

TEAM & EVENT MENUS

MAIN COURSE TEAM AND EVENT MENUS ARE SPECIALLY CRAFTED TO PROVIDE THE HIGHEST LEVEL OF FOOD QUALITY, VARIETY AND SERVICE AVAILABLE TO YOUR EVENT ATTENDEES.

OUR CHEFS COMBINE GLOBAL AND REGIONAL FLAVORS WITH THE BEST INGREDIENTS AND CUTTING EDGE CATERING TECHNIQUES, OFFERING MEALS THAT WILL DELIGHT AND REFRESH YOUR GUESTS.

EVENT AND MENU GUIDELINES

ALL TEAM AND EVENT MENUS REQUIRE A TWELVE PERSON MINIMUM GUARANTEE.

DISPOSABLE CHINA, GLASSWARE, SILVERWARE AND NAPKINS ARE INCLUDED IN THE MENU PRICES.

ALL MENUS INCLUDE HOT AND COLD BEVERAGE PACKAGES.

SERVICE OF MENU ITEM SELECTIONS FROM PAGES 4 THRU 16 REQUIRE A SET UP FEE OF \$25 PER EVENT LOCATION AND INCLUDES THE DELIVERY AND SET-UP OF YOUR MEAL AND DISPOSABLE SERVICE WARE. MAIN COURSE STAFF ARE AVAILABLE TO BREAKDOWN, CLEAN UP AND DISPOSE OF YOUR EVENT FOOD SERVICE ITEMS, FOR AN ADDITIONAL \$25 FEE PER LOCATION . PLEASE LET OUR CATERING SALES STAFF KNOW WHEN YOUR EVENT HAS COMPLETED AND IS READY FOR BREAKDOWN.

TEAM & EVENT BUFFETS

INCLUDES PITCHERS OF SODA, WATER, & GATORADE. (TAX INCLUSIVE)

CHICKEN SALAD

CHICKEN SALAD ON A BED OF LETTUCE WITH CROISSANT
AND APPLE CRUMB CAKE

\$7.50 PER PERSON
TWELVE PERSON MINIMUM

GREEK SALAD WITH GRILLED CHICKEN

GRILLED SLICED CHICKEN BREAST OVER
TOMATO WEDGES, SLICED CUCUMBER, RED ONION,
FETA CHEESE CUBES AND KALAMATA OLIVES WITH
EXTRA VIRGIN OLIVE OIL , FRESH LEMON JUICE
WALNUT PISTACHIO BAKALAVA

\$8.00 PER PERSON
TWELVE PERSON MINIMUM

CHICKEN TACO SALAD

PULLED CHICKEN, PINTO BEANS, SPANISH RICE,
SOUR CREAM, CHEDDAR CHEESE,
BLACK OLIVES, JALAPENOS, LAYERED WITH LETTUCE AND TOPPED WITH SALSA
IN A TORTILLA SHELL WITH
SOPAPILLAS

\$8.00 PER PERSON
TWELVE PERSON MINIMUM

PHILLY CHEESE STEAK SANDWICH

SLICED ROAST BEEF WITH SAUTÉED PEPPERS,
ONIONS, MUSHROOMS AND PROVOLONE CHEESE ON A HOAGIE
POTATO SALAD
CHEESECAKE BROWNIES

\$8.00 PER PERSON
TWELVE PERSON MINIMUM

TEAM & EVENT BUFFETS
SEVENTY-TWO HOUR NOTICE PLEASE

CHICKEN OR BEEF BURRITOS

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
CHICKEN OR BEEF FAJITA BURRITO
CHIPS AND SALSA
CHURROS

\$9.00 PER PERSON
TWELVE PERSON MINIMUM

COBB SALAD

SPRING MIX AND BUTTER LETTUCE WITH DICED TOMATOES,
HARD BOILED EGGS, CHOPPED HAM, BLUE CHEESE CRUMBLES,
BACON, RED ONIONS, AND YOUR CHOICE OF DRESSING
CARAMEL PECAN TARTLETTES

\$9.00 PER PERSON
TWELVE PERSON MINIMUM

RIGATONI

CAESAR SALAD WITH CROUTONS AND BASIL VINAIGRETTE
RIGATONI WITH SAUSAGE AND MEATBALL BOLOGNESE
GREEN BEANS ALMANDINE
GARLIC BREAD AND PARMESAN BREADSTICKS
CHOCOLATE CUSTARD

\$9.00 PER PERSON
TWELVE PERSON MINIMUM

SWEET & SOUR PORK OR CHICKEN

TENDER CHUNKS OF CRISPY CHICKEN OR PORK WITH
BELL PEPPERS, ONIONS, AND PINEAPPLE
CLASSIC FRIED RICE OR STEAMED RICE
PEANUT NOODLE SALAD
WONTONS WITH SPICY MUSTARD AND HOT SAUCE
ALMOND COOKIES

\$10.00 PER PERSON
TWELVE PERSON MINIMUM

TEAM & EVENT BUFFETS

INCLUDES PITCHERS OF SODA, WATER, & GATORADE. (TAX INCLUSIVE)

THE BBQ

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
HOMEMADE BAKED MACARONI & CHEESE
MICHAEL'S BBQ PORK RIBS
CORN DUSTED KAISER ROLLS

\$10.00 PER PERSON
TWELVE PERSON MINIMUM

SPAGHETTI

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
SPAGHETTI AND MEATBALLS WITH MARINARA
GARLIC BREAD
ASSORTED ITALIAN DESSERTS

\$10.00 PER PERSON
TWELVE PERSON MINIMUM

HONEYSTUNG CHICKEN

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
HONEYSTUNG CHICKEN
WHIPPED POTATOES WITH COUNTRY GRAVY
SWEET CORN
APPLE COBBLER WITH SWEET CREAM

\$10.00 PER PERSON
TWELVE PERSON MINIMUM

PIZZA

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
VARIETY OF 16" PIZZAS (8 SLICES PER PIE / 2 SLICES PER PERSON)
BREADSTICKS & MARINARA
ASSORTED COOKIES

\$10.00 PER PERSON
TWELVE PERSON MINIMUM

TEAM & EVENT BUFFETS

SEVENTY-TWO HOUR NOTICE PLEASE

ENCHILADAS

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
BEEF OR CHICKEN ENCHILADAS
RICE AND BEANS
CHIPS AND SALSA
CHURROS

\$10.00 PER PERSON
TWELVE PERSON MINIMUM

ROAST BEEF

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
SLICED ROAST BEEF WITH MUSHROOM AU JUS
ROASTED POTATOES
VEGETABLES
ROLLS

\$11.00 PER PERSON
TWELVE PERSON MINIMUM

MAPLE GLAZED VIRGINIA HAM

MACARONI AND CHEESE
CRISP ICEBERG LETTUCE WITH CHOPPED TOMATOES AND CUCUMBERS WITH RED WINE
VINAIGRETTE AND BLEU CHEESE DRESSING
DINNER ROLLS AND BUTTER
POUND CAKE WITH STRAWBERRIES AND WHIPPED CREAM

\$11.00 PER PERSON
TWELVE PERSON MINIMUM

CHICKEN PARMESAN

TOMATO PANZANELLA
PARMESAN CRUSTED CHICKEN BREAST WITH
PENNE AND MARINARA SAUCE
STEAMED BROCCOLI
GARLIC BREAD
CHEESECAKE

\$12.00 PER PERSON
TWELVE PERSON MINIMUM

MAIN COURSE
AT BROPHY COLLEGE PREPARATORY

TEAM & EVENT BUFFETS

INCLUDES PITCHERS OF SODA, WATER, & GATORADE. (TAX INCLUSIVE)

SALMON

BRAIDED SALMON WITH HERBED VELOUTE
WILD RICE PILAF
SEASONAL HARVEST RATATOUILLE
CHOCOLATE CHIP COOKIE ALAMODE

\$12.00 PER PERSON
TWELVE PERSON MINIMUM

ROASTED PORK LOIN

GARDEN SALAD, CARROTS AND CROUTONS WITH
RANCH AND ITALIAN VINAIGRETTE
ROASTED PORK LOIN WITH
CHEESY SCALLOPED POTATOES AND BUTTERED GREEN BEANS
DINNER ROLLS AND BUTTER
CHOCOLATE CAKE

\$8.00 PER PERSON
TWELVE PERSON MINIMUM

FIESTA

BEEF AND CHEESE ENCHILADAS
CHIPS AND SALSA, SPANISH RICE AND REFRIED BEANS
GARDEN SALAD WITH CHIPOTLE RANCH
SHREDDED LETTUCE, CHEDDAR CHEESE, GUACAMOLE, SALSA & SOUR CREAM
CHURROS AND SOPAPILLAS

\$13.00 PER PERSON
TWELVE PERSON MINIMUM

ITALIAN

CAESAR SALAD WITH CROUTONS, PARMESAN & CAESAR DRESSING
PASTA WITH MARINARA SAUCE &
ITALIAN SAUSAGE WITH PEPPERS & ONIONS
CHEESY BREADSTICKS
CRÈME BRULÉ CHEESE CAKE

\$14.00 PER PERSON
TWELVE PERSON MINIMUM

TEAM & EVENT BUFFETS
SEVENTY-TWO HOUR NOTICE PLEASE

BAKED POTATO BAR

ICEBERG SALAD WITH BLEU CHEESE CRUMBLES
PARKER HOUSE ROLLS & BUTTER
SLICED TOP ROUND ROAST WITH AU JUS & CARAMELIZED ONIONS
BAKED POTATO BAR WITH ALL THE FIXIN'S
SOUR CREAM, CHEDDAR CHEESE, BACON BITS, BROCCOLI, GREEN ONIONS
CHERRY PIE

\$15.00 PER PERSON
TWELVE PERSON MINIMUM

ROASTED CHICKEN

TOSSED GARDEN SALAD WITH CARROTS & CROUTONS
ITALIAN VINAIGRETTE & RANCH DRESSING
DINNER ROLLS & BUTTER
HERB ROAST QUARTERED CHICKEN WITH GREEN BEANS
PENNE PASTA WITH MARINARA & PARMESAN
APPLE COBBLER WITH SWEET CREAM

THE SOUTHWESTERN

MACHACA BEEF
RED CHILE ROASTED CHICKEN
SPANISH RICE
BARACHO BEANS
FLOUR TORTILLAS, SHREDDED ROMAINE LETTUCE, ANCHO SALSA,
SOUR CREAM, MONTEREY JACK CHEESE AND GUACAMOLE
VANILLA AND CARMEL FLAN

\$17.00 PER PERSON
TWELVE PERSON MINIMUM

TEAM & EVENT BUFFETS

INCLUDES PITCHERS OF SODA, WATER, & GATORADE. (TAX INCLUSIVE)

THE TUSCAN

MESCLUN GREENS WITH OREGANO VINAIGRETTE
PARMESAN HERB FOCACCIA,
GRILLED ROSEMARY CHICKEN BREAST WITH A ROASTED TOMATO AND MUSHROOM
CACCIATORE SAUCE
GRILLED VEGETABLES, WITH CHEESE TORTELLINI
TIRAMISU

\$17.00 PER PERSON
TWELVE PERSON MINIMUM

STEAK & CHICKEN FAJITAS

SEASONED CHICKEN & STEAK FAJITAS WITH PEPPERS & ONIONS
CHEESE & ONION ENCHILADAS GARNISHED WITH CILANTRO & BLACK OLIVES
SPANISH RICE, RANCHERO STYLE BEANS
FLOUR TORTILLAS, SHREDDED LETTUCE, CHEDDAR CHEESE,
GUACAMOLE, SALSA & SOUR CREAM
LEMON BARS

\$18.00 PER PERSON
TWELVE PERSON MINIMUM

CHICKEN PICCATA

TOSSED ROMAINE SALAD WITH CROUTONS, PARMESAN &
CAESAR DRESSING
DINNER ROLLS & BUTTER
BREAST OF CHICKEN PICCATA WITH A LEMON & CAPER SAUCE
OVER MARINARA TOSSED PASTA
HOMEMADE COUNTRY APPLESAUCE
STRAWBERRY CHEESE CAKE

\$19.00 PER PERSON
TWELVE PERSON MINIMUM

ROAST TURKEY & ROAST BEEF

TOSSED MESCLUN GREENS SALAD WITH
CRUMBLED BLUE CHEESE & CHIANTI VINAIGRETTE,
DINNER ROLLS & BUTTER
CUCUMBER, TOMATO, OLIVE & ARTICHOKE SALAD
HERB ROAST TURKEY WITH STUFFING, BROCCOLI & GRAVY
SLICED ROSEMARY ROAST BEEF WITH MASHED POTATOES
APPLE STRUDEL WITH VANILLA SAUCE

\$24.00 PER PERSON
TWELVE PERSON MINIMUM