



The Pub at Thunderbird

Cold Hors D'oeuvres

- *Veggie Hummus Cup** \$29.29 *per dozen*
Individual - Fresh Vegetable assortment & Hummus in a Cup
- *Tomato Bruschetta Crostini** \$27.49 *per dozen*
Individual - Tomato, Garlic, Parmesan Cheese, Basil, Red Onion and Parsley on top of a toasted Crostini
- *Smoked Salmon Mousse Cucumber** \$21.49 *per dozen*
Individual - Classic Smoked Salmon with Cucumber
- Tuna Poke Crisp** \$21.49 *per dozen*
Individual - Marinated Ahi Tuna Poke Wonton Crisp, topped with Avocado, Pico de gallo, Unagi and Wasabi Sauces
- Mediterranean Antipasto Skewers** \$33.99 *per dozen*
Individual - Grape Tomato, Olive, Premium Aged Meats, Mozzarella Cheese
- Caprese Skewers** \$26.29 *per dozen*
Fresh Mozzarella, Grape Tomato, Basil, Balsamic Glaze
- Chips & Salsa** \$3.99 *per person*
Corn Tortilla Chips, Mild Tomato Salsa
- Fruit Kabob** \$5.99 *each*
Assorted Fruit on Skewer
- Custom Charcuterie Board** **Market Price**
Chefs Market choice of aged fine meats & cheese's

Cold Trays & Platters

- Spinach Dip with Pita Chips** \$5.49 *per person*
House Made Creamy Spinach Dip Served with Seasoned Crispy Pita Chips
- Hummus with Pita Chips** \$5.49 *per person*
Smooth & Creamy Hummus with Crispy Seasoned Pita Chips
- Fresh Garden Crudites** \$44.79 *per dozen*
with Ranch Dill Dip
Local Seasonal Fresh Vegetables Served with Ranch Dill Dip
- Seasonal Global Fruit Tray** \$49.99 *per dozen*
Seasonal Sliced Fruit
- Cheese & Cracker Tray** \$5.79 *per person*
Classic Cheese and Cracker tray-Swiss, Cheddar, Pepperjack Cheeses with Crackers Pita Chips & Crostini
- Grilled Vegetables** \$49.19 *per dozen*
served with Balsamic Vinaigrette
Local Seasonal Vegetables, Roasted served with Balsamic Vinaigrette

Hot Hors D'oeuvres

- Pretzel Bite's with Beer Cheese** \$39.99
Lightly Salted bite size pieces of Bavarian Pretzel, Served with Cheese Dipping Sauce 100pcs.
- Corn Fritters with Jalapeño Ranch** \$35.99 *per dozen*
Fried Corn Fritter bites served with Jalapeño Ranch
- Vegetable Empanada** \$35.89 *per dozen*
served with Sour Cream and Salsa
Mini Bread Pocket filled with Roasted Vegetables
- Beef Empanada** \$34.89 *per dozen*
served with Sour Cream and Salsa
Mini Bread pocket filled with Seasoned Beef
- Vegetable Spring Roll with Sweet Chili Sauce** \$35.99 *per dozen*
Crispy Vegetable Spring Roll with Sweet Chili Dipping Sauce
- Boneless Chicken Tenders** \$35.99 *per dozen (3ea)*
Crispy Boneless Chicken with choice of sauce, Buffalo, BBQ, Korean BBQ. Tossed or served on the side.
- Bone-in Chicken Wings** \$18.99 *per dozen*
Classic Pub Chicken Wings with choice of sauce, Buffalo, BBQ, Korean BBQ. Tossed or served on the side.
- Tandoori Grilled Chicken Skewer** \$27.39 *per dozen*
with Cilantro Yogurt Dipping Sauce
Tandoori Spiced and Marinated grilled Halal Chicken Skewers, Served with Cilantro Yogurt Dipping Sauce
- Beef Satay with Peanut Dipping Sauce** \$36.99 *per dozen*
Malaysian Marinated & Grilled Beef on Skewer
- Black Angus Cheeseburger Sliders** \$55.79 *per 2 dozen*
with Siracha Ketchup
Miniature Angus Beef Cheeseburger Sliders with lettuce, tomato and siracha ketchup
- Southwest Chicken Quesadilla Cones** \$35.79 *per dozen*
Mini Tortilla with Southwest Chicken and cheese rolling into a cone





The Pub at Thunderbird

Entrée Buffets

Traditional Full meal solution options
(12 guests or more)

PowerLunch \$24.09 per person

Grilled Flatbread, Seasonal Fruit Platter, Pick 3 Composed Salads.

Choice of:

1: Southwest chicken Salad with greens, Corn, Black Beans and Vegetables tossed with a hearty Grain Blend

2: Chickpea Couscous Salad with Shawarma Beef, Tomato, Cucumber, Herb Salad, and a touch of Spicy Harissa

3: Grilled Salmon with Bulgur Wheat Salad with Lentils, and Hummus in a Roasted Garlic Lemon Vinaigrette Garnished with a carrot Sesame Hummus and Pea Mint Salad

4: Rice Noodles and Greens topped with Nam Tok Pork Salad, Stir-fried Vegetables, Chopped Peanuts and a spicy sweet chili vinaigrette

Dessert Option: Chocolate Chip Cookie

Choice of two Beverages: Iced Tea, Lemonade, Iced Water

Fresh Ginger \$23.19 per person

Build Your Own Southeast Asian Bowl.

Choice of Two (2) Sauces: Sweet Soy, Chili Garlic, Sweet & Sour

Choice of Two (2) Bases: Jasmine Rice, Rice Noodles, Cabbage Greens Mix, Brown Rice

Choice of Two (2) Vegetables: Sweet Soy Green Beans, Stir-Fry Veggies, Steamed Fresh Broccoli

Choice of Two (2) Proteins: Lemon Grass Chicken, 5 Spice Gardein Vegan Chicken, Ginger Garlic Shrimp, Nam Tok Pork

Choice of Two (2) Sauces: Peanut, Thai Basil red curry sauce, Sweet Chili Vinaigrette

Choice of Two (2) Toppings: Fresh Jalapenos, Pickled Carrot & Daikon, Crispy Shallot, Chopped Peanut, Marinated Cucumber

Coconut Mango Rice Dessert

Choice of Two (2) Beverages: Iced Tea, Lemonade, Iced Water

Mi-Comida- Latin American \$21.59 per person

Build Your Own Latin Inspired Plate.

Choice of Two (2) Sides: Sweet Plantain, Seasoned Black Beans, Crispy Yuca Fries, Puerto Rican Mashed Plantain, Pinto Beans, Brazilian Collard Greens

Choice of One (1) Base: Chopped Salad, Yellow Rice, Quinoa

Choice of One (1) Entrée: Puerto Rican Roast Pork, Cuban Picadillo, Peruvian Chicken, Mojo Shrimp Puerto Rican Roasted Pork

Choice of Two (2) Salsas/Sauces: Salsa Criolla, Salsa Pebre, Mojo Dressing, Peruvian Green Sauce, Spicy Mayonnaise Tres Leche Parfait

Choice of Two (2) Beverages: Iced Tea, Lemonade, Iced Water

Asian Accents \$26.69 per person

Choose 2 Entrees: General Tso's Chicken, Teriyaki Salmon or Spicy Tofu Served with Peanut Lime Ramen Noodles, Jasmine Rice, Egg Rolls

Choice of Two (2) Dipping Sauces: Sweet Soy Sauce, Sweet and Sour Sauce or Chili Garlic Sauce,

Lemon Green Beans

Fortune Cookies

Choice of Beverages-Iced Tea, Lemonade, Iced Water

Northern Italian \$25.49 per person

Lemon Rosemary Chicken and Shrimp Scampi with Vermicelli Pasta served with Mediterranean Salad with a Greek Vinaigrette Dressing, Garlic Bread sticks, Roasted Mushrooms, Wild Berry Cake and Choice of Beverages Iced tea, Lemonade, Iced water

Tropical Trade Winds \$21.29 per person

Choice of Two (2) of the Following: Teriyaki Chicken, Mahi Mahi with Pineapple Salsa, Sweet Chile Pork, or Caribbean-Style Stuffed Peppers accompanied by Roasted Sweet Potato Salad, Coconut, Mango and Peanut Coleslaw, Plantain Chips, Tropical Rice, Veggie Stir-Fry, Miniature Pineapple Upside-Down Parfaits, and Choice of Beverages

Spring Fling \$21.29 per person

Choice of Two (2) Entrees: Grilled BBQ Pork Chops, Grilled Montreal Cod, Crispy Five Spice Tofu Eggplant Meatball, Beef Tri-Tip Chimichurri, Grilled Peri Peri Chicken

Two (2) Sides: Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing

Or Red Quinoa & Pickled Onion Salad

Or Roasted Beets and Arugula Salad

Or Asparagus, Mushroom & Farro Caesar Salad

Or Roasted Red Potatoes

Or Asparagus Vegetable Sauté

Two (2) Sauces: Chimichurri Mayonnaise, Green Chile Relish, Chermoula Crema, Harissa Aioli, Peri Peri Sauce

Choice of 1 dessert: Assorted Cookies, Brownie

Choice of Beverages: Iced Tea, Lemonade, Iced Water

Power Boost Bowls \$22.19 per person

Create Your Own Grains and Greens Bowl.

Choice of One (1) Grain-Lemon Herbed Farro, Quinoa and Lentils

Choice of One (1) Green- Kale Mix, Romaine Arugula Mix

Choice of Two (2) Protein-Lemon Garlic Chicken, Hard Cooked Egg, Grilled Sumac Salmon

Choice of Three (3) Toppings- Spicy Roasted Broccoli, Avocado, Turmeric Roasted Cauliflower, Garbanzo Beans, Roasted Butternut Squash, Herb Roasted Mushroom, Shredded Beets, Edamame

Choice of Two (2) Dressing-Greek Yogurt Dressing, Pesto Vinaigrette, Tahini Tzatziki Dressing

Choice of Two (2) Garnish-Feta Cheese, Pickled Red Onion, Toasted Walnut, Shaved Parmesan, Brown Butter Pumpkin Seeds

Choice of One (1) Dessert- Baklava, Assorted Cookies

Choice of Two (2) Beverages-Iced Tea, Lemonade, Iced Water

Aegean Seaside - Mediterranean \$22.19 per person

Create Your Own Mediterranean Bowl.

Choice of Two (2) Bases-Mejadra Lentils and Rice with Crispy onions, Mediterranean Salad Mix, Traditional Hummus

Choice of Two (2) Protein- Baharat Spiced Beef and Chickpeas, Zatar Chicken, Falafel

Choice of Three (3) Toppings- Carrot Almond Salad, Lemon Beet

Tahini, Kale Tabbouleh, Cucumber Tomato Salad, Baba Ghanoush

Choice of Two (2) Sauces- Garlic White Sauce, Lemon Tahini Dressing, Harissa Sauce

Choice of Two (2) Garnishes- Feta Cheese Crumbles, Sumac Onion, Dolma, Half Grilled Pita

Choice of One (1) Dessert- Baklava, Assorted Cookies

Choice of Two (2) Beverages- Iced Tea, Lemonade, Iced Water

Reception Station

Smaller Theme based Reception stations to meet your event needs per person 12 person minimum

*Chefs Pasta \$16.09 per person

Create your own pasta sensation with:

Choice of Two Noodles

Cavatappi Pasta • Penne Pasta • Fettuccine Pasta

Choice of Two Sauces

Marinara Sauce • Alfredo Sauce • Pesto Primavera Sauce

Choice of Four Mix-Ins

Roasted Mushroom • Broccoli • Spinach • Onion (heated)

Tomato (heated) • Zucchini • Peas (heated) • Green Bell Peppers

Happy Hour / Pub Break \$18.49 per person

*Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Pretzel Bites with Beer Cheese, Buffalo Chicken Tenders served with Blue Cheese Dip, Assorted Gourmet Cookies and Dessert Bars

Szechuan Sizzle \$13.79 per person

Egg Rolls 2ea and Pot Stickers 2ea served with two (2) dipping sauces: Sweet Soy Sauce, Sweet and Sour Sauce or Chili Garlic Sauce, Sweet and Spicy Boneless wings with Celery sticks, Dessert bars.

Pizza Party \$19.79 per person

Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza served with Classic Garden Salad, Home-style Kettle Chips, Assorted Gourmet Cookies and Brownies and choice of Beverages Iced tea, Lemonade, Iced Water

Pizza & Flatbread

16" Margarita Pizza \$17.99 each

Garlic oil, Fresh Mozzarella, Sundried & Grape Tomato, Fresh Basil, Balsamic Glaze

16" Pizza Primavera \$17.99 each

Vegetable Pizza with Squash, Mushroom, Red Onion, Bell Peppers Mozzarella & Tomato Marinara

16" Pepperoni Pizza \$17.99 each

Tomato Marinara Sauce, Shredded Mozzarella, Pepperoni Slices

Margarita Flatbread \$9.99 each

Garlic oil, Fresh Mozzarella, Sundried & Grape Tomato, Fresh Basil, Balsamic Glaze

Primavera Flatbread \$9.99 each

Vegetable Pizza with Squash, Mushroom, Red Onion, Bell Peppers Mozzarella & Tomato Marinara

Pepperoni Flatbread \$9.99 each

Tomato Marinara Sauce, Shredded Mozzarella, Pepperoni Slices

8" With-out Gluten Cauliflower Crust Flatbread \$10.99 each

Have your flatbread made without gluten pizza crust

Bakery / Desserts

Gourmet Dessert Bars \$22.69 per dozen

Bakery Fresh Brownies \$22.69 per dozen

Assorted Petit Fours \$29.59 per dozen

Bakery Fresh Assorted Cookies \$18.69 per dozen

Logo Shortbread Cookies (2-week notice) \$26.29 per dozen

Shortbread Cookies with choice of Thunderbird, ASU, Sparky, Pitchfork Logos

Assorted Cupcakes \$28.99 per dozen

Macaroons \$33.49 per dozen

Miniature Bright colored French style sandwich cookies

Whole Cheesecake (16 Slices) \$59.99 per cake

Cheesecake Slice \$3.75 per slice

Ice Cream Social \$114.99 per tub (serves about 96 people)

Chocolate or Vanilla with 2 toppings: Sprinkles, Whipped Cream, Chocolate Sauce, Caramel Sauce, Oreos, Peanuts, Chocolate Chips

Beverages

Filtered & Iced Water \$5.49 per gallon

Infused Water \$11.39 per gallon

Filtered water infused with Choice of Lemon, Orange, Cucumber

Strawberry Agua Fresca \$20.09 per gallon

Refreshing Blend of Puree Strawberry and Citrus Water

Cucumber Lime Spritzer \$20.09 per gallon

Sweetened Cucumber and Lime sparkling water.

Raspberry Citrus Spritzer \$20.09 per gallon

Raspberry with Sweetened Citrus juices in Sparkling Water

Iced Tea \$17.69 per gallon

Mildly Sweet Iced tea

Lemonade \$17.69 per gallon

Coffee By Gallon \$29.69 per gallon

Grumpy Mule Hot Coffee options Featuring Columbia, and Honduras Blends, Includes Cream, Sugars, napkins, Cups.