

# *Arizona Taste* CATERING

## *Butler-Served Hors d'oeuvres, 5:00 p.m.*

Granny Smith Apple Crostini with Mascarpone & Fig Jam

Crab Cakes Topped with Chipotle Aioli

Wild Mushroom Profiterole

## *Seated Plated Dinner, 6:00 p.m.*

Baby Field Greens with Shaved Pears, Craisins & Goat Cheese Crumbles /  
Dressed with a Cranberry Vinaigrette

Fresh Assorted Rustic Breads with Sweet Butter

## *Dual Entrée*

Grilled Fresh Assorted Market Vegetables

Garlic & Herb Whipped Potatoes

Beef Bourguignonne

Seared Chicken Piccata Sauteed in a Caper Berry Lemon Chardonnay Sauce

## *Dessert*

Chocolate Decadence served with Fresh Raspberries & Berry Coulis Crème  
Anglaise

Vienna Roast Coffee & Hot Tea Service served with Real Cream, Lemon,  
Assorted Sugars