

Bigfoot Catering



PETE A.

★★★★★



BIGFOOT CATERED OUR TACO BAR OVER THE WEEKEND. IT WAS AMAZING!!! I AM FROM SAN DIEGO AND WE DO STREET TACOS ALL DAY LONG. SO THEY USE THEIR HICKORY SMOKED MEAT AND THEN SPICE IT UP THE BIGFOOT WAY - PERFECTION. I KNOW THEY DON'T HAVE TACOS YET ON THEIR MENU (THEY SHOULD), SO TRY THEIR NACHOS IN THE MEANTIME.

VINCENT M.

★★★★★



WE HIRED BIGFOOT TO CATER OUR WEDDING AND THEY WERE EXCELLENT IN ALL FACETS. J IS VERY RESPONSIVE AND DETAIL-ORIENTED, MAKING THE PLANNING PROCESS A BREEZE. FURTHER, THE FOOD WAS DELICIOUS AND THE SERVICE WAS EXCEPTIONAL.

Catering FAQS

about us

HOW LONG HAVE YOU BEEN IN BUSINESS?

We have been in business and catering since 2003!

HOW MANY EVENTS/WEDDINGS DO YOU CATER PER YEAR?

Well over 100 per year (dozen of which are weddings, sometimes as many as 3 per day!)

HOW MANY GUESTS CAN YOU ACCOMMODATE?

We have catered events of up to 1,000 guests.

DO YOU CATER MORE THAN A SINGLE EVENT PER DAY?

Sometimes yes, we have done this successfully for many years and understand the capacity of our kitchen and our staff.

CAN YOU ACCOMMODATE SPECIAL REQUESTS SUCH AS GLUTEN-FREE, KOSHER, VEGETARIAN AND CHILDREN'S MEALS?

Yes, we can!

DO YOU HAVE OTHER AND/OR CUSTOM MENUS AVAILABLE?

Yes we do, just let us know what you are looking for!

service

HOW CAN MY WEDDING LOOK LIKE ONE THAT I SAW IN A MAGAZINE, PINTEREST OR INSTAGRAM?

We're happy to help you design the look and feel of your food & beverage service similar to something that you have seen. We're also happy to recommend a great event planner who can help build and coordinate these details -- and lots of other, non-catering details -- so your event can have the look and feel you want and so you don't have to lift a finger on your event day!

WHAT VENUES HAVE YOU WORKED AT BEFORE?

Flagstaff: The Gardens at Viola's, Serendipity, Flagstaff Nordic Center, Flagstaff Elks' Lodge, Coconino Center for the Arts, Museum of Northern Arizona, Foxboro Ranch Estates, Mountain View Park in Coconino Estates, Fort Tuthill County Park, Fox Glenn Park, Thorpe Park, Koch Field (Doney Park), Lake Mary (Forest Service Ramadas), Riordan Mansion, The Sycamore

Sedona: Sky Ranch Lodge, Dancing Apache Ranch & Lodge, Red Agave Resort

Other Northern Arizona and Adventurous Locations: Grand Canyon National Park: Shoshone Point

cost

I DON'T HAVE A VENUE YET, CAN YOU GIVE ME A QUOTE FOR CATERING?

For a menu, yes. However, staffing needs are usually dependent on the venue, so let us know when you decide!

HOW DOES THE VENUE THAT I CHOOSE AFFECT THE COST OF MY CATERING?

Some venues have minimum staffing & service requirements, whereas others have none.

HOW DO THE SERVICES CHOSEN (TABLE SIDE SERVICE, TABLE BUSSING, BARTENDING, CLEAN-UP, ETC) AFFECT THE COST?

Offering more service elevates the service environment for your guests, but keep in mind that more service usually requires more staffing which adds to your overall cost.

ANOTHER CATERER CHARGES LESS, WHY SHOULD I CHOOSE YOU?

Cost is a huge consideration, we get that! We have built our business since 2003 by offering an exceptional level of quality food and service to each of our clients. We are fully licensed and insured. Our foods are prepared in a commercial kitchen. Our employees are all covered by workers compensation insurance, and only our best staff get to do catering -- it's considered an opportunity in our business for those that have done well in the restaurant! Doing business the right way has a certain level of overhead and expense. You deserve the best and that is what we will do for you.

contact

HOW DO I CONTACT BIGFOOT CATERING?

Email us at info@bigfootcatering.com, call us at 928-556-3082, or visit our **website** at www.bigfootcatering.com

BBQ Buffet

Choose **SANDWICHES \$33**/person or **PLATES \$38**/person

Main Entrees

PICK 2

PULLED PORK *Choose from...*

KC Style: 12 hour smoked pork shoulder out of the smoker and hand pulled for a rich & smoky taste *OR*

Carolina Style: 12 hour smoked pork shoulder bathed in pig pucker sauce for a moist and tangy taste

SMOKED CHOPPED BBQ BEEF

14 hour hickory-smoked with house rub

PULLED CHICKEN

smoked low and slow then hand pulled

SLICED BEEF BRISKET

hand rubbed with our own unique blend of seasonings, smoked to perfection over hickory wood
premium option +\$2.50 per person

VEGGIE QUE

we make a superb Vegetarian BBQ out of TVP (Textured Veggie Protein)...looks like a Sloppy Joe, but tastes like rich BBQ! (vegan and gluten free!)

ST LOUIS STYLE PORK RIBS

St. Louis style pork spare ribs, peeled, rubbed, smoked, roasted, grilled, glazed & loved every step of the way... 7 steps for those who are counting!
premium option +\$5 per person
for plate service only

Sides

PICK 3

MAC 'N CHEESE

BACON MAC 'N CHEESE

BBQ BEANS

POTATO SALAD

CLASSIC COLE SLAW

GIARDINIERA COLE SLAW

MASHED SWEET 'TATERS

MAC SALAD

CORBREAD

ROASTED VEGGIES

GREEN GARDEN SALAD

Fixins

INCLUDED

TRADITIONAL BUNS

OR SLIDER ROLLS

ORIGINAL BBQ SAUCE

SPICY BBQ SAUCE

CAROLINA GOLD BBQ SAUCE

GF & VEGAN BBQ SAUCE

simple service?

Make your life simple, let us deliver and serve!
We will set up a buffet line, serve your buffet for 60 minutes, tear down and clean up!

FLAGSTAFF \$499

SEDONA \$599

Want something more or different, just let us know and we can provide you a custom quote!

BBQ Extras

Appetizers PICK 3

VEGGIE PLATTER

a classic platter featuring carrots, peppers, tomatoes, broccoli & homemade dipping sauces

MUFFINS

house made cornbread-based muffins make the perfect appetizer, served with butter & red pepper jelly - choose from Bacon Cheddar, Green Chili Cheddar, and Classic

CREAMY SPINACH DIP

100% made in house featuring roasted garlic, cream cheese, sour cream and mayo, topped with parmesan & served with toasted bread

ROASTED CORN GREEN CHILI DIP

a staff favorite, this dish is spicy, creamy, sweet & tangy all at the same time, served warm with tortilla chips

ANDOUILLE

traditional cajun andouille sausage sliced and served hot with BBQ and mustard dipping sauces

SHRIMP

a classic shrimp cocktail served with house made cocktail sauce

premium option +\$2.50 per person

BACON JALAPENO POPPERS

hand-made (no frozen anything!) and featuring fresh roasted jalapeno and two types of cheese

premium option +\$2.50 per person

CAPRESE SKEWERS

mozzarella bocconcini skewered with fresh tomato & basil - everyone loves these super fresh treats

premium option +\$2.50 per person

MEAT, CHEESE, FRUIT & CRACKER

no less than 2 meats & 2 cheeses w/ a focus on the basics that everyone loves!

premium option +\$2.50 per person

PICK 3

Drinks \$3.50 PER PERSON

(includes cups, ice and everything else you need for drink service)

ICED TEA

SWEET TEA

MINT LEMON ICED TEA

LEMONADE

Desserts

FRUIT COBBLER

Peach or Apple

COOKIES

Chocolate Chip or Oatmeal

\$5.50 PER PERSON

\$2.50 PER PERSON

want service?

We can provide just about any level of service you'd like! Ask our catering manager for a full list of service options and prices

got a venue?

Many venues have very specific service requirements. Chances are we've catered there and know them well. Let us know if you have a venue already selected and we can provide a quote for service tailored to your venue.

Fresh Mex Taco Bar

\$35 PER PERSON

Main Entrees

PICK 3

BEEF MACHACA

mesquite smoked to a fall apart tender finish with savory flavors you'll love

CABALLERO CHICKEN

hickory smoked shredded chicken served with a traditional Ranchero sauce

PORK CARNITAS

slow-braised pork finished with chili and orange juice

SEASONED GROUND BEEF

we make our seasoning recipe in house for a classic taco flavor that's never dry!

CALABACITAS (VEGGIES)

a traditional dish consisting of sautéed yellow squash, zucchini, corn, onions, tomato and garlic. We use oil instead of butter making this dish vegan-friendly too!

ACHIOTE SHRIMP

sautéed shrimp in a house made savory & spicy achiote red sauce! *premium option +\$3 per person*

Sides

INCLUDED

CILANTRO LIME RICE
or MEXICAN RICE

BLACK BEANS or
ROASTED GARLIC REFRIED BEANS

Toppings & Fixins'

INCLUDED

LETTUCE
TOMATOES
ONIONS
CILANTRO
SHREDDED CHEDDAR CHEESE
SOUR CREAM
HOT SAUCE
FLOUR & CORN TORTILLAS

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FLAGSTAFF \$599

SEDONA \$699

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Taco Bar Extras

Appetizers

PICK 3 \$10 PER PERSON

MEXICAN SHRIMP COCKTAIL DIP

our Mexican Shrimp Cocktail is almost like a “salad in a glass,” chock full of crunchy vegetables and shrimp in a spicy, tangy tomato sauce. Shrimp, avocado, onion, lemon & lime, cucumber, tomato, hot sauce, ketchup & clamato, served with both corn tortilla chips & traditional saltine crackers

JALAPENO POPPERS

fresh hand cleaned jalapeno peppers stuffed with two types of cheese and roasted to perfection for a creamy, spicy treat!

ROASTED CORN & GREEN CHILI DIP

a staff favorite, this dish is spicy, creamy, sweet and tangy all at the same time, served warm with tortilla chips

CHIPS & SALSA

two house made salsas; our classic pico de gallo and our spicy roasted jalapeno & garlic salsa served with crispy corn tortilla chips

GUACAMOLE & CHIPS

made fresh for your event & loaded with the perfect balance of avocado, tomato, onion, salt & pepper, cumin and lime.

Drinks

\$3.50 PER PERSON

AQUAS FRESCAS
HORCHATA
ICED TEA
MINT LEMON ICE TEA
LEMONADE

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Italian Menu

\$33 PER PERSON

BUILD YOUR MEAL

Classic Pasta

PICK ANY 2

includes salads and bread...choose from caesar, classic Italian, antipasto

SPAGHETTI

with red sauce and choice of Italian sausage or meatball

FETTUCCINE ALFREDO

with grilled chicken
or shrimp +\$1 per person

PASTA PRIMAVERA

yellow squash, zucchini, red onion and cherry tomato

BOWTIE PESTO PASTA

scratch-made pesto sauce topped with grilled chicken

ADD SOMETHING MORE

Signature Pasta

+\$5 PER PERSON

ZESTY LEMON ZITI

with creamy bechamel and pancetta

TRADITIONAL BAKED

FOUR CHEESE ZITI

ricotta, mozzarella, parmesan and pecorino

LASAGNA

traditional ground beef & Italian sausage or Italian 3 cheese

CHICKEN PARMESAN

hand-breaded with three cheeses and a scratch red sauce
and spaghetti

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SEDONA \$699

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Italian Extras

Premium TUSCAN ITALIAN GRAZING TABLE \$25 PER PERSON

MINIMUM 25 GUESTS requires some on site staffing
featuring a curated selection of premium Italian meats & cheeses,
rosemary crackers, Italian marinated olives, marcona almonds,
house-marinated cherry tomatoes plus all of our appetizers (listed below)
assorted on a beautiful grazing table plus

Appetizers

PICK 3 \$10 PER PERSON

CAPRESE SKEWERS

mozzarella bocconcini skewered with fresh tomato & basil - everyone loves these super fresh treats

SHRIMP COCKTAIL

a classic shrimp cocktail served with house made cocktail sauce

ITALIAN FINGER SANDWICHES

mortadella or turkey on focaccia with fresh basil pesto, pistachio and arugula

TUSCAN SPINACH DIP

100% made in house featuring roasted garlic, artichoke, sun dried tomato, 3 italian cheeses, topped with parmesan and served with toasted bread

Sides

\$10/PERSON

ITALIAN ROASTED RED POTATOES

ROASTED BROCOLLINI

SAUTEED YELLOW SQUASH, ZUCCHINI AND HERBS

Drinks

\$3.50/PERSON

ICED TEA SWEET TEA BASIL LEMONADE

Sweet Finish

\$9/PERSON

TIRAMISU COMING SOON - CANNOLI

Black Tie Menu

\$50 PER PERSON

Main Entrees PICK 2

SANTA MARIA TRI-TIP BEEF

a West Coast favorite is rubbed with fresh ground coffee, smoked paprika, and fresh herbs, seared and roasted to perfection. Enjoy with red wine au jus and creamed horseradish.

ROSEMARY CHICKEN

baked for maximum flavor, moist & tender served with a house-made Rosemary Cream Sauce

ROASTED PORK LOIN

slow roasted center cut pork loin finished with grilled Bosch pear and sweet mustard sauce

OVEN ROASTED SALMON

premium option +\$5 per person

tender salmon fillet topped with white wine shallot cream sauce, garnished with lemon & dill

PRIME RIB

premium option +\$10 per person

a timeless classic standing rib roast seasoned with sea salt, cracked peppercorn and rosemary, and accompanied by Cabernet Au Jus and creamed horseradish

Sides

STARCHES

PICK 1

CLASSIC CREAMY

MASHED POTATOES

a classic everyone knows and loves

ROASTED GARLIC

MASHED POTATOES

a twist on classic mashed served chunky style, skin on with fresh roasted garlic

SCALLOPED POTATOES

yukon gold potatoes sliced and baked in layers of gruyere cheese and butter

LOADED BAKED POTATOES

served with all the fixings

RICE PILAF

aromatic long-grain rice toasted in butter, simmered with chicken stock and finished with fresh herbs

VEGETABLES

PICK 1

ROASTED ZUCCHINI

CREAMED SPINACH

SEA SALT GREEN BEANS

STEAMED BROCCOLI

BABY CARROTS with PEARL ONIONS

ROASTED BRUSSEL SPROUTS

SALADS

PICK 1

CAESAR

GREEN GARDEN

SOUTHWEST

SPINACH SALAD

Black Tie Extras

GRAZING TABLE

\$25/PERSON

A curated selection of our most popular appetizer items assorted on a beautiful grazing table that is sure to please the eyes and the palette... includes items such as cured meats, assorted cheeses shrimp cocktail and tri tip and horseradish stackers including chutney, marinated olives, fresh grapes, nuts, bread, cracker

Appetizers

PICK 5

\$12 PER PERSON

SHRIMP COCKTAIL

a classic shrimp cocktail served with house made cocktail sauce

SPINACH ARTICHOKE DIP

100% made in house featuring roasted garlic, cream cheese, sour cream and mayo, topped with parmesan & served with toasted bread.

BACON WRAPPED ASPARAGUS

served stacked, wrapped & roasted, presents beautifully!

MEAT, CHEESE, FRUIT & CRACKER

2 meats and cheeses...focused on the basics!

VEGETABLE PLATTER

fresh chopped veggie crudite, featuring 4 fresh veggies and our house made buttermilk ranch.

CAPRESE SKEWERS

mozzarella bocconcini skewered with fresh tomato & basil - everyone loves these super fresh treats.

Drinks

\$3.50 PER PERSON

ICED TEA

MINT LEMON ICED TEA
LEMONADE

PRICKLY PEAR LEMONADE
MINT LEMONADE
WATERMELON LEMONADE
CUCUMBER WATER

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