



Whether you are priming your guests for an amazing dinner or indulging on heavy hors d'oeuvres and forgoing the traditional meal, the following pages are bound to drive your taste buds mad.

- *All pricing is based on buffet service with tables, linens, chafing dishes, disposable ware and napkins*
- *Should butler service and china be required please contact us for additional pricing*
- *There is no charge for delivery within the Tucson area*
- *++Prices are subject to a 20% service charge and local sales tax*
- *Prices are based per piece unless otherwise noted*
- *Prices are subject to change without notice*



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Salad Stations

Classic American
Iceberg lettuce with cherry tomatoes, cucumbers, red onions, croutons and served with ranch, thousand island and blue cheese dressings 6++

Classic Caesar
Romaine lettuce, garlic croutons, and shredded parmesan cheese tossed with a classic caesar dressing 6.5++

Spinach Salad
Fresh spinach with bacon, egg, red onions and mushrooms tossed with a warm bacon dressing 6.5++

Mediterranean
Seasonal greens, roma tomatoes, red onion, arugula, gorgonzola, kalamata olives, celery, toasted pine nuts tossed with a balsamic vinaigrette 7.5++

Frizzled Tortilla Salad
Seasonal greens, avocados, tomatoes, jicama, and green onions tossed with a Juarez sherry dressing and finished with fresh tortilla straws 7++

Cheese and Crudités Displays

Domestic and imported cheese board 275++

Fresh fruit display with prickly pear yogurt 250++

Grilled vegetable crudité with hummus and cucumber yogurt 275++

Fresh vegetable crudité with herbal peppercorn dip 250++

Each display above serves one hundred people

Cold Hors d'oeuvres

Cilantro pesto-roasted beef tenderloin on garlic toast with black bean and chipotle salsa	3++
Pepper-crusted beef tenderloin on toast with caramelized onions and blue cheese crumbles	3++
Pesto-roasted pork tenderloin on garlic toast with Italian salsa	3++
Smoked salmon with French bread and dill cream cheese	2.5++
Salmon salad with melon served on a cucumber	2.5++
Stuffed Roma tomatoes with crab and shrimp salad	3++
Artichoke bottoms stuffed with Boursin cheese	1.5++
Marinated asparagus spears wrapped in goat cheese and prosciutto	2++
Marinated hearts of palm wrapped in turkey	1.5++
Assorted finger sandwiches; tuna, chicken and ham salad	2++
Mini-sandwiches <i>assorted sliced meats on silver dollar rolls with mayonnaise, mustard and creamy horseradish with choice of three; ham, turkey, roast beef, corned beef and pastrami</i>	2++
Seasonal petit fresh fruit kabobs with Prickly pear yogurt	3++
Jamaican-seasoned chicken strip on a plantain chip with mango chutney	2++
Garlic toast bruschetta <i>choice of two, salsa cruda (tomato basil), tapenade, chevre butter with Roma tomato and caramelized red onions or Tuscan bean</i>	2++
Gorgonzola, poached pear and walnuts on Belgian endive	1.5++
Sonoran-spiced sea scallops	3++
Shrimp, scallop and calamari ceviche	2.5++
Seared rare Ahi tuna on cucumber chip with wasabi aioli	2.5++
Grilled chilled shrimp on a tortilla chip with chipotle aioli and avocado	2.5++
Shrimp cocktail w/cocktail sauce & Cajun Remoulade	3++

Hot hors d'oeuvres

Chicken Satay with peanut sauce	2++
Beef Satay with Thai chili sauce	2++
Chicken kabobs with Sonoran spice and prickly pear barbecue sauce	2++
Beef kabobs marinated with Cajun garlic butter	2.5++
Pork pineapple teriyaki kabobs	2++
Blue crab cakes with a Cajun Remoulade	3++
Spinach mini phyllo pastries	1.5++
Lamb phyllo pastries	2++
Salmon phyllo pastries	2++
Strawberry and brie phyllo pastries	1.5++
Assorted mini quiches: Lorraine, Greek, Mexican or seafood	2++
Stuffed mushrooms: duxelle, Florentine, Italian sausage or scallop mousse	1.5++
Individual beef wellingtons with béarnaise sauce	3.5++
Pit-smoked baby back ribs with our tangy homemade barbecue sauce	3++
Mini-lamb chops with jalapeño jelly and mint salsa	4.5++
Sausage bites <i>brats w/sauerkraut, Italian w/marinara, peppers, and onions, or andouille and chorizo w/ peppers and onions</i>	1.5++
Wings from hell <i>traditional buffalo-style, teriyaki, sweet and sour, barbecued, prickly pear glaze or chipotle red chili</i>	2++
Seafood kabob <i>shrimp, scallop, or tuna with garlic butter or prickly pear glaze</i>	3.5++
Assorted meatballs <i>Italian w/marinara, Mexican w/green chili glaze, Greek w/Athenian glaze and olives</i>	1.5++
Grilled Portobello mushroom crostini with Fontina cheese and roasted peppers	2.5++
Bacon-wrapped shrimp with a prickly pear glaze	3.5++
Steamed mussels with a choice of sauces	2.5++
Steamed littleneck clams au natural with garlic, wine and herbs	3.5++

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Action Stations

Mesquite-Smoked Seafood Bar

Carved Pacific Salmon and Rainbow Trout with crème fraiche, red onions, capers, sour cream, cucumber salad, crostinis and crackers **8++**

Oyster Bar

Fresh-shucked Oysters (gulf, blue point and west coast) with crackers, cocktail and horseradish sauce and pico de gallo **MP++**

Bruschetta Bar

Warm fresh mozzarella, sliced imported prosciutto, Italian salsa, marinated artichoke hearts, capanada, olive tapenade, fresh pesto, Tuscan bean ragout, parmesan and asagio cheeses, sliced Italian sausage with roasted tomatoes, calamari ceviche, and garlic toast and (based on three per person) **13++**

Nacho Bar

Yellow, red and blue corn chips, chili con queso with chilies, refried beans, salsa fresca, salsa chipotle, salsa tomatillo, guacamole, sour cream, and pickled jalapenos **8++**
add boot hill chili for an additional **3++**

Panini Station

Fresh-grilled sandwiches- choice of two meats: prosciutto, smoked turkey, cappacola, genoa salami choice of two cheeses: fontina, provolone, mozzarella and vegetables: roma tomatoes, pesto, arugula or spinach and tapenade **10++**

Quesadilla Station

Fresh-grilled quesadillas with jack and cheddar cheese, onions and green chilies and served with guacamole, salsa fresca, sour cream, red chili sauce **9++**
add grilled chicken breast, carne asada or shredded pork for an additional 2

Pasta Station

Penne, cheese or meat tortellini, spaghetti, fettuccini, capellini, and linguine with a choice of two sauces: marinara, alfredo, red or white clam sauce, pesto, meat sauce and choice of four toppings: mushrooms, sautéed onions, artichoke hearts, fresh spinach, roasted tomatoes, black olives and includes fresh parmesan cheese and garlic toast **11++**
add Italian sausage or meatball for an additional **3++**

\$35 per hour per chef for required service, two hour minimum

Packages

Fiesta Package **40++**

Grilled vegetable display
Nacho bar
Made-to-order quesadillas
Grilled shrimp and chorizo skewers
Albondigas (mexican meatball with mint and orange zest)
Shrimp and scallop shooters, green corn tamales
Fajita station
carved tri-tip, chicken breast and pork loin with grilled peppers and onions, tortillas, sour cream,
Guacamole, salsa verde, salsa fresca and limes
Apple empenadas

Equator Package **20++**

Choice of two hot hors d'oeuvres (one piece per person)
Choice of two cold hors d'oeuvres (one piece per person)
Fresh fruit display
Domestic and imported cheese board with crackers and French bread
Choice of one carved meats: turkey, ham or tri-tip with silver dollar rolls and condiments

45 Degrees Package **30++**

Choice of two hot hors d'oeuvres (one piece per person)
Choice of two cold hors d'oeuvres (one piece per person)
Fresh fruit display
Domestic and imported cheese board with crackers and French bread
Grilled vegetable display
Pasta station
Choice of two carved meats: turkey, ham or tri-tip with silver dollar rolls and condiments
Petits fours

Prime Meridian Package **50++**

Choice of two hot hors d'oeuvres (one piece per person)
Choice of two cold hors d'oeuvres (one piece per person)
Fresh fruit display
Domestic and imported cheese board with crackers and French bread
Grilled vegetable display
Bruschetta bar
Smoked salmon display
Pasta station
Choice of two carved meats: smoked turkey, pork loin or New York with silver dollar rolls and condiments
Bananas foster and balsamic strawberries

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