



ARIZONA CATERING

CATERING PACKAGES

Classic - Basic Buffet \$ 56 per person

- 1 passed Hors D'oeuvre (Vegetarian/Vegan option) during cocktail hour
- Pre-set water goblet with ice water & tableside service at place settings
- Pre-set flatware (1 salad fork, 1 dinner fork, 1 knife)
- Self-Serve Buffet (1 salad with one (1) choice of dressing, 2 proteins, 1 veg side, 1 starch side, rolls/butter (we have garlic bread for Italian, cornbread muffins for BBQ, OR salsa/chips for Mexican)
- Cake Cutting & Service (Ivory & Gold Rimmed China cake plate & Fork)
- Set on Buffet: Ivory & Gold Rimmed China dinner plates
- White Table Linens for Seated Tables
- Bussing throughout the whole event & trash removal at the end

Upgraded Buffet - \$ 60 per person

- 2 passed Hors D'oeuvres (One Vegetarian/Vegan option, one protein option) during cocktail hour
- Pre-set, pre-dressed salad at place settings (Please choose one dressing)
- Pre-set water goblet with ice water & tableside service at place settings
- Pre-set flatware (1 salad fork, 1 dinner fork, 1 knife)
- Self-Serve Buffet (1 salad with one (1) choice of dressing, 2 proteins, 1 veg side, 1 starch side, rolls/butter (we have garlic bread for Italian, cornbread muffins for BBQ, OR salsa/chips for Mexican)
- Cake Cutting & Service (Ivory & Gold Rimmed China cake plate & Fork)
- Set on Buffet: Ivory & Gold Rimmed China dinner plates
- White Table Linens for Seated Tables
- Bussing throughout the whole event & trash removal at the end



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Radiant- Basic Plated Dinner - \$66 per person

- 1 passed Hors D'oeuvre (Vegetarian/Vegan Option) during cocktail hour
- Pre-set at table: Bread & Butter
- Pre-set, pre-dressed salad at place settings (Please choose one dressing)
- Pre-set water goblet with ice water & tableside service at place settings
- Pre-set flatware (1 salad fork, 1 dinner fork, 1 knife)
- Ivory & Gold Rimmed Plated Main Course: 2 proteins, 1 veg side, 1 starch side
(Please see packages for more information, some menus are single protein)
- Cake cutting & service (Ivory & Gold Rimmed China cake plate & fork)
- White Table Linens for Seated Tables
- Bussing throughout the whole event & trash removal at the end

Timeless - Upgraded Plated Dinner - \$71 per person

- 2 passed Hors D'oeuvres (One Vegetarian/Vegan Option, One Protein Option)
during cocktail hour
- Pre-set at table: Bread & Butter
- Pre-set, pre-dressed salad at place settings (Please choose one dressing)
- Pre-set water goblet with ice water & tableside service at place settings
- Pre-set flatware (1 salad fork, 1 dinner fork, 1 knife)
- Ivory & Gold Rimmed Plated Main Course: 2 proteins, 1 veg side, 1 starch side
- Cake cutting & service (Ivory & Gold Rimmed China cake plate & fork)
- White Table Linens for Seated Tables
- Bussing throughout the whole event & trash removal at the end

All catering packages are subject to local tax, 20% Management Fee and 20% Gratuity. There is a 50% deposit to secure catering for your event. Checks are accepted. Credit Cards are accepted and incur a 4% fee.

HORS D'OEUVRES OPTIONS



Vegan/Vegetarian: For All Packages; Choose One (1)

Asian Vegetable Skewers*

Japanese Eggplant, Orange Bell Pepper, and Charred Broccoli with a Sweet Sesame Soy Dressing and Garnished with Sesame Seeds

Vegetarian Basil Spring Rolls*

with Sweet Chili Dipping Sauce

White Cheddar Whipped Potato Canapé

with Caramelized Onion Jam & Chive

Mac & Cheese Croquettes

Creamy White Mac & Cheese rolled in Crispy Breadcrumbs

Bruschetta Canape*

Heirloom Tomato in Balsamic Reduction with Charred Red Onion on a House Made Crostini

Caprese Skewer

with Cherry Tomatoes, Mozzarella, Fresh Basil, and Balsamic Glaze

Brie & Fig Jam Phyllo Purses

Spinach & Boursin Stuffed Mushroom Caps

**These selections can be made Vegan*

HORS D'OEUVRES OPTIONS



Beef

Beef Mini Tacos Tex-Mex

Seasoned Beef Fajitas, Shredded Jack Cheese, Micro Pico, Salsa Verde

Chicken

Chicken Mini Tacos

Tex-Mex Seasoned Grilled Chicken Breast, Shredded Jack Cheese,
Micro Pico, Jalapeno Ranch

Mini Chicken Tostadas

with Refried Bean, Micro Pico, Micro Cilantro, & finished with Salsa Verde Crème

Grilled Jamaican Jerk Skewer

with Spicy Pineapple Chutney

Parmesan Chicken Skewer

Crispy Chicken Parmesan Bite, Marinated Mozzarella, & Fresh Basil served with House
Made Marinara

Pastor Chicken Skewer

Marinated Chicken, Charred Pineapple, & Poblano Pepper

Texas Whiskey Skewer

BBQ Chicken Skewer

Thai Chicken Satay Skewer

with Spicy Thai Peanut Sauce

Pork

Grilled Pork Tenderloin Pops

with Beer Mustard Glaze

Smoked Pork Mini Tacos

Smoked Pork Shoulder with Vinegar BBQ Sauce and Texas
Micro Slaw

Korean BBQ Pork Belly Mini Tacos

Micro Asian Slaw, Korean BBQ Sauce, & Kimchee Aioli

Slow Roasted Pork Belly Cubes

with Bourbon BBQ Sauce

Vegan Protein Option

Jackfruit Mini Tacos

with Crispy Mushroom and Fresh
Guacamole

MENU OPTIONS



AZ SIGNATURE

MENU #1

Plated: Beef & Chicken

Mixed In-Season Greens Salad with Dill Ranch & Balsamic Dressings

Golden Seared Petite Herb-Crusted Chicken Breast

with Roasted Garlic Cream Sauce

Pre-Carved Top Sirloin with Au Jus

Whipped Red Skin Potatoes with Boursin Cheese

Charred Green Beans with Blistered Grape Tomatoes

Dinner Rolls & Herb Whipped Butter

AZ SPECIALTY

MENU #2

Plated Beef & Chicken

Roasted Vegetable Salad with a Champagne Vinaigrette Dressing

Pan Seared Petite Chicken Breast

with a Creamy Parmesan Sauce finished with Sundried Tomatoes

Grilled Sliced Flank Steak with Caramelized Onions

White Cheddar Whipped Mashed Potatoes

Roasted Squash & Zucchini Peppercorn Medley

Dinner Rolls with Herb Whipped Butter

HOMEGROWN ARIZONA

MENU #3

Plated Chef Carved Smoked Brisket & Slow Smoked Bone-In Chicken

Southwestern Caesar Salad

Hearts of Romaine, Shaved Manchego, Jalapeno Cornbread Croutons,
and House made Roasted Poblano Caesar Dressing

Chef-Carved Smoked Brisket with Chimichurri Sauce

Slow Smoked Bone-In Chicken Pieces

Smothered in Whisky BBQ Sauce

Baked Beans in Brown Sugar cooked with Smoked Bacon

Elote Mexican Street Corn Potato Salad

Local Arizona Honey Cornbread Muffins

MENU OPTIONS



ITALY IN ARIZONA

MENU # 4

*Plated: Please pick one (1) Protein (Meatballs or Chicken)
and One (1) Sauce (Alfredo or Marinara).*

Italian Salad

Mixed Field Greens, Red Bell Pepper, Black Olives, Marinated Artichoke,
Sliced Cherry Tomatoes & Shaved Parmesan Cheese dressed in Balsamic Dressing

House Made Black Angus Beef Meatballs

Resting in Spicy Red Wine Marinara and Dotted with Fresh Pesto

Fresh Vegetable Pasta Medley

Freshly Tossed Penne Pasta with Zucchini & Eggplant

Fettucine or Linguine Noodles

House Made Marinara

White Wine Alfredo Sauce

Garlic Bread with Melted Butter & Fresh Herbs

Toppings: Diced Chicken, Oregano, Basil, Parmesan Cheese, Red Pepper Flakes

MEXICAN AMERICAN

MENU #5

Plated Meal will consist of One (1) Beef Fajita Taco and One (1) Chicken Fajita Taco.

Mexican Salad

Mixed Greens, Roasted Corn, Cherry Tomatoes, Red Onion,
Radishes, & Fresh Cilantro dressed in Cilantro Lime Vinaigrette Dressing

House Made Tortilla Chips seasoned with Sea Salt

Warm Flour & Corn Tortillas

Chopped Pastor Chicken with Charred Pineapple

Smoked Chopped Fajitas Marinated with Lime Cilantro

Chef Specialty Spanish Rice

Pinto or Green Chilies and Black Beans

Toppings: House Made Red and Green Salsas

Chopped Onion & Cilantro Mix

Pico de Gallo

Cotija, and Shredded Cheeses

Sour Cream

Fresh Guacamole

TASTINGS



Tastings can be held at your preferred location.

Tasting for Two (2) Guests: \$175 Fee*

Tasting for Four (4) Guests: \$350 Fee*

**If you would like more than four (4) guests to attend your tasting, please let Arizona Catering know the total amount of guests. Tasting Fees for tastings exceeding four (4) guests are calculated upon individual request.*

***Tastings for
Classic
(Buffet) or
Radiant
(Plated Meal)***

- Taste pre-selected plated or buffet options
- Taste three (3) different Hors d'oeuvres to choose one (1) for your wedding day*
- Discuss thoughts and notes on menu items with the Arizona Catering Team.



***Tastings for
Exquisite
(Buffet) or
Timeless
(Plated Meal)***

- Taste pre-selected plated or buffet options
- Taste four (4) different Hors d'oeuvres to choose two (2) for your wedding day*
- Discuss thoughts and notes on menu items with the Arizona Catering Team

**If you would like to taste more Hors D'oeuvres options, additional fees may apply. Please contact your Arizona Catering team member for additional information. All prices subject to taxes and service fees.*



Frequently Asked Questions

Custom Menus

If you are interested in a custom menu for your wedding, please inform your Arizona Catering contact to answer any questions, discuss what you envision, give Chef's recommendations, and discuss what will be provided with additional services.

Additional fees may incur with customizations.

Dietary Restrictions

Special Diet Meals are available upon request. Dietary Restrictions/Allergies and Special Diet Meal quantities must be confirmed at least ten (10) business days prior to your contracted event.

Final Menu & Guest Count

Final menu selections and guest counts are due no later than ten (10) business days prior to the contracted event date.

Bar Packages

Arizona Catering does offer Bar Packages.
Please get in touch with your Catering Contact to learn more.

Contact Information

480-898-8848

www.arizonacatering.com

1716 W Main St. Mesa, AZ 85210

