

**IRONWOOD FOOD SERVICES**  
**at the Arizona-Sonora Desert Museum**



**SAMPLE WEDDING MENUS**

Ironwood Food Services is the exclusive caterer of the Arizona-Sonora Desert Museum, offering catering options for groups of all sizes. IFS specializes in creating sumptuous menus featuring ingredients that are indigenous to the Sonoran Desert region. Catering prices start at \$43 per person, and \$2,000 minimum applies. The Ironwood also offers hosted, partially-hosted, and cash bars with standard or top shelf options. We look forward to working with you to create a menu that reflects your event perfectly!

**HORS D'OEUVRES**

**COLD TRAY SELECTIONS (STATIONARY)**

The following hors d'oeuvres are priced per person:

***Arizona Anti Pasta — \$8.00***

A mix of grilled chicken, jicama slaw, dry aged sausage, roasted corn, grilled vegetables, roasted peppers, and jack cheese with tortilla chips

***Domestic and Imported Cheeses and Fruit — \$7.50***

A selection of cheeses, seasonal fruits and berries served with assorted crackers

***Domestic and Imported Cheeses — \$6.50***

Served with assorted crackers

***Assortment of Crudités — \$5.00***

Served with roasted fennel and garlic dip

(All catering is subject to 6.1% sales tax and 22% service charge)

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Michelle DeKoster, Catering Sales Manager | (520) 883-3006 | michelledekoster@fbmgmt.com

## **HORS D'OEUVRES (Continued)**

### **STATIONARY OR PASSED RECEPTION TRAYS**

The following hors d'oeuvres are priced per tray, with 25 pieces per tray.

***Garlic Shrimp & Avocado with Pico de Gallo — \$70.00***

Spooned atop crispy potato rounds

***Sliced Tenderloin on Toasted Garlic Focaccia — \$70.00***

With bleu cheese crème

***Marinated Dos Equis Beef or Chicken Skewers — \$70.00***

With a roasted Mexican salsa

***Sonoran Style Tostitos — \$65.00***

Carne Seca flavored with onions, peppers and garlic finished with queso fresco in a corn tortilla cup

***Kaifer Coconut Lime Ceviche — \$60.00***

Shrimp, avocado, Kaifer lime, coconut milk, lime & pineapple juice, scallions in a corn tortilla cup

***Assorted Bruschetta — \$60.00***

Red ripe tomatoes, black bean purée with roasted red peppers, grilled squash & asparagus tips, fresh garlic hummus, all on toasted focaccia rounds

***Potstickers “Ocotillo” — \$62.00***

Spicy pork-filled dumplings served with ancho chili roasted tomatillo sauce

***Vegetable Spring Rolls — \$62.00***

Served with prickly pear sauce

***Achiote Marinated Pork with Grilled Pineapple — \$65.00***

On toasted focaccia

***Grilled Jicama Triangles — \$55.00***

Grilled Mexican flatbread topped with an olive tapenade or cilantro pesto, roasted nopales, grilled chicken, finished with melted jack cheese

***Roasted Tomato, Portobello and Basil Canapé — \$55.00***

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## **PLATED DINNER MENUS**

Plated dinners include an Ocotillo House salad with choice of dressing (prickly-pear, Arizona honey-lime, balsamic walnut vinaigrette, or chipotle ranch), fresh baked bread with pesto dipping sauce, and coffee service. All entrees are served with a choice of one vegetable side item and one potato or rice side item.

### ***SIDE ITEM SELECTIONS***

#### **Vegetable Selections**

##### ***Calabacitas***

Mexican squash casserole with zucchini, yellow squash, corn, and onions in a light cheese sauce

##### ***Sautéed Baby Vegetables***

##### ***Asparagus with Warm Red Pepper Vinaigrette***

##### ***Grilled Vegetables***

Including yellow squash, zucchini, onion, and Portobello mushrooms

##### ***Zucchini and Carrots***

Glazed with honey butter and ginger sauce

#### **Rice & Potato Selections**

##### ***Rice Pilaf***

##### ***Green Chili Au Gratin Potatoes***

Idaho potatoes baked with green chili crème sauce, generously topped with Parmesan cheese bread crumbs

##### ***Potatoes Lyonnaise***

Sautéed potatoes with onions and fresh thyme, finished with butter

##### ***Potatoes Anna***

*Delicate sliced potatoes baked golden with Parmesan and butter*

##### ***Roasted Corn, Green Chile, and Cheese Polenta***

*Traditional cornmeal patties with Southwestern flair*

##### ***Classic Mashed Potatoes***

*With roasted garlic and crema*

##### ***Roasted Creamer Potatoes***

*Served skins on with butter and fresh herbs*

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# **PLATED DINNER MENUS (Continued)**

## **ENTRÉE SELECTIONS**

The following entrees are priced per person:

### ***Habanero New York Strip Steak — \$49.00***

Grilled New York strip with habanero seasoning, a rich, traditional Bordelaise sauce, and tobacco onions.

### ***9 ounce Top Sirloin — \$50.00***

Achiote chili rubbed with caramelized shallots and peppers

### ***Garlic Grilled Shrimp — \$46.00***

Served with roasted red peppers, corn & potato hash, and topped with a tarragon crème.

### ***Grilled Dorado — \$46.00***

Dorado encrusted with a pistachio medley and finished with a roasted tomato beurre blanc.

### ***Wok Charred Salmon — \$44.00***

Line-caught salmon filet with a wasabi and prickly-pear honey glaze.

### ***Charbroiled Stuffed Breast of Chicken — \$44.00***

Stuffed with a chipotle basil pesto, pancetta ham, and topped with jack cheese .

### ***Pumpkin Seed Crusted Chicken Breast on Butternut Squash — \$44.00***

Pan-seared chicken breast encrusted with pumpkin seeds on a bed of ancho chili-spiced butternut squash.

## **Vegetarian Options**

### ***Grilled Vegetable Palette — \$43.00***

Poblano chili cheese relleno with a Portobello mushroom, summer-squash, Bermuda-onion, asparagus, roasted-pepper, and black-bean pico de gallo, with a roasted tomato vinaigrette.

### ***Black Bean & Portobello Napoleon — \$43.00***

Vegetarian black bean and roasted red-pepper cakes stacked with grilled Portobello mushroom and finished with melted aged jack cheese.

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## **BUFFET DINNER MENUS**

### ***Signature Buffet — \$63.00***

Buffet dinners include an Ocotillo House salad with choice of dressing (prickly-pear, Arizona honey-lime, balsamic walnut vinaigrette, or chipotle ranch); choice of warm flour tortillas, fresh baked focaccia, or French dinner rolls; and coffee service. Priced per person.

*Please make two selections from the following main entrees:*

- Sliced Pork Loin with Prickly Pear Sauce
- Pistachio-encrusted Mahi-mahi with lime beurre blanc
- Pancetta chicken with basil pesto in a supreme sauce
- Lime cilantro marinated grilled chicken breast finished with prickly pear compound butter
- Dos Equis marinated tri-tip with a habanero demiglace and sweet peppers

*Please select two accompaniments:*

- |                            |                    |
|----------------------------|--------------------|
| Swiss chard                | Grilled vegetables |
| Broccoli rabe              | Refried beans      |
| Calabacitas                | Rice pilaf         |
| Asparagus with lemon thyme | Yam hash           |
| Roasted creamer potatoes   |                    |

*Please select one dessert option:*

- Traditional New York cheesecake with cherries
- Key Lime pie sprinkled with almonds
- Chocolate toffee Kahlua mousse cake
- Streusel apple pie

### ***Sizzling Sonoran Buffet — \$53.00***

Build Your Own Fajita Bar: Sizzling grilled strips of beef and chicken with onions, red and yellow peppers, accompanied by sour cream, tomatoes, jalapenos, and warm flour tortillas. Sides include: Jicama mandarin orange salad, cheese enchiladas with chili rojo, refried beans, and calabacitas (corn, zucchini, yellow squash, peppers, onions, and queso fresco).

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## **DESSERTS**

The following desserts are \$9.50 per person. Desserts may be paired in a duet for \$2 additional. Wedding cakes may be provided by an external bakery. Cake cutting service is available for \$2.50 per person.

### ***Lemon Curd Napoleon with Fresh Seasonal Fruit***

### ***Espresso Cake with Chocolate Ganache***

Chocolate and espresso cake drizzled with rich chocolate ganache, topped with whipped cream and seasonal berries

### ***Caramel Turtle Cheesecake***

Rich traditional cheesecake topped with creamy caramel, chocolate and pecan toffee crunch

### ***Abbie's Famous Crème Brûlée***

Crème brûlée with choice of: Kahlua, seasonal berries or vanilla bean

### ***Raspberry and Lemon Sorbet with Mixed Nut Brittle***

### ***Ancho Chile Chocolate Mousse***

In a pinon tulle cup with raspberry coulis and whipped cream

### ***Chocolate Flourless Cake***

With crème anglaise, whipped cream and fresh berries

### ***Traditional New York Cheesecake with Fresh Berries***

### ***Chocolate Toffee Kahlua Moussecake***

Finished with whipped cream and fresh berry garnish

### ***Tiramisu***

### ***Black Forest Torte***

Layered chocolate cake with sweet cherries and fresh whipped cream

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## **BEVERAGES**

All beverages are priced are per person. Hosted & cash bars are subject to a \$100 set-up fee. Drink tickets will be billed on consumption using cash bar prices. Moveable Bar is an additional \$100.00 (with \$250.00 Bar Minimum).

### ***Beer Selections***

Domestic (Host \$3.50, Cash \$4.00)

Budweiser, Budweiser Light

Import (Host \$4.50, Cash \$5.00)

Heineken, Amstel Light, Corona, Pacifico, Dos Equis, Assorted Micro Brews

### ***Top Shelf Bar***

(Host \$6.00, Cash \$6.50)

Makers Mark Bourbon, Chivas Regal Scotch Whiskey, Jameson's Irish Whiskey, Beefeater Gin, Cohiba Rum, Absolut Vodka, Sauza Comemorativo Anejo Tequila, Courvoisier Cognac, Carolans Irish Cream, Kahlua, Nocello Hazelnut Liqueur

### ***Wine Selections***

Bottle (Host/Cash \$28.00) / Glass (Host \$5.00, Cash \$5.50)

House Chardonnay, Cabernet Sauvignon, and Merlot. Additional wine selections are available.

### ***Prickly-pear Margaritas***

\$5.50 per glass

### ***Sodas and Juices***

(Host \$2.00, Cash \$2.50)

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices

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