

# Stillwell House & GARDEN Corporate Events



## A unique location for your next gathering

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 beautiful china and flatware. We offer vegan, vegetarian, kosher, dairy-free and gluten-free; 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 \$125/hour provides The Stillwell House & Garden for a maximum rental of 6 hours:
- Bartender fee of \$3 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, 29.95-34.95 ++ for dinner - plus bar fee, sales tax, and service charge, Sunday through Thursday. A 20% increase is applicable for Friday and Saturday.

# Appetizer Reception

24.95 per person ++

*Vegetarian, Vegan, Gluten-Free, & Dairy Free Menus Options Available.*

## 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*)

## Farmer's Market

Fresh, seasonal vegetables from our farmer's market served with  
pita bread and flat bread, hummus, and olive medley  
Basil pesto goat cheese 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

*Vegetarian, Vegan, Gluten-Free, & Dairy-Free Menu Options Available.  
See our Tasteful Additions Page for our appetizer, salad, and dessert add-ons.*

*The following menus include spinach artichoke dip and tortilla chips for cocktail hour.*

## Tasty Tucson

All natural prickly pear-barbeque grilled chicken  
Green chile mashed potatoes  
Seasonal vegetable sauté  
Dinner roll with butter  
*31.95 pp*

## El Festival

Chicken fajitas (add 3.00 for shrimp OR beef)  
Fiesta Rice & Frijoles Charro  
Homemade flour tortillas  
*31.95 pp*

## 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

All natural grilled chicken in a lemon cream, artichoke, and caper sauce  
Wild rice pilaf  
Seasonal vegetable sauté  
Dinner roll with butter  
*31.95 pp*

## Mi Tierra

All natural grilled chicken in a jalapeno crema sauce  
Sonoran Rice & Calabacitas  
Homemade flour tortillas  
*31.95 pp*

# Taste of El Charro

*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*

# Tuscan Fields

Herb-infused stuffed chicken with spinach & goat cheese served with a pesto glaze

Garlic mashed potatoes

Seasonal vegetable sauté

*32.95 pp*

# Sabino Springs

Southwestern blackened salmon with a roasted corn and tomatillo salsa

Yukon Gold mashed potatoes

Seasonal vegetable sauté

Dinner roll with butter

*34.95 pp*

# Forever Yours

Rosemary and heirloom tomato pork loin

Pesto mashed potatoes

Seasonal vegetable sauté

Dinner roll with butter

*34.95 pp*

*Inquire about additional menu options.*

# 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

### 5<sup>th</sup> 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	\$2.75
Cilantro chicken	\$3.25
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	\$3.50
Grilled chicken	\$3.50
Carne seca	\$3.50
Grilled vegetable	\$3.50
Mango raspberry	\$3.50

### 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	\$3.25
Artichoke, tomato, red onion and goat cheese bruschettas	\$2.75
Roasted red pepper and fresh herb bruschettas	\$2.75
Homemade mini-meatball sliders	\$4.00

### Sweets

Sweet desserts to compliment and complete your feast. Inquire about seasonal selections	
Assortment of cookies, fruit and bite-sized brownies	\$3.50
Cheesecake & fresh berries	\$4.50
Chocolate decadence cake	\$4.50
Margarita-lime flan	\$3.50
Tres leches cake	\$3.50
Traditional classic flan	\$3.50
Tiramisu	\$4.50
Strawberry shortcake parfaits	\$4.50