



AZ Catering
& Event Planning
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Some More Menus for you to Peruse... (Updated often, please check back regularly!)

A few more Wedding Menus

Basic Buffet to Please Almost Everyone (part one...)

(Meat & Potatoes Menu)

- ~Four to Six Assorted Hors D'Oeuvres (please see Tapas page)
- ~Garlic-Cilantro Marinated Tri-Tip Grilled to Perfection and Served w/ a Fresh Chimichurri Sauce
- ~Roasted Red Potatoes tossed in Butter and Fresh Herbs
- ~Roasted Mixed Seasonal Vegetables
- ~Hot Garlic Bread (and plenty of it...)
- ~Caesar Salad tossed with Cherry Tomatoes, Shaved Parmesan & Homemade Croutons

Basic Buffet to Please Almost Everyone (part two...)

(Lighter Meat and Vegetarian Option)

- ~Four to Six Assorted Hors D'Oeuvres (please see Tapas page)
- ~Grilled Chicken with a Mediterranean Spice Rub & a Black Olive-Oregano Relish
- ~Homemade Vegetarian Lasagna
- ~Twice Baked Potatoes stuffed with Cheddar and Chives
- ~Grilled Mixed Vegetable Shish Kebabs
- ~Whole Wheat Seeded Rolls w/ Parsley-Garlic Butter
- ~Mixed Green Salad (toppings and dressing to be determined)

Taco Bar with a Twist...

Appetizers

- ~Heirloom Tomato Platter w/ Basil
- ~Jicama Platter w/ Lime and Smoky Paprika
- ~Mango Platter w/ Lime and Cinnamon
- ~Stuffed Cucumbers w/ Feta-Mint Pate
- ~Baked Brie w/ Raspberries and Fresh Pears
- ~Antipasta Platter (w/ Assorted Olives, Small Pickles & Asparagus)

Main

- ~Carne Asada Beef Fajitas with Grilled Bells and Green Onions & All the Fixings (Sour Cream, Cilantro, Shredded Cabbage, Cojita Cheese, and Plenty of Corn Tortilla's)
- ~Three types of Homemade Salsa
 - *mild salsa fresca w/ black beans & corn
 - *medium salsa verde
 - *spicy chipotle salsa

~Unending Bowl of Guacamole
~Grilled Corn-on-the-Cob Rubbed w/ Smoky Paprika
~Mixed Green Salad w/ Roasted Pumpkin seeds, Bells, Tomatoes, Red Onions, Jicama, and Oranges; served with Creamy Cilantro Dressing

The Tapas List Updated...

Many of these you saw on the original Tapas Page, but this list is the most current (and modern) version of what AZ Catering's got to offer...

Hors D'Oeuvres Party

(Depending on size of party, I suggest 4-10 'bites' per person)

Appetizers (Savory)

Any Season

- *Marinated Fresh Mozzarella Skewers w/ Basil and Cherry Tomatoes
- *Bloody Mary Soup Shots (served in Shot Glasses and Garnished w/ Pan-Seared Prawns, Celery and Cilantro)
- *Crudités (assortment of seasonal fresh veggies) served with your choice of: Creamy Gorgonzola Dip, Roasted Red Pepper Dip, and/or Annie's Goddess
- *Individual Gorgonzola Tarts w/ Cranberry-Pear Chutney
- *Mini-Dill Scones w/ Smoked Salmon and Crème Fraîche
- *Tortellini Skewers w/ a Lemon-Parmesan Aioli
- *Cheese Platters to include an assortment of Cheeses (Brie, Jarlsburg, Chevre, Cheddar, Cotswald, Cambazola, Etc.)
- *Anti-Pasta Platters to include an assortment of Green, Black & Kalamata Olives, Pickled Asparagus, Pickles, Marinated Artichokes, Hard Salami etc.
- *Wild Lox served on Homemade Crustini w/ Dill Chevre and Green Onions
- *Jalapeño-Corn Fritters w/ Honey Butter
- *Endive Boats w/ an assortment of fillings
~herbed chevre w/ smoked trout...
~pears & apples tossed in a white onion-poppoypseed vinaigrette...
- *Organic Fruit Skewers w/ Strawberries, Blueberries, Kiwi & Blood Oranges

Summer & Fall Specific

- *Stuffed Cucumbers w/ Feta-Mint Pate
- *Heirloom Tomato Platter w/ Basil
- *Jicama Platter w/ Lime and Smoky Paprika
- *Mango Platter w/ Lime and Cinnamon
- *Fresh Bruschetta served with Homemade Crustini
- *Fresh Figs w/ Lavender-Chevre
- *Mini Brie Tarts with Pesto and Organic Tomato

If Kitchen Facilities (oven and/or grill) exist on site:

Any Season

- *Chorizo Stuffed Dates wrapped in Bacon*
- *Baked Brie with Raspberries*
- *Spinach-Feta Filo Triangles*
- *Grilled Rosemary-Skewered Prawns (2 per skewer)*
- *Chicken Skewers w/ a variety of dipping sauces...*
- *Beef Skewers w/ a variety of dipping sauces...*
- *Turkey Sausage and Pepperjack Empanadas*
- *Roasted Red Pepper and Tomato Soup (served in punch cups)*
- *Savory Fennel and Onion Rolls*
- *Twice-Baked Mini Red Potatoes w/ Cheddar and Chives*
- *Teriyaki Chicken Skewers*
- *Sun dried-Tomato and Green Onion Stuffed Mushrooms w/ Parmesan*

Fall Specific

- *Roasted Figs scored and stuffed with Proscuitto and finely chopped Pistachio's*
- *Fresh Figs cut in half and topped with Lavender Chevre*
- *Etc. Etc. Etc... The List could go on and on...*

Appetizers (Sweet)

- Chocolate Dipped Strawberries*
- Mini fruit tarts with custard*
- Coconut Macaroons Dipped in Dark Chocolate*
- Chocolate Grand Marnier tart*
- Mini Homemade Ice Cream Cones*
 - with Lemon Sorbet (or Blackberry Ice Cream or...)*
- Carmel-Pecan Brownie Bites*
- Lemon Bars*
- Chocolate Mousse Served in Shot Glasses*
- White Chocolate-Raspberry Fool served in Champagne Flutes*
- Etc. Etc. Etc.*

And The List Goes On...