

PRE-GAME RECEPTION

MENU

SATURDAY, JANUARY 4, 2020

6:00PM RECEPTION | 7:30PM TIP-OFF

ARIZONA VS ARIZONA STATE

SALAD

**ICEBERG WEDGE WITH CANDIED NUTS,
CHOICE OF RANCH DRESSING OR
VINAIGRETTE**

ENTREES

**SHORT RIBS WITH A RED WINE DEMI GLAZE
AND ROASTED VEGETABLES, OR RAVIOLI
WITH STEWED TOMATOES, CAPERS,
KALAMATA OLIVES AND BASIL**

SIDES

**GREEN BEANS AND ASSORTED ROLLS WITH
BUTTER**

DESSERT

**CHOCOLATE FUDGE BROWNIES AND A
RASPBERRY TRIFLE**

PRE-GAME RECEPTION

MENU

THURSDAY, JANUARY 16, 2020

5:00PM RECEPTION | 6:30PM TIP-OFF

ARIZONA VS UTAH

SALAD

**GREEK "NICOISE STYLE" GREENS, AND A
YELLOW POTATO SALAD WITH CAPERS AND
TURMERIC**

ENTREES

**CHICKEN TAOUK WITH SARDINIAN
COUSCOUS AND CUCUMBER, BEEF KABOBS
WITH BRAISED LENTILS AND FRESH
VEGETABLES**

SIDES

**PERSIAN RICE AND CRISPY PITAS AND
LAVOSH WITH HUMMUS AND BABA
GHANOUSH**

DESSERT

**TRADITIONAL BAKLAVA AND LEBANESE
COOKIES**

PRE-GAME RECEPTION

MENU

SATURDAY, JANUARY 18, 2020

11:00AM RECEPTION | 12:30PM TIP-OFF

ARIZONA VS COLORADO

SALAD

**ORGANIC MIXED GREENS AND GARDEN
VEGETABLES WITH CHOICE OF RANCH OR OIL
& VINEGAR**

ENTREES

**MINI QUICHE AND A PECAN-SMOKED
SHOULDER BACON WITH CAGE-FREE EGG
AND CHIVE TOASTER SANDWICH**

SIDES

SLICED SEASONAL FRUIT AND BERRIES

DESSERT

**VANILLA YOGURT, GRANOLA, AND DRIED
FRUIT OR ASSORTED HOUSEMADE
BREAKFAST PASTRIES**

PRE-GAME RECEPTION

MENU

THURSDAY, FEBRUARY 6, 2020

5:30PM RECEPTION | 7:00PM TIP-OFF

ARIZONA VS USC

SALAD

**ITALIAN BREAD SALAD WITH CUCUMBERS
AND TOMATOES OR HEARTS OF ROMAINE
CAESAR**

ENTREES

**ROASTED CHICKEN BREAST WITH CHOICE OF
SALTIMBOCCA RAGOUT OR PORCINI CREAM,
OR RIGATONI WITH GARLIC, OLIVE OIL,
PLUM TOMATOES, PESTO, ASPARAGUS AND
ASIAGO**

SIDES

**SEARED ITALIAN FIELD SQUASH, TOMATO
RAGOUT, FRESH HEARTH-BAKED BREADS
WITH BUTTER**

DESSERT

TIRAMISU AND ITALIAN CUSTARD TART

PRE-GAME RECEPTION

MENU

SATURDAY, FEBRUARY 8, 2020

6:30PM RECEPTION | 8:00PM TIP-OFF

ARIZONA VS UCLA

SALAD

**ICEBERG WEDGE WITH CANDIED NUTS,
CHOICE OF RANCH OR VINAIGRETTE
DRESSING**

ENTREES

**CHICKEN MARSALA, OR VEGETABLE
LASAGNA**

SIDES

**SEASONAL VEGETABLE MEDLEY, WHIPPED
RED POTATOES, ASSORTED ROLLS WITH
BUTTER**

DESSERT

**CHAI BLONDIES AND CHOCOLATE COVERED
STRAWBERRIES**

PRE-GAME RECEPTION

MENU

THURSDAY, FEBRUARY 20, 2020

4:30PM RECEPTION | 6:00PM TIP-OFF

ARIZONA VS OREGON STATE

SALAD

**ICEBERG WEDGE AND ROMAINE HEARTS
WITH CANDIED NUTS, BLEU CHEESE
CRUMBLES AND A CREAMY BLEU CHEESE
DRESSING**

ENTREES

**COUNTRY-STYLE MEATLOAF WITH ONIONS
AND MUSHROOMS, OR GARLIC-ROASTED
CHICKEN WITH PEAS AND CARROTS**

SIDES

**MACARONI AND CHEESE, ROASTED
CAULIFLOWER, FRESH HEARTH-BAKED
BREAD AND BUTTER**

DESSERT

CARROT CAKE AND BROWNIES

PRE-GAME RECEPTION

MENU

SATURDAY, FEBRUARY 22, 2020

6:30PM RECEPTION | 8:00PM TIP-OFF

ARIZONA VS OREGON

SALAD

**YUZU MUSHROOM AND TOFU SALAD WITH
CHARRED SCALLIONS, OR A THAI CHICKEN
SALAD WITH CILANTRO, BEAN SPROUTS,
CANDIED PEANUTS AND SESAME MINT
DRESSING**

ENTREES

**ORANGE CHICKEN WITH CARMELIZED
ONIONS AND CILANTRO, OR MONGOLIAN
BEEF TENDERLOIN WITH SCALLIONS AND
TINKER-BELL PEPPERS**

SIDES

**STEAMED WHITE RICE, SPICY SEZCHUAN
EGGPLANT, AND SOY SAUCE**

DESSERT

**APRICOT YUZU PARFAIT, FORTUNE COOKIES,
AND ALMOND-SESAME COOKIES**

PRE-GAME RECEPTION

MENU

THURSDAY, MARCH 5, 2020
7:00PM RECEPTION | 8:30PM TIP-OFF

ARIZONA VS WASHINGTON STATE

SALAD

**ORGANIC MIXED GREENS AND GARDEN
VEGETABLES WITH CHOICE OF RANCH
DRESSING OR OIL & VINEGAR**

ENTREES

**MINI KOBE BURGER WITH CHEDDAR &
ROAST-SHALLOT JAM, OR BRAVOCADO
BURGER (BLACK BEAN & GRAIN PATTY)
WITH FRESH AVOCADO SPREAD, LETTUCE,
TOMATO, AND CHIPOTLE SAUCE ON ARTISAN
MULTI-GRAIN BUN**

SIDES

**MACARONI & CHEESE, CRISP GREEN
PICKLES AND PEPPERS, KETTLE CHIPS AND
SUN CHIPS**

DESSERT

**FROSTED "A" COOKIES AND RED VELVET "A"
CUPCAKES**

PRE-GAME RECEPTION

MENU

SATURDAY, MARCH 7, 2020

6:30PM RECEPTION | 8:00PM TIP-OFF

ARIZONA VS WASHINGTON

SALAD

**SOUTHWESTERN CAESAR WITH CARAMELIZED
ONION, QUESO FRESCO, AND A SMOKEY LIME
DRESSING**

ENTREES

**CHEESE ENCHILADAS OR
TACO BAR:**

**CHOICE OF SEASONED GROUND BEEF OR
SANTA FE CHICKEN, SOFT OR HARD SHELLS**

TOPPINGS:

**SALSA, GUACAMOLE, SOUR CREAM,
SHREDDED LETTUCE, OLIVES, TOMATOES,
ONIONS, CHEDDAR & PEPPER JACK CHEESE**

SIDES

REFRIED BEANS AND SPANISH RICE

DESSERT

CHURROS AND TRES LECHES SHOOTERS