



SanTan

CATERING + EVENTS



DESERT
BOTANICAL
garden™



INCLUDED IN YOUR MENU

DESERT BOTANICAL GARDENS

EQUIPMENT

FULL PLACE SETTING

Round ceramic appetizer and dinner plates
Crushed metal dinner fork & knife
Water glass

NA DRINK STATION

Iced tea, lemonade, & regular coffee

COMPLIMENTARY ITEMS

Cake cutting service & cake cutting set
Disposable acrylic dessert plates, forks, & napkins
Tasting for up to 4 guests

MOBILE KITCHEN

We bring our mobile kitchen to each of our weddings to ensure your food will be served hot, fresh, & delicious!

ADDITIONAL INFORMATION

Plated Dinner Experience:

- +\$15 per person for two entrée choices
- +\$20 per person for three entrée choices
- +\$25 per person for a duet plate

*Pricing does not include taxes, fees, and gratuity.

STAFFING

SALES SPECIALIST

Our sales specialists will be with you from beginning to end of your planning process.

You will have many communication channels including: email, text, in-person, & meetings.

THE CAPTIAN

The captains are there to lead the team and expedite your vision to perfection.

They will communicate with the venue, DJ, & all other necessary vendors to ensure the intricate details of your big day are brought to life.

THE LEAD

The lead is your personal butler for the evening.

They will ensure you don't miss out on cocktail hour appetizers, they will bring your meals during dinner service, and check-in on your parents to ensure they are enjoying their time.

SIGNATURE BUFFET

3 appetizers + 2 sides + 1 salad + 2 entrées | \$60 per person

APPETIZERS

choose three

HAND PASSED

chile lime hummus bites • VG, DF
bruschetta crostini • V
strawberry + brie in phyllo • V
potato + poblano taquitos • V
deviled eggs • V, GF, DF

mini mac + cheese bites
potato barrels
buffalo chicken dip bites
mini chicken bacon rolls
nashville chicken bites

carnitas tostadas • GF
swedish meatball
short rib crostini
burnt ends
chipotle bacon wrapped dates • GF

STATIONED APPETIZER UPGRADES

pretzel wall • +\$5 PP
spinach + artichoke dip • +\$5 PP

charcuterie board • +\$7 PP
chili lime hummus board • +\$5 PP

slider + french fry station • \$8 PP
additional appetizer • \$5 PP

SALADS

choose one

spinach caprese salad • V, GF
field greens salad • VG, GF

jalapeño caesar salad
strawberry pecan salad • V

SIDES

choose two

roasted rosemary red potatoes • VG, GF
aged white cheddar mac + cheese • V
garlic parmesan whipped potatoes • V, GF

green chile rice • VG, GF
vegetable medley • V, GF
garlic parmesan broccolini • V, GF

roasted Brussels sprouts • VG, GF
lemon garlic green beans • V, GF
rosemary heirloom carrot • V, GF

ENTRÉES

choose two

braised short rib • DF, GF
roasted prime rib • GF, DF
smoked tri-tip • GF, DF
beef stroganoff
meatloaf with brown gravy

lemon herb roasted chicken • GF
cajun chicken alfredo pasta
buttermilk fried chicken
crusted green chili chicken • GF

breaded tilapia
whiskey glazed salmon • GF, DF
spinach mozzarella portobello • V, GF
enchilada stuffed pepper • V, GF

STATIONED ENTRÉES UPGRADES

chef attended carving station • +\$500
suckling pig • +\$6 PP

pasta station • +\$8 PP
additional entrée • +\$6 PP

mac + mashed bar • +\$6 PP
plated dinner starting at • +\$15 PP

BITES & DELIGHTS

1 appetizer + 1 side + 1 entrée | \$55 per person

APPETIZERS STATION

choose one

DIP STATION

chile lime hummus + veggies • VG, GF

spinach + artichoke dip • V, GF

buffalo chicken dip + tortilla chips

FRENCH FRIES + TATER TOT STATION

traditional fries + tater tots

served with an assortment of dips

CHICKEN WING STATION

bone-in and boneless with three styles of sauces

served with Mr. P's pineapple habanero BBQ,

Devil's Ale BBQ, Garlic Parmesan Sauce

SIDES

choose one

MAC + CHEESE AND MASHED POTATO BAR

mac + cheese and mashed potatoes

served with an assortment of toppings

SALAD STATION

jalapeno caesar • VG, GF

field greens salad • VG, GF

VEGGIE STATION

rosemary heirloom carrot • VG, GF

roasted Brussels sprouts • VG, GF

vegetable medley • V, GF

SOUTHWEST FLARE STATION

mexi street corn • V

spanish rice • GF, DF

spicy black beans • VG, GF

ENTRÉE STATION

choose one

PIZZA STATION

three cheese pizza • V

prosciutto + hot honey

veggie pizza • V

PASTA + MEATBALL STATION

linguini alfredo + classic marinara in penne

traditional italian meatballs + swedish meatballs

SLIDER STATION

cheeseburger sliders

fried chicken sliders

hot ham + cheese sliders

CLASSIC ENTRÉES STATION

lemon herb chicken breast

meatloaf with brown gravy

ADD ON

additional appetizer station • +\$6 PP

additional side station • +\$6 PP

additional entree station • +\$10 PP

BBQ INFUSED BUFFET

2 appetizers + 2 sides + 3 proteins | \$50 per person

APPETIZERS

choose two

buffalo chicken dip + tortilla chips
french onion dip + potato chips • V, GF
spinach + artichoke dip • V, GF
deviled eggs • V, DF, GF

burnt ends
hummus + vegetables • VG, GF
mini mac + cheese bites
nashville chicken bites

SIDES

choose two

jalapeño caesar salad
field greens salad • VG, GF
bacon potato salad • GF
chef's mac + cheese • V
garlic parmesan whipped potatoes • V, GF

PROTEINS

choose three

BBQ chicken
smoked brisket
pulled pork
portobello mushroom • VG, GF

INCLUDED

pickles
coleslaw
slider buns

Devil's Ale BBQ sauce
Mr. Pineapple habanero BBQ sauce

TACO BAR

2 appetizers + 2 sides + 3 proteins | \$50 per person

APPETIZERS

choose two

chile lime hummus bites • VG, DF
carnitas tostadas • GF

potato + poblano taquitos • V
mini chicken bacon rolls

SIDES

choose two

jalapeño caesar salad
mexi street corn • V, GF
spanish rice • GF, DF

green chile rice • GF, VG
refried beans • GF
spicy black beans • VG, GF

PROTEINS

choose three

pork carnitas • GF, DF
smoked brisket
shredded chicken • GF, DF

blackened cod • GF
baja shrimp • GF, DF
grilled fajita vegetables • VG, GF

INCLUDES

house-made tortilla chips • VG, GF
soft flour tortillas • V
mixed cheese • V, GF
fire roasted salsa • VG, GF

guacamole • VG, GF
sour cream • V
pico de gallo • VG, GF
pickled jalapeño • VG, GF

ITALIAN INSPIRED BUFFET

2 appetizers + 1 salad + 2 pasta + 2 sauce + 2 proteins | \$40 per person

APPETIZERS

choose two

bruschetta crostini • V
mini meatballs

mini mac + cheese bites
caprese skewers • V, GF

SALADS

choose one

classic caesar salad
field greens salad • VG, GF
spinach caprese salad • V, GF

SAUCE

choose two

marinara • VG, GF
alfredo • V
garlic butter • V, GF
tomato basil cream sauce • V, GF

PASTA

choose up to two

penne
linguini
spaghetti
shells

PROTEINS

choose two

italian marinated chicken breast • DF, GF
italian breaded chicken breast
italian sausage • DF, GF
italian meatballs

ADD ONS

vegetable medley • + \$4 PP GF, V
charcuterie board • + \$7 PP

cheesy garlic bread • + \$2 PP V
additional protein • + \$6 PP

NOSHING STATION

pick 4 \$30 per person | pick 6 \$35 per person

BITES

mini mac + cheese bites

bruschetta crostini • v

potato + poblano taquitos • v

burnt ends

soft pretzel bites

Swedish meatballs

potato barrels

deviled eggs • V, GF, DF

mini chicken bacon rolls

pigs in a blanket

nashville chicken bites

cheeseburger sliders

DIP STATIONS

chile lime hummus + veggies • VG, GF

spinach + artichoke dip • V, GF

chip trio • v

buffalo chicken dip + tortilla chips

buttermilk onion rings w/ ranch

french onion dip + potato chips • V, GF

deep fried Brussels sprouts w/ chile lime ranch • GF

french fries with dipping sauces • v

mini grilled cheese with tomato soup • v

BRUNCH BUFFETS

TRADITIONAL \$35 pp

includes

BEVERAGES

orange juice

coffee

SIDES

hash browns • V, VG, DF, GF

bacon • GF, DF

sausage • GF, DF

EGGS

scrambled eggs with cheese • V, GF

SWEETS

fresh fruit • VG, GF

french toast • V

ELEVATED \$45 pp

includes

BEVERAGES

orange juice

coffee

mango iced tea

SIDES

chipotle bacon • GF, DF

crispy breakfast potatoes • V, VG, DF, GF

smoked salmon cream cheese with bagel bites

ENTREES

benedict frittata

biscuits + sausage gravy

SWEETS

french toast drizzled with strawberry sauce • V

fresh fruit • VG, GF

DESSERTS

CHURRO BAR \$8 pp

Chef's home-made warm golden churros dusted with cinnamon sugar
served with: fudge • whipped cream • caramel • sprinkles • strawberry sauce

MARSHMALLOW DREAMS STATION \$8 pp

Fluffy little clouds of sweetness – dip, drizzle and enjoy!
Chef Crafted Rice Krispie treats– inquire about available flavors!

S'MORES BAR \$8 pp

Gather around the firepit and create your own sweet little moment. Toast, melt, stack and enjoy!
includes: chocolate sauce • peanut butter sauce • marshmallows • strawberries • graham crackers

DESSERT BARS \$8 pp

A curated selection of sweet treats!
includes: brownie bar • marshmallow with brown butter + sea salt • lemon crumb • toffee crunch blondie

LAVA CAKE \$8 pp • GF

A warm, rich chocolate cake filled with a warm, melty chocolate that spills with every bite.
Like a hug, but dessert.

SCOOPS + SIPS FLOAT BAR \$6 pp

House-brewed SanTan root beer + cream soda.
Served with vanilla ice cream, whipped cream, cherries and sprinkles.

LATE NIGHT SNACK PACKAGE

\$11 per person | \$500 minimum to keep chef onsite

For when the dance floor is still full and the night is far from over.

Enjoy a bite, refresh and keep the party alive!

PIZZA

choose two | qty. up to chef's discretion

PEPPERONI

marinara, three cheese blend and pepperoni

BUFFALO CHICKEN

marinara, three cheese blend and buffalo chicken

CHEESE • v

marinara and three cheese blend

MARGHERITA • v

garlic infused oil, three cheese blend, basil, tomatoes, and fresh mozzarella

SNACKS

choose two

MINI GRILLED CHEESE • v

served with tomato bisque to drizzle

PIGS IN A BLANKET

served with of ketchup + mustard

CHEESEBURGER SLIDERS

topped with ketchup, mustard and pickles

FRIED BONELESS CHICKEN BITES

served with BBQ, buffalo and ranch

SOFT PRETZEL BITES • v

served with whiskey cheese

MINI SONORAN DOG

served with cheese sauce, sour cream and pico

MINI CHEESE QUESADILLAS • v

stuffed with cheese, peppers and onions

CHURRO BITES • v

served with a side of fudge

FOOD + BEVERAGE UPGRADES

price points reflect cost per person | must be ordered in addition to your current menu

BRUSCHETTA STATION \$6 pp

A variety of fruit, cheese, meats and sauces to build your perfect bruschetta.

SUCKLING PIG \$6 pp • GF

Slow roasted, tender pork, carved fresh!

WING STATION \$8 pp

Hot, crispy and full of flavor – a little station to spice up the night! bone-in + boneless wings.

PRETZEL WALL \$5 pp

Includes soft bites, twists, whiskey cheese and mustard.

MAC + MASHED BAR \$6 pp

Mac + Cheese & mashed potatoes served with an array of toppings

FRIES + TOTS STATION \$6 pp

Assortment of dips and toppings to complete your favorite fried foods.

CHARCUTERIE \$7 pp

Curated bites of cheese, cured meats and fresh fruits – simple, delicious + shareable.

SLIDER + FRY STATION \$8 pp

Chicken + beef sliders and french fries come served with dips galore!

PASTA STATION \$8 pp

Mixtures of sauces, cheeses and herbs to build your perfect pasta dish!

COCKTAIL TOWERS

MARGARITA TOWER \$200

ESPRESSO MARTINI TOWER \$250

OLD FASHIONED TOWER \$300

HIS + HER TOWER (1/2 espresso 1/2 old fashioned) \$300

CUSTOM LABELED BOTTLES

50ml Bottles – \$4 per bottle

200ml Bottles – \$12 per bottle

BEVERAGE PACKAGE

5 hours of service | \$35 per person | \$3.25 per person for each additional hour

INCLUDES

professional bartender
Coke, Diet Coke, Sprite, tonic, club soda
orange, pineapple, cranberry juice

lemons, limes, oranges
9oz. + 16oz plastic cups
napkins
tubs

SPIRITS

Everyday Vodka
Desert Rose Gin

Señor Blanco Tequila
Jacob Waltz Straight Bourbon

READY TO DRINK COCKTAILS

Cherry Lime Vodka Soda
Traditional Margarita

Espresso Martini
Bourbon Old Fashioned

WINE

Red Blend

White Blend

CRAFT BEER

choose three

Sky Harbor Lager
Juicy Jack Hazy IPA
Moon Juice Galactic IPA

Strawberry Blonde
Trail Buddy Arizona Amber

alcohol order will be determined by final guest count | final guest count and payment requested two weeks prior to event date

RETAIL BAR PACKAGE

JACOB WALTZ WHISKEYS	750ML	1L	6 BTL CASE
Straight Bourbon Whiskey	NA	\$35	\$178.50
4 YR Bourbon Whiskey	\$45	NA	\$229.50
4 YR Rye Whiskey	\$45	NA	\$229.50
4 YR American Single Malt Whiskey	\$45	NA	\$229.50

FLAVORED WHISKEYS	1L	6 BTL CASE
Southern Peach	\$30	\$153
CaraMellow	\$30	\$153

GINS	750ML	6 BTL CASE
London Dry	\$23	\$117.30
Desert Rose	\$23	\$117.30

VODKAS	1L	6 BTL CASE
Everday Vodka	\$27	\$137.70
Orange Vanilla	\$27	\$137.70
Limey Lemon	\$27	\$137.70
Very Berry	\$27	\$137.70
Black Cherry Chocolate	\$27	\$137.70

TEQUILA	1L	6 BTL CASE
Senor Blanco	\$35	\$178.50

BEER	6 PACK	24 PACK
Sky Harbor Lager	\$11	\$36
Strawberry Blonde	\$11	\$36
Trail Buddy Arizona Amber	\$11	\$36
Juicy Jack IPA	\$11	\$36
Moon Juice IPA	\$11	\$36

CANNED COCKTAILS	4 PACK	24 PACK
Cherry Lime Vodka Soda 12oz Cans	\$9	\$44
Desert Peach Vodka Soda 12oz Cans	\$9	\$44
Traditional Margarita 12oz Cans	\$11	\$53

READY TO SERVE COCKTAILS	1L	1.75L	6 BTL CASE	TOWER
Espresso Martini	\$35	NA	\$178.50	\$250
Bourbon Old Fashioned	\$39	NA	\$198.90	\$300
Margarita	NA	\$25	NA	\$200

WINES	12 BTL CASE
Reds Pinot Noir or Cabernet Sauvignon	\$168
Whites Chardonnay, Pinot Grigio or Sauvignon Blanc	\$168
Provisioner Red or White Blend	\$185
Wycliff Champagne or Rose	\$125

NA BEVERAGE	32oz. CANZILLA
Root Beer	\$7
Cream Soda	\$7

Free delivery / pick up when SanTan is your caterer • save 10% on orders over \$500



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