NEW AGE TAPAS VEGETABLE CRUDITÉS
Display of Raw & Marinated Farm Fresh Vegetables
and Inspiring Flavor Enhanced Vinaigrettes

CULINARY CHEESE SHOP
Display of 4 – 6 Domestic and Imported Block Cheeses,
Served with Walnut-Raisin Bread, Crackers,
Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

DISPLAY HORS D’OEUVRE
Baked Tomato and Mozzarella Boule
Spider Shrimp with Sweet Chili Sauce
Lobster Corn Dogs with Mustard Aioli
Wasabi Spiced Cornets of Ahi Tuna Tartar
Shrimp Louie Cocktail

Chocolate Dipped Florentine
Almond Sesame Seed Cookie Bars

Iced Tea with Sweetener and Lemons
Strawberry Lemonade

$22.00 PER PERSON, 25 GUEST MINIMUM
(individual hors d’oeuvres are based on a total of 5 piece per person)

ENHANCEMENTS
Smoked Turkey Breast / $200
(serves approximately 35 guests)
Corn Bread Stuffing and Gingered Cranberry Marmalade

CRÈME BRÛLÉE STUDIO / $10 per person if added to above reception
Watch Our Chef Play with “Fire” and Ignite your Favorite Crème Brûlée!
Please Select Three:
Vanilla • Pistachio • Raspberry Chocolate • Cappuccino • Praline • Orange

Note: To Be presented for a maximum of 2 hours.
Includes Linens for all food service tables and appropriate staffing, appropriate standard service plastic plates, cups and utensils

All prices are subject to applicable taxable service charge & applicable state sales tax & city facilities fees. Menu Created 3.14 updated 7.28
Prices are effective for orders and events occurring through June 30, 2015. All Menus & pricing are subject to change based on market & availability. Consuming raw & undercooked food items may increase your risk of food borne illness.
NEW AGE TAPAS VEGETABLE CRUDITÈS  
Display of Raw & Marinated Farm Fresh Vegetables  
and Inspiring Flavor Enhanced Vinaigrettes  

CULINARY CHEESE SHOP  
Display of 4 – 6 Domestic and Imported Block Cheeses,  
Served with Walnut-Raisin Bread, Crackers,  
Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts  

DISPLAY HORS D’ŒUVRE  
Tomato Bruschetta  
Crostini with Sun Dried Tomato and Feta  
Florentine Stuffed Mushroom Caps  
Sausage Stuffed Mushroom Caps  
Spanakopita  
Falafel Lemon Tahini, Tomato & Olives  

Traditional Baklava  
Lebanese Cookies  

Iced Tea with Sweetener and Lemons  
Strawberry Lemonade  

$18.00 PER PERSON, 25 GUEST MINIMUM  
(individual hors d’œuvres are based on a total of 4 piece per person)  

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ENHANCEMENTS  
Peppercorn Roasted Striploin of Beef / $225  
(serves approximately 30 guests)  
Potato Mushroom Ragoût and Creamy Horseradish  

HOT DESSERT “MINIS” FROM OUR OVEN / $10 per person if added to above reception  
Served with Vanilla Ice Cream  
Please Select Three  
Peach Cobbler • Blueberry Cobbler • Cherry Cobbler • Vanilla Bread Pudding  
Pumpkin Bread Pudding • Milk Chocolate Bread Pudding  

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Mount Lemmon  

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NEW AGE TAPAS VEGETABLE CRUDITÈS
Display of Raw & Marinated Farm Fresh Vegetables and Inspiring Flavor Enhanced Vinaigrettes

CULINARY CHEESE SHOP
Display of 4 – 6 Domestic and Imported Block Cheeses, Served with Walnut-Raisin Bread, Crackers, Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

DISPLAY HORDE D’OEUVRE
Red Wine Braised Short Rib on a Chive Biscuit
Jalapenos Stuffed with Cream Cheese
Miniature Chicken Chimis
Green Chile and Cheese Quesadilla Wedges

Cinnamon Tortillas with Chocolate Drizzle
Petite Fruit Empanadas

Iced Tea with Sweetener and Lemons
Prickly Pear Lemonade

$15.00 PER PERSON, 25 GUEST MINIMUM
(individual hors d’oeuvres are based on a total of 3 piece per person)

ENHANCEMENTS
Herb Roasted Tenderloin of Beef / $250
(serves approximately 25 guests)
Caramelized Onion Polenta, Mortared Garlic, and Creamy Horseradish

SHORTCAKE STUDIO / $8 per person if added to above reception
Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream
Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries
Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

THIMBLE PEAK

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SWEETS & TREATS!
Full Sheet Cake *(Chocolate or White)* with Custom Design
Assorted Housemade Tea Cookies *(3 lbs)*
Fresh Fruit Display *(for 50 guests)*
Ice Tea *(3 gallons)*
Lemonade *(2 gallons)*
**$220.00 PER PACKAGE** *(serves approximately 100 guests)*

REFRESH CONFECTION!
Half Sheet Cake *(Chocolate or White)* with Custom Design
Assorted Housemade Tea Cookies *(2 lbs)*
Fresh Fruit Display *(for 25 guests)*
Ice Tea *(2 gallons)*
Lemonade *(1 gallon)*
**$110.00 PER PACKAGE** *(serves approximately 50 guests)*

AFTERNOON AMUSEMENT!
Assorted Tea Sandwiches *(4 dozen)*
Miniature Muffins & Housemade Scones *(2 dozen of each)*
Fresh Fruit Display *(for 25 guests)*
Ice Tea *(2 gallon)*
**$150.00 PER PACKAGE** *(serves approximately 50 guests)*

BARS APLENTY!
Pistachio Bars with Dried Fruits, Lemon Bars,
Beardown Bars, Chai Blondie Bars,
Decadent Chocolate Flourless Bars *(3 dozen of each bar)*
Ice Cold 2% Milk *(2 gallons)*
Strawberry Lemonade *(2 gallons)*
**$200.00 PER PACKAGE** *(serves approximately 100 guests)*

GLUTEN FREEDOM DELIGHT **
Decadent Chocolate Flourless Bar *(3 dozen)*
Raspberry Trifle Shooters *(2 dozen)*
Vanilla Berry Brule Trifle Shooters *(2 dozen)*
Strawberry & Mint Infused Water *(2 gallons)*
**$105.00 PER PACKAGE** *(serves approximately 50 guests)*
**All items in the menu are made without flour but not in a GF kitchen. ACC does not guarantee any bakery items to be gluten free.**

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**Petite Soirees**

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