



About Us

AZ Savor offers a Simple, Fresh, Valuable catering option. Focusing on global menus and an easy ordering option, we will fill both corporate and social catering needs. Consistency is key and our staff will ensure the needs of each event are met.

Taste the Flavor with AZ Savor.

Contact Us

www.azsavor.com

602.699.5305

info@azsavor.com

[@azsavor](#)



TASTE THE FLAVOR
with AZ Savor

SONORAN SAFARI

Sonoran Safari



\$32 per person *Basic buffets includes 1 Salad, 1 Entrée, 2 Sides, and House Bread*

ENTREE Choose 1

Burritos and Enchiladas GF

Chicken Verde

Green chile and tomatillo braised chicken

Machaca Beef

Shredded beef with onions and peppers

Papa Rajas V

Potatoes cooked with onions and chiles

Black Bean and Corn Tamale

Adobo sauce with citrus relish

Honey Chipotle Chicken GF

Marinated chicken breast with chipotle peppers in adobo sauce layered with a citrus glaze

Guajillo & Citrus Roasted Chicken GF

Guajillo chile marinated chicken breast grilled and topped with cilantro and citrus relish.

Barbacoa de Pollo GF

Shredded chicken in a sweet and spicy southwestern gravy.

Pork Carnitas GF

Braised pork shoulder

Mojo Shrimp GF

Five colossal shrimp marinated in mojo sauce and grilled on skewers

Ancho Braised Beef GF

Beef short ribs braised in an ancho chile, onion, cilantro, and tomato broth

HOUSE BREAD

Green Chile Corn Focaccia

Suggested SALAD PAIRING

Cilantro Lime Caesar VEG GF

Romaine, Pico de Gallo, cotija, tortilla strips, and cilantro lime Caesar dressing

AZ Kale V GF

Kale, kohlrabi, fennel, carrot, watermelon radish, dates and a citrus vinaigrette

SIDES Choose 2

Sonoran Dirty Rice V GF

Basmati rice, corn, black beans

Patatas Bravas V GF

Roasted Potatoes, sofrito & shoshito

Borracho Beans VEG

Frijoles Negros V GF

Epazote Papa Guajillo V GF

Roasted Potatoes and chiles

Cilantro Lime Fried Rice V GF

Calabacitas VEG GF

Zucchini, squash, corn in a cream sauce

Elote Con Queso VEG GF

Chayote Squash Gratin VEG GF

Roasted Chayote squash topped with cheese

Sofrito Asparagus VGF

Enhancements

Enhance our Basic Buffet with an Enhancement Upgrade
Includes 1 Salad, 2 Sides, House Bread AND Sour Cream, Cheese, Salsa, Guacamole, Etc.

FAJITAS



Ropa Viejo Brisket GF

Chile rubbed, smoked brisket that is charred and served sizzling with peppers and onions



Chicken Adobado GF

Marinated and grilled chicken with a deep red achiote and finished with sliced red onion and cilantro



BACKYARD BBQ



\$32 per person *Basic buffets includes 1 Salad, 1 Entrée, 2 Sides, and House Bread*

ENTREE Choose 1

Hamburgers

All beef patty, American cheese, lettuce, tomato, onion, pickle, mayo, mustard and ketchup on brioche buns

Grilled Pork Chops GF

Marinated 8 oz pork chop served with apple compote

St. Louis Ribs GF

Fall off the bone, smoked St. Louis style ribs with sauces

Smoked Chicken GF

Brined, rubbed, smoked and shredded with sauces



Smoked Brisket GF

Slow smoked Austin style with sauce trio

Smoked Pork GF

Arizona white oak smoked pulled pork butt with sauce trio

Schreiner Sausage GF

Choose from:

Bratwurst, Linguica, Polish, Hot Polish, Jalapeno Cheddar, Italian.

Chicken: Tomato Basil or Lemon Cilantro

Cauliflower Steak V GF

Marinated and Grilled

SAUCES

- Mesquite honey BBQ
- Wild Mustard Twang
- Stinger sauce

SIDES Choose 2

Homestyle Potato Salad VEG GF

Grilled Corn on The Cobb VEG GF

Mac N Cheese VEG

Bacon Baked Beans GF

Campfire Potatoes VEG GF

Coleslaw VEG GF

Grilled Farm Veggies V GF

Braised Greens VEG GF

HOUSE BREAD

Arizona Mesquite Honey
Cornbread

Suggested

SALAD PAIRING

Market Salad VEGGF

Mixed greens, shredded carrot, cherry tomatoes, cucumber, cheddar and croutons. Ranch and Italian dressing

Enhancements

Enhance our Basic Buffet with an Enhancement Upgrade
Includes 1 Salad, 2 Sides, House Bread

SANTA MARIA CARVERY



Prime Rib GF

Rubbed, Seared and Slow Roasted. Served Medium Rare



NY Strip Steak GF

10 oz. Steakhouse Cut Grilled



☘ = +\$6/person

☘☘ = +\$12/person

🌵 = +\$3/person

VEG = Vegetarian

V = Vegan

GF = Gluten Free

NV STYLE DELI

NY Style Deli



\$32 per person

Basic buffet includes 1 Soup OR salad, 1 Sandwich/Wrap, and 2 Sides,

SANDWICH/WRAP

OPTIONS Choose 1

All sandwiches include lettuce and tomato Mayo & Mustard on the Side

Turkey

Swiss, avocado, cucumber, and basil aioli on 12 grain bread

Roast Beef

Cheddar, arugula, roasted red bell pepper and horseradish aioli on Kaiser bun

Chicken Caprese

Tomato, basil pesto, mozzarella, arugula and balsamic reduction on Ciabatta bread

Chicken Confit Salad

Shredded chicken, thyme, grapes, cashews on croissant or lettuce cups

Club

Ham, turkey, bacon, cheddar and mayo on triple stacked white toast

BLT+A

Bacon, lettuce, tomato, and avocado with mayo on sourdough toast

Asian Chicken Lettuce Cups GF

Thai basil, mint, cilantro, shiso, peanuts and sriracha

Grilled Veggie V

Seasonal grilled & chilled veggies, hummus arugula & chimichurri

Capicola, Mortadella, Salami, and Ham Hoagie

Shaved red onion, provolone, oregano, oil and vinegar

VIEW SALAD AND SOUP PAGE FOR ALL AVAILABLE OPTIONS

SIDES Choose 2

Potato Salad VEG GF

House Potato Chips & French Onion Dip VEGGF

Pita Chips & Duo of Hummus V

Rosemary Balsamic Pasta Salad V

Deli Slaw VEG GF

Tabbouleh V

Orzo Salad V

Craisins, Pine Nuts, Arugula, Parsley, Thyme, Kalamata Olives & Lemon Vinaigrette

Grilled & Chilled Veggies V GF

Zucchini, Squash, Bell Pepper, Eggplant, Mushrooms, Asparagus

Crudite & Green Goddess Dip VEGGF

Cucumbers, Carrots & Peppers

Trail Mix V GF

Pecans, Almonds, Pepitas, Candied Citrus, Chili Peppers

Enhancements

Enhance our Basic Buffet with an Enhancement Upgrade
Basic buffet includes 1 Soup OR salad, 1 Skyscraper, and 2 Sides,

SKYSCRAPER STACKERS

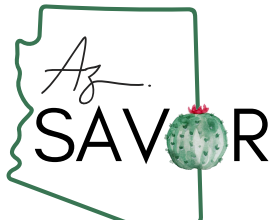
Pastrami

Corned Beef

Brisket

Veggie

Your choice of meat, piled high NY Style with grilled sauerkraut, swiss cheese & 1000 Island Dressing on Grilled Rye Bread



 = +\$6/person  = +\$12/person  = +\$3/person VEG = Vegetarian V = Vegan GF = Gluten Free

AMERICAN COMFORT

American Comfort



\$34 per person *Basic buffets includes 1 Salad, 1 Entrée, 2 Sides, and House Bread*

ENTREE Choose 1

Beef Burgundy GF

Red wine braised beef short rib
crimini mushrooms, and thyme

Meatloaf

Ground beef pâté topped with a sweet chile and
tomato glaze

Herb Roasted Chicken Breast GF

Brined, marinated, seared, and roasted chicken
with parsley, sage, rosemary, and thyme

Pot Roast GF

Slow braised chuck short rib, carrots, celery,
onion and brown gravy

Beef Stroganoff

Beef and mushrooms in marsala cream sauce
served with egg noodles

Chicken Fried Chicken or Steak

Chicken breast or beef round steak breaded and
fried. Smothered in country gravy

 **Garlic Grilled Shrimp Skewer** GF
Five colossal shrimp skewered and flame grilled

 **NY Strip Steak** GF
10 oz. Steak

HOUSE BREAD

Herb Focaccia

SIDES Choose 2

Mashed Potatoes VEG GF

Roasted Potatoes V GF

Egg Noodles VEG

Roasted Corn VEG GF

Wild Rice Pilaf V

Scallop Potato VEG GF

Mushroom Rice V GF

Green Beans w/ Carmelized Onions V GF

Roasted Turnips & Carrots V GF

Citrus Grilled Broccoli VEG GF

Crispy Brussels V GF

Braised Greens VEG GF GF

Suggested SALAD PAIRING

Chopped Cobb VEGGF

Mixed greens, roasted corn, marinated tomato, hard
boiled egg, avocado, pepita, bleu cheese crumbles
with ranch or blue cheese dressing

Arugula and Pear VEGGF

Arugula, poached pear, shaved fennel,
gorgonzola, candied pecans, and honey balsamic
dressing

Enhancements

Substitut as an entrée
OR add-on for \$6/person

FOCACCIA TOASTS

Salmon & Mascarpone

Fig & Date Jam w/ Spanish Chorizo

Sausage, Pesto & Mozzarella

Meatball & Mushrooms



 = +\$6/person  = +\$12/person  = +\$3/person **VEG** = Vegetarian **V** = Vegan **GF** = Gluten Free

TOUR OF ITALY

Tour of Italy



\$34 per person *Basic buffets includes 1 Salad, 1 Entrée, 2 Sides, and House Bread*

ENTREE Choose 1

Chicken or Eggplant Parmesan VEG
Crisp fried chicken breast or eggplant with tomato sauce, mozzarella, parmesan


Lemon Rosemary Chicken GF
Roasted chicken breast
Charred lemons

Braised Pork Agrodolce GF
Braised Italian pork shoulder
Sweet and sour Agrodolce sauce


Chicken Portobello Marsala
Lightly breaded chicken, sauteed portobello
braised in Marsala pan sauce

Italian Sausage Cacciatore GF
Schreiner's Italian Sausage grilled with sofrito
peppers, garlic, and onion

Meatballs
House meatballs braised in tomato sauce
fresh basil, and parmesan

 **Beef Braciola with Basil Pesto (NY Strip)** GF
NY Strip Steak, pounded and tied with basil
pesto. Showstopper

 **Porchetta** GF
Butterflied pork loin stuffed with Italian
sausage, wrapped in pork belly. Chianti
reduction sauce

 **Shrimp Diablo** GF
Large shrimp cooked in tomato sauce with
Calabrian chiles, garlic, and white wine

SIDES Choose 2

Pesto Tortellini VEG

Orecchiette Piccata V

Baked Penne & Marsala Cream VEG

Bucatini Pomodoro

Potato Rustico V GF

Balsamic Roasted Brussels V GF

Sun Dried Tomato & Polenta Cake V GF

Ratatouille V GF

Grilled Broccoli with Alfredo VEG GF

Rapini with Gorgonzola VEG

HOUSE BREAD

Rosemary-Roasted Garlic Focaccia

Suggested SALAD PAIRING

Basil Caesar Salad VEG

Romaine, marinated tomato, parmesan,
croutons and Basil Caesar dressing

Enhancements

Substitute as an entree

LASAGNA

Veggie Lasagna VEG

Roasted zucchini, squash, red bell
pepper, eggplant, and red onion.
Ricotta and Mozzarella

Lasagna Bolognese

Italian beef and sausage
Ricotta and mozzarella

4 Cheese Lasagna VEG

Mozzarella, Ricotta, Parmesan, and Fontina

 **Short Rib Barolo Lasagna**

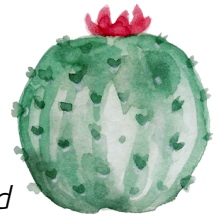
Beef short rib with mascarpone and ricotta
Mozzarella, fontina, and parmesan



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ASIAN FUSION

Asian Fusion



\$36 per person *Basic buffets includes 1 Salad, 1 Entrée, 2 Sides, and House Bread*

ENTREE Choose 1

Adobo Pork GF

Seared and braised pork shoulder
Cilantro and sliced red onion

Char Sui Chicken Breast

Cantonese style BBQ chicken
Sweet and savory sauce

Crispy Sesame Tofu Stir Fry V GF

Crispy pan fried sesame tofu
Sesame seeds and green onion curls

Mongolian Beef & Broccoli

Sliced beef and broccoli pieces in a rich sauce
made with hoisin, garlic, ginger, and brown sugar

Mandarin Chicken

Breaded and fried chicken
Served with red bell peppers and onions

Bo Kho Beef GF

Vietnamese beef stew with braised carrots

Walnut Shrimp

Fried shrimp and candied walnuts in a sweet
creamy sauce

SIDES Choose 2

Jasmine Rice V GF

Veggie Fried Rice V GF

Ginger Braised Bok Choy V GF

Roasted Black Radish & Eggplant V GF

Kimchi Slaw V GF

Kung Pao Brussels V GF

Edamame Fried Rice V GF

Pad Thai Rice Noodles V GF

Yakisoba Noodles V

Chicken Egg Rolls



Shrimp Summer Roll GF

Pork Dumplings (Gyoza)

HOUSE BREAD

Sesame Crunch Flat Focaccia

Ramen Bar - 2 Proteins GF

Beef	Included add in options:
Pork	Egg, cabbage, bean
Chicken	sprout, carrot, onion,
Shrimp 	ginger, celery, shitake,
Tofu V 	jalapeno, bok choy

Mushroom V

Pork Belly Char Sui 

Toppings: Thai Basil,
cilantro, mint, Sriracha

Suggested SALAD PAIRING

Rainbow Salad VGF

Romaine, napa and red cabbage, pickled
carrot and cucumber, dried cranberry,
chopped peanuts and sesame ginger
vinaigrette

Enhancements

SUSHI GF

Includes Ginger, Soy, Wasabi

8 slices per roll

Minimum of 5 rolls each

California Roll with Krab

14/roll

Spicy Tuna or Spicy Salmon

16/roll

Philly Roll with Smoked Salmon

15/roll

Cucumber, Avocado & Asparagus V

14/roll



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SAIL THE MEDITERRANEAN

Sail the Mediterranean



\$36 per person *Basic buffets includes 1 Salad, 1 Entrée, 2 Sides, and House Bread*

ENTREE Choose 1

Beef Kofta Balls

Eastern spiced and grilled ground beef balls
Served with Tzatziki and Tahini

Chicken Shawarma GF

Eastern spiced marinated and grilled chicken
Served with Tzatziki and Tahini


Fava Bean Falafel V GF

Fried chickpea and fava bean fritter
Served with Tzatziki and Tahini

Far-Diavallo Pork Cutlets

Thin sliced, breaded, fried pork chop
Chunky tomato sauce, caper, Kalamata Olives

 **Kokkinisto Braised Lamb** GF
Braised Leg of Lamb in tomato sauce

 **Lemon Grilled Shrimp** GF
Five colossal shrimp marinated and grilled
Charred lemon and chili flake on the side

 **Olive Dusted Faroe Island Salmon** GF
6 oz. salmon filet rubbed with dehydrated
kalamata olive

HOUSE BREAD

Olive Focaccia

SIDES Choose 2

Golden Basmati Rice V GF

Veggie Dolmades V GF

Hummus & Pita Bread V

Grilled & Chilled Veggies V GF

Quinoa & Sweet Potato Tabouleh V GF

Toasted orzo w/ Golden Raisins V

Crudite with Baba Ganoush V GF

Lemon-Oregano Smashed Potatoes V GF

Rosemary Roasted Cauliflower V GF

 **Grilled Asparagus** VEG GF
with basil pesto

Couscous VEG
with lemon and basil pesto

Suggested

SALAD PAIRING

Quinoa Sweet Potato VEG GF
Quinoa, roasted sweet potato, chickpea, kale
cranberries, feta, pepitas and lemon vinaigrette

Jerusalem Salad VGF
Chickpeas, cucumbers, red bell peppers,
kalamata, tomatoes, red onions, mint, parsley,
lemon and EVOO

Enhancements

Substitute as an Entree

MOUSSAKA GF

baked casserole with layers of meat or veggies, grilled eggplant, rich tomato
sauce, topped with a creamy béchamel and cooked au gratin.

Beef

Veggie VEG

Chicken

 Lamb



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SALADS AND SOUPS



Greens

Classic Caesar **VEG**

Romaine, marinated tomato, parmesan, croutons and classic Caesar dressing

Basil Caesar **VEG**

Romaine, marinated tomato, parmesan, croutons and Basil Caesar dressing

Cilantro Lime Caesar **VEG GF**

Romaine, Pico de Gallo, cotija, tortilla strips, and cilantro lime Caesar dressing

Market Salad **VEG**

Mixed greens, shredded carrot, cherry tomatoes, cucumber, cheddar and croutons. Ranch or Italian dressing

Arugula and Pear **VEG GF**

Arugula, poached pear, shaved fennel, gorgonzola, candied pecans, and honey balsamic dressing

Rainbow Salad **V GF**

Romaine, napa and red cabbage, pickled carrot and cucumber, dried cranberry, chopped peanuts and sesame ginger vinaigrette

Greek **VEG GF**

Romaine, mint marinated tomato, cucumber, bell pepper, garbanzo, Red onion, Kalamata olives, parsley, feta and a lemon vinaigrette

Chopped Cobb **VEG GF**

Mixed greens, roasted corn, marinated tomato, hard boiled egg, avocado, pepita, blue cheese crumbles with ranch or blue cheese dressing

AZ Kale **V GF**

Kale, kohlrabi, fennel, carrot, watermelon radish, dates and a citrus vinaigrette

Spinach, Bacon, Feta **GF**

Spinach, Bacon, Feta, grilled and chilled roasted bell pepper, mushroom, zucchini, red onion and honey mustard vinaigrette



Add chicken or tofu



Add steak or salmon

Chilled

Quinoa Sweet Potato **V GF**

Quinoa, roasted sweet potato, chickpea, kale cranberries, feta, pepitas and lemon vinaigrette

Israeli Cous Cous **V**

Red bell pepper, red onion, arugula, golden raisins, crispy boondi and curry vinaigrette

Jerusalem Salad **V GF**

Chickpeas, cucumbers, red bell peppers, kalamata, tomatoes, red onions, mint, parsley, lemon and EVOO

Toasted Orzo **V**

Craisins, pine nuts, arugula, parsley, thyme, kalamata olives and lemon vinaigrette

Homestyle Potato Salad **VEG GF**

Roasted red potatoes, celery, onion, hard boiled egg, mayo and mustard

Rosemary Balsamic Pasta Salad **V**

Penne, spinach, red bell pepper, red onion, kalamata olives, garbanzo beans, rosemary, balsamic vinegar and EVOO

Caprese **VEG GF**

Sliced tomatoes, mozzarella, basil, EVOO and a balsamic reduction

Greek Caprese **VEG GF**

Sliced tomatoes, cucumber, avocado, mint pesto, marinated feta, EVOO and balsamic reduction

SOUPS

Tomato Basil Bisque **VEG GF**

Baked Potato Soup **VEG GF**

Chorizo Corn Chowder **GF**

Chicken Tortilla **GF**

Chicken Noodle

Coconut Curry **V GF**



SAVOR THE SWEETS

Savor the Sweets



Cookies \$4 per person

- World Class Chocolate Chip
- Snickerdoodle
- Peanut Butter
- Classic Sugar Cookie
- Mexican Hot Chocolate
- S'Mores
- Italian Wedding
- Chinese Almond Cookie
- Lemon Doodle
- Espresso Butter Cookie

Shooters \$8 per person

- 3 Way Mousse **GF**
- Butter Cake Trifle w/ Berry Compote
- Strawberry Shortcake
- Traditional Tiramisu
- Green Tea Tiramisu
- Chocolate Brownie Trifle
- Citrus EVOO Cake w/ Pistachio Mousse
- Reese's Peanut Butter **GF**
- Fruity Pebble **GF**
- Cocoa Pebble **GF**
- Cereal Milk Panna Cotta **GF**
- Brown Sugar Boba Tea mousse **GF**

Bars \$6 per person

- Raspberry Cream Cheese Bar
- Lemon Bar
- Caramel Apple Bar
- Fruit & Oat Bar
- Coconut-Lime Bar

Cereal Bars: **GF**

- Rice Krispies
- Fruity Pebble
- Cocoa Pebble

Brownies:

- Double Chocolate
- German Chocolate
- Peanut Butter
- White Chocolate
- Butterscotch

Heavy Hitters \$9 per person

Tarts:

- Key Lime
- Lemon
- Fruit
- Candy Bar
- Raspberry-Almond

Cheesecake:

- Lemon
- Black & White
- Chocolate Chip
- Matcha Tea
- Espresso
- Peanut Butter Chocolate

Cobbler Crisps: **GF**

- Peach
- Blueberry
- Triple Berry
- Caramel-Apple
- Strawberry Rhubarb

Cupcakes:

- Vanilla
- Chocolate
- Funfetti
- Red Velvet

Mini Chocolate Lava Cakes

Crème Brulee: **GF**

- Vanilla
- Chocolate
- Coffee
- Passion Fruit



BEVERAGES

Beverages



Choose 2 for \$6
each additional \$2

Agua Fresca

Sweetened Fruit Juice

Sandia (Watermelon)
Mango
Melon
Horchata
Piña
Tamarindo
Jamaica (Hibiscus)

Spa Water

Mountain Spring water with fruit essence

Cucumber Mint
Strawberry Basil
Mango Blueberry
Watermelon Mint
AZ Citrus
Rosemary Pineapple

Lemonade

OG
Strawberry
Cherry
Cucumber Piña
Berry
Mint & Basil Cucumber
Tamarindo
Jamaica (Hibiscus)

Essentials

Iced Tea:

Black
Mango Green
Hibiscus
Passion

Mountain Spring water
Hot Tea
Orange Juice
Hot Apple Cider
Coffee
Cocoa
Milk



Grab 'n Go

\$3^{ea}

Bubbly Water
Sodas & Tea
Bottled Water

\$5^{ea}

Red Bull





TERMS & CONDITIONS

Terms & Conditions

AZ Savor offers a Simple, Affordable Value in a Catering option. Focusing on global menus and an easy ordering option, we will fill both corporate and social catering needs. Consistency is key and our staff will ensure the needs of the event are met.

At AZ Savor, we are happy to assist you with rentals, linens, bar service, and desserts. We offer custom solutions for your event. If you do not see what you are looking for, please let us know so that we can meet your needs. Vegan, Vegetarian, Gluten-Free, Dairy-Free and any other dietary restrictions are available upon request. Our Action stations and inventive buffet displays keep your guests engaged and intrigued. Ask a member of our sales team today for more information on the details and costing.

ORDERING

Place your order by email at info@azsavor.com or by phone at 602.699.5305.

Please place an order 5 days prior to the event date. All orders placed with less than 5 days' notice will be subject to a 25% Rush Charge. Rush Catering with less than 48 hours notice are taken on a case by case basis, and also subject to 25% Rush Charge. Please note that Rush Caterings may have limitations on menu selections.

Basic AZ Savor menus include drop-off service by trained employees. Additional staff may be arranged if you would like to offer a-la-minute service with food cooked on-site and a sub-kitchen built at the location for an additional cost. Please notify your catering sales manager if this is something that would suit your event. All the menus are delivered in disposable containers with the appropriate disposable service ware, plates, cups, bowls, cutlery, and napkins as needed. China rentals start at \$5/person and MUST add a minimum of 1 busser per every 50 guests at a rate of \$125 per 4-hour shift.

DROP-OFF ORDERS, will include a complete disposable buffet kit including chafing dish sets, service utensils, plates, napkins and flatware for buffet food service.

ATTENDED BUFFETS will include all tables and linens for buffet tables (NOT FOR GUEST SEATING). Food will be maintained at proper serving temperature and protected from the outdoor elements as necessary.

BOXED MEALS, DROP-OFF ONLY include all meals separately boxed with 1 meal portion, napkins, and flatware.

EVENT Retainer: Upon signed contract, a non-refundable \$500 retainer is required to hold event date. NO REFUNDS ON RETAINERS. CANCELLATION: 10 DAYS PRIOR TO EVENT. AFTER 10 DAYS THE CLIENT IS ALSO RESPONSIBLE FOR PAYING RETAINER, AS WELL AS ALL COSTS THAT HAVE BEEN INCURRED BY THE CATERER FOR YOUR EVENT.

FINAL GUEST COUNT: Final count for all food and beverage orders is due 5 DAYS PRIOR TO THE EVENT.

CHANGE ORDERS/ADDITIONS: Any changes within 7 days of the event will be subject to the Rush Order Fee of 25%. Any additional add-on cost from the day of the event (ie: beverage consumption) is due no later than 3 days after event.

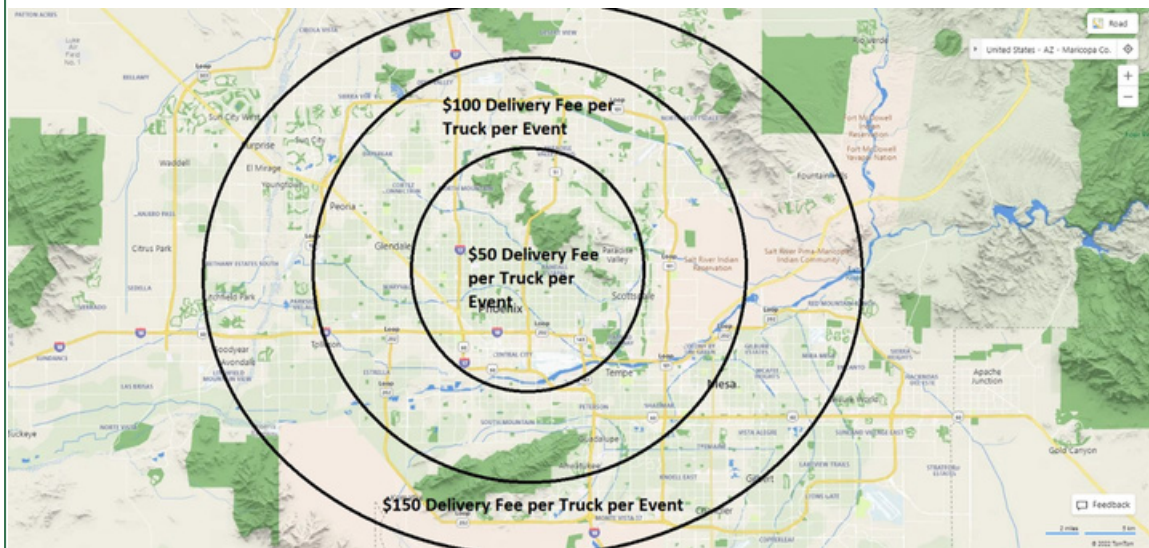
SERVICE FEE: An 25% service fee applies to all orders and events. This fee helps cover other costs for producing your event including event coordinator planning time, client meetings, scheduling, order processing, accounting and vendor coordination for rentals and additional services.



TERMS & CONDITIONS

Terms & Conditions

DELIVERY FEE: Is per Vehicle & based on location. Please ask your sales Manager.



This map shows the delivery fee for the area. Most inner circle is \$50 delivery fee, the 2nd circle is \$100 delivery fee and the outer circle is \$150 delivery fee. Anything outside of this please contact your sales rep for a delivery quote.

EVENT ORDER POLICY:

At AZ Savor we cater to ALL size parties. If your party has fewer than 10 guests, please contact us for a custom option. These menus are for Monday through Friday service time, 7am to 5pm. AZ Savor does provide weekend service on these menus, and/or after-hours service on these menus with 25% Extended Hours Fee.

MINIMUM ORDER

Groups under 50 people will have a 25% fee for NOT meeting minimum order.

PRICE CHANGES: All prices on our menus and website are subject to change without notice. All food products are chosen based upon availability. We are not responsible for weather changes or price increases due to shortages of power, supply and demand or any unforeseen situation in the food or labor market. Appropriate notice will be given to the client.

STAFFING: We can provide professional staff for your event. Please ask your salesperson for details. Billing hours include event production from port to port with set up, food service, breakdown and cleanup of food and beverage items. Any additional hours not included in the original contract will incur a \$50/hr fee per staff and be added to your invoice. Final incurrences are due within 3 days of the event.

GRATUITIES: A 10% Gratuity is automatically included in the contract and distributed amongst all employees who worked to make the a success. Additional gratuity is never expected and always appreciated. If you wish to show thanks to your service team, please notify your catering sales manager.

PAYMENT TERMS: All events are required to be paid for in the full 24 hours prior to your event. Corporate Account terms are Net 7 days and must have a signed contract on file and preapproved by AZ SAVOR. Any charges for additions or changes shall be due within 3 days of the event. Any past due balances shall accrue interest at a rate of 2% per month. Past due accounts over 45 days will not be able to order until the account is brought current.



TERMS & CONDITIONS

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GENERAL POLICIES

BREAKAGE/LOSS/LIABILITY: Client assumes full responsibility for any damage or loss of any equipment, including but not limited to tents, tables, chairs, linens, glassware, décor, China, or flatware. Any lost, stolen, or damaged equipment will be charged to the client at replacement cost. All equipment should be present and ready for pick up by AZ SAVOR after the event. If AZ SAVOR staff is not on site for the event, the client is responsible for the safety of all food setup and serving including any heated chafing dishes left on site. AZ SAVOR does not accept responsibility due to negligence by the client or any attendees of the client's event that causes any damage as a result. All property of the client or venue will be protected to the best of our ability, however, if any damage, loss, broken, or unreturned items/rentals occur, caterer is not liable.

CERTIFICATES OF INSURANCE: The cost of any additional certificates of insurance required for an event that is NOT covered by the business insurance we currently carry will be added to the client invoice.

LEFTOVER FOOD POLICY: As stipulated by the caterer's insurance, NO leftovers belong to the client. The client may not take leftovers with them from one location to another, nor does the caterer provide or pack disposable containers to make this feasible. Nor may the client supply such items to take the food with them. The ONLY exception is if said event has a refrigerator where the caterer can safely pack food in client's containers and place it in a refrigerator immediately.

ADDITIONS:

List of Fees that may be on your invoice depending on event details:
(underlined are included on ALL INVOICES)

Gratuity 10%

Service Fee 25%

Delivery starting at \$50

Below Minimum Guarantee 25%

Extended Hours Fee 25%


Rush Charge 25%


Menu Key: The Following key is at the bottom of each menu.

VEG - Vegetarian (can contain dairy and eggs)

V - Vegan (no dairy, no eggs, no animal bi-product of any kind)

GF - Gluten Free (no wheat, flour, or binder containing gluten)

 - Dairy Free (no Dairy, milk, cheese)

 Add \$3 (add \$3 per guest)

 Add \$6 (add \$6 per guest)

 Add \$12 (add \$12 per guest)

PRIVACY: Any orders placed on the AZ Savor website or directly with our staff will be kept private and used solely for the purpose of completing your order. All client emails will be saved in our system and included in future AZ SAVOR mailings regarding updates, information or promotions related to our company. Your email or order information will never be shared or sold to any outside party at any time. Should you wish to be removed from our email list, you can opt-out at any time or contact us at info@azsavor.com. Our payments made by credit cards are by a secure encrypted credit card processing system to ensure the safety and privacy of all transactions.

COLLECTIONS: Clients will be responsible for paying all expenses and reasonable attorneys' fees associated with any action brought to recover unpaid contract fees due to AZ Savor.

I HAVE READ AND I UNDERSTAND THE ABOVE ORDER. IT MEETS WITH MY APPROVAL
I CONSIDER OUR AGREEMENT DEFINITE AND CONFIRMED.



Client Signature: _____ Date: _____