

Gallery of Food

Receptions at the Tucson Botanical Gardens

ITALIAN INFLUENCES

\$39 per guest

Dinner

*Ripe Tomatoes, Mozzarella di Bufala and Fresh Basil
served on a bed of Baby Greens with Balsamic Glaze*

*Boneless Breast of Chicken
Slow-Roasted with Lemon, Fresh Herbs and Garlic*

*Bow-Tie Pasta with Sautéed Spinach,
Grilled Cherry Tomatoes, Toasted Pine Nuts
and a Sprinkling of Fresh Goat Cheese*

*Fresh Green Beans
with Sautéed Onions and Toasted Almonds*

House-baked Breads with Sweet Butter

Dessert

Wedding Cake Provided Separately

Locally Roasted Coffee & Decaf



SIMPLE SOUTHWESTERN

\$39 per guest

Dinner

Tossed Baby Greens with Cumin Vinaigrette

House-baked Breads with Sweet Butter

*Boneless Breast of Chicken served on a bed of Cilantro Pesto
with Roasted Red Sweet Peppers*

*Seasonal Vegetable Sauté
Mexican Oregano and Cracked Pepper*

*Gallery Roasted New Potatoes
with Garlic and Fresh Rosemary*

Dessert

Wedding Cake Provided Separately

Locally Roasted Coffee & Decaf

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TUCSON HARVEST TAQUERIA

\$39 per guest

Casual Spring Dinner

*Hand-made Flour and Corn Tortillas
Double Check Ranch Marinated Grilled Ground Beef
Slow-Roasted Spiced Amado Chicken
Sautéed Rainbow Chard and Local Greens with Roasted Garlic
Smokey Native Tepary Beans simmered with Cumin Onions*

*Toppings:
Shredded Spring Greens
Chipotle Farmer's Goat Cheese
Slivered Green Onions
Radishes
Cilantro
Bowl of Exotic Arizona Citrus
Fresh Salsa and Tomatillo Salsa*

Dessert

*Wedding Cake Provided Separately
Locally Roasted Coffee & Decaf*

SPANISH TAPAS

\$47 per guest

Passed Hors d'Oeuvres

Empanaditas filled with Spinach, Raisins & Pine Nuts

Crostini with Olive Tapenade and Goat Cheese

Tapas Buffet

*Cheese Board with Grilled Cherry Tomatoes,
Long-Stemmed Artichokes, Garlic Infused Olives
House-made Crisp Flatbreads*

Patatas Bravas with Saffron Aioli

Tender Beef Brochettes with Garlic Parsley Sauce

*Chilled Shrimp in Spicy Romesco Sauce,
Mussels served in Dijon Cream*

*Traditional Potato Omelet
with Olive Oil - Marinated Tomatoes*

*Grilled Roma Tomatoes with Manchego
and Herbed Bread Crumbs*

*Chick Pea and Arugula Salad
with Marinated Red Onions and Fresh Lemon*

Dessert Buffet

*Wedding Cake Provided Separately
Locally Roasted Coffee & Decaf*

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HEAVY HORS D'OEUVRES

\$49 per guest

Passed Appetizers

Marinated Mushrooms with Decadent Pine Nut Filling

Roast Lamb Samosas with Dried Fruit and Nuts

Buffet

Gallery Artisanal Cheese Board

*Soft Gourmet and Imported Cheeses, Mediterranean Spiced Olives,
Grilled Cherry Tomatoes, Long Stemmed Artichoke Hearts
House-made Crackers, Flatbreads and Toasts*

Smoked Trout Cakes with Remoulade

*Thinly Sliced Marinated Roasted Tender Beef
served Room-Temperature with Horseradish Cream*

Grilled Garlic Shrimp served Chilled with Garden Cocktail Sauce

*Savory Tarte Tartin with Fire-Roasted Eggplant, Goat Cheese,
Seared Onions, Ripe Garden Tomatoes and Fresh Basil*

*Grilled Seasonal Vegetable Platter
with Sweet Pepper Dipping Sauce*

Dessert Buffet

*Gallery House-made Finger Cookies
Bowl of Strawberries with Chantilly Cream*

Wedding Cake (priced separately)

Locally Roasted Coffee & Decaf

TASTE OF THE MEDITERRANEAN

\$51 per guest

Passed Hors d'Oeuvres

*Filo Triangles with Sautéed Spinach, Caramelized Onions,
Feta, Toasted Pecans and Golden Raisins*

Miniature Roast Potato with Tapenade and Crème Fraiche

Dinner

*Marinated Bufala Mozzarella, Grilled Cherry Tomatoes
with Basil Infused Olive Oil, Balsamic Glaze*

*Boneless Breast of Chicken
simmered with Wild Mushrooms and Calvados Cream*

*Herb Crusted Leg of Lamb served with Fresh Mint
and Olive Oil Dunking Sauce*

*Gallery Creamy Polenta
with Slow-Roasted Ripe Heirloom Tomatoes
and Baby Vegetables*

House-baked Crusty Breads with Sweet Butter

Dessert

Wedding Cake (provided separately)

Locally Roasted Coffee & Decaf



Visit Us at www.GalleryofFood.com or call 520-884-5033

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Receptions at the Tucson Botanical Gardens

FLAVORS OF THE SOUTHWEST

\$51.50 per guest

Passed Hors d'Oeuvres

*Miniature Empanaditas with Roasted Garlic,
Queso Fresco and Sun-dried Tomatoes*

Roasted Poblano, Caramelized Onion and Brie Quesadillas

Dinner

*Arugula and Watercress Salad with Avocado & Fresh Mango
Drizzled with Cilantro-Lime Vinaigrette*

*Corn Bread wrapped in Husks
served with Sweet Butter and Jalapeno Jam*

Mesquite Wood Smoked Trout with Arizona Citrus Salsa

*Roasted Herb Rubbed Tender Beef
served on a bed of Seared Onion Wheels
with Mild Pajillo Negro Chile Sauce*

Garlic Roasted New Potatoes with Mexican Oregano

*Grilled Seasonal Vegetable Platter
with Sweet Pepper Dipping Sauce*

Dessert

Wedding Cake (provided separately)

Locally Roasted Coffee & Decaf

CLASSICLY COMPOSED

\$50 per guest

Passed Hors d'Oeuvres

Marinated Button Mushrooms with Gorgonzola Cream

Savory Heart Shaped Scones with Smoked Salmon Mousse

Dinner

*Tossed Baby Greens with Crumbled Bleu Cheeses,
Spiced Walnuts, Red Onion Wheels
Balsamic Vinaigrette*

*Pecan Wood Smoked Pork Tenderloin
served with Fig Compote*

*Boneless Rib Eye Roast crusted in Garlic and Herbs
served on a bed of Sautéed Portabella Mushrooms
with Horseradish Cream*

*Jasmine and Wild Rice Mélange
with Sautéed Leeks and Chives*

*Grilled Asparagus Spears
with Pistachio Dipping Sauce*

*Roasted Baby Carrots with Tops
Drizzled with Ginger Butter*

Fresh House-baked Rolls with Sweet Butter

Dessert

Wedding Cake (priced separately)

Locally Roasted Coffee & Decaf

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CASUAL CHILLED LUNCHEON

\$38 per guest

Luncheon Buffet

*Tossed Baby Greens with Dried Fruits and Nuts
Served with Red Wine Vinaigrette*

Quinoa Salad with Tomato, Cucumber and Mint

*Gallery Pasta Salad with Bow-Tie Pasta
with Grilled Cherry Tomatoes, Kalamata Olives,
Caramelized Onions and Scallions
Tossed in Lemon Dressing*

*Chilled Sliced Marinated Tender Beef and Grilled Chicken
Assorted Sliced Cheeses*

*Sage Mayonnaise, Coarse Ground Mustard, Basil Pesto
Garden Ripe Tomatoes and Red Onion Wheels
House-baked Breads for Finger Sandwiches*

Dessert

Assorted Gallery Cookies

Wedding Cake (provided separately)

Locally Roasted Coffee & Decaf



FORMAL LUNCHEON

\$41 per guest

Luncheon Buffet

*Tossed Baby Greens with Marinated Vegetables
Served with Balsamic Vinaigrette*

*Gallery Chicken Salad
with Grapes, Tarragon and Toasted Almonds*

Orzo Salad with Lemon Zest, Asparagus and Scallions

*Mesquite Smoked Wild Salmon Filet
Served Room-temperature with Fruit Salsa*

House-baked Rolls with Sweet Butter

Dessert

Bittersweet Chocolate Dipped Tuxedo Strawberries

Wedding Cake (provided separately)

Locally Roasted Coffee & Decaf

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SUNDAY BRUNCH

\$36 per guest

Mid Morning Buffet

*Gallery Baked Eggs with Sautéed Spinach,
Caramelized Onions,
Roasted Red Peppers and Cream Cheese*

*House-Roasted Breakfast Potatoes
with Garlic and Sweet Peppers*

Apple Wood Smoked Bacon

Fresh Baked Breakfast Pastries

Fresh Fruit Salad with Mint and Maple Syrup

Dessert

Wedding Cake (provided separately)

Locally Roasted Coffee & Decaf

SUNDAY BRUNCH

\$36 per guest

Breakfast Buffet

*Gallery Baked Eggs with Basil,
Fresh Tomatoes and Goat Cheese*

*French Toast Strata
Served with Grilled Bananas, Spiced Pecans and Maple Syrup*

House-made Scones with Butter and Preserves

Hand-ground Breakfast Sausage

Seasonal Fresh Fruit Platter

Dessert

Wedding Cake (provided separately)

Locally Roasted Coffee & Decaf