



Latitude Catering is the very best in upscale catering and provides the exceptional service you have come to expect and that your event deserves

Allow our menus to pique your interest... if you should require something unique for your special event we will gladly tailor a menu to suit your needs

- Prices listed within are based on parties of 100-199 with a maximum buffet serving time of two hours
- Prices for larger, smaller and plated events are available upon request
- ++Prices are subject to service charge and sales tax
- Service includes buffet tables, buffet linens, serving ware and utensils, china, silver service and napkins
- Prices are subject to change without notice

 **Latitude Catering**
catering to any degree

520.888.3000 · 24 E. Flores St. Tucson, AZ 85705
events@latitudecatering.net · www.latitudecatering.net

sit down affairs · weddings · gala events · grand openings · customer appreciations · fabulous parties · any excuse for an event that requires celebration and great food

Bistro	22++
Salad	
<i>mixed greens, endive, walnuts, pears and goat cheese dressed in a walnut vinaigrette</i>	
Breast of Chicken stuffed with Roasted Garlic and Chevre served with a red pepper coulis and herbed buerre blanc	
Yukon Gold whipped Potatoes	
Haricot Vert and toasted Pine Nuts	
Chop	23++
Mixed Greens	
<i>mixed greens, roasted peppers and pine nuts dressed in a gorgonzola vinaigrette</i>	
Center cut bone-in Pork Chop	
<i>mesquite grilled and served with a apple chutney</i>	
Whipped Sweet Potatoes	
Braised Root Vegetables	
Surf	27++
Mediterranean Greens	
<i>mixed greens, cucumber ribbons, red onion, kalamata olives, toasted pine nuts and feta dressed with a lemon herb vinaigrette</i>	
Fresh Atlantic Salmon	
<i>herb seared with a creamy horseradish and a red onion marmalade</i>	
Creamy risotto	
Braised leeks, Mushrooms and Spinach	
Turf	25++
Fields of Greens	
<i>mixed green, mesquite grilled apple, dried cranberries, chili roasted walnuts, and blue cheese crumbles dressed in a balsamic vinaigrette</i>	
Prime Rib of Black Angus Beef	
<i>slow roasted and served with natural pan au jus and horseradish</i>	
Fennel Roasted Red Potatoes	
Braised Cremini Mushrooms and Shallots	
Baron	29++
Baby Spinach	
<i>baby spinach, arugula, red onion, and pancetta dressed in a warm bacon vinaigrette</i>	
Black pepper and thyme pan seared Filet Mignon	
<i>smothered in a portobello gorgonzola merlot sauce</i>	
Saffron Duchess Potatoes	
Broccoli Rabe with Pancetta and Cipollini Onions	
Dessert	included in the above prices
Assorted decadent cheesecakes · chocolate ganache torte · chocolate flourless torte · apple tar ta tin · bread pudding	
<i>beverage service and special dietary requests available upon request</i>	