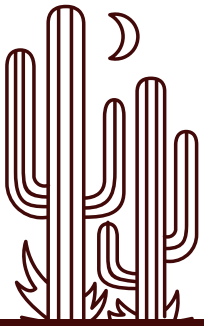


Signature Southwest Menu



Our Most Creative
Southwestern Flavors

1825 West Crest Lane | Phoenix | AZ | 85027

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Our Signature Southwest Menu Includes

Our Signature Southwest Menu highlights Arizona's melting pot of regional flavors using the finest ingredients and prepared on site to ensure a true culinary experience. Appetizers, Buffet and Plated Dinner Options are Available at listed prices and require a culinary and service team to prepare on site.

Menu prices are based on a minimum of 30 guests
China, staffing, rentals, service fees & sales tax are in addition to the price per person

Southwest Appetizers

Hand Passed

Crab & Avocado Toast
Cumin Cured Tomatoes

Southwest Stuffed Mushroom
Chorizo, Saffron Rice & Spinach | GF

Chili Lime Salmon Skewer
Cilantro Pesto | GF

Creamy Chevre, Jicama Citrus Salsa
Spiced Pepita, Buttered Brioche Crouton
& Petite Cilantro | V

Southwest Beef Tenderloin
Red Pepper Cream Cheese, Black Bean
Salsa & Sour Cream on Blue Corn Pancake

Smoked Shrimp Fry Bread
Pico Guacamole, Cotija Snow,
Micro Cilantro

Cucumber Melon Ceviche Spoon
Avocado, Tequila, Citrus
Melon Liqueur | VG, GF

Margarita Chicken Skewer
Achiote Rub, Agave &
Cilantro Pesto | GF

Platters

Chipotle Beef Skewer | 50 Pieces
Poblano Chili, Red Pepper & Onions, Chipotle BBQ Sauce
& Toasted Pepitas | GF

Garlic Shrimp & Chorizo Chili Con Queso | Serves 50
Tri-Colored Tortilla Chips | GF

Chicken Yucatan Tostadas | 25 Pieces
Guasacaca Ancho Chili Salsa, Cheddar Cheese,
Tomatoes, Jicama Cilantro Salad | GF

Southwest Short Rib Emanadas | 30 Pieces
Crisp Pastry Filled with Street Corn, Pico de Gallo &
Jack Cheese Fondue, Pasilla Chili Dipping Sauce

Vegetable Quesadillas | 50 Pieces
Butternut Squash, Poblano Chilies, Grilled Mushrooms,
Southwest Seasoning, Mango-Papaya Salsa





Southwest Buffet

30 guest minimum

select one salad, two entrees & two sides

includes green chili corn bread and honey whipped butter

China, staffing, service fees and tax are not included

Entrees

Grilled Smoked Beef Tenderloin Medallions

Sweet Corn & Black Bean Salsa, Enchilada Demi Glaze | GF

Grilled Baja Shrimp & Scallops

Achiote Glaze, Sweet Corn Sauce with Pozole,
Pickled Red Onion, Jalapeño & Cabbage Salsa | GF

Yellow Corn Crusted Breast of Chicken

Filled with Poblano Chili, Cheese, and Charred Tomatoes,
Red Chili Jus, Guasacaca Drizzle | GF

La Plancha Tenderloin of Beef Medallions

Achiote Glaze, Charred Tomato & Serrano Chili Butter,
Tomatillo Green Chili Sauce, Crispy Shallots | GF

Braised Southwest Chicken Thighs

Red Chili Stew with Roasted Peppers, Onions, Potatoes,
Mushrooms & Poblano Chilies | GF

Carnitas Style Pork Tenderloin

Sangria Enchilada Sauce, Papaya-Mango Salsa,
Black Beans & Chipotle Crema | GF

Enchilada Casserole

Plant Based Crema & Cheese, Red Chili Enchilada Sauce,
Pickled Onions & Jalapeño, Spicy Mushrooms,
Guacamole & Black Beans | VG, GF

Southwest Grilled Artichoke

Tomato-Jalapeno Rice, Plant Based Chorizo, Seven Sisters
Vegetable Medley, Red Chili Sauce & Cilantro Pesto | VG, GF

Ensaladas

Roasted Beet, Citrus & Goat Cheese Salad

Cilantro Citrus Salad, Jicama & Tomatoes,
Smoked Citrus Vinaigrette | V, GF

Southwest Field Greens Salad

Papaya-Mango Salsa, Shaved Onion,
Cucumber, Tomato, Pepita Seeds,
Lemon-Lime Vinaigrette | VG, GF

Pickled Jicama Salad

Apple, Golden Raisins, Cilantro, Mixed
Greens, Almonds, Jalapeño Dressing | VG, GF

Southwest Caesar Salad

Cumin Cured Tomatoes, Corn, Scallions,
Cotija Cheese, Cilantro & Tortilla Confetti,
Tamarind & Pasilla Chili Dressing

Sides

Smoked Shrimp Mac & Cheese

Tamarind & Pasilla Chili Pasta, Tri Colored
Tortilla Confetti, Cotija Cheese, Pico de Gallo

Green Chili Sweet Potato Mash | V, GF

Lemon-Lime Cilantro Pasta

Chipotle Cream & Cotija Cheese, Citrus
Gremolata | V

Charred Potato & Chorizo Hash | GF

Tomato Jalapeño Rice

Azafran, Scallions & Pozole | V

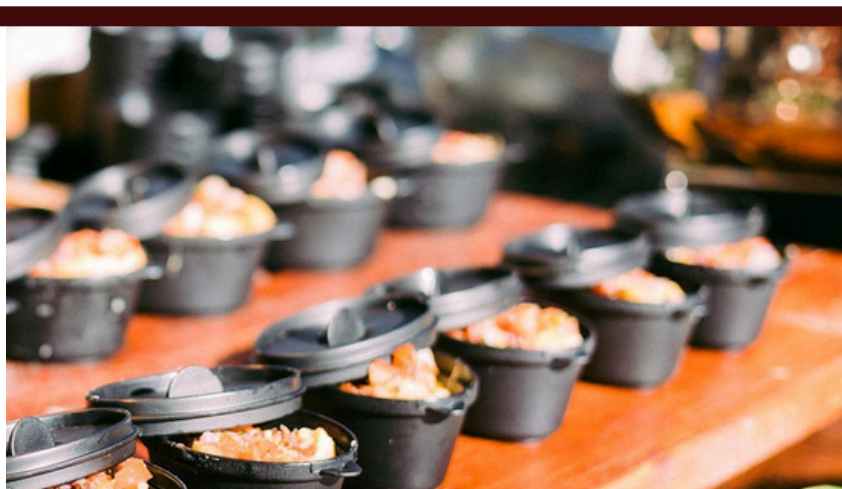
Green Chili Mac & Cheese | V

Southwest Spiced Haricot Verts

Cumin Cured Tomatoes | V, GF

Charro Beans

Vegan Chorizo & Sweet Corn Salsa | VG, GF





Southwest Plated



30 guest minimum

Priced per person, includes green chili cornbread & whipped honey butter. Menu prepared on-site & served tableside.

China, staffing, service fees and tax are not included

Entrees

Hot Smoked Margarita Salmon & Shrimp Salsa

Mango Citrus Beurre Blanc, Cilantro Pesto
Tomato Jalapeño Risotto Cake
Agave Glazed Heirloom Carrots | GF

La Plancha Tenderloin of Beef

Achiote Glaze, Charred Tomato & Serrano Chili Butter
Smoked Shrimp Mac & Cheese with Tamarind & Pasilla Chili Pasta
Southwest Spiced Asparagus Tips

Baja Breast of Chicken

Achiote Glaze, Pickled Red Onion, Jalapeño Cabbage Slaw
Southwest Seasoned Fingerling Potatoes
Char-Grilled Street Corn & Asparagus Tips | GF

Grilled Southwest Artichoke

Red Chili Sauce, Cilantro Pesto, Plant Based Chorizo
Tomato Jalapeño Rice
Seven Sisters Vegetable Medley | VG, GF

Grilled Smoked Beef Tenderloin &

Yellow Corn Crusted Breast of Chicken Duet Plate

Enchilada Demi Glaze, Red Chili Jus, Sweet Corn & Black Bean Salsa
Green Chili Sweet Potato Mash
Southwest Spiced Haricot Verts | GF

Salads

Roasted Beet, Citrus & Goat Cheese Salad

Cilantro Citrus Salad, Jicama & Tomatoes,
Smoked Citrus Vinaigrette | V, GF

Southwest Field Greens Salad

Papaya-Mango Salsa, Shaved Onion,
Cucumber, Tomato, Pepita Seeds,
Lemon-Lime Vinaigrette | VG, GF

Southwest Caesar Salad

Hearts of Romaine, Cumin Cured Tomatoes,
Corn, Scallions, Cotija Cheese, Cilantro &
Tortilla Confetti, Tamarind
& Pasilla Chili Dressing

Dessert

Margarita Tartlette

Lime Curd, Crisp Tart Shell, Whipped Cream
& Fresh Berries | V

Prickly Pear Cheesecake

Graham Cracker Crust, Traditional
Cheesecake & Prickly Pear Glaze

Mexican Hot Chocolate Tower

Cinnamon Milk Chocolate Mousse
& Whipped Cream

50 guest minimum

