

A group of people are seated at a long table outdoors, likely at a restaurant or event space. The setting is lush with greenery, including olive trees, and warm string lights are visible in the background. The people are engaged in conversation and eating. The table is set with white plates, glasses of wine, and small floral centerpieces.

Bigfoot Catering Italian Menu

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

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**

CHICKEN PARMESAN

upgrade the protein on one of the classic pastas to something a little more exciting...hand-breaded with three cheeses and a scratch red sauce

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

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.

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 \$599

SEDONA \$699

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

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

\$5/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

contact us!

Visit our website bigfootcatering.com

Email us info@bigfootcatering.com

Call us (928) 556-3082