



**SanTan**

**CATERING + EVENTS**

OFFSITE



# INCLUDED IN YOUR MENU

OFFSITE

## 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

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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

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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

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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

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

potato + poblano taquitos • V  
mini chicken bacon rolls

## SIDES

choose two

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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

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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

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bruschetta crostini • v  
mini meatballs

mini mac + cheese bites  
caprese skewers • v, GF

## SALADS

choose one

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

## SAUCE

choose two

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

## PASTA

choose up to two

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penne  
linguini  
spaghetti  
shells

## PROTEINS

choose two

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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

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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

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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

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### 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

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### 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

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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

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

## S'MORES BAR \$8 pp

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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

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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

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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

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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

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### 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

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### 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

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

## SUCKLING PIG \$6 pp • GF

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Slow roasted, tender pork, carved fresh!

## WING STATION \$8 pp

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

## PRETZEL WALL \$5 pp

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Includes soft bites, twists, whiskey cheese and mustard.

## MAC + MASHED BAR \$6 pp

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

## FRIES + TOTS STATION \$6 pp

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

## CHARCUTERIE \$7 pp

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

## SLIDER + FRY STATION \$8 pp

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

## PASTA STATION \$8 pp

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

## COCKTAIL TOWERS

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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

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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

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

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

## SPIRITS

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Everyday Vodka  
Desert Rose Gin

Señor Blanco Tequila  
Jacob Waltz Straight Bourbon

## READY TO DRINK COCKTAILS

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Cherry Lime Vodka Soda  
Traditional Margarita

Espresso Martini  
Bourbon Old Fashioned

## WINE

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Red Blend

White Blend

## CRAFT BEER

choose three

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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

<b>JACOB WALTZ WHISKEYS</b>		<b>750ML</b>	<b>1L</b>	<b>6 BTL CASE</b>	
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	
<b>FLAVORED WHISKEYS</b>			<b>1L</b>	<b>6 BTL CASE</b>	
Southern Peach			\$30	\$153	
CaralMellow			\$30	\$153	
<b>GINS</b>		<b>750ML</b>		<b>6 BTL CASE</b>	
London Dry			\$23	\$117.30	
Desert Rose			\$23	\$117.30	
<b>VODKAS</b>			<b>1L</b>	<b>6 BTL CASE</b>	
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	
<b>TEQUILA</b>			<b>1L</b>	<b>6 BTL CASE</b>	
Senor Blanco			\$35	\$178.50	
<b>BEER</b>		<b>6 PACK</b>		<b>24 PACK</b>	
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	
<b>CANNED COCKTAILS</b>			<b>4 PACK</b>	<b>24 PACK</b>	
Cherry Lime Vodka Soda 12oz Cans			\$9	\$44	
Desert Peach Vodka Soda 12oz Cans			\$9	\$44	
Traditional Margarita 12oz Cans			\$11	\$53	
<b>READY TO SERVE COCKTAILS</b>		<b>1L</b>	<b>1.75L</b>	<b>6 BTL CASE</b>	<b>TOWER</b>
Espresso Marini		\$35	NA	\$178.50	\$250
Bourbon Old Fashioned		\$39	NA	\$198.90	\$300
Margarita		NA	\$25	NA	\$200
<b>WINES</b>				<b>12 BTL CASE</b>	
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	
<b>NA BEVERAGE</b>				<b>32oz. CANZILLA</b>	
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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