

FOR CATERING
(520)909-3979
events@atascateringtucson.com

ATLAS

catering & events

EXPRESS MENU
*available within
48 hours notice*

DRINKS

carafe

Coffee

Orange Juice

Belgian Cocoa

Cactus Lemonade

Iced Tea

DRINKS

individual

20oz Soda

Bottled Water

Assorted Juices

Sparkling Water

SWEETS

Chocolate Chip
Cookies

Dark Chocolate Torte
& Fresh Berries (gf)

BREAKFAST

BREAKFAST BURRITO
scrambled eggs, bacon, ham, potatoes,
peppers, onion, avocado, cheese & salsa

ATLAS CONTINENTAL
chef's assortment of pastries, muffins,
croissants, whipped honey butter and
seasonal compote (v)

SANDWICHES

B.A.C.T.L.T.
bacon, avocado, cheddar, turkey, lettuce
and tomato, served on sourdough.

ATLAS CHICKEN SALAD CROISSANTWICH
roasted chicken, pecans, fresh grapes, sliced
tomato and lettuce on a freshly baked
croissant

HAM & APPLE SANDWICH
shaved ham, goat cheese, lettuce and
roasted apple spread on whole-grain bread

CHICKEN CAESAR WRAP
grilled chicken breast, romaine lettuce,
parmigiana in a spinach wrap

SONORAN

CHICKEN OR STEAK FAJITA BOWL
cauliflower rice, cabbage, jack cheese,
caramelized peppers & onions with avocado
lime crema (gf)

POBLANO & PORTOBELLO TACOS
portobello mushrooms, caramelized poblano
peppers & cabbage with cotija cheese &
pico de gallo on corn tortillas (v/gf)

SALADS

KALE & APPLE SALAD
fresh kale, roasted apples, crumbled goat
cheese, pecans with a white balsamic
vinaigrette (v/gf)

AVOCADO CAESAR SALAD
romaine lettuce, parmigiano, avocado &
pepitas with caesar dressing (v/gf)

ASIAN SALAD
power greens, shredded carrots, toasted
peanuts, crispy wontons & sesame orange
vinaigrette (vg)

ENTREES

HERB ROASTED CHICKEN
mustard cream sauce, parisienne potatoes
and green beans (gf)

GRILLED SALMON
risotto, spinach and a burre blanc sauce (gf)

SURF 'N' TURF
organic sirloin & chile-spiced jumbo shrimp
with demi-glace, potatoes, hericot vert (gf)

SIDES & ADDITIONS

GARDEN OR CAESAR SALAD

LOADED BAKED POTATO SALAD

POTATO CHIPS

YOGURT & GRANOLA PARFAIT

CHICKEN TORTILLA SOUP

FRUIT & BERRIES

FOR CATERING
(520)909-3979
events@atlascateringtucson.com



BREAKFAST
48 hours notice requested

HOT BREAKFAST

ATLAS HOT

scrambled eggs, bacon, croissants, whipped honey butter & seasonal compote

BREAKFAST BURRITOS

choose flavor, or order chef's choice
served in artisan tortilla wrap

+ *make it a croissant*

++ *per person for all three*

Sonoran - eggs, jalapenos, potatoes, carne asada, salsa & jack cheese

American - eggs, potato, bacon & cheddar cheese

Mediterranean - eggs, artichoke, roasted tomatoes, spinach & feta

TUCSON CHILE EGGS FRITTATA

eggs, green chiles & cheddar - served with avocado lime crema (v/gf)

EGG WHITE BAKE

egg whites, sauteed spinach, mushrooms, heirloom tomatoes & goat cheese (v/gf)

COLD BREAKFAST

ATLAS CONTINENTAL

chef's assortment of pastries, muffins, croissants, whipped honey butter and seasonal compote (v)

INDIVIDUAL YOGURT PARFAIT

vanilla yogurt, layered with fresh fruit, topped with fresh fruit and dried granola (v/gf)

SIDES

HOUSEMADE CHICKEN SAUSAGE

BREAKFAST POTATOES

served with salsa

APPLEWOOD SMOKED BACON

WHOLE COFFEE CAKE (vg)

ASSORTED BAGELS

includes 1 plain & 1 seasonal cream cheese

ASSORTED FRESHLY BAKED PASTRIES

ASSORTED WHOLE FRUIT

FRUIT & BERRY SALAD

ASK ABOUT OUR
SEASONAL
BREAKFAST
SPECIALS!

BEVERAGES

by the gallon

Yellow Brick
Coffee
regular or decaf

Iced Tea
black or green

Belgian Cocoa
Spiced Apple Cider

Cactus Lemonade
Maya Chai Tea

individual

20 oz Sodas

Bottled Water

Assorted Juices
apple, cranberry & orange

Sparkling Water

Kombucha

Energy Drinks

FOR CATERING
(520)909-3979
events@atlascateringtucson.com



LUNCH
48 hours notice requested

SANDWICHES & WRAPS

B.A.C.T.L.T.

bacon, avocado, cheddar, turkey, lettuce and tomato, served on sourdough

ATLAS CHICKEN SALAD

roasted chicken, pecans, fresh grapes, sliced tomato and lettuce on a freshly baked croissant

HARVEST HAM & APPLE / 12

shaved ham, goat cheese, lettuce and roasted apple spread on whole-grain bread

CHICKEN CAESAR WRAP / 12

grilled chicken breast, romaine lettuce, parmigiana in a spinach wrap

CAPRESE SANDWICH / 12

mozzarella, heirloom tomatoes, pesto, balsamic reduction on sourdough (v)

RAINBOW WRAP / 12

purple cabbage, bell pepper, spinach, carrots and hummus in a chipotle wrap (vg)

SALADS

KALE APPLE SALAD

fresh kale, roasted apples, crumbled goat cheese, pecans with a white balsamic vinaigrette (v/gf)

ASIAN SALAD

power greens, shredded carrots, toasted peanuts, crispy wontons & sesame orange vinaigrette (vg)

WILLCOX SALAD

mixed greens, roasted chicken, sun-dried cranberries, toasted pecans, gorgonzola cheese & applewood smoked bacon with red wine vinaigrette (gf)

THE GODFATHER STEAK SALAD

steak, chopped romaine, marinated tomatoes, pepperoncini, olives, artichoke, onion, feta and red wine vinaigrette (gf)

AVOCADO CAESAR SALAD

romaine lettuce, parmigiano, avocado & pepitas with caesar dressing (gf)

ADD GRILLED CHICKEN | ADD STEAK

BOWLS & MORE

CHICKEN OR STEAK FAJITA BOWL

cauliflower rice, jack cheese, caramelized peppers & onions with avocado lime crema (gf)

POBLANO & PORTOBELLO TACOS

portobello mushrooms, caramelized poblano peppers, cabbage & cotija cheese on corn tortillas (v/gf)

CARNE ASADA STREET TACOS

carne asada with cotija cheese & cabbage on Alejandros corn tortillas (gf)

CHICKEN SATE

marinated chicken thighs, served with spicy peanut sauce over Indonesian rice with a side of atjar tjampoer

SIDES

GARDEN OR CAESAR SALAD

ASSORTED KETTLE CHIPS

LOADED BAKED POTATO SALAD

CHICKEN TORTILLA SOUP

ASSORTED FRESHLY BAKED PASTRIES

ASSORTED WHOLE FRUIT

HUMMUS & VEGETABLES

FRUIT & CHEESE BOARD

MAKE IT GLUTEN FREE

gluten free bread & seasonal treat

FOR CATERING
(520)909-3979
events@atlascateringtucson.com



DINNER & DESSERT
48 hours notice requested
minimum order may be required

ENTREES

- THYME-ROASTED CHICKEN
Mushroom Sauce, Parisienne Potatoes, Green Beans (gf)
- SLOW BRAISED BEEF SHORT RIB
Ancho Demi Sauce, Polenta, Green Beans (gf)
- GRILLED SALMON
Spinach, Parisienne Potatoes, and Beurre Blanc Sauce (gf)
- GRILLED VEGETABLES
Puff Pastry with Red Bell Pepper Coulis (vg)
- SURF 'N' TURF
Organic Sirloin and Grilled Chile-Spiced Jumbo Shrimp
with Demi-Glace, Potatoes, French Beans (gf)

HORS D'OEUVRES

- ASSORTED BRUSCHETTAS (3)
- MINI BLTS (3)
- BLUE CHEESE AND FIG COMPOTE ON CROSTINIS (2)
- PROSCIUTTO, MELON ON FOCACCIA SQUARES (2)
- MINI PULLED PORK TOSTADA, SHREDDED CABBAGE, PICO DE GALLO, PEPPER JACK CHEESE (2)
- STUFFED CRIMINI MUSHROOM WITH LEMON-HERBED CREAM CHEESE (3)
- WARM VIDALIA ONION TARTLET (3)
- GRILLED AND PULLED CHICKEN QUESADILLAS (2)

SIDES

- HOUSE SALAD
Mixed Greens, Cherry Tomato, English Cucumber, Shaved Carrots with Shallot Vinaigrette (vg/gf)
- CAESAR SALAD
Chopped Romaine Lettuce, Parmesan Cheese, Caesar Dressing
- CUP OF SOUP
seasonal or chicken tortilla
- ROLLS
served with chipotle chile butter

ASK ABOUT OUR
BARTENDING
SERVICES

MINI DESSERTS

- | | | | |
|-----------------------|--------------------------------|---------------------|--------------------------------|
| Dutch Apple Pie Bites | Tres Leches Cake | Coconut Cream Puffs | Flourless Chocolate Torte (gf) |
| Lemon Tartlets | Chocolate Mousse Shooters (gf) | Brownies | Stroopwafels |