



CORPORATE CATERING

Fresh. Innovative. Personal.



ENSEMBLE
CATERING
EXQUISITE WEDDING & EVENT CREATIONS



Our Promise

At Ensemble Catering, we pride ourselves on premier service and from-scratch culinary creations. We create Extraordinary Experiences for our clients and their guests, which means we only serve dishes made from the freshest ingredients and deliver phenomenal service.

Placing an Order

*Call **602-842-2433** or email **info@ensemblecatering.com** from Monday – Friday from 10am-5pm. Orders must be confirmed 48 hours prior to event.*

Pricing

Menus are priced per person and include delivery. A 20% service charge and 8.6% tax will be applied to all orders. Minimum order: 25 guests.

Convenience

All packages include quality disposable plates, cutlery, cups and napkins. Cuisine will be presented in chafing dishes with serving utensils. Use of china, tables and linens will incur an additional charge.

Service & Quality

All events with the exception of boxed luncheons will be staffed with professionally trained serving staff (based on guest count) to refresh food and beverage, bus and provide upkeep to area.

Payment

We accept Visa, MasterCard, cash or checks. Payment must be received prior to event. Billing can be set-up through our accounting department.

**All Packages Subject to a 20% service charge and 8.6% Tax.

***All Packages served on elegant disposable wear. Upgrade to China for \$6pp.



Corporate Luncheon Packages

**custom menus available by request*

Box Luncheon

\$13 per person

**Gourmet Sandwich or Wrap
House-Made Potato Chips
Fresh Baked Cookie**

Classic Luncheon

\$18 per person

**Sandwich and Wrap – Choose Two
House-Made Potato Chips
Choice of Soup or Salad
Fresh Baked Cookies**

Gourmet Sandwiches & Wraps

The Club

roasted turkey, bacon, green leaf lettuce, tomato, avocado, herb mayo, 9 Grain Bread

Cranberry Chicken

chicken breast, cranberry aioli, carrots, walnut, cucumber, spring mix, cranberry walnut bread

Tuna Salad

mayo, spring mix, tomato, Pepperjack Cheese, Avocado, Whole wheat bread

Black Forest Ham Dill

black forest ham, american cheese, spring mix, dill pickles, roma tomato, red onion

Chicken Caesar Wrap

grilled chicken, Caesar dressing, shaved parmesan, romaine lettuce

Buffalo Chicken Wrap

crispy or grilled buffalo chicken tenders, buttermilk ranch, romaine, shaved celery & carrots

Southwestern Steak Wrap

marinated flank steak, Ancho Lime Crema, romaine lettuce, roasted bell peppers, Sautéed Onions, black beans, cilantro, Queso Fresco.

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Salads

Grape Quinoa Salad

green grapes, spinach, quinoa, Sliced Almonds, fresh herbs, lemon honey vinaigrette

Strawberry Fields Salad

strawberries, spring mix, candied pecans, feta, Apple Fig vinaigrette

Mixed Greens Granny Smith Salad

Lemon Juiced apples, spring mix, cucumber, Candied pecans, grape tomatoes, smoked bacon, red onion, honey mustard

Southwestern Salad

black beans, Iceberg Lettuce, Roasted corn, Diced tomato, tortilla strips, Red Onions, Jicama, & Chile Dusted lime Pepitas

Caesar Salad

Romaine, shredded Parmesan, homemade herbed croutons, creamy Caesar dressing

Caprese Salad

whole basil leaves, green leaf lettuce, red leaf lettuce, sliced buffalo mozzarella, cherry tomatoes, balsamic vinaigrette

Soups

Southwest Beef and Vegetable

Tomato Basil Bisque

Chicken Tortilla Soup

Butternut Squash Soup

Lentil Soup

Chicken Pozole Soup

Parsnip & Carrot Soup



Modern Market

\$20 per person

Bowl or Super Salad

Soup

Fresh Baked Cookies

Asian Bowls

**includes side garnishes of sesame seeds, nori, and soy sauce*

Yakisoba Beef

ginger marinated beef, yakisoba noodles, carrots, scallions, cabbage, sweet onion, broccoli and zucchini

Teriyaki Chicken

grilled chicken, white or brown rice, carrots, scallions, cabbage, sweet onion, broccoli, zucchini

Chicken Fried Rice Bowl

sesame seed chicken, white rice, shaved carrots, peas, scrambled egg, scallions, ginger and broccoli

Santa Fe Bowls

Santa Fe Bowl

choice of grilled marinated chicken, braised spiced pork or grilled marinated beef served with cilantro lime rice, black beans, roasted peppers, sautéed onions garnished with romaine, sour cream, pico de gallo, corn salsa, salsa verde and Monterey Jack cheese

Super Salads

Thai Shrimp Salad

cabbage romaine cilantro mix, ginger shrimp, carrots, lo mien noodles, mint, Thai basil, scallions, coconut flakes, almonds, grape tomatoes, mango, ginger Thai vinaigrette

BLT Salad

Applewood bacon, hard boiled egg, romaine, Pepitas, Shredded Cheddar, grape tomatoes, avocado, buttermilk ranch dressing

Apple Chicken Date Salad

peppercorn chicken, apples, Applewood smoked bacon, local dates, tomatoes, avocado, mixed greens, almonds, honey mustard vinaigrette



Italian Luncheon

\$20 per person

Two Entrees

Salad

Fresh Baked Rolls

Dessert Assortment

Entrees

Spaghetti and Meat Sauce

slow cooked spaghetti sauce infused with our rich Italian house made sausage

Tuscan Lasagna

*Italian sausage and ground beef, rich three cheese blend sauce with fresh basil and roasted
roma tomato sauce*

Chicken Penne Pasta Alfredo

grilled chicken with cream, fresh parsley and parmesan cheese

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Mexican Luncheon

\$20 per person

Two Entrees

Two Accompaniments

Salad

Dessert Assortment

Entrees

Pork Chile Verde

three hour slow cooked pork with roasted garlic cloves, green peppers & Mexican spices served with warm corn tortillas

Pork Chile Rojo

savory spicy New Mexico red chili sauce mixed with our three hour slow roasted pork served with warm corn tortillas

Red or Green Chile Cheese Enchiladas

spicy red or green chili sauce combined with rolled cheesy corn tortillas topped with Queso Fresco & Pico De Gallo

Accompaniments

Ranchero Beans

Pinto beans cooked with poblano peppers, garlic and Pico De Gallo

Refried Black Beans

Mashed Black beans topped with Cotija Cheese

Spanish Rice

Traditional red Spanish rice with cilantro

Arroz con Elotes

Scallions, butter and roasted corn with a touch of lime and cilantro

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Fit & Fresh

\$25 per person

Two Entrees

Two Accompaniments

Salad

Fresh Baked Rolls

Dessert Assortment

Entrees

Cilantro Lime Chicken

chicken breast marinated in lime and coriander

Grilled Skirt Steak with Chimichurri Sauce

grilled steak topped with fresh herb chimichurri

Chicken with Mushrooms

chicken served with mushrooms and an herb pan sauce

Braised Beef

With onions, carrots, and turnips

Coconut Lime Chicken

peppercorn coconut flake chicken breast in a coconut lime sauce

Chicken Tinga

braised shredded chicken in a tomato and chili chipotle sauce

Grilled Teriyaki Chicken

Chicken served with a honey teriyaki sauce

Sesame Glazed Beef

thin sliced Angus Beef prepared in a sesame marinade

Fish Entrees

**upgrade to fish for \$5pp*

Baked Garlic Herb Salmon

served with a herb beurre blanc

Coriander Tomato Tilapia

Pan Seared tilapia served in a Southwestern tomato Salsa

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Accompaniments

Farmer's Market Seasonal Vegetables
Blanched, roasted and sautéed seasonal vegetables

Quinoa Pilaf
Fresh Mirepoix and quinoa with Spinach

Roasted Sweet Potatoes
Served with a maple glaze

Roasted Root Vegetables
With Herb Oil

Lemon Zested Roasted Cauliflower
Herb oil roasted cauliflower finished with fresh Lemon Zest

Sautéed Broccoli with Turmeric Butter
Homestead broccoli topped with sun turmeric butter

Ginger Beets with Orange Zest
Gold and purple roasted beets with fresh ginger root

Kale Brussels Sprouts with walnuts, cranberries and parmesan
Southwind Brussels sprouts sautéed with walnuts, dried cranberries and topped with shaved parmesan

Blistered Grape Tomato Lime Cauliflower Rice
Herb oil and Blistered grape tomatoes with cauliflower rice

Stir Fry Noodles
Egg noodles with Sliced scallions in a ginger Asian Espagnole sauce



Additions

Iced Tea or Lemonade
\$3pp

Canned Soda
\$2pp

Coffee
\$3pp

Additional Salad or Soup
\$3.5pp

Additional Accompaniment
\$4pp

Additional Hot Entrée
\$8pp