



Bigfoot Catering *Black Tie*

AMANDA



BIGFOOT PROVIDED OUR FOOD FOR OUR REHEARSAL DINNER. IT WAS DELICIOUS AND AN EMPLOYEE SET EVERYTHING UP AND CLEANED UP FOR US. THE SERVICE WAS WONDERFUL AND THEIR ENTIRE STAFF WAS SO EASY TO WORK WITH. THANK YOU FOR THE PERFECT PRE-WEDDING MEAL!

SARA W.



THEY WERE VERY ACCOMODATING AND GREAT TO WORK WITH. WE HAD OUR WEDDING AT THE GRAND CANYON SO IT WAS A CHALLENGING SETUP, BUT THEY MADE IT WORK. THE FOOD WAS ALSO GREAT AND OUR GUESTS WERE HAPPY!

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

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

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 3

\$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

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.

contact us!

Visit our website bigfootcatering.com

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