

HEARD MUSEUM

# COURTYARD CAFÉ

CATERING MENU



# CATERING MENU

## LET'S START THE DAY

A la carte priced per person

### EXPRESS BREAKFAST BUFFET

#### Croissants or Assorted Bagels

Served with Cream Cheese, Butter and Jelly

#### Fresh Baked Pastries

#### Seasonal Sliced Fruit Platter

#### Coffee

Regular & Decaffeinated

#### Assortment of Hot Teas

#### Orange or Tomato Juice

20 pp++

### BREAKFAST BITES

#### Assorted Bagels with Cream Cheese | 4

Add Smoked Salmon Platter

(tomato, capers, red onion, cucumber) | 10

#### Assorted Freshly Baked Pastries | 4.5

#### Seasonal Fruit Platter | 4

#### Individual Assorted Fruit Yogurt | 3.5

Add granola | 1

### HOT BREAKFAST BUFFET

#### Chilaquiles | 9

Crispy tortilla chips, ranchero sauce, queso fresco, crema, scrambled eggs

#### AZ Breakfast Soufflé Casserole | 9

Eggs, cheddar cheese, green chili

add chopped bacon | 2

#### Morning Taco Bar | 10.5

Scrambled eggs, shredded cheese, salsa, guacamole, crema, corn and flour tortillas

add chopped bacon | 2

#### Scrambled Eggs | 7

#### Baked French Toast Casserole | 9

Butter, maple syrup, powdered sugar

#### Hot GF Cereal Bar | 4.5

Cream of Rice with a variety of toppings

### HOT SIDES

#### Candied Applewood Smoked Bacon | 3.5

#### Turkey Breakfast Sausage | 3.5

#### Ranch Style Potatoes – peppers and onion | 4.5



# LET'S DO LUNCH/DINNER

Lunch portions will pick one entree and one side | Available between 11am & 3pm. Dinner portions include all side dishes listed and your choice of protein.

All meals include a choice of ice tea or soda, cookies or brownie bites.

## TACO FIESTA

### WITH A CHOICE OF

#### Tinga Chicken, Carnitas or Potato and Peppers

All options include: Crispy taco shells & flour tortillas, guacamole & fire-roasted tomato salsa with chips

### INCLUDES

#### Mixed Green Salad

Field greens, jicama, carrots & pepitas with prickly pear dressing

### AND

#### Cowboy Pinto Beans

### OR

#### Southwest Rice Pilaf

Lunch 31 pp++ | Dinner 39 pp++ | Both Proteins 5pp++

## HAVE A PICNIC

### DIY BBQ Brisket or Chicken Sandwiches

Slow cooked meats, bbq sauce, coleslaw, assorted rolls

### WITH A CHOICE OF

#### Cold Pasta Salad

Celery, red bell pepper, green onion, roasted corn, chipotle ranch dressing

### OR

#### Potato Salad

Old fashioned, homemade

### INCLUDES

#### Mixed Green Salad

Prickly Pear Dressing

#### Kettle Cooked Potato Chips

Lunch 28 pp++ | Dinner 38 pp++ | Both Proteins 5++

## POSOLE & SALAD

### Posole

Roasted pulled pork, sautéed onions, tomatoes, pinto beans, hominy, savory broth & cheddar cheese

### Guacamole & Fire-Roasted Tomato Salsa w/ Chips

#### Spanish Market Tostada Salad

Black beans, roasted corn, tomatoes, avocado, jicama, Mexican cheese blend, crisp romaine, tortilla strips & chipotle ranch dressing

Lunch 29 pp++ | Dinner 38 pp++

## ROMAN HOLIDAY

### CHOICE OF PLATTER, ENTRÉE AND SIDE

### PLATTER

#### Caprese Salad Platter

Vine-ripened tomatoes, fresh mozzarella, basil pesto, balsamic glaze

### OR

#### Antipasto Salad Platter

Chef's selection of imported meats, cheeses, nuts, vegetables

### ENTRÉE

#### Chicken Marsala

Chicken breast, sautéed mushrooms, marsala sauce

### OR

#### Lasagna Bolognese

Beef ragu, ricotta, mozzarella cheese

### OR

#### Baked Salmon Piccata

Salmon filet, lemon caper sauce

### SIDE

#### Warm Mediterranean Pasta Salad

Oven roasted tomatoes, black olives, feta cheese, walnuts, warm Italian vinaigrette

### OR

#### Vegetable Rice Pilaf

Sautéed zucchini, red bell pepper, onion

Lunch 32 pp++ | Dinner 42 pp++



# LET'S DO LUNCH

Includes iced tea or assorted sodas, kettle potato chips and assorted mini cookies.

## SANDWICH

### Oven-Roasted Chicken Salad Sandwich

Celery, red onion, grapes, pecans, tarragon, mayo, croissant

### Roast Beef Sandwich

Cheddar cheese, roasted green chilies, tomato, chipotle mayo, sourdough

### Ham and Swiss

Pickle relish, whole grain mustard, rye

## SALAD

### Chicken Caesar

### Spanish Market

Tomato, black beans, roasted corn, jicama, cheddar cheese, romaine, chipotle ranch

### Chef's Seasonal

Chef's creation based on seasonally available farm fresh produce

## WRAPS

### Turkey BLT Wrap

All-natural fresh-sliced turkey, applewood smoked bacon, romaine lettuce, tomatoes, mayo, chipotle tortilla

### Hummus Veggie Wrap

Tepary bean hummus, tomatoes, roasted red bell pepper, grilled red onion, pepitas, smoked gouda, romaine lettuce, whole wheat tortilla

### Tuna Salad

Tomato, lettuce, sprouts, white tortilla

Choice of 2 - 23 | Choice of 3 - 28



## DELI PLATTER

Assortment of roast beef, turkey, assorted cheeses, presented with lettuce, tomatoes, mustard, mayo and assorted breads & rolls, mixed green salad & mini cookies

20 pp ++

## CREATE A SALAD BAR

Choose 6 of the following: Includes mixed greens and romaine lettuce

Oven Roasted Chicken Breast	Red Bell Pepper	Grape Tomatoes	Pecans	Feta Crumbles
Bacon	Cucumber	Dates	Almonds	Garlic Croutons
Black or Garbanzo beans	Carrots	Mandarin Oranges	Pepitas	<b>18 pp++</b>
Shredded Cheddar Cheese	Raw Veggie Mix	Diced Apples	Tortilla Strips	<b>3 pp each additional item</b>

Dressings – Prickly Pear, Balsamic Vinaigrette, and Chipotle Ranch



# VEGETARIAN BUFFET

## Ciambotta - Vegan

Squash, bell peppers, eggplant, potatoes

## Enchilada Verde Stack

Sautéed mixed veggies, cheddar cheese, tomatillo sauce, corn tortilla

## Eggplant Parmesan

Eggplant, tomato sauce, mozzarella cheese

25 pp++

Served with Jasmine rice or cauliflower-rice pilaf, Romaine salad with Balsamic or Chipotle Ranch.

Assorted mini cookies/brownie bites and iced tea or assorted sodas.

# MAC & CHEESE BAR

Includes 1 protein and 5 mix-ins

## PROTEINS

Bacon

Smoked Chicken

Garlic Shrimp

BBQ Pork

Meatballs

Birria

## MIX-INS

### COLD

Avocado

Tomato

Scallion

Jalapeños

Olives

More Cheese

### HOT

Sautéed Mushroom

Sautéed Spinach

Sautéed Peppers and Onions

Steamed Broccoli

### WET

Sour Cream

Salsa

Buffalo Sauce

### CRUNCHY

Tortilla strips

Cheetos

Smoked Almonds

Crispy onions

21 pp++ | Additional proteins 6 pp | Additional toppings 1.5 pp



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# LET'S TAKE A BREAK

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## TREATS TO COMPLEMENT YOUR MEAL

Gourmet Mixed Nuts or Trail Mix | 28 per bowl

Spicy Cajun Snack Mix | 22 per bowl

Old Fashion Seasoned Popcorn | 17 per bowl

Pretzels | 15 per bowl

Individual Bag of Chips | 3.5 ea

Assorted Cookies | 4 ea

Brownies | 4 ea

Granola Bar or Power Bar | 4 ea



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## JUST FOR FUN

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### Fresh Vegetable Crudité

A Selection of fresh seasonal garden vegetables served with chipotle ranch dressing

Small (serves 25-50 ppl) | 80

Medium (serves 50-75 ppl) | 140

Large (serves 75-100 ppl) | 200

### Seasonal Fruit Platter

A selection of sliced fresh fruits

Small (serves 25-50 ppl) | 150

Medium (serves 50-100ppl) | 200

Large (serves 100-150ppl) | 250

### Guacamole & Fire-Roasted Tomato Salsa

Served with tortilla chips

Small (serves 25-50 ppl) | 175

Medium (serves 50-100 ppl) | 225

### International Cheese Display

A selection of domestic and imported cheeses, assorted nuts & lavosh

Small (serves 25-50ppl) | 250

Medium (serves 50-75ppl) | 350

Large (serves 75-100ppl) | 450

### Tepary Bean Hummus

Served with toasted fry bread

Small (serves 25-50ppl) | 150

Medium (serves 50-100ppl) | 190

### Charcuterie Board

A selection of meats, cheeses, vegetables, fruits, nuts, breads and crackers

Small (serves 25-50ppl) | 300

Medium (serves 50-100ppl) | 400

Large (serves 75-100ppl) | 500

### Mezze Platter

Hummus, baba ghanoush, roasted veggies, assorted olives, feta dates, nuts, warm pita bread

Small (serves 25-50ppl) | 275

Medium (serves 50-100ppl) | 375

Large (serves 75-100ppl) | 475

### Candy Bar

Assortment of sweet and salty treats \$10 per person

# LET'S CELEBRATE THE DAY

## RECEPTION PACKAGE

Vegetable Crudite with Chipotle Ranch Dressing

BBQ Pulled Chicken Puffs or Chipotle Meatballs

Mezze Platter or Imported Cheese Platter

Fry Bread with Hummus or Guacamole  
with Corn Chips

25 pp++ (20 person minimum)

### ADD

Assorted Mini Cookie Platter

3 pp++

## SIGNATURE ADDITION

Chipotle Meatballs

Garbanzo Bean Fritters

Shrimp Ceviche

Prosciutto and Melon

Chicken Satay with Thai Peanut Sauce

Crispy Cheese Ravioli with Marinara Sauce

Polenta with goat cheese and caramelized onions

Caesar Salad Skewers

8 pp per item (any items can be passed)

## PREMIER ADDITION

Iced Gulf Shrimp with Cocktail Sauce

Smoked Salmon and Goat Cheese Quesadilla

Pork Tenderloin Slider, Caramelized Onions  
and Honey Mustard

Grilled Beef with Chimichurri Glaze

Assorted Dessert Platter

Dessert Crepe Bar

Duck Mole Tostada

Candy Bar

10 pp per item (any items can be passed)



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# ENJOY A DRINK

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## BEVERAGES

Iced Tea | 90 - 3gl

Prickly Pear Lemonade | 100 - 3gl

Dasani Bottled Water | 3.5

Perrier Sparkling Water | 3.5

Coca Cola Products | 3.5  
(Coca Cola, Diet Coca Cola & Sprite)

Orange Juice | 3.5

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## DIY MOCKTAIL BAR

Assortment of juices, sparkling waters, sodas, fruits, flavored syrups, garnishes

9 pp per item

## BEVERAGE SERVICE

Available any time of day

**Assorted Juice Bar | 5**

Orange, tomato, cranberry, apple

**Coffee | 50 ea dispenser**

Coffee Dispenser (1.5 Gallon) = 24 cups

Regular or Decaffeinated

**Coffee Dispenser | 95 ea dispenser**

24 cups + refill (24 cups) = 48 cups

Regular or Decaffeinated

**Coffee/Tea | 18 ea**

Press Pot (.5 Gallon) = 8 cups

Regular or Decaffeinated

**Hot Tea | 18 ea pot**

(8 tea packets, choice)

**Coffee Bar | 2 pp**

Assorted flavors and mix-ins

All pricing includes paper cups, lids, stirrers, cream and sugar.

Option of ceramic coffee mugs = 1 per person

Proudly serving locally roasted coffee



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# TERMS & CONDITIONS

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- All items are served buffet style.
- No outside food or beverages are allowed.
- Pricing includes disposable service ware.
- Full china service available, please ask for a quote.
- Please call for prices on extended service staff, specialty rental items and custom menus.
- All food & beverage items are subject to a 9.1% sales tax and a 22% gratuity.
- Prices are subject to change without notice.
- Final guarantee of menu items and guest count is required 72 business hours prior to the event.
- Any additional items afterwards are subject to a service charge.
- Once the order is confirmed, a signed contract is required along with a 50% deposit to guarantee order.
- All prices are per person unless otherwise noted.

**250.00 Minimum Purchase Required**

