

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 (vegetarian 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

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 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 day 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) CARVING STATION

- Baked Pit Ham
- Texas-style BBQ Brisket
- Roast Top Round
- Roast Pork Loin
- Roasted Turkey Breast
- Prime Rib (additional charge)

(1) MAIN COURSE

- BBQ Pulled Pork
- Beef Stroganoff
- Chicken Pesto Fettuccini
- Beef Pot Roast
- Traditional Lasagna
- Hawaiian Sliced Ham
- Baked Pork Chops with Gravy
- Chicken Piccata
- Chicken Parmesan
- Sausage & Peppers
- Lemon Herb Chicken
- Seasoned Baked Chicken
- Swedish Meatballs
- Polynesian Meatballs
- Teriyaki Boneless Chicken
- Texas-style Pork Loin Ribs
- Traditional Meatloaf

(1) VEGETARIAN

- Baked Cod Almondine
- Cod with Orange Sauce
- Vegetable Lasagna
- Pasta with Marinara
- Pasta Alfredo
- Penne with Vodka Sauce
- Pasta Pesto Fettuccini
- Macaroni & Cheese
- Baked Manicotti
- Baked Ziti
- Cheese Ravioli with Tomato Cream Sauce

(1) SIDE DISH

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

(2) SALADS

- Ambrosia Fruit Salad
- Caesar Salad
- Cole Slaw
- Mixed Fruit Salad
- Tossed Green Salad w/Dressings
- Greek Pasta 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

(1) DESSERT

- Apple Crisp
- Cherry Crisp
- Chocolate Cake
- Carrot Cake
- Strawberry Shortcake
- Black Forest Cake
- Lemon Cake
- Peach Crisp
- Brownies
- Cheesecake (additional charge)

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

Ph: 480-832-0522