

CATERING MENU

TANDEM AMERICAN EATERY

OFFICE PARTY LUNCHEON MEAL DEAL

OPTION A: \$15 PER PERSON (MINIMUM 6 PEOPLE)

Choice of one Pasta Dish (add Bacon, Chicken or Short rib +\$4.00 per person)

Mushroom Sacchetti | Four Cheese Tortellini | Butternut Squash Ravioli | Bacon Tortellini

Served with Garlic Bread and a Mixed Green Salad (Cilantro Lime Ranch and Balsamic Vinaigrette Dressing)

OPTION B: \$17 PER PERSON (MINIMUM 8 PEOPLE)

Choice of Two Pasta Dishes (add Bacon, Chicken or Short rib +\$4.00 per person)

Mushroom Sacchetti | Four Cheese Tortellini | Butternut Squash Ravioli | Bacon Tortellini

Served with Garlic Bread and Mixed Green Salad (Cilantro Lime Ranch and Balsamic Vinaigrette Dressing)

OPTION C: \$20 PER PERSON (MINIMUM 10 PEOPLE)

Choice of Two Pasta Dishes (add Bacon, Chicken or Short rib +\$4.00 per person)

Mushroom Sacchetti | Four Cheese Tortellini | Butternut Squash Ravioli | Bacon Tortellini

Served with Garlic Bread Mixed Green Salad (Cilantro Lime Ranch and Balsamic Vinaigrette Dressing)

Choice of one Dessert

Flourless Mocha Torte with Whipped Cream and Chocolate sauce |

Banana Fosters Bread Pudding served with Whipped Cream and Brandy Caramel

ALL MEALS SERVED WITH DISPOSABLE PLATES, NAPKINS AND SILVERWARE

RENT CHAFFING DISH TO KEEP FOOD HOT FOR UP TO THREE HOURS FOR AN ADDITIONAL \$20.00

ADD ON REFRESHERS

Each 96 oz beverage container serves about 8 people. Disposable cups are included with a straw and lid.

BEVERAGE OPTIONS

- Green Tea \$35.00
- Green Tea Peach \$44.00
- Hibiscus Tea \$38.00
- Strawberry Hibiscus Tea \$45.00
- Black Tea \$35.00
- Triple Berry Black Tea \$43.00
- Lemonade \$45.00 and (Add Strawberry, Blood Orange, Triple Berry or Peach for an extra 5.00)
- Drip Coffee (Hot) \$35.00
- Iced Cold Brew Coffee \$45.00

CATERING ORDERS MUST BE ORDERED 48 HOURS IN ADVANCE:

CALL 520-526-2501 OR EMAIL INFO@TANDEMAZ.COM

DELIVERY FEE & SET UP \$25.00 WITH IN A 10 MILE RADUIS OF THE RESTAURANT LOCATION

CATERING MENU DESCRIPTIONS

FOR OFF-SITE CATERING

SALADS

Mixed Green Salad - Young Lettuce, Tomato, Avocado, Cheddar Cheese

PASTA OPTIONS

Mushroom Sacchetti - Fontina and Porcini Pasta, Wild Mushrooms, Roasted Onion, Spinach, Demi Glace

Tort & Cheese - Four Cheese Tortellini, Brie Cheese Cream Sauce, Toasted Breadcrumbs

Butternut Squash Ravioli - Sweet Potato, Spiced Walnuts, Spinach, Parmesan Cream Sauce

Bacon Tortellini - Bacon Broth, Roasted Tomato, Baby Kale, Aged Parmesan

DESSERT OPTIONS

Flourless Mocha Torte with Whipped Cream and Chocolate sauce

Banana Fosters Bread Pudding served with Whipped Cream and Brandy Caramel

CATERING MENU EXTRAS DINE IN ONLY

APPETIZERS BUFFET OPTIONS: GROUP MINIMUM 10

Tandem Toast: Choose Two Tandem Toast Menu Items. Each Toast will be cut into four slices, for easy Sharing. Add \$3.00 Per Person to any order. Gluten Free Bread available for an extra charge.

- Lobster & Smoked Shrimp, Avocado, Aioli, Scallion
- Roasted Tomato, Mixed Olives, Balsamic Glaze
- Sweet Potato, Goat Cheese, Walnut
- Diced House Bacon, Roasted Tomato, Scallion, Aioli
- Short Rib, House Barbecue, Pickled Onions, Smoked Cheddar
- Chicken Salad, Apple, Walnut, Cranberry
- Wild Mushrooms, Parmesan, Truffled Aioli

Baked Brie: Brie Cheese, Puff Pastry, Apple Trio, Candied Walnuts, Glazed Cranberries
Add \$4.00 per person. May be individually plated or buffet style.

Wellington: Slow Braised Short Rib, Wild Mushroom, Scallion, Puff Pastry, Mushroom Demi Glace. \$3.50 Per Person

Fries (Any one of these options add a \$1.00 Per Person)

- Seasoned Fries Traditional: Sea Salt, Black Pepper, Ketchup
- Truffle: Truffle Seasoning, Aged Parmesan, Aioli
- Ranch: Ranch Seasoning, Cilantro Lime Dressing

(Any one of these options add a 1.00 Per Person)

Loaded Fries (Any one of these options add a \$2.00 Per Person)

- Short Rib: Slow Braised Short Ribs, Blue Cheese, Mushroom Demi
- Bacon: Diced Bacon, Aged Cheddar, Scallion, Cheese Sauce
- Lobster: Lobster & Smoked Shrimp, Aioli, Lemon, Parsley

CATERING MENU EXTRAS DINE IN ONLY

ARTISAN SALADS

Add 3.50 Per Person

Mixed Greens: Young Lettuce, Tomato, Avocado, Cheddar Cheese, Cilantro Lime Ranch

Spinach: Baby Spinach, Roasted Apple, Candied Walnut, Goat Cheese, House Vinaigrette

SIGNATURE SANDWICHES

Lobster Roll: Cut into 3 mini sandwiches \$6.00 Per Person

Lobster & Smoked Shrimp, Scallion, Lemon Aioli, Hoagie Roll

Short Rib Philly: Cut into 3 mini sandwiches \$5.50 Per Person

Slow Braised Short Rib, Wild Mushroom, Roasted Onion, Havarti Cheese, Hoagie Roll

DESSERTS

\$4.50 Per Person

Lemon Cheesecake: Lemon Curd, Mixed Berries, Graham Cracker Crumble

Flourless Mocha Torte: Chocolate Sauce, Whipped Cream

Banana Fosters Bread Pudding: Brandy Caramel, Candied Walnuts, Ice Cream

Salted Caramel Apple Pie: Pie Crust, Baked Apple, House Caramel, Ice Cream