

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
\$ 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
\$ 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
\$ per person

Traditional Cheese Display

Served with Assorted Crackers
\$ per person

Hors D' Oeuvres

Table Displays

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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, Served w/ House Made Flat Bread & Crackers

\$ per person

Assorted Cheese and Fruit Display

Served with Assorted Crackers

\$ per person

Seasonal Fruit and Berry Platter

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

\$ 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 Soft Pita Triangles & Crackers

Antipasti Skewers of Olives, Cured Meats and Cheeses

\$ per person

Colorful Farmer's Market Vegetable Display

With Dill Dip or Tzatziki Dip \$.00 per person

With House Made Hummus and Olive Tapenade \$ 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, Quesco 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

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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

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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 \$

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

\$ 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

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

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

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
Bacon and Beer Mac n Cheese

Please note: some stations may require a culinary attendant for an additional fee of \$125 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

\$ 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

\$ 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

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

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

Tex-Mex Station

Chicken Tamales

Fried Plantains

Carved Chorizo Stuffed Pork Tenderloin

Pico De Gallo

Black Bean and Corn Relish

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.

Carved Coriander and Black Pepper Grilled Pork Loin

Peruvian Potato Medley
Roasted Asparagus

Grilled Herb Chicken (8oz)

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

Beef Tenderloin Medallions

With Pomegranate Red Wine Demi-Glace
Smoked Gouda Whipped Potatoes
Buttery Broccoli and Braised Merlot Pearl Onions

Grilled Baseball Cut Sirloin

With Garlic Butter
Blistered Tomato Rice Pilaf
Roasted Broccoli



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Char-Grilled Salmon

With Lemon Dill Cream Sauce
Citrus Basmati Rice

Steamed Broccoli-Cauliflower Medley with Parsley Butter
\$

Vegetable Crepes

With Spinach Crème Sauce
Basmati Rice
Sautéed French Green Beans

\$

Vegetable Lasagna

Seasonal Roasted Vegetables and Herbs
Chilled Pesto Penne

\$

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

\$

Elevated Buffets

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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
\$

Avant Garde

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

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
\$

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
\$

Please note: some stations may require a culinary attendant for an additional fee of \$150 per attendant

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
\$

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
\$

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
\$

Please note: some stations may require a culinary attendant for an additional fee of \$125 per attendant

Sweet Bites

Petite Dessert Display

(Minimum 25 persons)

3 per person

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 \$

New York Style Cheesecake with Mixed Berry Medley \$

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

Individual Fruit Cobblers with Crème Anglaise \$

Traditional or Cinnamon Roll Bread Pudding with Rum Sauce \$

Assorted Cookies, Brownies and Dessert bars \$ per person

Assorted Cookies and Brownies \$ per person

Beverages

Beverage Stations

Priced for 4 hours max. Longer events incur additional fees

Ice Spring Water

\$1 per person

Iced Tea

\$2 per person

\$2 Lemonade

Freshly Brewed Regular and Decaffeinated Columbian Coffee with Condiments

\$4 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

\$4.00 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

\$8.00 per person

Preset Water Service at tables with glassware

\$2 per person

Individual Beverages:

Bottled Juice \$5.50 each

Bottled Water \$3.00 each

Soft Drinks \$3.50 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% service charge and sales tax

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

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-\$4.50 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 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, MasterCard & Visa. When paying by credit card, there will a 4% charge on the total amount of the bill.

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

