



GLENDALE CIVIC CENTER



Banquet Menus

Food and Beverage Provided by our Exclusive Caterer,

Arizona Catering

480-898-8848

www.arizonacatering.com



Every event deserves VIP treatment

Located in the Heart of Historic Downtown Glendale

5750 W. Glenn Drive, Glendale, Arizona

623-930-4300

www.glendaleciviccenter.com

Continental Breakfast Selections

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

**Continental and all Breakfast Packages based on a 2 hour service period.
Additional service charges apply where service is required for longer than 2 hours.**

Light Fare

Assorted Danish & House Baked Muffins

Whole Fruit Basket

Freshly Squeezed Orange Juice

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea Selection & Spring Water

\$9.95 per person

The Early Riser

Selection of Sweet Breads, Muffins & Pastries

Seasonal Fresh Fruit Display

Freshly Squeezed Orange Juice

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea Selection & Spring Water

\$11.95 per person

Executive Continental

Assorted Freshly Baked Bagels

Served with Cream Cheese, Creamery Butter & Preserves

Selection of Sweet Breads, Muffins & Pastries

Seasonal Fruit Display

Assorted Low Fat Yogurts

Assorted Juices

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea Selection & Spring Water

\$12.95 per person

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Signature Hot Breakfast Selections

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

All American

Fresh Scrambled Eggs

Choice of (one): French Toast or Buttermilk Pancakes

Served with Fruit Compote, Whipped Cream, Powdered Sugar & Warm Maple Syrup

Choice of (one): Crisp Bacon or Sausage Links

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Teas

Fresh Squeezed Orange Juice

Spring Water

Buffet: \$18.95 Plated: \$20.95

Chilaquiles

Chilaquiles Casserole

Home Fried Potatoes

Refried Beans

Chunky Salsa Fresca, Warm Flour Tortillas, & Sour Cream

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Teas

Fresh Squeezed Orange Juice

Spring Water

Buffet: \$13.95 Plated: \$15.95

Sunrise Burritos

[Choice of Two]

Ham, Cheddar Cheese & Egg Breakfast Burrito

Egg, Cheddar, & Mushroom Breakfast Burrito

Egg & Cheddar Cheese Breakfast Burrito

Huevos Rancheros Breakfast Burrito

Choice of (one): Crispy Bacon or Sausage Links

Seasoned Breakfast Potatoes

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Teas

Fresh Squeezed Orange Juice

Spring Water

Buffet: \$15.95 Plated: \$17.95

All Prices and Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

South of the Border

Southwestern Scrambled Eggs with Chunky Salsa Fresca
Home Fried Potatoes with Onions
Choice of (one): Crisp Bacon or Sausage Links
Refried Beans
Soft Flour Tortillas
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
Buffet: \$16.95 Plated: \$18.95

The Sweeter Side

Cheese Blintzes
Topped with Choice of (one):
Warm Strawberry Sauce,
Blueberry Sauce or Caramelized Apples
Choice of (one): Crisp Bacon or Sausage Links
Buttery Croissants
Fresh Fruit Display with Cinnamon Yogurt Dip
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
Buffet: \$16.95 Plated: \$18.95

Healthy Living

Fluffy Scrambled Egg Whites
Homemade Oatmeal with sides of Raisins & Brown Sugar
Choice of (one): Crispy Bacon or Turkey Bacon
Fresh Seasonal Fruit
Freshly Brewed Coffee & Decaffeinated Coffee
Hot Teas
Fresh Squeezed Orange Juice
Spring Water
Buffet: \$16.95 Plated: \$18.95

All Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Ultimate Breakfast

Chef Attended Omelet Station

With Individually Prepared Eggs with choice of add in items:

Bell Peppers, Mushrooms, Spinach, Onions, Cheese, Tomatoes, Ham, etc.

Seasoned Breakfast Potatoes

Crisp Bacon and Sausage Links

Hot Waffle Station - Make Your Own Waffle - fresh off the Waffle Iron

Served with Caramelized Bananas & Warm Maple Syrup

Assorted Croissants, Sweet Breads & Pastries

Freshly Brewed Coffee & Decaffeinated Coffee

Hot Teas, Fresh Squeezed Orange Juice, Spring Water

Buffet Only: \$24.95

Plus \$150.00 Chef Fee per 100 people

Sunday Brunch

Chef Attended Omelet Station

Fresh Omelets prepared tableside and include, but are not limited to:

Eggs, Egg Beaters, Cheese, Sliced Mushrooms, Green Peppers, Asparagus Spears,

Fresh Spinach, Black Olives, Sun Dried Tomatoes, Artichoke Hearts,

Diced Salami, Bell Peppers and Chunky Salsa Fresco

Apple Wood Smoked Bacon

Cheese Blintzes served (on the side) with Caramelized Apples,

Sour Cream and Fresh Strawberry Sauce

Buttermilk Pancakes with Warm Maple Syrup & Powdered Sugar

Assorted Freshly Baked Bagels with Plain & Herbed Cream Cheeses

Nova Scotia Lox with Tomatoes, Red Onions, Cucumbers & Capers

Warm Sticky Buns

Seasonal Fruit Display

Fresh Squeezed Orange Juice

Freshly Brewed Columbian Coffee and Specialty Teas

\$26.95 per person

Plus \$150.00 Chef Fee per 100 people

All Prices and Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Meeting Room Amenities

All Prices are Per Person & Menu Items are Subject to Change
All charges will have a 20% Service Charge and 10.5% Sales Tax Added
Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

Water Unit Station

5 gallon Bottle of Spring Water with Chilling Unit
8 oz plastic cups

\$50.00 per chilling unit, per day including One-5 gallon bottle of water

\$15.00 for each additional 5 gallon Bottle of Water

Meeting Water Service

Pitchers of Ice Water with Glassware Placed at Tables

\$2.50 per person

Gourmet Coffee Station

Freshly Brewed Columbian Coffee and Specialty Teas
with Whipped Cream, Chocolate Morsels, Cinnamon Sticks,
Flavored Syrups, Honey, Sugar, Sweet & Low and Half & Half

\$3.95 per person

Cookie Break

Freshly Brewed Columbian Coffee and Iced Tea
Sugar, Sweet & Low, Half & Half and Lemon Slices
House Baked Cookies & Fudge Brownies

\$7.95 per person

Bottled Water & Soda Charged on Consumption

Beverage Attendant

Meetings requiring water or beverage services for more than the 2 hour included service time
will have an additional charge of: \$25.00 per hour, per attendant with a 2 hour minimum.

All Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

A La Carte

All Prices & Menu Items are Subject to Change
All charges will have a 20% Service Charge and 10.5% Sales Tax Added
Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

Mid-morning & Afternoon Breaks based on 30 Minutes of Service

Food Selections

Fresh Fruit Display
Whole Seasonal Fruit Basket
Freshly Baked Bagels with Cream Cheese
Assorted House Baked Muffins

Rice Crispy Treats
Pretzel Bowl
Tri Colored Tortilla Chips with Salsa
Assorted individual Bagged Chips
Vegetable Crudités with Ranch Dipping Sauce
Domestic Cheese Display

Fresh Danishes & House Baked Muffins
Assorted Low Fat Yogurt
Assorted Miniature Cereals
Assorted Granola Bars

Assorted House Baked Cookies
Chocolate Brownies
Warm Soft Pretzels with Mustard
Churros with Cinnamon Sugar
Assorted Miniature Candy Selection
Assorted Candies

Beverage Selections

Freshly Brewed Columbian Coffee
Specialty Hot Teas
Hot Chocolate
Fresh Squeezed Orange Juice
Cranberry Juice
Apple Juice
Skim & Whole Milk

Gatorade (Classic or Orange)
Assorted Sodas
Lemonade
Ice tea
Fruit Punch
Bottle Water

Choice of 2 food items and 2 beverage choices \$10.95 per person

Choice of 3 food items and 2 beverage choices \$13.95 per person

Choice of 3 food items and 3 beverage choices \$16.95 per person

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Boxed Luncheon

All Boxed Luncheon and Salad Luncheon prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

Sandwiches & Wraps

(Choice of One)

Grilled Marinated Chicken & Monterey Jack Cheese with Chipotle Mayonnaise

Smoked Sliced Turkey & Cheddar Cheese

Roast Beef & Cheddar Cheese

Honey Baked Ham & Swiss Cheese

Italian Submarine

Caprese Baguette with Mozzarella, Tomato, Basil, & Balsamic Reduction

Vegetarian Wrap with Hummus, Grilled Marinated Vegetables & Sautéed Onions

Sandwiches are served on a Fresh Baked Bun with Lettuce, Sliced Red Onions & Tomatoes (on side)

Wraps have Lettuce, Onions and Tomatoes inside of Wrap

Served with Appropriate Condiments

Choice of One Side Item

Grilled Vegetable Pasta Salad

Baked Potato Salad

Apple or Banana

Sun Dried Cranberry & Almond Slaw

Bags of Chips

Choice of One Sweet

Chocolate Chip Cooke

Oatmeal Raisin Cookie

Snicker Doodle Cookie

Fudge Brownie

Choice of Soda or Bottled Water (One Drink per Guest)

\$14.25 per person

All Prices & Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Boxed Luncheon Salads

Chicken Caesar Salad

Crisp Romaine Lettuce with Grilled Marinated Chicken Breast
Fresh Parmesan Cheese and Freshly Baked Croutons
Traditional Caesar Dressing

Santa Fe Chicken Caesar Salad

Crisp Romaine Lettuce with Grilled Marinated Chicken Breast
White Corn, Freshly Baked Croutons and Toasted Pumpkin Seeds
Fiesta Caesar Dressing

Southwestern Chicken Salad

Fresh Romaine lettuce with Grilled Marinated Chicken Breast
Diced Red Peppers, Monterey Jack Cheese, Fire Roasted Corn and Black Beans
Tequila Lime Dressing

Strawberry Chicken Spinach Salad

Fresh Spinach with Grilled Marinated Chicken Breast
Sliced Strawberries, Caramelized Onions, Sliced Mushrooms and Spiced Pecans
Honey-Poppy Seed Dressing

Greek Chicken Salad

Romaine and Iceberg Lettuce with Grilled Marinated Chicken Breast
Feta Cheese, Kalamata Olives, Tomatoes and Cucumbers
Classic Greek Dressing

Rustic Chicken Salad

Romaine Lettuce with Grilled Marinated Chicken Breast
Cannellini Beans, Diced Red Peppers and Shaved Parmesan Cheese
Creamy Garlic Dressing

Chicken Cobb Salad

Mixed Greens with Grilled Marinated Chicken Breast
Crumbled Bleu Cheese, Grated Cheddar Cheese, Diced Tomatoes, Bacon, Hard Boiled Eggs and Croutons
Choice of Ranch Dressing or Balsamic Vinaigrette Dressing

Choice of One Sweet

Chocolate Chip Cooke, Snicker Doodle Cookie, Oatmeal Raisin Cookie or Fudge Brownie

Choice of Soda or Bottled Water (One Drink per Guest)

\$16.95 per person

May Substitute Grilled Shrimp.....Add: \$ 2.00 per person

Light Plated Lunches

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

Beverage Service includes Spring Water, Ice Tea and Freshly Brewed Columbian Coffee

Fiesta Chicken Salad

Mixed Greens, Charbroiled Ancho Chicken, Fire Roasted Corn, Green Beans, Tomatoes,
Red Peppers & Sweet Corn Bread Croutons with Jalapeno Ranch Dressing
Served with a Sourdough Roll & Creamery Butter

\$15.95 per person

Chicken Caesar Salad

Grilled Chicken Tenders, Romaine Lettuce, Shaved Parmesan Cheese
and Focaccia Croutons with House Made Caesar Dressing
Served with a Sourdough Roll & Creamery Butter

\$15.95 per person

Bruschetta Sandwich

Buffalo Mozzarella, Sliced Tomato & Fresh Basil
Drizzled with Balsamic Reduction and Served on a French Baguette
Sun Dried Cranberry & Almond Slaw
Fresh Fruit Garnish

\$15.95 per person

Turkey Croissant

Smoked Turkey Breast, Sliced Havarti Cheese and Cranberry Chutney
Served on a Croissant
Sun Dried Cranberry & Almond Slaw
Fresh Fruit Garnish

\$15.95 per person

Green Chile Chicken

Grilled Breast of Chicken topped with Roasted Green Chilies and Pepper Jack Cheese
Served on a Soft Kaiser Roll
Jicama, Fire Roasted Corn, Black Bean & Hominy Salad
Fresh Fruit Garnish

\$16.95 per person

Light Plated Lunches served with Freshly Baked Cookies on a plate (1 per table)

All Prices & Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Traditional Plated Luncheon Selections

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

Add a Luncheon Salad @ \$ 1.95 per person

(Choice of 1 Salad)

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese and Focaccia Croutons
House Made Caesar Dressing

Mandarin Salad

Fresh Romaine and Boston Bibb Lettuce with Mandarin Oranges, Sugared Almonds, and Jicama
Citrus Vinaigrette Dressing

Garden Salad

Mixed Greens with Garden Vegetables,
Sweet Corn Bread Croutons
Choice of Ranch Dressing or Balsamic Vinaigrette

Plated Luncheon Entrees

All Plated Luncheon Entrees are served with
Freshly Baked Rolls & Creamery Butter
Includes Spring Water, Ice Tea and Freshly Brewed Columbian Coffee

Sicilian Lasagna

Seasoned Ground Beef, Italian Sausage, Cheeses, and Marinara Sauce
Sautéed Italian Vegetable Medley

\$15.95

White Cheese Enchiladas

Sonoran Black Beans
Spanish Rice
Guacamole

\$16.95

Tempura Battered Icelandic Cod

Crispy Idaho Fries
Sun Dried Cranberry & Almond Slaw

\$16.95

Old Fashioned Meatloaf

Whipped Potatoes
Honey Glazed Carrots

\$17.95

Champagne Chicken with Mushrooms

Garlic Whipped Potatoes

Seasonal Vegetables

\$18.95

Chicken Cortez

Charbroiled Citrus Marinated Chicken Breast

Topped with Pico de Gallo

Madeira Black Beans

Southwestern Rice

\$19.95

Chicken Breast Chardonnay

Wild Mushroom Risotto

Seasonal Vegetables

\$19.95

Char Grilled Flank Steak

Sliced Thin, served with 7 Pepper Demi-glace

Oven Roasted Yukon Gold Potatoes

Seasonal Vegetables

\$22.95

Sliced Pork Loin with Three Onion Apricot Marmalade

Herb Whipped Potatoes

Seasonal Vegetables

\$22.95

Grilled Sea Bass with Watermelon Salsa

Rice Pilaf

Seasonal Vegetables

\$24.95

Choice of One Dessert

Homemade Bread Pudding Served with a Vanilla-Rum Sauce

New York Style Cheesecake

Topped with Strawberry Sauce

Hazelnut Chocolate Mousse

Tiramisu

Dessert Centerpiece Option:

Plate of Assorted Dessert Bars, Chocolate Dipped Strawberries and Pastries (1 per table)

Additional: \$2.95 per person

All Prices & Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Luncheon Buffets

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

All Luncheon Buffets include Beverage Station with Spring Water, Ice Tea, Freshly Brewed Columbian Coffee

Wrap Selections

Fresh Salad of Mixed Field Greens and Garden Vegetables
Peppercorn Ranch Dressing & Champagne Vinaigrette
Roasted Turkey & Cheddar Wrap
Southwestern Chicken Wrap
Roasted Vegetable Wrap
Cheese Tortellini and Grilled Marinated Vegetable Pasta Salad
Assorted Chips
Appropriate Condiments
Freshly Baked Cookies & Chocolate Brownies
\$16.95

Deli & More

Fresh Garden Salad of Mixed Greens and Garden Vegetables
Choice of Dressing
Deli Display including: Sliced Roasted Turkey Breast,
Medium Rare Roast Beef, Honey Baked Ham,
Cheddar, Provolone & Swiss Cheese Slices,
Sliced Tomatoes, Red Onions, Romaine Lettuce & Dill Pickles
Appropriate Condiments
Pasta Salad tossed with Fresh Vegetables and Parmesan-Romano Cheese Vinaigrette
Tri-Colored Tortilla Chips & Chunky Salsa Fresco
Freshly Baked Rolls with Creamery Butter
Freshly Baked Cookies & Chocolate Brownies
\$17.95

Picnic BBQ

Sun Dried Cranberry & Almond Slaw
Pulled Barbecue Pork Sandwiches
Shredded Barbecue Chicken
Sliced Tomatoes, Lettuce, Pickles, Pepperoncinis and Red Onions
Freshly Baked Buns
Bacon and Brown Sugar Baked Beans
Corn Cobbettes with Butter
Freshly Baked Cookies & Chocolate Brownies
\$17.95

All Prices & Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Far East

Kung Pao Beef
Stir-Fried Almond Chicken & Vegetables
Stir Fried Vegetables
Steamed Rice
Fried Rice
Asian Salad
Chocolate Brownies & Fortune Cookies
\$17.95

That's Amore

Traditional Caesar Salad
Sicilian Lasagna with Seasoned Ground Beef, Italian Sausage
Pasta with Tomato-Basil Marinara Sauce
Sautéed Italian Vegetable Medley with Squash & Zucchini
Fresh Grated Parmesan Cheese
Garlic Bread
Freshly Baked Cookies & Chocolate Brownies
\$18.95

All American Grill

Fresh Ground Black Angus Burgers
All Beef Hot Dogs or Polish Sausage
Assorted Sliced Cheeses
Sliced Tomatoes, Lettuce and Pickles
Sautéed Mushrooms, Sautéed Onions
Sun Dried Cranberry & Almond Slaw
Fried Idaho Potatoes
Midwestern Baked Beans
Assorted Freshly Baked Buns
Assorted Mustards, Ketchup, Relish, Mayonnaise
Warm Apple Pie
\$18.95

Midwestern Buffet

Fresh Garden Salad with Choice of Dressings
Roasted Garlic & Butternut Squash Soup
Chicken or Turkey Pot Pie
Vegetarian Pot Pie
Freshly Baked Rolls with Creamery Butter
Warm Mixed Berry Cobbler
\$18.95

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Taste of the Border

Tri-Colored Tortilla Chips
Served with Chunky Salsa Fresca
Green Chili Beef
Chicken Enchiladas
Green Chili Tamales
Pinto Beans and Spanish Rice
Flour Tortillas, Guacamole, Sour Cream, Salsa, Cheese, Green Onions,
Shredded Lettuce and Diced Tomatoes
Freshly Baked Cookies & Chocolate Brownies
\$19.95

Bayou Backyard

Cajun Chicken Breast
Jambalaya
Dirty Rice
Red Beans & Rice
Grilled Marinated Vegetable Display
Chili-Cheese Corn Muffins with Creamery Butter
Freshly Baked Cookies & Chocolate Brownies
\$19.95

Spicy Comfort

Fresh Garden Salad with Vegetables, Ranch Dressing & Balsamic Vinaigrette
Southwestern Meatloaf
Green Chili Whipped Potatoes
Grilled Marinated Vegetables
Corn Muffins and Freshly Baked Rolls
With Creamery Butter
Freshly Baked Cookies & Chocolate Brownies
\$19.95

Pilgrim's Delight

Sliced Herb Roasted Turkey Breast
Mashed Potatoes & Gravy
Old Fashioned Stuffing
Green Beans with Red Pepper Strips
Freshly Baked Rolls with Creamery Butter
Pumpkin Pie & Warm Apple Pie
\$19.95

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Deep South

Southern Fried Chicken with Honey Pecan Sauce
Garlic Grits
Creamy Coleslaw
Spiced Apples
House Baked Biscuits
Pecan Pie
\$19.95

Fajitas

Choice of Two

Chicken Fajitas Beef Fajitas
Fish Fajitas Shrimp Fajitas
Vegetable Fajitas

Spinach & White Cheese Enchiladas
Shredded Lettuce, Diced Tomatoes, Green Onions, Sour Cream, Guacamole,
Fresh Salsa and Warm Soft Flour Tortillas
Sonoran Black Beans, Spanish Rice
Tri-Colored Tortilla Chips with Chunky Salsa Fresco
Freshly Baked Assorted Cookies
\$20.95

Caribbean

Pressed Cuban Burgers
Appropriate Condiments
Jamaican Fried Jerk Chicken
Sweet Potato Fries OR Sautéed Plantains
Black Bean Soup
Pineapple Cole Slaw
Assorted Freshly Baked Buns
Assorted Finger Sweets and Freshly Baked Cookies
\$21.95

Add Upgraded Dessert:

Homemade Bread Pudding served with Warm Vanilla Sauce additional \$1.25 per person ++
Selection of Gourmet Dessert Bars additional \$2.25 per person ++
Assorted Gourmet Whole Cakes additional \$3.00 per person ++
Warm Apple Crisp Served with Fresh Whipped Cream additional \$1.75 per person ++

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Soup & Salad Luncheon Bar

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

Buffet Includes Freshly Baked Rolls with Creamery Butter,
Spring Water, Ice Tea and Freshly Brewed Columbian Coffee

Salad Bar Options

Pick Three:

Mixed Field Greens
Spinach
Romaine
Iceberg
Butter Lettuce
Boston Bibb
Water Cress

Pick Two:

Cubed Chicken
Diced Ham
Chopped Bacon
Diced Salami
Baby Shrimp
Beef Strips

Pick Ten:

Carrots
Celery
Black Olives
Broccoli
Bell Peppers
Mushrooms
Garbanzo Beans
Grilled Red Onions
Chopped Egg
Pineapple Chunks
Olives
Bleu Cheese
Shredded Cheddar
Feta Cheese
Cottage Cheese
Tomatoes
Cucumbers
Kidney Beans
Baby Corn
Scallions
Cauliflower
Radishes
Pepperoncinis
Black Beans
Basil
Pickled Beets
Kernel Corn
Raisins
Croutons

Soup

Choice of Two

Chicken Noodle Soup	Baked Potato Soup
Vegetarian Chili	Chicken Chili
Vegetarian Minestrone Soup	Wild Mushroom Bisque
Black Bean Soup	Tomato Basil Soup
Vegetarian Mushroom-Barley Soup	Split Pea
Beef Barley Soup	Potato Corn Chowder
Cajun Gumbo Tuscan	White Bean Soup
Green Chili Corn Chowder	Summer Vegetable Soup
Roasted Garlic & Butternut Squash Soup	Lentil-Carrot Soup
French Onion Soup	Fava Bean Minestrone
Corn & Sweet Potato Soup	Chicken Tortilla Soup

Vegetarian Mushroom Barley Soup
Vegetarian Moroccan Chickpea & Lentil Soup

Homemade Bread Pudding served with Warm Vanilla Sauce

\$18.50

All Prices & Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Signature Luncheons

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

All Entrees served with Assorted Freshly Baked Dinner Rolls with Creamery Butter
Beverage Service includes Spring Water, Ice Tea and Freshly Brewed Coffee, Decaffeinated Coffee

Choice of One Salad

Santa Fe Salad

Romaine & Iceberg Lettuce with Black Beans, Corn, Jicama
Tri-Colored Tortilla Frizzles
Served with Citrus Vinaigrette

Romaine - Iceberg Salad with Pineapple & Cucumbers

Served with Cascabel Chile Vinaigrette

Mixed Green Salad & Garden Vegetables

Served with Choice of Ranch Dressing or Balsamic Vinaigrette

Entrée Selections

Southwestern Stuffed Chicken

Tender Breast of Chicken Stuffed with Monterey Jack & Hatch New Mexico Chiles
Then topped with Corn Chipotle Salsa
Spanish Rice
Refried Pinto Beans with Queso Fresca
Flour Tortillas with Creamery Butter
\$25.95 per person

Chicken Mole

Tender Breast of Chicken served with an Authentic Mole Sauce
Cumin Scented Rice
Corn ala Perez
Freshly Baked Rolls with Creamery Butter
\$23.95 per person

Southwestern Meatloaf

Southwestern Meatloaf
Green Chili Whipped Potatoes
Fresh Steamed Green Beans
Corn Muffins with Creamery Butter
\$23.95 per person

Los Dioses Pork Mole

Los Dioses Pork with Authentic Mole Sauce
Three-Onion Whipped Potatoes
Sautéed Zucchini, Yellow Squash, & Red Pepper
Freshly Baked Rolls with Creamery Butter

\$24.95 per person

Charbroiled Flat Iron Steak

Seasoned Flat Iron Steak Charbroiled and served with a Chipotle Demi-Glace
Lyonnais Potatoes
Fresh Steamed Asparagus with Roasted Garlic Cloves
Freshly Baked Sour Dough Rolls with Creamery Butter

\$26.95 per person

Char-Grilled Salmon Filet

Char Grilled Salmon Filet with an Apricot-Barbeque Glaze
Smoked Gouda Whipped Potatoes
Fresh Steamed Vegetable Medley
Fresh Baked Artisan Rolls with Creamery Butter

\$26.95 per person

Stuffed Cornish Game Hens

Cranberry & Wild Rice Stuffed Cornish Game Hens
Cinnamon Scented Butternut Squash
Whole Hearth Baked Breads with Creamery Butter

\$24.95 per person

Pecan-Crusted Chicken Breast

Pecan Crusted Chicken Breast with a Honey Pecan Sauce
Whipped Sweet Potatoes
Fresh Steamed Green Beans
Fresh Baked Artisan Breads with Creamery Butter

\$23.95 per person

Smoked Gouda and Spinach Stuffed Chicken

Tender Breast of Chicken filled with Smoked Gouda and Spinach
Topped with Roasted Red Pepper Coulis
Herbed Whipped Potatoes
Fresh Steamed Vegetable Medley
Fresh Baked Tuscan Rolls with Creamery Butter

\$23.95 per person

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Choice of One Dessert

House made Bread Pudding Served with Vanilla Sauce

Chocolate Flourless Triangles

New York Style Cheesecake with Strawberry Sauce

All Specialty Luncheons may be served as a Buffet for \$2.00 less per person

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Buffet or Passed Hors D'oeuvres

Based on Two Hours of Service

****Seared Ahi Tuna and Grape Fig Relish Spoons**

****Asian Spoon Beef Tenderloin with Horseradish Apple Sauce**

Ancho Seared Chicken served on Grilled Cornbread with Chipotle Mayonnaise

Hoisin Duck Pizza

With Hoisin Sauce, Red and Yellow Peppers and Mozzarella Cheese

Miniature Grilled Cheese with Garnished Tomato Soup Shot

Coconut Crusted Chicken Bites with Grilled Pineapple Salsa

Pulled Barbecued Pork, Fire Roasted Corn, Black Beans & Cilantro on Corn Bread Rounds

Crispy Seasoned Chicken Salad with Chipotle & Avocado in a Blue Tortilla Cup

****Coconut Rum Battered Shrimp
with Mango Salsa**

Strawberries Stuffed With Mascarpone Cheese and Drizzled with a Balsamic Reduction

Grilled Serano Ham & Manchego Cheese Crostini

Asian Peanut Chicken Won Tons with Sweet & Sour Sauce

Barbecued Shrimp Lollipops

Smoked Turkey and Spiced Walnut Won Tons with Raspberry Jalapeno Sauce

Caramel Apple Brie

****Inside Out Stacked Baby Beef Wellington
*Thinly Sliced Medium Rare Filet Mignon on Sourdough Crostini with a
Dollop of Horseradish Sauce***

Southwestern Mango Chicken Salad in a Tortilla Cup

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Buffet or Passed Hors D'oeuvres (Continued)

Cream Cheese, Pesto, & Sun Dried Tomato Torte
Served with European Table Crackers

Thinly Sliced Roast Beef, Caramelized Onions, Wild Mushrooms & Fresh Thyme
on Focaccia Bread

**Blue Crab & Herbed Cream Cheese Filled Won Tons with a Ponzu Dipping Sauce

Honey Baked Ham & Cranberry Relish served on Dollar size Corn Muffins

Crab Dip
with House Made Yukon Gold Chips, Toast Points & French Bread

Maple Pecan Chicken Skewers

Caesar Salad Bite served on a Parmesan Crisp

Wild Mushroom, Chorizo & Caramelized Sweet Onion on a Tortilla Crisp

Mozzarella & Garlic Crostini

Fire Roasted Corn Salad on a Crostini

Quesadilla Trio
Green Chile, Chicken & Pepper Jack with Spinach & Tomatoes & Cheddar

Meatballs with a Spicy Tomato Sauce

Rolled Teriyaki Chicken Skewers

Epicurean Cucumber Rounds Filled with Curried Chicken

Provolone & Corn Miniature Cheesecakes

Miniature Smoked Salmon Cheesecakes

Baby Red New Potatoes Filled with Spinach and Goat Cheese

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Buffet or Passed Hors D'oeuvres (Continued)

****Bacon Wrapped Barbequed Shrimp**

Brie and Fresh Raspberries or Apricots Wrapped in Phyllo Puff Pastry

Coconut Crusted Chicken Bites with Spicy Pepper Chutney

Crudit  Display of Fresh Vegetables & Warm Artichoke Parmesan Dip

Eggplant & Mushroom Phyllo Triangles

English Cucumber Cups filled with Julienne Vegetables and Ranch Dip

Fresh Berry Skewers drizzled with White Chocolate

****Garlic Shrimp presented on a Passing Fork**

Hoisin Duck Pizza

Individual Deep Fried Raviolis with Grey Goose Sauce

****Jumbo Shrimp with Horseradish Cocktail Sauce**

****Mini Lobster Burritos**

Miniature Chicken Quesadillas served with Spicy Mushroom Sauce

Pesto Rubbed Char-Grilled Meatballs in Wild Mushroom Sauce

****Seared Beef Tenderloin, Arugula and Artichoke Crostini**

****Shrimp Spring Rolls with Sweet & Sour Sauce**

****Shrimp Won Tons served with Plum Sauce**

Smoked Salmon Pinwheels

Southwestern Spring Rolls with Santa Fe Sauce

Spanakopita

Tomatillo Roasted Duck Breast on Spiced Black Bean Cake

Voodoo Chicken Skewers with Roasted Garlic Aioli

Soup Shooters

Choice of: Wild Mushroom Bisque, Tomato-Basil Soup, Corn Chowder,
Butternut Squash Soup, or Gazpacho

All Prices & Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

You May Choose From Any of the Preceding Options

Hors D'oeuvre Price When Accompanying Dinner

Price is per person and based on a minimum of 50 guests. Also includes one floor length white table linen for every 10 guests.

Choice of 3 - \$11.75

Choice of 4 - \$13.95

Choice of 5 - \$15.95

** Denotes Additional Charge for Seafood and Tenderloin Options - \$3.25 per person

Hors D'oeuvre Reception Price

Price is per person and based on a minimum of 50 guests. Also includes one floor length white table linen for every 10 guests.

Choice of 4 - \$28.95

Choice of 5 - \$32.95

Choice of 6 - \$35.95

Choice of 7 - \$38.95

Choice of 8 - \$42.95

Choice of 9 - \$46.95

** Denotes Additional Charge for Seafood and Tenderloin Options - \$3.25 per person

Hors D'Oeuvre Stations

(Pricing Based on 2 Hours of Service and a Minimum Selection of Three Stations)

Price is per person and based on a minimum of 50 guests and includes one floor length white table linen for every 10 guests.

***Denotes a \$150.00 Chef Attendant Fee per Chef Required

One Chef Required for Every 100 Guests

*****Carving Stations**

Steamship Round of Beef, Pork Loin,

Whole Roasted Turkey,

or Glazed Honey Baked Ham

Served on Fresh Baked Rolls with Assorted Sauces

\$10.95

*****Chef Attended "Brown Derby" Station**

Sautéed to Order Miniature "Brown Derby" Filet Mignon Sandwiches

Prepared to Order with the following accompaniments:

Herb Butter, Garlic, Tomatoes, Onions, Bleu Cheese,

Horseradish Cream Sauce & Chef's Choice of Demi Glace

Served on Miniature Rolls

\$12.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Hors D'Oeuvre Stations

(Pricing Based on 2 Hours of Service and a Minimum Selection of Three Stations)

Price is per person and based on a minimum of 50 guests. Also includes one floor length white table linen for every 10 guests.

***Denotes a \$150.00 Chef Attendant Fee per Chef Required.

One Chef Required for Every 100 Guests.

Miniature Pizza Station

Roasted Duck, Peppers and Hoisin Sauce
Stilton Cheese, Red Onion Marmalade and Smoked Tomatoes
Blackened Chicken, Garlic, Fresh Tomatoes
Wild Mushrooms, Fontina and Rosemary
Pepperoni, Sautéed Mushrooms and Caramelized Onions

\$11.95

Quesadilla Station

Traditional Cheese
Chicken with Green Chile
Monterey Jack, Pepper Jack, Spinach and Diced Tomatoes
Chicken with Pesto, Cheese and Creamy Lime Sauce
Roasted Peppers, Caramelized Onions and Monterey Jack
With Guacamole, Sour Cream, Pico de Gallo and Salsa

\$9.95

Sweet Corn Cake Bar

Corn Cakes with Cilantro Crème Fraiche, Black Bean Salsa, Red Curry Sauce, Bacon Crumbles,
Chipotle Aioli, Chives, White Refried Beans, Sour Cream, Jalapenos, Barbecued Pork,
Southwestern Beef & Hoisin Pork

\$10.95

*****Salad-Tini Bar**

(Choice of Two)

Margarita Salad

Tabasco Tequila Shredded Chicken, Romaine, Roasted Red Peppers & Tomato Concasse Shaken With Cilantro
Lime Vinaigrette

The Saki Tini

Japanese Udon Noodles, Marinated Stir Fried Vegetables & Duck Confit in Thai Peanut Dressing

The Cosmopolitan

Baby Field Greens, Dried Cranberries, Goat Cheese,
Roasted Sweet Corn & Sugared Pecans Shaken in a Cranberry Vinaigrette

\$9.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Antipasto and Bruschetta Station

Grilled Portobello's,
Roasted Red Peppers,
Artichoke Hearts and Marinated Olives
Salami, Shaved Prosciutto,
Pepperoni,
Italian Cheeses & Pepperoncinis
Basil, Marinated Buffalo Mozzarella, Tomatoes
Roasted Red Pepper Hummus
Feta Spread
Traditional Bruschetta
Trio of Tapenades – White Cannelli Bean,
Roasted Tomato, Mozzarella & Olive
Served with Crostinis, Flat Bread Crisps and Toasted Pita Triangles
\$10.95

Mediterranean Display

Bruschetta,
Assorted Marinated Olives,
Grilled Marinated Vegetables,
Dolmades,
Garlic Hummus,
Roasted Red Pepper Hummus
served with Crostini & Pita Crisps
\$9.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Plated Dinner Selections

Prices are per person, based on a minimum of 50 guests.

Groups of 26 to 49 Guests.....Add \$75.00

Groups Under 26Add \$125.00

All Entrées Include Choice of Salad, Entrée and Dessert

Salads

(Choice of One)

Traditional Garden Salad

Mixed Greens with Garden Vegetables, Sweet Corn Bread Croutons
Choice of Creamy Ranch Dressing or Citrus Vinaigrette

Caesar Salad

with Basil Caesar Dressing
Cucumber, Tomato, Olives, Focaccia Croutons and Crumbled Feta Salad

Fiesta Salad

Mixed Field Greens with Fire Roasted Corn, Red Pepper Strips,
Black Beans, Tomatoes, Tortilla Confetti
Jalapeno Ranch Dressing

Caprese Salad

Beefsteak Tomato, Buffalo Mozzarella Cheese, Fresh Basil and Olive Oil Salad

Mandarin Salad

Fresh Romaine and Boston Bibb Salad tossed with Mandarin Oranges,
Sugared Almonds and Jicama
Citrus Vinaigrette Dressing

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Choice of 1 Plated Entrée or Buffet

Prices are per person, based on a minimum of 50 guests.
Groups of 26 to 49 Guests.....Add \$75.00
Groups Under 26Add \$125.00

All Plated Entrée Choices are accompanied by
Iced Tea and Freshly Brewed Colombian Coffee.
Ice Water served at guest tables.

All Buffet Entrée Choices include Iced Tea and Freshly Brewed Colombian Coffee Station.
Ice Water served at guest tables.

Salads

(Choice of One)

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese and Focaccia Croutons
House Made Caesar Dressing

Mandarin Salad

Fresh Romaine and Boston Bibb Salad tossed with Mandarin Oranges,
Sugared Almonds and Jicama
Citrus Vinaigrette Dressing

Garden Salad

Mixed Greens with Garden Vegetables,
Corn Bread Croutons
Choice of Ranch Dressing or Balsamic Vinaigrette

Entrées

(Choice of One)

Old Fashioned Braised Black Angus Beef

Pot Roast with Savory Brown Gravy
Garlic Mashed Potatoes
Chef's Seasonal Vegetable Medley
Freshly Baked Rolls with Creamery Butter
Buffet: \$26.95 Plated: \$32.95

Lasagna & Tortellini

Sicilian Lasagna with Italian Seasoned Ground Beef
Tortellini with a Basil Alfredo Sauce
Sautéed Italian Vegetables
Garlic Breadsticks with Creamery Butter
Buffet: \$26.95 Plated: \$32.95

Green Chile Beef

Green Chile Beef
White Cheese Enchiladas
White Refried Beans
Warm Tortillas, Taco Shells,
Guacamole, Sour Cream, Cheese,
Pico de Gallo, Green Onions,
Shredded Lettuce, Diced Tomatoes
Tri-Colored Tortilla Chips, Chunky Salsa Fresca
Buffet: \$26.95 Plated: \$ 32.95

Champagne Chicken

Roasted Chicken with Champagne Mushroom Sauce
Smoked Gouda Mashed Potatoes
Fresh Steamed Green Beans
with Red Pepper Strips
Freshly Baked Rolls with Creamery Butter
Buffet: \$28.95 Plated: \$34.95

Pecan-Crusted Chicken

Pecan-Crusted Chicken Breast with Honey Butter Sauce
Garlic Whipped Potatoes
Sugar Snap Peas & Carrots
Assorted Freshly Baked Dinner Rolls with Creamery Butter
Buffet: \$28.95 Plated: \$34.95

Pecan-Crusted Mahi-Mahi

Pecan-Crusted Mahi-Mahi with Mango Salsa
Smoked Gouda Risotto
Steamed Broccoli
Freshly Baked Rolls with Creamery Butter
Buffet: \$29.95 Plated: \$35.95

Chicken Chardonnay

Chicken Chardonnay
Garlic, Basil, Onions, Fire Roasted Red Peppers and Tomatoes with Rotelle Noodles
In a Creamy Chardonnay Wine Sauce and Topped With Parmesan Cheese
Italian Squash Medley
Focaccia Bread with Herbed Olive Oil
Buffet: \$29.95 Plated: \$35.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Smoked Gouda & Spinach Stuffed Chicken

Chicken Breast Stuffed with Smoked Gouda and Spinach

Topped with Roasted Red Pepper Coulis

Three Onion Whipped Potatoes

Steamed Asparagus

Freshly Baked Rolls with Butter

Buffet: \$31.95 Plated: \$37.95

Grilled Flank Steak

Char Grilled Flank Steak

with Molasses Sauce

Oven Roasted Yukon Gold Potatoes

with Butter and Cheddar Cheese

Grilled Marinated Vegetables

Freshly Baked Rolls with Creamery Butter

Buffet: \$32.95 Plated: \$38.95

Pork Osso Bucco

Pork Osso Bucco

Herb Whipped Potatoes

Grilled Marinated Asparagus

Freshly Baked Rolls with Creamery Butter

Buffet: \$33.95 Plated: \$39.95

Flat Iron Steaks

Charbroiled Flat Iron Steaks with Chipotle Demi-Glace

Three Onion Whipped Potatoes

Fresh Steamed Asparagus with Roasted Garlic Cloves

Whole Hearth Baked Breads with Creamery Butter

Buffet: \$33.95 Plated: \$39.95

Plated Dinner Dessert Selections

(Choice of One)

House Baked Bread Pudding with Vanilla Sauce

Hazelnut Chocolate Mousse

Fresh Fruit Cobblers

Flourless Chocolate Decadence

Southern Pecan Pie

Apple Pie

New York Style Cheesecake with Strawberry Sauce

Tiramisu

Crème Brule

Pumpkin Cheesecake (Seasonal)

Carrot Cake

Upgraded Plated Dessert Selections

Minimum of 50 guests Required.

Chocolate Espresso Cheesecake

\$6.95

Lime Tart

With Orange Segments and Fresh Mint

\$5.95

Caramelized Banana Cheesecake

\$7.95

Fresh Fruit Tart

In a Chocolate Lined Crust

\$7.95

Praline Pyramid

With a Caramel Chocolate Sauce

\$7.95

Dessert Trio

Brandied Pear, Miniature Pastry & Chocolate Tulip Cup Filled With Fresh Berries & Chocolate Mousse

\$8.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Single Entrée Buffet Choices

Carne Asada Buffet

Carne Asada with Tomatillo Salsa
Snapper Vera Cruz
Green Chili Whipped Potatoes
Spicy Black Beans
Grilled Marinated Vegetables
Fresh Steamed Carrots
Artisan Baked Breads & Tortillas

Buffet: \$37.95

Barbecue Buffet

Barbecue Brisket of Beef
Grilled Fresh Salmon Filet with Apricot-BBQ Glaze
Oven Roasted Baby Red Potatoes
Fresh Steamed Green Beans with Red Pepper Strips
Honey Glazed Carrots
Freshly Baked Rolls & Corn Muffins

Buffet: \$39.95 per person

Top Sirloin Buffet

Charbroiled Sirloin Steaks with Sherrie Mushrooms
Raspberry-Chipotle Charbroiled Chicken Breast
Baked Potato Bar with Idaho Potatoes & Sweet Potatoes
Served with Butter, Green Onions, Sour Cream, Grated Cheese, Bacon Bits,
Brown Sugar & Marshmallow Crème
Fresh Steamed Carrots
Fresh Steamed Broccoli with Cashews
Fresh Baked Artisan Breads with Butter

Buffet: \$39.95 per person

Dual Entrée Buffet Choices

Brisket & Chicken

Slow Roasted Brisket of Beef
Chicken Provencal
Three Onion Whipped Potatoes
Fresh Steamed Broccoli with Red Pepper Strips
Curried Carrots
Fresh Baked Artisan Breads with Butter

Buffet: \$37.95

Maui Buffet

Macadamia Crusted Chicken Breast with Tropical Mango Salsa
Coconut Crusted Pacific White Fish with Pina Colada Sauce
Jasmine Rice
Fresh Steamed Green Beans
Curried Carrots
Hawaiian Rolls with Guava Butter
Buffet: \$38.95

Beef Tenderloin & Roasted Turkey Breast Buffet

Beef Tenderloin with Wild Mushroom Demi-Glace
And
Herb Roasted Turkey Breast
Carved Tableside by a Uniformed Chef
Smoked Gouda Whipped Potatoes
Fresh Steamed Asparagus
Grilled Marinated Vegetables
Artisan Baked Breads with Creamery Butter
Buffet: \$44.95

\$150 per Carving Attendant Fee per 100 guests served

Prime Rib & Shrimp Buffet

(Carved Tableside by a Uniformed Chef)

Prime Rib of Beef with Horseradish-Walnut Sauce & Au Jus
Coconut Shrimp with Tropical Mango Salsa
Or
Sautéed Garlic Shrimp
Smoked Gouda Whipped Potatoes
Snow Peas & Carrots with Ginger & Garlic
Spinach Soufflé
Fresh Baked Artisan Breads with Creamery Butter
Buffet: \$48.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Dual Plated or Buffet Entrées

Roast Sirloin of Beef & Champagne Chicken

Roast Sirloin of Beef
With Red Wine Demi-Glace
Champagne Chicken
Smoked Gouda Whipped Potatoes
Fresh Steamed French Cut Green Beans
French Baguettes with Herbed Olive Oil
Buffet: \$39.95 Plated: \$45.95

Grilled Flat Iron Steak & Hazelnut Crusted Chicken

Grilled Flat Iron Steak with Mushroom Demi-Glace
Hazelnut Crusted Chicken
With Cranberry Apple Relish
Smoked Gouda Whipped Potatoes
Glazed French Cut Green Beans and Yellow Squash
Freshly Baked Rolls with Creamery Butter
Buffet: \$41.95 Plated: \$47.95

Sirloin of Beef & Bacon Wrapped Chicken

Sirloin of Beef
With Crispy Polenta and Roasted Shallot Cognac Sauce
Bacon Wrapped Chicken Breast
Stuffed With Bleu Cheese and Pecans
Roasted Parsnips & Potatoes Smashed with Caramelized Pearl Onions & White Cheddar
Sautéed Asparagus with Roasted Garlic Cloves
Freshly Baked Rolls with Creamery Butter
Buffet: \$43.95 Plated: \$49.95

New York Strip & Chicken Souvlaki

Tuscan Rubbed New York Strip
Chicken Souvlaki
Wild Mushroom Risotto
Grilled Marinated Spring Vegetables
Freshly Baked Rolls with Creamery Butter
Buffet: \$44.95 Plated: \$50.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Prime Rib & Chicken Roulade

Slow Roasted Prime Rib
Served with Horseradish Cream Sauce
Baked Chicken Roulade
Baked Chicken Filled with Spinach, Roasted Peppers and Smoked Gouda
Dauphennoise Potato Triangles
Fresh Steamed Asparagus with Roasted Garlic Cloves
Warm Sourdough Loaves with Creamery Butter
Buffet: \$46.95 Plated: \$52.95

Tenderloin & Herb Encrusted Chicken Breast

Beef Tenderloin Medallions With a 7 Pepper Cabernet Glaze
Fresh Herb Encrusted Free Range Chicken Breast
With a Grand Mariner Sauce
Roasted Garlic and Brie Smashed Potatoes
Fresh Steamed Asparagus Bundles
Wrapped with Carrot Ribbons
Assorted Freshly Baked Dinner Rolls with Creamy Butter
Buffet: \$47.95 Plated: \$53.95

Vegetarian Options: can be made either Vegan or Gluten Free

Black Bean & Tofu Stuffed Peppers
Thai Curried Grilled Vegetables & Tofu with Coconut Basmati Rice
Eggplant Moussaka
Grilled Eggplant, Portabella Mushroom & Tofu Napoleons with Red Pepper Coulis
Pumpkin & Black-Eyed Pea Stew with Brown Rice
Vegetarian Rice Lentil Loaf with Roasted Red Pepper Coulis
Lentil Stew with Winter Vegetables
Baked Acorn Squash with Apple Chutney
Acorn Squash filled with Apples, Couscous & Tofu
Barbecue Vegetable & Tofu Kabobs

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Dinner Stations

Prices are per person, based on a minimum of 100 guests.

Dinner Includes a Choice of a Salad Station, Entrée Station, Starch Station
& Vegetable Station

\$39.95 per person

Each Additional Station: \$9.95 per person

*****Denotes a Chef Attendant is Required. Fee: \$150 per chef.**

One Chef Required for Every 100 Guests.

Salad Stations

Salad Station 1

Strawberry Spinach Salad

Fresh Spinach Salad with Strawberries, Mushrooms,
Grilled Red Onions, Candied Pecans & Honey Poppy Seed Dressing

Southwestern Salad

Mixed Greens with Corn, Black Beans, Pico de Gallo and Peppers
Jalapeno Ranch Dressing

Salad Station 2

Salad from the South

Baby Greens, Fresh Corn, Green Onions, Croutons,
Clemson Bleu Cheese & Spiced Peanuts with Georgia Peach Vinaigrette

Oriental Salad

Mixed Field Greens
Topped with Rice Noodles and an Asian Vinaigrette

Tabbouli Salad

Salad Station 3

Chef's Special Fresh Fruit Salad

Southwest Rock Shrimp Salad

Chopped Antipasto Salad

With Marinated Mushrooms & Gourmet Olives

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Entrée Stations

*****Chef Attended Carving Stations**

(Choose Two Carved Items)

Steamship Round of Beef

Pork Loin

Whole Roasted Turkey

Brisket of Beef

Glazed Honey Baked Ham

Served with Fresh Baked Rolls with Assorted Sauces

*****Chef Attended “Brown Derby” Station**

Sautéed Miniature “Brown Derby” Filet Mignon Sandwiches

Prepared to Order With Requested Add-Ins...

Herb Butter, Garlic, Tomatoes, Onions, Bleu Cheese,

Horseradish Cream Sauce, Demi-Glace

Served on Miniature Rolls

Starch & Vegetable Stations

Macaroni & Cheese Station

Thick & Creamy Macaroni & Cheese

With Add in Choices of:

Bread Crumbs, Diced Ham, Green Chilies, Bacon, Shredded Chicken,

Chives, Italian Sausage & Bread Crumbs

Mashed Potato Station

Creamy Mashed Potatoes & Smashed Sweet Potatoes

With Butter, Sour Cream, Chives, Bacon, White Cheddar Cheese,

Smoked Gouda Cheese, Chipotle, Pepper Jack Cheese, Wasabi,

Roasted Garlic, Sautéed Mushrooms, Grilled Red Onions,

Green Chiles, Brown Sugar & Warm Marshmallow Cream

*****Chef Attended Pasta Bar**

Linguine, Tri Color Cheese Tortellini & Gnocchi

Roasted Garlic Alfredo, Tomato Basil Marinara and Pesto Sauce

Italian Sausage, Artichoke Hearts, Spinach, Smoked Salmon

Onions, Fresh Tomatoes, Black Olives, Roasted Red Peppers & Mushrooms,

Fresh Grated Romano and Parmesan Cheeses

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.

All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Vegetable Station 1

Glazed Baby Carrots
Grilled Asparagus with Garlic Cloves
Sautéed Green Beans with Mushrooms, Red Peppers and Onions

Vegetable Station 2

Sautéed Asparagus
Steamed Broccoli with Roasted Red Peppers
Grilled Marinated Vegetables

Substitute One of Your Dinner Buffet Stations with one of the Following International Food Stations:

Pacific Rim Station

Oriental Duck Pizza
with Hoisin Sauce, Ginger, Water Chestnuts and Smoked Mozzarella
Sesame Seared Ahi Tuna atop a Won Ton Chip
with Wasabi & Ponzu Sauce
California Rolls
Accompanied by Fresh Ginger, Wasabi and Soy Sauce

Greek Station

Feta, Olive, Tomato and Cucumber Salad
Chicken Souvlaki
Minted Rice and Rice Pilaf
Spanakopita
Eggplant Moussaka

Mediterranean / Middle Eastern Station

Tabbuli Stuffed Cherry Tomatoes
Moroccan Chicken Sishlik
Kibbie Triangles
Stuffed Grape Leaves with Tzidiki Sauce
Roasted Red Pepper Hummus with Pita Triangles

*****Chef Attended Asian Stir Fry Station**

With Choice of Chicken, Beef, & Tofu
And add in choices of: Broccoli, Zucchini, Yellow Squash, Bean Sprouts, Bok Choy, Napa Cabbage,
Mushrooms, Baby Corn, Snow Peas, Carrots, Celery, Green Beans, Peanuts, Peppers,
Won Ton Strips & Fried Egg Noodles
With Sauces: Ponzu Sauce, Curry, Brown Oyster Sauce, Hoisin Sauce & Soy Sauce

Upgrade Your Dinner Buffet
with One of the Following Dessert Stations:

(Pricing based on the accompaniment of a full meal)

Dinner Dessert Stations

Prices are per person, based on a minimum of 100 guests.

Cheesecake Bar

Scoops of Creamy Traditional Cheesecake in Martini Glasses
Hot Fudge, Fresh Mixed Berry Topping, Warm Caramelized Bananas,
Toasted Almonds and Whipped Cream

\$6.95

Chocolate Fondue River

A River of Fondue Surrounded by Glass Block With
Fresh Fruit and Pound Cake Fondue to Include: White Chocolate and Grand Marnier,
Chocolate with Vanilla Bean
Chocolate with Peanut Butter

\$6.95

Chocolate Fountain

Chocolate Fountain
Plain and Marble Pound Cake,
Fresh Fruit, Pretzel Sticks, Marshmallows, Shortbread Cookies,
Assorted Pepperidge Farm Cookies, Macaroons,
Rice Crispy Treat Strips and Oreos

\$7.95

Assortment of Miniature Desserts

Strawberries Filled With Cheesecake
Topped With Graham Cracker Crust Crumbs
Pecan Bars, Fresh Fruit Tarts
Chocolate Mousse Cups
Assorted Petite Sweets

\$8.95

Chocolate Station

Double Chocolate Mousse Cake
Chocolate Tulip Cup Filled With White Chocolate Mousse and
Fresh Berries
Petite Chocolate Berry Pastries
Chocolate-Hazelnut Mousse

\$8.95

All Prices are Per Person. Menu Prices and Menu Items are Subject to Change.
All charges will have a 20% Service Charge and 10.5% Sales Tax Added.

Dessert Reception

All Prices are per person and based on a minimum purchase of \$400.00 in desserts.
All Prices & Menu Items are Subject to Change.

*****Denotes Chef Attendant Required. Fee: \$150 per Chef.
One Chef Required for Every 100 Guests.**

*****Crepes Bar (Chef Attended)**

Crepes Suzette created tableside by a Chef
Fillings include Apples & Cinnamon, Wild Berry, Chocolate Hazelnut Spread, Hot Fudge,
Powdered Sugar & Bananas Foster
\$8.95

Chocolate Fountain

Flowing with the finest Imported Chocolate Blend to create a Silky Dip
With the following accompaniments:
Moist Pound Cake Cubes, Whole Ripe Strawberries, Banana Slices,
Sweet Pineapple, Large Marshmallows, Rice Crispy Strips, Pretzel Sticks,
Orange Wedges and Miniature Peanut Butter Cookies
\$8.95

Cheesecake Bar

Scoops of Creamy Traditional Cheesecake in Martini Glasses
Hot Fudge, Fresh Mixed Berry Topping, Warm Caramelized Bananas,
Toasted Almonds and Whipped Cream
\$7.95

Assortment of Miniature Desserts

Chocolate-Dipped Strawberries
Pecan Bars
Fresh Fruit Tarts
Chocolate Mousse Cups
Miniature Cheesecakes – Assorted Flavors
Baklava
\$5.95

Fondue Station

Fresh Fruit and Pound Cake
Fondue to include:
White Chocolate and Grand Marnier
Chocolate with Vanilla Bean
Espresso Milk Chocolate
\$6.95

Beverage Arrangements

Cash Bar

Domestic Beer	\$4.50
Import Beer	\$5.50
Mixed Drink	\$6.50
Wine	\$6.00
Bottle Water	\$2.50
Soda	\$2.50

Bar Packages

Beer & Wine Bar

Chardonnay, Merlot, Bud Light, Budweiser
Diet Coke, Coke, 7-Up,
Disposable Cups, Cocktail Napkins, Ice, Stir Sticks

Service for up to 4 hours: \$19.95 per person plus tax and a 20% service charge

Hosted Bar

Vodka, Rum, Tequila, Bourbon, Scotch, Gin
Chardonnay, Merlot, Bud Light, Budweiser
Diet Coke, Coke, 7-Up, Tonic, Seltzer, Assorted Juices
Sweet and Sour, Margarita Mix, Bloody Mary Mix
Limes, Cherries, Olives
Disposable Cups, Cocktail Napkins, Ice, Stir Sticks

Service for up to 4 hours: \$21.95 per person plus tax and a 20% service charge

Arizona Catering

Arizona Catering is committed to providing the highest level of excellence in service and cuisine. Through individual attention we create a unique culinary experience that caters to the needs of our diverse clientele. Our name must represent quality and respect for our clients, our community, our profession and ourselves. We are dedicated to providing exceptional quality and impeccable service. You will find no one more committed to providing you with the highest quality, comprehensive food and beverage program than Arizona Catering. Our professional event & culinary staff will be happy to create specialized menus to meet your individual needs including Vegetarian, Vegan, Kosher, Gluten-Free and other personal or Ethnic requirements.

Policies

Deposits and Payment Policies

In order to properly secure confirmation of catering services, Arizona Catering requests deposits and payments as follows:

A non-refundable deposit is required to confirm your function on a definite basis.

- 25% of estimated food and beverage deposit required with signed contract
- 25% additional deposit 60 days from event date (*50% deposit if booking is 60 days or less*)
- Full balance 10 days prior to event

Attendance Guarantees

The final guaranteed minimum guest count is due seven business days prior to the event.

Charges will be for the guaranteed guest count, unless actual guest attendance is greater than the guaranteed guest count, then the greater number will be charged for food, beverages and rentals.

Cancellation/Deposit Policy

If a client cancels their event, the following deposit return schedule will be followed:

60 Days or Greater – 75% of Deposit

59 Days or Less - 50% of Deposit

Linen Service

All tables are dressed with standard house white linen and napkins. Specialty linen is available. Please discuss options and costs with your Event Professional. One (1) linen for every 10 guests is included in the price of the meal. If additional linens will be needed, additional charges will apply.