

The Collins

Private Dining Menu Options

For seated events, we require a custom three entrée menu. This menu will consist of pre-ordered appetizers to be shared 'family style', the choice of two small salads, three entrees, and two desserts. The host does not have to offer all these courses and can customize how many courses are offered. We will print a custom menu to be placed at each seat and your guests will order from that custom menu.

*"Thank you for supporting local restaurants."
-Christopher Collins*

Appetizers & Boards

You can select any of the starters or raw bar items listed on our regular menu www.thecollinsaz.com and/or any of the boards listed on the Arcadia Catering Co. website www.arcadiacateringcompany.com

PIZZA STATION

pizza oven fired up at 4pm . can be added to any dinner event

Salad Course CHOOSE TWO • \$10 PER PERSON

THE CAESAR SALAD

crisp romaine . noble garlic-buttered croutons . parmigiano-reggiano

CLUB HOUSE SALAD

beb farms greens . smoked bacon . bleu crumbles . croutons
vine tomatoes . red onion . buttermilk-garlic dressing

HERB SALAD

arugula . basil . mint . vine tomatoes . avocado . pickled red onion
green goddess dressing

Desserts

CHOOSE TWO • \$8 PER PERSON

CHOCOLATE MOUSSE PIE

ghirardelli chocolate . oreo crust
house-made whipped cream

COCONUT CREAM PIE

award winning . graham cracker crust
house-made whipped cream

TRES LECHES CAKE

house-made whipped cream . caramel . fresh berries

Entrée Options CHOOSE THREE

CRISPY FISH SANDWICH available at lunch only
collins slaw . pickled red onion . local pickles . citrus aioli . noble
brioche . choice of shoestring potatoes or collins cashew slaw 19

TWISTED NOODLE SALAD available at lunch only
pancit noodles . kale . avocado . cucumber . arugula . carrots
scallions . herbs . tomatoes . toasted coconut . cashews
chili-lime vinaigrette . choice of marinated filet, charred gulf shrimp
or pulled rotisserie chicken 22

CLASSIC FRENCH DIP

horseradish aioli . overnight au jus . noble seeded baguette
choice of shoestring potatoes or collins cashew slaw 24

CRAB CAKE & GREENS

jumbo lump . herb salad . vine tomatoes . avocado
pickled red onion . green goddess slaw 24

ROTISSERIE CHICKENS *spiced and spit fire roasted*

✦ **BBQ BIRD** thin bbq sauce . shoestring potatoes
collins cashew slaw 22

✦ **LOADED** loaded smashed potatoes . all the fixins' 22

✦ **CLASSIC** spaghetti squash . blistered tomatoes
pommery mustard 24

BLACKENED AHI TUNA

sashimi-grade . seared rare . agave ponzu . herb salad
vine tomatoes . bleu cheese crumbles 36

BROILED ICELANDIC SALMON

roasted cauliflower . blistered tomatoes . herb compound butter 32

BABY BACK RIBS

slow smoked . thin bbq sauce . grill finished . collins cashew slaw .. 30

BRAISED BEEF SHORT RIBS

veal reduction . parmesan-chive risotto . roasted brussels leaves
wild mushrooms 36

COLLINS BROS PRIME RIB *available at dinner only*

12oz cut . aged 48 days . magic rub . creamy horseradish
overnight au jus . loaded baked potato 40