

az inspirations catering

WORLD FLAVORS FOR EXQUISITE EVENTS

www.azinspirationscatering.com

Hot Buffet

MENU

buffet packages

35 person minimum

Light Buffet

package includes choice of 1 salad, 1 side dish, 1 main entrée, gourmet rolls & sliced bread, butter and choice of 2 beverages \$12.00

Premium Buffet

package includes choice of 1 salad, 2 side dishes, 1 main entrée, gourmet rolls & sliced bread, butter and choice of 2 beverages \$14.00

Executive Buffet

package includes choice of 1 salad, 2 side dishes, 2 main entrées, gourmet rolls & sliced bread, butter and choice of 2 beverages \$17.00

Grand Buffet

package includes choice of 2 salads, 3 side dishes, 3 main entrées, gourmet rolls & sliced bread, butter and choice of 2 beverages \$24.00

salads

salad dressing served on side

Baby Spinach Salad

served with a red wine vinaigrette

Celebration Salad

served with a champagne vinaigrette

Endive, Apple & Celery salad

served with a lemon vinaigrette

Jicama Citrus Salad

served with a cilantro lime vinaigrette

Wild Field Greens with Strawberries & Walnuts

served with a balsamic vinaigrette

Old World Greek Salad

served with a yogurt feta vinaigrette

Spicy Asian Salad

served with a sesame ginger salad dressing

Southwest Garden Salad

served with a spicy ranch dressing

side dishes

Vegetable Side Dishes

sautéed peppers & asparagus, Italian vegetable medley, grilled fennel, basil & squash, glazed carrots, ratatouille, sautéed baby green beans, zucchini & spinach, traditional steamed vegetables, roasted corn succotash, cauliflower sautéed with pancetta & tear drop tomatoes

Potato Side Dishes

caramelized onion mashed potatoes, herb roasted red potatoes, scalloped potatoes, pureed sweet potatoes, basil pesto whipped potatoes, sweet pea mashed potatoes, blue cheese mashed potatoes, green chile mashed potatoes

Pasta Side Dishes

fettuccini alfredo, baked ziti, vegetable lasagna, potato gnocchi with a sun dried tomato pesto cream sauce, potato gnocchi with basil pesto cream sauce, potato gnocchi with green chile cream sauce, fried new potatoes with a balsamic lemon drizzle

Rice Side Dishes

wild rice with almond & cherries, Tuscan rice pilaf, dirty rice, Spanish rice, coconut cumin rice pilaf, Asian fried rice, steamed white rice

chicken main entrées

Chicken Marsala

Chicken Cacciatore

Blacken Chicken with Avocado Cream Sauce

Chicken with Brown Butter, Sage & Butternut Squash

Mediterranean Chicken

Chicken Veracruz

Sesame Ginger Chicken

Chicken Limone

Southwest Chicken with New Mexico Green Chile Sauce

Herb Chicken Parmesan

Chicken with Maple Mustard Sauce

pork main entrées

Pork Picatta

Herb Crusted Pork Loin

Pork with Fruited Mustard Sauce

Braised Red Chile Pork

Pork with Brie & Pears

Seared Pork Chops with Bechamel Sauce

Spicy Italian Pork Sausage with Peppers & Onions

Grilled Pork Loin with Yogurt Arugula Sauce

Parmesan & Herb Pork Loin

Pineapple Dijon Seared Pork Chops

Pork Loin with Balsamic Honey Glaze

pasta main entrées

add \$2.00 to buffet package for gluten free pasta

Tuscan Meat Lasagna

made with pork sausage

Basil Pesto Chicken Lasagna

Italian Sausage Baked Ziti

Wild Mushroom Baked Ziti

Chicken with Three Cheese Tortellini

Cheese Ravioli with Chicken & Butternut Squash

Three Meat Rigatoni

made with pork sausage

Chicken Fettuccini

Cork Screw Pasta with Wild Mushroom Ragu

beef main entrées

add \$4.00 to buffet package for any beef upgrade

Pepper Lime Flank Steak

Beef Sirloin with Balsamic Lemon Butter

Coastal Beef Provencal

Italian Seasoned Grilled Flank Steak with Parmesan Stuffing

Smoked Beef Brisket

Beef Tips with Borolo Wine Sauce

need to know

Buffet menus include disposable plates, napkins, forks, knives, plastic cups, beverage napkins and serving utensils. Standard buffet equipment is also included to keep food at required temperatures. Table and linen service is available for an additional charge. E: info@azinspirationscatering.com; P: (480) 241-7621