

ITALIAN INFLUENCES

\$35 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 & Garlic*

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

*Fresh Green Beans
with Sautéed Onions & Toasted Almonds*

*House-baked Breads
with Sweet Butter*

Dessert

Wedding Cake Provided Separately

Locally Roasted Coffee & Decaf



SIMPLE SOUTHWESTERN

\$35 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 & Cracked Pepper*

*Gallery Roasted New Potatoes
with Garlic & Fresh Rosemary*

Dessert

Wedding Cake Provided Separately

Locally Roasted Coffee & Decaf

TUCSON HARVEST TAQUERIA

\$35 per guest

Casual Spring Dinner

*Hand-made Flour & Corn Tortillas
Marinated Grilled Shredded Beef
Slow-Roasted Spiced Chicken
Roasted Vegetables & Garlic*

Smokey Native Tepary Beans simmered with Cumin Onions

Cilantro Rice

Toppings:

*Shredded Spring Greens
Chipotle Farmer's Goat Cheese
Slivered Green Onions*

Radishes

Cilantro

*Bowl of Exotic Arizona Citrus
Fresh Pico de Gallo & Tomatillo Salsa*

Dessert

Wedding Cake Provided Separately

Locally Roasted Coffee & Decaf

SPANISH TAPAS

\$43 per guest

Passed Hors d' Oeuvres

Empanaditas filled with Spinach, Raisins & Pine Nuts

Crostini with Olive Tapenade & Goat Cheese

Tapas Buffet

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

Patatas Bravas with Saffron Aioli

Tender Beef Brochettes with Garlic Parsley Sauce

Grilled Shrimp in Spicy Romesco Sauce,

Mushrooms Sautéed with Garlic & Parsley

Polenta Andalusia:

*Corn Polenta with Sun Dried Tomatoes,
Chopped Olives & Manchego*

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

Dessert Buffet

Wedding Cake Provided Separately

Locally Roasted Coffee & Decaf

HEAVY HORS D' OEUVRES

\$40 per guest

Passed Hors d' Oeuvres

Marinated Mushrooms with Decadent Nut Filling

Roast Lamb Samosas with Dried Fruit & Nuts

Buffet

Gallery Artisanal Cheese Board

Soft Gourmet & Imported Cheeses, Mediterranean Spiced Olives,

Grilled Cherry Tomatoes, Grilled Artichoke Hearts

House-made Crackers, Flatbreads & 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 & 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

\$47 per guest

Passed Hors d' Oeuvres

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

Miniature Roast Potato with Tapenade & Crème Fraiche

Dinner

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

Boneless Breast of Chicken simmered with Wild Mushrooms & Calvados Cream

Herb Crusted Leg of Lamb served with Fresh Mint & 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



Gallery of Food

Wedding Packages

Receptions at the Tucson Botanical Gardens

FLAVORS OF THE SOUTHWEST

\$47.50 per guest

Passed Hors d' Oeuvres

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

Roasted Poblano, Caramelized Onion & 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*

Mesquite Wood Smoked Trout with Arizona Citrus Salsa

*Roasted Herb Rubbed Tender Beef
served on a bed of Seared Onion Wheels
with Mild Pasillo 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

CLASSICALLY COMPOSED

\$46 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 & Herbs
served on a bed of Sautéed Portabella Mushrooms
with Horseradish Cream*

*Jasmine & 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

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

CASUAL CHILLED LUNCHEON

\$34 per guest

Luncheon Buffet

*Tossed Baby Greens with Dried Fruit & Nuts
Served with Red Wine Vinaigrette*

Quinoa Salad with Tomato, Cucumber & Mint

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

*Chilled Sliced Marinated Tender Beef & Grilled Chicken,
Grilled Eggplant
Assorted Sliced Cheeses*

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

Dessert

Assorted Gallery Cookies

Wedding Cake (provided separately)

Locally Roasted Coffee & Decaf



FORMAL LUNCHEON

\$37 per guest

Luncheon Buffet

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

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

Orzo Salad with Lemon Zest, Asparagus & 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

Gallery of Food

Wedding Packages

Receptions at the Tucson Botanical Gardens

SUNDAY BRUNCH

\$32 per guest

Mid Morning Buffet

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

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

Apple Wood Smoked Bacon

Fresh Baked Breakfast Pastries

Fresh Fruit Salad with Mint & Maple Syrup

Locally Roasted Coffee & Decaf

SUNDAY BRUNCH

\$32 per guest

Breakfast Buffet

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

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

House-made Scones with Butter & Preserves

Hand-ground Breakfast Sausage

Seasonal Fresh Fruit Platter

Locally Roasted Coffee & Decaf

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

Any menu can be customized.

On a budget?

We can create a proposal based on your personal vision & needs.

Ala carte dinners start at \$20 per person.

Ala carte lunches & brunches start at \$17 per person.

Customize your Package.
Add the services that fit your vision.

~Placesettings:
china or biodegradable disposables, stainless flatware, glassware

~Staffing:
set-up, service, cake cutting, clean up

~Bartending & Bar Service:
includes liability insurance

~Bar Set-Up:
ice, nice tubs to chill beverages, appropriate condiments

ALA CARTE PRICING

*Italian Influences Dinner:
\$20 per person*

*Simple Southwestern
\$20 per person*

*Tucson Harvest Taqueria
\$20 per person*

*Spanish Tapas
\$30 per person*

*Heavy Hors d' Oeuvres
\$27 per person*

*Taste of the Mediterranean
\$36 per person*

*Flavors of the Southwest
\$36 per person*

*Classically Composed
\$35.50 per person*

*Casual Chilled Luncheon
\$19 per person*

*Formal Luncheon
\$22 per person*

*Sunday Brunch: Mid Morning Buffet
\$17 per person*

*Sunday Brunch: Breakfast Buffet
\$17 per person*