



# GLENDALE CIVIC CENTER



## Day Meeting Banquet Menus

In Partnership with  
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)

# 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.

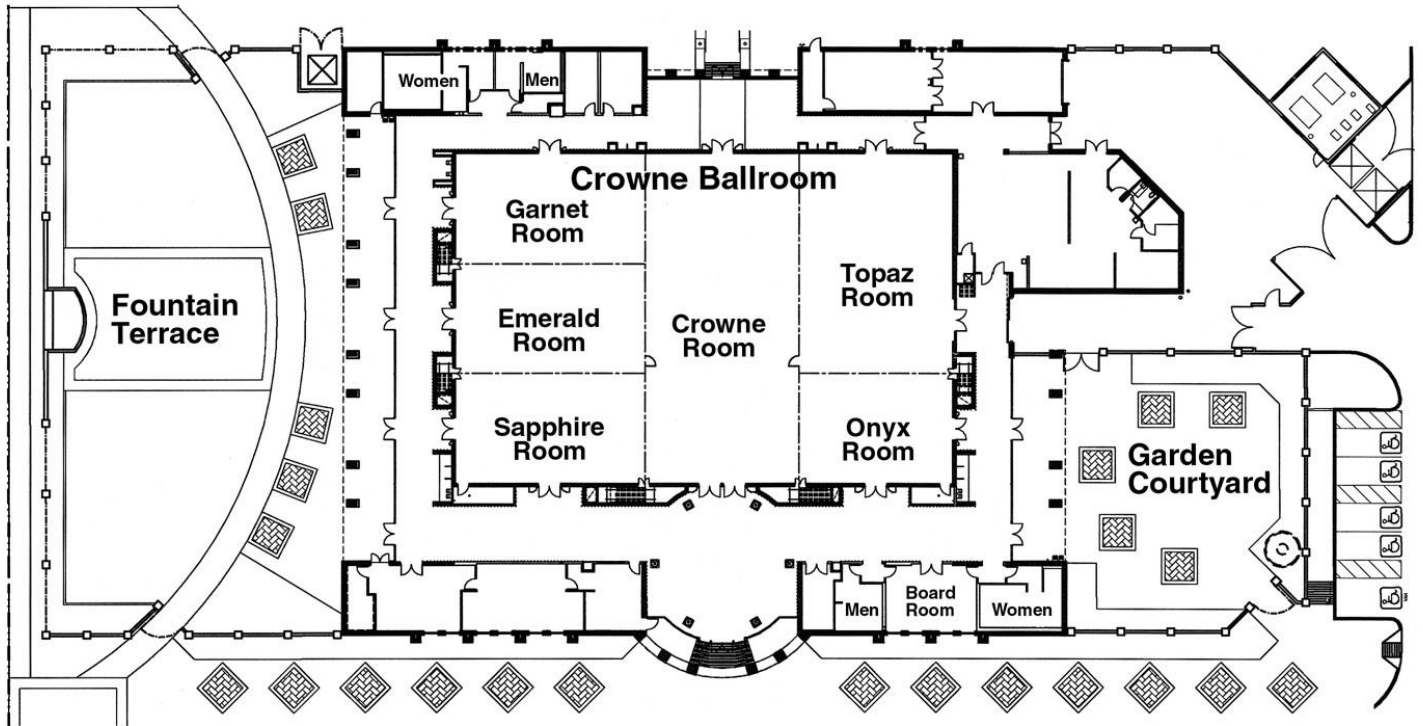
With over 40,000 square feet of flexible meeting space, the Glendale Civic Center can accommodate events of varying sizes. Our facility is equipped with state-of-the-art technology and audio-visual equipment to support your conference event.

The Glendale Civic Center is the proud recipient of *AZ Business Magazine's – Ranking Arizona* award for top meeting facilities. Last year, we were ranked 1st for the entire State of Arizona for meeting and event facilities under 50,000 square feet. This is the 6<sup>th</sup> year the Glendale Civic Center has been awarded this prestigious award for being in the top Ten.

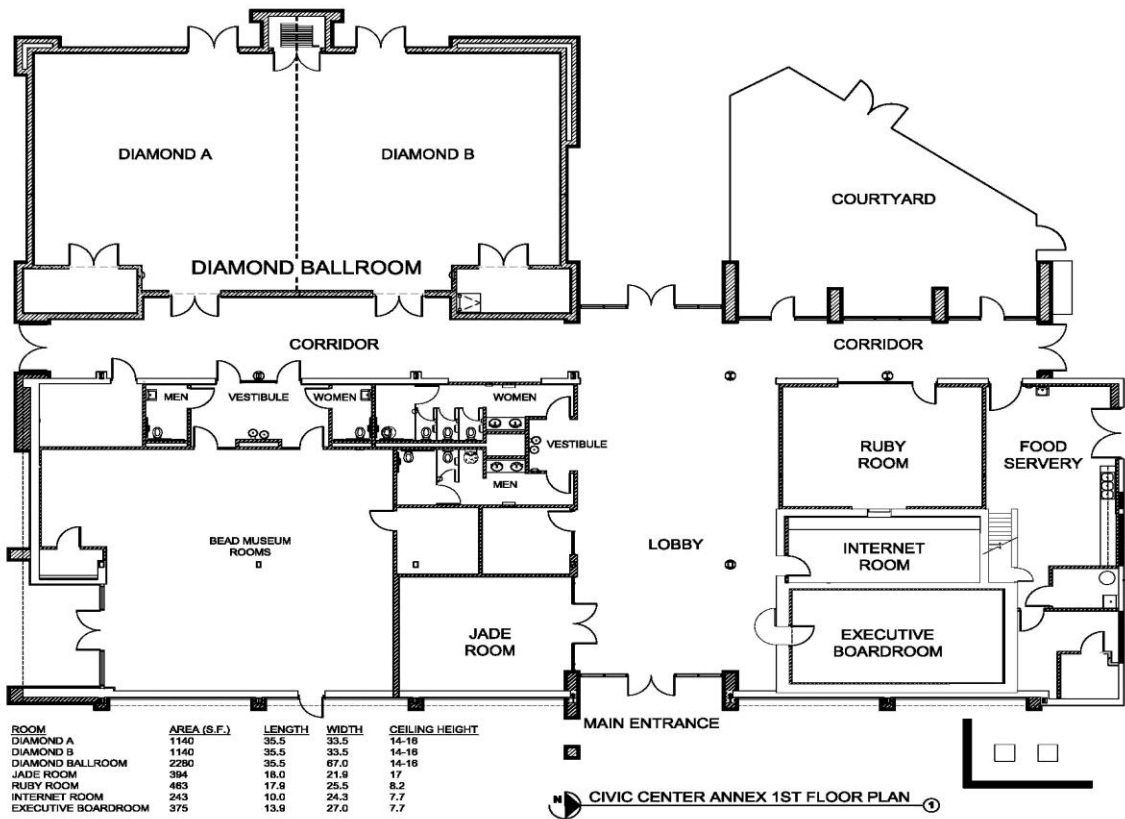
The staff at the Glendale Civic Center remains committed to providing each and every guest with the opportunity to experience the best in customer service.

***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, labor and service charge

## **Option 2:**

Breakfast Burrito Buffet

**\$44.95 Per Person**

Plus tax, labor and service charge

## **Option 3:**

With All American Hot Breakfast Buffet

**\$48.95 Per Person**

Plus tax, labor and service charge

**Pricing is based on a 50 person minimum**

## **Executive Continental Breakfast**

Selection of Sweet Breads, Muffins, & Croissants  
Freshly Baked Bagels  
(Toaster Available)  
Served with Cream Cheese, Creamery Butter & Preserves  
Seasonal Fruit Display  
Yogurt Parfait with Fresh Berries and Granola  
Assorted Juices

## **Breakfast Burrito Buffet**

Selection of Breakfast Danishes  
Whole Fruit Basket  
With Apples, Oranges & Grapes  
Egg & Cheddar Cheese Breakfast Burritos  
Egg, Ham & Cheese Breakfast Burritos  
Assorted Juices

## **All American Hot Breakfast Buffet**

Selection of Sweet Breads, Muffins, & Croissants  
Served with Creamery Butter & Preserves  
Seasonal Fresh Fruit Display  
Scrambled Eggs  
Seasoned Breakfast Potatoes  
Crisp Bacon  
Assorted Juices

## **All Day Beverage Station**

Freshly Brewed Columbian Coffee,  
Decaffeinated Coffee  
Hot Tea  
Bottled Water  
Assorted Soft Drinks (Available in afternoon)

# **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

# **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 Picatta**

Lightly Seared Breast of Chicken in Lemon Caper Sauce

### **Vegetarian Penne Pasta**

Served with Tomato Basil Marinara

Sautéed Italian Vegetable Medley

Italian Bread Sticks

## **Buffet # 3**

### **Stir Fried Sweet Chili Chicken**

### **Stir Fried Hoisin Beef**

With Toasted Almonds and Stir-Fry Vegetables

### **Sweet & Sour Pork**

Fried Rice

Steamed Rice

Fortune Cookies

## **Buffet # 4**

### **Brown Sugar & Orange Glazed Pork Loin**

#### **Chicken Chardonnay**

Tender Breast of Chicken in a Light Cream Sauce  
Rice Pilaf  
Seasonal Vegetables  
Fresh Rolls, Sweet Cream Butter

## **Buffet # 5**

### **Green Chile Beef**

Southwestern-Style Shredded Green Chile Beef

### **Chicken Fajitas**

Tender Julienne Strips of Chicken Breast  
Sautéed with Sweet Onions and Green, Red and Yellow Bell Peppers

### **Pork Adobo**

Seasoned Cubed Pork Loin with Rice

### **Spinach and White Cheese Enchiladas**

Traditional Flour Tortillas filled with Spinach, Mild Peppers and Monterrey Jack Cheese  
Served with Refried Beans, Guacamole  
Fire Roasted Tomato Salsa  
Warm Flour Tortillas

## **Buffet # 6**

### **Barbeque Chicken**

Coke-Brined Barbeque Chicken Quarters

### **BBQ Brisket of Beef**

Garlic Cheese Grits  
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-Glace  
Smoked Gouda Mashed Potatoes  
Seasonal Fresh Vegetables  
Fresh Rolls, Sweet Cream Butter

## **Buffet # 8**

### **Champagne Chicken**

Tender Breast of Chicken with a Creamy Mushroom Sauce

### **Slow-Roasted Brisket of Beef**

Tender Beef Brisket Sliced and Served Au Jus  
Smoked Gouda Mashed Potatoes  
Seasonal Fresh Vegetables  
Fresh Rolls, Sweet Cream Butter

## **Desserts**

Assorted House Baked Cookies & Chocolate Brownies

And Choice of 1 additional

Homemade Bread Pudding served with Warm Milk Chocolate Sauce

Chocolate Brownies

Chocolate Layered Cake

Fruit Cobbler Served with Fresh Whipped Cream (fruit dependent on season)

House Baked Apple Pie with Cinnamon Sugar Whipped Cream

New York Style Cheesecake with Strawberry Sauce

Carrot Cake

## **Afternoon Break Food Selections**

**(Choice of two)**

Tortilla Chips  
With Fire Roasted Tomato Salsa

Potato Chips with French Onion Dip

Warm Soft Pretzels  
Hot Mustard

Vegetable Crudit  served with Ranch Dipping Sauce

Pita Chips  
Traditional Hummus

Assorted Freshly Baked Cookies and Chocolate Brownies

Rice Crispy Treats

Fresh Fruit Selection

Granola Bars

Churros

Assorted Candies

**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.