

DAKOTA

CAFE & CATERING

Catering Selections



DAKOTA

Cafe & Catering Company
6541 East Tanque Verde Road
in Trail Dust Town
Tucson, Arizona 85715
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COLD HORS D'OEUVRES

VEGETARIAN

Deviled Egg with Black Olive or Chutney

Pesto & Sundried Tomato Torte with Sliced
Baguette†

Fresh Tomato Basil Bruschetta†

Layered Black Bean Dip with Corn Chips†

Fresh or Grilled Vegetable Platter with Choice
of Dip—Hummus, Pesto, Spinach, Bleu
Cheese, Curry, or Dill†

Crostini with Roasted Garlic, Roasted
Tomato & Goat Cheese

Hummus Dip with Chopped Sundried Tomato
& Feta with Virgin Olive Oil Drizzle served
with Pita Herb Toast

Cheese Platter with Cheddar, Swiss, Dill Havarti
& Gouda served with Crackers

Cheese Board with Saga Bleu, White Cheddar,
Brie with Brown Sugar & Walnuts, & Dill
Havarti served with Grapes, Strawberries
& Crackers

Cheese Board with Manchego Cheese, Smoked
Gouda, Saga Bleu, Brie Cheese with Sundried
Apricots & Smoked Almonds with Crackers

POULTRY

Jalapeño Cheddar Roll with Smoked Turkey,
Brie & Cranberry Relish

Chicken Liver Paté with Rye Bread

Chicken Salad Canapé & Strawberry Garnish

Chutney Chicken Salad on Datanut Bread

Smoked Roast Turkey & Honey Mustard on
Mini Corn Muffin

Grilled Chicken on Herb Roll with Dill

Havarti, Roasted Pepper & Herb Aioli

BEEF, PORK OR LAMB

Crostini with Sliced Beef Tenderloin &
Tarragon Sauce

Beef Tenderloin Mini Sandwich & Sour
Cream Horseradish

Prickly Pear Glazed Pork Loin on Jalapeño
Cheddar Roll

Asparagus Wrapped with Boursin & Prosciutto
Fresh Melon with Prosciutto

COLD HORS D'OEUVRES

SEAFOOD

Smoked Salmon Cheesecake with Dill Toast
Papaya & Crab Canapé
Smoked Salmon & Goat Cheese on Toasted
Baguette with Honey Mustard & Dill
Jumbo Shrimp Stuffed with Bleu Cheese
Jumbo Shrimp with Spicy Cocktail Sauce
Tuna Tar Tar on Won Ton Chip
Sliced Seared Ahi Tuna on Won Ton Chip
garnished with Port Reduction & Black
Sesame Seed

COMBINATION

Assortment of Canapés (Choice of 3)—Shrimp
Salad, Chicken Salad, Tuna Salad, Ham,
Roast Beef, Smoked Turkey
Tapas Assortment—Grilled Chicken, Grilled
Jumbo Shrimp with Asparagus, Jicama,
Sweet Potato, Roasted Peppers, Olives &
Grilled Portabello Mushrooms & Hummus
& Spinach Dips served with Pita Herb Toast

HOT HORS D'OEUVRES

VEGETARIAN

Baked Brie with Brown Sugar & Walnuts
with Sliced Baguette or Crackers†
Jalapeño Chile with Cream Cheese†
Baguette Toast with Chipotle Mayonnaise,
Parmesan & Swiss†
Phyllo Triangle with Goat Cheese & Sundried
Tomato
Chile Con Queso with Corn Chips†
Phyllo Triangle with Pear, Stilton Cheese & Endive
Sundried Tomato, Feta & Swiss Cheese
Quesadilla†
White Pizza with Zucchini, Fennel, Tarragon,
Onion, Ricotta, Mozzarella & Parmesan
Fig & Bleu Cheese Crostini with Balsamic
Reduction Drizzle
Phyllo Triangle with Sundried Tomato, Spinach,
Goat Cheese, Parmesan Cheese & Pinenuts
White Cheddar Cheese, Aioli & Chive Crostini

HOT HORS D'OEUVRES

VEGETARIAN continued

Corn & Zucchini Quesadilla with Roasted
Tomato Salsa

Crostini with Roasted Vegetables & Smoked
Mozzarella

Brie en Croute with Sauteed Mushroom & Leek
Served with Baguette or Assorted Crackers

Vegetable Potsticker with Oriental Dipping
Sauce

Mini Potato Pancake & Sour Cream & Caviar
or Apple Sauce

Crostini & Caramelized Onion, Eggplant,
Sundried Tomato, Feta†

Artichoke Parmesan Dip with Crackers or
Sliced Baquette†

Mushroom Stuffed with Pistachios &
Seasoned Bread Crumbs†

Vegetable Spring Roll with Sweet & Sour
Chutney†

Grilled Vegetable Quesadilla

Emmenthaler Cheese Pastry

Pizza Margarita with Roma Tomato, Fresh
Basil, Goat Cheese, Mozzarella & Parmesan

Mushroom & Cheese Quesadilla with Roasted
Tomato Salsa

Brie & Mango Quesadilla with Roasted Tomato
Salsa

POULTRY

Cajun Chicken Kabob with Apricot Dijon
Dipping Sauce

Chicken Liver Rumaki

Chicken Mini Chimichanga with Salsa

Chicken Satay with Peanut Sauce

Grilled Chicken Kabob with Prickly Pear Glacé

Teriyaki Chicken Kabob with Pineapple & Peppers

Skewered Crunchy Macadamia Nut Chicken
with Mango Mayonnaise

BBQ Duck Quesadilla with Shiitake Mushrooms
& Smoked Gouda

Grilled Chicken & Feta Quesadilla with
Roasted Tomato Salsa

HOT HORS D'OEUVRES

POULTRY continued

Marinated Chicken Soft Taco with Black Bean & Corn Salsa, Chunky Salsa, Shredded Cheese, Guacamole

Dakota Spicy Buffalo Wing with Bleu Cheese Dip

Duck Spring Roll with Mango Dipping Sauce

BEEF, PORK OR LAMB

Baked Chile Cheese Dip with Corn Chips

Beef Carne Seca Mini Chimichanga with Salsa

Swedish or Southwestern Barbecued Meatballs

Barbecued Meatloaf Mini Sandwich

Grilled Marinated Flank Steak Soft Taco with Black Bean & Corn Salsa, Chunky Salsa, Tomatillo Salsa, Shredded Cheese

BBQ Flank Steak Skewer with Tomato Chipotle Bearnaise

Mushroom Stuffed with Italian Sausage

Spicy Italian Sausage & Mushroom in Phyllo

Chorizo & Cheese Empinada

Mini Reuben, Corned Beef, Swiss,

Sauerkraut with Russian Dressing

Mini BBQ Shredded Pork Sandwich

Mini BBQ Brisket Sandwich with

Caramelized Onion and Smoked Gouda Cheese

Bleu Cheese Stuffed Date Wrapped in Bacon

Grilled Flank Steak Quesadilla with Roasted Tomato Salsa

Mini Angus Beef Burger with White

Cheddar Cheese & Bacon

SEAFOOD

Grilled Sea Scallop Wrapped in Bacon

Sweet Potato Pancake with Sliced Smoked Salmon & Cream Fraiche

Oyster Rockefeller

Crab Dip with Crackers or Sliced Baguette

Grilled Ahi Tuna Kabob with Wasabi Sauce

Crab Quesadilla with Guacamole

Shrimp Spring Roll with Sweet & Sour Chutney

Skewered Marinated Shrimp with Curry & Coconut & Chutney

HOT HORS D'OEUVRES

SEAFOOD continued

- Grilled Sea Bass Soft Taco with Black Bean & Corn & Tomatillo Salsa, Cheese, Cilantro Tartare Sauce & Shredded Cabbage
- Skewered Grilled Jumbo Garlic Shrimp
- Coconut Shrimp Tempura with Chutney Marmalade
- Mini Crab Cake with Herb Aioli
- Grilled Shrimp with Chile Oil
- Grilled Shrimp Wrapped in Bacon with Chipotle Aioli
- Grilled Oyster Wrapped in Bacon
- Grilled Fresh Salmon Cake with Lemon Aioli
- Lobster and Cheddar Cheese Crostini
- Lobster, Mushroom and Cognac Empanada

SALADS

VEGETARIAN

- Asparagus 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†
- Caesar Salad
- Field Greens with Apple, Walnut & Bleu Cheese with Citrus or Raspberry Vinaigrette†
- Field Greens with Jicama, Red Pepper, Avocado, Orange & Pinenut 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†
- Sliced Tomato with Kalamata Olive, Bleu Cheese, Caper with Balsamic Vinegar & Olive Oil†
- Green Bean, Corn & Tomato Salad
- Summer Stacked Tomato Salad with Buffalo Mozzarella & Basil Vinaigrette
- Soba Noodle Salad, Red Pepper, Pea Pod, Pickled Ginger, Green with Mango Vinaigrette
- Orzo Salad with Pesto, Artichoke, Currant, Pinenut, Kalamata Olive & Feta Cheese

SALADS

VEGETARIAN continued

Dilled New Potato Salad†

Gazpacho Mold with Avocado Cream Dressing†

Pasta Salad with Tomato, Artichoke, Black Olive,
Parmesan†

Penne Pasta with Pesto, Sundried Tomato,
Artichoke Heart & Pinenut†

Wild Rice with Orange & Fresh Mint†

Fresh Spinach with Pink Grapefruit, Avocado,
Candied Pecan & Poppy Seed Dressing

Southwestern Cole Slaw with Jicama, Red
Pepper, Orange, Avocado, & Pinenut with
Balsamic Citrus Vinaigrette

New York Style Cole Slaw

Field Greens with Pear Tomato, Grilled Asparagus,
Goat Cheese & Balsamic Vinaigrette

Mixed Greens with Avocado, Asparagus,
Cucumber, Heart of Palm with Champagne
Walnut Vinaigrette

Spinach Salad with Assorted Berries, Goat
Cheese, Red Onion & Raspberry Vinaigrette

Iceberg Lettuce with Creamy Bleu Cheese
Dressing & Tomato

Fresh Spinach with Roast Beet, Pomegranate
(Seasonal), Goat Cheese, Mandarin Orange
& Candied Pecan with Port Wine Vinaigrette

POULTRY

Dakota Waldorf Salad-Grilled Chicken, Mixed
Greens, Dried Fig, Carmelized Pecan,
Sliced Apple and Stilton Cheese with
Creamy Sweet and Sour Dressing

Dakota Salad-Grilled Chicken, Field Greens,
Roasted Pepper, Feta & Tortilla Strips with
Southwestern Vinaigrette

Marinated Grilled Chicken Breast with Feta,
Tomato, Avocado, Black Olive & Roasted
Pepper

Southwestern Chipotle Chicken Salad Wrap

Traditional or Chutney Chicken Salad

Arugula with Goat Cheese, Pancetta Wrapped
Peach with Balsamic Vinaigrette

SALADS

POULTRY continued

Taco Salad with Black Bean & Corn Salsa, Grilled Chicken, Field Greens, Roasted Pepper, Tomato, Black Olive, Guacamole, Sour Cream & Chunky Salsa with Poppy Seed Dressing

Thai Chicken Pasta

Chicken Caesar Salad

Oriental Chicken Salad with Peanut, Coconut, Red Pepper, Raisin, Won Ton Chips with Ginger Dressing

BEEF, PORK OR LAMB

Antipasto Platter: Grilled Asparagus, Roasted Pepper, Kalamata Olive, Marinated Artichoke & Mushroom, Cherry Pepper, Melon with Prosciutto & Stuffed Pepperoncini with Cream Cheese

SEAFOOD

Salad Nicoise-Tuna, Green Bean, New Potato, Tomato, Hard-boiled Egg, Caper, Olive & Lemon Dill Vinaigrette

Butter Lettuce with Jumbo Shrimp, Papaya & Avocado with Honey Mustard Dressing†

Tuna Salad with Date

Mixed Greens, Grilled Blackened Sea Scallop, Papaya, Bleu Cheese & Candied Pecan served with Orange Vinaigrette

Blackened Ahi Tuna, Mixed Greens, Avocado, Mandarin Orange, Roasted Red Pepper, Pickled Ginger, Won Ton Chips with Honey Mustard Dressing

Shrimp, Scallop & Roast Chicken Paella, Saffron Rice, Papaya, Roasted Pepper

ENTRÉES

VEGETARIAN

Asparagus, Goat Cheese & Sundried Tomato Crepe with Chardonnay Sauce

Vegetarian Enchilada Casserole with Corn, Zucchini, Green Chile, Flour Tortilla, Sour Cream & Cheese

Scrambled Egg Casserole with Cheese, Green Chile, Tomato & Salsa†

Butternut Squash, Goat Cheese & Sage Lasagna

ENTRÉES

VEGETARIAN continued

- Cheese Blintze with Strawberry Sauce†
Asparagus and Goat Cheese Lasagna†
Dakota Quiches-Bleu Cheese & Apple, Broccoli
Cheddar, Feta & Spinach, Goat Cheese &
Basil, Leek & Mushroom†
Dakota Vegetarian Lasagna†
Bow-Tie Pasta with Fresh Spinach, Tomato,
Leek, Garlic, Olive Oil & White Wine†
Penne, Grilled Vegetables, Roasted Tomato
Sauce & Parmesan
Roasted Tomato Spinach Lasagna
Asparagus, Sundried Tomato & Goat Cheese
Strata
Mushroom Crepe with Mornay Sauce
Hot Bow-Tie Pasta with Asparagus, Pea,
Hazelnut with Mascapone & Parmesan
Cream Cheese

POULTRY

- Roast Chicken Roulade with Sundried Tomato,
Shiitake Mushroom in White Wine Sauce
Chicken Breast-Dijon, or Picatta
Chicken Breast with Marsala Mushroom Sauce
Chicken Breast with Prickly Pear Glacé
Grilled Chicken & Mango Curry Sauce & Peach
Onion Relish
Chicken Casserole with Artichoke, Water
Chestnut, Mushroom in Cream Sauce with
Cheese Topping
Chicken Casserole with Mushroom, Crouton
& Swiss Cheese
Chicken Enchilada Casserole with Tomatillo Salsa
Chicken Curry with Rice & Condiments
Southwestern Barbecued Chicken
Roast Quail Stuffed with Wild Rice Medley &
Prickly Pear Glacé
Chicken & Spinach Lasagna with Orange Marinara
Dakota Grilled Chicken & Sundried Tomato Quiche
Dakota Southwestern Chicken Quiche
Baked Lemon & Herb Chicken
Porcini & Portabello Mushroom Chicken with
Marsala Wine

ENTRÉES

POULTRY continued

Chicken Fajita with Sour Cream, Chunky Salsa, Cheese & Tortilla

Chicken Marbella with Prune, Olive, Caper, White Wine & Brown Sugar

Chicken Scallopini Lemon Caper Sauce

Chicken Mole Enchilada Casserole with Sour Cream & Red Salsa Garnish

Roast Chicken with Lemon, White Wine & Herbs

BEEF, PORK OR LAMB

Carne Seca Enchilada Casserole with Tomatillo Salsa
Boeuf Bourguignonne

Dakota Southwestern Chili with Condiments

Beef Tenderloin with Sour Cream Horseradish

Dakota Carne Seca Quiche

Marinated Flank Steak with Sour Cream Horseradish
Moussaka

Lamb Curry with Rice & Condiments

Grilled Lamb Tenderloin with Port Wine Sauce

Honey Baked Ham, Grain Mustard & Mayonnaise

Dakota Lasagna with Italian Sausage

Pork Tenderloin with Marsala Sauce or Plum Sauce & Apple Chutney

Pork Tenderloin Roulade with Chorizo, Green Chilies & Cheese in Garlic Cream

Dakota Quiche Lorraine - Bacon or Ham

Southwestern Baby Back Ribs

Roast Veal Tenderloin with Cabernet Sauce

Spaghetti with Homemade Meatballs

Beef Tenderloin Stroganoff with Fresh Mushroom & Sour Cream Sauce

Grilled Baby Lamb Chop with Port Wine Reduction

Lamb Stew

Herb Roasted Filet Mignon with Grilled Shrimp & Mushroom Ragout

Flank Steak Fajita with Sour Cream, Cheese, Chunky Salsa & Tortilla

Lasagna Bolognese

Grilled Pork Loin with Apple Chutney

Chipotle Frangelico Demi Glace

Braised Short Rib with Red Wine Sauce

ENTRÉES

BEEF, PORK OR LAMB continued

Osso Bucco

Grilled Veal Chop with Mushroom Ragout

Red Chile Crusted Beef Tenderloin with
Ancho Mushroom Sauce

Braised Shredded Pork Taco with Jicama,
Radish Slaw, Cilantro, Lime Sour Cream

Caribbean BBQ Baby Back Ribs

Roast Pork Tenderloin with Dark Mole, Cilantro
& Queso Fresco

SEAFOOD

Shrimp & Crab Crepe with Mornay Sauce

Grilled Teriyaki Salmon with Grilled Pineapple

Pecan Crusted Halibut with Herb Aioli

Chilled Poached Salmon with Cucumber Dill Sauce

Salmon Wellington with Orange Hollandaise

Blackened Salmon with Tomato Vinaigrette

Grilled Salmon with Orange Hollandaise or
Papaya Cilantro Salsa

Sautéed Shrimp with Tomato, Olive & Feta

Dakota Salmon & Artichoke Quiche

Smoked Salmon Platter with Mini Bagels

Grilled Sea Bass with Pineapple & Red Pepper
Sauce or Roasted Red Pepper & Garlic Purée

Shrimp Enchilada Casserole with Tomatillo Salsa

Dakota Shrimp Quiche

Grilled Ahi Tuna with Mango Salsa

Sautéed Shrimp with Garlic Sauce

Grilled Salmon or Sea Bass with Balsamic
Reduction & Wasabi Cream

Grilled Sea Bass or Halibut with Tequila
Prickly Pear Glaze

Smoked Salmon, Sundried Tomato, Goat
Cheese & Artichoke Strata

Paella

Macadamia Nut Crusted Halibut with Mango
Lime Butter

Jalapeno Pistachio Crusted Salmon with
Orange Honey Glaze

BREADS, PASTRIES, ROLLS

Breakfast Muffin, Danish Pastry, Sticky Bun,

BREADS, PASTRIES, ROLLS continued

Bagel, Corn Muffin, Croissant, Dill Roll,
French Bread, French Roll, Garlic Bread,
Herbed Focaccia, Herb Roll, Jalapeño Cheddar
Roll, Onion Roll, Parker House Roll,
Sourdough Roll, Sundried Tomato Roll,
Green Chile Cornbread
Cinnamon Sour Cream Coffee Cake
Almond Bear Claw
Chibatta Bread
Blueberry Scone, Cranberry Orange Scone

SOUPS

Gazpacho, Cream of Onion & Garlic,
Vichysoisse, Mexican Tortilla with Beef or
Chicken, Tomato Bisque, Shrimp or Crab
Bisque, Split Pea, White Bean with Ham,
Chilled Cucumber & Crab, Sweet Potato
Bisque, French Onion, Cream of Asparagus,
Mulligatawny, Black Bean, Corn Chowder,
Clam Chowder, Pozole, Roasted Red Pepper,
White Gazpacho, African Peanut Soup

SIDE DISHES

Corn Bake Casserole†
Puréed Butternut Squash & Sweet Potato†
Grilled Vegetable Kabob†
Sautéed Carrots & Pea Pods†
Creamy Polenta with Bleu Cheese†
Swiss Potatoes†, Potatoes Anna†
Home Fries with Chorizo
Mashed Potato with Roasted Garlic† or
Horseradish†
Mashed Potato with Smoked Gouda†
New Potato with Rosemary†
Spanish Rice†
Wild Rice Medley with Mushroom &
Sundried Tomato†
California Rice Casserole†
Tomato Stuffed with Spinach Soufflé†
Asparagus Bundle
Black Bean with Rice & Corn
Wild Rice Medley with Sundried Cherry & Pecan
Old Fashioned Noodle Kugel

SIDE DISHES continued

Sweet Potato & Chipotle Gratin
Sautéed Pea Pod & Cherry Tomato
Sautéed Baby Vegetables
Southwest Zucchini Cheese Casserole
Sautéed Fresh Spinach
Sautéed Haricot Vert with Shallot
Sautéed Yellow Squash, Zucchini, Red Bell
Pepper & Red Onion
Pineapple Fried Rice with Shrimp, Ham & Vegetables
Fettuccine Alfredo
Grilled Polenta with Parmesan & Corn
Parmesan Roasted Asparagus
Tomato Tart with Gruyere
Cannelini Beans with Sage, Roasted Tomato
& Onion
Cheddar Cheese Grits
Baked Fennel with Parmesan
Caramelized Onion & Roasted Garlic Mashed Potato
Cilantro Lime Rice
Coconut Sweet Potato Pancake
Fresh Sautéed Green Beans with Caramelized Onion
Wild Rice Medley with Apricot, Green Onion &
Pecan

DESSERTS

Apple Cake with Caramel Sauce
Bourbon Pecan Chocolate Pie
Cheesecake
Carrot Cake
Strawberry Shortcake
Chocolate Chip Caramel Brownie
Chocolate Coconut Layer Bar
Chocolate Decadence
Oatmeal Raisin Cookie
Florentine Cookie Shell & White Chocolate Mousse
German Chocolate Cake
Homemade Pie - Apple, Blueberry, Cherry,
Lemon Meringue & Strawberry
Coconut Cake with Pineapple & Orange Zest
Zabaglione with Raspberries
Apple or Peach Crisp or Apple Strudel
Tarts-Banana Coconut, Lemon Lime,
Chocolate Bourbon Pecan, or Fresh Fruit

DESSERTS continued

Lemon Pound Cake with Raspberry Sauce
Raspberry or Lemon Square
Assortment of Fresh Fruit with choice of
Sauce-Lemon Curd or Chocolate Fondue
Strawberry Dipped in Chocolate
Fresh Lime Pie with Raspberry Sauce & Whipped Cream
Florentine Shell with Lemon Sorbet, Berries
& Raspberry Purée
Pumpkin Gingerbread with Caramel Sauce
Tiramisu
Candied Gingerbread Cookie with Lemon Icing
Homemade Sugar Cookie
Angel Food Cake with Lemon Icing & Fresh Berries
Chocolate Éclair
Pecan Tassie
Chocolate Peanut Butter Cookie
Chocolate Florentine Cookie
Strawberry Short Cake
White Chocolate Bread Pudding with
Sundried Cranberry & Citrus Anglace
Chocolate Macadamia Nut Pie with Whipped Cream
Crème Brulee
Apple Tart with Whipped Cream
Bananas Foster with Vanilla Ice Cream
Raspberry Cluster
Rum Ball
Crème de Mint Bar
Chocolate Sour Cream Cake with Chocolate
Fudge Frosting
Old Fashioned Chocolate Chip Cookie
Chocolate Raspberry Bar
Chocolate Crème Brulee
Strawberry Tiramisu
Pineapple Upside Down Cake
Chocolate Rum Cake with Rum Whipped Cream
Pumpkin Cream Cheese Bar
Chocolate Cupcake with Chocolate Fudge Frosting
Yellow Cupcake with Butter Cream Frosting
Assorted Chocolate Truffle

† **indicates a meatless selection.**

Elegant Celebrations

Dilled Garlic Shrimp
Fresh Melon with Prosciutto
Field Greens with Apple, Walnut & Bleu Cheese
with Citrus Vinaigrette
Roast Quail & Wild Rice Medley & Prickly Pear Glacé
Puréed Butternut Squash & Sweet Potato
Sautéed Pea Pods & Petite French Rolls
Flourentine Shell, Lemon Sorbet, Berries,
Raspberry Purée
Menu 110 \$33.50 per person



Baked Brie with Brown Sugar & Walnuts
with Crackers
Mushrooms Stuffed with Pistachio
Caesar Salad with Herb Parmesan Croutons
Roast Porcini and Portabello Chicken
with Marsala Wine
Wild Rice with Mushroom & Sundried Tomato
Sautéed Asparagus & Sourdough Roll
Lemon Pound Cake, Fresh Berries and
Raspberry Sauce
Menu 120 \$26.95 per person



Carne Seca Mini Chimichanga with Salsa
Grilled Roast Vegetable Quesadilla with
Roasted Tomato Salsa
Chicken Breast with Prickly Pear Glacé
Shrimp Enchilada with Tomatillo Salsa
Fresh Spinach Salad with Poppy Seed Dressing
Spanish Rice with Black Bean and Corn
Green Chile Cornbread
Chocolate Chip Peanut Butter Cookie
Menu 130 \$26.95 per person



Brie and Mango Quesadilla with Guacamole
Chicken Satay with Peanut Dipping Sauce
Field Greens with Jicama, Red Pepper, Avocado,
Orange & Pinenuts with Citrus Vinaigrette
Pork Tenderloin with Plum Sauce & Apple Chutney
Swiss Potato & Dill Roll
Rustic Apple Tart with Cinnamon Whipped Cream
Menu 140 \$26.95 per person



Grilled Jumbo Shrimp with Red Chile Oil
Mushroom Stuffed with Italian Sausage
Chicken Breast with Prickly Pear Glacé
Wild Rice with Mushroom & Sundried Tomato
Butter Lettuce with Avocado, Orange, Kiwi,
Purple Onion, Candied Almonds &
Honey Mustard Dressing
Jalapeño Cheddar Roll
Chocolate Sour Cream Cake
Menu 150 \$26.95 per person

Gracious Entertaining

Grilled Marinated Flank Steak Skewer with
Chipotle Dipping Sauce

Phyllo Triangle with Sundried Tomato,
Spinach, Goat Cheese, Parmesan & Pinenuts
Caesar Salad

Chicken Breast with Marsala Mushroom Sauce

Wild Rice Medley with Mushrooms

& Sundried Tomato

Sourdough Roll

Tiramisu

Menu 160 \$25.95 per person



Crab Quesadilla with Guacamole Garnish

Jalapeño Chile with Cream Cheese
served with Chutney Marmalade

Southwestern Barbecued Chicken &

Baby Back Ribs

Dilled New Potato Salad

Southwestern Cole Slaw

Green Chile Cornbread

Lemon Square & Chocolate Chip

Caramel Brownie

Menu 180 \$24.95 per person



Duck Spring Roll with Sweet & Sour Chutney

Mushroom Stuffed with Pistachios

& Seasoned Bread Crumbs

Grilled Salmon with Papaya & Pineapple Salsa

Sautéed Zucchini, Yellow Squash & Carrot

Mashed Potato with Smoked Gouda

Caesar Salad

French Roll

Menu 190 \$25.95 per person

Memorable Receptions

Vegetable Pot Sticker with
Oriental Dipping Sauce
Curry & Coconut Shrimp with Chutney Sauce
Beef Tenderloin on Baguette with
Tarragon Sauce
Spicy Italian Sausage & Mushrooms in Phyllo
Crostoni with Caramelized Onion, Eggplant,
Sundried Tomato & Feta
Fresh or Grilled Vegetable Platter with
Choice of Dip
Sweet Potato Pancake with Smoked Salmon,
Sour Cream and Lemon Zest
Menu 210 \$23.95 per person



Grilled Vegetable Platter with Choice of Dip
Crab Quesadilla with Guacamole
Chicken Enchilada with Tomatillo Salsa
Spanish Rice with Black Bean & Corn
Mexican Salad with Avocado, Carrot,
Tomato, Cheese & Black Olive with
Poppy Seed Dressing
Coconut Cake with Pineapple & Orange Zest
Menu 220 \$21.95 per person



Beef Tenderloin Mini Sandwich
& Sour Cream Horseradish
Chutney Chicken Salad on Datanut Bread
with Strawberry Garnish
Fresh or Grilled Vegetable Platter with
Choice of Dip
Pesto & Sundried Tomato Torte with
Assorted Crackers
Phyllo Triangle with Spinach, Goat Cheese,
Sundried Tomato, Parmesan & Pinenut
Fresh Melon with Prosciutto
Mushroom Stuffed with Italian Sausage
Menu 240 \$23.95 per person

Delightful Parties

Peach & Green Chile Quesadilla with Guacamole
Shrimp Spring Roll with Sweet & Sour Chutney
Smoked Turkey on Jalapeño Cheddar Roll
with Prickly Pear Marmalade
Baked Brie with Brown Sugar & Walnut
with Assorted Crackers
Cajun Chicken Kabob
with Apricot Dijon Dipping Sauce
Grilled Vegetable Platter with Choice of Dip
Menu 260 \$21.95 per person



Smoked Roast Turkey Club Sandwich
Dilled New Potato Salad
Assortment of Fresh Fruit
Raspberry Square
Menu 270 \$13.95 per person



Pasta Salad—Tomato, Artichoke,
Black Olive Parmesan
Marinated Grilled Chicken Breast Platter
with Feta, Tomato
Avocado, Black Olive & Roasted Pepper
French Roll
Chocolate Chip Caramel Brownie
Menu 280 \$13.95 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 Square
Menu 290 \$14.95 per person

Menu prices include tax on food. Not included are servers, delivery, gratuity on food, rentals, flowers, and entertainment.

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 and Barbecues, Bat Mitzvah
and Bar Mitzvah Celebrations,
Christenings, Parties for Holidays,
Graduations, Birthdays, and
Anniversaries, Dinners for the
Board of Directors, Working
Lunches at the Office, Retirement
and Holiday Parties, Gala Grand
Opening Receptions and More!

Exquisite Attention
to Every Detail

Tasteful Presentation

Delectable Food

Providing Food, Servers, Bartenders,
Serving Pieces, Flowers, Linens,
Rental Equipment, and Accessories

Serving from Ten Guests
to Six Hundred

DAKOTA

Cafe & Catering Company
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