

VIP WILDCAT CLUB PRE-GAME RECEPTIONS

Menus

SATURDAY, DECEMBER 30 | ARIZONA VS. ASU

RECEPTION START TIME: 5:30 PM

Salad

Iceberg wedge and romaine hearts with candied nuts
Choice of ranch or vinaigrette dressing

Main Course

Beef Brisket
Garlic Roasted Chicken with peas and carrots
Macaroni and Cheese
Roasted Cauliflower
Assorted bread rolls with butter

Dessert

Carrot cake and Cheesecake-topped Brownies

THURSDAY, JANUARY 11 | ARIZONA VS. OREGON STATE

RECEPTION START TIME: 5:30 PM

Salad

Simple Organic Greens with fennel, radish, and pecans

Main Course

Gourmet Baked Potato Bar
Potato Stuffer options: BBQ Beef Brisket, Chicken Yellow Curry, & Cheesy Broccoli Alfredo
Topping options: Crispy pancetta, chives, sour cream, cottage cheese, toasted tomatoes,
Vermont white cheddar cheese, and olive gremolata.
Seasonal Vegetable Medley

Dessert

Berry Vanilla Trifle, Raspberry S'mores

SATURDAY, JANUARY 13 | ARIZONA VS. OREGON

RECEPTION START TIME: 10:30 AM

Wildcat Breakfast

Chicken and Waffle with Maple Syrup
Fluffy Scrambled Eggs
Breakfast Potatoes
Hickory Smoked Bacon
Assorted House made Breakfast Baked Goods
Assorted Individual Yogurts with Granola & Dried Fruit
Sliced Seasonal Fresh Fruit
Coffee and Teas

THURSDAY, JANUARY 25 | ARIZONA VS. COLORADO

RECEPTION START TIME: 5:00 PM

Salad

Iceberg wedge and romaine hearts with candied nuts
Choice of ranch dressing or vinaigrette

Main Course

Short rib with Red Wine Demi Sauce and Vegetables
Cheese Ravioli
Green Beans
Assorted rolls with butter

Dessert

Chocolate Fudge Brownie and Raspberry Trifle

SATURDAY, JANUARY 27 | ARIZONA VS. UTAH

RECEPTION START TIME: 2:00 PM

Salad

Organic mixed greens with garden vegetables
Choice of ranch or oil and vinegar dressing

Main Course

Mini Kobe Burger with Cheddar & Roast Shallot Jam
Marble Potato Salad with Stone Mustard Vinaigrette
Crisp green pickles and peppers
Selection of Kettle Chips and Sun Chips

Dessert

Frosted "A" Cookies

THURSDAY, FEBRUARY 8TH | ARIZONA VS. UCLA

RECEPTION START TIME: 6:30 PM

Salad

Italian bread salad with cucumbers and tomatoes
Hearts of romaine with Caesar dressing

Main Course

Roasted chicken breast with saltimbocca ragout and porcini cream
Rigatoni pillows tossed with garlic, olive oil, plum tomato, pesto (does not contain nuts),
asparagus, and Asiago cheese
Seared Italian field squash and tomato ragout
Hearth baked breads and butter

Dessert

Mini Cannolis and lemon bars

SATURDAY, FEBRUARY 10 | ARIZONA VS. USC

RECEPTION START TIME: 6:30 PM

Salad

Iceberg wedge and romaine hearts with candied nuts
Choice of ranch dressing or vinaigrette

Main Course

Chicken breast sauteed with a savory mushroom and marsala wine sauce
Seasonal Vegetable Medley
Red whipped potatoes
Assorted rolls with butter

Dessert

Chai Blondies and Chocolate Covered Strawberries

THURSDAY, MARCH 1 | ARIZONA VS. STANFORD

RECEPTION START TIME: 6:30 PM

Salad

Organic Mixed Greens and Garden Vegetables
Choice of ranch or oil and vinegar dressing

Main Course

Quarter chicken grilled with BBQ sauce
Macaroni and Cheese
Baked Beans
Corn bread with honey butter

Dessert

Chocolate and Lemon Cake Pops

SATURDAY, MARCH 3 | ARIZONA VS. CAL
RECEPTION START TIME: 1.5 HOURS PRIOR TO TIP

Salad

Southwest Caesar Salad

Main Course

Taco Bar

Seasoned ground beef and Santa Fe chicken with soft and hard taco shells
Toppings include salsa, guacamole, sour cream, shredded lettuce, olives, tomatoes,
onions, cheddar and pepper jack cheeses

Cheese Enchiladas

Refried Beans and Spanish Rice

Dessert

Churros and Tres Leches

**If you have any dietary restrictions, please indicate them on your RSVP
or contact Jaime Odom at 520-621-8461 or at jaimeleigheide@email.arizona.edu**

Please note: ALL Menus are subject to change. Reception start times are set for 1.5 hours prior to tip-off. If a game time changes, the start time of reception will be changed to be 1.5 hours prior to the new game time.