



# Catering Menu 2024

www.chefphoenix.com

Pricing is for drop off service only.  
For staffed service requests please email [chef@chefphoenix.com](mailto:chef@chefphoenix.com).  
Additional charges will apply.





C H E F P H O E N I X

# breakfast

## Skillet Buffets or Bowls = \$13 person

### All American

scrambled eggs with cheddar cheese | hash browns  
choice of: bacon, turkey bacon, pork sausage, turkey sausage  
or ham - gf

### Southwest

green chile scrambled eggs | queso fresco | roasted potato  
hash | spicy charro beans  
choice of: beef chorizo, turkey chorizo or veggie chorizo - gf

### Fresh Start

scrambled egg whites | sautéed spinach + mushrooms | jack  
cheese | chives | roasted potato  
choice of: beef sausage, turkey sausage or roasted veggies, - gf

## A La Carte = \$5 per person

Protein Oats - gf + df

Yogurt Parfait - gf

Energy Bites - gf + df

Muffins

Seasonal Fruit - gf + df

## Bagels & Cream Cheese = \$7 per person

## Sandwiches + Wraps = \$9 per person

### Phoenix Burro

scrambled eggs | potato hash | aged cheddar cheese | green chile |  
flour tortilla | choice of: beef chorizo, turkey chorizo or veggie chorizo

### Egg White Wrap

scrambled egg whites | sautéed spinach | roasted mushroom  
swiss | artisan wrap | choice of: bacon or turkey bacon

### Croissant Sandwich

eggs | american cheese | flaky croissant  
choice of: bacon, sausage, turkey sausage or ham



**TO ORDER Email [Chef@chefphoenix.com](mailto:Chef@chefphoenix.com)**

# lunch menu

MINIMUM 8 PERSONS PER ORDER

## Soups from \$8

### Tortilla

roasted tomato broth | hominy | cilantro  
onion | queso fresco | tortilla strips

Add Chicken = \$1

### Loaded Potato

veggie broth + cream | potato | sour cream  
aged cheddar | scallion & black pepper

Add Bacon = \$1

### Tomato Bisque

evoo + garlic | rice | veggie broth + cream  
basil | sea salt + cracked black pepper

## Salads from \$9

### Taco

shredded cabbage + lettuce | black beans | corn pico  
cotija cheese | jalapeño | salsa ranch

Add Chicken = \$4 Add Steak = \$12 Add Salmon = \$10

### Chopped Wedge

crisp lettuce | crumbled blue cheese | carrot | tomato  
fresh herbs | sea salt + pepper | blue cheese dressing

Add Chicken = \$4 Add Steak = \$12 Add Salmon = \$10

### Mediterranean

mixed greens | quinoa | cucumber | carrot | cranberry  
red peppers | almonds | seasonal vinaigrette

Add Chicken = \$4 Add Steak = \$12 Add Salmon = \$10

## Sandwiches \$9 ea

### ROAST PORK SANDWICH

fennel crusted pork loin | pickled fennel | aioli | gouda | garlic french bread

### HAM & SWISS WRAP

sliced ham | aged swiss | dijonaise | mixed greens | crispy onions | artisan wrap

### TURKEY + HAVARTI WRAP

sliced turkey | havarti | mixed greens | honey dijon vin | artisan wrap

### CHICKEN PESTO

grilled chicken breast | pesto | provolone | parm | sun dried tomato aioli | french bread

### CURRY CHICKEN CROISSANT

curry chicken salad | apple | almond | mixed greens | flaky croissant

### HUMMUS + VEGGIE PITA - Vegan

roasted veggies | hummus | mixed greens | balsamic glaze | pita

### ITALIAN SUB

salami & ham | provolone | lettuce | olives | mayo and italian dressing | french bread

### BAJA WRAP - Add Chicken + \$1

lettuce mix | corn pico | black beans | cheddar jack | artisan wrap | side salsa

## Bowls from \$14

### BUFFALO

brown rice | shredded carrot | broccoli | celery | cheddar cheese | buffalo sauce - gf

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

### LOW SUGAR PINEAPPLE TERIYAKI

sesame rice | steamed market veggies | housemade pineapple glaze | scallions - gf + df

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

### KETO CAJUN BOWL

cajun broccoli cheddar rice | creamed spinach | grilled lemon butter sauce - gf

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

### BUDDHA BOWL

brown rice | sweet potato hash | roasted market veggies | mixed greens | balsamic vinaigrette - gf + df

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

### Sides = \$5 per person

Kettle Chips  
Seasonal Fruit  
Mac + Cheese  
Potato Salad  
Pasta Salad

### Drinks = \$6 per person

Agua Fresca  
Juice  
Iced Tea  
Soda  
Coffee

### Desserts = \$6 per person

Berry Trifle  
Brownies  
Assorted Cookies  
Lemon Tart  
Vegan Oatmeal &  
Chocolate Cookies

**TO ORDER Email [Chef@chefphoenix.com](mailto:Chef@chefphoenix.com)**



# premium buffet menus

MINIMUM 8 PERSONS PER ORDER

## ITALIAN MENU \$23 per person

### Choice of 2 Proteins:

grilled chicken piccata, beef meatballs, vegan steak, short rib + \$5 pp

### Sides include:

GARDEN SALAD - mixed greens, loaded with fresh cut vegetables, balsamic vinaigrette

HERB RICE PILAF - mirepoix, brown rice, fresh herbs

MARKET VEGETABLES - oven roasted farmer's market veggies, balsamic glaze

GARLIC BREAD - garlic toasted bread, parmesan & fresh herbs

COOKIES - assorted fresh baked cookies

## SOUTHWEST MENU \$23 per person

### Choice of 2 Proteins:

chicken carnitas, beef chorizo, veggie chorizo, beef carnitas or shrimp + \$5 pp

### Sides include:

BAJA SALAD - mixed greens, corn pico, cilantro, jalapeño, chipotle ranch

CILANTRO LIME RICE - fresh lime & cilantro, brown rice

CHILE ROASTED VEGGIES - oven roasted farmer's market veggies, chile, lime & agave glaze

CHIPS & DIPS - corn tortilla chips, guacamole, salsa verde, fire roasted salsa

FLOUR & CORN TORTILLAS

CHURROS - crispy dough, cinnamon sugar dust

## ASIAN MENU \$23 per person

### Choice of 2 Proteins:

grilled chicken, pork tenderloin, veggie steak, shrimp + \$5 pp

### Sides include:

MISO SALAD - mixed greens, cucumber, carrot, tomato, miso vinaigrette

VEGGIE LO MEIN - pan seared soba noodle with fresh veggies

GARLIC GINGER VEGGIES - seared market veggies with fresh garlic and ginger

CHICKEN POTSTICKERS - veggie and chicken stuffed potstickers, spicy soy sauce

ALMOND COOKIES

## BBQ MENU \$24 per person

### Choice of 2 Proteins:

Pulled bbq chicken, pulled pork shoulder, bbq jackfruit, brisket or shrimp + \$5 pp

### Sides include:

CHEF SALAD - organic greens, carrot, red onion, tomato, sweet corn, bbq ranch

BAKED MAC & CHEESE - pasta, cream, cheddar, swiss, american cheese

POTATO SALAD - red bliss potato, dijonaise, mirepoix, fresh herbs

COLESLAW & PICKLES

SWEET HAWAIIAN ROLLS

CHOCOLATE BROWNIES

## GYRO MENU \$24 per person

### Choice of 2 Proteins:

citrus & herb roasted chicken, lamb & beef slices,

roasted veggies, citrus herb salmon + \$5 pp

### Sides include:

TABBOULEH SALAD - mixed greens, cucumber, quinoa, tomato, dried fruit, tahini maple vinaigrette

LEMON SAFFRON RICE - fresh lemon, saffron, brown rice, fresh herbs

MARKET VEGGIES - oven roasted farmer's market veggies, za'atar citrus glaze

GRILLED FRESH PITA

HOUSEMADE HUMMUS

TZATZIKI SAUCE

FETA, LETTUCE, TOMATO & ONION

BERRY TRIFLE - berry compote, vanilla whip, rich cake

## AMERICANA MENU \$22 per person

### Choice of 2 Proteins:

classic beef meatloaf, fennel crusted pork tenderloin,

oven roast turkey breast, orange glazed salmon + \$5 pp

### Sides include:

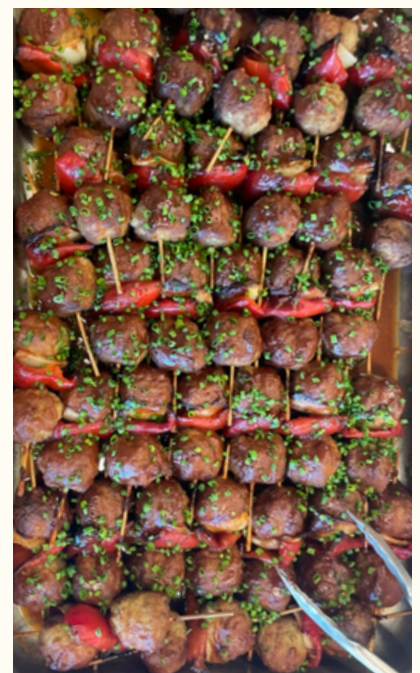
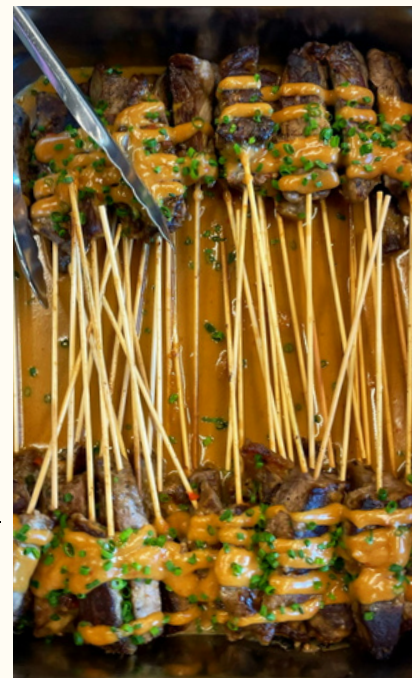
GARDEN SALAD - mixed greens, loaded with fresh cut vegetables, ranch dressing

MASHED POTATOES - potatoes, butter, milk, sea salt + pepper

ROASTED MARKET VEGGIES

DINNER ROLLS & COMPOUND BUTTER

FRESH BAKED COOKIES



**TO ORDER Email [Chef@chefphoenix.com](mailto:Chef@chefphoenix.com)**



# standard buffet menus

\$15 per person, 8 person minimum

## ITALIAN MENU

grilled chicken piccata or sausage peppers & onions  
veggie steak option - Vegan

Sides include:

GARDEN SALAD BAR - balsamic vinaigrette & ranch  
PASTA WITH EVOO + HERBS  
MARINARA SAUCE  
PESTO SAUCE  
MARKET VEGETABLES - oven roasted farmer's market veggies, balsamic glaze  
GARLIC BREAD - garlic toasted bread, parmesan & fresh herbs

## TACO MENU

chicken carnitas or beef chorizo  
veggie chorizo option - Vegan

Sides include:

BAJA SALAD - mixed greens, corn pico, cilantro, jalapeno, chipotle ranch  
CILANTRO LIME RICE - fresh lime & cilantro, brown rice  
CHILE ROASTED VEGGIES - oven roasted farmer's market veggies, chile, lime & agave glaze  
CHIPS & DIPS - corn tortilla chips, guacamole, fire roasted salsa  
FLOUR & CORN TORTILLAS  
CHEESE, SOUR CREAM, SHREDDED LETTUCE



## TERIYAKI MENU

grilled chicken or pork tenderloin  
veggie steak option - Vegan

Sides include:

MISO SALAD - mixed greens, cucumber, carrot, tomato, miso vinaigrette  
SESAME RICE - premium sesame oil, gluten free soy, brown rice  
GARLIC + CHILE VEGGIES - oven roasted farmer's market veggies, sesame, garlic, red chile flakes  
CHICKEN POTSTICKERS - veggie and chicken stuffed potstickers, spicy soy sauce

## BBQ MENU

pulled bbq chicken or pulled pork shoulder  
bbq jackfruit option - Vegan

Sides include:

CHEF SALAD - organic greens, carrot, red onion, tomato, sweet corn, bbq ranch  
BAKED MAC & CHEESE - pasta, cream, cheddar, swiss, american cheese  
POTATO SALAD - red bliss potato, dijonaise, mirepoix, fresh herbs  
COLESLAW & PICKLES  
SWEET HAWAIIAN ROLLS



## MEDITERRANEAN MENU

citrus & herb roasted chicken  
veggie steak option - Vegan

Sides include:

GARDEN SALAD BAR - balsamic vinaigrette & ranch  
LEMON SAFFRON RICE - fresh lemon, saffron, brown rice, fresh herbs  
MARKET VEGGIES - oven roasted farmer's market veggies, za'atar citrus glaze  
GRILLED FRESH PITA  
HOUSEMADE HUMMUS  
TZATZIKI SAUCE  
FETA

## AMERICANA MENU

classic beef meatloaf or maple citrus chicken  
veggie meat loaf option - Vegan

Sides include:

GARDEN SALAD - mixed greens, loaded with fresh cut vegetables, ranch dressing  
MASHED POTATOES - potatoes, butter, milk, sea salt + pepper  
HONEY ROASTED CARROTS - oven roasted organic carrots, honey thyme glaze  
DINNER ROLLS & COMPOUND BUTTER

**TO ORDER Email [Chef@chefphoenix.com](mailto:Chef@chefphoenix.com)**



# build your own buffet

MINIMUM 8 PERSONS PER ORDER or \$150

## Select Your Proteins

\$6 per person:

Grilled Chicken  
Chicken Carnitas  
BBQ Chicken  
Teriyaki Chicken  
Turkey Chorizo  
Veggie Steak -Vegan

\$7 per person:

Lamb & Beef Slices  
Beef Carnitas  
Beef Chorizo  
Beef Meatballs  
Sausage, Peppers & Onions

\$8 per person:

BBQ Brisket  
Shrimp Scampi

## Select Your Sides

\$4 per person:

Rustic Mashed Potatoes  
Rice Pilaf  
Spanish Rice  
Cheese Enchiladas  
Sweet Potato Hash  
Maple Sweet Potato Puree  
Quinoa Pilaf  
Au Gratin Potatoes  
Pasta with Red Sauce  
Pasta with Pesto  
Dinner Rolls with Butter

## Select Your Veggies

\$4 per person:

Roasted Mixed Veggies  
Garlic Green Beans  
Roasted Brussels  
Steamed Broccoli  
Honey Roasted Carrots + Fennel



## Salad Options

\$4 per person:

Chef Salad, Ranch or Vinaigrette  
Taco Salad, Chipotle Ranch  
Caesar Salad, Caesar Dressing  
Chopped Wedge, Bleu Cheese Dressing  
Mediterranean, Ranch or Vinaigrette

## Add Dessert

\$5 per person:

Berry Trifle  
Brownies  
Assorted Cookies  
Lemon Tart  
Vegan Chocolate Chip Cookies

**TO ORDER Email [Chef@chefphoenix.com](mailto:Chef@chefphoenix.com)**

# grazing platters

	small 10-12 ppl	medium 20-22 ppl	large 30-32 ppl
Caprese Skewers	\$40	\$76	\$108
Watermelon Caprese	\$40	\$76	\$108
Sweet Potato & Green Chili Croquettes	\$50	\$95	\$135
Mushroom Truffle Quiche	\$50	\$95	\$135
Spinah Artichoke Dip/ Pita	\$50	\$95	\$135
Cheddar Jalapeno Sausage Puff Pastry	\$50	\$95	\$135
Grilled Cheese/ Tomato Bisque	\$70	\$133	\$189
Salmon Rilletes/ Toasted Chip	\$70	\$133	\$189
Charcuterie Boards	\$120	\$228	\$324

	small 10-12 ppl	medium 20-22 ppl	large 30-32 ppl
<b>Dairy &amp; Pork Free Options</b>			
Hummus / Crudites Cups	\$50	\$95	\$135
Chicken Satay/ Peanut Sauce	\$60	\$114	\$162
Chips & Dips, Guac, Tomato Salsa, Salsa Verde	\$60	\$114	\$162
Chicken Potstickers, Spicy Soy	\$60	\$114	\$162
Beef Satay/ Korean BBQ	\$70	\$133	\$189
Hamachi Crudo Salad/ Crispy Wonton	\$70	\$133	\$189
Shrimp Cocktail	\$70	\$133	\$189
BBQ Beef Meatballs	\$70	\$133	\$189



**TO ORDER Email [Chef@chefphoenix.com](mailto:Chef@chefphoenix.com)**

# CATERING FAQ

## **What is your minimum order?**

\$200.00 per order for deliveries Monday through Friday. \$250.00 per order for deliveries Saturday. \$1500.00 per order for deliveries on Sunday. Delivery is additional.

## **What is your delivery fee?**

Delivery charges include gratuity at 15%. Evening and weekend rates are 18%.

## **When is your order deadline?**

We require 72 hours notice to guarantee availability. Orders placed with less notice may still be accommodated. Please email [chef@chefphoenix.com](mailto:chef@chefphoenix.com) to verify availability. We always do our best to accommodate last minute requests.

## **What form of payment do you accept?**

We accept payment by all major credit cards, company check, and ACH. Contact us for more information regarding payment terms.

## **Are disposables included?**

Disposable cutlery, plates and serving utensils can be purchased for buffet packages for \$1.50 per person.

## **Do you offer full service catering?**

Yes! We can provide professional waitstaff, chefs, bartenders and rental coordination for events of all sizes.



**TO ORDER Email [Chef@chefphoenix.com](mailto:Chef@chefphoenix.com)**