizo, with signature agave mesquite honey, and flatbreads 8.25

charcuterie cones 8.25

crudite cones with hummus 7.25

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LATE NIGHT FARE

Appetizers & tastes to add to your event...

MIDNIGHT BREAKFAST - *min 25*

mini egg, potato and cheese burritos with salsa **5.50 per person**
scrambled, egg, chipotle salsa, cheddar with bacon slider **5.50 per person**
churro French toast sticks with agave maple syrup **4.50 per person**

TUCSON TAQUERIA - *min 25*

chips, salsa, guacamole
choice of two street tacos recipes; beef birria, carnitas ranchero, pollo arizona, pollo tinga, grilled vegetables, or prickly pear jackfruit - **v**
served with cabbage, cilantro crema, limes, cotija cheese, flour tortillas - 2 pp
16.00 per person

+ Add additional filling for \$5.00

TUCSON TAMALES BAR

Choice of (2) recipes - 2 per person

includes salsa and frijoles refritos
classic fresh corn
Hola Hemp classic or chipotle - **v**
chicken tomatillo
chile con carne
pork ranchero
14.00 per person

1901 NACHOS - *min 25*

chips, salsa, guacamole, queso, jalapeños, frijoles, olives, with choice of beef birria, carnitas ranchero, pollo arizona, pollo tinga, grilled vegetables, or prickly pear jackfruit
12.00 per person

+ Add additional topping for \$5.00

SONORAN DOGS - *min 25*

traditional Mexican all beef hot dog served with all the fixings, chips, salsa
8.00 per person

WALKING TACOS - *min 25*

doritos or fritos, nacho cheese, ground beef, shredded cheese, sour cream, green onions, hot sauce bar
8.00 per person

SLIDERS FROM ALL AMERICAN CLASSICS - *min 25*

choice of; mini burger
pulled chicken
pork
prickly pear bbq chicken, pork or jackfruit - **v**
salmon with citrus aoli
guacamole and fresh vegetable - **v**
vegetable torta - **v**

7.00 per person - served with local chips and dip



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LATE NIGHT FARE

[Continued]

CHURRO BAR - 25 person min

choice of flavors: classic, pumpkin spice, gf,df,v chocolate served with two dipping sauces: dulce de leche, Nana's chocolate or champagne berry

7.00 per person

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

CHURRO SHOOTER - 25 person min

with Nana's dipping chocolate, caramel, dulce de leche

5.00 per person

CLASSIC CARAMEL FLAN SHOOTER - 25 person min

5.00 per person

COOKIE BAR - 25 person min

The Monica cookie tower with 2% and classic milk

9.95 per dozen

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 - 25 person min

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 - 25 person min

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

6.00 per person

MEXICAN CANDY BAR - 25 person min

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

6.00 per person

+Add a custom monogram pinata beginning at \$75.00

PRESIDO PUDDINGS - 25 person min

classic banana with vanilla wafer, mexican chocolate with churro crumble, horchata vanilla served shot style assorted

6.00 per person

TRES LECHE TOWER - 25 person min

classic with dulce de leche drizzle, chocolate peanut butter with nana's chocolate drizzle, and strawberry with horchata whip

12.00 per person



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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, ranch or BBQ dipping sauce, potato chips, 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 child - for beef add \$5.00***



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Choice of Menu

If you want to give your guests the opportunity to select their entrée from one of the (3) preselected entrées, please include a response card like below in your invitation. For choice of menus a \$4.00 pp service fee will be added to their selected menu (ex. 1) option. All appetizers, salads, and side choices must be the same for all guests entrée selection with the exception of the vegan entrée, sides as listed.

1. Have your guests select one of three entrée options when sending out your invite on enclosed response card with RSVP. (ex. 1)
2. Provide Stillwell House Provide Stillwell House at Final Appointment with following: final menu counts per table, seating chart showing selections, couples menu selection, and vendors selections.
3. At your rehearsal day before wedding, menu escort cards (ex. 2) must be provided showing guest name, table # and symbol showing choice. Our team will place these at a table with framed instructions asking guest to place them above charger when seated for ease of service.
4. All side selections must be same for all entrées chosen with the exception of the vegan entrée.
5. All dietary requests 10 guests or more will revert to choice of menu and additional fee added.



Food Safety is our daily commitment, and you can practice it at home! Please remember to wash your hands for 20 seconds or more and re-heat hot foods to at least 165°F and keep all cold food at or below 40°F. Please also note that while we work hard to satisfy all dietary related requests, we are not a facility without known allergens including gluten or nuts. Our gluten free recipes are produced with our best practices, but we cannot guarantee cross contamination outside of our controls. Recipes and content subject to availability and prices are subject to change without notice. We only cook with non-trans-fat oils and source local and natural ingredients and HACCP certified clean produce whenever possible.

****Eating raw or undercooked proteins can cause certain foodborne illnesses, especially with persons who have sensitive diets***

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