



Pusch Ridge Provisions

PROVISIONS MENU · NO. 03

\$110 PER GUEST

The Small Dinner Party

A chef in your kitchen for the evening —
a real dinner, prepared and served at your table,
without the host having to disappear into
the kitchen at any point.

THREE EVENINGS TO CHOOSE FROM

The Italian Evening · The Family Roast · The Coastal Dinner

TUCSON · ORO VALLEY · CATALINA FOOTHILLS

6 to 12 guests · 48-hour notice · Three courses + welcome

Tucson, Arizona

puschridgeprovisions.com



THE SMALL DINNER PARTY

— The Italian Evening

Rustic Italian comfort, generously plated. A meal that fills the room with the smells of garlic and tomato.

WELCOME

Antipasto Board

salami, prosciutto, fresh mozzarella, olives, marinated vegetables, focaccia

FIRST

Caesar Salad

romaine, shaved parmesan, herb croutons, house Caesar dressing

SECOND

Choose 1.

Chicken Parmesan

breaded chicken, marinara, mozzarella, served over pasta

Lasagna Bolognese

rich Bolognese, marinara, melted mozzarella and parmesan

4-Cheese Baked Ziti (v)

ricotta, mozzarella, parmesan, romano, melted to perfection

TO CLOSE

Tiramisu

coffee-soaked savoiardi, mascarpone, cocoa

— The Family Roast

Classic American chef-driven cooking. A roast at the center, simple sides, a comforting close.

WELCOME

Charred Bread and Cheeses

wood-fired focaccia, aged cheddar, manchego, fig jam, almonds, honey

FIRST

Garden Salad

little gems, sun-dried tomato, fennel, pepitas, dates, house Italian vinaigrette

SECOND

Choose 1.

Pork Loin with Honey & Thyme

roasted pork loin, garlic mashed potatoes, roasted seasonal vegetables

Beef & Mushroom Stroganoff

tender beef, mushrooms, cream sauce, egg noodles, roasted vegetables

Wild Mushroom Stroganoff (v)

wild mushrooms in cream sauce, egg noodles, roasted vegetables

TO CLOSE

Almond Cake

a warm slice, citrus syrup, macerated stone fruit, mascarpone cream

— The Coastal Dinner

Lighter, brighter, seafood-leaning. A dinner for a warm evening on the patio.

WELCOME

Crudité

heirloom vegetables, sun-dried tomato hummus, herb yogurt

FIRST

Little Gems Salad

shaved fennel, citrus, toasted pepitas, lemon-tahini dressing

SECOND

Choose 1.

Salmon with Sweet Thai Chili

pan-seared salmon, wild rice pilaf, asparagus

Cod with Fennel & Orange

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

Quinoa & Vegetable Bowl (v)

roasted seasonal vegetables, mixed greens, feta, lemon tahini

TO CLOSE

Vanilla Bean Crème Brûlée

vanilla custard, caramelized sugar, seasonal berries

Menus are seasonal and may shift based on what's at the market. Dietary considerations accommodated.

TO INQUIRE

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