

Stillwell House & GARDEN Celebration Menus



Se habla Español.

Delicious appetizers, salads, entrees, & fine tastes for special celebrations

*Vegetarian, Vegan, Kosher, Gluten-Free,
Paleo & Customized Menu Options Available*

Thank you for choosing The Stillwell Catering Company for your special day. As you know, food is one of the most important and memorable components of your event. Acclaimed and celebrated Chef Carlotta Flores infuses her cuisine with a signature blend of Sonoran and International flavors. You will be impressed with the exquisite blend of flavors, elegant presentation, and professional staff of The Stillwell Catering Company. We prepare and cook your personalized menu on-site so it is fresh and customized for your event. Choose from over twenty-five unique menu packages that all include a main entrée, an array of side dishes, bread or tortillas and your choice of savory appetizer. You can also choose award-winning cuisine from El Charro Café. Menu prices are indicated per person and we customize selections to suit your individual tastes and needs for your unique occasion. Stillwell Catering also provides you the flexibility to create your own customized menu that will capture the unique essence of your event in custom culinary tributes and themes. We offer beautifully adorned buffet tables, elegantly set to accommodate any theme, with your choice of flatware and china service. We offer vegan, vegetarian, gluten-free, kosher, and alternative menus; we use fresh, organic produce and participate in recycling efforts. We look forward to providing you with exquisite and exceptional cuisine and ambiance for your special occasion.

1. Appetizers

pick one for your cocktail hour...

Select your Appetizer + Menu Package!

Design and customize your menu for your event. All menu packages come with your choice of one of the following appetizers:

- Domestic cheese platter served with fresh fruit or veggie garnish & assorted flatbreads
- Seasonal fresh fruit display
- Mini cheese quesadillas with fresh salsa
- Baked brie with mango, garlic sundried tomato, or raspberry walnut glaze & flatbreads
- Pesto, tomato, and spinach bruschetta
- Basil, goat cheese, & tomato-artichoke bruschetta
- Spinach artichoke dip with tortilla chips
- Sonoran bean mini chimichangas with cilantro crema
- Mushroom caps lavished with sautéed vegetables and savory seasoned bread stuffing
- Grilled or fresh vegetables board with choice of dipping sauces: hummus, gorgonzola, spinach-artichoke, toasted onion, or chipotle ranch
- Corn tortilla chips, garden fresh guacamole, and your choice of one succulent sauce – salsa picante, salsa verde, pico de gallo, or fresh corn and black bean salsa

See additional appetizers purchases for your cocktail hour and reception on the last pages.

2. Salads

pick one to accompany your menu selection...

Add a Stillwell House Gourmet Salad to your menu package selection for just \$3.75 per person. Choose any of the following salads OR select the salad recommendation that accompanies each menu package.

Mediterranean Inspired

- Shaved Parmesan Caesar salad with homemade garlic toasts
- Stillwell signature greens with fresh tomato, roasted peppers, basil, onion, and fresh mozzarella
- Stillwell signature greens with crumbled feta, Roma tomatoes, cucumbers, and kalamata olives
- Stillwell signature greens with teardrop pear tomatoes, crumbled goat cheese, roasted red peppers and homemade croutons



All American

- Fresh seasonal romaine salad apples, walnuts, blue cheese, and purple onions
- Stillwell signature greens with tomatoes, purple onions, carrots, and cucumbers
- Spinach salad tossed with citrus segments, avocado, and goat cheese
- Spinach salad with blue cheese, raspberries, and almonds

Mexican Inspired

- Chipotle and Asiago cheese Caesar salad with tortilla crispies
- Stillwell signature greens tossed with jicama, red peppers, and queso Mexicano
- Mixed greens, pepitas, Mexican white cheeses and grapes

Choose a Stillwell Gourmet Salad Dressing for your Stillwell Gourmet Salad.

- Chipotle Ranch Dressing
- Balsamic Basil Vinaigrette
- Cranberry Blush Vinaigrette
- Red Wine & Olive Oil Vinaigrette
- Classic Buttermilk Ranch
- Cilantro Lime Dressing

Rehearsal dinner & pre-wedding celebrations...

Have you thought about having your rehearsal dinner at El Charro Café or your bachelor/ette party at Sir Veza's Taco Garage? Ask us about special pricing at either venue when you select your event and menu with us!



3. Gourmet Menu Packages

** Pick ONE of the following menus to serve to your guests.*

All menu packages are served with your choice of artisan bread with butter or fresh, homemade flour tortillas.

Amoré

Salad Recommendation:

Shaved Parmesan Caesar salad with homemade garlic toasts + 3.75 pp

Home style Italian chicken breast in a basil tomato reduction

Penne pasta with a pesto Alfredo cream sauce

Seasonal vegetable sauté

21.95 per person

Classic Stillwell

Salad Recommendation:

*Stillwell signature greens with orange slices,
walnuts, purple onion rounds and goat cheese+ + 3.75 pp*

Chicken breast scaloppini-style in a lemon cream, artichoke and caper sauce

Garlic mashed potatoes

Seasonal vegetable sauté

21.95 per person

Tasty Tucson

Salad Recommendation:

*Stillwell signature greens with tomatoes, onions, carrots
and cucumbers served with a cilantro lime dressing + 3.75 pp*

Prickly Pear-Barbeque grilled chicken with grilled apples

Green chile mashed potatoes

Seasonal vegetable sauté

21.95 per person

Amore de los dos

Salad Recommendation:

*Stillwell signature greens with oranges, purple onion,
pepitas, in a serrano-lime dressing + 3.75 pp*

Chicken fajitas with a black bean salsa (add 2.00 for beef or shrimp)

Classic Rice & Frijoles Refritos

21.95 per person

Supper Soiree

Salad Recommendation:

*Stillwell signature greens with teardrop pear tomatoes,
crumbled goat cheese, roasted red peppers and homemade
croutons in balsamic basil dressing + 3.75 pp*

Chicken Marsala in a tri-mushroom, wine, and peppercorn sauté

Garlic mashed potatoes

Seasonal vegetable sauté

21.95 per person

Rustico

Salad Recommendation:

*Antipasto salad with salami, olives, purple onion,
tomatoes, and shaved parmesan + 3.75 pp*

Pepperoncini and garlic pepper chicken sauté

Pesto mashed potatoes

Seasonal Vegetable sauté

21.95 per person

customize...

***If you want to give your guests the opportunity to choose between three (3) entrée options the night of your dinner, there will be an additional \$2.00 charge per guest. Appetizers, salads, and sides for each entrée choice must be universal (the same for each guest).**

However, you can offer your guests their choice of three entrée items from a variety of our menus i.e. chicken, beef, or fish menus.

You will pay the menu price for those choices plus the \$2.00 choice fee for each guest.

La Provencal

Salad Recommendation:

Stillwell signature greens with orange slices,
walnuts, purple onion rounds and goat cheese + 3.75 pp

Rosemary tomato & roasted pepper tapenade grilled chicken

Garlic mashed potatoes
Seasonal vegetable sauté

21.95 per person

Mi Tierra

Salad Recommendation:

Stillwell signature greens tossed with jicama, red peppers,
and avacado, tossed in a ranchero dressing + 3.75 pp

Jalapeno crema scaloppini-style chicken breast

Cilantro Rice
Calabacitas

21.95 per person

Harvest Feast

Salad Recommendation:

Fresh seasonal romaine salad with apples, walnuts,
and blue cheese in a blush vinaigrette + 3.75 pp

Roasted turkey breast with a festive cranberry-pepita gravy

Garlic mashed potatoes
Seasonal vegetable sauté

21.95 per person

Italian Celebration

Salad Recommendation:

Stillwell signature greens with fresh tomato,
basil, onion and mozzarella + 3.75 pp

Succulent grilled chicken breast in a fresh pesto cream sauce

Penne pasta with vegetable sauté

21.95 per person

Verde Valley Vegan

Salad Recommendation:

Crisp, butter lettuce with pear tomatoes and
artichokes in a zesty balsamic dressing + 3.75 pp

Quinoa-flaxseed tamale with tomatillo salsa

Portabella-stuffed mushroom with fresh green chile and roasted corn
Cilantro rice & whole beans

21.95 per person

La Frontera

Salad Recommendation:

Stillwell signature greens tossed with jicama, red peppers,
and avacado, tossed in a ranchero dressing + 3.75 pp

Grilled chicken with tomatillo roasted corn salsa

Cilantro rice
Black Beans

21.95 per person

Bountiful Hearth

Salad Recommendation:

Stillwell signature greens with tomatoes, goat cheese,
purple onion and balsamic dressing + 3.75 pp

Beef Tips in Mushroom Wine Reduction with Caramelized Onions

Served over your choice of white rice or egg noodles

Seasonal vegetable sauté

23.95 per person

Venetian Garden

Salad Recommendation:

Stillwell signature greens, roasted peppers, tomatoes,
fresh mozzarella & balsamic dressing + 3.75 pp

Classic Chicken Florentine with colorful red peppers, artichokes, and spinach in a creamy Florentine sauce served over tender penne pasta

Seasonal vegetable sauté

23.95 per person

Olympic Event

Salad Recommendation:

Stillwell signature greens with crumbled feta, Roma tomatoes,
cucumbers, & kalamata olives in a light red wine & olive oil vinaigrette + 3.75 pp

Greek stuffed chicken with a feta-lemon infused spinach

Seasonal vegetable sauté

Basmati rice

23.95 per person

La Playa

Salad Recommendation:

*Stillwell signature greens with apples, walnuts,
goat cheese and purple onion + 3.75 pp*

**Choose a succulent whitefish in either a zesty grilled vegetable,
and tomato reduction OR a green chile and roasted corn cream sauce**

Cilantro rice
Seasonal vegetable sauté

23.95 per person

Sabor de Sonora

Salad Recommendation:

Chipotle & Asiago cheese Caesar salad with tortilla crispies + 3.75 pp

Citrus rubbed chicken breast with mango fruit salsa

Cilantro rice
Seasonal vegetable sauté

23.95 per person

Laguna

Salad Recommendation:

*Spinach salad tossed with citrus segments, avocado,
and goat cheese in a balsamic dressing + 3.75 pp*

Tender salmon baked in a lemon caper artichoke cream sauce

Basmati rice
Seasonal vegetable sauté

23.95 per person

Country Summer

Salad Recommendation:

*Stillwell signature greens with goat cheese, orange wedges
and tomatoes tossed in a balsamic dressing + 3.75 pp*

Mango-pineapple glazed grilled pork tenderloin served over stuffing

Garlic mashed potatoes
Seasonal vegetable sauté

23.95 per person

Hot Hacienda

Salad Recommendation:

*Stillwell signature greens and queso casero in a citrus
mango dressing with roasted vegetables + 3.75 pp*

**Chicken breast stuffed with nopalitos &
rustic corn masa stuffing in cilantro crema**

Roasted garlic mashed potatoes
Seasonal vegetable sauté

23.95 per person

Land of Plenty

Salad Recommendation:

*Stillwell signature greens with gorgonzola, tomatoes, and purple
onions tossed in a fresh balsamic vinaigrette + 3.75 pp*

Country baked ham on herb bread stuffing

Whipped mashed potatoes
Seasonal vegetable sauté

23.95 per person

Tuscan Fields

Salad Recommendation:

*Stillwell signature greens, roasted peppers, tomatoes,
fresh mozzarella & balsamic dressing + 3.75 pp*

**Herb-infused stuffed chicken with spinach &
goat cheese served with a pesto glaze**

Garlic mashed potatoes
Seasonal vegetable sauté

23.95 per person

Enchanted Evening

Salad Recommendation:

*Crisp romaine tossed with apples, walnuts, and blue
cheese in a cranberry vinaigrette + 3.75 pp*

Choose one for your guest:

**Peppercorn bistro beef OR pesto grilled chicken
Pasta with roasted pepper cream sauce, shrimp, and artichoke hearts**

Seasonal vegetable sauté

26.95 per person



Brunch Options

Sonoran Sunrise

Huevos Mexicanos:

Scrambled eggs with cheddar cheese and pico de gallo

Chilaquilas: Enchilada Casserole

Fire-roasted Vegetable & Potato Sauté

Refried Beans

Tortillas

Choice of chorizo, peppered bacon, or turkey sausage

21.95 per person

+ Add our delicious El Charro Churro Waffles with cinnamon, sugar, and fresh agave syrup for 4.50 pp

Country Kitchen

Cinnamon sugar waffles with agave maple syrup

Roasted vegetable and cheddar omelet

Rosemary breakfast potatoes

Breakfast bread basket with spread

Choice of Virginia ham, peppered bacon, or turkey sausage

21.95 per person

Forever Yours

Salad Recommendation:

Stillwell signature greens with marinated tomatoes, onions, carrots and crumbled feta in a balsamic dressing + 3.75 pp

Beef tenderloin in a peppercorn mushroom sauté

Pesto mashed potatoes

Seasonal vegetable sauté

26.95 per person

The Oceanic

Salad Recommendation:

Greens, avocado, orange slices, purple onions & homemade croutons in citrus herb dressing + 3.75 pp

Lemon dill salmon garnished with grilled shrimp

Basmati herb rice

Seasonal vegetable sauté

29.95 per person

Romance in the Air

A Double Entrée Delight

Salad Recommendation:

Stillwell signature greens, pears, pecans and crumbled feta cheese in a red wine vinaigrette + 3.75 pp

Salmon served in a Heirloom tomato & roasted vegetable coulis PLUS
Choice of pesto encrusted grilled chicken breast with tomato basil drizzle

OR Peppercorn bistro beef with a fresh mushroom sauté

Choice of whipped potatoes or basmati rice

Seasonal vegetable sauté

36.95 per person

Del Mar

A Double Entrée Delight

Salad Recommendation:

Butter lettuce, radicchio, heirloom tomatoes, purple onions & blue cheese crumble dressing with homemade toast points + 3.75 pp

Citrus scallop and jumbo shrimp skewer

Choice of one additional entrée: Garlic Herb Encrusted salmon with a lemon beurre blanc

Or Peppercorn encrusted beef tenderloin with sautéed mushrooms

Choice of whipped potatoes or basmati rice

Seasonal vegetable sauté

36.95 per person

À la Carte

Appetizers & tastes to add to your event...

Carving stations featuring roasted turkey, pork or beef tenderloin are available in addition to classic selections.

Also, vegan, kosher and organic menus are available. Please inquire about any of the following items available as add-ons to your event menu selections.

Each appetizer provides two pieces per person and is priced per person.

Sonoran Fare & Specialties

Tortilla chips served with your choice of dip

Salsa Fresca	2.25
Fire Roasted Chile Verde Salsa	2.25
Salsa Picante	2.25
Queso Chipotle Fondue	2.25
Fire-Roasted Queso Blanco	2.50
Queso Chipotle with Bacon Fondue	2.75
Queso Chipotle with Chorizo Fondue	3.25
Seafood Queso Chipotle Fondue	3.75
Fresh Cocktail Corn Tamales with Pico de Charro	2.75
Garden Fresh Guacamole	3.00
Cranberry Pepita Guacamole	3.25
Mango Guacamole	3.50
Jalapeno Crab Dip with Tortilla Chips	3.75

Savory Meatballs & Sonoran Tastes

Prickly Pear BBQ Meatballs	3.50
Chipotle Chile Meatballs	3.50
Jalapeno bacon-wrapped shrimp	4.25
Ahi tuna, jalapeno, avocado mini tostadas	5.00

Sliders, Skewers & Shooters

Sonoran Chicken Salad Sliders	3.75
Carnitas Sliders	4.25
Shrimp Ceviche Shooters	4.75
Tequila Lime Shrimp Skewer	5.00
Oysters on the half shell with a chorizo crumble	5.50
Jalapeno Ahi Tuna with cilantro-avocados	5.75
Grilled prickly pear-chicken skewers	5.75

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Why not add any of these appetizer combinations for pre-wedding munchies, cocktail hour, reception dinner, toast time, late-night snack, or to-go treats for guests?

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Mini Chimichangas & Taquitos

Beef or Chicken Mini Taquitos	2.50
Sonoran Bean Mini Chimichangas with Cilantro Crema	2.50
Cilantro Chicken Mini Chimichangas with Cilantro Crema	2.75
Birria Mini Chimichangas with Fresh Salsa	3.00
Sesame Crusted Shrimp Mini Chimichangas with Ginger Peach Salsa	3.25
Carne Seca Mini Chimichangas with Fresh Salsa	3.24
Jalapeno Cream Cheese Shrimp Mini Chimichangas with an Apricot Sauce	4.50

Quesadillas

Mini Quesadillas with Fresh Salsa	2.75
Cilantro Shrimp Mini Quesadillas with Fresh Salsa	3.25
Grilled Chicken Mini Quesadillas with Salsa	3.25
Carne Seca Mini Quesadillas with Salsa	3.25
Grilled Vegetable Quesadillas with Salsa	3.25
Mango Raspberry Quesadillas with Salsa	3.24

Italian Fare

Mushroom caps filled with sautéed vegetables and seasoned bread stuffing	2.75
Feta, Spinach & Sun Dried Tomato Stuffed Mushrooms	2.75
Traditional Sausage-Stuffed Mushrooms	3.00
Mini meatballs in marinara sliders	3.25

Bruschettas

Pesto spinach bruschettas	2.75
Basil, onion, tomato, goat cheese bruschettas	2.75
Olive tapenade bruschettas	2.75
Figs & blue cheese bruschettas	3.00
Smoked salmon with capers bruschettas	4.25
Balsamic chicken salad bruschettas	3.50
Grilled fruit and goat cheese spread	3.50
Beef tenderloin with horseradish & blue cheese crumble bruschettas	5.50

Asian Tastes

Edamame with sea salt	2.00
Thai chicken skewers with peanut dipping sauce	4.25
Citrus shrimp wontons	3.75
Ginger sesame beef skewers	4.25
Chinese chicken salad cups	3.75
Ahi-sesame ginger wonton	4.25
Teriyaki shrimp skewers	4.50
Ahi Tuna tartar on wontons	4.50
Soy Ginger scallops	6.00



Cheese, Fruit and Bread Boards

Spiced Olive Medley	1.50
Domestic cheese platter with assorted crackers or breads	3.00
Mexican cheese board with garlic, olives, and spice-infused olives with tortilla flatbreads	3.50
Imported cheese platter with assorted crackers or breads	3.75
Grilled or fresh vegetable board with choice of dipping sauce - hummus, gorgonzola, spinach artichoke, or toasted onion	3.00
Fresh Seasonal Fruit Board	3.00
Bacon-wrapped dates	3.25
Tuscan Cheese Platter with Salami, Prosciutto, Peppercorn, Olives, Roasted Peppers and Mozzarella	5.75

Dips & Flatbreads, Skewers and Raviolis

Spinach artichoke dip with flatbreads	2.50
Baked brie with a mango or raspberry walnut glaze with assorted flatbreads	2.75
Sundried tomato, roasted garlic, and olive tapenade	2.75
Fresh Seafood crab dip with flatbreads	2.75
Pistachio goat cheese grapes	3.00
Hummus and kalamata tapenade on pita chips	3.50
Oversized Cocktail Ravioli with Marinara or Alfredo Sauce	4.00
Mediterranean display with an assortment of hummus, tapenade, kalamata olives, rosemary feta spread & flatbreads	4.75