

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 personalized 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.

Inclusive Services

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

- Venue rental fee of \$200 provides The Stillwell House & Garden for three hours: (*\$200 venue fee based on a minimum of 100 guests + possible increase based on increased headcount*).
- Bartender fee of \$2 per person provides a stocked bar of ice, sodas, glassware, juice, coffee, and tea (*you provide your own alcohol*).
- One Event House Coordinator
- Professional wait staff
- Stationary HDTV flat screen television with HDMI presentation capabilities in 1901 Room
- XM Radio throughout in main house & cantina
- Centerpiece enhancement
- Elegantly set tables, linens & chairs
- Flatware & china
- Coffee & tea service
- Water station
- Check-in & guest registration table

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
- AV Package with wireless microphone with portable PA and outdoor sound system
- 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 dessert 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**

The following corporate menus are priced per person: 23.95 ++ for appetizer event, 31.95-34.95 ++ for dinner - plus bar fee, sales tax, and service charge, 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 spiced olive trio with flatbreads
Fresh or grilled vegetable platter with Sonoran ranch dipping sauce
Spinach & artichoke dip with chile-lime dusted tortilla chips

The Hot Zone

Tortilla chips with salsa picante, cilantro crema, spinach-artichoke and jalapeno dip
Queso blanco quesadillas (*2-per person*)
Sonoran chicken mini chimichangas (*2-per person*)

Athenian Feast

A Mediterranean Sampler Platter:
Greek platter served with pita bread, olive medley,
hummus, and grilled vegetables with flatbreads
Roasted bell pepper and fresh herb bruschettas
Sundried tomato herb-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.

See our **Tasteful Additions Page** for our appetizer, salad, and dessert add-ons.

Amoré

Grilled Italian chicken breast in a basil tomato reduction

Penne pasta with a pesto alfredo cream sauce

Seasonal vegetable sauté

Dinner roll with butter

31.95 pp

Classic Stillwell

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

Basmati rice

Seasonal vegetable sauté

Dinner roll with butter

31.95 pp

Tasty Tucson

Prickly Pear-Barbeque grilled chicken

Green chile mashed potatoes

Seasonal vegetable sauté

Dinner roll with butter

31.95 pp

El Festival

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

Fiesta Rice & Frijoles Charro

Homemade flour tortillas

31.95 pp

Mi Tierra

Jalapeno crema scaloppini-style chicken breast
Sonoran Rice & Calabacitas
Homemade flour tortillas
31.95 pp

Taste of Mexico

A classic El Charro Café feast!
Beef birria or pollo Arizona
Fresh corn tamale
Frijoles Charros and Sonoran Rice
Homemade flour tortillas
31.95 pp

Harvest Feast

Roasted turkey breast with festive cranberry-pepita
gravy served over sundried tomato stuffing
Garlic mashed potatoes
Seasonal vegetable sauté
Dinner roll with butter
31.95 pp

Sabino Springs

Citrus grilled salmon with a roasted corn and tomatillo salsa
Cilantro rice
Calabacitas - a corn and squash medley
Dinner roll 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
Dinner roll with butter
34.95 pp

Great Start Breakfasts

Baja Breakfast

Fresh fruit display with agave lime yogurt
Scrambled egg burritos with cheddar and pico de gallo in a flour tortilla
Served with salsa picante and cilantro crema on the side
Choice of pepper bacon, turkey sausage, or homemade chorizo
Roasted red potatoes
Refried beans
Flour tortillas
Churro waffles
Orange juice and coffee
31.95 pp

Sunrise Breakfast

Breakfast bakery basket
Fresh fruit display with citrus-infused yogurt
Oatmeal Bar: raisins, brown sugar, nuts
Breakfast sandwich: farmhouse cheddar,
Roasted red peppers, and scrambled eggs on a fresh jumbo croissant
Choice of pepper bacon, turkey sausage, or grilled ham
Roasted red potatoes
Orange juice and coffee
31.95 pp

Breakout Sessions

Add these to complete your all-day event:

Healthy Happy Hour

Fresh whole fruit, granola bars, trail mix, popcorn and bottled water 9.95

Cookie Bar

Milk and cookies- 2% and chocolate milk and gourmet cookie bar 9.95

5th Ave Happy Hour

Tortilla chips, salsa, guacamole, and mini chimichangas with agave strawberry limeade 9.95

Tasteful Additions

See our celebration menu for more extensive options.

Cheese, Fruit and Bread Boards

Domestic cheese platter & assorted crackers/breads	\$3.00
Imported cheese platter & assorted crackers/breads	\$3.75
Grilled or fresh vegetable board with choice of dipping sauce- hummus, gorgonzola, spinach artichoke, toasted onion or balsamic	\$3.00
Fresh, seasonal fruit board	\$3.00
Pistachio goat cheese grape balls	\$3.00
Tuscan cheese platter with salami, prosciutto, olives, roasted peppers and mozzarella	\$5.75

Sonoran Fare

Mini Chimichangas (two pp served with cilantro crema or salsa)

Sonoran bean and cheese	\$2.50
Cilantro chicken	\$2.75
Carne seca	\$3.25
Jalapeno cream cheese and shrimp with apricot sauce	\$4.50

Quesadillas (two pp served with cilantro crema or salsa)

Cilantro shrimp	\$3.25
Grilled chicken	\$3.25
Carne seca	\$3.25
Grilled vegetable	\$3.25
Mango raspberry	\$3.25

Decadent Sonoran Specialties

Fiesta mixed greens salad	\$3.75
Fresh cocktail corn tamales	\$3.25
Prickly pear BBQ meatballs	\$3.50
Chipotle chile meatballs	\$3.50
Bacon-wrapped shrimp with chipotle ranch	\$4.25
Shrimp ceviche shooters	\$4.75

Italian Enchantments

Parmesan shaved Caesar salad	\$3.75
Mushroom caps filled with sautéed vegetables & seasoned bread stuffing	\$2.75
Artichoke, tomato, red onion and goat cheese bruschettas	\$2.75
Roasted red pepper and fresh herb bruschettas	\$2.75
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
Cheesecake & fresh berries	\$3.50
Chocolate decadence cake	\$3.50
Margarita-lime flan	\$3.50
Tres leches cake	\$3.50
Traditional classic flan	\$3.50
Tiramisu	\$3.50
Strawberry shortcake parfaits	\$3.00

