



CATERING MENU

PO BOX 40204 TUCSON AZ 85717 P 520 318 4700 F 520 318 3970

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APPETIZER LIST

Note on appetizer pricing: There are no prices listed on this menu because of the many complications in pricing appetizers. Pricing is affected by the ingredients in the various appetizers (jumbo shrimp are expensive, for example); the number of different appetizers chosen (more choices equal more kitchen labor); the timing of the event (people will eat more at dinner time than at 2pm); and the type of event (appetizers as a light prelude to dinner versus a heavy appetizer reception, where the appetizers are the dinner). We'd be pleased to put together an estimate for any event based on these factors.

All appetizers are marked gluten free (GF) and vegan as appropriate. Many vegetarian options can be made vegan on request.

Hot Hors d'oeuvre

Prices upon Request

Beef

Prickly Pear Barbecued Meatballs

Beef and Blues: House Made Meatballs with Bleu Cheese, Wrapped with Applewood Bacon

Mozzarella-Stuffed Italian Meatballs with Marinara and Parmesan

Mini Angus Beef Sliders with Melted Gorgonzola, Caramelized Onions, and a Touch of Chipotle Aioli

Reuben Sliders with Corned Beef, Thousand Island, Sauerkraut, and Swiss on Pretzel Rolls

Rosemary & Garlic-Crusted Beef Tenderloin on Baguette Slices with Chipotle Aioli & Chives

Poultry

Chicken Skewers with Sweet and Spicy Sriracha Glaze (GF)

Chicken Satay Skewers with Spicy Peanut Sauce (GF)

Chicken Skewers with Applewood Bacon and a Bourbon-Mustard Glaze (GF)

Petite Turkey & Zucchini Cakes with Onion & Cumin, Lemon Herb Yogurt Sauce for Dipping (GF)

Stuffed Mini Tri-Colored Peppers with Chicken, Chorizo, Pepperjack, Onions, & Queso Fresco (GF)

Pork

Flaky Pastry Palmiers with Gorgonzola, Caramelized Onions, Smoked Bacon, and Parmesan

Baby Bella Mushrooms Stuffed with Italian Sausage, Caramelized Onions, Roasted Red Peppers, and

Fontina, and Topped with Parmesan (GF)

"Crack A Weenies": Cocktail Franks Wrapped with Bacon, Brown Sugar, and Cracked Pepper

Applewood Bacon-Wrapped Dates and Spanish Green Olives Dusted with Smoked Paprika (GF)

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Fish & Shellfish

Coconut Fried Shrimp coated with Panko and Coconut, Served with Apricot-Ginger Dipping Sauce
Petite Salmon Cakes with Chipotle Mayonnaise
Panko-Crusted Salmon Cakes with Lemon-Caper-Dill Aioli
Petite Salmon Skewers with Chimichurri Sauce (GF)
Jumbo Marinated Grilled Jumbo Shrimp with Gorgonzola Mousse and a Chive Garnish (GF)

Southwestern

Mini Beef Chimis
Jalapeño Poppers
Mini Chicken and Feta Flautas with Roasted Tomato Salsa Finished with Cotija Cheese
Roasted Poblano Frittata Bites with Brie, Caramelized Onions, Cilantro, and Pepperjack Cheese (GF)

Vegetarian

Warm Gougères: Parmesan Puffs with Fresh Thyme
Spicy Potato Samosa Won Tons with Cilantro Chutney (Vegan)
Assorted Quiche or Frittata Bites
Flaky Pastry Palmiers with Gorgonzola, Walnuts, and Onions
Petite Goat Cheese Phyllo Tartlets with Roasted Teardrop Tomatoes and Fresh Basil
Red Hot Roots: Assorted Chile-Dusted Root Vegetable Chips (Vegan, GF)
Baked Baby Bella Mushrooms with Spinach, Sundried Tomatoes, and Three Cheeses (GF)
Baby Redskin Potatoes, "Twice Baked," with Chive, Aged Cheddar, and Parmesan (GF)
Spanakopita: Petite Flaky Phyllo Turnovers with Spinach, Feta, Garlic, and Onion
Sweet Potato Puree in Belgian Endives with a Candied Pecan (Vegan, GF)
Mini Corn Cups with Black Bean Hummus, Salsa Fresca, Lime-Cilantro Crema, & Queso Fresco (GF)

Cold Hors d'oeuvre

Prices upon Request

Pork

Prosciutto-Wrapped Melon Balls with Cantaloupe and Honeydew on a Bamboo Skewer
Crostitini with Prosciutto, Roasted Asparagus, and Parmesan
Tri-Colored Peppers Stuffed with Bacon, Goat Cheese, Cilantro, Scallions, and Garlic (GF)

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Fish & Shellfish

Seared Ahi Tuna with Wasabi Sauce on Won Ton Crisps (GF cracker available on request)

“Peel and Eat” Shrimp (GF)

Cucumber Rounds Topped with Avocado Salsa, Chile-Grilled Shrimp, and Chopped Cilantro (GF)

Grilled Marinated Jumbo Shrimp with Garlic, Herbs, and Lemon with Traditional OR Southwest Jalapeno-Cilantro Cocktail Sauce for Dipping (GF)

Gazpacho Shooters Topped with a Grilled Shrimp (GF)

Vegetarian

Cranberry, Brie, and Rosemary Puff Pastry Bites

Mini Tortellini Skewers with Sundried Tomatoes, Drizzled with Pesto

Dates Stuffed with Goat Cheese and Toasted Pistachios (GF)

Warm Pita Bread (Gluten Free Crackers available on request) Served with a Choice of Mediterranean Spreads

1. Smoky White Bean and Basil Spread (Vegan, GF)

2. Eggplant Spread (Vegan, GF)

3. Sun Dried Tomato Hummus (Vegan, GF)

4. Roasted Pepper Hummus (Vegan, GF)

5. Cumin-Scented Pumpkin Spread (Vegan, GF)

Pineapple Skewers Marinated with Ginger, Mint, and Lime (Vegan, GF)

Watermelon "Cubes" with Mint and Feta (GF)

Mini Caprese Skewers with Red and Gold Grape Tomatoes, Fresh Boconcini Mozzarella, Olives, and Fresh Basil with a Drizzle of Basil Oil and Cracked Pepper (GF)

Grilled Bruschetta with Pesto, Roasted Tomatoes, Fresh Basil, Mozzarella, and Parmesan

Beef Tenderloin Bruschetta with Red Onion Jam and Gorgonzola Cream

Bruschetta with Herbed Goat Cheese, Portobellos, Roasted Sweet Red Peppers, and Parmesan

Display Presentations

Assorted Tuscan Antipasti Display, to include Italian Salami, Prosciutto, Sopressata, Gorgonzola, Fontina, Chevre, Boconcini Mozzarella, Assorted Roasted Vegetables, and Assorted Mediterranean Olives, Served with Garlic Crostini and Grissini Bread Sticks

Smoked Salmon Platter with Capers, Red Onion, Diced Tomatoes, Cream Cheese, and Dill (GF)

Assorted Vegetable *Crudités* with Dip (GF) (Vegan dip available on request)

Roasted and Chilled Vegetable Display, to include Asparagus, Yellow Squash, Zucchini, Eggplant, Baby Carrots, Heirloom Tomatoes, Cauliflower, Red Onions, and Sweet Mini Peppers with a Balsamic Reduction Drizzle (Vegan, GF)

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Fresh Seasonal Fruit Presentation (Vegan, GF)

Assorted Domestic and Imported Cheeses, to include French Brie, Gorgonzola, Herbed Chèvre, Manchego, and Pepperjack with Dried Figs, Dried Apricots, Glazed Walnuts, Seedless Grapes, and Strawberries, Served with Crusty Bread and Garlic Crostini (GF crackers available on request)

Hummus Platter, including Roasted Red Peppers Hummus Topped with Olive Oil and Feta, Lemon Basil Hummus, and Cilantro and Jalapeno Hummus with Chilled Roasted Vegetables, Assorted Olives, Feta, and Warm Pita Bread (GF crackers available on request)

Desserts

Assorted Mini Bar Cookies of the Day, May Include Apricot Bars, Lemon Bars, Raspberry Bars, Magic Bars, Peanut Butter Bars, Derby Bars, Chocolate Ganache Brownies, or Seasonal Favorites, 2 per person, @\$3.95 per person

Assorted Miniature Viennese Pastries of the Day, May Include Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu, Macarons--Assorted Flavors, Lemon Tarts, Fruit Tarts, Chocolate Mousse Tarts, Toasted Almond Tortes, and Chocolate Chip Kisses. 1 per person @\$2.60, 2 per person @\$5.20, 3 per person @\$7.25

CAKES

9" Three Layer Cakes (serves 14) \$68.00
12" Three Layer Cakes (serves 35) \$180.00
1/4 Sheet Two Layer Cake (serves 20) \$68.00
1/2 Sheet Two Layer Cake (serves 50) \$155.00

Flavors: Chocolate Mousse Cake (plain or with fresh strawberries or raspberry jam), Mixed Berry Buttermilk, Banana, Coconut, Lemon, Salted Caramel Cake, Neapolitan Cake (1 Layer Each Vanilla, Chocolate, and Strawberry Cake, with Chocolate Truffle and Fresh Strawberries, Cream Cheese Frosting, and a Chocolate Drizzle), Red Velvet, others available on request

Sample Menus

Simple and Elegant:

Assorted Domestic and Imported Cheeses, to include French Brie, Gorgonzola, Herbed Chevre, Manchego, and Pepperjack with Dried Figs, Dried Apricots, Glazed Walnuts, Seedless Grapes, and Strawberries, Served with Sliced Crusty Bread (GF crackers available on request)

OR

Assorted Tuscan Antipasti Display, to include Italian Salami, Prosciutto, Sopressata, Gorgonzola, Fontina, Chevre, Boconcini Mozzarella, Assorted Roasted Vegetables, and Assorted Mediterranean Olives, Served with Garlic Crostini and Grissini Bread Sticks (GF crackers on request)

Heavy Hors d'oeuvre:

Warm Gougeres: Parmesan Puffs with Fresh Thyme
Dates Stuffed with Goat Cheese and Toasted Pistachios (GF)
Petite Salmon Skewers with Chimichurri Sauce (GF)
Petite Turkey & Zucchini Cakes with Onion & Cumin, Lemon Herb Yogurt Sauce for Dipping (GF)
Roasted and Chilled Vegetable Display, to include Asparagus, Yellow Squash, Zucchini, Eggplant, Baby Carrots, Heirloom Tomatoes, Cauliflower, Red Onions, and Sweet Mini Peppers with a Balsamic Reduction Drizzle (Vegan, GF)

OR

Gazpacho Shooters Topped with a Grilled Shrimp (GF)
Baked Baby Bella Mushrooms with Spinach, Sundried Tomatoes, and Three Cheeses (GF)
Stuffed Mini Tri-Colored Peppers with Chicken, Chorizo, Pepperjack, Sweet Onions, & Queso Fresco (GF)
Chicken Skewers with Applewood Bacon and a Bourbon-Mustard Glaze (GF)
Spicy Potato Samosa Won Tons with Cilantro Chutney (Vegan)

OR

Mini Phyllo Tartlets with Goat Cheese, Fresh Basil, Roasted Grape Tomatoes, and Cracked Pepper Panko-Crusted Roasted Salmon Cakes with Caper, Lemon, and Dill Aioli
Baby Redskin Potatoes, "Twice Baked," with Chive, Aged Cheddar, and Parmesan (GF)
Mini Corn Cups with Black Bean Hummus, Salsa Fresca, Lime-Cilantro Crema, & Queso Fresco (GF)
Beef Tenderloin Bruschetta with Red Onion Jam and Gorgonzola Cream

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OR

Prickly Pear Barbecued Meatballs
Stuffed Mini Tri-Colored Peppers with Chicken, Chorizo, Pepperjack, Onions, & Queso Fresco (GF)
Petite Goat Cheese Phyllo Tartlets with Roasted Teardrop Tomatoes and Fresh Basil
Gazpacho Shooters Topped with a Grilled Shrimp (GF)
Red Hot Roots: Assorted Chile-Dusted Root Vegetable Chips (Vegan, GF)

Southwestern Reception:

Prickly Pear Barbecued Meatballs
Petite Panko-Crusted Salmon Cakes with Chipotle Mayonnaise
Jalapeno Poppers

OR

Roasted Poblano Frittata Bites with Brie, Caramelized Onions, Cilantro, and Pepperjack Cheese (GF)
Grilled Marinated Jumbo Shrimp with Garlic, Herbs, and Lemon with Traditional OR Southwest
Jalapeno-Cilantro Cocktail Sauce for Dipping (GF)
Mini Beef Chimis

Mediterranean Menu:

Petite Turkey and Zucchini Cakes with Onion and Cumin, with Lemon Herb Yogurt Sauce for Dipping
(GF)
Spanakopita: Petite Flaky Phyllo Turnovers with Spinach, Feta, Garlic, and Onion
Prosciutto-Wrapped Melon Balls with Cantaloupe and Honeydew on a Bamboo Skewer
Warm Pita Bread (Gluten Free Crackers available on request) Served with Roasted Red Pepper
Hummus and Eggplant Spread (Vegan)

Catering Policies:

*Carte Blanche Catering requires a 20-person minimum for catered events. At the discretion of the management, orders may be accepted for fewer than 20 people, but the prices for the food and beverages will be increased by a minimum of 30%.

*We appreciate at least a week's notice when placing a catering order. This enables us to schedule our staff properly and place food orders. Last minute orders will be accepted at the management's discretion and may incur increases in price.

*Prices are subject to change without notice.

*All orders are considered tentative until confirmed in writing or electronically and a deposit is received. The balance is due at the conclusion of your event.

*A final guest count **MUST** be given seven days prior to your event. This number will serve as a guaranteed minimum, and may be increased up to 48 hours before your event, but **MAY NOT** be decreased once the guarantee is given.

Staffed Events

*The catering labor charge for staffed events is \$29/hr for servers, with a four-hour minimum, portal to portal. We do our best to accurately estimate the staff time required, but sometimes the final total may be more or less than estimated. We will adjust your final charges based on the actual time worked.

*Many events must be booked months in advance. In order to reserve your date, we require a deposit.

*A kitchen fee of 13% of food and beverage charges will be added to all staffed events. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Deliveries

*Delivery charges begin at \$35, and will be increased depending upon the distance from Carte Blanche Catering, the size of the order, or any other complicating factors.

*Please allow a window of 30-60 minutes before your beginning time for our delivery. Traffic, weather, and volume of deliveries may dictate our arrival time.

*A kitchen fee of 10% of food and beverage charges is added to all deliveries. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Client Pick-Up Policies

*Clients have the option to pick up their catering order at Café à la C'Art, 150 N. Main Avenue, during our regular hours of operation. A kitchen fee of 10% of food and beverage charges is added to all orders. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Use of Café à la C'Art Facilities

*You may book your catered event in our lovely restaurant space at Café à la C'Art, 150 N. Main Avenue, pending availability. A kitchen fee of 13% of food and beverage charges is added to all orders. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.