



Casual Cowboy Surf and Turf

Tuesday, March 25, 2025 at 5:30 p.m. for six (6) guests Located in the Catalina Foothills (Swan/Sunrise area)

APPETIZER

Fresh Rocky Point Shrimp Cocktail Cheese, Meat and Fruit Charcuterie Board Salsa and Chips

DINNER

Corn Chowder
Tamale bites
Baked onion
Stuffed Baked Potatoes
Prime Rib

DESSERT

Homemade Butter Pecan Ice cream
Small cookies
Decaf or Caffeinated coffee

DRINKS

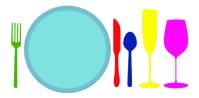
Cocktails to include Margaritas

Paired Red and White wines served with dinner

Come casually dressed in your jeans and/or cowboy/western attire. This evening is about a time to visit with friends in a warm and welcoming venue, complete with fireplaces inside and out.

Hosted by

Katherine Scoggin-Sobonya and Richard Sobonya







Sculpture Park Garden Party

Friday, April 4, 2025 at 5:30 p.m. for ten (10) guests Located in the central Catalina Foothills

STARTER

Aperol cocktails

APPETIZER

Caviar with crème fraiche on potatoes, smoked salmon with cream cheese on cucumber, endive with crabmeat, assorted veggies

SALAD

Half avocado filled with whitefish

ENTRÉE

Lamb Wellington, asparagus, mixed vegetables

DESSERT

Mini baked Alaskas

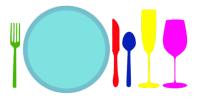
WINE and DRINKS

Wine and selected liquors

Celebrate Spring beginning with cocktails in a new Sculpture Garden with the exhibited artists. Then proceed into the Juan Werner Bas designed home featuring artwork by Jim Waid, Ed Mell, Ross Stefan, Bruce McGrew and Andy Iventosch. Dinner will offer spring classics including Lamb Wellington; followed by music out under the stars provided by Mindy Ronstadt with Bill Miller.

Hosted by

Susan Stone Hayes







French Feast Celebrating Art

Tuesday, April 22, 2025 at 6:00 p.m. for eight (8) guests Located in the northeast Catalina Foothills

APPETIZER

Artichokes Hélen (hearts stuffed with creamy cognac-spiked mushrooms); Duck Mousse

SALAD

Fresh green salad

ENTRÉE

Cog au Vin with rice; Provençal Vegetable Gratin; French baguettes

CHEESE COURSE

Soft and hard French cheeses

DESSERT

Profiteroles (choux pastry with custard filling) and Chocolate mousse cups

DRINKS

Wines and sparkling waters with each course; coffee with the dessert course

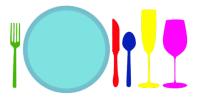
A dinner that continues the centennial celebration of the Tucson Museum of Art by feasting on French recipes that have flourished for centuries since the wedding of Catherine de Medici to King Henry II of France. Guests will have an informal tour of the host's art collection/studio and will be joined by Dr Julie Sasse, TMA Chief Curator Emerita, who will be part of an informal discussion on some of the pieces in the collection.

Hosted by

Moira Geoffrion

Wine Sponsor

Beth Foster







Celebrating Spring

Friday, May 2, 2025 at 6:00 p.m. for ten (10) guests Located in Downtown Tucson – Barrio Viejo area

APPETIZERS

Marinated mushrooms stuffed with spinach, caramelized onions & roasted pecans

Bowl of Chilled Citrus Shrimp with Garden Cocktail Sauce

DINNER BUFFET

Grilled Boneless Breast of Chicken
with Seared Lemon Wheels, Rosemary & Garlic
Roast Pork Tenderloin stuffed with Feta & Brandy Soaked Figs
Jasmine & Wild Rice Melange
Asparagus Spears with Fresh Lemon Zest & Creamy Herb Dipping Sauce
Green Salad with Arugula & Watercress
Avocado & Mango with a Lime Vinaigrette
House-made Rolls & Sweet Butter

DESSERT

Traditional Flan with Fresh Strawberries

WINE and DRINKS

Spring Water & Iced Tea Appropriate Wines, Margaritas and Beer

Celebrate Spring at a contemporary home with art located in Barrio Viejo, Tucson's second oldest historic district in Downtown Tucson. Piano music provided throughout the evening by Marco Rosano. Artist Cornelia Jensen, daughter of the host, will be available to talk about her artwork.

Hosted by

Phoebe Jensen

Catered by

Gallery of Food Bodega and Catering

