



CATER PHOENIX

MODERN CUISINE FOR ALL OCCASIONS

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Create Your Own Wedding Buffet

Butler Passed Hors d' oeuvres During Cocktail Hour

(Choose 3 from our Butler Passed Hors d' oeuvres Menu)

Buffet Dinner

(Choose 2 Salads)

Organic Green Salad with Local Tomatoes, Cucumber and Carrot
House Vinaigrette and Ranch Dressing on the Side

Caesar Salad

Crisp Romaine, Croutons, Parmesan and Caesar Dressing

Italian Pasta Salad

Tender Pasta with Sundried Tomatoes, Olives, Red Onion, Feta Cheese, Fresh Herbs
and Tuscan Vinaigrette

Grilled Root Vegetable and Chic Pea Salad

With Fresh Herbs, Lemon Vinaigrette and Greek Spice

Sliced Fruit Platter

Seasonal Melon, Berries, Citrus and Grapes

Entrees

(Choose 3 Entrees)

Sirloin Steak Kebobs (2 per guest, 4 inch skewers) (gluten free)

Tender Steak with Bell Pepper and Onion, Char Grilled and Finished with
Chimichurri Sauce

Braised Beef Rustica

Slow Simmered Beef, Tossed with Penne Pasta, Mushrooms, Onions and a Tomato
Cream Sauce. Finished with Fresh Herbs and Parmesan

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Sonoran Chicken (can be made gluten free upon request)
Tender Cutlets of Chicken Breast Sautéed Golden and Served in a Sauce of
Artichokes, White Wine, Lemon and Capers

Chicken Marsala
Sautéed Cutlets of Chicken with a Rich Mushroom, Marsala Wine Sauce

Chicken Parmesan
Lightly Breaded Chicken Cutlets Fried Golden, Topped with our Marinara Sauce and
Finished with Mozzarella, Parmesan and Fresh Herbs

Blackened Salmon (gluten free)
Fresh Salmon Sautéed in our Blackening Spice and topped with Pineapple Pico de
Gallo

Sautéed Whitefish (can be made gluten free on request)
Flaky White Fish Filets (Swai) Sautéed in Garlic and White Wine
Finished with a Champagne Cream Sauce

Vegetable Penne Pasta Primavera (vegetarian)
Garden Fresh Vegetables, Penne Pasta, Olive Oil, Garlic, and Parmesan

Pasta Bolognese
Tender Pasta Shells tossed in our Signature Meat Sauce
Topped with Mozzarella Cheese and Herbs

Side Dishes
(Choose 2 sides)

Roasted Garlic Mashed Potatoes

Cast Iron Skillet Potato Medley
A Vibrant Mix of Russet, Red Bliss and Sweet Potatoes With Rosemary and Extra
Virgin Olive Oil

Fresh Green Bean Sauté with Toasted Almonds and Parmesan

Mac and Cheese
Our Amazing House Made Recipe

Southwest Corn Sauté
Corn Sautéed with Chipotle and Finished with Cotija Cheese

Sautéed Rice with Citrus Zest and Fresh Herbs

Breads
(Choose 1 Bread)

Baked Corn Bread with Butter

Sliced Artesian Breads with Butter (assorted flavors)

Dinner Rolls with Butter

\$26.50 per person plus tax, gratuity, and labor

Place Settings and Other Rental needs can be facilitated, please contact our office for
a detailed quote