



CATER PHOENIX

MODERN CUISINE FOR ALL OCCASIONS

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Brunch 2016

Breakfast Items

Scrambled Eggs

Choice of Breakfast Meat

(Applewood Smoked Bacon 3 per guests),(Turkey Breakfast Sausage 2 per guests)
(Grilled Ham Steak with Maple Glazed 3 ounces)

Cast Iron Skillet Potatoes

A blend of Russet, Red Bliss, and Sweet Potatoes
Rosemary, Sea Salt, Cracked Pepper and Extra Virgin Olive Oil

Seasonal Fresh Sliced Fruit

Assorted Breakfast Pastries, Muffins, and Bagels
Cream Cheese

Luncheon Items

Blackened Salmon with Pineapple Pico de Gallo

Chicken Picatta with a Lemon/Caper Sauce

Fresh Seasonal Vegetable Sauté

Garden Salad with Local Tomato, Cucumber and Carrot
Ranch and House Vinaigrette on the Side

Assorted Mini Desserts

Beverage Station

Brewed Coffee and Decaf with Sweeteners, Cream

\$20.00 per person plus tax, labor and gratuity
See Next Page for Brunch Ad On's to Customize Your Menu

Brunch Add On's

Omelet Station

Cooked to Order by a Uniformed Chef with the Following Items

*Ham, *Bacon, *Bell Pepper, *Onions, *Tomatoes, *Jalapeno, *Mushrooms, *Shredded Cheese, *Salsa

\$4.00 per person plus tax and \$100.00 chef fee

Pasta Bar

Cooked to Order by a Uniformed Chef

*Penne Pasta, *Fettuccine Pasta, *Marinara Sauce, *Bolognese Sauce, *Alfredo Sauce, *Tomatoes, *Italian Sausage, *Mushrooms, *Zucchini, *Onion, Parmesan Cheese

\$5.00 per person plus tax and \$100.00 chef fee

Lavish Antipasto Display

Cured Italian Meats, Globally Sourced Cheese, Domestic Selections, Seasonal Fruit and Artesian Crackers

\$3.00 per person plus tax

Eggs Benedict

Toasted English Muffins, Canadian Bacon, Poached Egg, House Made Hollandaise, and Chive

\$2.50 per person plus tax

Macaroni and Cheese Martini Bar

House Made Mac and Cheese Served by a Uniformed Attendant into Martini Glasses with the Following Self Serve Toppings

*BBQ Pulled Pork, *Sautéed Mushroom and Onions, *Creamed Spinach, *Baked Beans, *Bacon Crumbles, *Green Onions, and *Blue Cheese Crumbles

\$5.00 per person plus tax and \$100.00 attendant fee

Carving Station

Any of the Following Carved by a Uniformed Attendant:

Pan Roasted Turkey Breast with Dijonaise and Mini Rolls: \$5.00 per person plus tax and \$100 attendant fee

Prime Rib with Horseradish and Au jus: \$12.00 per person plus tax and \$100.00 attendant fee

Carved Beef Tenderloin with Creole Mustard and Mini Rolls: \$15.00 per person plus tax and \$100.00 chef fee

Shallot Brined Lamb Chops, with Herb Dijonaise and Whole Grain Mustard: \$12.00 per person plus tax and \$100 chef fee.

We can gladly customize your menu to make it the perfect event! Ask for details