All buffet menus can be completed as a plated meal for an additional charge.

Custom menus available with a consultation with the chef.

Delivery charges begin at $30, and will be increased depending upon the distance from YWCA of Southern Arizona, the order size, or any other complicating factors.

Please allow a window of 15-30 minutes before your event start time for our delivery. Traffic, weather, and volume of deliveries may dictate our arrival time.

A service fee of 18% of food and beverage charges is added to all deliveries. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.
All buffets are open for a maximum of three hours, food is not available not to go, and drinks include your choices of two selections of the following: orange juice, apple juice, sodas, coffee, hot tea, Maya Prickly Pear ice tea, regular ice tea, or lemonade.

**CLASSIC CONTINENTAL BREAKFAST**

An Assortment of Fresh Breakfast Pastries, Bagels, Fresh Seasonal Sliced Fruit & Berries, Cream Cheese & Whipped Butter

$9.5

**AMERICAN BREAKFAST**

Scrambled Eggs, Bacon, Sausage Links, Seasoned Breakfast Potatoes, Toast & Fruit Preserves

$15

**OUR CORAZON BREAKFAST**

Chilaquiles smothered in a Chile Verde Sauce, Chorizo & Queso Fresco, Seasoned Potatoes, Scrambled Eggs, Flour Tortillas, Your Choice of Two Salsas

$16

**POWER BREAKFAST**

Honey-Vanilla Yogurt, House Made Granola, Egg Salad, Fruit Salad, Corazon Blueberry Muffins

$12

**NOVIA BRUNCH**

Seasonal Quiche, Field Green Salad, Assorted Dressings, Waldorf Chicken Salad, Herbed Pasta Salad

$14
LUNCH & DINNER
BUFFETS

All buffets are open for a maximum of three hours, food is not available not to go, and drinks include your choices of two selections of the following: Orange juice, apple juice, sodas, coffee, hot tea, Maya Prickly Pear ice tea, regular ice tea, or lemonade.

BUILD YOUR OWN SANDWICH BAR

Field Green Salad, Assorted Dressings, Herbed Pasta Salad, Oven Roasted Turkey, Honey Ham, Roast Beef, Sliced Swiss, Cheddar & Provolone Cheeses, Sliced Assorted Breads, Assorted Mayo’s & Mustard’s, Lettuce, Tomato, Onions, Pickles, & Brownies

$15

CANTINA BUFFET

Chicken Enchiladas smothered in Red Enchilada Sauce finished with a Mexican Crema, Pork Carnitas, Spanish Rice, Refried or Charro Beans, Fiesta Corn, Flour or Corn Tortillas, Assorted Salsas, Lettuce, Sour Cream, Cheese, Tres Leches

$17

BUFFET ITALIANO

Italian Salad, Meatballs over Penne and House Sauce, Chicken Alfredo, Stuffed Manicotti, Garlic Bread & Mini Cannolis

$18

SOUTHERN BBQ

Bacon-Cheddar Potato Salad, Coleslaw, BBQ Pulled Pork, Andouille Sausage Rolls, Cornbread, Macaroni & Cheese, Baked Beans, & Pecan Pie

$19
LUNCH & DINNER BUFFETS

ALL AMERICAN BUFFET

Meatloaf, Mashed Potatoes & Gravy, Antipasto Platter, Field Green Salad, Bacon-Cheddar Potato Salad, & New York Style Cheesecake Topped with a Berry Coulis
$19

FIESTA TACO BAR

Chicken Tinga, Braised Pork, Shredded Beef, Refried or Charro Beans, Spanish Rice, Flour or Corn Tortillas, Calabasitas, Assorted Salsas, Cabbage, Sour Cream, Cheese, Chipotle Crema & Flan
$21

A TIME OUT FOR A NIGHT OUT

Herbed-Butter Roasted Salmon, Cheese & Fruit Platter, Field Greens Salad, Assorted Dressings, Herbed Pasta Salad, Roasted Brussel Sprouts, Lemon-Vegetable Orzo Pasta, & 7 Layer Chocolate Cake
$23

A DINNER TO REMEMBER

Slow Roasted Pot Roast, Field Green Salad, Assorted Dressings, Dinner Rolls, Whipped Butter, Herbed Roasted Fingerling Potatoes, Seasonal Chefs Vegetables, Creamy Mashed Potatoes, Gravy, Creamed Corn & New York Style Cheesecake with Berry Coulis
$25
YWCA CORAZON MEETING PACKAGES

Complimentary notepads, Pens, Flipchart, Projector, Microphone & Meeting Space

ALL DAY - 15 GUEST MINIMUM - PRICED PER PERSON AT $55

CLASSIC CONTINENTAL BREAKFAST

An Assortment of Fresh Breakfast Pastries, Bagels, Fresh Seasonal Sliced Fruit & Berries, Cream Cheese & Whipped Butter

CHOOSE LUNCH BETWEEN:

Build Your Own Sandwich Buffet Bar
Cantina Buffet
Buffet Italiano

HALF DAY PACKAGES ALSO AVAILABLE FOR A.M. OR P.M. AT $45 PER PERSON

(Choose between breakfast or lunch menus)

Add $5 per person for groups less than 15 guests.

All day refreshments of coffee, Maya Prickly Pear iced tea, assorted hot teas and water will be included with all packages.
RECEPTION & PLATTERS

Small Platter Serves 25 People/Medium Platter Serves 50 People/Large Serves 75
(excludes Shrimp Cocktail)

GOURMET CHEESE DISPLAY
Assortment of Chef’s Selection of Four Different Cheeses, Crackers, Fruits, & Spreads
$55 /$85 / $125

ROASTED VEGETABLE & MOZZARELLA TRAY
Assorted Herb Vinaigrette Marinated Vegetable Tray served with Mozzarella
Finished with a Drizzle of Balsamic Reduction
$45 /$65/ $95

FRESH SEASONAL FRUIT & BERRY DISPLAY
Seasonal Fruit and Berry Assortment (based on availability) Served with Honey-Vanilla Yogurt
$45 /$75 / $105

ANTIPASTO TRAY
Herb Marinated & Roasted Vegetables, Chef Selected Charcuterie, Marinated Peppers & Olives, Assorted Cheeses, & Crackers
$85 /$95 / $115

GARDEN VEGETABLE CRUDITÉ
Served with an Herbed Dressing
$45 /$75 / $105

CHILLED SHRIMP COCKTAIL
Served with Cocktail Sauce & Lemon Wedges
50 Prawns ($125) or 100 Prawns ($250)
APPETIZERS & HORS D’OEUVRE’S

All appetizers and Hors d’oeuvre are priced at $5 per person with two selections each

- Chips, Salsa & Guacamole
- Meatballs
- Bruschetta
- Stuffed Mushrooms
- Ceviche
- Taquitos
- Mini Chimis
- Mini Tostadas
- Chorizo Stuffed Dates
- Mexican Shrimp Cocktail
- Gazpacho
- Caprese Skewers
- Bacon Wrapped Jalapeno

You may also customize any selections, please consult with the Chef