

Professional Service and a Grand Buffet at a Great Price!

The Grand Buffet lets you build your own personalized buffet experience. It's so easy!

You simply choose:

- 3 Main Entrées to create a first course (hand-carved meat), second course (main dish) and third course;
- 1 Side Entrée to compliment your Main Entrées;
- 1 Vegetable Dish to round out your Side Entrée;
- 2 Salads from among your favorites;
- 1 Bread choice;
- 1 Dessert

That's it! A Grand Buffet at a great price.
Just turn the page to get the party started!



THE GRAND BUFFET

CONTRACT TERMS

Service includes delivery within our normal delivery area, set-up, tear-down, and clean-up of kitchen area.

Prices quoted include sales tax. A 20% gratuity will be added to the final bill.

A 3.5% surcharge will be added to all credit card payments.

A non-refundable deposit based upon the quoted price may be required of new accounts or in the case of unusual circumstances.

All accounts are payable at completion of service unless other arrangements have been agreed to in the Contract for Services.

Service time is defined as 1 hour prior to and 1 hour after the scheduled serving time stated in the contract. **Additional service time or delays in service may be subject to additional charges at the rate of \$50 per hour per 100 guests.**

The guaranteed number of guests must be furnished within 7 working days prior to the date of event. Charges will be based upon the number of guests guaranteed or the actual number, whichever is higher. The menu must be confirmed at least 14 days prior to the event. AZ Premier Catering employees are not licensed or permitted to provide or handle alcoholic beverages.

It is understood that service is provided for food consumption at the event. **All surplus foods are the property of the caterer. No food will be wrapped or left for later consumption.**



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THE GRAND BUFFET

Presented by





AZ Premier Catering has been providing quality East Valley service since 1983. We are pleased to offer you the finest in buffet experiences with “The Grand Buffet” – 100 time-tested entrees from which you can create a nine course meal with a turn-key presentation at an all-in-one inclusive price!

Owner and head chef Gary Stewart, along with his dedicated staff at Arizona Premier Catering, bring you over 100 years of combined expertise in the buffet catering business. We make it so simple and enjoyable – we work hard so you don't have to!

(1) FIRST COURSE

Chef's Carving Station

- ☐ Baked Pit Ham*
- ☐ Texas-style BBQ Brisket*
- ☐ Roast Top Round*
- ☐ Roast Pork Loin*
- ☐ Roasted Turkey Breast*

Premium Buffet Options

- ☐ Prime Rib* (\$\$)
- ☐ Beef Tenderloin* (\$\$\$)

(1) SECOND COURSE

- ☐ Beef Stroganoff
- ☐ Beef Pot Roast
- ☐ Traditional Lasagna
- ☐ Vegetable Lasagna
- ☐ Hawaiian Sliced Ham*
- ☐ Chicken Piccata*
- ☐ Swedish Meatballs
- ☐ Polynesian Meatballs
- ☐ Teriyaki Boneless Chicken
- ☐ Baked Cod Almondine*
- ☐ Cod with Orange Sauce*
- ☐ Cod with Creole Sauce*
- ☐ Lemon Herb Cod Filets*
- ☐ Italian Meatballs
- ☐ Rigatoni with Sausage, Peppers, and Goat Cheese
- ☐ Baked Mushroom Chicken
- ☐ Salisbury Steak
- ☐ Apricot Glazed Pork
- ☐ Chicken Pesto

Premium 2nd Course Options

- ☐ Salmon* (\$)

(1) THIRD COURSE

- ☐ BBQ Pulled Pork*
- ☐ Pesto Farfalle
- ☐ Baked Pork Chops with Gravy
- ☐ Sausage & Peppers*
- ☐ Lemon Herb Chicken*
- ☐ Seasoned Baked Chicken*
- ☐ Chicken Jambalaya* (mild or hot)
- ☐ BBQ Chicken*
- ☐ Chicken Creole*
- ☐ Penne Alfredo with Peas & Mushrooms

- ☐ Chicken Stir Fry
- ☐ Pasta with Marinara
- ☐ Pasta Alfredo
- ☐ Penne with Vodka Sauce
- ☐ Baked Manicotti
- ☐ Baked Ziti
- ☐ Roast Pork Franciscan
- ☐ Pasta Primavera

Pasta Additions

- ☐ Chicken (\$)
- ☐ Shrimp (\$\$)

(1) SIDE DISH

- ☐ Au Gratin Potatoes
- ☐ Scalloped Potatoes
- ☐ Oven-Roasted Potatoes*
- ☐ Baked Potatoes with Sour Cream*
- ☐ Parsley Red Potatoes*
- ☐ Whipped Potatoes with Gravy
- ☐ Wild Rice*
- ☐ Rice Pilaf*

(2) SALADS

- ☐ Ambrosia Fruit Salad*
- ☐ Caesar Salad
- ☐ Cole Slaw*
- ☐ Mixed Fruit Salad*
- ☐ Tossed Green Salad w/Dressings*
- ☐ Greek Pasta Salad
- ☐ Pasta Primavera Salad
- ☐ Italian Tossed Salad*

(1) BREAD

- ☐ Mixed Dinner Rolls
- ☐ Garlic Bread Sticks

(1) VEGETABLE

- ☐ Glazed Sliced Carrots*
- ☐ Green Beans Almondine*
- ☐ Green Bean Casserole
- ☐ Green Beans with Mushrooms*
- ☐ Roasted Vegetables*
- ☐ Classic Baked Beans
- ☐ Steamed Vegetable Medley*
- ☐ Buttered Basil Carrots*
- ☐ Italian Blend Vegetables*
- ☐ Buttered Corn Ranchero*

(1) DESSERT

- ☐ Apple Crisp
- ☐ Cherry Crisp
- ☐ Peach Crisp
- ☐ Chocolate Cake
- ☐ Carrot Cake
- ☐ Strawberry Shortcake
- ☐ Black Forest Cake
- ☐ Lemon Cake
- ☐ Pumpkin Cake
- ☐ Brownies

Premium Desserts

- ☐ Cheesecake (\$)

Gluten Free*

(while these items are prepared with gluten-free ingredients, there is a risk of cross contamination due to being prepared in a shared kitchen)

**Please contact us to
Customize your menu.**

Ph: 480-832-0522
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