

ACEE

weddings

Action Stations & Buffet



menu subject to a \$5000 food and beverage minimum for peak dates
all prices subject to Arizona sales tax and applicable service charge

Butler passed hors d'Oeuvres

Each Selection \$3.5 per person
price includes approximately 1.5 - 2 pieces per person

Tomato Basil Bruschetta

Mini BLTs

Blue Cheese and Fig Compote on Crostinis

Prosciutto, Melon on Focaccia Squares

Mini Pulled Pork Tostada, Shredded Cabbage, Pico de Gallo, Cotija

Stuffed Crimini Mushroom with Lemon-Herbed Cream Cheese

Thyme and Rosemary Roasted Vegetable Skewers

Saucizijenbroodje Bites - House Ground Pork & Beef Wrapped in Puff Pastry

Warm Vidalia Onion Tartlet

Grilled and Pulled Chicken Quesadillas

Sharable Table Snacks

Seasonal Crudite - \$4.5pp
fresh vegetables & house spreads

Chips & Salsa - \$3pp
chips & housemade salsa

Bruschetta Board - \$7pp
rustic breads, with assorted meats,
cheese, vegetables and spreads

Artisan Bread - \$2.5pp
fresh baked bread, served with seasonal
whipped butter

MOJO

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Seasonal Starters

Spring & Summer

Strawberry Arugula Salad - \$5pp

arugula and greens, with strawberries, bleu cheese, almonds and balsamic vinaigrette

Chilled Canteloupe Soup - \$4pp*

our refreshing & award winning soup

*add a family style house salad mid-course to any first course soup for \$2

Fall/Winter

Nutty Apple Salad - \$5pp

kale, roasted apples, goat cheese & pecans with white balsamic vinaigrette

Cream of Mushroom Soup - \$4pp*

porcini mushrooms & white truffle

*add a family style house salad mid-course to any first course soup for \$2

House Salad or Caesar Salad - \$4pp

available year round

Action Stations

action stations are served with small plates

Coffee & Poffertjes - \$7pp*

*available for parties of 50 or more

our poffertjes bike will come out with fresh made poffertjes and hot coffee shooters for 1.5 hours

Artisan Taco Station - \$28pp

fresh grilled alejandros flour & corn tortillas
choice of two fillings: carne asada, roasted chicken, poblano & portobello mushrooms
toppings: cabbage slaw, pickled red onion, avocado crema, cotija cheese, salsa
refried beans & rice

Mac & Cheese Bar - \$18pp

gruyere mac & aged cheddar mac with bacon, roasted garlic, toasted breadcrumbs, mushrooms, caramelized onion & pickled jalapeno

Chef Carving Station* - \$ MP

available for parties of 50 or more, includes 1 side dish

Prime Rib, horseradish sauce

Porchetta Pork Loin, brown butter sauce

Leg of Lamb, rosemary & herb au jus

Roasted Pig, ancho chile sauce**

**sub tortillas, cotija, cilantro and pickled red onions for side dish at no additional charge

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Buffet Options

Buffets are \$29 per person

Add \$7.50pp for each additional protein and \$4pp for additional sides or starches

Choice of Protein:

Herb Roasted Chicken with Pesto
Slow Roasted Pork with Mojo Sauce
Arizona Spiced Sirloin with Chimichurri
Tortilla Crusted Talapia with Citrus Salsa
Blackened Tofu with Cajun Cream Sauce

pick a starch & side from menu below

Side Dishes

all side dishes are \$4 pp

Year Round

cavatappi Pasta
smashed potatoes
roasted red potatoes
lobster mac & cheese +3
wild rice pilaf
spanish rice
refried beans

Spring & Summer

Roasted Heirloom Carrots, carrot top pesto
Roasted Asparagus, lemon vinaigrette
Summer Vegetable Succotash
Elote Salad, cotija & lime
Green Beans, house bacon

Fall/Winter

Brussels Sprouts, house bacon
Sautéed Mushrooms, red wine butter
Honey & Rosemary Roasted Carrots
Mashed Sweet Potatoes, apples & pecans
Sage & Goat Cheese Polenta

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After Hours

Brunch Selections

Continental Breakfast - \$18pp

fresh baked seasonal muffins, Arizona chile egg fritatta, vanilla yogurt, house-made granola & seasonal fruit

Full Breakfast - \$26pp

french toast, chicken breakfast sausage, bacon, scrambled eggs, breakfast potatoes, house made salsa

Breakfast Burritos Station - \$17.5pp

alejandros flour tortillas, scrambled eggs, salsa, bacon, cheddar cheese, grilled peppers and onions

Bagels & Lox - \$18pp

smoked salmon, mini bagels, cream cheese, capers, hard boiled eggs and shaved red onion

Late Night

Late Night Snacks - \$7pp

Cheeseburger Sliders, pickles
Chicken & Waffles with spicy honey
Grilled Cheese and shots of Tomato Soup
Soft Pretzels, dijon mustard

Popcorn Bar - \$3.5pp

served in a cone or with a roaming concessionaire
Choose 3: salt & vinegar, cheddar, spicy caramel, sea salt, dill pickle, bourbon bacon caramel corn +1pp

Milk & Cookie Bar - \$4pp

fresh baked assorted cookies & milk shooters

Dessert Buffet - \$8pp

a variety of mini desserts such as brownie bites, margarita bars, coconut cream balls, lemon meringue tartlets, apple pie, chocolate tortes

MCFE

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Sweet Treats

3 dozen minimum per flavor

Brownies, Blondies & Bars - \$30/dz

Brownies - classic fudge, with nuts or salted caramel

Rice crispy treats - brown butter cinnamon or rocky road

Margarita bars - tangy margarita custard with a crumbly butter crust

Cheesecake Bites - graham cracker crumble

Classic Cookies - \$18 dozen

Chocolate Chip

Mexican Wedding Cookies

Snickerdoodle

White Chocolate Macadamia Nut

Oatmeal Raisin

Bite Size Delectables

Lemon Meringue Tartlets - \$22 dozen

Salted Dark Chocolate Tartlet - \$25 dozen

Coconut Cream Puff - \$30 dozen

Chocolate Covered Strawberries - \$32 dozen (seasonal)

Dutch Apple Pie Bites - \$22 dozen

Chocolate Mousse Shooters - \$32 dozen

Flourless Chocolate Tortes - \$32 dozen

Mini Dessert Bar
\$8 pp

Enjoy a dessert display including
Dutch Apple Pie Bites, Lemon Tartlets,
Cake Bites, Chocolate Mousse,
Coconut Cream Puffs, Brownie Bites
and a cake topper for
cutting

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Bar & Beverages

You provide the alcohol and we do the rest!

No ingredient substitutions may be made on BYOB packages. Customized cocktails available upon request.
price includes 3 hours of service, 1 bartender per 50 guests

Basic BYOB Package - \$7 pp

perfect for beer & wine bars, or to pair with a signature cocktail
acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,
coke, diet coke, sprite, ginger ale, lemons & limes

Deluxe BYOB Package - \$12 pp

All you need for a full bar or to make your own signature cocktail
acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,
coke, diet coke, sprite, ginger ale, club soda, tonic, lemons &
limes, orange juice, cranberry juice, lime juice, lemon juice,
simple syrup, grenadine, cherries, olives, margarita salt,
angostura bitters

Brunch BYOB Package - \$8 pp

acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,
orange juice, cranberry juice, house bloody mary mix, lemons,
limes, olives, celery, cherries, add bacon skewers \$1.50pp

Non Alcoholic Beverage Station - \$2 pp

includes acrylic cups.

**Arizona Prickly Pear Lemonade &
Unsweetened Meyer Lemon Green Tea, sweeteners**

Cold Weather Classics

includes disposable hot beverage cups

Coffee Station - \$1.50 pp

yellow brick coffee (regular & decaf), creamer, sweeteners

Hot Chocolate Station - \$2 pp

house made hot chocolate, mini marshmallows

Hot Tea Station - \$1.50 pp

assorted teas, arizona honey, lemons

Signature Cocktail
\$2 pp*

prickly pear margarita
blackberry whiskey lemonade
watermelon mojito
moscow mule
lime shandy

or come up with your own!

*must be added to BYOB package

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