

# Reception Menus

*Fresh, Innovative, Personalized Events*



Arizona Catering began in April 1986 as a sole proprietorship. At its inception, our main focus was attentive customer service and offering the highest quality of food. As the company has grown, this has continued to be our focus. We're constantly looking for ways to make events better, more beautiful, more magical.

After hours of staff training, recipe creating and Pinterest searching we asked ourselves, what should we do now.

The answer was to merge with Spectrum Catering, Concessions and Events. Arizona Catering is now powered by Spectrum to bring you new creative menus, expanded professionally trained staff, new buffet designs and so much more.

You will find no one more committed to providing you with the highest quality of food and service than Arizona Catering. We look forward to the opportunity to create your catering experience!

# Hors D' Oeuvres

## Table Displays

Minimum of 2 hors d'oeuvres table displays required or one selection when accompanying dinner

## Cheese and Charcuterie Display

Artisan Cheeses: Alpine Style Grand Cru Reserve, Buttermilk Bleu Affinee aged 6 Months, MezzaLuna Fontina, Red Spruce 4 year Cheddar, Full Cream Vintage Van Gogh, Soft Goat and Brie with Chef's Selection of Cured Meats accompanied by Fig Jam, Seasonal Nuts, House Made Flat Bread and Crostini  
\$21.95 per person

## Sushi and Sashimi Display

Assorted Nigiri and Sushi Rolls accompanied by Wasabi, Pickled Ginger, Soy Sauce, Lemons and Chopsticks  
Market Price per person

## Assorted Dip Display

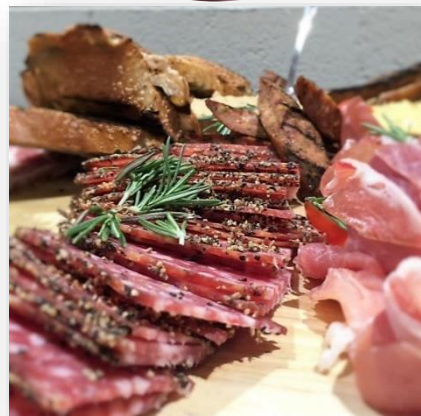
Warm Crab and Roasted Artichoke  
Warm Roasted Pimento and Gouda  
Tomato Caper with Thai Basil (Chilled)  
Blended Olive Tapenade (Chilled)  
Served with Assorted Flat Breads, Crostini and Soft Pita Triangles  
\$17.65 per person

## Build Your Own Bruschetta 3 Ways

Traditional: Tomato, Basil, Fresh Garlic and Olive Oil  
Greek Style: Fresh Cucumbers, Tomato, Red Onion, Kalamata Olives and Feta Cheese tossed in Red Wine Vinaigrette  
Southern Style: Grilled Sweet Corn with Fresh Lime, Cilantro, Paprika, Tomato, Jalapenos and Spicy Chipotle Aioli  
\$13.50 per person

## Traditional Cheese Display

Served with Assorted Crackers  
\$15.00 per person





# Hors D' Oeuvres

## Table Displays

Minimum of 2 hors d'oeuvres table displays required or one selection when accompanying dinner

### Artesian Cheese Display

Alpine Style Grand Cru Reserve, Buttermilk Bleu Affinee aged 6 Months, MezzaLuna Fontina – an Italian Alpine favorite, Red Spruce 4 year Cheddar, Full Cream Vintage Van Gogh, Soft Goat and Brie with Fig Jam, House Made Flat Bread and Crostini

\$19.00 per person

### Assorted Cheese and Fruit Display

Served with Assorted Crackers

\$17.00 per person

### Seasonal Fruit and Berry Platter

The Season's Freshest Colorful Selection of Sliced Fruit and Berries

\$12.00 per person

### Mediterranean Display

Choice of two Dips: House Made Hummus, Baba Ghanoush, Tabbouleh, Olive Tapenade, Roasted Vegetables and Garlic (each additional dip \$3.00pp)

Served with House Made Flat Bread and Soft Pita Triangles

Antipasti Skewers of Olives, Cured Meats and Cheeses

\$13.00 per person

### Colorful Farmer's Market Vegetable Display

With Dill Dip or Tzatziki Dip \$13.00 per person

With House Made Hummus and Olive Tapenade \$13.85 per person

# Hors D' Oeuvres

## Individual Bites

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

### 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)

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

### Spring Rolls

Smoked Pork and 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 and Smoked Ancho Lime Dip  
Artichoke Spinach Dip Spring Rolls

### Sliders

Cowboy Sliders: Black Angus Beef, Longhorn Yellow Cheddar, BBQ Mayo and Onion Strings  
Little Beef' N Brie Sliders: Black Angus Beef, Brie Cheese, Pickled Red Onion and Bacon  
Black and Blue Sliders: Black Angus Beef, Gorgonzola, Caramelized Onion, Bacon Crumbles, Dijon-Ketchup and Pickle Chip  
Bacon Fat Chicken Sliders: Panko-Dusted Chicken, House Made Pickles, Rocket Arugula and Lemon Aioli  
Chicken Parmesan Sliders: Butter Toasted Panko Crusted Chicken, House Made Rustic Marinara, Arugula, Provolone and Crushed Red Pepper Aioli  
Crispy Shrimp Sliders: With Pineapple and Jamaican Jerk Slaw

### Meatballs

House Ground and Hand Formed Brisket and Bacon Meatball Pop Served with Chipotle Romesco Sauce. Topped with Cilantro and Feta  
Slow Roasted Pork Belly Cubes served with Bourbon BBQ Sauce  
Green Chili Meatballs  
Pesto Rubbed Beef Meatballs with Mushroom Cream Sauce



## Hors D' Oeuvres



### Individual Bites

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### 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

Pork Tenderloin Pops: (one of each)

Pistachio Crusted with Brandied Cherry Jam and Crispy Leeks

Maple and Black Pepper with Brown Sugar Sweet Potato

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

Beet Deviled Eggs: Beet-Brined Hard Boiled Egg filled with Goat Cheese, Tarragon and Curry Topped with Orange Candied Bacon Lardons and Green Onion

Bahn-Mi: Kimchee Roasted Pork Belly, Fresh Cilantro, Jalapeno, Pickled Onion, Sweet Bean Paste with Sriracha Mayo

Grilled Tandoori Beef Skewer with Pineapple Chimichurri

Sweet Italian Sausage Stuffed Mushroom Caps with Parmesan

Red Bliss Potato filled with Roquefort Cream and Bacon

# Hors D' Oeuvres

## Individual Bites

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

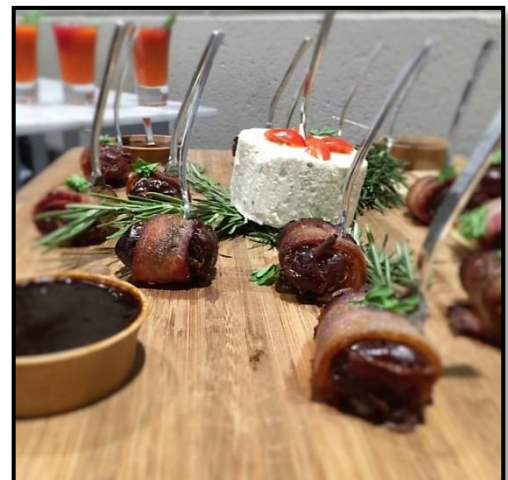
Smoked Salmon Goat Cheese Crostini: Smoked Salmon, Chive Goat Cheese Mousse, Caviar, Mint on Honey Wheat Toast

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

Bacon-Wrapped Jalapenos with Cream Cheese and Shrimp



## Hors D' Oeuvres

### Individual Bites

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

### Vegetarian

Fresh Compressed Watermelon with Balsamic Glaze, Fresh Basil and Feta Cheese

Beet Jam Crostini: Lemon Oil Grilled Crostini, Beet Jam, Curry Spiced Crispy Leeks, Goat Cheese

Arancini with Lemon Truffle oil and Chive

Buttermilk Gorgonzola Cremini Buttons: Cremini Mushrooms, Sourdough Bread Crumbs, Buttermilk Gorgonzola, Toasted Pine Nuts, Truffle Oil

Battered Pimento Cheese Stuffed Olives: House Made, Panko Breaded, Pimento Cheese Stuffed Jumbo Olives

Potato Canapes: (one of each)

Boursin Whipped Potato

Asiago Pesto Whipped with Toasted Pine Nuts

Truffle Oil Whipped with Shaved Parmesan

Phyllo Purses: (one of each)

Brie and Fig Jam

Boursin and Spinach

Mushroom Duxelle

Baked Anjou and Brie

Vietnamese Spring Rolls with Spicy Dipping Sauce

Spinach and Boursin Stuffed Mushroom Caps

Wild Mushroom and Boursin Cheese Phyllo Tarts

Grilled Flatbread with Fresh Mozzarella, Sliced Plum Tomatoes, Fresh Basil and EVOO

Truffle and Parmesan Deviled Egg

## Stations

Stations consist of hors d'oeuvres portions, a minimum of 3 stations is required and must be ordered for the full number of guests

### **Hibachi Station**

Bourbon Glazed Chicken Skewers  
with Charred Pineapple

Sous Vide Blackened Blue Beef Tips  
with Charred Pearl Onions

80 Proof Jerk Shrimp Skewers

Salad Cups filled with Greens, Red Wine Pickled  
Onions, Feta, Olives and Dark Malted Balsamic  
Dressing

\$17.65 per person

### **German Station (Chef Attended)**

Carved Bone In Turkey Breast  
with German Style Onion Sauce

Carved German Sausage  
with Assorted Chutneys and Mustard

Stout Kraut

Slider Rolls, Pretzel Rolls & Pumpernickel

Roasted Brussel Sprouts on Cast Iron

\$17.25 per person

### **Around the World Fusion Station**

Honey Bourbon Sesame Salmon Pops

Mini Beer Braised Curry Chicken on Naan Flat Bread  
with Cucumber Crema and Toasted Coconut

Pulled Pork Mini Tacos

with Arugula and Pickled Onion

Balsamic Mediterranean Flat Bread

Ground Brisket Cowboy Slider

\$17.40 per person

### **Street Taco Station**

Build Your Own With:

Pork Carnitas Meat

Braised and Shredded Carne Beef

Flour and Corn Tortillas

Chopped Onion, Pico de Gallo, Fresh Cilantro,

Queso Fresco, Lime Wedges

\$16.95 per person

### **Asian Station**

Pork Pot Stickers with Wakame Seaweed  
and Citrus Ponzu

Sesame Seared Salmon Pops with Pickled Ginger

Sweet Soy Glaze Vegetable Spring Rolls with Duck  
Sauce and Citrus Ponzu

Cucumber Chunk Salad

with Soy Sauce and Sesame Seeds

\$17.40 per person

### **Beer Inspiration Station**

Stout Tempura Battered Ball Park Mini Coney Dogs  
with Honey Mustard

Beer Battered Fish and Chip Skewers  
with Tartar Sauce

Sloppy Joe Egg Rolls with Pepper Jack Queso Dip

Bacon and Beer Mac n Cheese

\$15.95 per person

\*Please note: some stations may require a culinary attendant for an additional fee per attendant\*



## Stations

Stations consist of hors d'oeuvres portions, a minimum of 3 stations (or 2 station and hors d'oeuvres) is required and must be ordered for the full number of guests

### **Mac N' Cheese Station (Chef Attended)**

White Cheddar Mac

With Shredded Cheddar Cheese, Cubed Ham, Green Peas, Diced Broccoli, Sautéed Mushrooms, Sliced Fresh Jalapenos

\$11.75 per person

### **Pho**

Build Your Own Bowl With:

Chicken Based Soup Broth seasoned with Chinese 5 Spice Powder, Garlic, Fish Sauce with Rice Noodles

Served with Add in's of: Thinly Sliced Beef, Seared Tofu or Chicken (Choice of 2)

Fresh Basil, Mint, Bean Sprouts, Lime Wedges

\$14.95 per person

### **Italian Station (Chef Attended)**

Beef and Bacon Meatballs: Hard Seared and Seasoned, Resting on Chipotle Romesco Sauce with Cilantro and Feta

Calabria Pasta Station (Action): Freshly Tossed, Penne Pasta with House Made Pasta Sauce (2 Sauces Meat and Vegetarian), Parmesan Cheese, Basil, Red Pepper Flakes, Extra Virgin Olive Oil Cruet

Italian Salad: Mixed Greens, Red Bell Peppers, Green and Black Olives, Carrots, Marinated Artichoke, Grated Parmesan Cheese with a Tarragon Dressing

Garlic Bread

\$16.25 per person

### **BBQ Bowl Station**

Two Meats Available for Guests to Choose From:  
Pulled Pork or Chopped Beef

Top Your Own Toppings:  
Baked Beans, Potato Salad, Cole Slaw, Cornbread Crumbles

Diced Onions, Dill Pickle Relish, Pickled Jalapeno Slices and Texas BBQ Sauce

\$15.85 per person

May Change to Martini Station for + \$1 per person

### **Spiked Fondue Station**

Pretzel Bread, Garlic Knots and Croissant Bites  
Beer Cheese

Merlot Marinara

Roasted Chardonnay Cheese Sauce

Thyme Chicken Bites  
with Barrel Bourbon BBQ Sauce

\$16.20 per person

### **Tex-Mex Station**

Chicken Tamales

Fried Plantains

Carved Chorizo Stuffed Pork Tenderloin

Pico De Gallo

Black Bean and Corn Relish

\$15.20 per person

\*Please note: some stations may require a culinary attendant for an additional fee per attendant\*

## Buffets

### Single Entrée

All buffets include a Mixed Green Salad with (1) House Made Dressing of your choice: Traditional Ranch, Smokey Poblano Ranch, Italian, Lemon Basil Vinaigrette, Aged Balsamic Vinaigrette, Maple Vinaigrette or Raspberry Vinaigrette. Each additional dressing is \$.50 per person. All buffets also include Soft Freshly Baked Dinner Rolls and butter.

#### **Beef Tenderloin Medallions**

With Pomegranate Red Wine Demi-Glace  
Smoked Gouda Whipped Potatoes  
Buttery Broccolini and Braised Merlot Pearl Onions  
\$42.75

#### **Lemon Chardonnay Roasted Chicken (8oz)**

With Three Spinach and Parmesan Stuffed  
Baby Artichoke Hearts  
Garlic Mashed Potatoes  
\$28.95

#### **Grilled Baseball Cut Sirloin**

With Garlic Butter  
Blistered Tomato Rice Pilaf  
Roasted Broccoli  
\$34.95

#### **\*Carved Coriander and Black Pepper Grilled Pork Loin\***

Peruvian Potato Medley  
Roasted Asparagus  
\$26.95

#### **Spinach and Tri Color Pepper Chicken Roulade (8oz)**

Dauphinoise Potatoes  
Citrus Chardonnay Green Beans  
\$31.25

#### **Grilled Herb Chicken (8oz)**

With Lemon Artichoke Cream Sauce  
Chipotle Roasted Seasonal Root Vegetables  
Wild Rice Pilaf  
\$27.95



## Buffets



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#### Char-Grilled Salmon

With Lemon Dill Cream Sauce  
Citrus Basmati Rice

Steamed Broccoli-Cauliflower Medley with Parsley Butter  
\$28.75

#### Vegetable Crepes

With Spinach Crème Sauce  
Basmati Rice

Sautéed French Green Beans  
\$26.75

#### Vegetable Lasagna

Seasonal Roasted Vegetables and Herbs  
Chilled Pesto Penne  
\$23.95

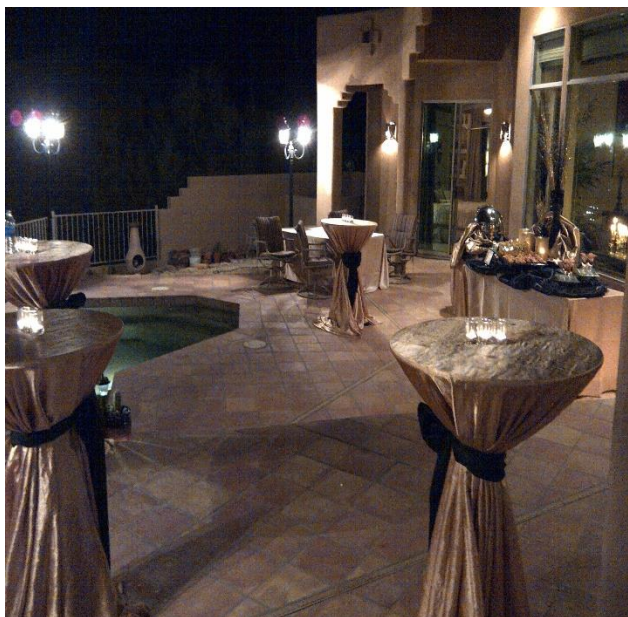
#### Quinoa Stuffed Red and Yellow Bell Pepper

Black Bean, Corn and Red Quinoa OR  
Spinach and Feta Quinoa (Choice of one style)  
Mashed Potatoes  
Steamed Broccoli  
\$21.65



## Elevated Buffets

All buffets include a Mixed Green Salad with (1) House Made Dressing of your choice: Traditional Ranch, Smokey Poblano Ranch, Italian, Lemon Basil Vinaigrette, Aged Balsamic Vinaigrette, Maple Vinaigrette or Raspberry Vinaigrette. Each additional dressing is \$.50 per person. Garden Salad can be substituted for alternate salad for additional charge. All buffets also include Soft Freshly Baked Dinner Rolls and Butter.



### **The Phoenix**

Chipotle Grilled Chicken with Pineapple Salsa  
Sliced Butter Poached Beef Tenderloin with Gremolata  
Marsala Mushroom Ravioli with Julienned Squash and Carrots  
Herb Roasted New Potatoes  
Lemon Zested Broccolini with Brown Butter  
\$58.99

### **Avant Garde**

BBQ Fig Glazed Wild Boar Short Ribs  
Cranberry-Fennel Stuffed Quail  
Garlic Smashed Red Skin Potatoes  
Bacon Brussel Sprouts  
\$54.99

### **\*Arizona Best\***

Rosemary Bone-in Grilled Chicken Breast with Roasted Garlic  
Chef Carved Herb Crusted Prime Rib with Natural Au Jus and  
Caramelized Onions  
Spinach and Feta Quinoa Stuffed Red and Yellow Bell Peppers  
Loaded Green Chili Mashed Potatoes  
Roasted Squash Bundles with Baby Green Topped Carrots  
and Asparagus  
\$53.99

### **Land and Water**

Grilled Flat Iron Steak with Chimichurri  
Potato and Parmesan Crusted Trout with Pesto Cream Sauce  
(5oz)  
Truffle Parmesan Gnocchi  
Roasted Seasonal Vegetables  
\$56.99

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## Elevated Buffets

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### **\*Just Right!\***

Golden Seared Herb-Crusted Chicken Breast with Rosemary Lemon Cream Sauce  
Carved Top Sirloin with Au Jus  
Roasted Acorn Squash with Spicy Bing Cherry Chutney  
Whipped Potatoes with Boursin Cheese  
Sautéed Haricot Verts  
\$47.99

### **Traditional Holiday Feast**

Sliced Ham with a Bourbon, Molasses, Brown Sugar Glaze (4.5 oz)  
Sliced Roasted Turkey (4.5 oz)  
Classic Green Bean Casserole  
House Made Dressing  
Whipped Garlic Potatoes  
Traditional Brown Gravy  
Cranberry Relish  
\$39.75

### **BBQ Bash**

Sliced 18 Hour Smoked Brisket  
Smoked Chicken Quarters  
Thick Cut Pork Belly OR Pulled Pork (Choice of one)  
Sliced Onions, Pickles, Jalapenos & House Made BBQ Sauce  
Potato Salad  
Baked Beans  
Cole Slaw  
Thick Sliced White Bread and Cornbread Muffing with Creamery Butter  
\$42.95

\*Please note: some stations may require a culinary attendant for an additional fee per attendant\*

## Sweet Bites

### Petite Dessert Display

(Minimum 25 persons)

3 per person \$8.25 / 4 per person \$10.00

### Dessert Shooters

Strawberry Shortcake Shooters

Tiramisu Shooter with Lady Fingers

Key Lime Pie Shooter with Graham Cracker

Crumble, Whipped Cream, Lime Zest

Limoncello Mousse Shooters with Graham Cracker,

Limoncello, Lemon Curd, Mascarpone Whip,  
Lemon Zest

Pecan Pie Shooters

Chocolate Oreo Shooters with Whipped Cream

Brandy Cinnamon Roll Bread

Pudding Shooters with Rum Sauce

Bourbon Pecan Caramel Banana Foster Shooter

Pumpkin Pie Shooter: Layered Pumpkin Pie Filling,

Crushed Graham Cracker topped with Vanilla

Bourbon Whipped Cream, Crushed Graham Garnish

### Miniature Bites

Chocolate Budino Bite

(Flourless Chocolate Cake) with Chocolate  
Ganache, Cocoa Nibs and Fresh Raspberry

S'mores Tartlet

with Chocolate Mousse, Bruleed Marshmallow  
and Graham Cracker Tartlet

Sweet Coconut Rice Croquettes:

Coconut Rice Pudding Spheres rolled in Panko  
Bread Crumbs, Topped with Fresh Berry Compote

Banana Foster Spring Roll

with Caramelized Banana and a Kiss of Bourbon  
Chocolate rolled into a Spring Roll

Sweet Apple Empanada

with Vanilla Crème Anglaise

Dulce de Leche Panna Cotta

with Caramel Milk Spice with Heritage Flavors

### Additional Desserts

Priced per piece (except where noted)

Lemon Cheesecake with Raspberry Coulis & Fresh Raspberries  
\$8.75

New York Style Cheesecake with Mixed Berry Medley \$8.75

Double Chocolate Layer Cake with Crème Anglaise, Fresh  
Raspberries and Fresh Mint \$8.75

Individual Fruit Cobblers with Crème Anglaise \$7.80

Traditional or Cinnamon Roll Bread Pudding with Rum Sauce \$5.35

Assorted Cookies, Brownies and Dessert bars \$2.95 per person

Assorted Cookies and Brownies \$2.65 per person

Assorted Cookies \$2.35 per person



# Beverages

## Beverage Stations

Priced for 4 hours max. Longer events incur additional fees

Ice Spring Water and Iced Tea  
\$1.50 per person

Ice Spring Water, Iced Tea and Lemonade  
\$2.00 per person

Ice Spring Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Columbian Coffee with  
Condiments  
\$2.50 per person

Ice Spring Water, Iced Tea, Lemonade, Freshly Brewed Regular  
and Decaffeinated Columbian Coffee with Condiments  
\$3.50 per person

ADD Bulk Orange or Cranberry Juice to any of the above  
\$2.00 per person

Hot Cocoa with Whipped Cream and Mini Marshmallows  
\$3.00 per person

Specialty Non-Alcoholic Beverage Station (Choice of 3)  
Trio of Beverages on Display: Pink Lemonade, Orange Mint Water, Cucumber Water, Strawberry  
Lemon Basil Water, Orange Blueberry Mint Water, Pink Grapefruit Rosemary Water, Strawberry  
Lime and Cucumber Water, Honeydew Blueberry Lime Water  
\$5.00 per person

Preset Water Service at tables with glassware  
\$.50 per person

Individual Beverages:  
Bottled Juice \$3.50 each  
Bottled Water \$2.00 each  
Soft Drinks \$2.00 each

## Alcoholic Beverage Service

Pricing Available Upon Request

## Additional Details

All Items are made daily in our corporate kitchen using only the freshest ingredients

Pricing is subject to a 20% management charge and sales tax

50% deposit and credit card number is required, with a signed contract to confirm event catering.

Signed contracts can be emailed to: [kbeezley@spectrumfcs.com](mailto:kbeezley@spectrumfcs.com)

Final guest counts are due 5 business days prior to the event. Orders placed within 72 hours of an event are priced with an additional 25% of menu price.

Buffet and beverage station equipment, service ware and glassware are additional, starting at \$2.00-\$8 per person for disposable or china and glassware. This includes station equipment, table, linen and staffing to maintain buffet. Tents, tables, chairs, linens and other equipment rentals are available for an additional fee.

Additional fees for staffing (ie wait staff, bartenders, busser, onsite culinary), fuel surcharge and trash control may be incurred.

Pricing may fluctuate based on current market price until we receive a signed contract and deposit. If an items becomes unavailable on the market, it will be substituted for a similar items.

The full balance is due and payable on or before the day of the event. We accept cash, check, MasterCard & Visa. When paying by credit card, there will a 3% charge on the total amount of the bill.

The listed pricing is for events of 50 or more people. If your event has less that 50 guests, please contact your sales representative for pricing.

**All catered events are subject to a [\_\_]% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.**

Please let me know if you have any questions or need any further information.

Thank You,  
Kelsey Beezley