



MULLETT
ARENA

CATERING MENU





GOURMET BREAKFAST

Breakfast Buffets are Served with Orange Juice, Coffee, and Tea Service

TRAINING DAY BREAKFAST

Avocado Toast with Smashed Guacamole, Chilies & Tomatoes
Hard Boiled Eggs with Kosher Salt
Cinnamon Oatmeal with Raisins, Bananas, and Brown Sugar
Fruit & Yogurt Parfaits
Fresh Fruit, Yogurt and Granola in a Variety of Flavors
Smoked Salmon with Bagels and Cream Cheese

RISE & SHINE

Pork Sausage Links
Biscuits and Country Gravy
Morning Sunshine Breakfast Potatoes
Egg Scramble filled with
Red Peppers, Spinach, Chorizo,
Green Chili and Mexican Cheese Blend,
Served with Pico de Gallo
Seasonal Variety of Breakfast Pastries
Fresh Seasonal Fruit Salad with Fresh Mint

SUPERSTITION MOUNTAIN BREAKFAST

Build Your Own Huevos-
Scrambled Eggs Served with Green Chili, Cheese, and Flour Tortillas
Crispy Bar-S Bacon and Sausage Links
Morning Sunshine Breakfast Potatoes
Waffles with Syrup
Fresh Seasonal Fruit Salad with Fresh Mint
Seasonal Variety of Chefs Gourmet Breakfast Breads



MEETING BREAKS

Priced per Person. Choice of One Beverage: Fresh Brewed Coffee & Tea Service, Brewed Iced Tea, Assorted Sodas or Bottled Waters

THE NATURAL

Breakfast Bars, Granola Bars and Seasonal Whole Fruit Basket

MORNING SKATE

Assorted Fresh Baked Muffins and Pastries,
Yogurt and Fruit Parfaits

CHICKS & STICKS

Hummus and Southwest Ranch
With Seasonal Vegetables and Pita Chips

THE RINK

Popcorn, Cracker Jack & Mixed Nuts

GRANDMA'S GOODIES

Assortment of Fresh Baked Cookies, Brownies
and Dessert Bars

SIDEWINDER

Arizona Local Salsas, Guacamole, Spicy Cheese Queso
and Tortilla Chips

SUN DEVIL BOXED LUNCHES

Box Lunches Include- Chefs Pasta, Fruit Salad, Fresh Baked Cookie, Bottled Water. Sandwiches/Wraps Come with Lettuce Blend, Tomato, and Pickle. Condiments on the Side. Make it gluten free for an additional \$3.

SANDWICHES

TUCSON CLUB

Shaved Turkey, Ham and Smoked Bacon,
Green Chili Avocado Havarti Cheese on a Croissant

GARDEN VEGETABLE SANDWICH

Grilled Portobello Mushroom, Red Peppers, Squash, Cucumbers,
Hummus, & Avocado with Provolone Cheese on Wheat Bread

THE SALT RIVER

Grilled Breast of Chicken, Bar-S Bacon with Provolone,
Bread and Butter Pickles on French Roll

THE GOLDEN SOMBRERO

Slow Roasted Beef, Fire Roasted Red Peppers, Bleu Cheese Crumbles
And Horseradish Aioli on Pretzel Roll

IT'S A WRAP

COBB WRAP

Grilled Chicken Breast with Hardboiled Egg, Avocado, Bar-S Bacon, Tomato,
Greens, Bleu Cheese in a Wheat Wrap

THE RED ROCK

Grilled Tri Tip Topped with Queso Fresco, Roasted Red Pepper, Black Beans,
Corn, Pico de Gallo, Avocado Rolled in a Spinach Wrap

THE VEG

Hummus, Tomatoes, Lettuce, Artichokes, Grilled Zucchini & Squash,
Cucumbers, Red Peppers & Onion in a Tomato Basil Wrap

GARDEN NOSH SALADS

THE GREEK MONSTER

Crisp Romaine, Grilled Chicken, Cucumbers, Tomatoes, Red Onion & Peppers,
Kalamata Olives, Pepperoncini, Feta Cheese & Croutons & Greek Feta
Dressing

SANTA FE BEEF

Grilled Beef Tenderloin, Bleu Cheese, Pepper Rings, Cherry Tomatoes,
Cucumbers, Onion, Tri Colored Tortilla Chips, Artichokes and Roasted Red
Peppers with Bleu Cheese Chili Vinaigrette

CHIPOTLE CHICKEN BLT

Chopped Romaine, Chipotle Grilled Chicken, Bar-S Bacon, Cherry Tomatoes,
Shaved Onion, Cucumber, Queso Fresco & Croutons with Prickly Pear
Vinaigrette

BUFFET SELECTIONS

All Buffet Selections Come with a Variety of Coke Products and Bottled Water

THE TAILGATER

Grilled Angus Burgers

Served with Buns, Cheese, LTO and Condiments

Flame Grilled Chicken Breasts

Glazed with Chipotle Citrus BBQ

All-Beef Bar-S Hot Dogs

Served with Buns and Condiments

Kitchen Sink Pasta Salad

Kettle Potato Chips

Assorted Fresh Baked Cookies

THE SOUTH SIDE

Achiote Marinated, Sliced Tri-Tip Steak

Topped with Green Chili Salsa

Sicilian Chicken

Topped with Pesto Sauce and a Flourish of Artichokes, Sun Dried Tomatoes & Kalamata Olives on a Bed of Cavatappi Basil Chiffonade

Oven Roasted Red Potatoes

Bar-S Bacon Roasted Brussels Sprouts

Caesar Salad

Shaved Parmesan and Croutons

Garlic Bread

Tiramisu

TEXAS SIZED BBQ

Slow Roasted Beef Brisket

Tangy BBQ Sauce

Tender Pulled Pork

Mustard BBQ Sauce

Grilled Bar-S Cheddar Sausages

Whiskey Onions and Roasted Poblanos

Apple Bacon Coleslaw

Charro Beans

Tex- Mex Street Corn

Served with Cotija

Sweet Rolls, Corn Bread Muffins

Served with Honey Butter

Rice Pudding & Churros

THE GULF COAST

Bronzed Arizona Local Baramundi Fillet

Chicken Jambalaya

Shrimp and Grits

Green Onion Smoked Sausage

Spinach Salad

Tomatoes, Hard cooked eggs, Cucumbers, Red Onion,

Creole Mustard Vinaigrette

Variety of Fresh Rolls with Butter

Pecan Pie, Red Velvet Cakes

ROCKY MOUNTAIN WAY

Marinated Flank Steak

Sweet Peppers & Onions

Chicken & Biscuits

Smoked Sausage

Savory Sweet Potatoes

Cracked Black Pepper and Rosemary

Stuffed Brown Mushrooms

Spinach and Cream Cheese

Baked Beans

Bacon and Onions

Cheddar Corn Muffins

Peach Cobbler

THE RATTLER

Marinated Chipotle Beef & Chicken Fajitas

Served with Sautéed Onions, Bell Peppers, and Poblano Peppers

Warm Flour and Corn Tortillas, Diced Tomatoes, and Cotija Cheese

Salsa Verde, Pico de Gallo, Sour Cream and Guacamole

Fiesta Corn

Red Peppers, Lime and Cotija

Spicy Black Bean Salad

Crispy Chips and Homemade Fire Roasted Salsa

Stuffed Churros

CUSTOM PACKAGES

ENTREE CHOICES

Create Your Own Signature Event. From singular entrée to multiple entrée dinner and lunch options for any crowd. We can even do plated selections from this list.
Entrees Starting at: One Entrée- \$40++ | Two Entrées \$50++ | Three Entrées \$60 ++ per person *Talk to Your Event Designer to Create You Perfect Menu
Includes 3 Side Choices, 1 Type of Bread and Chefs Dessert Display

POULTRY

CHICKEN SANTA FE

Marinated Chicken Breast, Grilled and Topped with Pineapple Cilantro Salsa

YUMA CHICKEN

Tortilla Crusted Chicken Breast with Strawberry Cilantro Butter

SOUTHWEST CHICKEN

Chicken Breasts stuffed with Chorizo Topped with Oaxaca cheese, Chunky Green Chili Tomato

CHICKEN POBLANO

Grilled Chicken Breast with Button Mushrooms, Spinach & Grilled Poblano Peppers in a Creamy Sauce

ADOBO CHICKEN

Adobo Marinated Chicken Breast Grilled with Fire Roasted Peppers and Onions, Chimichurri Sauce

CARNE

SOUTHWEST GRILLED TENDERLOIN

6oz Filet Marinated in Southwest Spices and Grilled to Perfection, Topped with Cilantro Chimichurri

SONORAN SHORT RIBS

Braised with New Mexico Spices and Vegetables in a Spicy Tomato Sauce

TRIPLE CITRUS SKIRT STEAK

Marinated in Three Citrus Juices, Grilled & Sliced Served with Spicy Bourbon BBQ Sauce

GARLIC HERB TENDERLOIN

Beef Tenderloin with Garlic & Herbs, Topped with Smoked Tomato Fondue

SMOKED BRISKET

House Smoked Brisket with BBQ Glaze

FLANK STEAK

Ponzu Marinated Flank Steak, Grilled and Sliced, Topped with Pineapple Cilantro Salsa

HATCH NEW YORK STRIP

Flame Grilled NY Strip Sliced and Topped with Green Chili, Bar-S Bacon & Bleu Cheese

SEAFOOD

TORTILLA CRUSTED BARRAMUNDI FILLET

Lightly Dusted with Chile Seasoning, Crispy Tortilla Crust and Pineapple Salsa

ACHIOTE RUBBED SALMON

Fresh Salmon Coated in Achiote & Roasted, Topped with Cilantro Pico de Gallo

GRILLED SUN DEVIL SHRIMP

Marinated in Chipotle Peppers, Orange & Sweet Tomato, Served with Papaya Salsa

CITRUS GRILLED MAHI MAHI

Lightly Seasoned and Grilled to Perfection Topped with a Mango Cilantro Salsa

PORK

PINION CRUSTED LAMB CHOPS

Crushed Arizona Pinions & Prickly Pear Marmalade

VERDE PORK LOIN

Marinated with Sonoran Spices, Roasted and Sliced, Served with a Green Chili Verde Sauce

GLAZED BABY BACK RIBS

Smoked and Roasted to Perfection Served with Carolina Mustard BBQ Sauce

BOURBON DOUBLE CUT BRINED PORK CHOPS

Local Cider Brined Grilled Pork Chops Glazed with Bourbon Bacon Glaze

PORK TENDERLOIN

Marinated Pork Tenderloin with a Persimmon Chutney

VEGETARIAN, VEGAN OPTIONS

YUMA STIR FRY

Sonoran Desert Inspired Vegetables in a Tangy Orange Ginger Sauce over Steamed Jasmine Rice

PORTOBELLO STACK

Grilled Portobello, Eggplant, Peppers, Onions, Zucchini & Tomato Tower with Red Pepper Coulis Served with Cous Cous

LASAGNA VERDE

Lasagna with Ricotta and Mozzarella Cheese, Spinach and Fresh Vegetables with Pecorino Cream

TUCSON CHILI RELLENO

Cheese Stuffed Poblano Pepper with Spicy Red Sauce, Served with Southwest Vegetable Rice



CUSTOM PACKAGES SALADS

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SALADS

BBQ GRILLED CORN & BLACK BEAN SALAD

Grilled Corn, Red Onion & Peppers, Cucumber, Cotija Cheese & Cilantro Citrus Vinaigrette

POTATO SALAD

Potatoes, Green Onion, Red Peppers, Olives, Lemon Dijon Aioli

CHOPPED CAESAR

Romaine, Croutons, Parmesan & Caesar Dressing

CHERRY TOMATO & CUCUMBER ONION SALAD

Sliced Cucumber, Tomato, Shaved Onion, Feta Cheese, & Oregano Vinaigrette

BROCCOLI SALAD

Broccoli, Cherry Tomatoes, Shaved Onion, Cranberries & Cashews, Pomegranate Dressing

FARFALLE PASTA SALAD

Farfalle Noodles Tossed with Garden Vegetables, Artichokes & Sun-Dried Tomato Dressing

SEASONAL FRESH FRUIT SALAD

Seasonal Fruit Salad with Mint Agave Syrup

THE CHOPPED WEDGE SALAD

Chopped Lettuce, Candied Bar-S Bacon, Oven Dried Tomatoes & Pickled Onions, Maytag Bleu Cheese Dressing

HOUSE SALAD

Mixed Field Greens with Tomatoes, Cucumbers, Carrots and Croutons, Vinaigrette and Southwest Ranch Dressing

BLEU CHEESE COLESLAW

Cabbage & Gala Apple Slaw with Creamy Dressing

BABY SPINACH

Spinach, Craisins, Egg, Bar-S Bacon Bits, Onion & Bacon Dijon Dressing



CUSTOM PACKAGES SIDES & BREAD

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HOT SIDES

OUTDOOR BBQ "FRIES"

Roasted Fingerling Potatoes, Garlic, Bar-S Bacon Fat, Cumin, Chilies & BBQ Spices

GRILLED WILD MUSHROOMS & GREEN BEANS

Large Marinated Mushrooms, Green Beans, Fresh Herbs and Garlic, Grated Romano

ROASTED BRUSSEL SPROUTS

Brussel Sprouts, Pork Belly, Onions, Spices & Garlic, Bleu Cheese

LEADVILLE ROASTED CORN & BLACK BEANS

Corn, Black Beans, Onions, Spices & Garlic, Cotija Cheese

RIO GRANDE BAKED POTATOES

Large Roasted Potatoes for You to Fill with Chive & Bar-S Bacon, Sour Cream Cheddar, Garlic Herb Butter, Green Chili Salsa

GRILLED ZUCCHINI MEDLEY

Assorted Seasonal Squash, Red Onions, Spices, Chimichurri Sauce

ARIZONA STYLE BBQ BEANS

Arizona Beans with Bar-S Bacon, Onion, Spices and BBQ

GRILLED ARIZONA CORN

Sweet Corn on the Cob with Achiote Butter, Cotija Cheese

GOAT CHEESE POTATO GRATIN

Yukon Potatoes, Goat Cheese Gratin

GREEN CHILI MAC & CHEESE

Green Chilies Mixed with Creamy Cheese Sauce

SEASONAL VEGETABLE MEDLEY

Roasted Vegetables with Butter & Spices

YUKON SMASHED POTATOES

Buttermilk Smashed Yukon's with Garlic & Chives

HATCH CHILI SPANISH RICE

Browned Rice Mixed with Southwest Spices, Tomato and Hatch Chilies

BREAD

FOCACCIA AND BREAD STICKS WITH OLIVE OIL

COUNTRY DINNER ROLLS AND BUTTER

SWEET HAWAIIAN ROLLS WITH HONEY BUTTER

DOWN HOME BISCUITS AND CORNBREAD WITH HONEY BUTTER



CUSTOM PACKAGES DESSERT UPGRADES

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DIAMOND DESSERT SELECTIONS

ASSORTED PETIT FOURS

Fresh Fruit Tart
Key Lime
Lemon Cake
Chocolate Pop

ASSORTED CHEESECAKE SLICES

New York
White Chocolate Raspberry
Crème Brule
Turtle

TRADITIONAL BREAD PUDDING

Blueberry Sauce Whipped Cream

CLASSIC TIRAMISU

With Whipped Cream and Fresh Berries

MILE HI CARROT CAKE SLICES

Four Layers of Delicious Carrot Cake with Cream Cheese Frosting Finished with Chopped Walnuts

ASSORTED FRESH FRUIT TARTS

Apple
Mixed Berry
Served with Whipped Cream



BEVERAGE OPTIONS

CASH BAR AND CONSUMPTION BILLED BARS

These bars are set up on a per drink basis and will be billed upon completion of the event. Minimum spend required. Prices subject to change based on market conditions

PREMIUM LIQUOR
DOMESTIC BEER
PREMIUM BEER
WINE
SOFT DRINKS
WATER

HOSTED OPEN BAR

These bars are billed based on a 3 hour package and priced per guest, regardless of consumption

FULL BAR PREMIUM LIQUOR, BEER AND WINE
3 HOUR PACKAGE
EACH ADDITIONAL HOUR

BEER AND WINE BAR
3 HOUR PACKAGE
EACH ADDITIONAL HOUR

***CONTACT YOUR SALES REP FOR AVAILABLE LIQUOR, BEER AND WINE SELECTIONS**

NON-ALCOHOL
LEMONADE OR ICED TEA
FRUIT WATER STATION
COFFEE/HOT TEA SERVICE
SOFT DRINKS AND WATERS

BAR STAFFING

A \$200 Bartender fee will apply to each bartender that you have requested for a minimum of 3 hours of service time. Additional hours may be booked at a rate of \$25 per hour.

POLICIES & PROCEDURES

ORDERING

Ordering is necessary to achieve the utmost in presentation, service, quality, and freshness at the best value. To facilitate this process, we require that orders are received 5 days prior to your event to guarantee our catering menu. If your event is booked after the 5 day period please consult with the sales office for food and beverage availability. Orders may be placed by phone 480-564-3498 or email PremiumCatering@MullettArena.com.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the catering office at 480-564-3498 with your cancellation request, at least 72 hours prior to the event. Orders canceled within the 72-hour minimum will be assessed 100% of the invoice on food and beverage.

ADMINISTRATION FEES AND TAXES

All catered events are subject to a 22% administration fee and 8.1% sales tax. This administration fee is the sole property of the food/beverage service company or the venue owner, as applicable, and is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The administration fee is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the administration fee will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. Food and beverages are subject to all current and applicable local and state sales tax.

ALCOHOLIC BEVERAGES

It is not permitted to bring in beverages or to leave the facility with leftover beverages. Arizona state law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of client to ensure that no minors or intoxicated persons consume alcoholic beverages at their event. OVG Hospitality reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at Mullett Arena, OVG Hospitality takes very seriously its responsibilities under the law concerning the service of alcohol, and we ask that you do the same.

You must ensure that all persons who consume alcoholic beverages in your event are twenty-one years of age or older. Please request valid and appropriate identification (e.g., a Photo driver's license or a Photo state ID card) to ensure that your guests are of legal age. OVG Hospitality, for example, requires identification from anyone appearing to be under the age of 40, you may wish to adopt a similar policy.

The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. OVG Hospitality will supply appropriate signage for you in the bar area of your suite.