

Stillwell House & GARDEN Corporate Menus

Special jubilations for your company celebration!



Vegetarian, Vegan, Gluten-Free, & Paleo Menus Options Available
Se habla Español.

Thank you for choosing The Stillwell Catering Company for your special event. As you know, food is one of the most important and memorable components any special celebration. 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. 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, 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. Our Director of Catering can also create a custom menu for your event to meet your taste, theme and budget. You can schedule a complimentary tour and consultation where you can view the property and receive a personalize event quote. Call 520-623-9123 for your customized event consultation. Events can be held year round and we can accommodate up to 350 guests throughout the property. We also provide discounts for off-peak months, Fridays, Sundays and weekday events.

Optional Services

The following are additional options you may add to your event. Please consult with your coordinator for further information.

- DJ - Add excitement and fun to any event
- Photography - Catch your event on film
- Flower and Décor- Décor and floral services are available to make your event unique. Inquire about our themed events
- Valet Parking
- A desert course from your favorite bakery

*75 guests min required for use of main house

*50 guests min required for use of cantina and courtyard

*100 guests min required for Fri/Sat event

*50 guests min required for Sun- Thursday event

Inclusive Services

Our corporate guests will receive complete accommodations in our historic event facility. Please review our included services and additional options. Corporate packages include the following, along with your choice of menu:

- Rental of The Stillwell House & Garden for 4 hours
- One Event House Coordinator
- One food server per every 25 guests
- PA system, flat screen television with DVD unit in cantina & presentation screen
- XM Radio throughout in main house & cantina
- Centerpiece enhancement
- Elegantly set tables, linens & chairs
- Flatware & china
- Coffee & tea service
- Bartender with a stocked bar of ice, sodas, glassware, juice, coffee, and tea (*you provide your own alcohol & *pay \$2.00 per person in attendance of your event for use of bartender and bar*)
- Water station
- Check-in & guest registration table

The following corporate menus are priced per person: 23.95 ++ for appetizer event, 29.95-32.95 ++ for dinner plus 8.1% tax and 20% gratuity, Sunday through Thursday. A 20% increase is applicable for Friday and Saturday.

Appetizer Reception

23.95 per person ++

50 person minimum on weekdays, 100 person minimum on weekends.

20% increase is applicable for Friday and Saturday.

Tasty Beginnings

Gourmet Board: Assorted cheeses and fresh fruit garnish

Fresh or grilled vegetable platter with Sonoran ranch dipping sauce

Spinach & artichoke dip with artisanal crackers

The Hot Zone

Tortilla chips with salsa picante, cilantro crema, and spinach dip

Queso blanco quesadillas

Sonoran mini bean chimichangas

Athenian Feast

A Mediterranean Sampler Platter:

Greek platter served with feta-garlic infused tomatoes and olives

Artisanal crackers with homemade hummus with pita bread

Tapenade pesto bruschettas

Roasted vegetable-stuffed mushrooms

Tuscan Platter

Mini-meatball sliders

Pesto-Tomato goat cheese bruschettas

Penne Pasta tossed with salami, mozzarella,
and basil in a homemade Italian dressing

Plated Dinners

50 person minimum on weekdays, 100 person minimum on weekends. 20% increase is applicable for Friday and Saturday. Vegetarian, Vegan, Gluten-Free, & Paleo Menus Options Available.

Add one of the following salads or starters to your dinner for 3.00 pp ++:

Starters:

1. Domestic cheeseboard with flatbreads & fresh fruit garnish
2. Pesto, tomato, artichoke bruschettas
3. Fresh vegetable board with chipotle ranch
4. Tortilla chips with spinach-artichoke dip and salsa picante

Salads:

1. Shaved Parmesan Caesar salad with homemade garlic toasts
2. Stillwell greens with mandarin slices, walnuts, purple onion rounds & goat cheese in balsamic vinaigrette
3. Fresh-tossed greens with garden vegetables – tomatoes, onions & cucumbers in a cilantro lime dressing

Amoré

Grilled Italian chicken breast in a basil tomato reduction
Penne pasta with a pesto Alfredo cream sauce
Seasonal vegetable sauté
Artisan breads with butter
29.95 pp

Classic Stillwell

Chicken breast scaloppini-style in a lemon cream, artichoke and caper sauce
Basmati rice
Seasonal vegetable sauté
Artisan breads with butter
29.95 pp

Tasty Tucson

Prickly Pear-Barbeque grilled chicken
Green chile mashed potatoes
Seasonal Vegetables
Artisan breads & butter
29.95 pp

El Festival

Your choice of beef or chicken fajitas (add 2.00 for shrimp)

Fiesta Rice & Frijoles Charro

Homemade flour tortillas

29.95 pp

Mi Tierra

Jalapeno crema scaloppini-style chicken breast

Sonoran Rice & Calabacitas

Flour tortillas

29.95 pp

Supper Soiree

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

Garlic mashed potatoes

Seasonal vegetable sauté

Artisan breads with butter

29.95 pp

Harvest Feast

Roasted turkey breast with festive cranberry-pepita gravy

Garlic mashed potatoes

Seasonal vegetable sauté

Artisan breads with butter

29.95 pp

Olympic Event

Greek stuffed chicken with a lemon-feta infused spinach

Tomato coulis

Basmati rice

Artisan bread with butter

29.95 pp

Forever Yours

Savory beef tenderloin in a peppercorn sauté OR Rosemary-Tomato Pork Tenderloin

Pesto mashed potatoes

Seasonal vegetable sauté

Artisan breads with butter

32.95 pp

Tasteful Additions

Cheese, Fruit and Bread Boards

Domestic cheese platter & assorted crackers/breads	\$3.00
Imported cheese platter & assorted crackers/breads	\$3.50
Grilled or fresh vegetable board with choice of dipping sauce- hummus, gorgonzola, spinach artichoke, toasted onion or balsamic	\$3.00
Fresh, seasonal fruit board	\$2.50
Pistachio goat cheese grape balls	\$2.50
Tuscan cheese platter with salami, prosciutto, olives, roasted peppers and mozzarella	\$4.00

Sonoran Fare

Mini Chimichangas

Cilantro chicken or bean and cheese mini chimichangas with cilantro crema	\$2.00
Carne seca mini chimichangas with fresh salsa	\$2.50
Jalapeno cream cheese shrimp mini chimichangas with apricot sauce	\$4.00

Quesadillas

Cilantro shrimp mini quesadillas with fresh salsa	\$2.50
Grilled chicken mini quesadillas & salsa	\$2.50
Carne seca mini quesadillas with salsa	\$2.50
Grilled vegetable quesadillas with salsa	\$2.50
Mango raspberry quesadillas with salsa	\$2.50

Decadent Sonoran Specialties

Fresh cocktail corn tamales	\$2.00
Prickly pear BBQ meatballs	\$3.25
Chipotle chile meatballs	\$3.25
Fiesta mixed green salad	\$3.50
Bacon-wrapped shrimp with chipotle ranch	\$4.00
Shrimp ceviche shooters	\$4.00

Italian Enchantments

Mushroom caps filled with sautéed vegetables & seasoned bread stuffing	\$1.75
Pine nut & sun dried tomato stuffed mushrooms	\$1.75
Feta, spinach & sun dried tomato stuffed mushrooms	\$1.75
Stuffed mushroom caps	\$1.75
Pesto spinach bruschettas	\$2.00
Parmesan shaved Caesar salad	\$3.50
Homemade mini-meatball sliders	\$3.50

Sweets

Sweet desserts to compliment and complete your feast. Inquire about seasonal selections	
Assortment of cookies, fruit and bite-sized brownies	\$3.00
Strawberry shortcake parfaits	\$3.00
Chocolate decadence cake	\$3.50
Strawberry almond or raspberry almond cake	\$3.50
Tres leches cake	\$3.50
Authentic flan	\$3.50
Cheesecake & fresh berries	\$3.50

