

SIMPLE ELEGANCE DINNER BUFFET

Salad

(Choice of One)

CLASSIC CAESAR SALAD

Crisp Chopped Romaine, Shredded Parmesan, Shaved Red Onion
Herbed Croutons and Creamy Caesar Dressing

FROM THE GARDEN SALAD

Baby Spring Mix, Tomatoes, Cucumbers, Shaved Carrots, Onions
Housemade Balsamic Dressing

ARIZONA KALE SALAD

Chopped Kale, Toasted Pecan Pieces
Shaved Parmesan, Dried Fruits, Lemon Vinaigrette



Entrée

GRILLED LEMON CHICKEN

Made From Scratch with Crispy Capers, Lemon and Thyme Bouquets
and Seasonal Citrus Butter Sauce

Pairings

(Choice of Two)

Roasted Garlic and Sour Cream Mashed Potatoes
Savory Polenta with Herbed Ricotta
Creamy Cheddar and Onion Grits
Beautiful Array of Seasonal Roasted Farm Vegetables
Sautéed Green Beans with Shallots, White Wine and Garlic

Complete the Plate

Freshly Baked Dinner Rolls with Whipped Butter



SEASONAL INDULGENCE DINNER BUFFET

FROM THE GARDEN SALAD

Baby Spring Mix, Tomatoes, Cucumbers, Shaved Carrots, Onions
Housemade Balsamic Dressing

GRILLED LEMON CHICKEN

Made From Scratch with Crispy Capers, Lemon and Thyme Bouquets
and Seasonal Citrus Butter Sauce

SIGNATURE SPICY VODKA PENNE

Andouille Sausage, Colorful Bell Peppers, Onions and Pecorino
In a Housemade Vodka Cream Sauce



COLORFUL ASSORTMENT OF ROASTED SEASONAL SQUASH

GOURMET WILD RICE MEDLEY

FRESHLY BAKED DINNER ROLLS WITH WHIPPED BUTTER



GOURMET CHEF BUFFET

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Salad

(Choice of One)

FROM THE GARDEN SALAD

Baby Spring Mix, Tomatoes, Cucumbers, Shaved Carrots, Onions
Housemade Balsamic Dressing

ARIZONA KALE SALAD

Chopped Kale, Toasted Pecan Pieces, Dried Fruit
Parmesan Lemon Dressing

SPINACH AND POMEGRANATE SALAD

Baby Spinach, Feta, Pomegranate Seeds, Dates and Roasted Sweet Potatoes
Pomegranate Dressing

ROASTED BEET AND FETA SALAD

Baby Greens, Crushed Walnuts, Feta
Local Desert Blossom Dressing

CLASSIC CAESAR SALAD

Crisp Romaine, Shaved Red Onions, Herbed Croutons, Shredded Parmesan
Creamy Caesar dressing

Entrées

(Select Two)

GRILLED LEMON CHICKEN

Made from Scratch with Crispy Capers, Lemon and Thyme Bouquets
Seasonal Citrus Butter Sauce

ROSEMARY CRUSTED CHICKEN BREAST

Perfectly Paired with Sun Dried Tomatoes, Artichoke Hearts
Savory Garlic White Wine Sauce

HERB MARINATED CHICKEN BREAST

Wilted Spinach, Roasted Red Pepper Cream
Goat Cheese Crumbles

(Continued)



GOURMET CHEF BUFFET

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Entrées

(Continued)

TORTILLA AND PARMESAN CRUSTED CHICKEN BREAST

Smokey Ancho Cream Sauce

SIGNATURE SPICY VODKA PENNE

Andouille Sausage, Colorful Bell Peppers, Onions, Pecorino
In a Housemade Vodka Cream Sauce

GARDEN FRESH ORECCHIETTE

With Herb Crusted Chicken, Hand Chopped Tomatoes
Classic Basil Chiffonade and Artisan Parmesan

HANDMADE MEATBALLS AND PENNE

Pat's Signature Meatballs with Rich Red Wine Marinara
Fresh Basil, Shaved Parmesan, Topped with Oregano

CAPRESE PENNE

With Campari Tomatoes, Chopped Basil, Fresh Mozzarella
Creamy Balsamic Butter Sauce, Topped with Pecorino

PESTO SMOTHERED ORECCHIETTE

With Herbed Chicken, Sun Dried Tomatoes, Artichoke Hearts,
Toasted Pine Nuts with Spicy Pesto Cream

ROASTED GARLIC ORECCHIETTE

With Tender Sliced Beef, Roasted Broccoli, Sautéed Crimini Mushrooms
Truffle Oil and Parmesan Cream Sauce

RICOTTA STUFFED RAVIOLI

Spinach Cream, Grilled Chicken and Red Pepper Topped with Chili Flakes

PAN SEARED COD

With a Fresh White Wine Butter Sauce
Topped with Sliced Local Lemon and Seasonal Herbs

(Continued)



GOURMET CHEF BUFFET

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Entrées

(Continued)

CHIMICHURRI CRUSTED CORVINA

Citrus Confetti with Decadent White Wine Butter Sauce

FRESH ROASTED SALMON

Grilled Lemon, Chopped Parsley with Citrus Butter Sauce

DIJON CRUSTED PORK

Cider Rosemary Reduction

OSSO BUCCO

Crispy Seared and Roasted “Fall-off-the-Bone” Shanks
with Garlic and Herb Jus

PAN SEARED PUB STEAK

With Red Wine Butter Sauce

SLOW ROASTED TENDER BEEF BRISKET

Slow Cooked to Perfection

SHREDDED BEER BRAISED SHORT RIBS

Slow Roasted with Mirepoix Vegetables

Hearty Pairings

(Select One)

Roasted Garlic and Sour Cream Mashed Potatoes

Buttery Mashed Sweet Potatoes

Gourmet Wild Rice Medley

Ricotta and Parmesan Risotto with Citrus and Chives

Creamy Cheddar and Onion Grits

Savory Polenta with Herbed Ricotta

Smoked Gouda Smashed Yukon Gold Potatoes

Italian Roasted Red Skin Potatoes with Pesto Aioli

(Continued)



GOURMET CHEF BUFFET

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Seasonal Vegetable

(Select One)

Colorful Assortment of Seasonal Squash
Beautiful Array of Seasonal Farm Vegetables
Sautéed Green Beans with Shallots, White Wine and Garlic

Complete the Plate

Freshly Baked Dinner Rolls with Whipped Butter

THE STEAKHOUSE ADDITION

Add any of the following for an additional cost.

NY Strip Steak
Sea Bass
Short Rib Steaks
Steak Tenderloin



THE ARIZONA STYLE TACO BAR

Pre-Dinner Appetizer Station OR Include in Buffet

FRESH TORTILLA CHIPS

With Housemade
Roasted Salsa | Pico de Gallo | Guacamole

Taco Dinner Buffet

SOUTHWEST CAESAR SALAD

Crisp Romaine, Black Beans, Roasted Corn, Roasted Red Peppers
Campari Tomatoes, Shaved Red Onion, Queso Fresco
Spicy Croutons and Chipotle Caesar Dressing

Build Your Own Perfect Street Taco

Start with Warm Corn Tortillas and Add Toppings to Include:

Achiote Grilled Chicken
Slow Roasted Pork Carnitas
Chopped Tomatoes
Queso Fresco
Shredded Lettuce
Housemade Crema

SERVED WITH MEXICAN RICE AND REFRIED BEANS

