



# GLENDALE CIVIC CENTER



## Banquet Menus

Food and Beverage Provided by our Exclusive Caterer,

**Arizona Catering**

**480-898-8848**

[www.arizonacatering.com](http://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](http://www.glendaleciviccenter.com)

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

## Continental Breakfast Selections

Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests.....Add \$175.00**

**Continental and all Breakfast Packages based on a 1 hour service period.  
Additional service charges apply where service is required for longer than 1 hour.**

### 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

Seasonal Fresh Fruit Display

Assorted Low Fat Yogurts

Assorted Juices

Freshly Brewed Columbian Coffee

Decaffeinated Coffee

Hot Tea Selection

Spring Water

**\$13.95 per person**

### Meeting Refreshers & Afternoon Breaks

*(Each Break Based on 30 Minutes of Service)*

Bulk Water, Iced Tea & Coffee Station Refreshed

**\$2.25 per person per break**

**\*Soft Drinks and Bottled Waters charged on consumption**

### Gourmet Coffee Station

*(Each Break Based on 30 Minutes of Service)*

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**

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## Signature Hot Breakfast Selections

Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**  
**Groups of 26 to 49 Guests.....Add \$125.00**  
**Groups Under 26 Guests.....Add \$175.00**

### All American

Fresh Scrambled Eggs  
Choice of (one): Crisp Bacon or Sausage Links  
Seasoned Breakfast Potatoes  
Basket of Freshly Baked Muffins  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas  
Fresh Squeezed Orange Juice  
Spring Water  
**Buffet: \$18.95    Plated: \$21.95**

### French Toast

Choice of (one): French Toast or Buttermilk Pancakes  
Whipped Cream, Powdered Sugar & Warm Maple Syrup  
Seasonal Fresh Fruit  
Choice of (one): Crisp Bacon or Sausage Links  
Seasoned Breakfast Potatoes  
Basket of Freshly Baked Muffins  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas  
Fresh Squeezed Orange Juice  
Spring Water  
**Buffet: \$18.95    Plated: \$21.95**

### Chilaquiles

Chilaquiles Casserole  
Home Fried Potatoes  
Refried Beans  
Chunky Salsa Fresca & Sour Cream  
Basket of Freshly Baked Muffins  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas  
Fresh Squeezed Orange Juice  
Spring Water  
**Buffet: \$14.95    Plated: \$16.95**

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### **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  
Salsa Fresca  
Choice of (one): Crispy Bacon or Sausage Links  
Seasoned Breakfast Potatoes  
Freshly Baked Muffins  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas  
Spring Water  
**Buffet: \$15.95**

### **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 Baked Muffins  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas  
Spring Water  
**Buffet: \$16.95    Plated: \$19.95**

### **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  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas  
Spring Water  
**Buffet: \$16.95**

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## Healthy Living

Fluffy Scrambled Egg Whites  
Homemade Oatmeal with sides of Raisins & Brown Sugar  
Turkey Bacon  
Fresh Seasonal Fruit  
Freshly Baked Muffins  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas, Spring Water  
**Buffet: \$16.95    Plated: \$19.95**

## Ultimate Breakfast

### Chef Attended Omelet Station:

*(Eggs Prepared to your taste by Uniformed Chef)*

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  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee & Decaffeinated Coffee  
Hot Teas, Spring Water  
**Buffet Only: \$26.95**  
**Plus \$150.00 Chef Fee per 100 people**

## Sunday Brunch

### Chef Attended Omelet Station

*(Eggs Prepared to your taste by Uniformed Chef)*

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  
Applewood 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  
**Buffet Only: \$29.95 per person**  
**Plus \$150.00 Chef Fee per 100 people**

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## Meeting Room Amenities

All Prices are Per Person & Menu Items are Subject to Change  
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Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests .....Add \$175.00**

### 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.

### 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**

## Meeting Refreshers & Afternoon Breaks

*(Each Break Based on 30 Minutes of Service)*

Bulk Water, Iced Tea & Coffee Station Refreshed

**\$2.25 per person**

**\*Soft Drinks and Bottled Waters charged on consumption**

### Gourmet Coffee Station

*(Each Break Based on 30 Minutes of Service)*

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

*(Each Break Based on 30 Minutes of Service)*

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

**\$7.95 per person**

**\*Soft Drinks and Bottled Waters Charged on Consumption**

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## 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 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**  
**Groups of 26 to 49 Guests.....Add \$125.00**  
**Groups Under 26 Guests .....Add \$175.00**

***(Mid-morning & Afternoon Breaks based on 30 Minutes of Service Per Break)***

### 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 \$11.95 per person**

**Choice of 3 food items and 2 beverage choices \$14.95 per person**

**Choice of 3 food items and 3 beverage choices \$17.95 per person**

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## **Boxed Luncheon Sandwiches & Wraps**

All Boxed Luncheon and Salad Luncheon prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests .....Add \$175.00**

### **Sandwiches & Wraps**

**(Choice of One Meat and One Vegetarian Option)**

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 – Must Be The Same Item for all Lunches**

Grilled Vegetable Pasta Salad

Baked Potato Salad

Apple or Banana

Sun Dried Cranberry & Almond Slaw

Bags of Chips

### **Choice of One Sweet - Must be the Same Item for all Lunches**

Chocolate Chip Cooke

Oatmeal Raisin Cookie

Snicker Doodle Cookie

Fudge Brownie

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

**\$14.75**

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## **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  
Grated Cheddar Cheese, Diced Tomatoes, Bacon, Hard Boiled Eggs and Croutons  
Choice of Ranch Dressing or Balsamic Vinaigrette Dressing

### **Choice of One Sweet Treat:**

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

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

**\$16.95**

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

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## Soup & Salad Luncheon Bar

Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests.....Add \$175.00**

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**

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## Light Plated Lunches

Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests .....Add \$175.00**

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

**\$17.95 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

**\$17.95 per person**

### **Caprese 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

**\$17.95 per person**

### **Turkey Croissant**

Smoked Turkey Breast, Sliced Havarti Cheese and Cranberry Chutney  
Served on a Croissant  
Housemade Signature Baked Potato Salad  
Fresh Fruit Garnish

**\$17.95 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

**\$18.95 per person**

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

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## **Traditional Plated Luncheon Selections**

Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests.....Add \$175.00**

### **Choice of One Salad**

#### **Classic Caesar Salad**

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

#### **Southwestern Chopped Salad**

Fresh Romaine and Mixed Greens with Green Beans, Black Beans, Fire Roasted Corn, Roasted Red Peppers, Tomatoes, Tortilla Strips and Jalapeno Ranch Dressing

#### **Garden Salad**

Mixed Greens with Garden Vegetables,  
Sweet Cornbread Croutons  
With Ranch Dressing

### **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

**\$21.95**

#### **Chicken & Green Chili Enchiladas**

Sonoran Black Beans  
Spanish Rice  
Guacamole

**\$20.95**

#### **Old Fashioned Meatloaf**

Whipped Potatoes  
Honey Glazed Carrots

**\$21.95**

#### **Champagne Chicken with Mushrooms**

Whipped Potatoes  
Seasonal Vegetables

**\$24.95**

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### **Chicken Cortez**

Charbroiled Citrus Marinated Chicken Breast  
Topped with Pico de Gallo  
Madeira Black Beans  
Southwestern Rice  
**\$23.95**

### **Chicken Breast Chardonnay**

Wild Mushroom Risotto  
Seasonal Vegetables  
**\$23.95**

### **Char Grilled Flank Steak**

Sliced Thin, served with 7 Pepper Demi-glace  
Oven Roasted Yukon Gold Potatoes  
Seasonal Vegetables  
**\$26.95**

### **Sliced Pork Loin with Three Onion Apricot Marmalade**

Herb Whipped Potatoes  
Seasonal Vegetables  
**\$26.95**

### **Grilled Sea Bass with Watermelon Salsa**

Rice Pilaf  
Seasonal Vegetables  
**\$28.95**

### **Choice of One Dessert**

Homemade Bread Pudding Served with a Vanilla-Rum Sauce  
New York Style Cheesecake Topped with Strawberry Sauce  
Hazelnut Chocolate Mousse  
Apple Pie with Cinnamon Whipped Cream  
Carrot Cake with Cream Cheese Frosting  
Chocolate Lava Cake

### **Dessert Centerpiece Option:**

Plate of Assorted Dessert Bars, Chocolate Dipped Strawberries and Pastries (1 per table)  
**Additional: \$3.95 per person**

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## **Luncheon Buffets**

Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests .....Add \$175.00**

**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

**\$16.95**

### **Deli & More**

Fresh Garden Salad of Mixed Greens and Garden Vegetables

Choice of Dressing

Deli Display

**with 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

Potato Salad

Tri-Colored Tortilla Chips & Chunky Salsa Fresco

Freshly Baked Rolls with Creamery Butter

**\$17.95**

### **Picnic BBQ**

**Pulled Barbecue Pork Sandwiches**

**Shredded Barbecue Chicken**

Sliced Tomatoes, Lettuce, Pickles, Pepperoncinis and Red Onions

Freshly Baked Buns

Loaded Spud:

*Topped with your favorite's Sour Cream, Chives, Cheddar Cheese & Butter*

Bacon and Brown Sugar Baked Beans

Corn Cobettes with Butter

**\$19.95**

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### **Far East**

Asian Salad

#### **Sesame Ginger Beef Stir fry**

##### **Sweet Chili Chicken**

Stir Fried Vegetables

Steamed Rice

Fried Rice

Fortune Cookies

**\$18.95**

### **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

**\$19.95**

### **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

**\$18.95**

### **Midwestern Buffet**

Fresh Garden Salad with Choice of Dressings

Roasted Garlic & Butternut Squash Soup

**Chicken or Turkey Contemporary Pot Pie Topped with House Made Biscuits**

#### **Vegetarian Pot Pie**

Freshly Baked Rolls with Creamery Butter

**\$18.95**

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### **Italian Buffet**

Garden Salad with Sliced Cucumbers, Fresh Tomatoes  
Choice of Ranch or Italian Dressing

#### **Pasta Served with choice of Tomato Basil Marinara and Pesto Alfredo Sauce**

Fresh Grated Parmesan Cheese

#### **Chicken Marsala**

Roasted Italian Vegetable Medley

Garlic Bread Sticks

**\$20.95**

### **Taste of the Border**

Tri-Colored Tortilla Chips

Served with Chunky Salsa Fresca

#### **Taco Bar:**

*Featuring Shredded Tequila Chicken & Machaca Beef,  
Flour Tortillas, Guacamole, Sour Cream, Salsa, Cheese, Green Onions,  
Shredded Lettuce and Diced Tomatoes  
Chunky Refried Beans and Spanish Rice*

**\$18.95**

### **Bayou Backyard**

Fresh Garden Salad with Vegetables, Ranch Dressing & Balsamic Vinaigrette

#### **Cajun Chicken Breast**

Jambalaya

Dirty Rice

Red Beans & Rice

Grilled Marinated Vegetable Display

Chili-Cheese Corn Muffins with Creamery Butter

**\$19.95**

### **Southwestern**

Southwestern Salad

*Mixed Greens with Corn, Black Beans,  
Pico de Gallo and Peppers. Tortilla Strips, and Jalapeno Ranch Dressing*

#### **Southwestern Meatloaf**

Green Chili Whipped Potatoes

Grilled Marinated Vegetables

Corn Muffins and Freshly Baked Rolls

With Creamery Butter

**\$19.95**

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### **Pilgrim's Delight**

Mixed Greens with Grilled Marinated Vegetables,  
Sweet Cornbread Croutons  
Maple Dijon Vinaigrette

### **Sliced Herb Roasted Turkey Breast**

Mashed Potatoes & Gravy  
Old Fashioned Stuffing  
Green Beans with Red Pepper Strips  
Freshly Baked Rolls with Creamery Butter

**\$19.95**

### **Deep South**

Fresh Garden Salad with Vegetables, Ranch Dressing & Balsamic Vinaigrette

### **Southern Fried Chicken with Honey Pecan Sauce**

Whipped Potatoes  
Creamy Coleslaw  
Spiced Apples  
House Baked Biscuits with Creamery Butter

**\$19.95**

### **Choice of One Dessert**

Housemade Bread Pudding Served with Vanilla Sauce  
Freshly Baked Assorted Cookies  
New York Style Cheesecake with Strawberry Sauce  
Apple Pie with Cinnamon Sugar Whipped Cream  
Assorted Brownies and Cookies

### **Add Upgraded Dessert:**

Selection of Gourmet Dessert Bars additional \$2.25 per person ++  
Assorted Gourmet Whole Cakes additional \$3.00 per person ++

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## Arizona Catering Signature Luncheon Buffets

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

### **Fajitas**

Southwestern Salad

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

#### Choice of Two

Chicken Fajitas      Beef Fajitas  
Fish Fajitas      Shrimp Fajitas  
Vegetable Fajitas

Spinach & White Cheese Enchiladas

Condiments to Include:

*Shredded Lettuce, Diced Tomatoes, Green Onions, Sour Cream, & Guacamole*

Tri-Colored Tortilla Chips with Chunky Salsa Fresco

Sonoran Black Beans, Spanish Rice

Warm Soft Flour Tortillas

**\$20.95**

### **Southwestern Stuffed Chicken**

Southwestern Salad

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

#### **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

**\$24.95**

### **Cabernet Braised Short Ribs**

Classic Caesar Salad

*Romaine Lettuce, Shaved Parmesan Cheese and Focaccia Croutons*

*House Made Caesar Dressing*

#### **Braised Short Ribs**

*Served with a Cabernet Reduction*

White Cheddar Whipped Potatoes

Fresh Steamed Asparagus with Roasted Garlic Cloves

Fresh Baked Artisan Rolls with Creamery Butter

**\$26.95**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

### **Char-Grilled Salmon Filet**

Fresh Garden Salad with Vegetables, Ranch Dressing & Balsamic Vinaigrette

#### **Char-Grilled Salmon Filet**

*Served with an Apricot-Barbeque Glaze*

Smoked Gouda Whipped Potatoes

Fresh Steamed Vegetable Medley

Fresh Baked Artisan Rolls with Creamery Butter

**\$26.95 per person**

### **Hazelnut Chicken Breast**

Fresh Garden Salad with Vegetables, Ranch Dressing & Balsamic Vinaigrette

#### **Hazelnut Chicken Breast**

*Served with an Apple Cranberry Chutney*

Whipped Potatoes

Fresh Steamed Green Beans

Fresh Baked Artisan Rolls with Creamery Butter

**\$23.95 per person**

### **Smoked Gouda and Spinach Stuffed Chicken**

Classic Caesar Salad

*Romaine Lettuce, Shaved Parmesan Cheese and Focaccia Croutons*

*House Made Caesar Dressing*

#### **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 Artisan Rolls with Creamery Butter

**\$25.95 per person**

### **Choice of One Dessert**

Homemade Bread Pudding Served with Warm Vanilla Sauce

House Baked Assorted Cookies

New York Style Cheesecake with Strawberry Sauce

Apple Pie with Cinnamon Sugar Whipped Cream

Assorted Brownies and Cookies

### **Add Upgraded Dessert:**

Selection of Gourmet Dessert Bars additional \$2.25 per person ++

Assorted Gourmet Whole Cakes additional \$3.00 per person ++

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

## **Hors D'oeuvre Stations**

*Priced per Station when added to a Plated or Buffet Dinner Reception*

*Or as an Hors d'oeuvre Reception*

*Price is per person and based on a minimum of 75 guests and Based on One hour of service*

### **Menu Option #1**

Traditional Tomato Bruschetta Served with Roasted Garlic Crostini

Tri-Color Tortilla Chips with White Bean Dip & Smoked Tomato Salsa

Sweet and Sour Meatballs with Pineapple

**When Accompanying a Plated or Buffet Dinner Reception, \$8.95 per person**

**Hors D'oeuvre Reception Only, \$18.95 per person**

### **Menu Option #2**

Roasted Red Pepper Hummus Served with Pita Triangles

Individual Deep Fried Raviolis with a Grey Goose Sauce

Coconut Crusted Chicken Bites with Grilled Pineapple Salsa

Domestic Cheese Display served with Assorted European Table Crackers

**When Accompanying Plated or Buffet Dinner Reception, \$11.95 per person**

**Hors D'oeuvre Reception only, \$22.95 per person**

### **Menu Option #3**

Asian Taco

Hoisin Braised Flank Steak In a Won Ton Taco With Green Onions

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

Smoked Turkey and Spiced Walnut Won Tons with a Raspberry Jalapeno Sauce

Southwestern Spring Rolls with a Santa Fe Sauce

**When Accompanying Plated or Buffet Dinner Reception, \$12.95 per person**

**Hors D'oeuvre Reception only, \$23.95 per person**

### **Menu Option #4**

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

Voodoo Chicken Skewers with Sweet Chili Sauce

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

Pesto Rubbed Meatballs with Mushroom Sauce

**When Accompanying Plated or Buffet Dinner Reception, \$12.95 per person**

**Hors D'oeuvre Reception Only, \$24.95 per person**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

## **Build your own Hors D'oeuvre Buffet**

**\*\*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**

**Smoked Turkey and Spiced Walnut Won Tons with Raspberry Jalapeno Sauce**

**Caramel Apple Brie**

**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**

**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**

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

**Fire Roasted Corn Salad on a Crostini**

**Green Chile and Three Cheese Quesadillas**

**Sweet and Sour Meatballs**

**Epicurean Cucumber Rounds Filled with Curried Chicken**

**Miniature Smoked Salmon Cheesecakes**

**Baby Red New Potatoes Filled with Spinach and Goat Cheese**

**Crudit  Display of Fresh Vegetables & Warm Artichoke Parmesan Dip**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

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

Miniature Chicken Quesadillas served with Spicy Mushroom Sauce

Individual Deep Fried Raviolis with Grey Goose Sauce

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

Pesto Rubbed Char-Grilled Meatballs in Wild Mushroom Sauce

Southwestern Spring Rolls with Santa Fe Sauce

Voodoo Chicken Skewers with Sweet Chili Sauce

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

**Build your own Hors D'oeuvre Buffet Pricing**

Price is per person and based on a minimum of 75 guests.

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

**When Accompanying Dinner**

**Choice of 3 - \$12.95**

**Choice of 4 - \$14.95**

**Choice of 5 - \$15.95**

**Hors D'oeuvre Reception Only**

**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**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% 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 75 guests and includes one lap length white table linen for every 10 guests.

**\*\*\*Denotes a Chef Attended Station – Add \$150.00 Per Chef  
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**

### **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**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.  
All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

### **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

#### **Tha Harvest Salad**

Mixed Greens, Cranberries, Candied Pecans, Pears, Grilled Marinated Vegetables and Maple Dijon Vinaigrette

**\$9.95**

### **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  
Trio of Bruschetta - Traditional Bruschetta  
White Cannelli Bean and Roasted Tomato with Mozzarella  
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 & Menu Items are Subject to Change. Menus Revised: 8/12/14.

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## **Choice of 1 Plated Dinner Entrée or Buffet**

Prices are per person, based on a minimum of 75 guests.

**Groups of 50-74 Guests.....Add \$75.00**

**Groups of 26 to 49 Guests.....Add \$125.00**

**Groups Under 26 Guests.....Add \$175.00**

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

All Dinner Buffets to include a Beverage Station with Freshly Brewed Columbian Coffee, Ice Tea, Spring Water

### **Salads**

**(Choice of One)**

#### **Classic Caesar Salad**

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

#### **Harvest Salad**

Mixed Greens, Baby Spinach, Pears, Cranberries, Candied Pecans, Grilled Marinated Vegetables  
and Maple Dijon Vinaigrette

#### **Spinach Salad**

Spinach with Mushrooms, Strawberries, Grilled Red Onions, Marinated Tomatoes,  
Spiced Pecans and Honey Poppy Seed Dressing

#### **Romaine Tossed Salad**

Fresh Romaine tossed with Sliced Strawberries, Feta Cheese & Spiced Pecans  
Tossed in Honey Poppy Seed Dressing

### **Single Entrées**

**(Choice of One)**

#### **Old Fashioned Braised Black Angus Beef**

Pot Roast with Savory Brown Gravy

Mashed Potatoes

Chef's Seasonal Vegetable Medley

Freshly Baked Rolls with Creamery Butter

**Buffet: \$28.95     Plated: \$34.95**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

### **Lasagna & Tortellini**

Sicilian Lasagna with Italian Seasoned Ground Beef  
Tortellini with a Basil Alfredo Sauce  
Sautéed Italian Vegetables  
Garlic Breadsticks with Creamery Butter  
**Buffet: \$29.95    Plated: \$35.95**

### **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**

### **Coconut Crusted White Fish**

*Tender Fish Crusted with Coconut with served with a Pina Colada Sauce*  
Chinese Forbidden Black Rice  
Steamed Broccoli  
Freshly Baked Rolls with Creamery Butter  
**Buffet: \$29.95    Plated: \$35.95**

### **Chicken Chardonnay**

*Tender Breast of Chicken served with a Creamy Chardonnay Wine Sauce  
and Topped With Parmesan Cheese*  
Whipped Potatoes  
Seasonal Vegetable Medley  
Fresh Baked Rolls with Creamery Butter  
**Buffet: \$29.95    Plated: \$35.95**

### **Smoked Gouda and 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**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.  
All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

### **Fig and Molasses Glazed Short Ribs**

*Slow Roasted and Seared with a Fig and Molasses Glaze*

Smoked Gouda Whipped Potatoes

Grilled Marinated Vegetables

Freshly Baked Rolls with Creamery Butter

**Buffet: \$33.95    Plated: \$39.95**

### **Pork Loin**

Grilled Pork Loin Glazed

*with a Blackberry Jalapeno Sauce*

Whipped Potatoes

Seasonal Vegetables

Freshly Baked Rolls with Creamery Butter

**Buffet: \$33.95    Plated: \$39.95**

### **Beef Tenderloin**

Charbroiled Tenderloin of Beef

*with a Port Reduction Demi-Glace*

Sauteed Au Gratin Potatoes

Seasonal Vegetables

Freshly Baked Rolls with Creamery Butter

**Buffet: \$33.95    Plated: \$39.95**

## **Dinner Buffets with Dual Entrées**

**(Choice of One)**

### **Beef and Red Snapper**

**Carne Asada with Tomatillo Salsa**

**Snapper Vera Cruz**

Green Chili Whipped Potatoes

Spicy Black Beans

Grilled Marinated Vegetables

Fresh Steamed Carrots

Freshly Baked Rolls with Creamery Butter

**Buffet: \$37.95**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

**Beef Brisket and Salmon**

**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 with Creamery Butter

**Buffet: \$39.95 per person**

**Top Sirloin and Chicken**

**Charbroiled Sirloin Steaks**

*with Sherry Mushrooms*

**Raspberry-Chipotle Charbroiled Chicken Breast**

Baked Potato Bar:

*Served 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

Freshly Baked Rolls with Creamery Butter

**Buffet: \$39.95 per person**

**Brisket & Chicken**

**Slow Roasted Brisket of Beef**

**Chicken Provencal**

Three Onion Whipped Potatoes

Fresh Steamed Broccoli with Red Pepper Strips

Fresh Steamed Carrots

Freshly Baked Rolls with Creamery Butter

**Buffet: \$37.95**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

## **Beef Tenderloin & Roasted Turkey Breast Buffet**

**(Carved Tableside by a Uniformed Chef)**

### **Beef Tenderloin**

*with Wild Mushroom Demi-Glace*

And

### **Herb Roasted Turkey Breast**

Smoked Gouda Whipped Potatoes

Fresh Steamed Asparagus

Grilled Marinated Vegetables

Freshly Baked Rolls 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 Rolls with Creamery Butter

**Buffet: \$48.95**

## **Dual Plated or Buffet Entrées**

### **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**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

**Sirloin of Beef & Stuffed 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**

**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 Marnier Sauce*

Roasted Garlic and Brie Smashed Potatoes

Fresh Steamed Asparagus Bundles

Wrapped with Carrot Ribbons

Assorted Freshly Baked Rolls with Creamy Butter

**Buffet: \$47.95    Plated: \$53.95**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

***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  
Baked Acorn Squash Filled with Apple Chutney, Couscous and Tofu

**Dinner Dessert Selections**

**(Choice of One)**

House Baked Bread Pudding with Vanilla Sauce  
Hazelnut Chocolate Mousse  
Flourless Chocolate Decadence  
Southern Pecan Pie  
Apple Pie  
New York Style Cheesecake with Strawberry Sauce  
Pumpkin Cheesecake (Seasonal)  
Chocolate Layer Cake  
Carrot Cake

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.  
All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

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

(Pricing Based on Dessert Station Accompanying a Full Meal)

Prices are per person, based on a minimum of 75 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

**\$7.95**

**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

**\$7.95**

**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

**\$9.95**

**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 & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% 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

**\$45.95 per person**

**Each Additional Station: \$9.95 per person**

**\*\*\*Denotes a Chef Attended Station 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 & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% 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 & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% 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

### **\*\*\*Chef Attended Asian Stir Fry Station**

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

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.  
All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

## **Dinner Dessert Stations**

Prices are per person, based on a minimum of 100 guests.  
Pricing Based on Dessert Station Accompanying a Full Meal

### **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**

### **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  
**\$7.95**

### **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  
**\$9.95**

### **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**

## **Dessert Reception**

**All Prices are per person and based on a minimum of 75 Guests**  
**All Prices & Menu Items are Subject to Change.**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.  
All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

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

**\*\*\*Crepes and Bananas Foster Station**

Crepes created tableside by a Chef  
Fillings include Orange Liquor, Apples & Cinnamon, Wild Berry, Chocolate Hazelnut Spread,  
Hot Fudge and Powdered Sugar  
Bananas Foster with Vanilla Ice Cream  
**\$16.95**

**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  
**\$13.95**

**Cheesecake Bar**

Scoops of Creamy Traditional Cheesecake in Martini Glasses  
Hot Fudge, Fresh Mixed Berry Topping, Warm Caramelized Bananas,  
Toasted Almonds and Whipped Cream  
**\$12.95**

**Assortment of Miniature Desserts**

Chocolate-Dipped Strawberries  
Pecan Bars  
Chocolate Mousse Cups  
Miniature Cheesecakes – Assorted Flavors  
Baklava  
**\$14.95**

**Fondue Station**

Fresh Fruit and Pound Cake  
Fondue to include:  
White Chocolate and Grand Marnier  
Chocolate with Vanilla Bean  
Espresso Milk Chocolate  
**\$12.95**

**Beverage Arrangements**

\$200.00 Set Up Charge Per Bar / Bartender for Four Hours

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.  
All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

### **Cash Bar**

*(Sales Must Reach a Minimum of \$300.00 or additional charges will apply)*

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

### **Hosted Beer and Wine Bar**

*(Sales Must Reach a Minimum of \$300.00 or additional charges will apply)*

Chardonnay, Cabernet, Bud Light, Budweiser, Heineken  
Diet Coke, Coke, Sprite  
Disposable Cups, Cocktail Napkins, Ice, Stir Sticks

**Service for up to 3 hours: \$19.95 per person plus tax and a 20% service charge**

### **Hosted Bar**

*(Sales Must Reach a Minimum of \$300.00 or additional charges will apply)*

Vodka, Rum, Tequila, Bourbon, Scotch, Gin  
Chardonnay, Cabernet, Bud Light, Budweiser, Heineken  
Diet Coke, Coke, Sprite, Tonic, Club Soda  
Assorted Mixers and Juices  
Limes, Cherries, Olives  
Disposable Cups, Cocktail Napkins, Ice, Stir Sticks

**Service for up to 3 hours: \$21.95 per person plus tax and a 20% service charge**

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.  
All charges will have a 20% Service Charge and 10.2% Sales Tax Added.

# 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.

All Prices & Menu Items are Subject to Change. Menus Revised: 8/12/14.

All charges will have a 20% Service Charge and 10.2% Sales Tax Added.