



*AZ SAVOR
A SIMPLE, FRESH & VALUABLE CATERING
FOCUSING ON GLOBAL MENUS AND AN
EASY ORDERING OPTION,
WE FILL BOTH CORPORATE AND
SOCIAL CATERING NEEDS.*

*DINNER PARTIES . CORPORATE EVENTS
WEDDINGS . SOCIAL EVENTS*



About Us

AZ Savor offers a Simple, Fresh, Valuable catering option. Focusing on global menus and an easy ordering option, we 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

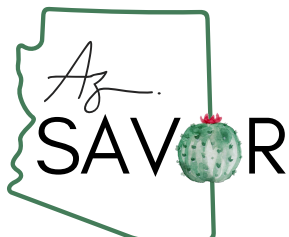


602.699.5305

www.azsavor.com

info@azsavor.com

@azsavor



TASTE THE FLAVOR
with AZ Savor

SONORAN SAFARI

Sonoran Safari



\$33 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



Suggested
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



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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

BACKYARD BRO

Backyard BBQ



\$33 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

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**



SAUCES

- Mesquite honey BBQ
- Wild Mustard Twang
- Stinger sauce

Suggested
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

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NV STYLE DELI

NY Style Deli



\$33 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

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

**Pastrami
Brisket**

**Corned Beef
Veggie**



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AMERICAN COMFORT

American Comfort



\$35 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 meatloaf 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

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**

Suggested HOUSE BREAD

Herb Focaccia



Suggested SALAD PAIRING

Chopped Cobb VEG GF

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

Arugula and Pear VEG GF

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

Enhancements

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

FOCACCIA TOASTS

Salmon & Mascarpone


Fig & Date Jam w/ Spanish Chorizo


Sausage, Pesto & Mozzarella


Meatball & Mushrooms



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TOUR OF ITALY

Tour of Italy



\$35 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 soffrito
peppers, garlic, and onion

Meatballs

House meatballs braised in tomato sauce
fresh basil, and parmesan

Beef Braciola with Basil Pesto **GF**

(NY Strip)

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**

Suggested
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

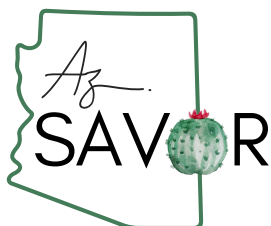
Italian beef and sausage
Ricotta and mozzarella

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



\$38 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

Ramen Bar - 2 Proteins **GF**

Beef	Included add in options:
Pork	Egg, cabbage, bean
Chicken	sprout, carrot, onion,
Shrimp VEG	ginger, celery, shitake,
Tofu V	jalapeno, bok choy
Mushroom V	
Pork Belly Char Sui VEG	Toppings: Thai Basil,
	cilantro, mint, Sriracha

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)

Suggested
HOUSE BREAD
Sesame Crunch Flat Focaccia

Suggested
SALAD PAIRING

Rainbow Salad **V GF**

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

Enhancements

SUSHI

8 slices per roll Minimum of 5 rolls each

Includes Ginger, Soy, Wasabi

California Roll with Krab

14/roll

Spicy Tuna or Spicy Salmon

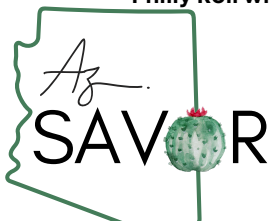
16/roll

Philly Roll with Smoked Salmon

15/roll

Cucumber, Avocado & Asparagus **V**

14/roll



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SAIL THE MEDITERRANEAN



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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
Chucky 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

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

Suggested 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



Enhancements

Substitute as an Entree

MOUSSAKA GF

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


Beef


Chicken


Veggie VEG

 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


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 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**



 **Add Chicken or Tofu**

 **Add Steak or Salmon**

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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



Bars

\$6 per person

- Raspberry Cream Cheese Bar
- Lemon Bar
- Caramel Apple Bar
- Fruit & Oat Bar
- Coconut-Lime Bar
- Cereal Bars**
- Rice Krispies **GF**
- Fruity Pebble **GF**
- Cocoa Pebble **GF**

Brownies

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



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**

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



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BEVERAGES

Beverages

Choose 2 for \$6
each additional \$2



Agua Fresca

- Sweetened Fruit Waters
- 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

- Traditional Lemonade
- 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

\$3ea

- Bubbly Water
- Sodas & Tea
- Bottled Water

\$5ea

- Red Bull



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TERMS & CONDITIONS

Terms & Conditions

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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 orders 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.

AZ Savor Buffet 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.

ATTENDED BUFFETS will include compostable plates, flatware & napkins, chafing dishes and display vessels for all food and beverage provided by AZ Savor and 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.

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.

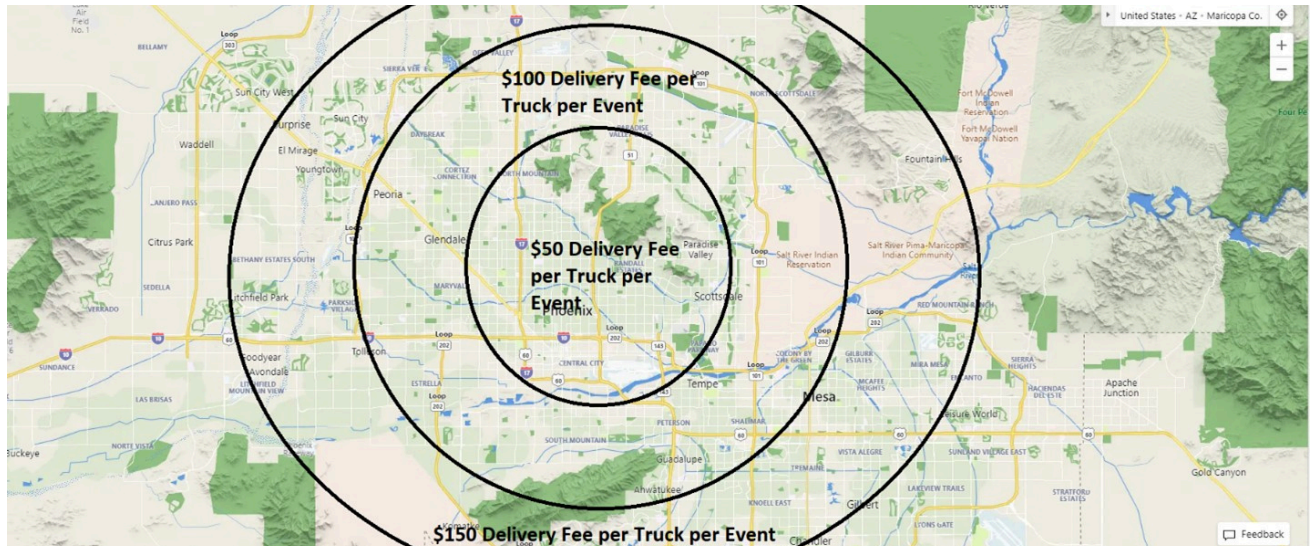
SERVICE FEE: A 25% service fee applies to all orders and events. This fee helps cover other costs for producing your event including event coordinator planning time, client meetings, scheduling, order processing, accounting and vendor coordination for rentals and additional services.



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 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: AZ Savor provides 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 event 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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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 currently carried 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)

DF - 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: _____

