EDGE CATERING

Dietary Details:

GF – Gluten Free | DF – Dairy Free |

NF – Nut Free | SF – Shellfish Free |

V – Vegetarian | VE - Vegan

Tray Passed Hors D' Oeuvres

Honey & Meyer Lemon Chèvre Cannoli (NF, SF, V)
Bee Stung Chèvre Filled Pastry Shell | Honey-Lemon Powder

Fennel Pollen Goat Cheese & Balsamic (NF, SF)
Whipped Purple Haze | Carta di Musica | Golden Raisin Balsamic | Iberico Ham

Mozzarella & Tomato Canapè (NF, SF, V)
Aleppo Marinated Mozzarella | Cherub Tomato | Basil Pesto

Tuna Poke (DF, NF, SF)
Marinated Yellowtail Tuna | Wakame Salsa Verde | Wonton Chip | Crispy Garlic

Apple & Brie Phyllo Cup (SF, V)
Vanilla Sweetened Brie | Fresh Apple | Marcona Almond

Stuffed Clams (NF)
Littleneck Clams | Chili Cured Guanciale | Tikka Brown Butter Apples | Poblano Breadcrumbs

Chicken Skewers (Gf, DF, NF, SF)
Marinated & Grilled Thigh | Kashmiri-Black Lime Aioli

Parma Prosciutto & Fig (NF, SF)
Parmesan Wafer | Tart Cherry-Fig Jam | Shaved Prosciutto | Roasted Garlic

Avocado Toast & Smoked Salmon (SF)
Avocado Puree | Pastrami Rubbed Salmon | Roasted Tomato Aioli

Ceviche Shooter (GF, DF, NF)
Chopped Shrimp | Poblano | Cilantro & Cucumber | Peppadew & Citrus Juice

Hors D'oeuvre Platters

Domestic & Imported Cheese Board (V)
with Assorted Crackers | Grapes | Peppadews

Market Fresh Vegetable Crudités (GF, DF, NF, SF, VE) + **Green Chili Ranch Dip** (GF, NF, SF, V)

Seasonal Fruit & Berry Platter (GF, DF, NF, SF, VE) + **Lemon-Berry Yogurt** (GF, NF, SF, V)

Sausage & Salumi Platter (GF, DF, NF, SF)
Cured Meats | Grilled Sausages | Cherry Peppers & Green Olives

Charcuterie Board
Cured Meats & Salumis | Domestic & Imported Cheeses | Assorted Crackers | Breads |
Dried Fruit | Olives | Jams & Spreads

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Dinner Options

Salads

Please Choose One Selection

The Edge Salad (NF, SF, V)
Artisan Greens | Cherry Tomatoes | English Cucumber | Queso Cotija | Dried Cranberries | Focaccia Croutons + Choice of Dressing

Arizona Caesar Salad (GF, SF, V)
Romaine Lettuce | Chili Lime Pepitas | Queso Cotija | Sun-Dried Corn | Roasted Red Peppers + Green Chili-Cilantro Caesar

Spinach & Berry Salad (SF, V)
Baby Spinach | Fresh Seasonal Berries | Gorgonzola | Spicy Pecan + Raspberry-Lime Vinaigrette

Shaved Fennel Salad (GF, SF, V)
Arugula | Shaved Fennel + Fronds | Herb Goat Cheese | Citrus Segments | Apples | Honey Walnuts + Meyer Lemon-Mint Vinaigrette

Greek Salad (SF, V)
Mixed Greens | Country Olive Mix | Feta Cheese | Cherry Tomatoes | Cucumbers | Focaccia Crouton | Oregano-Feta Vinaigrette

Build Your Own

Your Choice of Greens, Up to Four Toppings & Two Dressings

Artisan Greens | Romaine | Spinach | Arugula

Grape Tomatoes, Cucumbers, Olives, Sun Dried Corn, Cranberries, Roasted Peppers, Artichokes, Citrus Segments, Feta Cheese, Gorgonzola, Goat Cheese, Queso Cotija, Cheese Blend, Herbed Croutons, Chili Lime Pepitas, Spicy Pecans, Honey Walnuts

Vanilla Balsamic, Lemon Poppyseed, Blue Cheese Vinaigrette, Raspberry-Lime Vinaigrette, Buttermilk Ranch, Meyer Lemon-Mint Vinaigrette, Jalapeño -Cilantro Vinaigrette, Oregano-Feta Vinaigrette, Chipotle Caesar & Classic Creamy Caesar

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Standard Menu Options:

Naturally Raised 6oz Chicken

Choice of One Sauce

Boneless Breast
Airline Breast *(Market Price)*
Bone-In Drums & Thighs

Prickly Pear BBQ Glaze (GF, DF, NF, SF, VE)
Sweet & Smokey Cactus-Chili Sauce | Chipotle & Citrus. | Cheris Prickly Pear Syrup.

Local Chorizo + Green Chili Cream (GF, NF, SF)
Spicy Alejandros Chorizo | Roasted Chilies | Cilantro | Mexican Sweet Lime

Wild Mushroom Marsala (GF, NF, SF, V)
Caramelized Shallots & Oyster Mushrooms | Demi Glacé | Marsala Wine | Cream

Rucoli & Pistachio Pesto Cream (GF, SF, V)
Garden Fresh Rucoli | Chervil | Arizona Pistachios | Romano Cheese | Roasted Cherry Tomatoes

Honey-Garlic Orange Glaze (GF, DF, NF, SF, VE)
Local Wildflower Honey | Fresh Garlic | Preserved Orange Peel

Tomato-Sauternes Mustard Sauce (GF, DF, NF, SF, VE)
Roasted Tomato Consommé | White Wine | Whole Grain Mustard | Lemon Basil

Anise + Peppadew Soubise (GF, NF, SF, V)
Piquant Fruit & White Wine Sauce | Shaved Anise | Fronds

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Beef Add On

Choice of One Sauce

Choice Beef Cuts

Bistro Filet – Market Price
Hanger Steak – Market Price
Sirloin Steak – Market Price
Ribeye – Market Price
Filet Mignon – Market Price

Carving Roasts

Top Sirloin – Market Price
New York – Market Price
Prime Rib – Market Price
Brisket – Market Price

Cascabel & Cabernet Demi Glace (GF, DF, NF, SF, V)
Rattle Chilies | Demi Glace | Cabernet Wine | Normandy Butter

Roasted Tomatillo Salsa Verde (GF, NF, SF, V)
Three Pepper & Fire Roasted Tomatillo Salsa | Queso Fresco | Micro Cilantro

Local Citrus Gremolata (GF, DF, NF, SF, VE)
Italian Parsley | Fresh Oregano | Orange & Lemon Peel | Garlic | Extra Virgin Olive Oil

Forest Mushroom Demi (GF, DF, NF, SF, V)
Oyster Mushrooms | Beech Mushrooms | Chianti Rose | White Truffle | Demi Glacé

Horseradish-Tomato Cream Sauce (GF, NF, SF, V)
Horseradish, Tomato & White Wine Cream Sauce | Black & Pink Pepper Aioli

Edge Savory Stout Steak Sauce (NF, SF, DF)
Beef Drippings | Shallots | Garlic | Mustard | Stout Beer

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Pork Add On

Choice of One Sauce

Whole Roasted Pork Loin
Bone-In Duroc Chop - Market Price**
Sous Vide Tenderloin - Market Price**

Roasted Apple & Elderflower Cream Sauce (GF, NF, SF, V)
Roasted Fuji Apples | Mexican Cinnamon | St. Germaine Liquor | Cream

Blackberry Honey Mustard (GF, DF, NF, SF, VE)
Brown Sugar & Berry Reduction | Dijon Mustard-Lemon Caramel

Calabrian Chili & Sorrel Refogado (GF, DF, NF, SF, VE)
Oven Roasted Fennel | Sorrel & Garlic | Calabrian Chilies

Baby Carrot-Mango Labneh (GF, SF, V)
Roasted Carrot & Mango Yogurt Sauce | Carrot Top Green Harissa

Fish Add On

Choice of One Sauce

Scottish Salmon 6 oz Market Price**
Mahi Mahi 6 oz Market Price**
Halibut 6 oz Market Price**
Black Cod 5 oz Market Price**
Scallops 6 oz Market Price**

Roasted Jalapeno-Yuzu Butter (GF, NF, SF, V)
Jalapeños | Japanese Citrus | Black Sesame

Potato & Leek Cream (GF, NF, SF, V)
Gold Potato & Black Garlic Puree | Leek Ash | Chili Oil Drizzle

Salmoriglio Beurre Blanc (GF, NF, SF, V)
White Wine | Lemon Juice | Italian Parsley | Oregano | Olive Oil & Butter

Sweet Pea & Mint Puree (GF, NF, SF, V)
English Garden Peas | Desert Mint | Red Wine Reduction

Brown Butter Tomato-Basil (GF, NF, SF, V)
Tomato-Herb Sauce | Beurre Noisette | Fresh Diced Romas | Tulsi Basil

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Standard Menu: Starches

Choice of One

Roasted Garlic & Chive Whipped Potatoes (GF, NF, SF, V)
Sour Cream & Cheddar Whipped Potatoes (GF, NF, SF, V)
Thyme Scalloped Potatoes + Romano Cheese (GF, NF, SF, V)
Whole Roasted New Potatoes + Herbs & Garlic (GF, NF, SF, VE)
Black Garlic & Fontina Au Gratin Potatoes (GF, NF, SF, V)
Wild Mushroom & Toasted Orzo (NF, SF, VE)
Cilantro Infused Rice | Roasted Pumpkin Seeds (GF, SF, VE)
Charred Shishito Curry Rice (GF, NF, SF, VE)

Standard Menu: Vegetables

Choice of One

French Green Beans | Pine Nuts | Garlic (GF, DF, NF, SF, VE)
Brussels Sprouts | Bacon | Honey | Goat Cheese (GF, NF, SF)
Sautéed Vegetable Medley - Squash | Zucchini | Bell Peppers (GF, DF, NF, SF, VE)
Seasonal Squash | Roasted Red Peppers | Arugula (GF, DF, NF, SF, VE)
Brown Butter- Ginger Baby Carrots (GF, NF, SF, V)
Calabacitas | Corn | Roasted Chilies | Queso Fresco (GF, NF, SF, V)
Roasted Cauliflower | White Truffle Oil & Salt | Shaved Parmesan (GF, NF, SF, V)

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Themed Menus

Italian

Package Includes:
Classic Caesar Salad (Romaine | Croutons | Parmesan | Creamy Caesar) (NF, SF)
Roasted Garlic Oil Breadsticks (DF, NF, SF, V)

Choice of One Entrée:

Grilled Chicken | Fettuccine Alfredo (SF, NF)
Bucatini | Lamb Bolognese | Crimini (SF, NF)
Rigatoni | Basil-Rucolo Pesto Cream (SF, V)
Tagliatelle Carbonara | Guanciale | Peas (SF, NF)
Sausage or Ground Beef Lasagna (SF, NF)
(Marinara, Ricotta Mornay, Cheese Blend)

Shrimp Cannelloni + Rosatella Sauce (NF)
Italian Sausage Manicotti + Arrabbiata (SF, NF)
Pork Tenderloin | Sage-Pancetta Piccata (GF, SF, NF)
Short Rib Ragu |Soffritto |Gorgonzola Polenta (GF, SF, NF)
Vegetable Lasagna (SF, NF, V)
(Mushrooms, Arugula, Zucchini, Ricotta, Carrot Besciamella, Cheese Blend)

Choice of Two Sides:

Seasonal Squash | Roasted Red Peppers | Arugula | Eggplant (GF, DF, NF, SF, VE)
Brussels Sprouts | Bacon | Honey | Goat Cheese (GF, NF, DF)
Spaghetti | Marinara | Parmesan (NF, SF, V)

Haricot Verts | Pine Nuts | Garlic (GF, DF, SF, VE)

Sautéed Vegetable Medley - Squash |Zucchini | Bell Peppers (GF, DF, NF, SF, VE)
Ricotta Polenta (NF, SF, V)

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Mexican

Package Includes:

Fresh Flour + Corn Tortillas
Crispy Tortilla Chips (GF, DF, NF, SF, VE)
Sour Cream (GF, NF, SF, V)
Guacamole (GF, NF, SF, V)
Local Chili Tepin Salsa (GF, DF, NF, SF, VE)
Lettuce, Tomato & Onion (GF, DF, NF, SF, VE)
Queso Cotija (GF, NF, SF, V)

Choice of One Entrée:

Grilled Chicken Fajitas | Peppers, Nopales & Onions (GF, DF, NF, SF)
Green Chili Chicken Enchiladas | Enchilada Verde (GF, NF, SF)
Cheese Enchiladas | Enchilada Rojo (GF, NF, SF, V)
Carne Asada Fajitas | Peppers, Nopales & Onions ***(Additional charge)*** (GF, DF, NF, SF)
Local Red Chili Pork Tamales | Pickled Red Onions (GF, DF, NF, SF)
Green Chili + Tomatillo Chicken Tacos(GF, DF, NF, SF)
Birria | Red Chili Jus (GF, DF, NF, SF)
Carnitas | Tomato & Chilies Tacos (GF, DF, NF, SF)

Choose Two Sides:

Calabacitas | Roasted Chilies | Queso Fresco (GF, NF, SF, V)
Cilantro Rice | Roasted Pepitas (GF, DF, SF, VE)
Red Chili Mexican Rice (GF, DF, NF, SF, V)
Chorizo & Black Bean Ranchero (GF,DF, NF, SF)
Scratch Made Refried Beans (GF, DF, NF, SF, V)
Elote Corn Salad (GF, DF, NF, SF, V)

Sonoran BBQ

Package Includes:

Vaquero Salad - Artisan Greens | Corn + Chili Salsa | Tumbleweed Onions | Lime Pepitas Assorted Dinner Rolls or Jalapeño-Cheddar Cornbread

Choice of Two Entrées:

Pollo al Carbon | Tomato-Arbol Fresco (GF, DF, NF, SF)
Mesquite Smoked Sausage + Poblanos & Onions (GF, DF, NF, SF)
Grilled Chicken Quarters + Tequila Orange BBQ (GF, DF, NF, SF)
Beef Barbacoa | Morita Hot Sauce (GF, DF, NF, SF)
Pulled Pork Pibil | Pineapple-Annatto Jus (GF, DF, NF, SF)

Choice of Two Sides:

Charro Beans (Traditional or Vegan) (GF, DF, NF, SF, VE if asked)
Sonoran Corn on the Cobb (GF, NF, SF, V)
Mole Roasted Carrots & Camote (GF, DF, SF, VE)
Hatch Chili Macaroni Con Queso (NF, SF, V)
Calabacitas | Roasted Chilies | Queso Fresco (GF, NF, SF, V)
Chili Dusted Potatoes + Grilled Onions (GF, DF, NF, SF, VE)

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Vegetarian

Regular Menu

Cauliflower Tagine + Apricots (GF, DF, SF, VE)

Moroccan Style Stew | Spices | Chickpeas | Tomato + Onion

Italian Menu

Mushroom + Gluten Free Pasta (DF, NF, SF, VE)

Fettuccine GF Noodles | Wild Mushrooms & Arugula

Sonoran BBQ Menu

Chili Relleno (NF, SF, VE)

Battered Jack Stuffed Chili | Enchilada Verde | Queso Oaxaca

Mexican Menu

Black Bean Enchilada (GF, DF, NF, SF, VE)

Corn Tortillas | Black Bean | Green Chilies | Enchilada Rojo Sauce | Vegan Cheddar

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