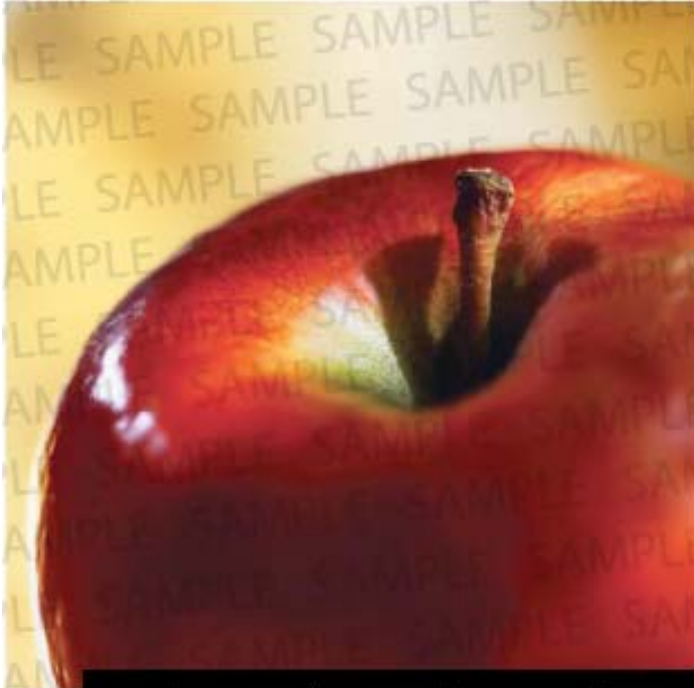
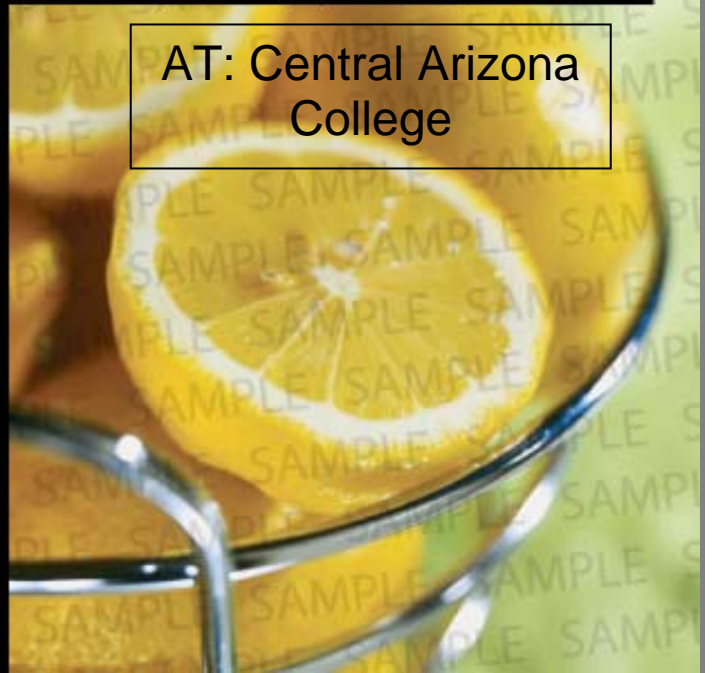


Linda Book
Catering Manager
Sodexo Campus Services
Central Arizona College

Office 520-494-5034
catering@centralaz.edu



C A T E R I N G



AT: Central Arizona
College



Our Menu



WELCOME LETTER

MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

An assorted pastry basket of mini danish and mini muffins, a choice of chilled juice; orange, apple or cranberry.

EYE OPENER

An assorted pastry basket of mini danish and mini muffins, a choice of chilled juice; orange, apple or cranberry and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, a choice of chilled juice; orange, apple or cranberry and an assortment of fresh seasonal sliced fruit.

DELUXE EARLY RISER

An assorted pastry basket of mini danish and mini muffins, a choice of chilled juice; orange, apple or cranberry. Add fluffy scrambled eggs, crisp bacon or sausage and hash browns or breakfast potatoes.

VAQUERO BREAKFAST

Fluffy scrambled eggs with chorizo, refried beans, warm tortillas and salsa with a choice of chilled juice; orange, apple or cranberry.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

BREAKFAST



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BAKERY A LA CARTE, SOLD BY THE DOZEN, OR BY PERSON

- Assorted bagels with condiments
- Mini croissants
- Mini pastry
- Cinnamon rolls
- Assorted scones
- Biscuit
- Assorted muffins

BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted soft drinks (20 oz or can)
- Assorted juice - by the gallon
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BREAKFAST



LUNCH TIME

EXPRESS LUNCHES: (15 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day, condiments, potato chips, cookies or brownies and a canned soda or bottled water.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day, condiments, potato chips, cookies or brownies and a canned soda or bottled water.

SAVORY BEEF

Roast beef with caramelized onion and Dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, cookies or brownies and a canned soda or bottled water.

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a French roll with garlic mayonnaise, condiments, potato chips, cookies or brownies and a canned soda or bottled water.

TURKEY AVACADO & BACON WRAP

Turkey, cheddar avocado and bacon with horseradish cream cheese on a flour tortilla, condiments, potato chips, cookies or brownies and a canned soda or bottled water.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring roast beef, roast turkey breast, ham & swiss, condiments, potato chips, cookies, canned soda or bottled water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (15 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a canned soda or water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- Add grilled chicken breast for \$1.00
- Add beef strips for \$1.00

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

GREEN & GOLD SALAD

Fresh spinach greens garnished with mandarin oranges, strawberries and walnuts with raspberry vinaigrette dressing.

TERIYAKI CHICKEN SALAD

Teriyaki chicken on a bed of mixed greens with almonds, mandarin oranges and sesame dressing.

TOMATO BASIL PASTA SALAD

Penne pasta with sundried tomatoes, red onion, olives, fresh mozzarella and fresh basil tossed in vinaigrette.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: (15 GUEST MINIMUM)

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ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

LUNCHEON SALADS



BOUNTIFUL BUFFETS

SPECIALTY BUFFETS: (25 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

DELI BUFFET

Sliced roast beef, ham, turkey, American, Swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and pitchers of lemonade, iced tea or water.

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and a pitchers of lemonade or iced tea and water.

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, Italian cookies and pitchers of lemonade, iced tea and water.

Add Lasagna for \$3.00 per person.

BUFFETS



BOUNTIFUL BUFFETS

BOUNTIFUL BUFFETS: (25 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

VAQUERO BBQ

Pulled pork BBQ, or barbeque ribs with cornbread or buns, baked beans, potato salad, cole slaw, condiments, cookies, brownies and lemonade, iced tea, and water.

- Watermelon can be added for an additional \$1.00 per person.

TASTE OF TUSCANY

Chicken Piccata with signature Caesar salad, warm garlic bread, Tuscan-style orzo, long cut ratatouille with cannoli for dessert and lemonade or ice tea and iced water.

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

FAJITA BAR

Choice of chicken, beef or vegetable fajitas warm flour tortillas accompanied by charro beans, Spanish rice and traditional toppings with cinnamon dusted churros, lemonade or ice tea and iced water.

EAST ASIAN STIR-FRY

Choice of teriyaki chicken or lemongrass beef, jasmine rice, sesame ginger green beans, vegetable spring rolls, Asian carrot slaw with almond cookies with lemonade or ice tea and iced water.

CLASSICS



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF	<p>FILET MIGNON – Beef Tenderloin filet with your choice of sauce</p> <p>ROAST TOP ROUND OF BEEF Sliced roast top sirloin of beef carved and served with au jus</p> <p>STEAK AU POIVRE Delicious beef tenderloin served with a classic brandy sauce with green peppercorns</p>	PORK	<p>SOUTHWESTERN GLAZED PORK LOIN Carved and served with a zesty chipotle pepper sauce</p> <p>PORK TENDERLOIN Sliced tenderloins of pork dressed with a savory Dijon sauce</p>
POULTRY	<p>CHICKEN PICCATA Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers</p> <p>CHICKEN CORDON BLEU Boneless breast of chicken rolled with imported ham and swiss cheese</p> <p>STUFFED CHICKEN BREAST Stuffed chicken breast with spinach, feta cheese and fresh herbs.</p> <p>CHICKEN CACCIATORA Braised chicken with mushrooms, onions, tomatoes and white wine.</p>	VEAL	<p>VEAL OSCAR Breaded veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce.</p>

CLASSICS



CULINARY CLASSICS

LAMB	LAMB CHOPS Broiled lamb chops served with mint jelly	VEGETARIAN	VEGETABLE NAPOLEON Vegan Napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash
SEAFOOD	ROAST LEG OF LAMB Boneless roast leg of lamb served with lavender, rosemary and garlic		SPAGHETTI SQUASH Spaghetti squash with soffrito and vegan pinto beans
	SHRIMP SCAMPI Shrimp sautéed with fresh herbs and garlic served over basil orzo		VEGETARIAN LASAGNA Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce
	CHILEAN SEA BASS WITH SALSA Tender and sweet sea bass grilled and topped with fresh tomato salsa		
	BROILED SALMON WITH DILL BUTTER Salmon fillet broiled to perfection served with dill butter		
	BROILED ROSEMARY TILAPIA Broiled tilapia fillet with olive oil, garlic and rosemary.		

CLASSICS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

THAI CUCUMBER SALAD

ORZO

Sautéed spinach and feta

THAI PASTA SALAD WITH SNOW PEAS

PEAR AND TOASTED WALNUT SPRING SALAD

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Rice pilaf
- Macaroni & cheese
- Long grain and wild rice
- Whipped sweet potatoes
- Seasoned whole kernel corn
- Basil orzo
- Roasted seasonal vegetables
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Lemon bars
- Marshmallow krispies
- Square petit fours
- Assorted sweet street bars

COOKIES, BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- Sugar

ICE CREAM SUNDAE BAR

50 GUEST MINIMUM

Includes ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Caramel
- Strawberry

Select 4 from the following toppings:

- Nuts
- Sprinkles
- Crushed oreos
- Cherries
- Whipped topping
- Gummy bears
- M & M's
- Coconut

SNACKS, BY THE POUND OR PER PERSON

- Potato chips with dip
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Snack Mix
- Granola

FINISHING TOUCHES



GOURMET DIPS / TRAYS AND DISPLAYS / CARVING STATIONS

ASSORTED DIPS,

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Smoked salmon with condiments
- Tea sandwiches with assorted fillings: (Select 2,3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit
- Antipasto Platter

CARVING STATION,

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. They are intended to accompany a buffet or other appetizers and are not a complete meal. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

**GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS**



HORS D'OEUVRES

PRICED PER PERSON, BY THE DOZEN, 50'S or 100'S

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Crab stuffed mushroom caps
- Scallops wrapped in bacon
- Potstickers
- Chicken & vegetable quesadilla tapas
- Crab rangoon
- Cocktail meatballs
- Honey ginger chicken satay
- Crab cakes
- Mini quiche
- Mini frank wrapped in pastry
- Baked brie en crouete

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Assorted finger sandwiches
- Assorted pinwheels
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta

HORS D'OEUVRES



BEVERAGES

HOT, SOLD BY THE GALLON:

16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Herb Tazo tea
- Hot cocoa (seasonal)

COLD

- Canned soda
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks

PUNCHES, SOLD BY THE GALLON:

16 SERVINGS PER GALLON/

- Lemonade
- Iced tea
- Fruit punch
- Orange blossom
- Almond punch

BEVERAGES