



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

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

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.

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

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.

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

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.

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

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.

Meeting Room Amenities

All Prices are Per Person & Menu Items are Subject to Change
All charges will have a 20% Service Charge and 10.2% 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 GuestsAdd \$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**

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.

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 GuestsAdd \$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

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.

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 GuestsAdd \$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

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.

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

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.

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

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.

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 GuestsAdd \$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)

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.

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

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.

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

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.

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 GuestsAdd \$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

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.

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

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.

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

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.

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 ++

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 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.

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

Choice of 1 Plated 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

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,
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.