



A LA CARTE

BANQUET SELECTIONS



Appetizers

Gulf of Mexico Ceviche Shooters

Jumbo Shrimp on Ice

with Cowboy Cocktail Sauce

Pecan Smoked Salmon and Rainbow Trout Tray

with Garlic Herb Cream Cheese, Lahvosh, Onions, & Capers

Mashed Potato Martini Bar

with Bacon, Scallions, Cheddar Cheese, Chili con Carne, Sour Cream

Imported and Domestic Cheese Display

with Assorted Crackers

Fresh Seasonal Fruit and Berry Display

Blue, Red and White Corn Tortilla Chips

either with:

Cheesy Spinach Artichoke Dip or

Guacamole and Salsa Mexicana or

Spicy Black Bean Dip and Salsa Mexicana or

Fresh Salsa Verde and Salsa Fresca

Roasted Green Chili and Cheese Quesadilla

Wild West Chicken Wings

with Bleu Cheese and Ranch Dressing

Hop Sings Vegetable Spring Rolls

with Cilantro Scallion Soy Sauce

Potato Skins

with Cheddar Cheese, Bacon, Scallions and Sour Cream

Chicken Poppers

with Sarsparilla Orange Sauce

Black Bean and Chicken Empanadas

with Roasted Tomatillo Salsa

Fresh Vegetable Platter

with Chipotle Chile-Ranch Dressing



Minimum of 50 guests required. Prices subject to change.



Entree Selections

*Old Tucson Studios is proud to serve only
USDA Inspected Choice and Prime Cut Steaks.*

USDA Choice 9 oz Filet Mignon

Charbroiled and Served with Cilantro Béarnaise and
Marinated Portobello Mushrooms

USDA Choice 16 oz T Bone Steak

Charbroiled and Served with Ancho Chili Butter and
Grilled Green Onions

USDA Choice 10 oz New York Steak

Charbroiled and Served with Garlic Herb Butter and
Jalapeño Onion Straws

USDA Choice 10 oz Rib Eye Steak

Charbroiled and Served with Peppercorn Butter and
Jalapeño Onion Straws

Barbeque Pork Ribs

Glazed with Chipotle Chile and
Mesquite Honey B.B.Q. Sauce

Slow Roasted USDA Choice Jumbo Beef Back Ribs

with Big Jakes Famous B.B.Q. Sauce

Airline Breast of Chicken

Achiote Marinated and Charbroiled
Served with Chunky Fire-Roasted Green Chili Salsa

Additional charge for plated service.



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Side Dishes & Additional Entrées

Your Choice of Two Side Dishes Accompany Your Entrée Selection:

Ranchers Salad with Chipotle Chili Ranch Dressing
Charro Beans - Wild Rice Pilaf
Sour Cream and Chive Whipped Potatoes
Jalapeño Jack Cheese Scalloped Potatoes
Calabacitas - Mesquite Honey Buttered Baby Carrots
Corn on the Cob - Tangy Cole Slaw - Creamy Potato Salad

All meals include Honey Butter biscuits
Coffee

Baked Potato Bar and Additional Side Dishes available

Any of the following entrees may be added for an additional charge:

Arizona Citrus Marinated Mesquite Grilled Chicken
with Prickly Pear Plum Sauce

Smoked Brown Sugar and Chili Cured Beef Brisket
with Big Jakes Famous B.B.Q. Sauce

Sugar Cane Skewered Shrimp
with Red Chili Garlic Butter

Charbroiled Filet of Salmon
with our Homemade Chunky Salsa Fresca

Sonora Blackened Sea Bass
with Margarita Butter

Gourmet Vegetarian Options Available Upon Request





Desserts

Triple Chocolate Torte
with Raspberry Brandy Sauce

Bourbon Laced Apple Caramel Torte
with Cinnamon Spiced Cream

My Nana's Sopapillas
Finished with Mesquite Honey and Powdered Sugar

Arizona Pecan Pie
with Whipped Cream

Tres Leches Cake
with Caramel and Chocolate Sauce

Kahlua Cheesecake
served with Seasonal Berries

Peach or Apple Cobbler
with Vanilla bean Whipped Cream

Apple Pie
with Whipped Cream

Margarita Pie
with Whipped Cream

Carrot Cake
with Cream Cheese Frosting

*If you don't see what you want, just ask –
our Pastry Chef will create it!!*

