

# TANQUE VERDE RANCH ~ 2019 WEDDING GUIDE





*CACTUS VIEW*





*SAGUARO ROOM*





*COTTONWOOD GROVE*





*MAIN DINING ROOM AND KIVA DINING ROOM*





*FRONT LAWN*





*RINCON TERRACE*





*DESERT VIEW TERRACE*







*LAKE CORCHRAN*





*MESQUITE ARCH & OLD HOMESTEAD*

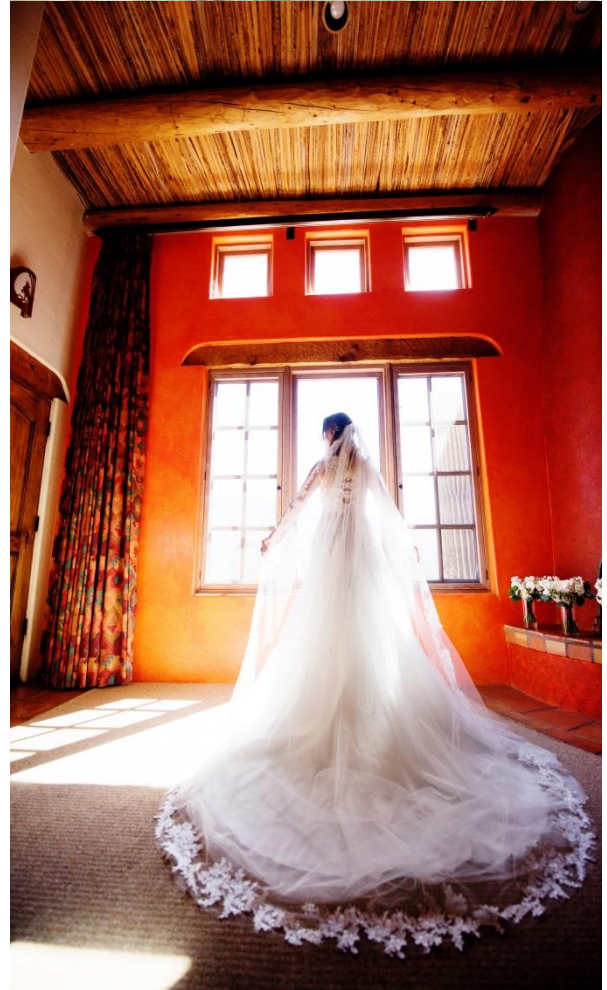


## *LODGING*

Tanque Verde Ranch offers a discounted block of rooms, based on availability.

Our all-inclusive package pricing includes all meals, horseback riding, children's program, tennis lessons, guided hiking, mountain biking, nature programs, fishing, and more. We have also created a bed and breakfast package because we recognize that many of your guests will be busy with the wedding events, and not able to partake in our extensive array of activities each day. This bed and breakfast package includes a comfortable room and breakfast. Ask your Catering Manager for more details about reserving your block of rooms.

*DON'T FORGET TO ASK ABOUT HOSTING YOUR REHEARSAL DINNER, ENGAGEMENT PARTY, BRIDAL SHOWER, FAREWELL BREAKFAST AND MORE AT THE TANQUE VERDE RANCH!*



# WEDDING PACKAGE

## WEDDING PACKAGE INCLUDES

Venue options: Saguardo Room, Rincon Terrace, Desert View Terrace, Front Lawn, Cactus View, Main Dining Room and Kiva Dining Room, depending on guest count.



- Wedding Coordination
- One Menu and Wine Tasting, up to 4 guests
- Ceremony Rehearsal
- Tanque Verde Ranch Chuppa
- Changing Room for the Bride and Overnight Suite
- Room Set for Ceremony, Reception and Dinner
- Resort Grounds for Photography (Includes Van for Sunset Photos)
- White Wedding Chairs
- Choice of House Table Linens, Overlays, Runners, and Napkins
- House Pillar and Votive Candles.
- Rose Petals for Aisle, Cake and Sweetheart Table, and Turndown Service
- Beverage Station for Guests at Cocktail Hour
- Tables for Gifts, Guest Book, etc.
- Limited Audio Visual Equipment
- Dance Floor (Indoor Only)
- Cake Cutting
- Turndown Service In Bridal Suite
- Breakfast Or Lunch For Bride And Groom On Departure Day

**SATURDAY WEDDINGS**  
**\$2,500.00 + tax - \$3,500.00 + tax**  
**Up to Three Venues**

**FRIDAY & SUNDAY WEDDINGS**  
**\$1,500.00+tax - \$2,500.00 + tax**  
**Up to Two Venues**

**Dependent on time of year**

- Food and Beverage Minimum Required, Based on Guest Count
- Ceremony only, Reception only, Daytime and Weekday weddings welcome. Inquire within.
- Site fee is based on a maximum number of 100 guests; each additional guest over 100 will have a corresponding fee of \$20.00 plus tax, per person
- To add an additional venue, there is \$500.00 plus tax fee, Based on Availability.

## PAYMENT SCHEDULE

1 <sup>st</sup> Deposit	Site fee plus tax and a signed contract
F&B Minimum	Divided into payments from date of Contract signing to 30 days prior to event
Final Deposit	Remaining Estimated balance due 7 days prior to event

## WEDDING COORDINATION PROVIDED BY CATERING MANAGER INCLUDES

- Will provide you with a list of professional wedding vendors
- Work with you/your planner on the menus for all food and beverage selections.
- Assist in constructing all wedding details for the Banquet Event Orders.
- Provide you with an estimate of charges.
- Will coordinate your room block with our reservations department.
- Work with you/ your planner to detail the operational aspects of the wedding.
- Work with you/your planner to schedule a Rehearsal Dinner, Bridal Shower or Engagement Party, if at Tanque Verde Ranch.
- Will introduce you to your Banquet Captain.

# HORS D'OEUVRES

## Specialty Hors D'oeuvres

*Each Additional Hors d'oeuvre Add \$3.50++ per person*

### Cold

**Parmesan Tuille with Herbed Goat Cheese (GF)**

**Grilled Vegetable Crostini with Basil Pesto Shaved Parmesan (VEG)**- Zucchini, Yellow Squash, Roasted Red Pepper  
**Herbed Mushroom Duxelle Stuffed Puff Pastry (VEG)**

**Chicken Machaca Rolls**- Chipotle Tortilla, Shredded Chicken, Cilantro Pumpkin Seed Pesto, Pepitas, Black Beans,  
Cotija Cheese, Shredded Cheddar and Pico de Gallo

**Vegetable Spring Rolls (GF, DF, Vegan)**- Rice Paper, Napa Cabbage, Julienne Carrots, Chiffonade Mint, Fresh Ginger,  
Garlic, Sesame Oil. Drizzled with Chili Garlic Dipping Sauce

### Hot

**Beef Chimichanga with Salsa and Guacamole**- Beef, Tomato, Onion, Tequila, Cilantro and Cheddar Cheese, wrapped in  
a Flour Tortilla and Fried, garnished with Cilantro

**Tamale Cakes**- Shredded Red Chile Beef and Cotija Cheese

**Chicken Quesadilla with Fresh Pico de Gallo**- Chicken, Black Bean Puree, Cotija Cheese, Red Onion, Cilantro, Green  
Onion, Cheddar Cheese

**Thai Beef Satay (DF)**- Ginger, Cilantro, Garlic with Peanut Sauce

## Premium Hors D'oeuvres

*Each Additional Hors d'oeuvre Add \$4.50++ per person*

### Cold

**Spicy Tuna with Fried Ginger in Cucumber Cup (DF)**- Saku Tuna, Sriracha, Green Onions, Sesame Oil, Soy Sauce,  
Rice Wine Vinegar

**Shrimp Ceviche Shooter (DF, GF)**- White Shrimp, Fresh Lemon and Lime Juice, Chiles, Cholula Hot Sauce

**Charred Ahi Tuna on Lavosh Cracker**- Miso Cream Cheese and Scallions

**Croustade of Beef**- Roasted Garlic Spread, Horseradish Pearls with Chive Sticks

### Hot

**Cotija Chevre Stuffed Balsamic Mushroom (GF, VEG)**- Goat Cheese, Cotija Cheese, Parmesan Cheese, Chopped  
Chives and Breadcrumb

**Crab Wontons with Ginger Gastrique**- Lump Crab, Scallions, Red Peppers, Cream Cheese, Breadcrumb, Lemon Zest,  
Shallots. Served in Wonton Wrapper

**Street Fish Taco**- Mahi Mahi, Shredded Cabbage, Avocado Crema, Pico de Gallo, Corn or Flour Tortilla

## Gourmet Hors D'oeuvres

*Each Additional Hors d'oeuvre Add \$6.00++ per person*

### Cold

**Lobster Parfait (GF)** - Avocado Mousse, Orange Segments, Hearts of Palm, Grape Tomatoes

**Seared Duck Crostini** - Micro Arugula, Goat Cheese, Cherry Gastrique

**Yukon Bollini** - Smoked Salmon, Cream Cheese, Chive Stick, Lemon Segment

### Hot

**Texas Jumbo Blue Corn Crab Cake** -Served with Avocado Corn Salsa

**Duck Confit Tostada (GF)** - Black Bean Purée, Cotija Cheese, and Fried Leeks served on Corn Tortilla

**Street Fish Taco**- Mahi Mahi, Shredded Cabbage, Avocado Crema, Pico de Gallo, Corn or Flour Tortilla

# STATIONED HORS D'OEUVRES

## Fresh Popped Corn

\$3.95++ per person

With Chile Lime Salt, Truffle Salt, Popcorn Salt, and Dill Pickle Seasoning

## Tanque Verde Tortilla Chips, Salsa and Guacamole

\$6.95++ per person

Tomatillo Salsa, Roasted Salsa, Guacamole and Fresh Corn Tortilla Chips

## Fresh Fruit Display

\$5.95++ per person

Fresh Pineapple, Seasonal Melons & Berries

## Vegetable Crudités

\$5.95++ per person

Carrots, Celery, Tomatoes, Cucumbers with Buttermilk Dipping Sauce  
Cilantro Jalapeño Hummus with Warm Flour Tortillas

## Sushi Display

\$24.00++ person

Chef's Assorted Rolls and Nigiri, Wasabi, Ginger and Soy Sauce

## Domestic Cheese Chef's Board

\$200.00++ (serves 25 people)

Assorted Domestic Cheeses, Dried Fruits, Lovash Crackers and Nuts

## International Cheese Chef's Board

\$250.00++ (serves 25 people)

Assorted International Cheeses, Dried Fruits, Lovash Crackers and Nuts

## Chef's Specialty Board

\$350.00++ (serves 25 people)

Roasted Red Peppers, Pickled Grilled Asparagus, Aged Parmesan, Humbolt Fog, Manchego, Midnight Moon, Marcona Almonds, Mustarda, Grilled Artisan Bread, Lovash Crackers, Shaved Prosciutto, Salami, and Spanish Chorizo  
Served with Grain Mustard and Dijon Mustard.

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# PLATED DINNER PACKAGE I

Tanque Verde Ranch offers a selection of Plated and Buffet Dinner options. Our Catering Manager will help guide you as to which option will best complement your event. Plated dinner service consists of two dinner courses, with the dessert course being your wedding cake. Entrée choices are required 14 business days prior to your event. Tanque Verde Ranch will also need place cards, provided by you, designating each guest's choice of meal. Menu items and pricing subject to change.

## PLATED PACKAGE I

\$78.00++ per person

### Butler Passed Hors D'oeuvres

Choice of two Specialty Hors D'oeuvres to be butler passed during Reception Hour.

*Choice of One Soup or Salad*

### Soups

**Chilled Tomato Gazpacho-** Garnished with Feta Cheese, Watercress and Kalamata Olives

**Roasted Asparagus-** White Truffle Foam and Oven Dried Beet Chips

### Salads

**Ranch House Salad-** Cucumbers, Tomatoes, Onions, Carrots, Croutons

*Served with:* House Made Ranch & Italian Dressings

**Southwest Caesar-** Fresh Romaine, Chile Lime Scented Corn Tortilla Strips, Cotija Cheese and Chipotle Caesar Dressing

### Entrees

*Choice of two*

**Pan Seared Chicken Breast-** Tomato and Mushroom Fricassee, Chile Rubbed Fingerling Potatoes and Roasted Asparagus

**8oz. Grilled Flat Iron-** Roasted Garlic Demi with Loaded Twice Baked Potatoes and Broccolini

**Chile Honey Glazed Grilled Salmon-** Chipotle Vinaigrette, Cotija Whipped Sweet Potatoes and Wilted Spinach

### Vegetarian Option

*Choice of One*

**Caramelized Three- Onion Polenta Lasagna-** Yellow Onion, Shallots, Green Onion, Wild Arugula, Goat Cheese, Ratatouille Sauce

**Stuffed Acorn Squash-** Agave Brown Butter, Wilcox Tomatoes, Onions, Garlic, Sweet Potatoes, Baby Spinach, Green Beans and Pepitas on Southwest Quinoa

**Roasted Vegetable Pave'-** Mushrooms, Roasted Red Peppers, Butternut Squash, and Spinach Finished with a Roasted Red Pepper Coulis

**Fresh Baked Rolls and Whipped Butter**

**Coffee, Iced Tea and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# PLATED DINNER PACKAGE II

## PLATED PACKAGE II

\$88.00++ per person

### Butler Passed Hors D'oeuvres

Choice of three Hors D'oeuvres to be butler passed during Reception Hour.

*Includes Two Specialty Selections and One Premium Selection Hors D'oeuvres*

*Choice of One Soup or Salad*

### Soups

**Southwest Chicken Tortilla-** Garnished with Avocado, Pepper Jack Cheese and Corn Tortilla Strips

**Charred Tomato Basil-** Balsamic Onion and Parmesan Crisp

### Salads

**Black Kale Salad-** Toasted Panko Bread Crumb, Chile Flakes, Shredded Parmesan, Lemon Garlic Vinaigrette

**Lavender Vase Salad-** Spring Mix, Red Onion, Crumbled Blue Cheese, Red Wine Vinaigrette

### Entrees

*Choice of two*

**Chicken Relleno-** Mole Verde Sauce, Cumin Scented Black Beans and Garnished with Chile Crema

**Prickly Pear BBQ Pork Tenderloin-** Chile Pecan Cabbage Slaw and Agave Grilled Watermelon

**9oz Grilled New York Strip-** Sweet Shallot Demi, Cotija and Leek Au Gratin Potatoes with Broccolini

**Pan Seared Sea Bass-** Tomato Provencal, Chile Grit Cake, Grilled Zucchini and Yellow Squash

### Vegetarian Option

*Choice of One*

**Caramelized Three- Onion Polenta Lasagna-** Yellow Onion, Shallots, Green Onion, Wild Arugula, Goat Cheese, Ratatouille Sauce

**Stuffed Acorn Squash-** Agave Brown Butter, Wilcox Tomatoes, Onions, Garlic, Sweet Potatoes, Baby Spinach, Green Beans and Pepitas on Southwest Quinoa

**Roasted Vegetable Pave'-** Mushrooms, Roasted Red Peppers, Butternut Squash, and Spinach Finished with a Roasted Red Pepper Coulis

### **Fresh Baked Rolls and Whipped Butter**

### **Coffee, Iced Tea and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.



# PLATED DINNER PACKAGE III

## PLATED PACKAGE III

\$98.00++ per person

### Butler Passed Hors D'oeuvres

Choice of three Hors D'oeuvres to be butler passed during Reception Hour.  
*Includes One Specialty Selection, One Premium Selection and One Gourmet Selection Hors D'oeuvres*

*Choice of One Soup or Salad*

### Soups

**Savory Onion Soup-** Caramelized Onions, Roasted Chiles, and Red Bell Peppers  
Finished with a Gruyere Croustade

**Truffle Roasted Cauliflower-** Roasted Cauliflower Florettes

### Salads

**Basil Infused Compressed Watermelon Salad-** Arcadia Mix, Shaved Red Onion, Feta cheese, Croustade, Red Wine Ver  
Jus and Basil Oil

**Pan Roasted Crab Cake-** Lemon Scented Greens, Avocado Corn Salsa and a Scallion Aioli

### Entrees

*Choice of Two*

**9oz. Filet Mignon-** Shaved Garlic Creamed Spinach, Balsamic Braised Onions, Baby Carrots, Chopped Chives and a  
Balsamic Reduction

**Roasted Bone-in Chicken Breast-** Veal Glace', Black Truffle Risotto and Roasted Baby Vegetables

**Grilled Ahi Tuna-** Grilled Pineapple Salsa, Scallion Black Rice, Braised Baby Bok Choy. Finished with a Chile Pineapple  
Glaze

**Pan Seared Scallops-** Black Bean Cake, Roasted Corn Salsa, and Fried Leeks.  
Finished with a Roasted Red Pepper Coulis

**Herb Crusted Rack of Lamb-** Ancho Chile Blackberry Demi and Manchego Polenta

### Vegetarian Option

*Choice of One*

**Caramelized Three- Onion Polenta Lasagna-** Yellow Onion, Shallots, Green Onion,  
Wild Arugula, Goat Cheese, Ratatouille Sauce

**Stuffed Acorn Squash-** Agave Brown Butter, Wilcox Tomatoes, Onions, Garlic, Sweet Potatoes,  
Baby Spinach, Green Beans and Pepitas on Southwest Quinoa

**Roasted Vegetable Pave'-** Mushrooms, Roasted Red Peppers, Butternut Squash, and Spinach  
Finished with a Roasted Red Pepper Coulis

**Fresh Baked Rolls and Whipped Butter**

**Coffee, Iced Tea and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# BUFFET DINNER PACKAGE I

## BUFFET PACKAGE I

\$70.00++ per person

### Butler Passed Hors D'oeuvres

Choice of two Specialty Hors D'oeuvres to be butler passed during Reception Hour.

### Salads Include

- Ranch House Salad-** Cucumbers, Tomatoes, Onions, Carrots, and House made Croutons  
*Served with:* House Made Ranch & Italian Dressings
- Ranch Pasta Salad-** Gemelli Pasta, Kalamata Olives, Red Pepper, Feta Cheese, Red Onions, Salami,  
Fresh Herbs and House made Italian Dressing
- Grilled Vegetable Salad-** Zucchini, Yellow Squash, Onions, Garlic, Peppers and Balsamic Dressing
- Jicama and Watermelon Salad-** Mixed Greens, Radish, Bell Peppers, Lemon Blanco Dressing

### Entrees

*Choice of two*

- Grilled Salmon-** Corn Coulis, Fried Leeks and Chive Oil
- Blue Corn Crusted Chicken-** Tomato and Mushroom Fricassee
- Herb Crusted Tri Tip-** Roasted Garlic Demi and Horseradish Cream
- Cracked Pepper Chicken-** Orange Gastrique
- Mustard Herb Rubbed Pork Loin-** Fig and Shallot Balsamic Arugula Salad
- Pan Seared Sea Bass-** Orange Pepper Sauce, Ragout, Artichoke Hearts, Kalamata Olives, Fennel and Sun Dried Tomatoes  
*Herb Roasted Tri Tip of Beef is available as a Carving Station.*  
*Add \$150.00 Chef Fee for Carving Station.*

### Vegetarian Option

*Choice of one*

- Caramelized Three- Onion Polenta Lasagna-** Yellow Onion, Shallots, Green Onion,  
Wild Arugula, Goat Cheese, Ratatouille Sauce
- Stuffed Acorn Squash-** Agave Brown Butter, Wilcox Tomatoes, Onions, Garlic, Sweet Potatoes,  
Baby Spinach, Green Beans and Pepitas on Southwest Quinoa
- Roasted Vegetable Pave'-** Mushrooms, Roasted Red Peppers, Butternut Squash, and Spinach  
Finished with a Roasted Red Pepper Coulis

### Sides

*Choice of one*

- Herb Roasted Fingerling Potatoes, Cotija Mashed Potatoes, Loaded Twice Baked Potatoes,  
Manchego Cheese White Polenta, Herb Risotto, Green Chile Grits

*Choice of one*

- Broccolini, Asparagus, Haricot Verts, Baby Carrots

### **Fresh Baked Rolls and Whipped Butter**

### **Coffee, Iced Tea and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# BUFFET DINNER PACKAGE II

## BUFFET PACKAGE II

\$80.00++ per person

### Butler Passed Hors D'oeuvres

Choice of three Hors D'oeuvres to be butler passed during Reception Hour.

*Includes Two Specialty Selections and One Premium Selection Hors D'oeuvres*

### Salads Include

**Ranch House Salad-** Cucumbers, Tomatoes, Onions, Carrots, Croutons

*Served with:* House Made Ranch & Italian Dressings

**Tomato Provolone Salad-** Chiffonade Basil, Balsamic, Olive Oil

**Apple Salad-** Mizuna Greens, Dried Cranberries, Toasted Walnuts, Granny Smith Apples, Goat Cheese Vinaigrette

**Artichoke and Prosciutto Salad-** Grape Tomatoes, Baby Arugula, Shaved Red Onion, Thinly Sliced Bell Peppers, Fresh Basil Leaves, Shredded Parmesan, Capers, White Balsamic Vinegar, Cold Pressed Olive Oil

**Southwest Quinoa Salad-** Rainbow Quinoa, Red Onions, Tomatoes, Cilantro, Chile Peppers and Lime Juice

### Entrees

*Choice of three*

**Mahi Mahi-** Mojo Sauce, Quick Pickled Vegetables

**Pan Seared Salmon-** Chipotle Vinaigrette, Crispy Cotija Micro-Green Salad

**Herb Crusted Beef Tenderloin-** Au Poivre and Horseradish Aioli

**Macadamia Nut Crusted Chicken Breast-** Wild Mushroom Cream Sauce

**Achiote Marinated Chicken Breast-** Grilled Wilcox Peach Salsa

**Chipotle Apricot BBQ Pork Tenderloin-** Celery Root Apple Slaw

**Caramelized Three- Onion Polenta Lasagna (VEG)-** Yellow Onion, Shallots, Green Onion, Wild Arugula, Goat Cheese, Ratatouille Sauce

**Stuffed Acorn Squash (VEG)-** Agave Brown Butter, Wilcox Tomatoes, Onions, Garlic, Sweet Potatoes, Baby Spinach, Green Beans and Pepitas on Southwest Quinoa

**Roasted Vegetable Pave' (VEG)-** Mushrooms, Roasted Red Peppers, Butternut Squash, and Spinach Finished with a Roasted Red Pepper Coulis

*Herb Crusted Beef Tenderloin is available as a Carving Station.*

*Add \$150.00 Chef Fee for Carving Station.*

### Sides

*Choice of one:*

**Bowtie Alfredo-** Fresh Tomato and Basil

**Penne Pasta-** Basil Pesto, Fresh Tomato, Artichoke, Arugula, Kalamata Olives

**Gemelli Pasta with Puttanesca Sauce-** Onions, Capers, Tomatoes, Garlic, Black Olives, Oregano, Anchovies

*Choice of one*

Herb Roasted Fingerling Potatoes, Cotija Mashed Potatoes, Loaded Twice Baked Potatoes,

Manchego Cheese White Polenta, Herb Risotto, Green Chile Grits

*Choice of one*

Broccolini, Asparagus, Haricot Verts, Baby Carrots

### **Fresh Baked Rolls and Whipped Butter**

### **Coffee, Iced Tea and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# BUFFET DINNER PACKAGE III

## BUFFET PACKAGE III

\$90.00++ per person

### Butler Passed Hors D'oeuvres

Choice of three Hors D'oeuvres to be butler passed during Reception Hour.

*Includes One Specialty Selection, One Premium Selection and One Gourmet Selection Hors D'oeuvres*

### Salads Include

**Ranch House Salad-** Cucumbers, Tomatoes, Onions, Carrots, Croutons

*Served with:* House Made Ranch & Italian Dressings

**Smoked Duck Panzanella-** Wax Beans, Dried Cornbread Croutons, Wild Arugula and Grape Tomatoes

**Nicoise Salad-** French Beans, Hard Boiled Eggs, Baby Spinach, Grape Tomatoes, Seared Aji Tuna and Grain Dijon Mustard Vinaigrette

**Black Rice Edamame Salad-** Shitake Mushrooms, Green Onions, Cilantro, Rice Wine Vinegar, Sesame Oil

**Southwest Caesar Salad-** Fresh Romaine, Chile Lime Scented Corn Tortilla Strips, Cotija Cheese and Chipotle Caesar Dressing

**Black Kale Salad-** Grapefruit, Roasted Corn, Pistachios and Cheddar Vinaigrette

### Entrées

*Choice of Three*

**Citrus Roasted Bone in Chicken over Wild Arugula-** Chimichurri and Summer Pico

**Firecracker Mexican White Shrimp over Southern Polenta-** Lobster Cream Sauce

**Herb Crusted Rack of Lamb-** Blackberry Veal Demi, White Bean Salad, Sundried Tomatoes, Arugula

**Pan Seared Duck-** Southwest Fried Rice

**Grilled Salmon-** Lemon Caviar Beurre Blanc

**Braised Beef Short Ribs-** Natural Jus, Wilted Greens and Fresh Herbs

**Caramelized Three- Onion Polenta Lasagna (VEG)-** Yellow Onion, Shallots, Green Onion, Wild Arugula, Goat Cheese, Ratatouille Sauce

**Stuffed Acorn Squash (VEG)-** Agave Brown Butter, Wilcox Tomatoes, Onions, Garlic, Sweet Potatoes, Baby Spinach, Green Beans and Pepitas on Southwest Quinoa

**Roasted Vegetable Pave' (VEG)-** Mushrooms, Roasted Red Peppers, Butternut Squash, and Spinach

*Herb Crusted Rack of Lamb is available as a Carving Station.*

*Add \$150.00 Chef Fee for Carving Station.*

### Sides

*Choice of one*

Herb Roasted Fingerling Potatoes, Cotija Mashed Potatoes, Loaded Twice Baked Potatoes,

Manchego Cheese White Polenta, Herb Risotto, Green Chile Grits

*Choice of one*

Broccolini, Asparagus, Haricot Verts, Baby Carrots, Fried Brussel Sprouts

### **Fresh Baked Rolls and Whipped Butter**

### **Coffee, Iced Tea and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# HACIENDA BUFFET

\$60.00++ per person

(Minimum Order of 25 People)

Action Station-Add \$150.00 Chef Fee

**Fresh Chips, Salsa and Guacamole**

**Southwest Caesar Salad** – Fresh Romaine, Chile Lime Scented Corn Tortilla Strips,  
Cotija Cheese and Chipotle Caesar Dressing

**Calabacitas**

**Cheese Tamales**

**Tortilla Soup** with Tortilla Strips and Cotija Cheese

**Off the Comal**

**Chef Attended Action Station**

*Choice of Three:*

*Each Additional Item Add \$3.00 ++ per person*

Churrasco Steak , Chipotle Chicken, Green Chile Pork,  
Firecracker Shrimp or Blackened White Fish

**Side Selections**

*Choice of Two:*

*Each Additional Item Add \$2.00 ++ per person*

Traditional Refried Beans, Charro Beans, Black Beans,  
Saffron Rice or Cilantro Lime Rice

**Condiments Include**

Grilled Onions, Tri-Colored Peppers, Squash, Cabbage, Serrano Peppers, Shredded Cheese,  
Tomatoes, Lettuce, Onions, Cilantro, Olives, Sour Cream, Radish, Salsa, Guacamole  
Served with: Flour and Corn Tortillas

**Coffee, Tea and Lemonade**

Served with Cream and Sweeteners

**Add Desserts for \$8.00++ per person**

Cinnamon Churros served with Margarita Whipped Cream, Key Lime Bars and Tres Leches

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# COWBOY COOKOUT BUFFET

\$65.00++ per person  
(Minimum Order of 25 People)

## Salads Include

**Ranch House Salad** – Cucumbers, Tomatoes, Onions, Carrots, Croutons

*Served with:* House Made Ranch & Italian Dressings

**Country Red Potato Salad** - Wholegrain Mustard, Fennel Fronds and Bacon

**Creamy Cole Slaw** – Thin Shredded Green Cabbage, Red Onions, Red Bell Pepper,  
Carrots and Rice Wine Vinegar Dressing

**Pasta Salad** – Gemelli Pasta, Kalamata Olives, Red Pepper, Feta Cheese, Red Onions, Salami,  
Fresh Herbs and House-made Italian Dressing

**Fresh Sliced Watermelon**

## Entrees

**Grilled Market Fish**

**Ranch BBQ Seasoned Chicken**

**Cowboy Strip Steak** - Seared Strip Loin, Cut and Cooked to Order

**St. Louis Style Pork Ribs** - Slow Roasted and Enhanced with Ranch Barbeque Sauce

## Side Selections

*Choice of Three:*

Ranch Baked Beans

Baked Potatoes with Sour Cream, Butter, Green Onions and Cheese

Corn on the Cob with Cilantro Butter

Tanque Verde Mac and Cheese

Fire Roasted Mixed Vegetables

## Sides Include

Green Chile Corn Bread with Whipped Honey Butter

## Desserts Include

Cranberry Apple Cobbler and Peach Cobbler

## Beverages Include

Coffee, Tea and Lemonade

Served with Cream and Sweeteners

**Add Cast Iron S'Mores for \$5.00++ per person**

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# ACTION STATION ENHANCEMENTS

Add \$150.00 + tax Chef Fee per Station

**Pomme Frites Station @ \$9.00++ per person**

Sweet Potato Fries, Pomme Frites, Beer Battered Fries,  
Truffle Salt, Ranch Salt, Dill Pickle Seasoning  
Roasted Garlic Aioli, Bleu Cheese Demi, Sriracha Ketchup, Truffled Mustard

**Fresh Guacamole Bar @ \$10.00++ per person**

Avocado, Tomatoes, Lime Juice, Cilantro, Onions, Garlic and Serrano Peppers  
Salsa Fresca, Fire Roasted Salsa and Salsa Verde  
Fresh Corn Tortillas Chips

**Macaroni and Cheese Station @ \$15.00++ per person**

Andouillie Sauce, White Sauce, Classic Cheese Sauce, Mushrooms, Truffles,  
Tomatoes, Caramelized Onions, Roasted Green Chiles  
*Toppings Include:* Green Onions, Truffles, Hot Sauce and Truffle Oil

**Quesadilla Station @ \$12.00++ per person**

Pepper Jack, Cotija, Cheddar and Provolone Cheeses  
Roasted Green Chiles, Tomatoes, Green Onions, Black Beans, Cilantro and Shredded Chicken

**Street Taco Station @ \$15.00++ per person**

Chicken and Steak, Shredded Cabbage, Whole Roasted Chiles, Cotija Cheese,  
Green Onions, Pico de Gallo, Hot Sauces and Fresh Lime Wedges

**Tequila Shrimp Flambé Station @ \$18.00++ per person**

Bell Peppers, Red Onions, Garlic, Tequila and Cilantro

**Paella Station @ \$18.00++ per person**

Shrimp, White Fish, Chicken, Jalapeno, Haricot Verts, Spanish Chorizo, Saffron Rice

++ Prices are subject to 22% service charge and current prevailing tax rate of 6.1%.

# WEDDING ADDITIONS

## **Bride's Day Break**

*(Minimum of 5 people)*

**\$30.00++ per person**

*Choice of Two Tea Sandwiches:*

Cucumber and Cream Cheese with Fresh Dill

Chicken Breast, Fresh Cilantro, Chipotle Mayonnaise and Oaxacan Cheese

Peanut Butter and Jelly on Tanque Verde Banana Bread

Smoked Ham Salad with Mustard and Cornichons

*Includes*

Fruit Skewers with Prickly Pear Yogurt

Lemonade, Orange Juice and Iced Tea

*Champagne available for an additional cost*

## **Groom's Day Break**

**\$30.00++ per person**

*(Minimum of 5 people)*

*Choice of Two Sandwiches:*

Pork Belly Sliders

Prime Rib Sliders

Chicken Breast, Fresh Cilantro, Chipotle Mayonnaise

and Oaxacan Cheese Tea Sandwich

*Includes*

Homemade Potato Chips

Soft Pretzels with Mustard

Lemonade and Iced Tea

*Alcoholic Beverages available for an additional cost*

## **Kids Meal (Aged 4yrs. - 11 yrs.)**

**\$25.00++ per child**

Chicken Tenders

Macaroni and Cheese

Cactus Cookie

## **Vendor Meal**

**\$25.00++ per person**

Hamburger/Cheeseburger

French Fries

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.



## LATE NIGHT FOOD

### **Mini Sonoran Dogs- \$60.00++ per dozen**

Bacon Wrapped Hot Dogs with Pico de Gallo, Sriracha Mayonnaise, Avocado,  
Roasted Poblano Strips, Refried Black Beans and Cotija Cheese

### **Prime Rib Sliders- \$60.00++ per dozen**

Thinly Sliced Prime Rib, Caramelized Onions, and Creamy Horseradish on a Brioche Bun

### **Soft Baked Pretzel Bites- \$18.00++ per dozen**

With Beer Cheese and Spicy Mustard

### **Breakfast Burritos- \$48.00++ per dozen**

Bacon and Egg, Egg and Cheese or Chorizo and Egg

### **S'mores- \$60.00++ per dozen**

Marshmallows, Chocolate and Graham Crackers

### **Queso Bar- \$15.00++ per person**

Fresh, Warm Tortilla Chips

Green Chile Cheese Sauce & Traditional Nacho Cheese Sauce

*Condiments Include:*

Shredded Chicken, Black Beans, Tomatoes, Yellow Onion, Green Onion, Cilantro, Roasted Corn, Green Chiles, Sour Cream,  
Tomatillo Salsa, House Made Red Salsa, Guacamole, Sliced Jalapenos

### **Late Night Taco Cart- \$20.00++ Per Person**

*Each Additional Items Add \$5.00 ++ per person*

*Add \$150.00+tax Chef Fee for Action Station*

*Choice of three*

Churrasco Steak, Chipotle Chicken, Green Chile Pork,  
Firecracker Shrimp or Blackened White Fish

*Condiments Include:*

Grilled Onions, Tri-Colored Peppers, Squash, Cabbage, Serrano Peppers, Shredded Cheese,  
Tomatoes, Lettuce, Onions, Cilantro, Olives, Sour Cream,  
Radish, Salsa, Guacamole, Flour Tortillas and Corn Tortillas

### **Flavored Coffee Bar- \$5.00++ Per Person**

Regular, Decaf and Flavored Coffees

Assorted Herbal Teas

Sugar Cubes and Raw Sugar Sticks

Canella Ginger Snaps and Whipped Cream

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

# BAR MENU

We Offer Hosted and Cash Bars

## **Premium Bar- \$8.50++ each**

Absolut, Tanqueray, Flor de Cana, Captain Morgan, Jose Cuervo, Jim Beam, Jack Daniels, Johnnie Walker Red, and Dewar's

## **Ultra-Premium Bar- \$11.50++ each**

Ketel One, Tito's, Bombay Sapphire, Hornitos, Sailor Jerry Rum, Bacardi, Crown Royal, Makers Mark, Johnnie Walker Black, Chivas

## **BEER**

### **Domestic Beer- \$5.75++ each**

Bud, Bud Light and Miller Light, Coors Light, Michelob Ultra

### **Premium Beer- \$6.75++ each**

Alaskan Amber, Lagunitas, Corona, Dos Equis Lager, Dos Equis Amber, Blue Moon, Barrio Blonde, Barrio Citrazona I.P.A., Guinness, O'Doul's (N/A)

## **SODA/WATER**

### **Assorted Sodas- \$3.50++ each**

Coke, Diet Coke, Sprite, Dr. Pepper, MUGS Root Beer, Ginger Ale, Tonic Water, Club Soda

### **Bottled Water- \$3.00++ each**

### **Sparkling Bottled Water- \$3.50++ each**

## **HOUSE WINE**

Chardonnay and Cabernet Sauvignon- \$7.00++ per glass

White Zinfandel- \$7.00++ per glass

Sparkling Wine- \$28.00++ per bottle

House Wine bottle- \$28.00++ per bottle

Additional Wines available from our Ranch Wine Menu.

Ask your Event Planner to assist you in selecting the perfect wine to complement your meal.

## **GALLON COCKTAIL PRICES**

*\*20-25 Drinks per Gallon\**

Margaritas- \$129.00++ per gallon

Prickly Pear Margaritas- \$149.00++ per gallon

Hellfire Margaritas- \$149.00++ per gallon

Yuma Lemonade- \$149.00++ per gallon

## **Bar Set Fee**

\$150.00 plus tax for a single standard bar

\$75.00 plus tax for each additional move

Tanque Verde Ranch Practices a Responsible Consumption Policy.  
Excessive Consumption of Alcoholic Beverages is Strictly Prohibited.  
Tanque Verde Ranch Reserves the Right to Refuse Service to Anyone..

All drink prices are subject to change.

We reserve the right to limit alcohol consumption and close bars at our discretion.

++All prices are subject to a 22% service charge and prevailing tax rate, currently 6.1%.

