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**Build Your Dream Wedding Menu**

**Butler Passed Hors d'oeuvres During Cocktail Hour**  
(Choose 3 from our Butler Passed Hors d'oeuvres Menu)

**Buffet Dinner**

Make Your Selections from Each Category to Create Your Custom Menu  
**(Choose 2 Salads)**

**Organic Green Salad with Ripe Tomato, Cucumber, and Carrot**  
House Vinaigrette and Ranch Dressing on the Side

**Caesar Salad**  
Crisp Romaine, Croutons, Parmesan, Dressed with Caesar Dressing

**Grilled Root Vegetable and Chic Pea Salad**  
Fresh Herb, Lemon Vinaigrette and Greek Spice

**Caprese Salad**  
Ripe Tomato, Fresh Mozzarella, Organic Basil  
Sea Salt, Cracked Pepper, Extra Virgin Olive Oil, Balsamic Reduction

**Kale Crunch Salad**  
Hearty Kale and Romaine, Sunflower Seeds, Toasted Almonds, Roasted Red Peppers, Champagne Vinaigrette on the Side

**Entrees**  
**(Choose 2 Entrees)**

**Italian Steak**  
Thin Cuts of Filet Mignon, Marinated and Chargrilled  
Topped with Basil Pesto and Citrus Zest

**Sirloin Steak Kebobs (2 Per Guest, 4")**  
Tender Steak with Bell Pepper and Onion, Chargrilled and Finished with Chimichurri Sauce

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**Braised Beef Rustica**

Slow Simmered Beef, Tossed with Penne Pasta, Mushrooms, Onions, & Zucchini,  
Tossed in a Tomato Cream Sauce with Parmesan and Fresh Herb

**Mediterranean Chicken**

Tender Cutlets of Chicken Served with a Sauce of Lemon, Artichokes, White Wine and Capers

**Tuscan Chicken**

Tender Cutlets of Chicken Topped with Olives, Roasted Red Peppers, Fresh Herb, and Feta Cheese

**Wood Smoked Chopped Chicken**

Hickory Smoked and Chopped. Served in Our Signature BBQ Sauce with Pickled Onion

**Blackened Salmon**

Fresh Salmon, Dusted in Our Blackening Spice. Finished with Pineapple Pico de Gallo

**Shrimp Diablo (3 Shrimp Per Guest)**

Sautéed Shrimp with Crispy Bacon, Caramelized Onion, and a Touch of Chili Flake  
Served in a Light White Wine Cream Sauce

**Pasta Bolognese**

Tender Pasta Tossed in Our Signature Meat Sauce with Mozzarella Cheese and Herbs

**Vegetable Lasagna**

Seasonal Vegetables, Layered with Pasta Noodles and Alfredo Sauce

**Side Dishes**

**(Choose 2 Sides)**

**Roasted Garlic Mashed Potatoes**

**Cast Iron Skillet Potatoes**

A Vibrant Mix of Russet, Red Bliss and Sweet Potatoes with Rosemary, Garlic and Olive Oil

**Green Bean Sauté with Crispy Bacon**

**Mac and Cheese**

Our House Recipe, Scratch Made and Amazing

**Southwest Corn Gratin**

Oven Roasted Corn with Southwest Spices

**Rice Pilaf with Citrus Zests, Toasted Almonds, and Herb**

**Seasonal Vegetable Medley (Selections Based on Season)**

**Italian Rice and Orzo**

Toasted Orzo Mixed with Rice, Sundried Tomatoes, Garlic, Fresh Basil and Lemon Zest

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**Breads**  
**(Choose 1 Bread)**

**Baked Corn Bread with Butter**

**Sliced Artisan Breads with Butter (Assorted Flavors)**

**Dinner Rolls with Butter**

\$28.50 per person plus tax, gratuity, and labor

Want a detailed quote? [Click here](#) to let us know!

*\*All Quotes are Subject to Availability*