

# Stillwell House & GARDEN Memorials

## Special memoriam guide



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

Thank you for choosing The Stillwell Catering Company for your memoriam event. We can assist you in creating an important and memorable memoriam for your loved one. Menu prices are indicated per person and we customize selections to suit your individual tastes and needs for your unique memorial service, funeral, or intimate celebration of life. 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 to your family or faith. We offer beautifully adorned buffet tables, elegantly set to accommodate any memorial occasion, 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 occasion. Our Director of Catering can also create a custom menu for your event to meet your taste, special needs, and budget. You can schedule a complimentary tour and consultation where you can view the property and receive a personalized event quote. Call 520-623-9123 for your customized event consultation. Events can be held mornings, afternoons, and evenings. We can accommodate up to 350 guests throughout the property.

# Services to consider...

The following are additional options you may add to your memorial or remembrance ceremony. Please consult with your coordinator for further information.

- Flowers & Décor- Décor and floral services are available to make your memorial special.
- Photography services
- Valet Parking
- A desert course from your loved one's 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

## Stillwell included 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: 24.95 ++ for appetizer event, 29.95-34.95 ++ for dinner plus 9.1% tax and 20% gratuity, Sunday through Thursday. A 20% increase is applicable for Friday and Saturday.

# Appetizer Reception

24.95 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



# Full 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, spinach-artichoke dip, salsa picante

## Salads:

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

## El Charro Original

Your **choice of two** El Charro Café original entrees: Pollo El Charro, Pollo Verde, Pork Verde, Chile con Carne, Birria, Carnitas, Corn Tamale, **OR** Chilaquiles

Refried beans  
Sonoran-style rice  
Flour tortillas

**29.95 pp**

## 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

**34.95 pp**

## Classic Stillwell

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

Basmati rice  
Seasonal vegetable sauté  
Artisan breads with butter

**34.95 pp**

## Tasty Tucson

Prickly Pear-Barbeque grilled chicken

Green chile mashed potatoes  
Seasonal Vegetables  
Artisan breads & butter

**34.95 pp**

## El Festival

Your choice of beef or chicken fajitas (add 2.00 for shrimp)  
Fiesta Rice & Frijoles Charro  
Homemade flour tortillas  
**34.95 pp**

## Mi Tierra

Jalapeno crema scaloppini-style chicken breast  
Sonoran Rice & Calabacitas  
Flour tortillas  
**34.95 pp**

## Supper Soiree

Chicken Marsala in a tri-mushroom, wine & peppercorn sauté  
Garlic mashed potatoes  
Seasonal vegetable sauté  
Artisan breads with butter  
**34.95 pp**

## Harvest Feast

Roasted turkey breast with festive cranberry-pepita gravy  
Garlic mashed potatoes  
Seasonal vegetable sauté  
Artisan breads with butter  
**34.95 pp**

## Olympic Event

Greek stuffed chicken with a lemon-feta infused spinach  
Tomato coulis  
Basmati rice  
Artisan bread with butter  
**34.95 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  
**34.95 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