

PLATTERS

available individually or for a group.

BREAKFAST PASTRIES

assorted breakfast pastries,
whipped honey butter & jam

FRUIT PLATTER

Seasonal fruits such as
melons, pineapple, kiwi,
grapes & berries. Served with
yogurt dipping sauce.

FRUIT & CHEESE BOARD

Seasonal fruits served with a
selection of imported &
domestic cheeses

VEGETABLE CRUDITE

Seasonal vegetables such as
carrots, tomatoes, cucumbers,
radishes, cauliflower, peppers.
Served with buttermilk herb
dressing & hummus.

MEZZE PLATTER

hummus, olives, tabbouleh,
feta, crudite & pita

CHARCUTERIE

Assorted imported & domestic
meats & cheeses, served with
honey, pickled vegetables,
dried fruit & crackers

SEASONAL GRAZING BOARD

the perfect snacking board,
rotates often, expect cheeses,
nuts, fruit, salty snacks, dips,
sweets & more.
can be adjusted to accommodate most food
allergies & dietary restrictions.

ASSORTED EUROPEAN TEA SANDWICHES

3 varieties of sandwiches with
flavorful spread, served with
olives, roasted red pepper
and cornichon mix

SEAFOOD PLATTER

Cooked shrimp, split lobster
tail, seafood ceviche, and
chef's seasonal seafood
selection, served with cocktail
sauce and tabasco

CHIPS & SALSA

fresh made tortilla chips,
seasonal salsa, guacamole

SWEETS

FRESH BAKED COOKIES

assorted fresh baked cookies.
2 per order.

DARK CHOCOLATE TORTE

gluten free, served with berries
and cream.

MINI DESSERTS

3 mini desserts per order, chefs
whim.

CHOCOLATE COVERED STRAWBERRIES

5 per order, dark and white
chocolate.

BOX MEALS

our elevated version of a traditional
box breakfast or lunch!

BREAKFAST

Bacon, egg & cheese
croissant sandwich
served with seasonal fresh
fruit and berries.

CONTINENTAL

Breakfast pastries, served
with yogurt parfait &
seasonal fresh fruit & berries.
Can be made gluten free!

DELI BOX

Deli sandwich or wrap with
choice of chips or side salad
& a fresh baked cookie.
Try our Bacon Avocado Turkey Club
or Carne Asada Steak Sandwich

CAESAR SALAD

Chicken or salmon caesar
salad, served with a roll & a
fresh baked cookie.

SOUTHWEST SALAD

Chicken or Jumbo Shrimp,
romaine, black beans,
cheddar, tomato, bell
pepper, corn, tortilla strips
and cilantro lime ranch,
served with a roll & a fresh
baked cookie

ASIAN SALAD

power greens, shredded
carrots, toasted peanuts,
crispy wontons & honey
mustard vinaigrette.
served with a roll & a fresh
baked cookie

ENTRÉES

available ready to eat or to be heated
and served on board.

HERB ROASTED CHICKEN BREAST

Served with parisienne
potatoes, green beans &
mustard cream sauce.

GRILLED SALMON

Served with a lemon herb
risotto, spinach & a beurre
blanc sauce.

SONORAN BOWL

Choice of chicken or steak,
served with cauliflower rice,
cabbage, jack cheese,
caramelized peppers & onions
with avocado crema.

JUMBO SHRIMP SCAMPI

sautéed shrimp, tomatoes,
asparagus, scallion, parmesan,
crumbled garlic bread

SHORT RIB STROGANOFF

mushrooms, shallots, peas,
cavatappi & lemon creme
fraiche

SURF 'N' TURF

Grilled filet mignon & lobster
tail with herb butter, smashed
potatoes, hericot vert.

AVIATION



TO ORDER

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