



3838 E. Van Buren St.
Phoenix, AZ 85008
602-306-2323



CATERING
MENU

BREAKFAST

Continental Breakfast
Assorted Pastries & Muffins
Fresh Orange Juice
Freshly Brewed Coffee
Decaffeinated Coffee or Hot Tea
\$13pp++

Deluxe Continental Breakfast
Assorted Pastries, Muffins, Whipped
Butter & Jams, Sliced Fresh Fruit
Tray, Fresh Orange Juice
Freshly Brewed Coffee
Decaffeinated Coffee or Hot Tea
\$16pp++

Bagels & Cream Cheese \$35++/dozen
Croissants & Preserves \$35++/dozen

The Natural Breakfast
Assorted Yogurt
Granola
Sliced Fresh Fruit Tray
Crème Fresche Oatmeal
Assorted Quick Nut Breads & Oat & Bran Muffins
Whipped Butter, Jams & Skim Milk
Herbal Teas & Fresh Brewed Coffee
\$18pp++

American Grill Breakfast Buffet
Scrambled Eggs
Hash Browns
Bacon & Sausage
Biscuits & Gravy
Whole Fruit
Slice Fresh Fruit Tray
Assorted Yogurts
Assorted Breads & Bagels
\$19pp++
Add Pancakes or French toast for \$3++/per person
Add Omelet Station for \$3++/per person

PLATED BREAKFAST SELECTIONS

South of the Border
Scrambled Eggs, Chorizo &
Cheese wrapped in a Tortilla,
Southwestern Hash Brown,
Fresh Salsa, Fresh Fruit Garnish
\$18pp++

American Breakfast
Scrambled Eggs
Breakfast Potatoes
Choice of Bacon or Sausage
Fresh Fruit Garnish
Croissant served with Butter,
Jams and Jellies
\$18pp++

BREAKS THE PLANNER

Morning:

*Assorted Juices
Assorted Muffins & Pastries
Sliced Fresh Fruit Tray
Brewed Coffee, Decaffeinated Coffee, Hot Tea*

Mid Morning:

*Regular & Diet Soft Drinks
Brewed Coffee, Decaffeinated Coffee, Hot Tea*

Afternoon:

*Assorted Large Cookies
Bottled Water
Regular & Diet Soft Drinks
\$28 pp++*

*(Add **Two-Entree** Lunch Buffet, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea for additional \$19.95pp++)*

A LA CARTE REFRESHMENTS

<i>Coffee, Tea and Brewed Decaffeinated</i>	<i>\$44 per gallon</i>
<i>Whole or Skim Milk</i>	<i>\$26 per gallon</i>
<i>Assorted Sodas</i>	<i>\$3 each</i>
<i>Assorted Bottled Fruit Juices</i>	<i>\$3 each</i>
<i>Assorted Fruit Juices</i>	<i>\$42 per gallon</i>
<i>Mineral Waters</i>	<i>\$3 each</i>
<i>Assorted Muffins</i>	<i>\$33 per dozen</i>
<i>Assorted Fresh Baked Danish Pastries</i>	<i>\$32 per dozen</i>
<i>Fresh Baked Breakfast Breads</i>	<i>\$26 per loaf</i>
<i>Bagels & Cream Cheese</i>	<i>\$35 per dozen</i>
<i>Assorted Fresh Baked Cookies</i>	<i>\$28 per dozen</i>
<i>Fresh Baked Fudge Brownies</i>	<i>\$3 per dozen</i>
<i>Assorted Granola Bars</i>	<i>\$3 each</i>
<i>Assorted Fruit Yogurts</i>	<i>\$3 each</i>
<i>Whole Fruits</i>	<i>\$3 each</i>
<i>Jumbo Soft Pretzels</i>	<i>\$28 dozen</i>
<i>Lemon Bars</i>	<i>\$27 dozen</i>

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THEMED BREAKS

#1

SOUTH OF THE BORDER

\$14 pp ++

*Tortilla Chips, Salsa, Guacamole, Hot Queso Dip, Hot Bean Dip, Churros
Arizona Iced Tea and Bottled Water*

#2

SWEET TAKE AWAYS

\$14 pp ++

*Clear Party bags to fill with the following:
Assorted Mini Candy Bars, M&M's, Cinnamon Bears, Skittles, Gummies, Yogurt Pretzels,
Craisins, Mixed Nuts
Soft Drinks, Iced Tea, Bottled Water*

#3

THE PATRIOT

(Red, White and Blue theme)

\$16 pp ++

*Blue Corn Tortilla Chips, Red Salsa, Sour Cream/White Queso Dip, Yogurt Pretzels, Candy Bars
(with red, white and blue wrappers- ie: Almond Joy, Twizzlers, Baby Ruth, Kit Kat, 100K bars,
etc), Fresh Strawberries and Blue Berries with White Fruit Dip, Gatorade (red, white blue), Soft
Drinks (r/w/b cans): Pepsi, Diet Pepsi, Coke, Diet Coke, Sierra Mist, Ice Tea, Bottled Water*

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#4
ARIZONA BALL PARKS
\$17 pp ++

Jumbo Pretzels with Hot Cheese Sauce and Mustard, Popcorn/Caramel Corn, Rice Krispie Treats, Potato Chips, Peanuts, Mini Corn Dogs, Soft Drinks, Bottled Water

#5
CRUNCH N' MUNCH
\$17 pp ++

Broccoli, Carrot and Celery Sticks with Ranch, Mixed Nuts, Chex Mix, Candy Bars: Heath Bars, Kit Kats, Paydays), Apple Wedges with Caramel, Chips and Salsa, Regular and Peanut M&M's, Iced Tea, Lemonade, Bottled Water

#6
STAY FIT
\$17 pp ++

Apple Wedges with Peanut Butter, Yogurt, Granola, Fruit Trays, Mini Pretzels, Celery and Carrot Sticks with Ranch, Craisins, Popcorn, Premade Individual Smoothies, Chocolate Milk, Assorted Fruit Juices, Bottled Water

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LUNCH ENTREES

(Prices based on a Minimum of 15 people)

All Hot Luncheon Selections are served with Salad, Chef's selection of Seasonal Vegetables and Potatoes, Warm Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee, Hot or Ice Tea

Seared Herb Infused Chicken Breast

Seared Chicken Breast with drumette in a White Wine Au Jus Sauce \$26 pp++

Sliced New York Strip

Topped with Mushrooms and Cabernet Demi Glace \$26 pp++

Classic Baked Cheese Lasagna

Tender Strips of Pasta layered in a Delicious Cheese and Mixed Vegetable Stuffing and Garlic Bread \$18 pp++

Chicken Marsala

Sautéed Chicken Breast with Mushrooms and Marsala Wine Sauce \$25 pp++

Grilled Pacific Mahi Mahi

Served with caramelized pineapple relish \$26 pp++

Herb Crusted Roast Loin of Pork

With Apple Brandy Demi Glace \$26 pp++

Land & Sea

Petite Filet paired with broiled garlic Shrimp \$30 pp++

Herb Seared Salmon

Seared Salmon with a Honey Dijon Dill sauce \$26 pp++

Sea Scallops

Soy Caramelized with Pineapple Mango relish \$29 pp++

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Add \$3 per person below minimum.

COLD AND LIGHT LUNCHEONS

Prices based on a Minimum of 20 people

Add \$3 per person below minimum.

THE SANDWICH BOARD

\$20 pp++

Selections Include Mixed Green Salad, Potato Chips, Pickles, Dessert, Coffee, Decaffeinated Coffee, and Iced Tea

French Dip

Chicken Caesar

Italian Submarine

Veggie Delight

SALADS GALORE

Selections Include Coffee, Decaffeinated Coffee, Ice Tea and Dessert

Insalata Di Pollo

*Tender Slices of Grilled
Chicken Breast with Sun Dried
Tomato, Parmesan, Pine nuts
and Mushrooms, tossed with
Balsamic Vinaigrette
Served with Rolls and Butter
\$18 pp++*

***Chicken or Blackened
Salmon Caesar Salad***

*Sliced Grilled Chicken Breast
on a Bed of Caesar Salad with
Garlic Croutons
Served with Rolls and Butter
\$19 pp++*

Cobb Salad

*Topped with Avocado, Bacon,
Chicken, Tomato, Egg, Olives
and Crumbled Bleu Cheese
Served with Rolls and Butter
\$16.95 pp++*

Triple Salad

*Tuna, Chicken and Shrimp
Salads, on a Bed of Lettuce
Butter Croissants and
Marinated Vegetables
\$17.95 pp++*

THE CORNER LUNCHEON DELI BUFFET

(Minimum 15 people, please)

Choice of Three Salads

*Tossed Green Salad
Pasta Salad
Potato Salad
Orange Jicama Salad*

*Three Bean Salad
Cole Slaw
Spinach Salad
Southwest Macaroni Salad*

Sliced Meats

*Roasted Turkey Breast
Roast Beef
Honey Glazed Ham
Italian Salami*

Choice of Two Sliced Cheeses

*Cheddar Cheese
Swiss Cheese
Pepper Jack Cheese
Mozzarella Provolone American*

*Served with Appropriate Condiments
Assorted Sliced Breads
Chef's Choice of Dessert
Tea, Regular and Decaffeinated Coffee
\$22 pp++*

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HOT LUNCHEON BUFFET

(Minimum 25 people, please)

Selections Include Mixed Green Salad, Chef's Selected Salad, Rolls and Butter, Assorted Desserts, Coffee, Decaffeinated Coffee

Entrée Choices

*Seared Herb Infused Chicken Breast in Au Jus Sauce
Sautéed Chicken Breast in a Mushroom and Marsala Wine Sauce
Sliced New York Strip Topped with Mushrooms and Cabernet Demi Glace
Herb Crusted Stuffed Pork Loin with Caramelized Apple Glaze
Baked Salmon with Lemon Caper Burre Blanc
Homemade Vegetable or Meat Lasagna
Chef's Homemade Meatloaf with Gravy
Chicken Fettuccini Alfredo*

Choice of Two Items

*Roasted Garlic Mashed Potato
Potatoes Au Gratin
Wild Rice Pilaf
Roasted Rosemary Baby Red Potatoes
Season's Freshest Vegetable Medley
Broccoli
Asparagus
Green Beans Almondine*

*One Entrée.....\$24 pp++
Two Entrées.....\$26 pp++
Three Entrées..... \$28 pp++*

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DINNER ENTREES

Prices based on a Minimum of 20 people

Selections Include Mixed Green Salad, Seasonal Vegetable, Chef's Selection of Potato or Rice, Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee, Ice Tea

Chicken Wellington or Florentine

Served with Wild Mushroom Demi Glace

\$28 pp++

Roast Prime Rib of Beef

Slow Roasted Prime Rib of Beef Au Jus served with Creamy Horseradish Sauce

33 pp++

Filetto al Pepe & Petto di Pollo

4-oz Peppered Filet Mignon and Grilled Chicken Breast served with Cognac Cream sauce

\$46 pp++

Filet Mignon

8-oz Filet Mignon with Mushroom Marsala Sauce

\$38 pp++

Seared Herb Infused Chicken Breast

Pan Seared Oven Roasted Chicken Breast Fresh Herb & Roasted Garlic Infused

\$26 pp++

Baked Salmon

Served with a Fresh Lemon Caper Burre Blanc

\$31 pp++

Grilled Pacific Mahi Mahi

Served with a caramelized Pineapple relish

\$30 pp++

Roasted Stuffed Loin of Pork

Stuffed with Wild Mushroom Duxcelle & Caramelized Apple Glaze

\$28 pp++

Sesame Crusted Ahi Tuna

Flash Seared Medium Rare sushi grade ahi marinated & sesame encrusted

\$36 pp++

THEME BUFFETS

(Minimum 40 people, please)

Selections Include Coffee, Decaffeinated Coffee, Ice Tea

LITTLE ITALY

Antipasto Display, Traditional Caesar Salad, Pasta Station to Include: Tortellini Marinara, Fettuccini Alfredo, Meatballs in Red Sauce, Chicken Parmigiana, Baked Zucchini Provencal, Garlic Bread, Tiramisu or Cheesecake

\$35 pp++

FIESTA GRANDE

Mixed Garden Salad with Assorted Dressings, Mexicali Rice, Refried Beans, Cheese Enchiladas, Beef Taco Bar, Fajita Station: Choice of Chicken or Beef sautéed with Onions and Peppers, Flour Tortillas with Assorted Condiments, Churros

\$33 pp++

WESTERN COOKOUT

Fresh Lettuce Salad with Assorted Dressings, Potato Salad, Assorted Relish Tray with Ranch Dip, Fall off the bone Pork Ribs and BBQ Chicken, Ranch Cowboy Beans, Baked Potatoes, Corn on the Cob, Corn Bread and Apple Crumb Pie

\$36 pp++

CARIBBEAN DELIGHT

Tropical Mixed Green Salad with Strawberries, Mandarin Oranges, Almonds served with a light Vinaigrette Dressing, Sliced Fresh Fruit Tray, Sweet & Sour Pork, Mahi-Mahi with Mango Sauce, Chicken Skewers, Wild Rice, Stir Fry Island Vegetables, Sweet Breads, Kiwi Pie, or Coconut Cake

\$41 pp++

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Wine & Spirits

House Brands

Bourbon
Blend
Scotch
Vodka
Gin
Rum
Tequila

Call Brands

Jim Beam
Seagram's 7
Dewars White Label
Smirnoff
Bombay
Bacardi Silver
Cuervo Gold

Premium Brands

Jack Daniels
Seagrams VO
Chivas Regal
Absolut
Tanqueray
Bacardi Gold
Cuervo 1800

	<u>Host</u>	<u>Cash</u>
<i>Premium Brands</i>	\$8.00	\$9.00
<i>Call Brands</i>	\$6.50	\$8.00
<i>House Brands</i>	\$5.50	\$7.00
<i>House Wine</i>	\$7.00	\$7.50
<i>Imported Beer</i>	\$6.00	\$7.00
<i>Domestic Beer</i>	\$5.00	\$5.00
<i>Soft Drink</i>	\$3.00	\$3.00
<i>House Domestic Keg</i>	\$265.00	n/a
<i>House Imported Keg</i>	\$325.00	n/a
<i>Champagne Punch</i>	\$55 / Gallon	n/a
<i>Margarita Punch</i>	\$55 / Gallon	n/a
<i>Fruit Punch</i>	\$26 / Gallon	n/a

Bottled Wines & Champagnes

Sparkling Wines

Asti Verde \$29 / Bottle
Korbel Brut \$34 / Bottle

Red Wines

House Wine \$27 / Bottle
R. Mondavi Merlot \$33 / Bottle
R. Mondavi Cab \$33 / Bottle

White Wines

House Wine \$27 / Bottle
Columbia Crest \$30 / Bottle
Kendall Jackson \$32 / Bottle

Blush Wines

House Wine \$27 / Bottle
Sutter Home \$32 / Bottle

*A \$100++ Bartender fee will be waived with a \$300 in Bar Sales.

HORS D'OEUVRES

HOT APPETIZERS

(All Hors d'Oeuvres priced per 50 pieces)

<i>Spicy Chicken Wings</i>	\$125	<i>BBQ Rib Tips</i>	\$125
<i>Chicken Tenderloin Strips</i>	\$118	<i>Mini Chicken or Beef Wellingtons</i>	\$126
<i>Swedish or Italian Meatballs</i>	\$114	<i>Mini Tacos, Burritos, Taquitos</i>	\$120
<i>Breaded Ravioli</i>	\$105	<i>Crab cakes</i>	\$155
<i>Stuffed Mushrooms Caps</i>	\$115	<i>Shrimp Spring Rolls</i>	\$148
<i>Gourmet Mini Pizzas</i>	\$116	<i>Coconut Fried Shrimp</i>	\$156
<i>Tequila Jalapeno Poppers</i>	\$100	<i>Bacon Wrapped Shrimp</i>	\$165
\$100.00		<i>Bacon Wrapped Scallops</i>	\$165

COLD APPETIZERS

(All Hors d'Oeuvres priced per 50 pieces)

<i>Gourmet Roasted Bruschetta</i>	\$120
<i>Assorted Canapes</i>	\$120
<i>Ham & Swiss Cheese Roll ups</i>	\$125
<i>Pinwheel Tortillas</i>	\$110
<i>Cold Roast Beef on Endive Spears</i>	\$110
<i>Sliced Smoked Salmon on Toast Points</i>	\$120
<i>Iced Jumbo Shrimp</i>	Market Price
<i>Shrimp & Crab Salad on Focaccia</i>	\$125
<i>Roasted Eggplant, Red Pepper and Pesto on Focaccia</i>	\$120

CHIPS, DIPS & SNACKS

<i>Potato Chips</i>	\$17 lb
<i>Tortilla Chips</i>	\$19 lb
<i>Chili Con Queso and Salsa</i>	\$24 qt
<i>Guacamole</i>	\$28 qt
<i>Onion Dip</i>	\$18 qt
<i>Mixed Nuts</i>	\$22 lb
<i>Pretzels, Popcorn, and Bar Snacks</i>	\$14 lb

TASTY TRAYS ALA CARTE

SERVES	Small	Medium	Large
	10-12	20-25	40-50
<i>Fresh Vegetable Tray and Dill Dip</i>	\$66	\$91	\$176
<i>Spinach/Artichoke Dip with Gourmet Flat Breads</i>	\$71	\$116	\$196
<i>Assorted Fresh Sliced Fruit Tray</i>	\$91	\$121	\$211
<i>Antipasto Display & Sliced Italian Meats</i>	\$106	\$196	\$356
<i>Domestic & Imported Cheese Tray with Assorted Crackers</i>	\$101	\$191	\$351
<i>Deli Tray with Breads & Condiments</i>	\$111	\$216	\$396

THE CARVING STATION

Carving Stations (Carver Fee of \$75 will Apply)

STEAMSHIP ROUND OF BEEF

(SERVES 150)

Served with Creamed Horseradish

Au Jus and Petite Rolls

\$495

WHOLE BONELESS SMOKED TURKEY BREAST

(SERVES 50)

Served with Cranberry Sauce & Mayonnaise

Petite Rolls

\$235

HONEY GLAZED HAM

(SERVES 50)

Served with Honey Dijon Mustard

Petite Rolls

\$235

HERB CRUSTED PRIME RIB OF BEEF

(SERVES 50)

Served with Horseradish Cream & Au Jus

Petite Rolls

\$360

CARMELIZED APPLE GLAZED PORK LOIN

(SERVES 40)

Served with Apple Sauce & Mustard

Petite Rolls

\$235

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HOT DINNER BUFFET

(Minimum 40 people, please)

Selections Include Mixed Green Salad, Chef's Selected Salad, Rolls and Butter, Assorted Desserts, Coffee, Decaffeinated Coffee, Ice Tea

Entrée Choices

*Seared Herb Infused Chicken Breast in Au Jus Sauce
Sautéed Chicken Breast in a Mushroom and Marsala Wine Sauce
Sliced New York Strip Topped with Mushrooms and Cabernet Demi Glace
Stuffed Pork Loin with Caramelized Apple Glace
Alaskan Halibut with Lemon Caper Burre Blanc
Homemade Meat or Vegetarian Lasagna
Chef's Meatloaf with Gravy
Grilled Mahi Mahi with Pineapple Relish
Chicken Fettuccine Alfredo
Herb Seared Salmon with Remoulade Tartar Sauce
Filet Mignon in a Burgundy Mushroom Demi Glace (Add \$3 pp)*

Choice of Two Items

*Roasted Garlic Mashed Potato
Potatoes Au Gratin
Rice Pilaf
Wild Mushroom Risotto
Roasted Baby Red Potatoes
Marinated Grilled Vegetables
Seasonal Fresh Vegetable Medley
Grilled or Steamed Asparagus
Green Beans Almondine*

*One Entrée.....\$36 pp++
Two Entrées\$40 pp++
Three Entrées.....\$46 pp++*

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