



## Pusch Ridge Provisions

CURATED MENU · NO. 05

\$85 PER GUEST

# The Reception

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Cocktail and canapés. Passed and stationed.  
Deliberately small portions.  
For the evenings where guests  
are meant to mingle, not sit.

PASSED AND STATIONED · NO SEATED MEAL

20 to 50 guests · Eight to twelve selections

Bar service host-provided — staffing available on request

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Tucson, Arizona

[puschridgeprovisions.com](http://puschridgeprovisions.com)



## THE RECEPTION

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A representative sample reception — selections shift seasonally with market and host.

### — The Passed Bites

Circulated during the first half of the reception. Six selections.

#### **Whipped Goat Cheese on Brioche**

wildflower honey, cracked black pepper

#### **Smoked Salmon on Rye**

crème fraîche, dill, capers

#### **Marinated Beet & Burrata Spoon**

basil oil, aged balsamic

#### **Mini Beef Tenderloin Crostini**

horseradish cream, charred shallot

#### **Heirloom Tomato & Mozzarella Skewer**

basil, balsamic

#### **Wild Mushroom Tartlet**

thyme, gruyère, crisp shell

### — The Stations

Set throughout the room for the duration. Six selections.

#### **Charcuterie & Cheese Board**

cured meats, aged cheeses, fig jam, wildflower honey, Marcona almonds, focaccia

#### **Crudité Display**

heirloom vegetables, sun-dried tomato hummus, herb yogurt

#### **Carving Station**

Bourbon-Glazed Short Rib, sliced to order with brioche rolls and horseradish cream

#### **Seasonal Fruit Display**

sliced melon, berries, grapes, citrus, mint

#### **Roasted Vegetable Station**

roasted vegetables, red pepper hummus, olives, ciabatta

#### **Dessert Table**

vanilla bean crème brûlée bites, almond cake squares, lemon bars

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Dietary considerations accommodated. Custom selections built with the host.

TO INQUIRE

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