



# SanTan

CATERING + EVENTS



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## SIGNATURE MENU

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 | \$60 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

\$43 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 \$40 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 \$36 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

Pulled BBQ Chicken      Smoked Brisket      Smoked Pork      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 \$36 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 \$36 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

# BAR PACKAGES



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BEER	6 PACK	24 PACK	5.2 KEG	15.5 KEG
Sky Harbor Lager	\$10	\$35	\$69	\$145
Epicenter	\$10	\$35	\$69	\$145
HefeWeizen	\$10	\$35	\$69	\$145
Devil's Ale	\$10	\$35	\$69	\$145
HopShock IPA	\$10	\$35	\$69	\$145
Juicy Jack IPA	\$11	\$39	\$84	\$175
MoonJuice IPA	\$11	\$39	\$84	\$175
Seasonals	\$10	\$35	\$69	\$145

READY TO DRINK COCKTAILS	750ML	6 BTL CASE	24 PACK
SunSplash Vodka Soda Cherry Lime 12oz Cans			\$36
SunSplash Vodka Soda White Peach 12oz Cans			\$36
SunSplash Vodka Soda Watermelon 12oz Cans			\$36
GingerPunk Whiskey Soda 12oz Cans			\$36
Traditional Margarita 12oz Cans			\$48
Mango Margarita 12oz Cans			\$48
Espresso Martini	\$29	\$145	
Bourbon Old Fashioned	\$32	\$160	
Smoked Agave Old Fashioned	\$35	\$175	

SPIRITS	750ML	6 BOTTLE CASE
Saint Anne's Traditional Vodka	\$20	\$100
VeryBerry Vodka	\$20	\$100
OrangeVanilla Vodka	\$20	\$100
BlackCherry Vodka	\$20	\$100
Saint Anne's Citrus Rose Gin	\$23	\$115
Saint Anne's London Dry Gin	\$27	\$135
SweetPeach Bourbon Whiskey	\$25	\$125
CaraMellow Salted Caramel Whiskey	\$25	\$125
Sacred Stave American Whiskey	\$29	\$145
Sacred Stave Arizona Rye	\$29	\$145
Sacred Stave Arizona Bourbon	\$29	\$145
J.W. Powell Single Malt	\$65	\$325
Butcher Jones Bottled in Bond Rye	\$65	\$325
Jacob Waltz Bottled in Bond Rye	\$65	\$325

WINES	750ML	6 BOTTLE CASE
Simple Life Chardonnay	\$9	\$45
Simple Life Pinot Noir	\$9	\$45
Simple Life Cabernet	\$9	\$45
Provisioner Red Blend	\$12	\$60
Provisioner White Blend	\$12	\$60
Wycliff Brut California Champagne	\$9	\$45

FREE DELIVERY / PICK UP WHEN SANTAN IS YOUR CATERER • SAVE 10% ON ORDERS OVER \$500





# 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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## LATE NIGHT SNACK + PIZZA

### SNACKS

CHOOSE 2 | \$11 PER PERSON

#### BUFFALO WINGS

Served with Blue Cheese or Ranch

#### PRETZEL BITES

Salt, SunSpot Beer Cheese, Epicenter  
Amber Beer Mustard

#### MINI CHEESE QUESADILLAS

Served with Fire Roasted Salsa +  
Sour Cream

#### MINI GRILLED CHEESE

A mixture of Cheddar and  
American Cheese melted  
on a Baguette

#### PIGS IN A BLANKET

Mini Hot Dogs wrapped in a pastry and  
served with Ketchup + Mustard

#### CHEESEBURGER SLIDERS

Served with Ketchup, Mustard, and  
Pickles

#### CINNAMON SUGAR PRETZEL BITES

Served with Caramel, Fudge, and  
Whipped Cream

### PIZZA

18" PIE CUT INTO SQUARES | \$25 PER PIE

#### CHEESE

marinara | three cheese blend

#### MARGHERITA

garlic infused oil | three cheese blend | basil | tomatoes | fresh mozzarella

#### BROOKLYN PEPPERONI

marinara | three cheese blend | pepperoni

#### WINDY CITY

marinara | three cheese blend | italian sausage | fresh mushrooms











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