

PLAYGROUND

TUCSON

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Brunch and Dessert

PLAYGROUND

TUCSON

Hor D'Oeuvres

Price Per person Per Each Piece

Minimum of 30 pieces per selection; Tray-passed or served on platters

Black pepper crusted Scallops

Pan seared and topped with crispy rosemary prosciutto & lemon \$7

Ahi tuna ceviche

Sushi grade ahi tuna cubed and tossed with red chimmichurri (red Chile tomato, lemon, scallion, soy) served on cucumber boats \$4

Smoked salmon

House smoked Atlantic salmon, herbed spread, capers, and mini bagels \$5

Greek chicken skewers

Zataar and sumac marinated chicken, house made garlic-dipping sauce \$3

Bacon wrapped jalapeño "poppers"

Stuffed with cream cheese & wrapped in bacon roasted till crispy \$3

Stuffed Dates

Dates stuffed with house made beef chorizo, wrapped in bacon and roasted till crispy \$2.5

Prosciutto and seasonal melon skewer

Fresh mint, mozzarella, balsamic reduction \$4

Greek salad skewers

Grape tomatoes, feta, cucumber, Kalamata olives served with creamy Greek vinaigrette \$1.5

Grilled vegetable skewer

Grilled sweet potato, zucchini, onions, peppers drizzled with chimmichurri and lemon \$1.5

Seasonal bruschetta

the best produce of the season, grilled ciabatta \$3

Peruvian ahi tuna in corn crisps

Sushi grade tuna, aji Amarillo, jalapeno, cilantro, lime, onion served in crispy corn cups \$4

Korean BBQ Chicken skewers

spicy sticky kalbi sauce, spring onion, grilled bell pepper \$3

Chori Pan

Thinly sliced Spanish chorizo, chimichurri, pickled onion, served on grilled bread \$4

Mini crab cakes

seared and served with lemon caper aioli and chive \$5

Coconut shrimp

golden fried, served with sweet chili sauce \$2

Mini meatballs

Choice of Swedish style, or simmered in spicy tomato cream \$1.75

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Platters

20 Person Minimum · Price Per person

Crudités

Celery, carrot, cucumber, grape tomatoes, squash, cauliflower served with ranch \$3

Grilled vegetables

Sweet potato & fingerling potatoes, asparagus, Artichokes, onions & bell pepper served with herbed garlic aoli & lemon dressing. \$3.5

Antipasto

Cured meats, roasted red peppers, marinated mushrooms, pasta salad, grilled asparagus, olives, goat cheese, butter crackers \$9

Cheese board

Chef's choice of 3 cheeses, lime infused honey and butter, fresh fruit, nuts, fresh bread \$5.5

Warm spinach and artichoke dip

or charred onion dip \$4.5

Mediterranean

Hummus, tzatziki, feta, dolmas, sliced cucumber, Israeli couscous salad and pita bread \$3.5

Fresh seasonal fruit

\$4

*Add local lime infused wildflower honey +\$1 ,
old pueblo style with chamoy & tajin +\$1*

Hot wings and chips

Hub classic sauce with kettle chips and ranch dressing \$3

Shrimp cocktail

grilled marinated shrimp, house made cocktail sauce, grilled lemon \$2.5

Southwestern Style

pico de gallon, guacamole spicy queso served with tortilla chips \$6

Chips & Salsa

House made roasted salsa served with crispy tortilla chips \$2.5

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Platters

20 Person Minimum · Price Per person

Beef sliders

Gold canyon beef, cheddar cheese, potato roll, ketchup, mustard, mayo \$4

BBQ Pork Sliders

House smoked pork shoulder with homemade BBQ sauce \$3

Chicken salad Sliders

Cranberry chicken salad, Hawaiian rolls \$2

Italian grinder sliders

Thinly sliced cured Italian meats, provolone, Shredded iceberg, tomato, Italian dressing, and pepperonchini on cibatta. \$3

Playground caprese slider

Toasted cibatta, house made pesto, roasted red peppers, fresh mozzarella, balsamic reduction. \$3

Italian pulled chicken Parmesan slider

Pulled chicken simmered in house marinara, toasted garlic Parmesan bread, melted provolone. \$1.5

Wraps/ Pinwheels

Choice of turkey BLT
Grilled veggies
Choose your spread Hummus or salsa cream cheese \$6
Pinwheels \$1.50 per piece

Tater tots

\$2

French fries

\$2

Chicken tenders

Breaded and fried \$3

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Entrees

20 Person Minimum; Price Per Person; 20-39 guests, choice of 1 entree; 40-80 guests, choice of 2 entrees or less; 81-120 guests, choice of 3 entrees or less; 121 + guests, choice of 4 entrees or less

Herb roasted chicken

Lemon thyme brined with a citrus pan jus \$9

Short ribs

Red wine gravy, carrots, onion, celery, fresh herbs \$13

Bistro Tenderloin Medallions

Herb rubbed and grilled choice steak, peppercorn and wild mushroom cream \$14.5

Meatloaf

Homemade meatloaf topped with tomato sauce & crumbled bacon \$12

Stuffed Chicken Breast

Sun dried tomato and herbed goat cheese stuffed with herbed pan jus \$13.5

Salmon

Pan seared fresh salmon with brown butter capers and lemon \$15.5

Smoked Kissed Chicken

16 hour marinated and glazed with Doma's BBQ sauce \$12

Beef Brisket

Rubbed with our house spice mix and hickory smoked \$15

Shrimp scampi

(5 shrimp per serving)

Shrimp sautéed in garlic butter with parsley, lemon & Parmesan \$12.5

Southwest Entrees

20 Person Minimum · Price Per person

Enchiladas

Roasted tomatillo crème, blistered green chili, queso fresco, local tortillas

Cheese enchiladas \$4.5 each

Chicken enchiladas \$5.5 each

Tacos

plancha seared, charred banana peppers, house pickled onion, pico de gallo, cilantro crema, cotija, lime

Steak – \$4.5 each Chicken – \$3.75 each

Shrimp – \$5 each

Cilantro lime rice

or arroz con crema

\$5

Mexican street corn cobbette

with cotija & lime crema \$3

Black beans with chipotle

and queso fresco \$5



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Pasta Entrees

20 Person Minimum · Price Per person

Mac & Cheese

Pasta, hub cheese sauce,
and cheddar cheese \$5
bacon + \$1.5, chicken + \$3.5, lobster + \$4.5

Vegan baked ziti pomodoro

Pasta tossed with house made pomodoro sauce
& seasonal roasted veggies \$6
add mozerella & parmesan \$1.5

Vegan baked ziti with pesto

pasta tossed with house made vegan pumpkin seed pesto
& roasted seasonal veggies \$9
add mozerella & parmesan \$1.5

Fettuccini Alfredo

Fettuccini pasta with house made alfredo
cream sauce & parmesan \$9
Add chicken \$3.5 - roasted veggies \$2

Sides and Salads

20 Person Minimum · Price Per person

House Salad

Mixed greens, grilled corn, red onion,
tomatoes and ranch \$4.5

Corn and Avocado Salad

Mixed greens, grape tomatoes, avocado, grilled corn,
pistachios, chili lime vinaigrette \$6

Caesar Salad

Romaine hearts, shaved Parmesan, grape
tomatoes, croutons, Caesar dressing \$7

Pasta salad

(can be made vegan & gluten free)
Pasta, pickles, olives, scallion, roasted red pepper,
jalapeños, mayo \$4

Israeli couscous salad

(can be made vegan)
Large pearl Israeli couscous, diced cucumber, scallions, cherry
tomato, kalamata olives, feta tossed in lemon dressing \$4

Herb Roasted Potatoes

Red skinned potatoes, fresh herbs,
garlic, olive oil \$5

Roasted garlic Smashed potatoes

\$5

Charred Broccoli

With Lemon Zest and shaved Parmesan \$5

Green Beans with Crispy

Prosciutto and Shallots \$6

Rolls

\$1

Grilled Seasonal Vegetables

\$4.5

Potato Gratin

\$6.5

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Brunch

20 Person Minimum · Price Per person

Scrambled eggs

\$3

Frittata with egg potato & cheese

\$6

(Add bacon or sausage for \$2.50 extra per person)

(Add spinach and goat cheese +\$2)

Corned Beef Hash

Red potatoes, caramelized onion, house made corned beef, bell peppers, Swiss cheese \$12

Bacon or sausage

\$2.5

Bagel and Cream Cheese

\$5

Add lox – house-smoked salmon, red onion, tomato, capers + \$3.5

Pastry Display

House made assortment of scones, cinnamon rolls, pecan sticky buns, seasonal muffins \$6

Crispy Potatoes with caramelized onion

\$5

Fresh seasonal fruit

\$3.5

Dessert

20 Person Minimum · Price Per person

Hub Ice Cream

Please ask for rotating flavors

2oz scoop \$3 · 4oz scoop \$4

Toppings

chocolate sauce, whipped cream, rainbow sprinkles, peanut M&M's, oreo crumbs, chocolate chips, gummie bears, peanuts.

\$2/ per person choice of 3 · \$4/ per person choice of 6

Mini Cake Donuts

Chocolate or vanilla. Choice of chocolate covered or white chocolate covered \$2

Mini Lemon tart cups

Lemon, salted caramel, graham cracker crust, topped with whipped cream \$2

Mini Mexican chocolate pots de crème

Chocolate mousse, coffee, cinnamon, & cayenne pepper topped with whipped cream \$2

Homemade cookies

Choice of chocolate chip, snickerdoodle, almond joy \$2

Mini fudge brownies

\$1.5

Cupcakes

Choice of chocolate or white cake. Choice of butter cream frostings: chocolate or vanilla bean \$3

Mini cheesecakes

homemade cheesecake with graham cracker crust dusted with cocoa \$3