

GLENDALE CIVIC CENTER



Day Meeting Banquet Menus

In Partnership with
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

About the Glendale Civic Center

The Glendale Civic Center was opened to the public in December 1998. It was initially developed as a community center to serve the needs of the growing population of Glendale. Today, the Glendale Civic Center remains one of the largest meeting and event facilities in the West Valley. We continue to serve the needs of the community by offering superior meeting and event space, state-of-the-art technology and outstanding food and beverage from Arizona Catering, our exclusive in-house caterer.

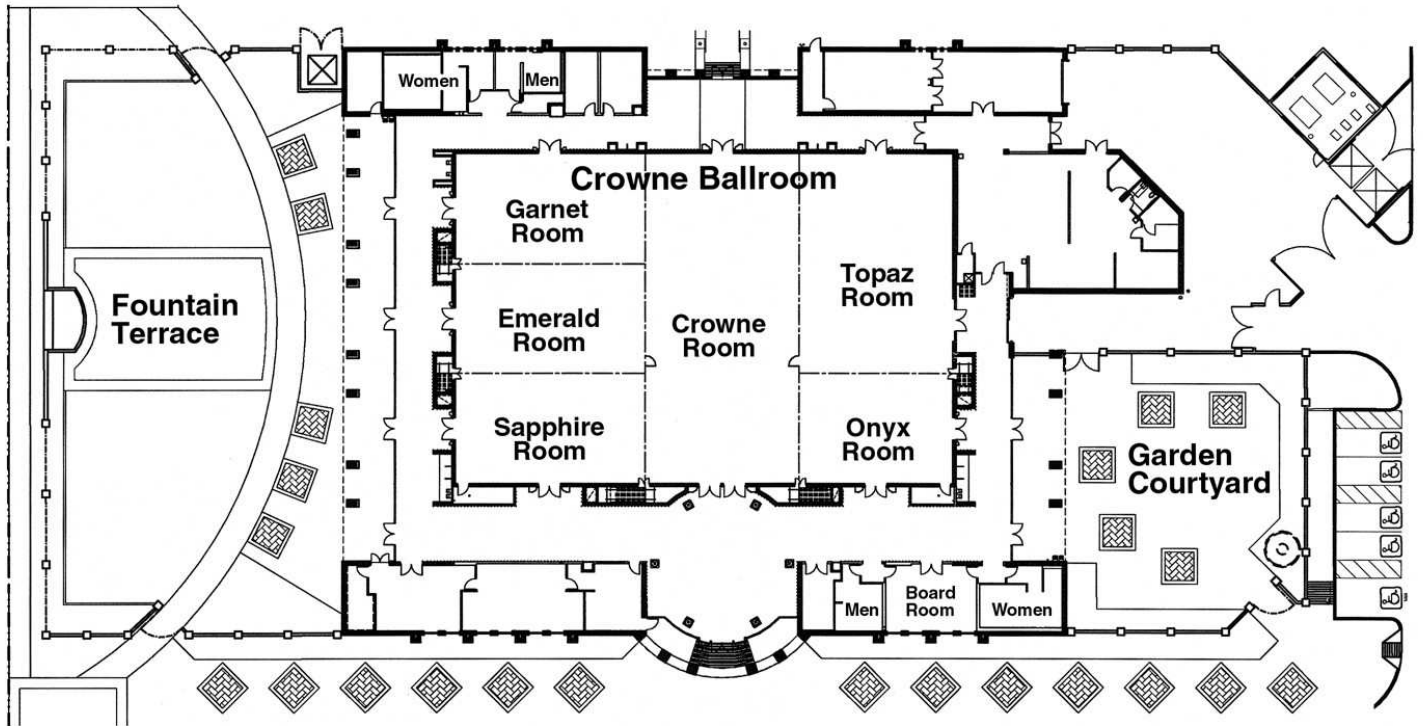
With over 40,000 square feet of flexible meeting space, the Glendale Civic Center can accommodate events of varying sizes. Our facility is equipped with state-of-the-art technology and audio-visual equipment to support your conference event.

The Glendale Civic Center is the proud recipient of *AZ Business Magazine's – Ranking Arizona* award for top meeting facilities. For the last four years, we were ranked #1 for the entire State of Arizona for meeting and event facilities under 50,000 square feet and in the top ten for the last 10 years. This prestigious award is an award voted on solely by our customers.

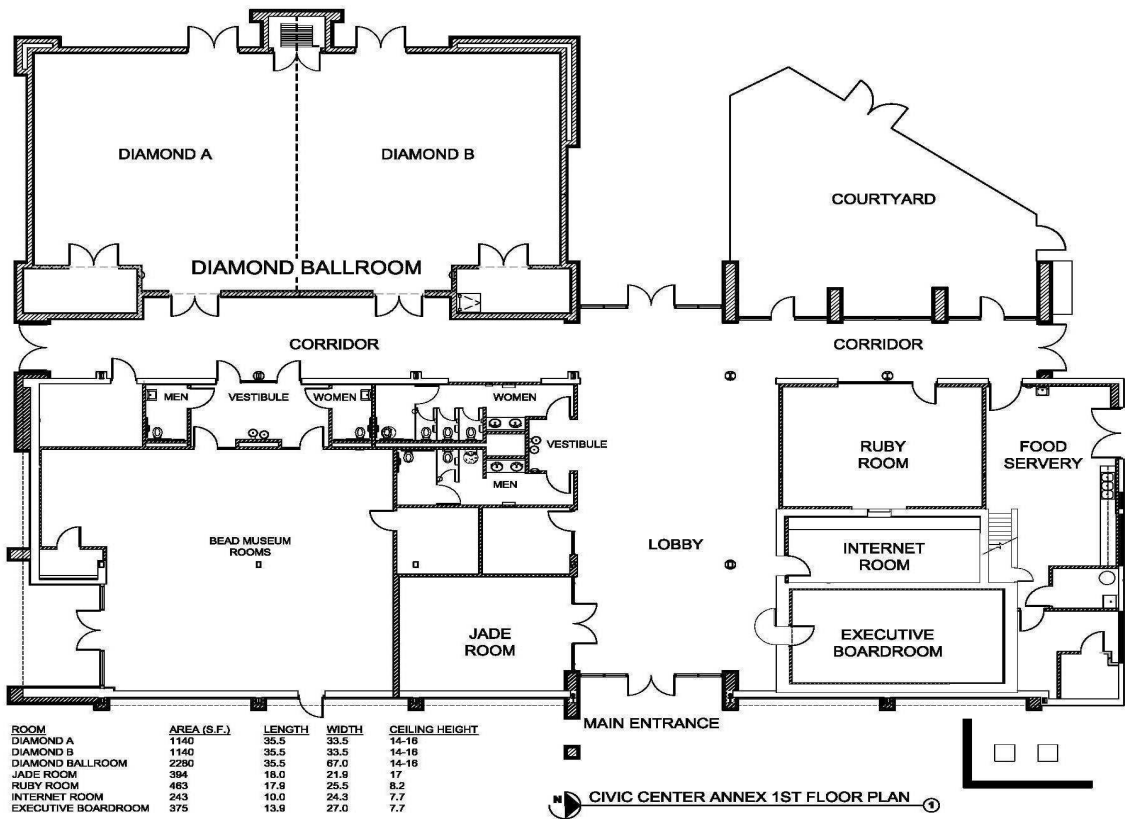
The staff at the Glendale Civic Center remains committed to providing each and every guest with the opportunity to experience the best in customer service.

***The Glendale Civic Center.....
where every guest deserves VIP treatment!***

Main Building



Annex Building



Day Meeting Banquet Menu Package

Option 1:

With Executive Continental Breakfast

\$42.95 Per Person

Plus tax and service charge

Option 2:

With All American Hot Breakfast Buffet

\$48.95 Per Person

Plus tax and service charge

Pricing is based on a 100 person minimum

Groups 51 to 99 guests..... Add \$75.00

Groups under 50 guests..... Add \$125.00

Executive Continental Breakfast

Selection of Sweet Breads, Muffins,
and Croissants
Freshly Baked Bagels
(Toaster Available)
Served with Cream Cheese, Creamery Butter & Preserves
Seasonal Fruit Display
Assorted Low Fat Yogurts
Assorted Juices
Freshly Brewed Columbian Coffee,
Decaffeinated Coffee,
Hot Tea Selection & Spring Water

All American Hot Breakfast Buffet

Selection of Sweet Breads, Muffins,
and Croissants
Served with Creamery Butter & Preserves
Seasonal Fresh Fruit Display
Scrambled Eggs
Seasoned Breakfast Potatoes
Crisp Bacon
Assorted Juices
Freshly Brewed Columbian Coffee,
Decaffeinated Coffee,
Hot Tea Selection & Spring Water

All Day Beverage Station

Assorted Soft Drinks
Bottled Waters
Freshly Brewed Columbian Coffee,
Decaffeinated Coffee
Hot Tea

Buffet Luncheon Selections

Green Salads

(Choice of One)

Traditional Garden Salad

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

Fiesta Salad

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

Mandarin Salad

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

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese and Focaccia Croutons
Traditional Caesar Dressing

Wedge Salad

Quartered Iceberg Wedges
With Chopped Bacon, Crumbled Bleu Cheese, Diced Tomatoes (on side)
Served with Choice of House Made Bleu Cheese Dressing and Ranch Dressing

Summer Slaw

Shredded Cabbage tossed with Sliced Almonds, Dried Cranberries & House Made Cranberry Vinaigrette

Soup
Choice of One

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	

Buffet Luncheon Selections **(Choice of 1)**

Buffet # 1

Old Fashioned Braised Black Angus Beef Pot Roast

Slow Roasted and Served with a Savory Brown Gravy

Herb Roasted Turkey Breast

With Homestyle Gravy

Tender Breast of Turkey, Herb Roasted
and served with a Traditional Gravy

Homemade Mashed Potatoes

Honey Glazed Carrots

Fresh Rolls, Sweet Cream Butter

Buffet # 2

Chicken Marsala

Lightly Seared Breast of Chicken in Traditional Marsala Sauce

Vegetarian Penne Pasta

Served with Tomato Basil Marinara

Sautéed Italian Vegetable Medley

Italian Bread Sticks

Buffet # 3

Stir Fried Sweet Chili Chicken

Chicken Breast Strips Stir Fried

in a Sweet Chili Sauce

Stir Fried Hoisin Beef

Thin Strips of Choice Sirloin of Beef Stir Fried with Mushrooms & Green Onions

in a Housemade Hoisin Sauce

Stir Fried Vegetables

Fried Rice

Steamed Rice

Fortune Cookies

Buffet # 4

Brown Sugar & Orange Glazed Pork Loin

Tender Sliced Pork Loin Dry Rubbed and Topped with an Orange Sweet Glaze

Chicken Chardonnay

Tender Breast of Chicken in a Light Cream Sauce

Rice Pilaf

Seasonal Vegetables

Fresh Rolls, Sweet Cream Butter

Buffet # 5

Chicken Fajitas

Tender Marinated Chicken Breast Strips Perfectly Seasoned

Then Sautéed with Sweet Onions and Bell Peppers

Spinach and White Cheese Enchiladas

Traditional Flour Tortillas filled with Spinach, Mild Peppers and Monterrey Jack Cheese

Served with Refried Beans, Spanish Rice, Tortilla Chips,

Guacamole & Fire Roasted Tomato Salsa

Warm Flour Tortillas

Buffet # 6

Barbeque Chicken

Coca-Cola Brined Barbeque Chicken Quarters Grilled To Perfection

BBQ Brisket of Beef

Slow Roasted & Smoked Brisket of Beef Topped with a Savory Barbeque Sauce

Mashed Potatoes

Bacon and Brown Sugar Baked Beans

Corn Cobbettes with Butter

Fresh Rolls, Sweet Cream Butter

Buffet # 7

Smoked Gouda and Spinach Stuffed Chicken

Tender Breast of Chicken filled with Smoked Gouda and Spinach
Topped with Roasted Red Pepper Coulis

Southwestern Meatloaf

Tender Meatloaf Seasoned with Authentic Southwestern Spices
Served with a Mushroom Demi-Glaze
Smoked Gouda Mashed Potatoes
Seasonal Fresh Vegetables
Fresh Rolls, Sweet Cream Butter

Buffet # 8

Champagne Chicken

Tender Breast of Chicken with a Creamy Light Mushroom Sauce

Slow-Roasted Brisket of Beef

Tender Beef Brisket Sliced and Served with Demi-Glaze
Smoked Gouda Mashed Potatoes
Seasonal Fresh Vegetables
Fresh Rolls, Sweet Cream Butter

Desserts

Choice of Two

Homemade Bread Pudding served with Warm Vanilla Sauce
Selection of Gourmet Dessert Bars & House Baked Cookies
Chocolate Layered Cake
Warm Apple Crisp Served with Fresh Whipped Cream
Southern Pecan Pie
House Baked Apple Pie with Cinnamon Sugar Whipped Cream
New York Style Cheesecake with Strawberry Sauce
Carrot Cake

Afternoon Break Food Selections

(Choice of one Salty and One Sweet Snack)

Salty Snacks

Tortilla Chips

With Fire Roasted Tomato Salsa

Potato Chips with French Onion Dip

Warm Soft Pretzels

Hot Mustard

Pita Chips

Traditional Hummus

Sweet

Assorted Freshly Baked Cookies and Chocolate Brownies

Rice Crispy Treats

Granola Bars

Churros

M & M's, Hershey Miniatures

Meeting Accompaniments:

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

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.