



SanTan

CATERING + EVENTS





INCLUDED IN YOUR MENU

DESERT VIEW

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

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 • +\$5 PP
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 • +\$5 PP
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

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

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

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

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

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 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

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!

FRIES + TOTS STATION \$6 pp

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

CLASSIC BEVERAGE PACKAGE

\$10 per person

Let SanTan elevate your celebration with seamless bar service. From providing the alcohol to discreet end-of-night pickup, we handle every detail so you can focus on making memories. The Classic package features our core spirits, ready-to-drink cocktails, wine and craft beer favorites your guests already love.

CRAFT BEER

Juicy Jack Hazy IPA

Sky Harbor Lager

SPIRITS

Everyday Vodka

Citrus Rose Gin

Señor Blanco Tequila

Jacob Waltz Straight Bourbon

READY TO DRINK COCKTAILS

Cherry Lime Vodka Soda

Desert Peach Vodka Soda

WINE & CHAMPAGNE

Cabernet Sauvignon

Sauvignon Blanc

Additional add-ons and upgrades are available to tailor the bar exactly to your event style.

PREMIUM BEVERAGE PACKAGE

\$15 per person

Ready to take it up a notch? Our Premium package builds on the classics with elevated cocktail options like Margaritas, Espresso Martinis and Old Fashioneds, plus a champagne toast for that extra moment worth celebrating.

CRAFT BEER

Juicy Jack Hazy IPA

Sky Harbor Lager

SPIRITS

Everyday Vodka

Citrus Rose Gin

Señor Blanco Tequila

Jacob Waltz Straight Bourbon

READY TO DRINK COCKTAILS

Cherry Lime Vodka Soda

Desert Peach Vodka Soda

Margarita

Espresso Martini

Bourbon Old Fashioned

WINE & CHAMPAGNE

Cabernet Sauvignon

Sauvignon Blanc

Champagne Toast – includes a glass
flute & Wycliff champagne

Additional add-ons and upgrades are available to tailor the bar exactly to your event style.

BEVERAGE PACKAGE

add-ons & upgrades

MIXER PACKAGE \$3 PER PERSON

SODA

Coke
Diet Coke
Sprite
Seltzer Water
Tonic

JUICE

Cranberry Juice
Ginger Beer
Pineapple
Sour Mix

TOWER OPTIONS

Margarita - \$200pp

Espresso Martini - \$250pp

Bourbon Old Fashion - \$300pp

His & Hers - \$300pp

CHAMPAGNE TOAST \$5 PER PERSON

Includes a glass champagne flute and Wycliff champagne

PROFESSIONAL BARTENDER \$30 PER HOUR

Packages do not come with bartending services and cannot be offered without a professional bartender serving the alcohol.

GLASSWARE RENTAL

Wine glass - \$2.60 per glass

Champagne flute - \$2 per glass

Rocks glass - \$2 per glass

**Inquire for full list and photos*

SanTan Catering must be your caterer to purchase a beverage package.

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	
CaralMellow			\$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 Marini		\$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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