

Gallery of Food

Dinner

Flavors of the Southwest

Starters

*Arugula and Watercress Salad with Avocado & Fresh Mango
drizzled with Cilantro-Lime Vinaigrette*

*Corn Bread Muffins wrapped in Corn Husks
served with Sweet Butter and Jalapeno Jelly*

Dinner

*Tender Grilled Chicken Slow-Roasted with Corn & Poblanos
in a Savory Tomatillo Cream*

*Roasted Herb Rubbed Tender Beef on a bed of Seared Onion Wheels
crusted with Guajillo Chile Sauce*

Garlic Roasted New Potatoes with Mexican Oregano

Grilled Seasonal Vegetable Platter with Sweet Pepper Dipping Sauce

Sweets

*Traditional Flan with Fresh
Strawberries*



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Dinner

Italian Influences



Salad Course

Ripe Tomatoes

*Mozzarella di Bufala
and Fresh Basil*

Balsamic Glaze

Crusty House-baked Breads

Sweet Butter

Dinner

Slow-Roasted Boneless Breast of Chicken

Seared Lemon Wheels, Fresh Herbs and Garlic

*Bow-Tie Pasta with Sautéed Spinach,
Grilled Cherry Tomatoes, Toasted Pine Nuts
and a Sprinkling of Fresh Goat Cheese*

Fresh Green Bean Sauté

Caramelized Onions, Roasted Sweet Peppers and Toasted Almonds

Dessert

Lemon Almond Torta

with Fresh Berries and Espresso Caramel

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Tucson Harvest Taqueria

Buffet

Hand-made Hayden Mills Corn Tortillas and Flour Tortillas

Double Check Ranch Marinated Grilled Slow-Roasted Beef

Josh's Slow-Roasted Spiced Willcox Chicken

Sautéed Seasonal Vegetables and Local Greens with Roasted Garlic

Fresh Made Salsas



*Smokey Native Tepary Beans simmered
with Cumin Onions and Nopalitos*

*Colorful Composed Salad with a Seasonal
Mix of Local Greens,
Fresh and Dried Fruits, Sonoran Pima
Wheat Berries,
Grilled Corn, Goat Cheese, Pistachios
Gallery Goddess Dressing*

Sonoran Desserts

Mayan Chocolate Cupcakes with Chipotle Ganache

Magdalena Squash Bread with Espresso Caramel

Candied Kumquats

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Tapas Buffet

Artisanal Cheese Board

*Fresh Sliced Salumi and Prosciutto, Marinated Cherry Tomatoes,
Grilled Artichoke Hearts, Garlic Infused Olives,
House-made Crisp Flatbreads*

Patatas Bravas with Saffron Aioli

*Tender Beef Brochettes with Garlic Parsley Sauce
Chilled Shrimp in Spicy Romesco Sauce*

*Empanaditas with Toasted Pine Nuts, Sautéed Spinach,
Golden Raisins and Caramelized Onions*

*Spanish Tortilla —traditional Potato Omelet with Olive Oil
Marinated Roasted Red Sweet Peppers*

*Grilled Roma Tomatoes with Manchego
and Herbed Bread Crumbs*

*Chick Pea, Hard-Boiled Egg and Arugula Salad
with Slivered Red Onions, Sage and Fresh Lemon*

Sweets

*Chocolate Dipped
Candied Seville Oranges
Bowl of Strawberries
Amaretto Crescents*



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Classically Composed

Salad Course

*Tossed Baby Greens with Crumbled Bleu Cheeses,
Toasted Walnuts, Red Onion Wheels and Bacon
served with Balsamic Vinaigrette*

Fresh House-baked Rolls with Sweet Butter

Dinner

*Pecan Wood Smoked Pork Tenderloin
stuffed with Feta and Brandy Soaked Figs*

*Tender Red Wine Marinated Roast
crusted in Garlic and Herbs served on a bed of Seared Onion
Wheels with Horseradish Cream*

Jasmine and Wild Rice Mélange with Sautéed Leeks and Chives

*Grilled Asparagus Spears with Pistachio Dipping Sauce
Roasted Baby Carrots with Tops Drizzled with Ginger Butter*

Dessert Course

*Death by Chocolate Flourless Cake with Berries & Whipped Cream
Lemon Custard Cake drizzled with Ginger Caramel*

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Dinner

Taste of the Mediterranean



Passed Hors d'Oeuvres
Filo Triangles with Sautéed Spinach,
Caramelized Onions, Feta,
Toasted Pecans and Golden Raisins

Empanaditas with Spiced Chicken,
Dried Fruits and Nuts

Salad Course

Panzanella Salad with Vinaigrette Infused Ciabatta Bread,
Ripe Tomatoes, Cucumbers and Fresh Basil

House-baked Crusty Breads with Sweet Butter

Dinner Course

Herb Crusted Leg of Lamb served with Fresh Mint
and Olive Oil Dunking Sauce

Gallery Creamy Polenta with Wild Mushrooms and Heirloom Tomatoes
Summer Squash, Sweet Pepper and Eggplant Sauté with Fresh Oregano

Dessert

Sweet Filo Pastry layered with Orange Blossom Infused Pastry Cream,
Fresh Berries and Seville Orange Drizzle