







Contact us for your catering needs!

Passables: \$9.00 -16.00 p.p. Vegetable tortilla rolls Assorted stuffed phyllo cups Blackened chicken kabobs w/lemon butter sauce Shrimp poppers Grilled scallops Beef tenderloin w/ horseradish cream cheese Mesquite smoked chicken in corn meal crepes Julienne vegetables w/ onion cream sauce Pork kabobs

Jalapeno bacon wrapped shrimp

Salads: \$6.00 - 13.00 p.p. Spinach Caesar Baby greens w/ choice of dressing Cole slaw Waldorf Pasta salad Marinated mushrooms Mushroom and artichoke Wedge Macaroni Potato Cucumber & tomato

Hot sides: \$6.00 -7 p.p. Garlic mashed potatoes Roasted new potatoes Twice baked potatoes Ratatouille Cowboy beans Assorted rice Pasta Corn

Beef: \$20.00-50.00 p.p. Filet Mignon New York Strip Prime Rib Top Sirloin

Fajitas Kabobs Short ribs BBQ ribs Chili

Poultry: \$24.00 - 32.00 p.p. Southwest chicken w/ salsa butter Blackened chicken w/ lemon butter sauce Chicken Cordon Blu Roasted garlic chicken Grilled chicken breast Roast turkey Fajitas **Pork :** \$23.00 - 31.00 p.p. Stuffed Pork chops Grilled chops Shredded with bbq sauce Ham Ribs

Seafood: MP

Desserts: \$9-13.00 Assorted

Staff \$28.00 per hour 3-hour minimum per staff member

Bar set up \$5-7.00 p.p. Taxes not included

Please Call 520-296-1631 or email ops@corktucson.com

