

**TANQUE VERDE**  
EST **RANCH®** 1868



## TANQUE VERDE RANCH 2023-2024 WEDDING GUIDE



**TANQUE VERDE**  
**RANCH®** EST 1868

14301 E Speedway Blvd  
Tucson, AZ 85748  
800.234.3833



14285 E Speedway Blvd  
Tucson, AZ 85748  
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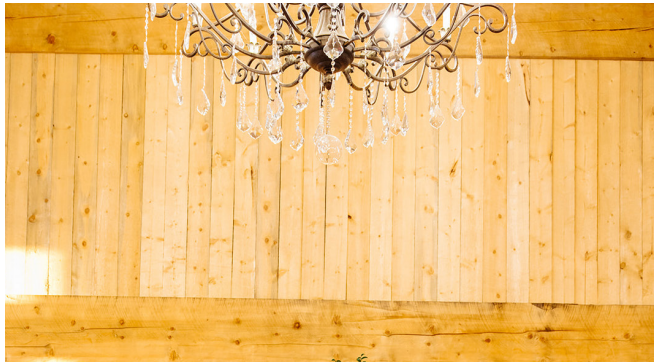
## THE BARN LAWN







# THE BARN







## CACTUS VIEW LAWN







## SAGUARO ROOM







## DESERT VIEW TERRACE







## RINCON TERRACE







## COTTONWOOD GROVE







# THE RANCH







## LAKE CORCHRAN & MESQUITE ARCH







## OLD HOMESTEAD





## PACKAGE PRICING

### SITE FEE

Friday: \$3,500.00

Saturday: \$4,500.00

Sunday: \$2,500.00

Tax not included. Varies by date.

- Site fee covers a maximum number of 120 guests.
- Includes two venues. A third venue may be added for an additional fee, based on availability.
- Inquire within regarding pricing for ceremony only, reception only, daytime, and weekday weddings.

### FOOD AND BEVERAGE MINIMUM REQUIRED

Friday: \$9,000.00

Saturday: \$10,000.00

Sunday: \$8,000.00

**Service charge and tax not included. Varies by date.**

## PAYMENT SCHEDULE

### FIRST DEPOSIT

Site fee plus tax with a signed contract

### FOOD AND BEVERAGE MINIMUM

Divided into equal payments from date of contract signing, with final deposit payment due 60 days prior to event.

*\*Remaining estimated balance due 14 days prior to the event.*

## THE RANCH WEDDING PACKAGE INCLUDES

**Included Venues:** Cactus View Lawn (*ceremony and cocktail hour*) and Saguaro Room (*dinner reception*).  
*Rincon Terrace and Desert View Terrace available for an additional fee.*

- Wedding coordination (*see below*)
- Ceremony rehearsal
- Event spaces set for ceremony, cocktail hour, and dinner
- Resort grounds for photography (*based on availability*).
- Fruitwood folding chairs
- Tables for gifts, guestbook, cocktail hour and dinner reception, etc.
- Choice of house linens and napkins
- Cocktail hour beverage station set with water, iced tea, and lemonade
- Use of lawn games including cornhole and giant jenga
- Space heaters and wood burning fire pits
- Dance floor (*indoor only*)
- Cake cutting and service
- Menu tasting for up to four guests (*based on availability May-September*).

## WEDDING COORDINATION INCLUDES

### Leading up to your Wedding Day:

- List of TVR preferred wedding vendors
- Banquet Event Orders and diagrams outlining all wedding day details and timeline
- Assistance with selections from food and beverage menus
- Room block coordination with TVR reservation department and your guests (*based on availability*)
- Estimated breakdown of charges provided two weeks prior to wedding day

### On your Wedding Day:

- Oversee setup of all event spaces and food preparation, based on Banquet Event Orders
- Coordinate timeline with TVR teams and outside wedding vendors
- Run ceremony procession, based on rehearsal
- Arrange delivery of cards and gifts to Bridal Suite
- Complimentary Bridal Suite Turndown including Champagne and chocolate covered strawberries
- Introduction to your dedicated banquet captain



## PACKAGE PRICING

### SITE FEE

Friday: \$8,000.00

Saturday: \$9,500.00

Sunday: \$6,500.00

Tax not included. Varies by date.

- Site fee is based on a maximum number of 150 guests; each additional guest over 150 will have a corresponding fee of \$20.00+tax per person
- Inquire within regarding pricing for ceremony only, reception only, daytime, and weekday weddings.

### FOOD AND BEVERAGE MINIMUM REQUIRED

Friday: \$15,000.00

Saturday: \$18,000.00

Sunday: \$12,000.00

Service charge and tax not included. Varies by date.

## PAYMENT SCHEDULE

### FIRST DEPOSIT

Site fee plus tax with a signed contract

### FOOD AND BEVERAGE MINIMUM

Divided into equal payments from date of contract signing, with final deposit payment due 60 days prior to event.

*\*Remaining estimated balance due 14 days prior to the event.*

## THE BARN WEDDING PACKAGE INCLUDES

**Included:** Barn Lawn (*ceremony and cocktail hour*) and

Barn Indoors (*dinner reception*)

- Wedding coordination (*see below*)
- Ceremony rehearsal
- Event spaces set for ceremony, cocktail hour, and dinner reception
- Resort grounds for photography (*Based to Availability*)
- Fruitwood folding chairs (*outside*) and wood cross-back chairs (*inside*)
- Custom barn furniture: whiskey barrel tables and chairs, wagon buffet tables, mesquite bar top with turquoise inlay
- Tables for gifts, guestbook, cocktail hour and dinner reception, etc.
- Choice of house linens and napkins
- Cocktail hour beverage station set with water, iced tea, and lemonade
- Space heaters and gas fire pits with custom wood benches
- Use of lawn games including cornhole, giant jenga and sparky for roping
- Mesquite inlaid dance floor (*indoor only*)
- Cake cutting and service
- Menu tasting for up to four guests (*based on availability May-September*).

TVR Ivory Draping, Up-lighting and Bistro Lighting available for an additional fee. Consult your Sales Manager for additional add-ons.

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- Banquet Event Orders and diagrams outlining all wedding day details and timeline
- Assistance with selections from food and beverage menus
- Room block coordination with TVR reservation department and your guests (*based on availability*).
- Estimated breakdown of charges provided two weeks prior to wedding day

### On your Wedding Day:

- Oversee setup of all event spaces and food preparation, based on Banquet Event Orders
- Coordinate timeline with TVR teams and outside wedding vendors
- Run ceremony procession, based on rehearsal
- Arrange delivery of cards and gifts to Bridal Suite
- Complimentary Bridal Suite Turndown including Champagne and chocolate covered strawberries
- Introduction to your dedicated banquet captain



## MORNING BREAK

**\$18.00++ per person**

*(Minimum of 10 people)*

Assorted Breakfast Pastries *(Vegetarian)*

Cast Iron Cinnamon Rolls *(Vegetarian)*

Fresh Seasonal Sliced Fruit *(Vegan, GF, DF)*

**Fresh Orange Juice, Apple Juice, and Cranberry Juice**

**Coffee and Assorted Hot Teas**

Served with Cream and Sweeteners

## AFTERNOON BREAK

**\$30.00++ per person**

*(Minimum of 10 people)*

*Choice of Two Sandwiches*

**Cucumber, Cream Cheese, and Fresh Dill** on Artisan White Bread *(Vegetarian)*

Cut into quarters

**Peanut Butter and Jelly** on Tanque Verde Banana Bread *(Vegetarian)*

Cut into quarters

**Chicken Breast** Fresh Cilantro, Chipotle Mayonnaise, and Oaxacan Cheese on a Brioche Bun

Cut into quarters

**BBQ Pulled Pork Sliders** with Southwest Cole Slaw on a Brioche Bun

**Prime Rib Sliders** with Caramelized Onions and Cream Horseradish on a Brioche Bun

*Choice of One Side*

Fruit Skewers and Prickly Pear Yogurt

House-made Potato Chips with Buffalo Ranch Dressing *(Vegetarian)*

Soft Pretzels with Beer Cheese and Spicy Mustard *(Vegetarian)*

**Includes Iced Tea and Lemonade**

*\*Alcoholic Beverages available for an additional charge.*

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.



## BUTLER-PASSED HORS D'OEUVRES

2023-2024

Included with plated dinner and select buffet dinner menus.  
*Additional hors d'oeuvres available for \$6.00++ per piece.*

### – COLD –

#### **Truffle Burrata Crostini**

White Truffle Oil, Italian Burrata, Crispy Shallot,  
Balsamic Reduction (*Vegetarian*)

#### **Spicy Tuna Poke Stack**

Crispy Rice Cake, Sambal Aioli,  
Micro Cilantro Garnish (*GF, DF*)

#### **Flash-fried Artichoke Heart**

Lemon Chive Aioli, Crisp Tartlet, Prosciutto,  
Roasted Red Pepper Batonette

#### **House-cured Salmon Stack**

Phyllo Tart, Juniper Crust, Fennel Mousse,  
Flash-fried Capers, Lemon Finish

#### **Chile Seared Tuna**

Seared Saku Tuna, Phyllo Tart, Wasabi Crema

#### **Fig & Fog Crostini**

Fig Jam, Humboldt Fog Goat's Milk Cheese,  
Candied Pepitas, Walnut Beet Bread (*Vegetarian*)

### – HOT –

#### **Tropical Shrimp**

Grilled Shrimp, Flash-fried wonton,  
Passionfruit Habanero Puree (*DF*)

#### **Chicken Manchaca Eggroll**

Chicken, Cheddar Black Bean Medley, Flash-fried,  
Tomatillo Salsa

#### **Short Rib Tostada**

Braised Guajillo Short Rib, Pickled Red Onion, Cotija Cheese,  
Micro Cilantro Garnish on a Flash-fried Corn Tortilla (*GF*)  
*\*Available with Jackfruit as a Vegetarian Option*

#### **Sonoran Arancini**

Arborio Rice, Charred Poblano, Bacon Crumble,  
Elote Corn, Flash-fried in Panko Breadcrumbs,  
Tomatillo Béchamel Finish (*GF*)

#### **New Age Jalapeño Popper**

Wonton Wrapper, Bacon, Cream Cheese and Jalapeno,  
Drizzled with Bacon Agrodolce

#### **Wild Mushroom Tartlet**

Lions Mane, Maitake and Oyster Medley,  
Shallot Infused Oil, Caramelized Onion Mousse  
on a Crisp Tart Shell (*Vegetarian, GF*)

#### **Beef Chimichanga with Salsa and Guacamole**

Shredded Beef, Cheddar Jack Cheese Blend,  
Flash-fried, Micro Cilantro Garnish

#### **Filet Mignon Bundle**

Sliced Beef Tenderloin, Peppercorn and  
Dijon Chive Aioli on Crisp Lavash

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### HOUSE-MADE TORTILLA CHIPS

**\$300.00++ (serves 25 people)**

Green Chile Queso, Traditional Queso, Guacamole, Fresh Salsa Fresca, and Pico de Gallo *(Vegetarian)*

### TANQUE VERDE CRUDITÉ PLATTER

**\$350.00++ (serves 25 people)**

House-Made Roasted Poblano Ranch, Buffalo Blue Cheese Dip, Caramelized Onion Aioli, Carrot Sticks, Celery Sticks, Red and Yellow Bell Peppers, Heirloom Cherry Tomatoes, Watermelon Radish, Jumbo Citrus Brined Green Olives, Jicama Batonette, Flash-fried Pita Chips *(Vegetarian)*

### CHEF'S CHEESE BOARD

**\$425.00++ (serves 25 people)**

Artisanal Cheeses, Fresh Berries, Red and Green Grapes, Dried Fruit and Nuts, Served with Lavosh and Crackers *(Vegetarian)*

### TASTE OF THE MEDITERRANEAN BOARD

**\$525.00++ (serves 25 people)**

House-made Lemon Tahini Hummus, Eggplant Baba Ghanoush Dip, Cucumber Citrus Tzatziki, Stuffed Greek Grape Leaves, Olive Oil-marinated Sundried Tomatoes, Pepperoncini, Kalamata Olives, Citrus-marinated Green Olives, Brined Capers, Thick-cut Cucumber Wedges served with Flash-fried Pita Chips and Grilled Greek Style Pita Bread *(Vegetarian)*

### CHEF'S CHARCUTERIE BOARD

**\$600.00++ (serves 25 people)**

Artisanal Cheeses, Shaved Prosciutto, Salami, Spanish Chorizo, Mostarda, Roasted Red Peppers, Chef's Seasonal Pickled Vegetable, Grain and Dijon Mustard, garnished with Fresh Berries, Red and Green Grapes, Dried Fruits and Nuts and Marcona Almonds, Served with Lavosh, Crackers and Grilled Artisan Bread

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# PLATED DINNER PACKAGE I

2023-2024

**\$110.00++ per person**

## HORS D'OEUVRES

Choice of two hors d'oeuvres to be butler-passed during cocktail hour.

*Choice of One Soup or Salad*

## SOUPS

**Roasted Artichoke Bisque** - Roasted Artichoke Hearts, Lemon Cream Base, Crispy Shallot *(Vegetarian, GF)*

**Caramelized Onion Soup** - Caramelized Onions, Sautéed Leeks and Shallots, Gruyere Crostini *(Vegetarian)*

## SALADS

**New Age Wedge** - Iceberg Lettuce, Cherry Tomatoes, Red Onion, Smoked Blue Cheese, Candied Bacon, and Roasted Poblano Ranch Dressing *(GF)*

**Spinach Crunch Salad** - Toasted Pecans, Goat Cheese, Diced Apple, Poppy Seed Vinaigrette *(GF)*

## ENTRÉES

*Choice of Two*

**Herb-roasted Chicken** - Bone-in Chicken Breast topped with Wild Mushroom Cream Sauce, served with Goat Cheese Herb-mashed Potatoes and Broccolini *(GF)*

**Pomegranate Pork Tenderloin** - Pepper-crusted Pork Tenderloin with Pomegranate Demi Glaze, Olive Oil Grilled Sweet Potato Medallions and Broccolini *(GF)*

**Chile Honey-grilled Salmon** - Salmon Fillet topped with Honey Chipotle Vinaigrette, served with Cotija Whipped Sweet Potatoes and Broccolini *(GF)*

**Grilled Ribeye Steak** - 8oz Ribeye with Roasted Garlic Demi Glaze, served with Gruyere Au Gratin Potatoes and Roasted Broccolini *(GF)*

## VEGETARIAN ENTRÉES

*Choice of One*

**Caramelized Three-onion Polenta Lasagna** - Polenta Cake topped with Yellow Onions, Shallots, Green Onions, Wild Arugula, Goat Cheese and Ratatouille Sauce *(Vegetarian, GF)*

**Southwest Black Bean Corn Fritters** - Sonoran Poblano Quinoa, Avocado Cream, Fresh Micro Cilantro Heirloom Tomato Salad *(Vegan, GF, DF)*

**Warm Fresh Baked Rolls and Whipped Butter**

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

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# PLATED DINNER PACKAGE II

2023-2024

**\$120.00++ per person**

## HORS D'OEUVRES

Choice of three hors d'oeuvres to be butler-passed during cocktail hour.

*Choice of One Soup or Salad*

## SOUPS

**Roasted Butternut Squash Bisque** - Topped with Flash-fried Shallots and Cotija Cheese *(Vegetarian)*

**Sonoran Minestrone** - Chile Verde Chorizo, Orzo, Calabacitas *(GF)*

## SALADS

**Roasted Pear Salad** - Mesclun Spring Salad, Toasted Pecans, Goat Cheese, Blood Orange Vinaigrette *(Vegetarian)*

**Burrata Salad** - Arugula Spring Mix Blend tossed with White Balsamic Basil Vinaigrette, Burrata, Micro Basil and Roasted Tomatoes, topped with Crispy Shallot Rings *(Vegetarian)*

## ENTRÉES

*Choice of Two*

**Macademia Nut-crusted Chicken** - Bone-in Chicken Breast topped with Tropical Chutney, served with Turmeric Rubbed Fingerling Potatoes and Truffle Asparagus

**Prickly Pear Pork Chop** - Pork Chop topped with Prickly Pear Demi Glaze, served with Grilled Sweet Potato Medallions and Truffle Asparagus *(GF)*

**Tomatillo Poached Sea Bass** - Sea Bass Fillet topped with Tomatillo Béchamel, served with Herb Roasted Fingerling Potatoes and Broccolini *(GF)*

**Grilled New York Strip** - 9oz. New York Strip Steak topped with Rosemary Bordelaise, served with Gruyere Au Gratin Potatoes and Truffle Asparagus *(GF)*

## VEGETARIAN ENTRÉES

*Choice of One*

**Caramelized Three-onion Polenta Lasagna** - Polenta Cake Topped with Yellow Onions, Shallots, Green Onions, Wild Arugula, Goat Cheese, and Ratatouille Sauce *(Vegetarian, GF)*

**Ponzu Seared Tofu** - Roasted Root Vegetable Medley over Orzo with a Miso Aioli *(Vegan)*

**Warm Fresh Baked Rolls and Whipped Butter**

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

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# PLATED DINNER PACKAGE III

2023-2024

**\$135.00++ per person**

## HORS D'OEUVRES

Choice of four hors d'oeuvres to be butler-passed during cocktail hour.

*Choice of One Soup or Salad*

## SOUPS

**Parsnip Leek Bisque** - Topped with Truffle Oil, Roasted Hazelnuts and Micro Greens (*Vegetarian, GF*)

**Wild Mushroom Miso** - Wild Mushrooms, Crispy Shallots (*Vegetarian, GF*)

## SALADS

**Grilled Radicchio and Fennel** - Mesclun Spring Mix, Shaved Fennel, Balsamic Reduction, Shaved Manchego, Olive Oil-marinated Radicchio (*Vegetarian, GF*)

**Crispy Goat Cheese Medallion Salad** - Baby Spinach, Pomegranate Aerials, Sliced Almonds, Fresh Berries, Golden Balsamic Vinaigrette (*Vegetarian, GF*)

## ENTRÉES

*Choice of Two*

**Truffle Chicken** - Bone-in Chicken Breast Topped with Truffle Cream Sauce and Shallots, served with Boursin-mashed Potatoes and Glazed Top-on Petite Carrots (*GF*)

**Butter Poached Halibut** - Poached Halibut Fillet Topped with Citrus Gremolata, served with Herb-roasted Fingerling Potatoes and Broccolini (*GF,DF*)

**Seared Diver Scallops** - Scallops Topped with Preserved Lemon Reduction, served with Heirloom Tomato Risotto and Asparagus (*GF*)

**Filet Mignon** - 9oz. Filet Mignon topped with a Balsamic Reduction and Chopped Chives, served with Twice-Baked Mashed Potatoes, Balsamic Braised Onions and Glazed Top-on Petite Carrots (*GF*)

**Guajillo Braised Short Rib** - Short Rib Bathed in a Guajillo Reduction, served with White Bean Ragout, and Avocado Cilantro Pico De Gallo (*GF,DF*)

**Peppercorn Crusted Lamb** - Roasted Rack of Lamb topped with Mint Chimichurri, served with Charred Carrot Puree and Broccolini (*GF,DF*)

## VEGETARIAN ENTRÉES

*Choice of One*

**Caramelized Three-onion Polenta Lasagna** - Polenta Cake Topped with Yellow Onions, Shallots, Green Onions, Wild Arugula, Goat Cheese and Ratatouille Sauce (*Vegetarian, GF*)

**Wild Mushroom Risotto** - Creamy Risotto Topped with a Crispy Portobello Fritter (*Vegan, GF*)

**Warm Fresh Baked Rolls and Whipped Butter**

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.



# BUFFET DINNER PACKAGE I

2023-2024

**\$95.00++ per person**

## HORS D'OEUVRES

Choice of two hors d'oeuvres to be butler-passed during cocktail hour.

## SALADS

**Ranch House Salad** - Mixed Greens tossed with Cucumbers, Tomatoes, Onions, and Carrots, with Croutons on the side.  
Served with House-made Ranch (*Vegetarian*) and Italian Dressings (*Vegan, DF*)

**Southwest Caesar Salad** - Fresh Romaine tossed with Chipotle Caesar Dressing, Cotija Cheese,  
and Chile Lime Corn Tortilla Strips (*GF*)

**Mediterranean Vegetable Salad** - Grilled Zucchini, Yellow Squash, Kalamata Olives, Feta, Lemon Tahini Dressing (*Vegan, GF, DF*)

**Fresh Berry Salad** - Baby Spinach, Fresh Berry Trio, Goat Cheese, Candied Walnuts, Chipotle Raspberry Vinaigrette (*GF*)

## ENTRÉES

Choice of Three

**Herb-roasted Chicken** - Chicken Breast topped with Wild Mushroom Cream Sauce (*GF*)

**Pomegranate Pork Tenderloin** - Pepper-crusted Pork, Pomegranate Demi Glaze (*GF*)

**Chile Honey-grilled Salmon** - Salmon Fillet topped with Honey Chipotle Vinaigrette (*GF*)

**Herb-crusted Tri Tip** - Served with Roasted Garlic Demi (*DF*) and Horseradish Cream (*GF*)  
Available on a Carving Station - Add Chef for \$250.00+tax

**Ponzu Seared Tofu** - Roasted Root Vegetable Medley served with Miso Aioli (*Vegan, GF*)

## SIDES

Choice of Two

**Herb-roasted Fingerling Potatoes** (*Vegan, GF, DF*), **Boursin-mashed Potatoes** (*Vegetarian, GF*), **Twice-baked Mashed Potatoes** (*GF*),

**Whipped Sweet Potatoes** (*Vegetarian, GF*), **Lemon Butter Orzo**, **Gruyere Au Gratin Potatoes** (*Vegan, GF*),

**Broccolini with Lemon Zest** (*Vegan, GF, DF*), **Asparagus with Truffle Oil** (*Vegan, GF, DF*), **Glazed Top-On Petite Carrots** (*Vegan, GF, DF*),

**Haricot Verts with Garlic Confit** (*Vegan, GF, DF*),

**Warm Fresh Baked Rolls and Whipped Butter**

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.



# BUFFET DINNER PACKAGE II

2023-2024

\$110.00++ per person

## HORS D'OEUVRES

Choice of three hors d'oeuvres to be butler-passed during cocktail hour.

## SALADS

**Ranch House Salad** - Mixed Greens tossed with Cucumbers, Tomatoes, Onions, and Carrots, with Croutons on the side. Served with House-made Ranch (*Vegetarian*) and Italian Dressings (*Vegan, DF*)

**Southwest Caesar Salad** - Fresh Romaine tossed with Chipotle Caesar Dressing, Cotija Cheese, and Chile Lime Corn Tortilla Strips (*GF*)

**Chopped Wedge Salad** - Crisp Romaine, Candied Bacon, Diced Avocado, Shaved Red Onion, Artisanal Blue Cheese, Heirloom Cherry Tomatoes, Blue Cheese Vinaigrette (*Vegetarian, GF*)

**Roasted Root Vegetable Salad** - Arugula, Olive Oil-roasted Seasonal Vegetables, Rainbow Quinoa, Candied Pepitas, Lemon Thyme Vinaigrette (*GF*)

## ENTRÉES

Choice of Three

**Macadamia Nut-crusted Chicken** - Bone-In Chicken Breast Topped with Tropical Chutney

**Truffle Chicken** - Chicken Breast topped with Truffle Cream Sauce, Shallots and Garlic (*GF*)

**Seared Seabass** - Sea Bass Fillets topped with Lemon Basil Béarnaise (*GF*)

**Garlic Grilled Scampi** - Sautéed Mexican White Shrimp with Lemon Orzo and Garlic Butter Sauce

**Herb-crusted Beef Tenderloin** - Served with Au Poivre and Horseradish Aioli (*GF, DF*)

**Peppercorn Crusted Lamb** - Served with Mint Chimichurri (*GF, DF*)

Available on a Carving Station - Add Chef for \$250.00+tax

**Ponzo Seared Tofu** - Roasted Root Vegetable Medley over Orzo with a Miso Aioli (*Vegan, DF*)

## SIDES

Choice of One

**Herb-roasted Fingerling Potatoes** (*Vegan, GF, DF*), **Boursin-mashed Potatoes** (*Vegetarian, GF*), **Twice-baked Mashed Potatoes** (*GF*),

**Whipped Sweet Potatoes** (*Vegetarian, GF*), **Lemon Butter Orzo**, **Gruyere Au Gratin Potatoes** (*GF*),

**Broccolini with Lemon Zest** (*Vegan, GF, DF*), **Asparagus with Truffle Oil** (*Vegan, GF, DF*), **Glazed Top-On Petite Carrots** (*Vegan, GF, DF*),

**Haricot Verts with Garlic Confit** (*Vegan, GF, DF*)

**Warm Fresh Baked Rolls and Whipped Butter**

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

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# HACIENDA BUFFET

2023-2024

**\$75.00++ per person**

**House-made Tortilla Chips and Green Chile Queso** *(Vegetarian)*

## SALADS

**Southwest Caesar Salad** - Fresh Romaine tossed with Chipotle Caesar Dressing, Cotija Cheese, and Chile Lime Corn Tortilla Strips *(GF)*

**Corn Elote Salad** - Roasted Corn, Mayonnaise, Bacon, Parmesan Cheese, Cilantro, Chile Powder, Lime Juice, and Fresh Oregano *(GF)*

## SOUPS

*Choice of One*

**Tortilla Soup** - Vegetable Stock, Corn Tortillas, Roasted Tomato, Onion, Poblano, Garlic, Corn, and Black Beans  
Toppings Include: Corn Tortilla Strips and Cotija Cheese *(Vegan, GF, DF)*

**Chicken Pozole** - Tomatillo Stew with Chicken, Onion, Celery, Cilantro, Cumin, Garlic, Poblano, Coriander, Chili Powder, and Chicken Stock *(GF, DF)*

## CHEF-ATTENDED COMAL STATION

**Includes Grilled Onions, Tri-colored Peppers, and Portobello Mushrooms** *(Vegan, GF, DF)*

*Choice of Three Proteins*

*Each additional item add \$3.00++ per person*

**Churrasco Steak** *(GF, DF)*, **Chipotle Chicken** *(GF, DF)*, **Carnitas** *(GF, DF)*, **Firecracker Shrimp** *(GF, DF)*, **Blackened White Fish** *(GF, DF)*

*Condiments Include: Pickled Jalapeños, Shredded Cheese, Cotija Cheese, Shredded Lettuce, Olives, Sour Cream, Pico de Gallo, Salsa, and Guacamole, served with Corn and Flour Tortillas*

## SIDES

*Choice of One*

**Charro Beans, Black Beans, Refried Beans**

*(Vegan, GF, DF)*

*Choice of One*

**Spanish Rice, Cilantro Lime Rice**

*(Vegan, GF, DF)*

**Warm Green Chile Corn Bread with Whipped Honey Butter**

## DESSERTS

**Churro Bar** Served with Mexican Hot Chocolate Sauce, Salted Caramel Sauce, Margarita Whipped Cream and Berry Compote

**Tres Leches Cupcakes** *(Vegetarian)*

**Key Lime Tarts** *(Vegetarian)*

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

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# COWBOY COOKOUT BUFFET

2023-2024

**\$85.00++ per person** (Minimum order of 25 people)  
Includes Chef-Attended Grill

## SALADS

**Ranch House Salad** - Mixed Greens tossed with Cucumbers, Tomatoes, Onions and Carrots, with Croutons on the side.  
Served with House-made Ranch (Vegetarian) and Italian Dressings (Vegan, DF)

**Grilled Chicken Salad** - Chopped Romaine tossed with House-made BBQ Ranch Dressing, Diced Grilled Chicken, Red Onion, Tomatoes, Roasted Corn, and Black Beans (GF)

**Red Potato Salad** - Diced Red Potatoes, Fresh Dill, Green Onion, Mayonnaise, and Dijon Mustard (Vegetarian, GF, DF)

**Corn Elote Salad** - Roasted Corn, Mayonnaise, Bacon, Parmesan Cheese, Cilantro, Chile Powder, Lime Juice, and Fresh Oregano (GF)

**Ranch Chili** - Beef Stock, Charred Diced Beef, Fire-Roasted Tomatoes, Bell Peppers, Sautéed Garlic, Onion, Black Beans, Pinto Beans, Lentils, Cholula, Worcestershire and Aji Amarillo (GF, DF)  
Toppings Include: Sour Cream, Shredded Cheese, and Sliced Jalapeños

## ENTRÉES

Choice of Three

**Prickly Pear BBQ-grilled Chicken Breast** (GF, DF)

**Grilled Salmon Filet** (GF, DF)

**Grilled Ribeye Steak** - Cooked to Order (GF, DF)

**BBQ Beef Brisket** (GF, DF)

## SIDES

Choice of Three

**Ranch Baked Beans** (Vegan, GF, DF)

**Baked Potatoes** - Toppings include: Sour Cream, Butter, Green Onions, Shredded Cheese and Bacon (GF)

**Corn on the Cob** with Whipped Butter (Vegetarian, GF)

**Tanque Verde Ranch Roasted Poblano Macaroni and Cheese** (Vegetarian)

**Fire-roasted Mixed Vegetables** - Cauliflower, Carrots, Broccoli, Zucchini, Yellow Squash and Red Peppers (Vegan, GF, DF)

**Warm Corn Bread Muffins with Whipped Honey Butter**

**Freshly Sliced Watermelon**

## DESSERTS

**House-made Warm Apple Cobbler Tarts** (GF, Vegan)

**Cast Iron S'mores** (Vegetarian)

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

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# SONORAN BUFFET

2023-2024

\$120.00++ per person

## SALADS

**Cucumber Aguachile Salad** - Fresh Arugula topped with Cilantro Chile Dressing, Sliced Cucumbers, Shaved Red Onion, Marinated Cherry Tomatoes *(Vegetarian, GF)*

**Sonoran Chopped Salad** - Fresh Romaine, Fire Roasted Corn, Jalapeño Bacon, Roasted Peppers, Cilantro, Black Beans, Queso Fresco, Jalapeño Cornbread Croutons, Chipotle Ranch

**Pork Belly Poblano Potato Salad** - Heirloom Baby Marble Potatoes, Caramelized Onion, Garlic Lime Aioli, Charred Poblano, Crispy Pork Belly, Fresh Cilantro, Tajin Finish *(GF)*

## SOUPS

*Choice of One*

**Caldo de Queso** - House-Made Vegetable Stock, Zucchini Squash, Yukon Gold Potatoes, Queso Panela Soft Cheese, Roasted Corn, Fresh Cilantro, Charred Tomato Broth *(GF, DF)*

*\*Vegan Option Available Upon Request*

**Sonoran Crab Bisque** - Lump Crab Meat, Cumin, Oregano, Roasted Garlic Cream Broth *(GF)*

## CHEF-ATTENDED ACTION STATION ENTRÉES

*Choice of Two*

**Guajillo Over-night Braised Beef Brisket** - Over-night Braised Brisket in Guajillo Broth *(GF, DF)*

**Sonoran Beef Wellington** - Prosciutto-wrapped Beef Tenderloin, Sonoran-inspired Duxelle, and Jalapeño-infused Horseradish Cream Sauce

**Prickly Pear-brined Tenderloin** - Marinated Pork Tenderloin with Local Prickly Pear Reduction *(GF, DF)*

**Green Chile Salmon en Croute** - Atlantic Salmon Wrapped in Puff Pastry Served with Lime Cilantro Cream Sauce

**Espelette Dry-rubbed Beef Tenderloin** - Sonoran Chimichurri *(GF, DF)*

## SIDES

**Epazote-marinated Vegetables** - Chef's Choice of Grilled Seasonal Vegetables *(Vegan, GF)*

**Charred Poblano Risotto** - Cured Bacon, Poblano Cream Reduction, Roasted Corn *(GF)*

**Heirloom-creamed Corn** - Fire-roasted Peppers, Garlic Cream, Fresh Corn *(GF)*

**Chicken Tinga Chilaquiles** - Crisped Corn Tortillas, Red Chile Shredded Chicken, Warm Artisanal Mixed Cheeses, Green Chile Pico de Gallo *(GF)*

**Warm Artisanal Breads with Chipotle Honey Butter**

## DESSERTS

**Strawberry Margarita Tartlets**

**Mexican Hot Chocolate Bread Pudding**

**Prickly Pear and Citrus Cobblers**

**Horchata Crème Brûlée** *(GF)*

**Coffee, Iced Tea, and Lemonade**

Served with Cream and Sweeteners

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.



# MENU ENHANCEMENTS

2023-2024

**\$150.00++ per person**

*(Minimum of 25 people)*

## ELOTE ACTION STATION

**\$10.00++ per person**

*Choice of Two Sandwiches*

Fresh-shucked Corn, Lime Aioli, Cayenne Spiced Crisps, Sonoran Butter,  
Fresh Cilantro, Cotija Cheese, Grilled Jalapeños

## SONORAN HOT DOG CART

**\$12.00++ per person**

Bolillo Buns, Bacon-wrapped All Beef Franks, Grilled Beef Franks, Charred Poblano Pico de Gallo, Tajin Lime Aioli, Siracha Mayonnaise, Avocado, Refried Black Beans, Roasted Poblano Strips, Cotija Cheese, Thick Cut Pickle Chips, Sonoran Spiced Mustarda

## QUESADILLA STATION

**\$12.00++ per person**

*Choice of Beef or Chicken*

Served with Black Bean Puree, Cotija Cheese, Red Onion, Cilantro, Green Onion and Cheddar Cheese  
Toppings Include:  
Sour Cream, Roasted Red Salsa, Pico de Gallo and Guacamole

## DIPPED FRUIT STATION

**\$12.00++ per person**

Fresh Strawberries, Bananas, and Melons, Chocolate Fudge Sauce, Salted Caramel Sauce, White Chocolate Praline, Rainbow Sprinkles, Marble Chocolate Shavings, Toasted Pecans

## MADE-TO-ORDER FRESH GUACAMOLE BAR

**\$15.00++ per person**

Avocado, Tomatoes, Lime Juice, Cilantro, Onions, Garlic, and Jalapenos.  
Served with Fresh Salsa Fresca, Fire-Roasted Salsa, Salsa Verde, and Fresh Corn Tortilla Chips

## MADE-TO-ORDER MACARONI AND CHEESE STATION

**\$20.00++ per person**

Choice of Green Chile Cheddar Sauce, White Sauce, or Classic Cheese Sauce  
*\*Additions Include: Mushrooms, Tomatoes, Caramelized Onions, Spinach, Bacon and Chicken*

## TEQUILA SHRIMP FLAMBÉ

**\$20.00++ per person**

Shrimp, Bell Peppers, Red Onions, Garlic, Tequila and Cilantro (GF, DF)

## TACO CART

**\$35.00++ per person**

Choice of Two Proteins: Churrasco Steak, Chipotle Chicken, Carnitas, Firecracker Shrimp, Blackened White Fish (GF, DF)  
*\*Each Additional Protein add \$5.00 per person*

Condiments Include: Grilled Onions, Tri-colored Peppers, Pickled Jalapenos, Shredded Cheese, Sliced Tomatoes, Lettuce, Onions, Sour Cream, House-Made Roasted Salsa, Tomatillo Salsa, Guacamole, Flour and Corn Tortillas

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## STATIONED DESSERTS

2023-2024

**\$72.00++ per dozen**

*(Minimum order of 3 dozen, per item)*

**Classic French Macarons** (GF)

**Assorted Petite Cheesecakes**

**Italian Mini Cannolis**

**Prickly Pear Cream Puffs**

**Pistachio Tartlet**

**Fruit Tart Galette**

**Vegan Coconut Macaroons** - Chocolate Ganache Finish (Vegan, GF)

**Strawberry Margarita Tartlet** - Strawberry Tequila Mousse

**Loaded Brownie Bites** - Chocolate Chip Cookie Dough, Crushed Oreos, Salted Pretzels

**Petite Cobblers** - Assorted Flavors with Crumble Crust in Tart Shell (Vegan)

**Linzer Tortes** - Hazelnut Crust, Raspberry Jam

**Peanut Butter Ganache Demitasse** - Peanut Butter Mousse, Chocolate Demitasse Shell, House-made Peanut Brittle

**Tres Leches Cupcakes** - Served with a Milk Shooter

**Mini Churros** - Served in Individual Cups with Mexican Hot Chocolate Sauce and Margarita Whipped Cream

**Chocolate Covered Strawberries** - Choice of White or Dark Chocolate

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## FRESH POPCORN BAR

**\$6.00++ per person**

Chile Lime Salt, Truffle Salt, Popcorn Salt, and Ranch Salt  
(Vegan, GF, DF)

## FLAVORED COFFEE BAR

**\$6.50++ per person**

Regular and Decaf Coffee, Flavored Syrups,  
and Assorted Herbal Teas *(Vegan, GF, DF)*  
Sugar Cubes, Raw Sugar Sticks, Cinnamon Sticks, Mexican  
Wedding Cookies and Whipped Cream

## SUNDAE BAR

**\$15.00++ per person**

*Minimum of 25 people*

Freshly Scooped Chocolate and Vanilla Ice Cream  
Toppings Include:  
Hot Fudge, Caramel Sauce, Mixed Berry Compote,  
Whipped Cream, Sprinkles, M&Ms,  
Macerated Strawberries, Crushed Pineapple,  
Sliced Bananas, Crushed Oreo Pieces, Peanuts,  
and House-made Toffee Bits *(Vegetarian)*

## NACHO BAR

**\$20.00++ per person**

Fresh Warm Tortillas Chips, Green Chile Queso, Traditional  
Nacho Cheese Sauce, Tomatillo Salsa, House-made  
Roasted Red Salsa, and Guacamole  
Toppings Include:  
Shredded Chicken, Black Beans, Tomatoes, Yellow Onions,  
Green Onions, Cilantro, Roasted Corn, Shredded Cheese,  
Sliced Jalapeños, and Sour Cream

## S'MORES

**\$72.00++ per dozen**

Marshmallows, Hershey's Chocolate,  
and Graham Crackers *(Vegetarian)*

## MINI BREAKFAST BURRITOS

**\$84.00++ per dozen**

Bacon, Egg, and Cheese  
Chorizo, Egg, and Cheese  
Egg and Cheese *(Vegetarian)*

## PRIME RIB SLIDERS

**\$96.00++ per dozen**

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

## SOFT-BAKED PRETZEL BITES

**\$125.00++ per order**

*(serves 25 people)*

Served with Beer Cheese and Spicy Mustard *(Vegetarian)*

## DONUT HOLE BAR

**\$250.00++ per order**

*(5 pieces per person, serves 25 people)*

Toppings Include: Chocolate Sauce, Caramel Sauce,  
Mixed Berry Compote, Sprinkles, Powdered Sugar,  
Cinnamon Sugar, and Whipped Cream *(Vegetarian)*

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# BAR MENU

2023-2024

We offer Hosted and Cash Bars. Pricing is based on consumption.

## PREMIUM BAR

**\$10.50++ each**

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

## ULTRA-PREMIUM BAR

**\$13.50++ each**

Ketel One, Tito's, Bombay Sapphire, Corralejo Silver, Sailor Jerry Rum, Bacardi, Crown Royal, Makers Mark, and Johnnie Walker Black

## BEER

**Domestic Beer - \$7.00++ each**

Bud Light, Miller Lite, Coors Light, and Michelob

**Premium Beer - \$8.00++ each**

Corona, Dos Equis Amber, Barrio Blonde, Barrio Citrazona IPA, and O'Doul's (N/A)

## HARD SELTZERS

**\$9.00++ each**

White Claw, Ranch Water, Finnish Long Drink

*(Assorted Flavors)*

## HOUSE WINE

**Chardonnay**

**\$9.00++ per glass / \$36.00++ per bottle**

**Cabernet Sauvignon**

**\$9.00++ per glass / \$36.00++ per bottle**

*(Additional Wines available from our TVR Wine Menu)*

## SODA/WATER

**Assorted Sodas - \$4.00++ each**

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, and Club Soda

**Bottled Water - \$4.00++ each**

**Sparkling Bottled Water - \$4.00++ each**

## GALLON COCKTAILS

*(22 drinks per gallon)*

**House Margaritas - \$179.00++ per gallon**

Tequila and Margarita Mix

**Prickly Pear Margaritas - \$199.00++ per gallon**

Tequila, Margarita Mix, and Prickly Pear Syrup

**Mango Jalapeño Margaritas - \$199.00++ per gallon**

Tequila, Margarita Mix, and Mango Jalapeño Syrup

**Apple Spiced Old Fashioned - \$199.00++ per gallon**

Four Roses Bourbon, Liquid Alchemist Apple Spice, Bitters, and an Apple Slice

**Kentucky Lemonade - \$199.00++ per gallon**

Four Roses Bourbon, Lemon Juice, Simple Syrup, Lemon Slice, and Topped with Club Soda

**Tanque Verde Mule - \$199.00++ per gallon**

Vodka, Lime, Bitters, and Ginger Beer

**Prickly Pear Lemon Drop - \$199.00++ per gallon**

Vodka, Limoncello, Cointreau, Prickly Pear Syrup

**White Peach Sangria - \$199.00++ per gallon**

White Wine, Peach Concentrate, Brandy, Simple Syrup and Sliced Strawberries

## BARTENDER FEES

**\$250.00+tax per Bartender**

*(One Bartender recommended per 120 guests)*

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.

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