



Ensemble Catering is a wedding and premier event catering company. We understand the importance and significance of events. Which is why this is our ONLY focus. We are experts in the event industry and can provide catering only to full service planning. We are here to serve in any capacity needed for events.

We specialize in preparing food from scratch for exceptional quality and freshness. Our dedicated culinary experts will help you create a dining experience that will have your guests raving.

Reservation: An initial investment of 50% is required at time of signing the agreement and the remaining balance and guest count is due 30 days prior to the event. Check, cash, and credit card are acceptable payment methods, and credit card payments are subject to a 2.9% processing fee.

Prices are subject to 8.6% tax and 20% operations fee. Prices and menu are subject to change without a signed contract.

BUFFET I, II, III

Guests are invited up to an elegant buffet display of your menu selections. Our team of servers greet and serve accompaniments and entrees to each guest.

<u>Buffet I</u>	<u>Buffet II</u>	<u>Buffet III</u>
<p>Two Hors d'Oeuvres One Standard Entrée One Accompaniment (starch) One Accompaniment (veg) One Salad Dinner Roll Two Beverages</p>	<p>Two Hors d'Oeuvres Two Standard Entrées One Accompaniment (starch) One Accompaniment (veg) One Salad Dinner Roll Two Beverages</p>	<p>Three Hors d'Oeuvres Two Standard Entrées One Accompaniment (starch) One Accompaniment (veg) One Salad Dinner Roll Two Beverages Late Night Station</p>

FAMILY STYLE

Family style is a great bonding and memorable experience for guests as our team of servers greet and serve each table with platters of your menu selections. It's an opportunity for guests to join together, engage in conversation and share a family dining experience through passed platters.

<u>Family Style</u>
<p>Three Hors d'Oeuvres Two Standard Entrées Two Accompaniments (starch) One Accompaniment (veg) One Salad Dinner Roll Two Beverages</p>

SEATED DINNER

Our seated option offers the finest dining experience through a formal coursed menu. Guests are served their selected entrée with its complementing pairings. Each entree is artfully created for exquisite presentation and enjoyment.

<u>Seated Delight</u>	<u>Seated Elegance</u>
Four Hors d 'Oeuvres Two Standard Entrées One Accompaniment (starch) One Accompaniment (veg) One Salad Dinner Roll Two Beverages	Four Hors d 'Oeuvres Two Premium Entrées One Accompaniment (starch) One Accompaniment (veg) One Salad Dinner Roll Two Beverages Late Night Station



BUFFET I, II, III

STANDARD ENTRÉES

Rosemary Garlic Roast Beef

tri tip beef coated with fresh rosemary and minced garlic

Chicken Marsala

roasted wild mushrooms and Marsala wine sauce

Rosemary Chicken

garden fresh rosemary, shallots in a white wine cream sauce

BBQ Beef Brisket

fork tender with Chipotle Honey BBQ sauce

Carved Tri Tip

marinated in fresh garlic and herbs with peppercorn crust

Roasted Chicken

chicken leg and thigh marinated and roasted with chef's lime seasoning

Grilled Lemon Chicken

infused chicken breast with lemon juice, lemon zest and white wine marinade

Honey Glazed Pork Chop

seared pork chop brushed with honey ginger Dijon glaze

Garlic Cream Chicken

oregano and basil seasoned chicken breast with creamy parmesan garlic sauce

ACCOMPANIMENTS (starch)

Spinach Au Gratin Potatoes

rich cream, aged cheddar cheese and spinach

Wild Rice Pilaf

diced carrots, celery and caramelized onion

Horseradish Chive Mashed Potatoes

creamy horseradish, sour cream and finely sliced chives

Roasted Garlic Mashed Potato

roasted whole garlic cloves

Roasted Fingerling Potatoes

whole sage leaves and olive oil

Mushroom Risotto

wild mushroom halves, cream, fresh minced sage and Parmesan cheese

Cilantro Lime Rice with Roasted Corn

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

ACCOMPANIMENTS (veg)

Cranberry Pecan Brussels Sprouts

cranberry pecan pesto topped on roasted Brussels sprouts

Ratatouille

squash, eggplant, zucchini, button mushrooms with olive oil and roasted garlic cloves

Grilled Asparagus

with creamy lemon butter garnish

Sautéed Mixed Fresh Vegetables

season vegetables

Glazed Baby Carrots

maple butter and brown sugar

Green Bean Almondine with Cranberries

fresh green beans with toasted almonds and dried cranberries in shallot butter

Steamed Broccolini

with clarified butter and grated parmesan

SALADS

Strawberry Field of Greens

spring mix, sliced strawberries, feta, candied pecans, berry vinaigrette (seasonal, off season strawberries will be dried cranberries)

Caesar Salad

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

Greek Classico

romaine hearts, feta, cherry tomato, sliced green olives, red onion, green pepper, pepperoni and balsamic vinaigrette

Mixed Greens

spring mix, shredded carrot, cucumber, roma tomato, red onion, choice of peppercorn ranch or honey mustard chateau Italian

Cobb Salad

romaine-iceberg, shredded cheddar cheese, chopped boiled egg, diced tomatoes, avocado, scallions and chef's dressing

Wedge Salad

wedge iceberg, crispy bacon, finely grated cheddar, Italian parsley and buttermilk ranch dressing

Cherry Pecan Kale Salad

black kale, toasted pecans, paper sliced radish, dried cherries, goat cheese, honey vinaigrette

Caprese Salad

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

Cold Hors d'oeuvres

Bruschetta

balsamic tomatoes

Boursin Stuffed Cherry Tomato

small cherry tomato stuffed with whipped boursin cheese on focaccia

Southwest Sunset Chipotle Pepper Tartlet

whipped chipotle pepper cheese, mandarin orange, chipotle glaze & cilantro

Red Potato with Crème Fraiche and Bacon

hollow red potato filled with light crème fraiche & garnished with bacon

Spicy Shrimp with Candied Pineapple

whole spiced shrimp on coconut cornbread with candied pineapple garnish

Teriyaki Chicken on Asian Rice Crisp

tender Chicken breast with teriyaki glaze on crispy rice base

Hot Hors d'oeuvres

Bacon-Wrapped Potato Bites

red potatoes wrapped in smoked bacon topped with sour cream

Mushroom Tartlets

portobello mushrooms and wild mushrooms with balsamic reduction in a puffed pastry shell

Southwestern Chicken Skewer

grilled marinated chicken breast in a southwestern rub

Stuffed Mushrooms

a creamy blend of spinach, garlic and Parmesan cheese

Wellington Tartlets

chicken wellingtons with baby spinach

Spinach and Swiss Puff

spinach, fresh basil, parsley, walnuts and imported Swiss cheese

Sesame Chicken Fingers

tender chicken breast marinated in sesame oil coated with sesame seeds & panko breadcrumbs

www.ensemblecatering.com

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Appetizer Stations

Crudités Display

seasonal fresh vegetables blanched and roasted with dipping sauces

Fruit and Cheese Display

imported and domestic cheeses, gourmet crackers with assorted fruit

Hummus and Pita display

classic hummus and jalapeno cilantro hummus with olive medley and warm pita chips

Chips and Salsa

multi colored tortilla chips and fresh chunky tomato salsa and roasted green chili salsa

Pretzel and Cheese

soft chewy pretzels, creamy cheddar cheese sauce and Dijon mustard

Beverages

Beverage 1 (standard)

Water service with choice of lemon or cucumber wheels

Beverage 2 (choice of any of the following)

Brewed Iced Tea with lemon and condiments

Brewed Sweet Tea with lemon

Brewed Peach Tea (unsweetened)

Minted Lemonade

Blackberry Lemonade

Beverage 3 (during cake)

Brewed Fresh Coffee with condiments (regular or decaf)

FAMILY STYLE

Hors d'oeuvres

(select three)

Beef Wellington

beef with stone ground mustard sauce

Grilled Pineapple and Teriyaki Chicken Skewers

grilled marinated teriyaki chicken and diced pineapple topped with sesame seeds

Cucumber Chicken

English cucumbers stuffed with rosemary chicken

Spinach Pesto Pinwheels

spinach, fresh basil, parsley, walnuts and aged Parmesan cheese

Pepperoni Caprese Bites

grape tomatoes, mozzarella balls, pepperoni and basil vinaigrette

Feta and Sun Dried Tomato Phyllo Rolls

Greek feta cheese, sun-dried tomatoes and herbs rolled in phyllo

Salads

(select one)

Grove Kale Salad

*black kale, chopped pecans, diced avocado, red bell peppers, dried cranberries, grape tomatoes, bias carrots,
English cucumber, red onion and tahini lemon dressing*

Strawberry Caprese Salad

spring mix, fresh mozzarella, sliced almonds, garden strawberries, fresh basil and balsamic honey reduction

Caesar Salad with Parmesan Tuile

*romaine hearts, Parmesan cheese, double smoked bacon, balsamic vinegar, house made croutons and honey-mayo
dressing*

Mixed Greens

*spring mix, shredded carrot, cucumber, roma tomato, red onion, choice of peppercorn ranch or honey mustard
chateau Italian*

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Entrées

(select two)

Chicken Bruschetta

Italian baked chicken topped with baked tomato bruschetta and mozzarella

Roasted Carved Peppercorn Tri Tip

sliced tri tip Angus beef topped with caramelized halved mushrooms and smoked bacon

Almond Crusted Chicken

almond crusted chicken topped with creamy parmesan sauce

Pork Pot Roast

with cream corn and jalapenos

Chicken Roulade Stuffed

with prosciutto, spinach and sundried tomatoes

Rolled Lasagna

Italian meat sausage mix rolled with 3-cheese blend and topped with roasted roma tomato basil sauce

Eggplant Parmesan

panko crusted eggplant topped with oregano basil tomato sauce and mozzarella

Accompaniments

(select three)

Roasted Mixed Fresh Vegetables

seasonal vegetables roasted with olive oil

Lemon Broccolini

topped with crispy lemon crumbs

Roasted Fingerling Potatoes

whole sage leaves and olive oil

Balsamic Asparagus

topped with toasted walnuts, sundried tomatoes and feta cheese

Skin-On Mashed Potatoes

silky cream butter, heavy whipped cream and garlic aioli

Thyme Baby Carrots

thyme butter, blanched and sautéed

Butternut Squash Risotto

with a hint of vanilla bean

Creamy Corn Polenta

with cream and aged parmesan

Beverages

Beverage 1 (standard)

Water service with choice of lemon or cucumber wheels

Beverage 2 (choice of any of the following)

Brewed Iced Tea with lemon and condiments

Brewed Sweet Tea with lemon

Brewed Peach Tea (unsweetened)

Minted Lemonade

Blackberry Lemonade

Beverage 3 (during dessert)

Brewed Fresh Coffee with condiments (regular or decaf)

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SEATED DELIGHT

Hors d'oeuvres

(select four)

Bruschetta

balsamic tomatoes

Italian Stuffed Cheese Meatballs

topped with fresh marinara sauce and parsley

Tuna Ceviche

white albacore tuna mixed with cucumber, tomato, sweet onions, cilantro and lime squeeze

Vegetarian Spring Rolls

julienned red peppers, carrots, napa cabbage, green onions, cilantro, bean noodle with Thai dressing

Chicken Wellington

chicken wellingtons with baby spinach and mushroom

Pepperoni Caprese Bites

grape tomatoes, mozzarella balls, pepperoni and basil vinaigrette

Bacon-Wrapped Potato Bites

red potatoes wrapped in smoked bacon topped with sour cream

Orange Peel Beef Satay

tender beef pieces marinated in sweet spicy orange glaze

Salads

(select one)

BLT Stacked Salad

butter lettuce, large tomato, thin sliced avocado, smoked hickory bacon, hard-boiled egg and feta

Cucumber Mixed Green Salad Bowl

fresh spring mix, julienne carrots, grape tomatoes, red onions wrapped in cucumber served with honey lime vinaigrette

Grove Kale Salad

black kale, chopped pecans, diced avocado, red bell peppers, dried cranberries, grape tomatoes, bias carrots, English cucumber, red onion and tahini lemon dressing

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Entrees

(select two)

Pan Seared Pork Chop

served on roasted corn pilaf rice and topped with avocado cilantro corn salad

Tarragon Cream Chicken

served with garlic herb roasted fingerling potatoes and brown butter asparagus

Garlic Braised Beef

served with penne, marjoram and stewed mushrooms

Asparagus Stuffed Chicken Breast

with mozzarella and rosemary whipped potatoes

Rosemary Garlic Roast

served horseradish mashed potatoes, broccolini and jus

Lemon Tempura Tilapia

fried lemon tilapia on cilantro lemon rice topped with confetti poppy seed coleslaw

Chipotle Honey BBQ Beef Brisket

ten hour fork tender brisket served with creamy coleslaw and roasted seasonal vegetables

Tuscan Garlic Chicken

with spinach, fettuccine and red pepper garlic sauce

Beverages

Beverage 1 (standard)

Water service with choice of lemon or cucumber wheels

Beverage 2 (choice of any of the following)

Brewed Iced Tea with lemon and condiments

Brewed Sweet Tea with lemon

Brewed Peach Tea (unsweetened)

Minted Lemonade

Blackberry Lemonade

Beverage 3 (during dessert)

Brewed Fresh Coffee with condiments (regular or decaf)

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SEATED ELEGANCE

Hors d'oeuvres

(select four)

Bruschetta

balsamic tomatoes

Italian Stuffed Cheese Meatballs

topped with fresh marinara sauce and parsley

Tuna Ceviche

white albacore tuna mixed with cucumber, tomato, sweet onions, cilantro and lime squeeze

Vegetarian Spring Rolls

julienned red peppers, carrots, napa cabbage, green onions, cilantro, bean noodle with Thai dressing

Chicken Wellington

chicken wellingtons with baby spinach and mushroom

Pepperoni Caprese Bites

grape tomatoes, mozzarella balls, pepperoni and basil vinaigrette

Bacon-Wrapped Potato Bites

red potatoes wrapped in smoked bacon topped with sour cream

Orange Peel Beef Satay

tender beef pieces marinated in sweet spicy orange glaze

Salads

(select one)

BLT Stacked Salad

butter lettuce, large tomato, thin sliced avocado, smoked hickory bacon, hard-boiled egg and feta

Cucumber Mixed Green Salad Bowl

fresh spring mix, julienne carrots, grape tomatoes, red onions wrapped in cucumber served with honey lime vinaigrette

Strawberry Caprese Salad

spring mix, fresh mozzarella, sliced almonds, garden strawberries, fresh basil and balsamic honey reduction

**salad includes gourmet freshly baked bread*

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Entrées

(select two)

Butter-Basted Peppercorn Salmon

served on spring green lemon asparagus couscous and green peas

Grilled New York Steak

with compound herb butter served with roasted garlic mashed potatoes and grilled asparagus

Asian Spice Honey Glazed Chicken

airline chicken breast served with carrot and celery slaw and fried potatoes with spicy aioli

Cabernet-Braised Short Ribs

served with Yukon gold mashed potatoes and rosemary-thyme baby carrots

Sesame Crusted Seared Ahi Tuna

with arugula, olive oil, and sesame ginger glaze

Prime Rib Roast with Au Jus

haricots verts and roasted rosemary fingerling potatoes

Double Cut Pork Chop

served with cabernet red wine reduction, baby caramelized onions, spinach and wild mushroom risotto

Pan Seared Pancetta and Sage Chicken

range free chicken breast wrapped in whole sage and pancetta served with skin-on mashed potatoes and baby glazed carrots

Beverages

Beverage 1 (standard)

Water service with choice of lemon or cucumber wheels

Beverage 2 (choice of any of the following)

Brewed Iced Tea with lemon and condiments

Brewed Sweet Tea with lemon

Brewed Peach Tea (unsweetened)

Minted Lemonade

Blackberry Lemonade

Beverage 3 (during dessert)

Brewed Fresh Coffee with condiments (regular or decaf)

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