



All Day Conference Menus

Minimum of 75 Guests



Pricing is subject to a 20% management charge and sales tax. Additional labor charges may be applied.

All Day Meeting Package

Option 1

Executive Continental Breakfast
Cold Lunch Buffet
All Day Beverage
(1) Snack
\$44.95 Per Person

Option 2

Executive Continental Breakfast
Hot Lunch Buffet
All Day Beverage
(1) Snack
\$48.95 Per Person

Option 3

With All American Hot Breakfast Buffet
Cold Lunch Buffet
All Day Beverage
(1) Snack
\$53.95 Per Person

Option 4

With All American Hot Breakfast Buffet
Hot Lunch Buffet
All Day Beverage
(1) Snack
\$58.95 Per Person

Pricing is based on a 75 person minimum and do not include tax, service charge or labor

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Executive Continental Breakfast

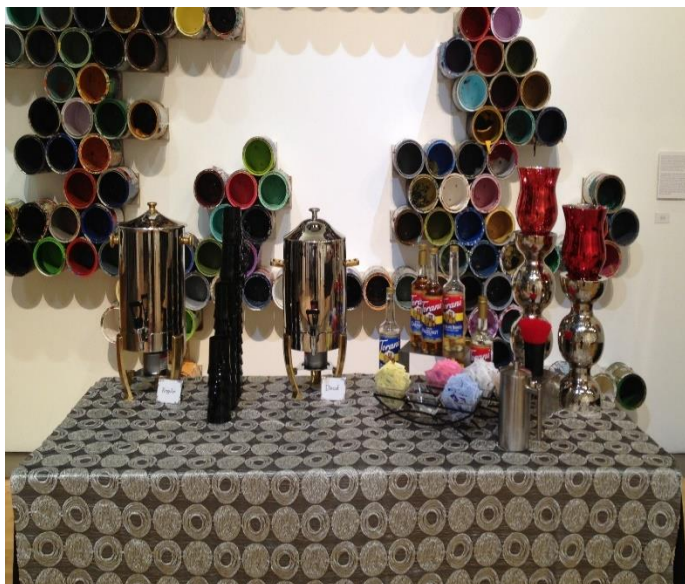
Selection of Breakfast Pastries and Muffins
Freshly Baked Bagels
(Toaster Available)
Served with Cream Cheese, Creamery Butter & Fruit Preserves
Seasonal Fruit Display
Assorted Low Fat Yogurts
Orange Juice

All American Hot Breakfast Buffet

Selection of Breakfast Pastries and Muffins
Served with Creamery Butter & Preserves
Seasonal Fresh Fruit Display
Scrambled Eggs
Seasoned Breakfast Potatoes
Crisp Bacon
Orange Juice

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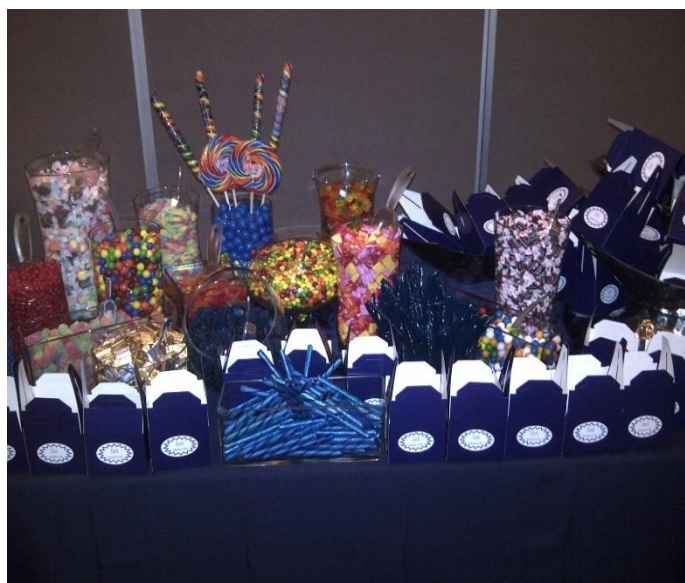
All Day Beverage Station

Assorted Soft Drinks (available at lunch)
 Freshly Brewed Columbian Coffee
 Decaffeinated Coffee
 Hot Tea
 Cucumber Mint Infused Water or Citrus Infused Water
 Water
 Iced Tea

Break Food Selections Choice of 2 items



Tortilla Chips with Fire Roasted Tomato Salsa
 Home Made Potato Chips & French Onion Dip
 Warm Soft Pretzels Served with Hot Mustard & Cream Cheese
 Vegetable Crudit  & Pita Chips
 Served with Roasted Red Pepper Hummus
 Chopped Fruit Salad
 Yogurt Parfait, Layered with Fresh Fruit
 topped with Home Made Granola



Assorted Freshly Baked Cookies
 And Chocolate Brownies
 Assorted Dessert Bars
 Rice Crispy Treats
 Granola Bars
 Warm Churros
 Assorted Hershey Miniatures
 Candy Station (Additional \$5 per person)

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Cold Lunch Buffet Option

Grilled Vegetable Pasta Salad
Penne Pasta tossed with Seasonal Grilled Marinated Vegetables

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

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

Chipotle Grilled Chicken Wraps
With Lettuce, Pepper Jack Cheese, Diced Tomatoes & Chipotle Aioli

Roasted Turkey Wrap
With Lettuce, Cheddar Cheese, Diced Tomatoes

Vegetarian Wrap
With Grilled Marinated Vegetables & Hummus
With Side of Mayonnaise & Mustard

Assorted Individual Chips & Pretzels

Fresh Fruit Tray

Freshly Baked Cookies & Brownies



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Hot Buffet Options

Choice of 1 entree,
to add an additional entrée \$11 per person ++

All menu selections include garden salad with balsamic
& ranch dressing and dinner rolls with butter

Entrée Selections

Grilled & Thinly Sliced Flank Steak
Served with Chimichurri Sauce

Slow Roasted Brisket of Beef

Beef Short Ribs with Fig Molasses Sauce

Coca-Cola Brined BBQ Chicken Quarters

Mushroom Marsala Chicken

Chicken Piccata with Capers

Golden Seared Herb Crusted Chicken Breast
With Rosemary Lemon Cream Sauce

Blackened Chicken with Cajun Cream Sauce

Chicken Bruschetta
Seared with Tomato, Basil, Extra Virgin Olive Oil &
Shredded Parmesan

Rosemary Grilled Pork Chops
Drizzled with Whiskey BBQ Sauce



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Side Selections **(Choice of 2)**

Sauteed Green Beans
Steamed Broccoli with Whole Roasted Garlic Cloves
Sauteed Zucchini & Squash
Honey Glazed Carrots

Buttery Whipped Potatoes
Rosemary Roasted Baby Potatoes
Cheesy Au Gratin Potatoes
Sour Cream & Herb Mashed Potatoes

Grilled Asparagus (seasonal)
Kernel Corn with Peppers & Onions
Creamed Corn
Creamed Spinach
Roasted Root Vegetables
English Peas with Pearl Onions
Caramelized Brussel Sprouts
Coleslaw
Roasted Cauliflower

Wild Mushroom Risotto
Jasmine Rice
Sweet Potato Medallions with Pecans
Dry Rubbed Herbed Gnocchi
Roasted Yukon Wedges

Desserts

Choice of One

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

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Additional Menu Selections

Buffet # 1

Old Fashioned Braised Black Angus Beef Pot Roast
Slow Roasted and Served
with a Savory Brown Gravy
Homemade Mashed Potatoes
Honey Glazed Carrots

Buffet # 2

Barbeque Chicken
Coca-Cola Brined Barbeque Chicken Quarters Grilled
To Perfection
Mashed Potatoes
Bacon and Brown Sugar Baked Beans
Buttery Loose Corn

Buffet # 3

Chicken Fajitas
Tender Marinated Chicken Breast Strips Perfectly
Seasoned Sautéed with Sweet Onions
& Bell Peppers
Vegetarian Spinach and White Cheese Enchiladas
Served with Refried Beans, Spanish Rice,
Tortilla Chips,
Fire Roasted Tomato Salsa
Warm Flour Tortillas

Buffet # 4

Carolina Gold Pulled Pork Sandwiches
Shredded BBQ Chicken Sandwiches
Macaroni & Cheese
Honey & Bourbon Glazed Carrots

Buffet # 5

Southwestern Meatloaf
Green Chili Whipped Potatoes
Charred Lemon Zested Broccolini

Buffet # 6

Hosin Beef
Sweet Chili Chicken
Vegetarian Fried Rice
Steamed White Rice
Stir Fried Vegetables

Buffet # 7

Herb Roasted Turkey Breast
Honey Baked Ham
Whipped Potatoes & Gravy
Sautéed Green Beans

Buffet # 8

Caesar Salad (in place of Garden Salad)
Sicilian Lasagna (Beef, no Pork)
Penne Pasta with Vegetarian Tomato
Basil Marinara
Sautéed Italian Zucchini & Squash
Garlic Bread (in place of dinner rolls)

Buffet #9

Black Angus Beef Burgers
All Beef Hot Dogs
Sliced Swiss & Cheddar Cheeses
Lettuce, Tomato, Onions & Dill Pickle
Spears
Sautéed Mushrooms
Assorted Condiments
Corn Cobettes
Warm Baked Potato Salad



A La Cart Add On Options

Options can only be added to menu selections, cannot be chosen as a meal replacement

****Some options require rental of service ware (i.e. popcorn machines, etc.)**

Assorted Donuts \$36 per dozen	Assorted Granola Bars \$3 per person	Assorted Sodas \$3 per can
Assorted Breakfast Breads & Danishes \$30 per dozen	Freshly Popped Popcorn Topped with Butter **\$6 per person	Bottled Water 16.9 oz each \$3 per bottle
Seasonal Fruit Display \$8 per person	Trail Mix (Bulk) \$6 per person	Hot Chocolate \$55 per gallon
Whole Fruit Basket Apples, Bananas, Pears, Oranges \$4 Per Piece	Warm Soft Pretzels Served with Mustard & Cream Cheese \$6 per person	Regular or Decaffeinated Coffee With Condiments \$35 per gallon
Assorted Individual Chips \$3 per person	Fresh Spun Cotton Candy **\$8 per person	Red Bull, Rockstar or Monster Energy Drinks (Can be Assorted Selection) \$5 per can
Yogurt Trifle Layered with Fruit & Granola \$5 per person	Vegetable Crudit� Served with Ranch Dipping Sauce & Garlic Hummus \$11 per person	Orange, Apple or Cranberry Juice (Choice of 1) \$33 per gallon
Assorted Freshly Baked Cookies & Brownies \$5 per person	Assorted Power Bars & Protein Bars \$5 per person	

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Additional Details

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

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

50% deposit, credit card number and a signed contract is required to confirm event catering. Signed contracts can be emailed to: 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 \$4.50 per person for china and glassware. Tents, tables, chairs, linens and other equipment rentals are available for an additional fee.

All day catering menus include lap length seating linens (in limited colors). If a linen refresh is required, there is a \$9 per table linen charge.

There are additional labor charges dependent on menu selection and scope of event requirements. Client can also request additional labor at additional charges.

Additional fees for fuel surcharges and trash control may be incurred.

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

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

All day package menus have a 75 person minimum. Please contact Arizona Catering about corporate events less than 75 guests.

All catered events are subject to a 20% 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

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