



## **CATERING SELECTIONS**

Phone 520-298-7188 or 520-822-6511

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## TESTIMONIALS

“Saturday night was a great event. Thanks to Dakota Catering and your fabulous staff. They are a wonderful team. They got everything organized right from the beginning. They took charge and paid great attention to all the details. We were quite impressed. The food was very good and everyone enjoyed it. Thank you for the effort put forth by you and your staff, we appreciate your attentive and professional service.”

“We want to thank you so much for making President Bush’s visit such a fantastic success. As always, all of the food served was wonderful and served with elegance. Many compliments to your staff for such great service and for making everything move so smoothly. You have left us with so many wonderful memories. Our daughter’s wedding and now this. Thank you from our entire family.”

“What a wonderful day, our wedding reception was just perfect. Excellent food and service. Thank you for helping to make our wedding so special and memorable.”

“Thank you for the wonderful food you provided for the event. It was beautifully presented, delicious to eat, and professionally served. It is always a pleasure working with you.”

“Thank you for helping make our party absolutely amazing. Not only was the service terrific, but the food was incredible. I could not stop eating the sweet potato pancakes. The BEST! Thank you for your attention to detail. It was done flawlessly and effortlessly. Looking forward to more planning in our future.”

“I wanted to let you know that my mother’s surprise party was perfect in every way! She was totally surprised, everyone had a wonderful time, and the food was excellent! Please thank our servers well. They were kind and efficient! Thank you for helping make this perfect party for our mother!”

“Thank you and your staff for a perfectly done catering event at our house last Saturday night! The food was really tasty and good, the servers were attractive and knowledgeable. Everything was beautifully served and well timed. I can’t say enough for all you did. Many of our guests also spoke of the fine dinner food. We’ll surely have you back another time.”

“Just wanted you to know that the food was not only delicious, but presented so beautifully and your help is so great. We had a wonderful party, thank you! As always, it is because of the sterling quality of you and your catering company. It was magnificent.”

“We can’t thank you enough for the amazing food and service we had at our reception! The two girls who served were so wonderful. Our only regret is that we didn’t eat more of our delicious food! Thank you again for all your help!”

“I wanted to let you know how great the food was, everyone raved! The two servers were excellent, attentive, personable, and I could go on and on about them. Thank you for making this a great evening!” “I just wanted to say thank you so much for all of your help and support last night! You and your team did an incredible job! The event was such a success and we couldn’t have done it without you! I really appreciate you! Looking forward to working with you again!”

## **COLD HORS D'OEUVRES**

### **VEGETARIAN**

Deviled Egg with Black Olive or Chutney  
Toasted Crostini with Butternut Squash, Goat Cheese & Sage  
Toasted Crostini with Ricotta, Honey, Rosemary & Pear  
Grilled Vegetable Platter with Choice of Dip: Hummus, Spinach, Roasted Red Pepper, Dill Or Ancho Chile  
Toasted Crostini with Roasted Garlic, Roasted Tomato & Goat Cheese  
Fresh Watermelon, Pear Tomato, & Basil Skewer with Balsamic Reduction  
Endive with Piped Mango, Ginger, & Cilantro Cream Cheese  
Hummus Dip with Chopped Sundried Tomato & Feta, Virgin Olive Oil Drizzle served with Pita Herb Toast  
Fresh Pear Tomato, Basil, & Mozzarella Skewer with Balsamic Reduction  
Cheese Board with Saga Bleu, White Cheddar, Dill Havarti, & Brie with Brown Sugar & Walnuts served with Grapes, Strawberries & Crackers  
Cheese Board with Manchego, Smoked Gouda, Saga Bleu, Brie, Sundried Apricots, Smoked Almonds & Crackers  
Toasted Crostini with Spring Pea Puree, Olive Oil, & Parmesan with Pear Tomato Garnish  
Artichoke Hearts with Chiles, Garlic & Balsamic Vinegar

### **POULTRY**

Sweet & Savory Orange Grilled Chicken Skewer with Mango Chipotle Aioli  
Jalapeno Cheddar Roll with Smoked Turkey, Brie, & Cranberry Relish  
Chutney Chicken Salad on Datanut Bread with Strawberry Garnish  
Grilled Chicken on Herb Roll with Dill Havarti, Roasted Pepper, & Herb Aioli

### **BEEF & PORK**

Toasted Crostini with Sliced Beef Tenderloin & Tarragon Sauce  
Beef Tenderloin Mini Sandwich with Sour Cream Horseradish  
Toasted Crostini with Sliced Beef Tenderloin, Roasted Eggplant, Tomato Jam, & Roasted Tomato Salsa  
Grilled Asparagus Roulade with Herb Boursin & Prosciutto  
Fresh Melon with Prosciutto  
Goat Cheese & Mascarpone Stuffed Dates Wrapped with Prosciutto  
Rolled Beef Tenderloin with Tarragon Sauce, Arugula & Roasted Red Pepper

### **SEAFOOD**

Smoked Salmon with Artichoke Pesto on Toasted Baguette  
Mango Curry Shrimp Salad in Won Ton Cup  
Salmon Roulade with Dill, Caper, Boursin on Sliced Cucumber  
Marinated Garlic Chile Shrimp and Spicy Cocktail Sauce  
Endive with Smoked Salmon Horseradish Cream with Dill

### **COMBINATION**

Grilled Tapas Platter: Sliced Grilled Chicken Breast, Grilled Jumbo Shrimp, Asparagus, Jicama, Sweet Potato, Grilled Portobello Mushroom & Hummus & Spinach Dip served with Pita Herb Toast

## **HOT HORS D'OEUVRES**

### **VEGETARIAN**

Phyllo Triangle with Sundried Tomato, Spinach, Goat Cheese, Parmesan, & Pine Nuts  
Mushroom Stuffed with Butternut Squash, Pistachio & Goat Cheese  
Artichoke Parmesan Dip with Crackers or Sliced Baguette  
Mushroom Stuffed with Artichoke & Roasted Red Pepper  
Vegetable Spring Roll with Sweet & Sour Chutney  
Butternut Squash, Corn & Goat Cheese Empanada  
Brie, Wild Mushroom, & Leek Empanada  
Wild Mushroom & Smoked Gouda Cheese Quesadilla with Roasted Tomato Salsa

### **POULTRY**

Grilled Chicken Skewers with Chimichurri Sauce  
Chicken Mini Chimichanga with Salsa  
Chicken Satay with Peanut Sauce  
Skewered Crunchy Macadamia Nut Chicken with Mango Dipping Sauce  
BBQ Duck Quesadilla with Mushrooms & Smoked Gouda  
Duck Spring Roll with Mango dipping Sauce

### **BEEF & PORK**

Prickly Pear Southwestern Meatballs  
Grilled Marinated Flank Steak Skewer with Tomato Chipotle Aioli  
Mini Reuben with Corned Beef, Swiss, Sauerkraut & Russian Dressing  
Mini BBQ Brisket Sandwich with Caramelized Onion and Smoked Gouda Cheese  
Bleu Cheese Stuffed Date Wrapped in Bacon  
Pepperoni, Mustard & Cheese Puff Pastry Pin Wheels  
Garlic Mustard Grilled Beef Skewers

### **SEAFOOD**

Grilled Sea Scallop Wrapped in Bacon  
Sweet Potato Pancake with Sliced Smoked Salmon & Crème Fraîche  
Crab Quesadilla with Guacamole  
Coconut Shrimp Tempura with Chutney Marmalade  
Mini Crab Cake with Herb Aioli  
Grilled Shrimp Wrapped in Bacon with Chipotle Aioli  
Grilled Fresh Mini Salmon Cake with Lemon Aioli

## **SALADS**

### **VEGETARIAN**

Grilled Asparagus Platter with Balsamic Vinaigrette  
Butter Lettuce with Avocado, Orange, Kiwi, Purple Onion, & Candied Almond with Honey Mustard Dressing  
Butter Lettuce with Hearts of Palm, Artichoke, Tomato, & Beet with Red Wine Vinaigrette  
Field Greens with Apple, Walnut, & Bleu Cheese with Citrus or Raspberry Vinaigrette  
Field Greens with Jicama, Red Pepper, Avocado, Orange, & Pine Nut with Citrus Vinaigrette  
Green Salad with Cucumber, Tomato, Artichoke, & Crouton with Choice of Dressing  
Mexican Salad with Avocado, Carrot, Tomato, Cheese, Olive with Poppy Seed Dressing  
Pasta Salad with Tomato, Artichoke, Black Olive, & Parmesan  
Wild Rice Salad with Orange, Pecans, & Sundried Cherries  
Southwestern Cole Slaw with Jicama, Red Pepper, Orange, Avocado, & Pine Nut with Balsamic Citrus Vinaigrette  
Apple Cole Slaw  
Field Greens with Pear Tomato, Grilled Asparagus, Goat Cheese, & Balsamic Vinaigrette  
Mixed Greens with Avocado, Asparagus, Cucumber, & Heart of Palm with Red wine Vinaigrette  
Spinach Salad with Assorted Berries, Goat Cheese, Red Onion, & Balsamic Vinaigrette  
Fresh Assorted Fruit Platter  
Dill New Potato Salad

## **POULTRY**

Dakota Waldorf Salad- Grilled Chicken, Mixed Greens, Caramelized Pecans, Sliced Apple, & Stilton Cheese with Creamy Sweet & Sour Dressing  
Dakota Salad- Grilled Chicken, Mixed Greens, Roasted Pepper, Feta, & Tortilla Strips with Southwestern Vinaigrette  
Marinated Grilled Sliced Chicken Breast Platter with Feta, Tomato, Avocado, Black Olive, & Roasted Pepper  
Chutney Chicken Salad

## **BEEF & PORK**

Anitpasta Platter- Grilled Asparagus, Roasted Pepper, Kalamata Olive, Marinated Artichoke & Mushroom, Cherry Pepper, Melon with Prosciutto, & Cream Cheese Stuffed Pepperoncini  
Sliced Flank Steak Salad with Mixed Greens, Manchego Cheese, Grilled Asparagus, Fried Onion, & Roma Tomato

## **ENTRÉES**

### **VEGETARIAN**

Vegetarian Enchilada Casserole with Corn, Zucchini, Green Chile, Flour Tortilla, Sour Cream, & Cheese  
Butternut Squash, Rosemary, & Goat Cheese Lasagna  
Asparagus & Goat Cheese Lasagna  
Dakota Vegetarian Lasagna  
Bow Tie Pasta with Fresh Spinach, Tomato, Leek, Garlic, Feta, Parmesan, Pine Nuts, Olive Oil, & White Wine  
Penne with Roasted Vegetables & Marinara Sauce with Shaved Parmesan  
Wild Mushroom, Leek, & Manchego Rellenos with Smokey Tomato Sauce  
Green Chile and Corn Tamales with Roasted Tomato Salsa

## **DAKOTA QUICHES & EGG STRATAS**

Spinach & Mushroom Feta Quiche  
Goat Cheese, Basil, & Sundried Tomato Quiche  
Quiche Lorraine Bacon or Ham  
Southwestern Chicken Quiche  
Salmon, Dill Havarti, & Artichoke Quiche  
Scrambled Egg Casserole with Cheese, Green Onion, Tomato, & Salsa  
Asparagus, Sundried Tomato, & Goat Cheese Strata  
Smoked Salmon, Sundried Tomato, Artichoke, & Goat Cheese Strata  
Grilled Chicken, Roasted Pepper, Mushroom, & Egg Strata

## **POULTRY**

Roast Chicken Roulade with Sundried Tomato, Shiitake Mushroom in White Wine Sauce  
Sauté Sliced Chicken Breast with Artichokes, Sundried Tomato, Basil & Pine Nuts  
Grilled Sliced Chicken Breast with Tequila Prickly Pear Glacé  
Chicken Casserole with Artichoke, Water Chestnut, Mushroom in Cream Sauce with Cheese Topping  
Honey Basil Grilled Sliced Chicken Breast  
Chicken Enchilada Casserole with Tomatillo Salsa  
Southwest Prickly Pear BBQ Bone In Chicken  
Chicken Scalopini with Lemon Caper Sauce  
Porcini & Portobello Mushroom Chicken with Marsala Wine Sauce

## **BEEF & PORK**

Beef Bourguignonne  
Sliced Beef Tenderloin Platter with Sour Cream Horseradish or Green Chimichurri Sauce  
Sliced Marinated Flank Steak Platter with Sour Cream Horseradish or with Green Chimichurri Sauce  
Pork Tenderloin with Plum Sauce & Apple Chutney  
Pork Tenderloin Roulade with Chorizo, Green Chile, & Cheese in Garlic Cream  
Southwestern Prickly Pear BBQ Baby Back Rib  
Beef Tenderloin Stroganoff with Fresh Mushroom & Sour Cream Sauce  
Lasagna Bolognese  
Braised Boneless Short Rib with Red Wine Sauce  
Red Chile Crusted Beef Tenderloin with Ancho Mushroom Sauce  
Herb Marinated Beef Tenderloin with Balsamic Glaze & Tomato Jam  
Sensational Spiced Beef Brisket

## **SEAFOOD**

Grilled Teriyaki Salmon with Grilled Pineapple  
Chilled Poached Salmon with Cucumber Dill Sauce  
Blackened Salmon with Tomato Vinaigrette & Papaya Salsa  
Grilled Salmon with Italian Salsa Verde & Crispy Leeks  
Grilled Sea Bass with Roasted Red Pepper Pesto  
Shrimp Enchilada Casserole with Tomatillo Salsa  
Grilled Salmon, or Sea Bass with Red Wine Reduction & Wasabi Cream Drizzle

Grilled Sea Bass with Tequila Prickly Pear Glaze

## **SIDES**

Corn Bake Casserole  
Pureed Butternut Squash & Sweet Potato  
Grilled Fresh Vegetable Platter  
Scalloped Swiss Potatoes  
Mashed Potato with Roasted Garlic or Horseradish or Mashed Potato with Smoked Gouda  
Roasted New Potato with Garlic & Rosemary  
Wild Rice Medley with Mushroom & Sundried Tomato  
Wild Rice Medley with Sundried Cherry & Pecan  
Sautéed Sugar Snap Peas & Pear Tomato  
Roasted Sliced Zucchini with Parmesan  
Ginger Honey Glazed Carrots  
Sautéed Yellow Squash, Zucchini, Bell Pepper, & Red Onion  
Grilled Polenta with Parmesan & Corn with Balsamic Reduction  
Parmesan Roasted Asparagus  
Cilantro Lime Rice with Corn  
Fresh Sauteed Green Beans with Caramelized Onion  
Roasted Brussel Sprouts with pine nuts

## **DESSERTS**

Apple Cake with Caramel Sauce  
Cheesecake  
Chocolate Chip Caramel Brownies with nuts  
Oatmeal Raisin Cookie  
Chocolate Hazelnut Torte  
Apple or Peach Crisp  
Lemon Pound Cake with Raspberry Sauce  
Raspberry Squares or Lemon Square  
Strawberry Dipped in Chocolate  
Fresh Lime Pie with Raspberry Sauce & Whipped Cream  
Candied Gingerbread Cookie with Lemon Icing  
Chocolate Peanut Butter Cookie  
White Chocolate Bread Pudding with Sundried Cranberry & Citrus Anglace  
Arizona Pecan & Apple Bread Pudding with Agave Nectar Sauce  
Chocolate Macadamia Nut Tart with Whipped Cream  
Old Fashioned Chocolate Chip Cookie  
Chocolate Raspberry Bars  
Pumpkin Cream Cheese Bar  
Pumpkin Gingerbread with Caramel Sauce  
Homemade Sugar Cookie  
Pecan Squares

## **MEMORABLE RECEPTIONS**

The Dakota Catering Company 2017

Wild Mushroom & Smoked Gouda Quesadilla with Roasted Tomato Salsa  
Mixed Green Salad with Roasted Peppers, Tomato, Feta, Avocado, Tortilla Strips with Southwest Vinaigrette  
Shrimp Enchiladas with Tomatillo Salsa  
Green Chile & Corn Tamales with Roasted Tomato Salsa  
Spanish Rice with Black Bean & Corn  
Chocolate Chip Peanut Butter Cookie  
\*Menu 130.....\$28.95 per person

Beef Tenderloin Mini Sandwich with Sour Cream Horseradish  
Chutney Chicken Salad on Date Nut Bread with Strawberry Garnish  
Grilled Vegetable Platter with Choice of Dip  
Phyllo Triangle with Spinach, Goat Cheese, Sundried Tomato, Parmesan, & Pine Nut  
Fresh Melon with Prosciutto  
Bleu Cheese Stuffed Dates Wrapped in Bacon  
  
\*Menu 160.....\$27.95 per person

Smoked Salmon Artichoke Pesto on Toasted Baguette  
Phyllo Triangle with Sundried Tomato, Spinach, Goat Cheese, Parmesan, & Pine Nuts  
Braised Boneless Short Ribs with Red Wine Sauce  
Pureed Butternut Squash & Sweet Potato  
Mixed Greens with Pear Tomato, Grilled Asparagus, Pine Nuts, & Balsamic Citrus Vinaigrette  
Sour Dough Rolls with Butter  
Chocolate Hazelnut Torte with Cinnamon Whipped Cream  
\*Menu 180.....\$39.95 per person

Southwestern BBQ Chicken & Baby Back Ribs  
Dilled New Potato Salad  
Homemade Cole Slaw  
Green Chile Cornbread  
Lemon Square & Chocolate Chip Caramel Brownie  
\*Menu 190.....\$29.95 per person

### **DELIGHTFUL PARTIES**

Pasta Salad with Tomato, Artichoke, Black Olive, & Parmesan  
Marinated Grilled Chicken Breast Platter with Feta, Tomato, Avocado, Black Olive, & Roasted Pepper  
French Rolls with Butter  
Chocolate chip Caramel Brownie  
\*Menu 230.....\$14.95 per person



Chicken Enchilada Casserole with Tomatillo Salsa  
Mexican Salad with Avocado, Carrot, Tomato, Cheese, & Black Olive with Poppy Seed Dressing  
Assortment of Fresh Fruit  
Lemon Squares  
\*Menu 240.....\$14.95 per person

Lasagna Bolognese  
Mixed Greens with Tomato, Artichoke, Crouton, Cucumber, Purple Onion, & Balsamic Citrus Vinaigrette  
Garlic Bread  
Candied Ginger Cookies with Lemon Icing  
\*Menu 250.....\$15.95 per person

ALL SET MENUS DO NOT INCLUDE TAX AND DELIVERY

**Exquisite Attention to Every Detail  
Tasteful Presentation  
Delectable Food**

Our Chef is always pleased to accommodate individual diet requirements and to create specialties to your personal tastes. If you have something in mind that we haven't listed here, do let us know! It is our pleasure to exceed your expectations!

Tucson's Premier Caterer! Perfect Personal Entertaining and Professional Business Functions, Intimate Dinners, Hors D'oeuvres Receptions, Showers, Weddings, Picnics & BBQs, Bat Mitzvah & Bar Mitzvah Celebrations, Christenings, Graduations, Birthdays, Anniversaries, Dinners for the Board of Directors, Working Lunches at the Office, Retirement and Holiday Parties, Gala Grand Opening Receptions and More!

Providing Food, Servers, Bartenders, Serving Pieces, Linens And Rental Equipment

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