

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 (casserole dish);
- 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; and
- 1 Hot and 1 Cold beverage.

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 do not include sales taxes or gratuity. (10% on Buffets; 18% on Table Service.)

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 \$30 per hour per 100 guests.**

The guaranteed number of guests must be furnished within 3 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.



4437 East Southern Avenue
Suite 101 • Mesa, AZ 85206
Phone: 480.832.0522



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
- Louisiana Roast Beef
- Roast Top Round
- Roast Pork Loin
- Roasted Turkey Breast

1 SECOND COURSE

- Spaghetti with Red Meat Sauce
- BBQ Pulled Pork
- Lemon Chicken Stir-fry
- Beef Stew
- Beef Stroganoff
- Chicken Cacciatore
- Chicken Pesto Fettuccini
- Chicken Jambalaya (mild or hot)
- Mostaccioli with Meat Sauce
- Chicken-n-Dumplings
- Beef Pot Roast
- Vegetable Lasagna
- Traditional Lasagna
- Hawaiian Sliced Ham
- Sesame Grilled Pork
- Baked Ziti
- Baked Cod w/Pineapple Salsa*
- Baked Pork Chops with Gravy
- Cottage Pie
- Apricot Glazed Pork

1 THIRD COURSE

- Baked Cod Almondine*
- Seafood Risotto
- Cod with Orange Sauce*
- Roast Pork Franciscan
- Penne with Vodka Sauce
- Glazed Chicken Drumettes
- Baked Mushroom Chicken
- Lemon Herb Chicken
- Lemon Herb Cod Filets*
- Salisbury Steak
- Seasoned Baked Chicken
- Swedish Meatballs
- Rosemary Chicken
- Polynesian Meatballs
- Teriyaki Boneless Chicken
- Hot-n-Spicy Drumettes
- Texas-style Pork Loin Ribs
- Traditional Meatloaf
- Sausage & Peppers
- Baked Manicotti
- Chicken Francaise

1 SIDE DISH

- Au Gratin Potatoes
- Baked Macaroni & Cheese
- Oven-Roasted Potatoes
- Rice Pilaf
- Baked Potatoes with Sour Cream
- Parsley Red Potatoes
- Whipped Potatoes with Gravy
- Wild Rice
- Scalloped Potatoes

2 SALADS

- Ambrosia Fruit Salad
- Caesar Salad
- Carrot & Raisin Salad
- Cole Slaw
- Confetti Pasta Salad
- Mixed Fruit Salad
- Pasta Primavera Salad
- Marinated Vegetable Salad
- Tossed Green Salad w/Dressings
- Peas & Cheddar Salad
- Greek Pasta Salad

1 BREAD

- Mixed Dinner Rolls
- Old-style Corn Bread
- Sliced French Bread
- Garlic Bread Sticks
- Sourdough Rolls

1 VEGETABLE

- Buttered Corn Ranchero
- Creamed Peas & Pearl Onions
- Glazed Sliced Carrots
- Green Beans Almondine
- Green Bean Casserole
- Green Beans with Mushrooms
- Italian Blend
- Steamed Baby Carrots
- Roasted Vegetables
- Vegetable Stir-fry
- Classic Baked Beans
- Steamed Vegetable Medley

1 DESSERT

- Apple Cobbler
- Apple Crisp
- Pumpkin Cake
- Cherry Crisp
- Chocolate Cake
- Carrot Cake
- Strawberry Shortcake
- Black Forest Cake
- Lemon Cake
- Peach Cobbler
- Peach Crisp
- Celebration Cake

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

Ph: 480-832-0522