

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

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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LUNCH*

25.95 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

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CHARCUTERIE

[Continued]

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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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
cilantro, 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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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

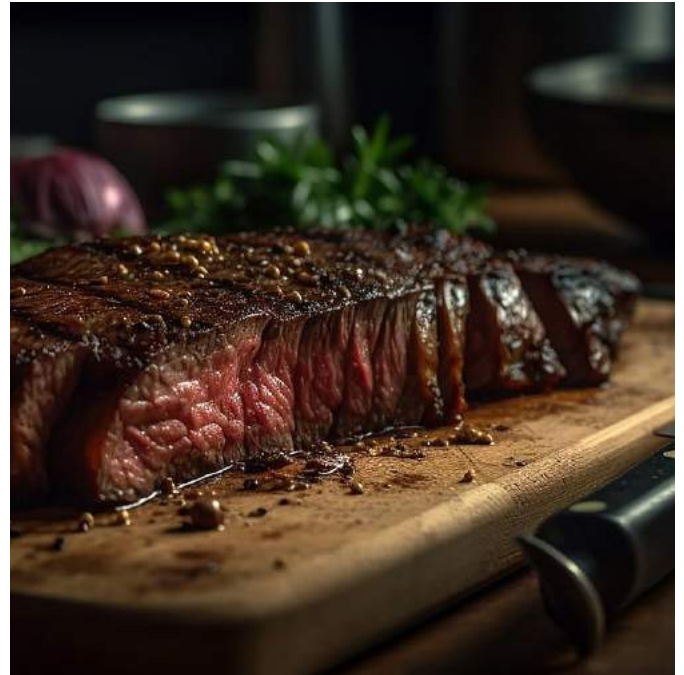
THE CRAWFORD

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



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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

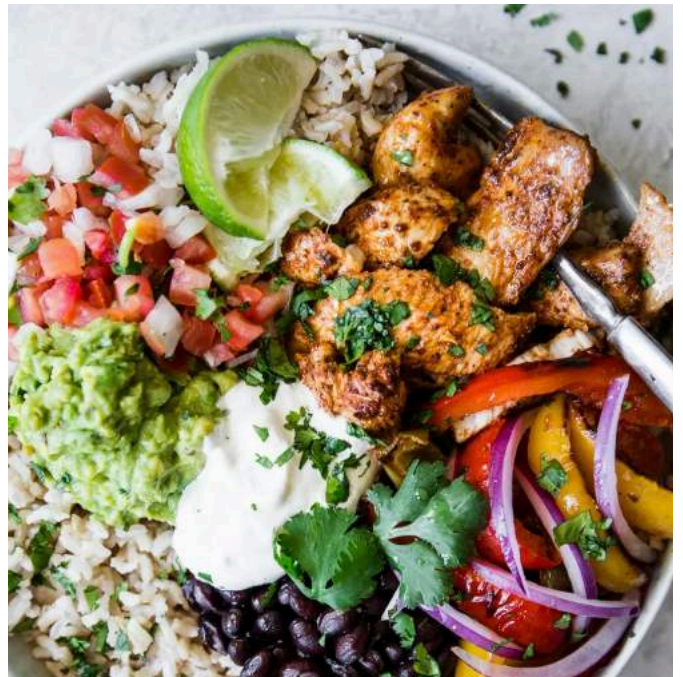
salsa trio, guacamole, tortilla chips
southwest Caesar salad
carne asada
chipotle chicken
agave shrimp fajitas
served with pico de gallo,
cotija cheese cabbage, limes, sour cream,
corn and flour tortillas
fresh corn tamales with salsa raja
choice of bean recipe: refried,
black or whole
choice of rice: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



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

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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

fire roasted chile verde salsa 3.25

salsa picante 3.25

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

cranberry pepita guacamole 4.50

mango guacamole 4.50

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

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 lamb 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
- Hola Hemp vegan tamale stuffed mushroom 3.75



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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
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*
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*
vegan pesto and grilled vegetables 3.75
queso panela with choice of pesto, orange jalapeño marmalade or prickly pear pomegrante 4.25



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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

fresh seasonal fruit board 4.75

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 créma, 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
vegan - hola hemp classic or chipotle
chicken tomatillo
chile con carne
pork ranchero

14.00 per person

1901 NACHOS - *min 25*

chips, salsa, guacamole, queso, jalapeños, frjoles, 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**
vegan vegetable torta

7.00 per person - served with local chips and dip



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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 person - for beef add \$5.00*



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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 - 25 person min

with dipping chocolate or caramel

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

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

ADDITIONAL DESSERTS

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 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	\$ _____
<i>Final Estimated Total</i>	\$ _____



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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: _____



*Stillwell
House*

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