

Dinner Entrees

All dinners include a side garden salad with balsamic vinaigrette, fresh fruit cup, roll, and butter.

Chicken Piccata

Pan-seared chicken breast, drizzled with a velvety lemon-caper beurre blanc sauce. Served alongside creamy mashed potatoes and freshly sautéed seasonal vegetables.

Roast Pork Tenderloin

Tender slices of roasted pork tenderloin paired with a sweet and savory cherry-apple chutney, accompanied by roasted Yukon Gold potatoes and delicately sautéed vegetables.

Coq Au Vin

Boneless chicken thighs slowly braised in rich red wine with aromatic vegetables, earthy button mushrooms, and fragrant herbs. Served with buttery mashed potatoes and sautéed vegetables for a comforting, rustic touch.

Beef Pot Roast

Slow-braised chuck roast, infused with red wine, aromatic vegetables, and a rich demi-glace. Served with mashed potatoes and sautéed vegetables, creating a timeless, hearty dish.

Beef and Broccoli

Marinated beef tenderloin, stir-fried with crisp, vibrant broccoli in a fragrant ginger teriyaki glaze. Served over a bed of fluffy Jasmine rice for a satisfying and flavorful meal.

Filet Mignon

An exquisite 8oz center-cut beef tenderloin, grilled to perfection and served with creamy mashed potatoes for a tender, melt-in-your-mouth experience.

Grilled Salmon

A perfectly grilled Atlantic salmon fillet, topped with a zesty lemon herb butter. Accompanied by roasted Yukon Gold potatoes and sautéed vegetables for a fresh and flavorful meal.

Stuffed Portobello

A savory roasted Portobello mushroom cap stuffed with a vibrant mixture of spinach and feta cheese, served with Jasmine rice and sautéed vegetables, all drizzled with a balsamic reduction for a delicate balance of flavors.

Shrimp or Chicken Alfredo

Choice of sautéed shrimp or tender chicken breast, served in a rich, creamy Alfredo sauce with perfectly cooked penne pasta and topped with freshly grated parmesan.

Salads

Each salad is crafted with a blend of tender leafy greens and crisp, crunchy vegetables. Served with your choice of dressing and a side of fresh French baguette.

Garden Salad

Shredded carrots, cucumber, vine-ripened grape tomatoes, crisp bell peppers, shredded cheese, and golden croutons, elegantly tossed in your choice of dressing.

Chef Salad

A hearty combination of smoked ham, roasted turkey, sharp cheddar, Swiss cheese, hard-boiled egg, vine-ripened grape tomatoes, and fresh cucumbers, creating a well-rounded, satisfying salad.

Cobb Salad

Chopped bacon, roasted turkey, creamy avocado, vine-ripened tomatoes,

hard-boiled egg, and crumbled bleu cheese, harmonizing for a flavorful and indulgent salad.

Greek Salad

A medley of vibrant grape tomatoes, cucumber, Kalamata olives, crisp bell peppers, tangy feta cheese, and stuffed dolmas, delivering the bold flavors of the Mediterranean.

Sedona Salad

Grilled BBQ-glazed chicken breast, roasted corn, red bell pepper, black beans, sharp cheddar, pico de gallo, and crispy tortilla strips, offering a bold and zesty Southwestern flair.

Chicken Caesar Salad

Crisp romaine hearts, grated parmesan, golden croutons, and tender grilled chicken breast, tossed in a creamy Caesar dressing for a classic, rich flavor profile.

Tuna Salad

A fresh and light tuna salad, accompanied by juicy grape tomatoes for a simple yet satisfying salad option.

Chicken Salad

A creamy chicken salad with fresh strawberries and toasted almonds, creating a perfect balance of savory and sweet.

Cater AZ Salad

A refreshing blend of bacon, grilled chicken, strawberries, blueberries, roasted pecans, and creamy feta, all drizzled with a tangy strawberry balsamic vinaigrette for a delightful, flavorful experience.

Display Trays

Fresh Fruit Display

A beautiful arrangement of seasonal fresh fruit and berries, artfully presented for a refreshing and colorful display.

Fruit and Cheese

An elegant pairing of imported and domestic cheeses, complemented by sweet grapes and ripe berries, offering a refined selection for any occasion.

Imported Cheese

A carefully curated assortment of imported soft and hard cheeses, complemented by fresh grapes, dried fruits, nuts, and crispy crackers, creating a sophisticated tasting experience.

Domestic Cheese

A variety of domestic cheeses, served with fresh grapes and crackers, offering a well-balanced selection of flavors.

Charcuterie Tray

An indulgent mix of domestic and imported cheeses, cured meats, pickled vegetables, olives, dried fruits, and crusty baguette, offering a delightful array of textures and tastes.

Antipasto Tray

Grilled marinated vegetables, cured meats, hard cheeses, fresh caprese, olives, dolmas, and baguette, creating a perfect balance of savory, tangy, and earthy flavors.

Shrimp Cocktail

Succulent poached shrimp, served chilled with zesty cocktail sauce and a wedge of lemon for a refreshing, classic appetizer.

Crudités

An assortment of fresh organic vegetables, served with creamy ranch dip and smooth hummus, providing a light and healthy start to your meal.

Salmon Lox

Delicately smoked Atlantic salmon, paired with hard-boiled eggs, capers,

red onions, and creamy cream cheese, served with fresh lemon for a luxurious, savory bite.

Dips

Smoked Salmon Dip

Hot cedar-smoked Atlantic salmon blended with cream cheese, fresh chives, and bell peppers. Served with crisp pita chips and crackers for an elegant appetizer.

Spinach and Artichoke Dip

A creamy blend of baby spinach, tender artichoke hearts, parmesan, and cream cheese, perfectly balanced with the crunch of water chestnuts. Served with pita chips and crackers.

Beer Cheese Dip

A rich cheddar and pimento cheese spread, served with soft pretzel bites for a savory, indulgent treat.

Chips and Salsa

Crispy white corn tortilla chips, paired with freshly made salsa for a zesty and refreshing bite.

Pic-nic Chips and Dip

Golden potato chips served with creamy French onion dip for a satisfying and nostalgic snack.

Sandwiches

Cater AZ Boxed Lunch

Your choice of gourmet sandwich, paired with two delightful sides and a decadent gourmet cookie.

Turkey Club

Smoked turkey breast, Swiss cheese, crispy bacon, heirloom tomato, fresh arugula, and garlic aioli, served on your choice of bread for a hearty, flavorful sandwich.

Submarine

A generous selection of Genoa salami, prosciutto, ham, turkey, provolone, pickled red onions, arugula, heirloom tomatoes, and a drizzle of red wine vinegar and olive oil on freshly baked French bread.

Chicken Salad Croissant

Creamy white meat chicken salad, with dry cherries, pecans, celery, onion, and mayonnaise, nestled in a soft, buttery croissant with crisp lettuce for added freshness.

Turkey Cobb Wrap

Smoked turkey, crispy bacon, creamy avocado, heirloom tomato, arugula, and garlic aioli, wrapped in a soft tortilla for a balanced and satisfying meal.

Roast Beef & Cheddar

Tender roasted prime rib, sharp cheddar cheese, arugula, heirloom tomato, and garlic aioli, served on multigrain wheat bread for a hearty, flavorful sandwich.

Ham & Swiss

Honey-roasted ham, Swiss cheese, arugula, heirloom tomato, and garlic aioli, served on multigrain bread for a savory, satisfying bite.

Roasted Vegetable Wrap

A vibrant blend of roasted vegetables, crisp cucumber, heirloom tomato, and fresh arugula, all drizzled with garlic aioli and wrapped in a soft tortilla for a light yet flavorful option.

Sides

Potato salad, broccoli salad, chips, coleslaw, fresh fruit cup, kale/quinoa salad, four-bean salad, dried fruit.

Breakfast

Continental Breakfast

A light and refreshing start to the day with creamy Greek yogurt, fresh sliced fruit, berries, and a gourmet muffin—perfectly balancing sweetness and tang.

English Breakfast

A hearty selection of Genoa salami, smoked honey ham, domestic cheese slices, hard-boiled egg, dried fruit, and crunchy nuts. A satisfying, energizing start to your day.

Muesli Cereal (served in a glass mason jar)

A wholesome mix of hearty grains, seeds, nuts, and dried fruit, lightly spiced with cinnamon and served with fresh berries for a healthy, rustic breakfast option.

Fresh Bakery Display

An irresistible selection of sweet and savory pastries, accompanied by butter, jam, and fresh berries—ideal for those who love delicate, freshly baked treats.

Sedona Breakfast Burrito

A bold blend of chorizo, sautéed bell peppers, onions, fried potatoes, scrambled eggs, and cheddar cheese, all wrapped in a warm tortilla. Served with salsa and sour cream.

Western Breakfast Burrito

Savory ham, sautéed onions, bell peppers, fried potatoes, and scrambled eggs wrapped in a soft tortilla. Topped with cheddar cheese, salsa, and sour cream.

Vegetarian Breakfast Burrito

A vibrant combination of sautéed onions, bell peppers, mushrooms, spinach, and

scrambled eggs, wrapped in a soft tortilla and topped with cheddar cheese, salsa, and sour cream.

Breakfast Sandwich

Choose between a bagel, croissant, or English muffin, filled with your choice of ham, sausage, or bacon, melted cheddar cheese, and a fried egg for a classic breakfast sandwich.

Big Breakfast

A hearty plate of three scrambled eggs, your choice of bacon, sausage, or ham, homestyle potatoes, a mini croissant, and a fresh fruit cup for a satisfying, well-rounded breakfast.

Cinnamon French Toast

Thick slices of buttery brioche, soaked in a sweet cream and cinnamon batter and cooked to golden perfection. Served with bacon, sausage, or ham, maple syrup, butter, and fresh berries.

Desserts

Assorted Mini Dessert Tray

A delightful selection of bite-sized treats, from rich chocolate bites to delicate pastries, offering a variety of flavors in every bite.

Gourmet Cookies

Soft and chewy cookies handcrafted with premium ingredients. Flavors may include classic chocolate chip, oatmeal raisin, and more.

Chocolate Covered Strawberries

Fresh, ripe strawberries dipped in smooth chocolate, offering the perfect balance of sweet, fruity, and indulgent.

Chocolate Cake

A decadent, moist chocolate cake layered with rich cocoa and creamy chocolate frosting. An irresistible treat for chocolate lovers.

Carrot Cake

Moist and spiced with cinnamon, this cake is filled with finely grated carrots and topped with velvety cream cheese frosting—a comforting classic.

Cheesecake w/ Berry Topping

A creamy cheesecake on a graham cracker crust, topped with fresh berries for a tangy-sweet balance that complements the rich, velvety filling.

Kids' Menu

PB&J

Classic peanut butter and grape jelly on soft white bread—simple, satisfying, and delicious.

Turkey & Cheese Sandwich

Roasted turkey and cheddar cheese on soft white bread, a kid-friendly classic.

Ham & Cheese Sandwich

Honey ham and cheddar cheese on soft white bread—perfectly balanced for young taste buds.

Chicken Tenders

Crispy fried chicken tenders served with ranch dressing for dipping—a favorite for any child.

Penne Alfredo

Penne pasta tossed in creamy Alfredo sauce. Add chicken or broccoli for extra flavor.

Spaghetti

Spaghetti served with your choice of meat or marinara sauce—a timeless kid's favorite.

