



Pusch Ridge Provisions

PROVISIONS MENU · NO. 01

The Office Lunch

Chef-driven catering for boardrooms,
team meetings, and executive lunches.
Three tiers, every detail considered —
so the room can stay focused on the work.

THREE TIERS

The Boxed Lunch · The Working Lunch · The Board Meeting
\$28 · \$35 · \$48 per guest

TUCSON · ORO VALLEY · CATALINA FOOTHILLS

48-hour notice · 10-guest minimum · Delivered, set up, and styled

Tucson, Arizona

puschridgeprovisions.com



THE OFFICE LUNCH

— The Boxed Lunch

\$28 per guest · 10 minimum

Individual composed boxes for working lunches and training sessions. Each guest selects a protein; the box arrives with sides, fruit, a sweet, and a beverage.

CHOOSE A PROTEIN

Roasted Chicken Salad

golden raisins, celery, fresh herbs, butter croissant

Smoked Turkey

avocado, spinach, cranberry mayo, ciabatta

Mediterranean Vegetable

roasted vegetables, red pepper hummus, feta, ciabatta

Caprese Wrap

fresh mozzarella, basil, pesto aioli, balsamic, herb tortilla

EACH BOX INCLUDES

Quinoa & vegetable salad, seasonal fruit, almond cookie, sparkling or still water.

— The Working Lunch

\$35 per guest · 10 minimum

A composed buffet for team meetings and mid-size lunch gatherings. One or two entrées, served alongside salad, vegetables, starch, and dessert.

CHOOSE 1 OR 2 ENTRÉES

Chicken Dijon

tender chicken in a creamy Dijon mustard sauce with fresh herbs

Pork Loin with Honey & Thyme

roasted pork loin with a honey-thyme glaze

Wild Mushroom Stroganoff (v)

wild mushrooms in cream sauce over wide egg noodles

INCLUDED

Little gems salad with house Italian vinaigrette, roasted seasonal vegetables, garlic mashed potatoes, warm rolls with butter.

TO CLOSE

Almond cake bites or chocolate ganache shortbread.

PREMIUM TIER

The Board Meeting

\$48 per guest · 8-20 guests · plated individual service

Composed plated meals for formal board meetings and executive lunches. Each guest receives an individual plate — protein, starch, and vegetable — set with real service ware.

Choose one entrée for the room:

Pan-Seared Salmon

brown butter, capers, lemon, wild rice pilaf, asparagus

Cod with Fennel & Orange

roasted cod, fennel-orange sauce, creamy polenta, charred carrots

Beef Tenderloin with Brandy Cream

sliced tenderloin, brandy cream, fingerling potatoes, brown butter green beans

Wild Mushroom Stroganoff (v)

wild mushrooms in cream sauce, buttered egg noodles, roasted seasonal vegetables

Each plate includes a composed salad, warm dinner roll with butter, and an individual dessert.

ADD A CONTINENTAL BREAKFAST · \$14 PER GUEST

Quiche Florentine, petite pastries, fresh fruit, Greek yogurt with granola and honey, coffee and tea service.

Available with any lunch tier. Set up before the meeting begins.

TO INQUIRE

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