



Pusch Ridge Provisions

CURATED MENU · NO. 04

\$175 PER GUEST · ALL-INCLUSIVE

\$145 per guest · food-only option

The Wedding Table

Wedding service for the host
who wants the day to feel like
a long unhurried dinner among friends —
not a banquet.

FAMILY-STYLE OR PLATED

20 to 40 guests · Four courses + canapés + cake

Wine pairings designed on request — bottles host-provided

Tucson, Arizona

puschridgeprovisions.com



THE WEDDING TABLE

A representative sample wedding menu — composed with the couple, seasonal at execution.

ON ARRIVAL

Canapés

passed bites during cocktail hour — whipped goat cheese on brioche, marinated beet & burrata, smoked salmon on rye

FIRST

Charred Bread and Cheeses

warm focaccia, aged cheddar, manchego, fig jam, Marcona almonds, wildflower honey

SECOND

Garden Salad

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

THIRD

The Table's Proteins

served family-style — Bourbon-Glazed Short Rib and Buttermilk-Brined Roasted Chicken, with creamy polenta and charred heirloom carrots; The Plant-Forward Table available on request

TO CLOSE

The Wedding Cake

tiered cake of the couple's design, served alongside Vanilla Bean Crème Brûlée for the table



Pusch Ridge Provisions

THE WEDDING TABLE

The chef, the craft, the calm —
so the host can finally be a guest.

TO INQUIRE

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