



# 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.

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

# Continental Breakfast Selections

Prices are per person, based on a minimum of 50 guests.

**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.

### 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**

All Prices & Menu Items are Subject to Change.

All charges will have a 20% Service Charge, Labor 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 50 guests.

### 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 50 guests.

*(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 50 guests.

### **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 Cookie

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.

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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.

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.

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## Light Plated Lunches

Prices are per person, based on a minimum of 50 guests.

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 50 guests.

### **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 40 guests.

**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 ++

All Prices & Menu Items are Subject to Change.  
All charges will have a 20% Service Charge, Labor 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.

All charges will have a 20% Service Charge, Labor 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.

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

## Hors d'oeuvres Stations

Prices are per person, based on a minimum of 50 guests.

Based on up to 2 hour service period.

Additional service charges apply where service is required for longer than 2 hours. A Minimum of 3 stations are required, unless accompanied by dinner

### Cheese & Charcuterie Display

Assorted Cheese with Chef's Selection of Cured Meats Served with Crackers & Garlic Brushed Crostini  
\$13

### Assorted Dip Display

(Choice of 2)

Spinach & Roasted Artichoke Dip (Warm)  
Warm Crab and Roasted Artichoke (Warm)  
Roasted Pimento Cheese Dip (Cold)  
Sour Cream Based Ranch Dip (Cold)  
Roasted Red Pepper Hummus (Cold)

Served with House Made Kettle Chips, Soft Pita Triangles & Colorful Vegetable Crudité  
\$16

### Seasonal Fresh Fruit Display

\$9

### Vegetable Lovers

Seasonal Grilled Vegetable Display  
Traditional Hummus  
Tzatziki Sauce  
Served with Soft Pita

\$8

### Bruschetta Display

Classic Bruschetta  
Granny Smith Apple, Brie Cheese & Honey Bruschetta  
Southwestern Style with Black Beans, Pico de Gallo, Roasted Corn & Oaxaca Cheese Bruschetta  
Prosciutto, with Mozzarella, Pesto Spread Bruschetta  
\$14

All Prices & Menu Items are Subject to Change.

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### **Mac & Cheese Station**

Creamy Macaroni & Cheese

Served with toppings: Toasted Garlic Bread Crumbs, Diced Ham, Sliced Jalapenos, Bacon, Scallions, Grilled Onions & Diced Tomatoes

\$15

### **Mashed Potato Station**

Buttery Whipped Mashed Potatoes

Served with Topping: Shredded Cheddar Cheese, Pepper Jack Cheese, Sour Cream, Bacon, Butter, Chives, Shredded BBQ Pork, Crispy Onions & Gravy

\$14

### **Pasta Station**

Grilled Vegetable Pasta Salad (Cold, Vegetarian)

Angel Hair Pasta with Fresh Basil, Grilled Red Peppers, Grilled Marinated Chicken tossed in a Lemon Herb Sauce & Topped with Parmesan Cheese (Hot)

Creamy Shrimp Pasta with Sun Dried Tomatoes, Baby Spinach, Fresh Basil & Topped with Parmesan Cheese (Hot)

Garlic Bread

\$16

### **Street Tacos**

Build Your Own with:

Chopped Pastor Chicken

Smoked Chopped Beef

Flour & Corn Tortillas, Chopped Onions & Cilantro Mix, Pico de Gallo, Shredded Cheese, Sour Cream & Assorted Hot Sauces

\$18



All Prices & Menu Items are Subject to Change.

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## Hors d'oeuvres

Prices are per person, based on a minimum of 50 guests.

Choice of 4: \$23.95 per person ++

Choice of 5: \$29.95 per person ++

Choice of 6: \$35.94 per person ++

Choice of 7: \$41.93 per person ++

Pricing is based on up to a 2 hour service period.

Additional service charges apply where service is required for longer than 2 hours. Pricing includes (2) pieces per person, heavy hors d'oeuvres are available, please contact us for pricing

To hors d'oeuvres with dinner, please contact Arizona Catering for discounted pricing

### Chicken Skewers

Tandoori Spiced Chicken Skewers with Mint Chimichurri  
Grilled Jamaican Jerk with Pineapple Chutney  
Pastor Chicken Skewer with Cumin Lime Dip  
Chicken Satay with Spicy Thai Peanut Sauce  
Bourbon – Glazed Chicken Skewer with Charred Pineapple

### Mini Tacos (Soft Flour)

Beef: Roasted Beef Ribeye with El Salvadorian Chimichurri  
Korean BBQ Pork Belly Tacos with Shaved Radicchio, Korean BBQ Sauce & Kimchee Aioli  
Chicken: Tex Mex Seasoned Chicken, Queso Fresca, Pickled Shaved Onion & Cilantro  
Mini Pastor Tacos with Red Onion, Queso Fresco & Micro Grilled Pineapple

### Spring Rolls

Smoked Pork & White Cheddar Egg Rolls with Whiskey BBQ Sauce  
Pork Sloppy Joe Blend with Pepper Jack Queso (on the side)  
Street Corn Spring Rolls with Jalapeno, Cheddar & Smoked Ancho Lime Dip  
Artichoke Spinach Dip Spring Rolls

### Sliders

Cowboy Sliders: Black Angus Beef, Longhorn Yellow Cheddar, BBQ Mayo & Onion Strings  
Little Beef n' Bree Sliders: Black Angus Beef, Brie Cheese, Picked Red Onions & Bacon  
Black & Bleu Sliders : Black Angus Beef, Bleu Cheese, Caramelized Onion, Bacon Crumbles, Dijon-Ketchup & Pickle Chip  
Fried Chicken Sliders: Panko Dusted Chicken, House Made Pickles, Arugula & Lemon Aioli  
Chicken Parmesan Sliders: Butter Toasted Panko Crusted Chicken, House Made Rustic Marinara, Arugula, Provolone & Crushed Red Pepper Aioli

### Meatballs

House Ground & Hand Formed Brisket & Bacon Meatball Served with Chipotle Romesco Sauce  
Slow Roasted Pork Belly Cubes Served with Bourbon BBQ Sauce  
Green Chili Meatballs  
Pesto Rubbed Meatballs with Mushroom Cream Sauce  
Maple, Bacon Bourbon Meatballs

All Prices & Menu Items are Subject to Change.

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



## Hors d'oeuvres Reception

Priced per person. Pricing includes 2 pieces per person unless noted. Please contact Arizona Catering for a heavy hors d'oeuvres reception

### Beef & Pork

Beef-Boursin-Sherry Onion Jam Crostini: Toasted Crostini, Sherry Onion Jam, Boursin, Pepper Mélange Seared Beef

Peppered Beef Tenderloin with Stilton Bleu Cheese Spread on a Sourdough Crostini with Chive

Shaved Pepper Mélange Seared Beef Tenderloin Crostini: With Goat Cheese Whip, Julienned Roasted Red Pepper and Chive Spike

Southern Style Muffaletta Skewer: Pimento Cheese Fried Olive, Cured Meat, Baby Gherkin



Pistachio Crusted Pork Tenderloin Pop with Brandied Cherry Jam and Crispy Leeks

Maple and Black Pepper Pork Tenderloin Pop with Brown Sugar Sweet Potato

Prosciutto-Honey-Pear Crostini: Honey Rosemary Glazed Pear, Roasted Garlic Chevre, Crisp Prosciutto

Grilled Tandoori Beef Skewer with Pineapple Chimichurri

Sweet Italian Sausage Stuffed Mushroom Caps with Parmesan

Red Bliss Potato filled with Roquefort Cream and Bacon

All Prices & Menu Items are Subject to Change.

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

## Hors d'oeuvres Reception

Priced per person. Pricing includes 2 pieces per person unless noted. Please contact Arizona Catering for a heavy hors d'oeuvres reception

### Chicken & Duck

Bacon Wrapped Chicken Bite with Bleu Cheese Aioli

East Asian Chilled Chicken Roulade with Pickled Red Ginger and Scallions

Crispy Coconut Chicken Bite with Costa Rican Golden Pineapple and Roasted Red Bell Pepper Marmalade

Greek Grilled Chicken Phyllo Tartlet with Spinach and Feta Cheese

### Seafood

Gulf Blue Corn Shrimp: Gulf Shrimp, Sweet Blue Corn batter, Ginger Apple Slaw, Horseradish Aioli

Mini Crab Cakes with Citrus Aioli and Chive

Sesame-Seared Salmon Pops with Grilled Scallions

Mini Michoacán Shrimp Tamales: Michoacán Spiced Shrimp, Masa, Charred Tomato Salsa, Cilantro

Smoked Salmon Goat Cheese Crostini: Smoked Salmon, Chive Goat Cheese Mousse, Caviar, Mint on Honey Wheat Toast

Bacon-Wrapped Shrimp on a bed of House Made Chimichurri

Black and White Sesame Seared Ahi Tuna with Asian Slaw on a Crispy Won Ton

Sweet and Spicy Raspberry Habanero Glazed Grilled Shrimp Skewers



All Prices & Menu Items are Subject to Change.

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## **Single Entrée Dinner**

Prices are per person, based on a minimum of 50 guests.

All Plated Entrée Choices are accompanied by  
Beverage service of Water, Iced Tea and Coffee on Request .

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

All meals include Freshly Baked Bread with Butter  
And Dessert Selection

## **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

All Prices & Menu Items are Subject to Change.

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

## **Entrées**

**(Choice of One)**

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

Pot Roast with Savory Brown Gravy

\$28

### **Sicilian Lasagna**

Sicilian Lasagna with Italian Seasoned Ground Beef

\$30

### **Champagne Chicken**

Roasted Chicken with Champagne Mushroom Cream Sauce

\$29

### **Slow Roasted Sliced Beef Brisket**

\$33

### **BBQ Chicken Quarters**

\$29

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

Chicken Breast Stuffed with Smoked Gouda and Spinach, Topped with Roasted Red Pepper Coulis

\$31

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

Slow Roasted and Seared with a Fig and Molasses Glaze

\$34

### **Pork Loin**

Grilled Pork Loin Glazed with a Blackberry Jalapeno Sauce

\$33

### **Beef Tenderloin**

Charbroiled Tenderloin of Beef Medallions with a Port Reduction Demi-Glace

\$36

All Prices & Menu Items are Subject to Change.

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## **Starch**

### **(Choice of One)**

|   |                                      |
|---|--------------------------------------|
| Whipped Potatoes  | Smoked Gouda Whipped Potatoes        |
| Au Gratin Potatoes  | Cheddar Whipped Potatoes             |
| Garlic Mashed Potatoes  | Loaded Baked Potato Bake             |
| Loaded Twice Baked Potatoes   | Rosemary Roasted Fingerling Potatoes |
| Whipped Sweet Potatoes  | Three Onion Whipped Potatoes         |
| Roasted Parsley Baby Red Potatoes   | Grilled Vegetable Cous Cous (cold)   |
| Wild Rice Medley  | Spanish Rice                         |
| Jasmine Basmati Rice  | Wild Mushroom Risotto                |
| Parmesan Risotto  | Baked Potato Bar + \$1 per person    |
| Baked Steak Fries   | Lemon Herb Roasted Yukon Potatoes    |
| Whipped Cauliflower   | Cauliflower Rice                     |
| Steamed Brown Rice  | Southwestern Mac & Cheese            |
| Horseradish- Sour Cream Mashed Potatoes   | Penne Pasta with Marinara Sauce      |
| Tri Colored Cheese Tortellini with Smoked Salmon Alfredo Sauce + \$1 per person |                                      |

## **Vegetable**

### **(Choice of One, some vegetables may not be available out of season)**

|  |                                      |
|--|--------------------------------------|
| Steamed Broccoli                           | Sauteed Squash Medley                |
| Tomatoes Florentine                        | Honey Glazed Carrots                 |
| Sauteed Green Beans                        | Grilled Asparagus + \$.50 per person |
| Maple Glazed Brussel Sprouts               | Roasted Root Vegetable Medley        |
| Baked Parmesan Zucchini Spears             | Peas & Pearl Onions                  |
| Sauteed Spinach with Roasted Garlic Cloves | Buttery Loose Kernel Corn            |
| Creamed Corn                               | Carrot Souffle                       |
| Broccolini with Browned Butter             | Herb Grilled Portabella Mushrooms    |
| Charred Bell Peppers with Lime Glaze       | Corn Cobbettes                       |

## **Desserts**

### **(Choice of One)**

New York Style Cheesecake with Strawberry Sauce  
Home Made Bread Pudding with French Vanilla Sauce  
Berry Cobbler with Home Made Whipped Cream  
Apple Cobbler with Cinnamon Whipped Cream  
Chocolate Cake  
Carrot Cake  
Chocolate & Berry Dessert Cups  
Banana Pudding & Vanilla Wafer Cups

All Prices & Menu Items are Subject to Change.  
All charges will have a 20% Service Charge, Labor 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 5 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.

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