

SIGNATURE MENU



APPETIZERS

CHOOSE THREE

HAND PASSED

- Chile Lime Hummus Bites
- Short Rib Crostini
- Mini Mac + Cheese Bites
- Pork Meatballs
- Chipotle Bacon Wrapped Dates
- Shrimp + Andouille Sausage
- Burnt Ends
- Bruschetta Stuffed Mushrooms
- Buffalo Chicken Dip Bites
- Chicken Bacon Rolls

STATIONED

- Chile Lime Hummus
- Hatch Chile, Spinach + Artichoke Dip
- Carnitas Tostadas
- Potato + Poblano Taquitos
- Pork Tenderloin Sliders
- Smoked Chicken Lollipops
- Cold Shaved Ribeye Sliders
- Charcuterie Board
- Pretzel Bites

EXTRAS

ASK ABOUT THESE UPGRADES

- Onsite Beverage Package
- Prime Rib Carving Station with Chef
- Place Setting Rentals
- Cocktail Hour Pretzel Board
- Dessert Items

PLATED DINNER

2 COURSES + 3 APPETIZERS | \$70 PER PERSON

FIRST COURSE CHOOSE ONE

- Spinach Caprese Salad
- Jalapeño Caesar Salad
- Field Greens Salad

SECOND COURSE CHOOSE THREE | INCLUDES VEGETABLE + STARCH

- Short Rib
- Chipotle Bacon Wrapped Fillet
- House Smoked Beef Brisket
- Dry Rubbed Baby Back Ribs
- Pork Osso Buco
- Agave Pork Tenderloin
- Herb Roasted Chicken
- Buttermilk Fried Chicken
- Cajun Chicken
- Baja Mahi
- Chile Rubbed Smoked Salmon
- Whiskey Glazed Salmon
- Cajun Shrimp Alfredo
- Spinach Stuffed Portobello
- Enchilada Stuffed Pepper

BUFFET DINNER

2 ENTREES + 3 APPETIZERS | \$60 PER PERSON

ENTREES CHOOSE TWO

- Short Rib
- House Smoked Beef Brisket
- Chipotle Prime Rib
- Agave Pork Tenderloin
- Herb Roasted Chicken
- Buttermilk Fried Chicken
- Cajun Chicken
- Chile Rubbed Smoked Salmon
- Baja Mahi
- Whiskey Glazed Salmon
- Spinach Stuffed Portobello
- Enchilada Stuffed Pepper

SIDES + SALADS CHOOSE THREE

- Spinach Caprese Salad
- Cobb Salad
- Jalapeño Caesar Salad
- Field Greens Salad
- Aged White Cheddar Mac + Cheese
- Garlic Parmesan Whipped Potatoes
- Wild Rice Pilaf
- Hatch Chile Rice
- Lemon Garlic Green Beans
- Chef's Choice Seasonal Vegetables
- Roasted Brussels Sprouts
- Creamy Horseradish Mashed Potatoes
- Smoked Mushrooms

Dinners priced per person. Operation charge and sales tax are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.



HAPPY HOUR PIZZA + APPETIZER BUFFET

\$36 PER PERSON

PIZZAS CHOOSE TWO

- Cheese
- Margherita
- Brooklyn Pepperoni
- Windy City
- Pesto Chicken

APPETIZERS CHOOSE THREE

- Boneless Buffalo Wings
- Chip Trio
- Pretzel Bites
- Chicken Bacon Rolls
- Hatch Chile, Spinach + Artichoke Dip
- Chile Lime Hummus
- Mini Cheese Quesadillas
- Buffalo Chicken Dip
- Onion Dip + Pub Chips
- Fried Mac + Cheese Bites

EXTRAS

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TACO + NACHO BAR \$36 PER PERSON

PROTEINS CHOOSE THREE

- Pork Carnitas
- Beef Short Rib
- Grilled Fajita Vegetables
- Shredded Chicken
- Blackened Cod

INCLUDED

House-made Tortilla Chips, Soft Flour Tortillas, Beer Cheese, Black Beans, Fire Roasted Tomato Salsa, Guacamole, Sour Cream, Cotija Cheese, Pico de Gallo, Shredded Lettuce, Onion Cilantro Mix, Pickled Jalapeño

BBQ SLIDER BAR \$36 PER PERSON

APPETIZERS CHOOSE TWO

- Buffalo Chicken Dip + Tortilla Chips
- French Onion Dip + Potato Chips
- Hummus + Vegetables

PROTEINS CHOOSE THREE

- Pulled BBQ Chicken
- Smoked Brisket
- Spicy Black Bean Burger
- Smoked Pork
- Beef Burger Patty
- Portobello Mushroom

SIDES CHOOSE TWO

- Jalapeño Caesar Salad
- Bacon Potato Salad
- Chef's Mac + Cheese
- Field Greens Salad

SOUTHWESTERN BUFFET \$43 PER PERSON

APPETIZERS CHOOSE THREE

- Chile Lime Hummus
- Potato + Poblano Taquitos
- Chip Trio
- Carnitas Tostadas
- Jalapeño Caesar Salad

ENTREES CHOOSE TWO

- Pork Carnitas
- Chicken Enchiladas
- Shrimp Enchiladas
- Chipotle Asado Chicken
- Spinach Enchiladas

SIDES CHOOSE THREE

- Spanish Rice
- Spicy Black Beans
- Refried Beans
- Mexi Street Corn

BREAKFAST + BRUNCH



SanTan
CATERING + EVENTS

BAR PACKAGE

BREWER'S RESERVE AND
SANTAN GARDENS ONLY

MIMOSA + BLOODY MARY BAR

Includes various fruit juices +
champagne, assortment of cocktail
garnishments, house Bloody Mary
mix + Saint Anne's Traditional Vodka

BRUNCH BUFFET \$36 PER PERSON

BEVERAGES CHOOSE THREE

Local Coffee	Skim Milk
Local Decaf Coffee	Almond Milk
Iced Coffee	Orange Juice
Vitamin D Milk	

SWEETS CHOOSE TWO

French Toast - Choose Traditional or Cinnamon Rasin
Pancakes - House Made Multigrain
Waffles - House Made Multigrain

EGGS CHOOSE ONE

Scrambled
Seasonal Vegetable Frittata
Meat Frittata - Choose Ham, Bacon, or Sausage

SIDES CHOOSE THREE

Pork Breakfast Sausage	Sourdough English Muffins
Smoked Bacon	Assorted Pastries
Chipotle Smoked Bacon	Beer Bread
Fresh Fruit	Tortillas
Hashbrowns	

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tax are additional. Menu items subject to availability,
restaurant reserves the right to substitute any of the
above-mentioned items.*

OFFSITE EVENTS

INCLUDED + UPGRADES



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CATERING + EVENTS

INCLUDED

Full Place Setting:

- Ceramic Plates
- Flatware
- Napkins

Non-Alcoholic Drink Station

- Water
- Iced Tea
- Lemons + Sugar

Full-Service Staff for up to 2.5 Hours

UPGRADES

Additional Service Time | \$300/hr.

Linen Napkins | \$2/ea.

Champagne Flutes | \$1.00/ea.

Water Glasses | \$1.00/ea.

Pretzel Board | \$75

Cake Plates | \$1/ea.

Cake Cutting + Serving Fee | \$20

Lemonade | \$4/per person

Coffee | \$4/per person

Carving Station | \$300

Wedding Ceremony (includes chairs) | \$10/per person



WEDDINGS

INCLUDED + UPGRADES



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CATERING + EVENTS

INCLUDED \$20 PER PERSON

Full Place Setting:

- Ceramic Appetizer Plates
- Ceramic Plates
- Flatware
- Champagne Flutes
- Water Glasses
- Linen Napkins

Non-Alcoholic Drink Station

- Water
- Iced Tea
- Lemons + Sugar

Full-Service Staff for up to 5 Hours

Champagne Pouring for Toasts

Cake Cutting Service

Dessert Plates/Napkins

UPGRADES

Additional Service Time | \$300/hr

Lemonade | \$4/per person

Coffee | \$4/per person

Carving Station (Prime Rib Only) | \$500



BAR PACKAGES



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CATERING + EVENTS

PACKAGES

BREWER'S RESERVE AND SANTAN GARDENS ONLY

MUST BE CONFIRMED 7 DAYS PRIOR TO EVENT. CHAMPAGNE AVAILABLE UPON REQUEST.

OPEN BAR SINGLE RUNNING TAB

All drinks ordered during event are placed on the primary bar tab to be paid when event concludes

CASH BAR INDIVIDUAL PAYS OWN

Guests pay for their own drinks.

DRINK TICKETS

Tickets valid for any bar drinks.

CAP BAR

Predetermined limit on bar purchases. Once limit is reached, guests may purchase drinks at their expense.

NON-ALCOHOLIC

Includes soda, iced tea, lemonade, and coffee | \$4/per person



OFFSITE RETAIL BAR MENU

BEER	6 PACK	24 PACK	5.2 KEG	15.5 KEG
Sky Harbor Lager			\$69	\$145
Epicenter			\$69	\$145
HefeWeizen			\$69	\$145
Devil's Ale	\$10	\$35	\$69	\$145
HopShock IPA	\$10	\$35	\$69	\$145
Juicy Jack IPA	\$11	\$39	\$84	\$175
MoonJuice IPA	\$11	\$39	\$84	\$175
Seasonals	\$10	\$35	\$69	\$145

SPIRITS	50ML	200ML	750ML
CinnaMaple Breakfast Whiskey			\$25
SweetPeach Bourbon Whiskey			\$25
CaraMellow Salted Caramel Whiskey	\$3		\$23
Sacred Stave American Single Malt	\$3	\$13	\$29
Sacred Stave Arizona Rye		\$13	\$29
Sacred Stave Arizona Bourbon		\$13	\$29
Butcher Jones Bottled in Bond Rye			\$65
Jacob Waltz Bottled in Bond Rye			\$65
Saint Anne's Traditional Vodka		\$10	\$20
Saint Anne's LimeLeaf Vodka		\$12	\$23
Saint Anne's London Dry Gin		\$13	\$27
Saint Anne's Citrus Rose Gin		\$12	\$23
Saint Anne's Kashmir Spice Gin		\$12	\$23



LATE NIGHT SNACK + PIZZA



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SNACKS

CHOOSE 2 | \$9 PER PERSON

BUFFALO WINGS

Served with Blue Cheese or Ranch

CHIP + DIP TRIO

Tortilla Chips, SunSpot Beer Cheese, Guacamole, Fire Roasted Salsa

PRETZEL BITES

Salt, SunSpot Beer Cheese, Epicenter Amber Beer Mustard

CHICKEN BACON ROLLS

Chicken, Smoked Bacon, Fresh Jalapeños, Pepper Jack, Cream Cheese, Spring Roll Wrap, Ranch, Green Onion

HATCH CHILE, SPINACH + ARTICHOKE DIP

Served with Tortilla Chips

CILANTRO LIME HUMMUS

Classic Beer Bread, Tortilla Chips, Carrots, Celery, Cucumbers

MINI CHEESE QUESADILLAS

BUFFALO CHICKEN DIP

ONION DIP + PUB CHIPS

FRIED MAC + CHEESE BITES

PIZZA

18" PIE CUT INTO SQUARES | \$25 PER PIE

CHEESE

marinara | three cheese blend

MARGHERITA

garlic infused oil | three cheese blend | basil | tomatoes | fresh mozzarella

BROOKLYN PEPPERONI

marinara | three cheese blend | pepperoni

WINDY CITY

marinara | three cheese blend | italian sausage | fresh mushrooms

DESSERTS

Assorted Dessert Bars | \$4/each

Assorted Mini Pies | \$5/each

Assorted Colossal Cookies | \$4/each

