



SanTan

CATERING + EVENTS

BREWER'S RESERVE



We pride ourselves on serving fresh, handcrafted foods straight from our kitchen to your mouth. Our goal is to provide a dining experience as unique and special as your event is to you.

BUFFET DINNER

2 ENTREES + 3 APPETIZERS | \$50 PER PERSON | PLATED DINNER EXPERIENCE \$15 PER PERSON UPGRADE!

ENTREES CHOOSE TWO

Smoked Short Rib	Agave Pork Tenderloin	Cajun Chicken Alfredo	Whiskey Glazed Salmon
House Smoked Beef Brisket	Lemon Herb Roasted Chicken	Southwest Chicken	Spinach Stuffed Portobello
Chipotle Prime Rib	Buttermilk Fried Chicken	Mahi Beurre Blanc	Enchilada Stuffed Pepper

SIDES + SALADS CHOOSE THREE

Spinach Caprese Salad	Broccolini	Lemon Garlic Green Beans	Garlic Parmesan Whipped Potatoes
Field Greens Salad	Roasted Brussel Sprouts	Green Chile Rice	Horseradish Mashed Potatoes
Jalapeño Caesar Salad	Vegetable Medley	Wild Rice Pilaf	Aged White Cheddar Mac + Cheese

APPETIZERS

CHOOSE THREE

HAND PASSED

Chile Lime Hummus Bites	Pork Meatballs	Bruschetta Crostini
Short Rib Crostini	Mini Mac + Cheese Bites	Buffalo Chicken Dip Bites
Burnt Ends	Chipotle Bacon Wrapped Dates	

STATIONED

Chile Lime Hummus	Potato + Poblano Taquitos	Cold Shaved Ribeye Sliders
Hatch Chile, Spinach + Artichoke Dip	Pork Tenderloin Sliders	Charcuterie Board
Carnitas Tostadas	Smoked Chicken Lollipops	Pretzel Bites

SOUTHWESTERN BUFFET

\$33 PER PERSON

APPETIZERS CHOOSE THREE

Chile Lime Hummus	Potato + Poblano Taquitos	Carnitas Tostadas
Chip Trio	Hatch Chile, Spinach + Artichoke Dip	

ENTREES CHOOSE TWO

Pork Carnitas	Chicken Enchiladas	Shrimp Enchiladas
Chipotle Asado Chicken	Spinach Enchiladas	

SIDES CHOOSE THREE

Spanish Rice	Spicy Black Beans	Refried Beans	Mexi Street Corn	Jalapeño Caesar Salad
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ITALIAN INSPIRED BUFFET \$26 PER PERSON

APPETIZERS CHOOSE TWO

Bruschetta Crostini Mini Meatballs Mac + Cheese Bites Caprese Skewers

SALADS CHOOSE ONE

Classic Caesar Salad Field Greens Salad Spinach Caprese Salad

PROTEINS CHOOSE TWO

Italian Marinated Chicken Breast Italian Breaded Chicken Breast Italian Sausage Meatballs

SAUCE CHOOSE TWO

Marinara Garlic Butter Tomato Basil Cream Sauce
Alfredo Ala Vodka

PASTA CHOOSE UP TO TWO

Penne Linguini Angel Hair Shells

ADD ONS

3 Meat Lasagna | \$10 per person Charcuterie Board | \$7 per person Prime Rib | \$10 per person
Seasonal Vegetables | \$5 per person Garlic Pretzel Board | \$5 per person Chef Attended Carving Station | \$500

BBQ INFUSED BUFFET \$26 PER PERSON

APPETIZERS CHOOSE TWO

Buffalo Chicken Dip + Tortilla Chips French Onion Dip + Potato Chips Hummus + Vegetables
Hatch Chile, Spinach Artichoke Dip Burnt Ends Mini Mac + Cheese Bites

PROTEINS (W/SLIDER BUNS) CHOOSE THREE

Smoked BBQ Chicken Chopped Brisket Pulled Pork Smoked Portobello Mushroom

SIDES CHOOSE TWO

Jalapeño Caesar Salad Field Greens Salad Bacon Potato Salad Chef's Mac + Cheese Garlic Parmesan Whipped Potatoes

TACO + NACHO BUFFET \$26 PER PERSON

PROTEINS CHOOSE THREE

Pork Carnitas House Smoked Beef Brisket Grilled Fajita Vegetables Shredded Chicken Blackened Cod

INCLUDED

House-made Tortilla Chips, Soft Flour Tortillas, Beer Cheese, Black Beans, Fire Roasted Tomato Salsa, Guacamole, Sour Cream
Cotija Cheese, Pico de Gallo, Shredded Lettuce, Onion + Cilantro Mix, Pickled Jalapeño



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BRUNCH BUFFET \$26 PER PERSON

BEVERAGES CHOOSE THREE

Local Coffee Local Decaf Coffee Iced Coffee Vitamin D Milk Skim Milk
Almond Milk Orange Juice

SWEETS CHOOSE TWO

Traditional French Toast Cinnamon Raisin French Toast Pancakes - House Made Multigrain
Waffles - House Made Multigrain

EGGS CHOOSE ONE

Scrambled Seasonal Vegetable Frittata Meat Frittata - Choose Ham, Bacon, or Sausage

SIDES CHOOSE THREE

Pork Breakfast Sausage Smoked Bacon Chipotle Smoked Bacon Fresh Fruit Hashbrowns
Sourdough English Muffins Assorted Pastries Beer Bread Tortillas

BAR PACKAGES BREWER'S RESERVE AND SANTAN GARDENS ONLY

MUST BE CONFIRMED 7 DAYS PRIOR TO EVENT. CHAMPAGNE AVAILABLE UPON REQUEST.

OPEN BAR SINGLE RUNNING TAB

All drinks ordered during event are placed on the primary bar tab to be paid when event concludes

CASH BAR INDIVIDUAL PAYS OWN

Guests pay for their own drinks.

DRINK TICKETS \$8 PER TICKET

Tickets valid for any bar drinks.

CAP BAR

Predetermined limit on bar purchases. Once limit is reached, guests may purchase drinks at their expense.

NON-ALCOHOLIC \$4 PER PERSON

Includes soda, iced tea, lemonade, and coffee

MIMOSA + BLOODY MARY BAR

Includes various fruit juices + champagne, assortment of cocktail garnishments, house Bloody Mary mix + Saint Anne's Traditional Vodka

DESSERT + ADD ONS



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DESSERTS

DESSERT BARS \$8 per person

brownie bar, marshmallow with brown butter & sea salt, lemon crumb, and toffee crunch blondie

CHURRO BAR \$8 per person

fudge, whipped cream, caramel, vanilla ice cream, sprinkles, strawberry sauce, and crushed pretzels

S'MORES BAR \$8 per person

chocolate sauce, peanut butter sauce, marshmallows, strawberries, and graham crackers

CINNAMON SUGAR PRETZEL BITES \$8 per person

caramel, fudge, and whipped cream

GLUTEN FREE CHOCOLATE LAVA CAKE \$8 per person

UPGRADES

- Prime Rib Carving Station | \$500
- Suckling Pig | Market Price
- Pretzel Board | \$5 per person
- Plated Dinner Experience | \$15 per person
- Champagne Flutes | \$2 per person





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