

Catering Menu for the Feast of Tabernacles – Tucson, AZ 2026

We are excited to be hosting the Feast of Tabernacles again this year in Tucson! As in year's past, we are providing several catered meals for your enjoyment and fellowship. Since we need to provide the hotel with the number of meals we will be requesting, it is necessary that you pre-order and pre-pay for the meals that you want.

NOTE: This also includes the seniors' luncheon. While the meal is **free** to our seniors, we must have a count, so use the enclosed link to pre-order all of your meals.

The options are below. Once you have decided which ones you want, please click [here](#), place your order **and** provide payment. We must have these orders well in advance of the Feast, so have your order in by **Sept. 1, 2026**.

Family Day Luncheon, Monday, Sept. 28 – Brandi-Fenton Park

Catered BBQ meal (planned – final items still to be decided)

Two different meats, two sides, bread/rolls and BBQ sauce, drinks and desserts

Cost: Aged 13 and up = \$20

Aged 7-12 = \$15

Aged 0-6 (getting own plate) = \$8

Aged 0-6 (not getting own plate) = \$0

Family Dinner and Dance – Tuesday, Sept. 29, 5:30-10 p.m.

Catalina Buffet

Mixed greens, petite tomatoes, shredded carrots, cucumbers, Oaxaca cheese

Ranch and Balsamic dressings,

Adobe rub beef fajitas, chicken fajitas

Shaved lettuce, Oaxaca cheese, limes, sour cream, salsa

Local flour tortillas, sonoran rice, calabacitas-style vegetables

Tres leches, pecan pie

Cost: Aged 13 and up = \$70

Aged 7-12 = \$35

Aged 0 to 6 = \$0

Seniors' Luncheon – Thursday, Oct. 1, 1-2:30 p.m.

Mixed green salad, petite tomatoes, candied pecans, shredded carrots and cucumbers
Ranch and Balsamic dressings, warm rolls and butter
Seared chicken breast, lemon demi-glace
Whipped boursin potatoes, haricot verts

Cost: Aged 60+ (including spouses) = \$0

Note: We need a count, so even though this is free, please sign up!

Last Great Day Lunch Buffet – Sabbath, Oct. 3

The Alloro

Caesar salad, herb croutons, Reggiano Pecorino, Caesar dressing
Herb roasted chicken breast, lemon Parmesan and tomato cream sauce
Beef meatballs and creamy polenta with house-made red sauce
Pasta and red sauce, sauté farm vegetables, garlic bread
Baklava and mini filled cookie batter beignets

Cost: Aged 13 and up = \$60

Aged 7-12 = \$30

Aged 0-6 = \$0