



Fire House Event Center
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Special Event Menu

All food packages subject to additional gratuity.

We are proud to offer incredible cuisine from Westside Catering. We have been serving up the best food in the West Valley since 2013 and are committed to providing the very best quality and freshest selection of ingredients for your special event. If you don't see what you're looking for, please ask! We love to create custom menus and are happy to work within your budget.

All pricing is per person, unless noted. All catering pricing includes chef & server labor, set up & break down of buffet, bussing service, chafing dishes, as well as plates, napkins, and utensils.

Build Your Own Appetizer Buffet

Selection of 3 menu items: \$28.50/person

Selection of 4 menu items: \$32/person

Selection of 5 menu items: \$35.50/person

- Chicken Wings
- NY Strip Sliders
- Classic Beef Sliders
- Short Rib Tacos
- Mac N' Cheese
- Roasted Red Pepper Hummus Platter
- Sun Dried Tomato, Spinach & Artichoke Dip
- Cranberry Feta Salad
- Margherita Flatbread
- Fresh Seasonal Fruit Platter
- French Quarter Flatbread (+\$2.25 per person)
- Forage Salad (+\$2.25 per person)
- Charcuterie Board (+\$4.75 per person)

Breakfast Buffet - \$23.50/person

- Scrambled eggs
- Country Potatoes
- Fresh seasonal fruit
- Assorted breakfast pastries
- French Toast or Pancakes
- Choice of: bacon or breakfast sausage

Italian Buffet - \$36.75/person

Includes

- Caesar or Garden Salad
- Bread & Butter
- Mini Cannolis

Choose 1 Chicken Entrée:

- Chicken Marsala
- Chicken Parmigiana
- Chicken Piccata

Choose One Pasta/Sauce Combo:

- Baked Mostaccioli
- Cheese Ravioli w/ Marinara Sauce
- Cheese Tortellini w/ Roasted Red Pepper Sauce
- Mushroom Ravioli w/ Alfredo Cream Sauce
- Vegetable or Meat Lasagna
- Bow Tie Pastas w/ Choice of Sauce: Marinara, Pesto Cream or Vodka

Taco Bar - \$23.75/person

Choose 2 proteins: Tequila Lime Chicken, Barbacoa, Al Pastor, Carne Asada, Carnitas, Shrimp (Diablo or grilled +\$2.25 per person)

Includes: Beans, Rice, Chips and Salsa, Garnish for Tacos

Additional Protein +\$2.25 per person

Mexican Fiesta \$36.75/person

Chicken and steak fajitas or tacos
(2 proteins)

Includes: Cheese Enchiladas, Rice, Beans, Chips and Salsa, All Fixin's for Fajitas or Tacos

Additional Enhancements

Guacamole \$2.25 per person

Queso \$2.25 per person

Churros \$3.50 per person

Horchata Capirotada Bread Pudding \$2.25 per person

Build Your Own Buffet Packages

Lunch Option #1 - \$23.60/person

Choice of 1 side salad

Choice of 1 sandwich

Choice of 1 side

Assorted cookies

Lunch Option #2 - \$26/person

Choice of 1 side salad

Choice of any 2 sandwiches

Choice of 1 side

Assorted cookies & brownies

Dinner Option #1 - \$29.50/person

Choice of any 1 salad

Choice of any 1 entrée

Choice of any 2 sides

Choice of 1 dessert

Dinner Option #2 - \$34.25/person

Choice of any 1 salad

Choice of any 1 entrées

Choice of any 2 sides

Choice of 2 desserts

Side Salads

- CAESAR romaine, croutons, parmesan, caesar dressing
- MIXED GREENS mixed greens, chopped fresh vegetables, house vinaigrette

Premium Salads

- CALIFORNIA mixed greens, dried cranberries, candied walnuts, red onion, crumbled feta cheese, apple slices, apple cider vinaigrette
- BBQ mixed greens, roasted corn, black beans, avocado, jicama, tomatoes, BBQ sauce, buttermilk dressing
- SOUTHWESTERN mixed greens, black beans, roasted corn, tomatoes, cilantro, avocado, chipotle ranch dressing
- WEDGE iceberg, blue cheese crumbles, chopped applewood bacon, cherry tomatoes, crispy haystack onions, balsamic blue cheese dressing

Side Options

- Red skin mashed potatoes
- Broccolini
- Mac n' Cheese
- Roasted Brussel Sprouts
- Potatoes Au Gratin
- Wild rice
- Herb & garlic roasted potatoes

Dessert Options

- Bread pudding w/ whiskey crème
- Assorted cookies
- Brownies
- Mini cannolis
- Churros with dipping sauces

Sandwich Options

- PULLED PORK SLIDERS bourbon BBQ sauce, haystack onions, brioche
- MONTEREY CHICKEN SLIDERS smashed avocado, hickory smoked bacon, pepper jack, brioche
- SOUTHERN CHICKEN SLIDERS Cajun-rubbed chicken, pepper jack, lettuce, tomato, red onion, mango habanero aioli, brioche
- ANGUS BEEF SLIDERS caramelized onions, American cheese, house sauce, brioche
- FRENCH DIP SLIDERS house made roast beef, sautéed mushrooms, caramelized onions, swiss, brioche buns, au jus
- TURKEY WRAP smashed avocado, hickory smoked bacon, tomato, lettuce, mayo
- • TUNA WRAP tuna salad, cheddar cheese, lettuce, tomato, onion

Entrée Options

- GRILLED SALMON sautéed spinach, roasted fennel and tomatoes, onions, herbed butter sauce
- ASIAN GLAZED SALMON
- GRILLED CHICKEN & PINEAPPLE SALSA
- MEATLOAF house made with blend of pork and beef
- BBQ CHICKEN grilled and brushed with Haymaker BBQ sauce
- PULLED PORK served with Haymaker BBQ sauce
- JOEY'S RIBS slow cooked St. Louis-style pork ribs, broiled and brushed with Haymaker bourbon BBQ sauce +\$4.75 per person
- SHREDDED SHORT RIB TACOS
- HONEY BAKED HAM
- ROASTED TURKEY WITH GRAVY
- BLACKENED FISH TACOS cod, chipotle cream, coleslaw, corn tortillas

- SEASONAL WHITE FISH roasted heirloom carrots and onions, citrus beurre blanc +10.50 per person
- GOLD CANYON PETITE FILETS red wine demi glaze +12 per person

Optional Enhancements

- VEGGIE TRAY raw seasonal vegetables, buttermilk dressing \$3.50 per person
- CORN ON THE COBB grilled with whipped butter \$1.75 per person
- BAKED MAC & CHEESE elbow macaroni, American cheese, cheddar \$4 per person
- APPLE CIDER COLESLAW cider dressing, cabbage, carrots \$2.25 per person
- FRESH SEASONAL FRUIT fresh seasonal fruits \$4 per person
- SOUP or CHILI included toppings \$4 per person
- RED PEPPER HUMMUS naan bread, vegetables \$3.50 per person
- BBQ PORK QUESADILLA pulled pork, red onion, roasted corn, cheddar, cilantro, chipotle ranch \$4 per person
- MINI RIBS slow cooked, bourbon bbq sauce, apple cider coleslaw \$7 per person
- CHICKEN WINGS choice of sauce, buttermilk ranch dressing \$17.50 per dozen
- CHEESE BOARD assorted domestic and imported cheeses, pickled vegetables, baguette \$53
- SPINACH ARTICHOKE DIP warmed pita bread \$4.75
- CHEF'S BOARD assorted domestic and imported cheeses, cured meats, pickled vegetables, fig jam \$76
- BRUSCHETTA assorted \$4/ea.