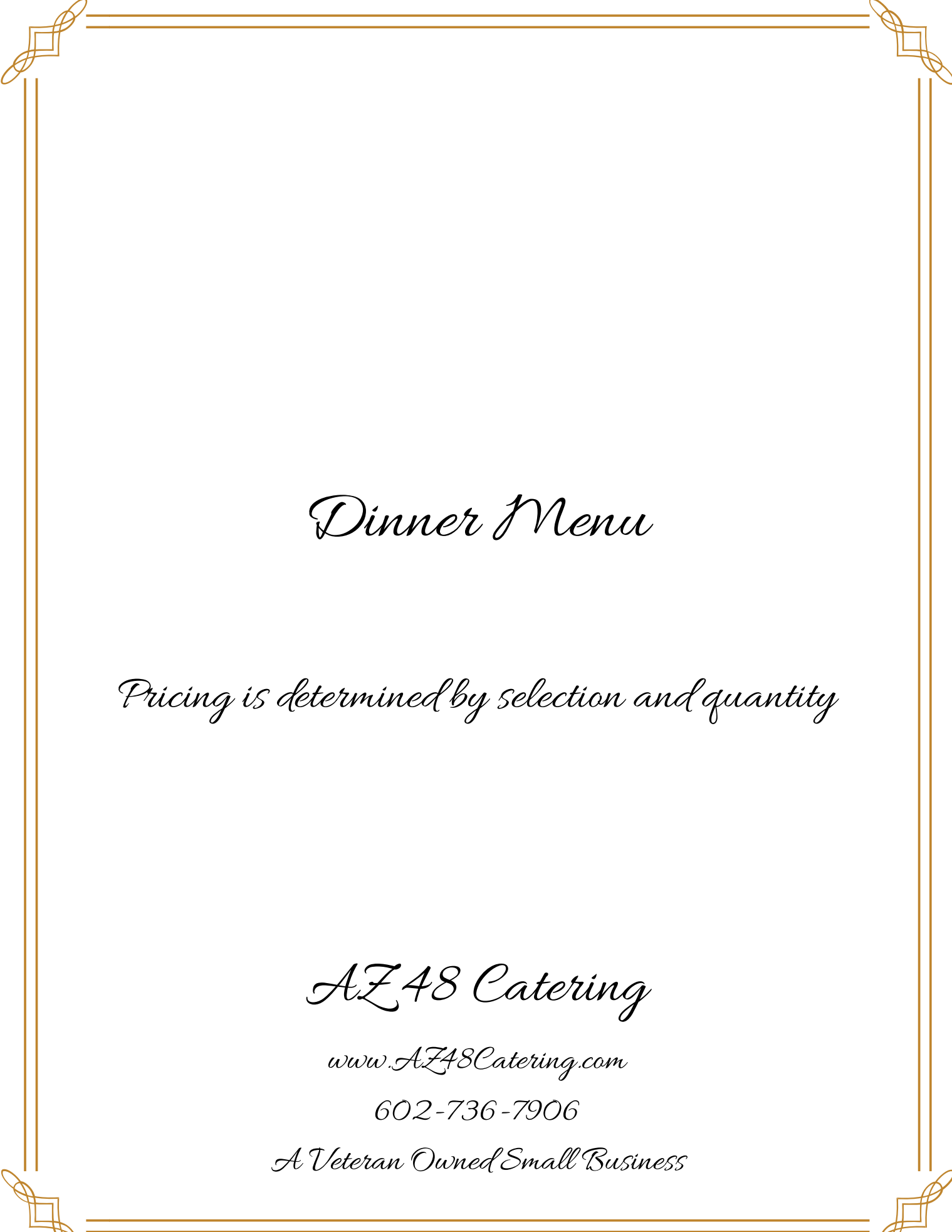


Experience!
by
Chef Nate





Dinner Menu

Pricing is determined by selection and quantity

AZ48 Catering

www.AZ48Catering.com

602-736-7906

A Veteran Owned Small Business

Plated Dinner Service Options

APPETIZERS

Mushroom or Shrimp Risotto
Seared Scallops w/Grapefruit and Fennel
Spinach and Artichoke Dip w/Toasted Crostini
Blue Cheese & Walnut Stuffed Mushrooms (V)
Creamy Burrata w/Toasted Crostini (V)

SALADS

Cesar
Wedge
Caprese (V)
Strawberry Walnut Spinach
Mexican Chopped

SIDES

Garlic Mashed Potatoes
Roasted Garlic Fingerling Potatoes
Creamy Potatoe Bake
Wild Long GrainRice
Roasted Brussel Sprouts w/Maple & Bacon
Charred Broccolini
Roasted Parmesan Asparagus (V)
Sauteed Seasonal Vegetables

Plated Dinner Service Options

MAIN COURSE

BEEF AND CHOPS

Beef Wellington
New York Strip
NY Strip and Tail
Ribeye
Marinated Flank Steak w/Creamy Chimichurri
Brined Pork Chop
Braised Short Ribs
Steak Spiedini

SEAFOOD

Lobster Tail-6oz
Seared Salmon w/Citrus Miso Glaze
Salmon w/Creamy Mustard Sauce
Garlicky Lemon Mahi Mahi
Herb Crusted Halibut

CHICKEN

Pan Seared Breaded Chicken Cutlet w/Creamy Sundried
Tomato Sauce
Chicken Marsala (served over Angel Hair Pasta)
Chicken Spiedini

PASTA

Garlic Butter Shrimp over Angel Hair
Crispy Gnocchi w/Burst Tomatoes and Onions (V)

Plated Dinner Service Options

DESSERT

Menu changes frequently
Please ask about our current selections!

Fruit Topped Cheesecake
Tiramisu
Bananas Foster