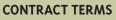
# Professional Service and a Grand Buffet at a Great Price!

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!



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.

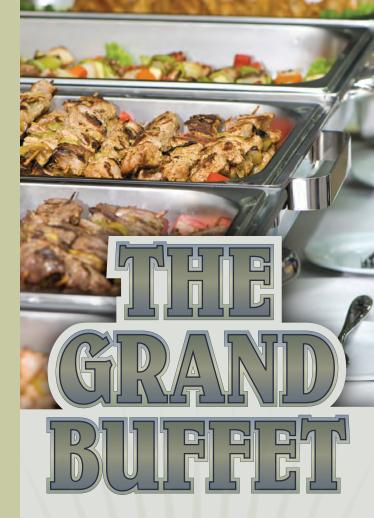
The guaranteed number of guests must be furnished within 3 working days prior to the date of event. Charges will be based upon the number of guests guaranteed or the actual number, whichever is higher. The menu must be confirmed at least 14 days prior to the event. AZ Premier Catering employees are not 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



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 □ BBO 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 Hawaijan 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

Please contact us to Customize your menu. Ph: 480-832-0522

## **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