

ACEE

weddings

Family Style & Stations



menu subject to a \$5000 food and beverage minimum for peak dates
all prices subject to Arizona sales tax and 20% service charge

Butler passed hors d'Oeuvres

Each Selection \$3 per person

price includes approximately 1.5 - 2 pieces per person

Tomato Basil Bruschetta

Mini BLTs

Blue Cheese and Fig Compote on Crostinis

Prosciutto, Melon on Focaccia Squares

Mini Pulled Pork Tostada, Shredded Cabbage, Pico de Gallo, Pepper Jack Cheese

Stuffed Crimini Mushroom with Lemon-Herbed Cream Cheese

Thyme and Rosemary Roasted Vegetable Skewers

Saucizijenbroodje Bites - House Ground Pork & Beef Wrapped in Puff Pastry

Warm Vidalia Onion Tartlet

Grilled and Pulled Chicken Quesadillas

Sharable Table Snacks

Seasonal Crudite - \$4pp
fresh vegetables & house spreads

Chips & Salsa - \$3pp
chips & housemade salsa

Bruschetta Board - \$6.50pp
rustic breads, with assorted meats,
cheese, vegetables and spreads

Artisan Bread - \$2pp
fresh baked bread, served with seasonal
whipped butter

MOJO

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Seasonal Starters

Spring & Summer

Strawberry Arugula Salad - \$5pp

arugula and greens, with strawberries, bleu cheese, almonds, red onion and balsamic vinaigrette

Italian Market Salad - \$4pp

chopped romaine, marinated tomatoes, olives, artichoke, onion, feta and red wine vinaigrette

Chilled Canteloupe Soup - \$4pp*

our refreshing & award winning soup

*add a family style house salad mid-course to any first course soup for \$2

Fall/Winter

Nutty Apple Salad - \$4pp

kale, roasted apples, goat cheese & pecans with white balsamic vinaigrette

Roasted Squash Salad - \$5pp

roasted squash, figs, feta, arugula and pomegranate with an apple cider vinaigrette

Cream of Mushroom Soup - \$4pp*

porcini mushrooms & white truffle

*add a family style house salad mid-course to any first course soup for \$2

House Salad or Caesar Salad - \$3.50pp

available year round

Family Style Entrees

choose 1 family style entree & a side dish. Add \$9 for each additional entree and side

Dragoon Short Ribs - \$37pp

Dragoon Brewing braised beef short ribs with an ancho demi glace

Duck Confit - \$28pp

slow cooked duck leg, fig jam

Seafood Risotto - \$39pp

lobster, shrimp and scallop risotto

Arizona Spiced Sirloin - \$28pp

grilled organic sirloin with chimichurri

Roast Porchetta - \$28pp

pork belly wrapped pork loin with brown butter

Butternut Bucatini - \$24pp

butternut squash, bucatini pasta, toasted pecans & ricotta

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Side Dishes

all sides \$4pp

creme fraiche mashed potatoes,
potatoes au gratin,
lobster mac & cheese +3,
mushroom wild rice

Spring & Summer

Roasted Heirloom Carrots, carrot top pesto
Roasted Asparagus, lemon vinaigrette
Summer Vegetable Succotash
Elote Salad, cotija & lime
Green Beans, house bacon

Fall/Winter

Brussels Sprouts, house bacon
Sautéed Mushrooms, red wine butter
Honey & Rosemary Roasted Carrots
Mashed Sweet Potatoes, apples & pecans
Sage & Goat Cheese Polenta

Action Stations

each station is priced as a heavy appetizer portion and served with small plates

Charcuterie Display - \$9pp

selections will fluctuate seasonally
artisan meats & cheeses, fruit, house pickled
vegetables, spreads, rustic breads & crackers

Mac & Cheese Bar - \$11/pp

gruyere mac & aged cheddar mac with bacon,
roasted garlic, toasted breadcrumbs, mushrooms,
caramelized onion & pickled jalapeno

Artisan Taco Station - \$15pp

alejandros flour tortillas (add corn tortillas for \$1pp
and chef attendant), choice of two fillings:
carne asada, roasted chicken, poblano & portobello
toppings: cilantro, cabbage slaw, pickled red onion,
avocado crema, salsa, cotija cheese, pico de gallo

Chef Carving Station* - \$24pp

available for parties of 50 or more, includes 1 side dish

Prime Rib, horseradish sauce
Porchetta Pork Loin, brown butter sauce
Leg of Lamb, rosemary & herb au jus
Roasted Pig, ancho chile sauce**

**sub tortillas, cotija, cilantro and pickled red onions for side
dish at no additional charge

*chef attended stations incur a \$50/hr chef fee

MORE

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After Hours

Brunch Selections

Continental Breakfast - \$14pp

fresh baked seasonal muffins, Arizona chile egg fritatta, vanilla yogurt, house-made granola & seasonal fruit

Full Breakfast - \$24pp

creme brulee french toast, chicken breakfast sausage, house bacon, scrambled eggs, breakfast potatoes, salsa

Breakfast Burritos Station - \$15pp

alejandros flour tortillas, scrambled eggs, salsa, bacon, cheddar cheese, grilled peppers and onions

Bagels & Lox - \$13pp

smoked salmon, mini bagels, cream cheese, capers, hard boiled eggs and shaved red onion

Late Night

Late Night Snacks - \$6pp

Cheeseburger Sliders, pickles
Grilled Cheese and shots of tomato soup
Chicken & Waffle skewers, spicy honey
Slice of Pizza, cheese or pepperoni

Popcorn Bar - \$3pp

served in a cone or with a roaming concessionaire
Choose 3: truffle, cheddar, spicy caramel, sea salt, bourbon bacon caramel corn +1pp

Milk & Cookie Bar - \$4pp

fresh baked assorted cookies & milk shooters

Coffee & Poffertjes - \$6pp*

our poffertjes bike will come out with fresh made poffertjes, ice cream and hot coffee shooters
*contracted minimums will apply, chef attended station +\$50/hr

MCFE

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Sweet Treats

3 dozen minimum per flavor

Brownies, Blondies & Bars - \$30/dz

Brownies - classic fudge, with nuts or salted caramel

Rice crispy treats - brown butter cinnamon or rocky road

Margarita bars - tangy margarita custard with a crumbly butter crust

Cheesecake Bites - graham cracker crumble

Classic Cookies - \$18 dozen

Chocolate Chip

Mexican Wedding Cookies

Snickerdoodle

White Chocolate Macadamia Nut

Oatmeal Raisin

Bite Size Delectables

Lemon Meringue Tartlets - \$22 dozen

Salted Dark Chocolate Tartlet - \$25 dozen

Coconut Cream Puff - \$30 dozen

Chocolate Covered Strawberries - \$32 dozen (seasonal)

Dutch Apple Pie Bites - \$22 dozen

Chocolate Mousse Shooters - \$32 dozen

Flourless Chocolate Tortes - \$32 dozen

Mini Dessert Bar
\$8 pp

Enjoy a dessert display including Dutch Apple Pie Bites, Lemon Tartlets, Cake Bites, Chocolate Mousse, Coconut Cream Puffs, Brownie Bites and a cake topper for cutting

MCFF weddings

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Bar & Beverages

You provide the alcohol and we do the rest!

No ingredient substitutions may be made on BYOB packages. Customized cocktails available upon request.
price includes 3 hours of service, 1 bartender per 50 guests

Basic BYOB Package - \$7 pp

perfect for beer & wine bars, or to pair with a signature cocktail
acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,
coke, diet coke, sprite, ginger ale, lemons & limes

Deluxe BYOB Package - \$12 pp

All you need for a full bar or to make your own signature cocktail
acrylic cups, ice, 26ft bar tables, 2 6ft black linens, water station,
coke, diet coke, sprite, ginger ale, club soda, tonic, lemons &
limes, orange juice, cranberry juice, lime juice, lemon juice,
simple syrup, grenadine, cherries, olives, margarita salt,
angostura bitters

Brunch BYOB Package - \$8 pp

acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,
orange juice, cranberry juice, house bloody mary mix, lemons,
limes, olives, celery, cherries, add bacon skewers \$1.50pp

Non Alcoholic Beverage Station - \$2 pp

includes acrylic cups.

**Arizona Prickly Pear Lemonade &
Unsweetened Meyer Lemon Green Tea, sweeteners**

Cold Weather Classics

includes disposable hot beverage cups

Coffee Station - \$1.50 pp

yellow brick coffee (regular & decaf), creamer, sweeteners

Hot Chocolate Station - \$2 pp

house made hot chocolate, mini marshmallows

Hot Tea Station - \$1.50 pp

assorted teas, arizona honey, lemons

Signature Cocktail
\$2 pp*

prickly pear margarita
blackberry whiskey lemonade
watermelon mojito
moscow mule
lime shandy

or come up with you own!

*must be added to BYOB package

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