



Catering to Wedding Receptions for Over 30 Years
Spectacular Food and Outstanding Service



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Engagement parties ~ Bridal showers ~Rehearsal dinners.

Congratulations on your engagement! Your interest in Sharko's Catering as the potential caterer for your wedding is greatly appreciated.

We at Sharko's Catering know that your wedding day is one of the most important days of your life, so we take enormous pride and pleasure in helping you create a reception that fulfills all of your expectations.

Our trained staff provides the personal attention every bride and groom deserves as we work together to create a reception you will always treasure and your guests will rave about for years to come. Our experience and focus on customer service allow us to coordinate the event so you can share this cherished day with family and friends.

Sharko's Catering believes in making your day as beautiful and memorable as possible. To compliment our excellent service and cuisine through our extensive resources we can also arrange for a venue, photographer, wedding cake, bar services, videographer, disc jockey, band, tables, chairs, floral decorations, ice sculpture or any other special requests you might have.

Please call our office today at 602-242-2662 to make an appointment for your personal consultation and enjoy the expertise of the Sharko's team at work for you.

Enclosed are some of our more popular menus and have been well received by our clients at previous wedding receptions. Please feel free to interchange the food courses, make substitutions or call our office for additional ideas.



HORS D'OEUVRES BEFORE DINNER

Deluxe Cold Canapés - Chicken Teriyaki, SW Beef on Blue Corn Cake, Tequila Smoke

Salmon, Salami Cornucopia

Asparagus Roll Up – asparagus wrapped in roast beef with tarragon cream...*House Favorite*

American Style Meatballs – rolled homemade beef meatballs in a demiglace

Meatballs Romano – blended with Italian seasoning in a marinara sauce

Egg Rolls – vegetable and pork; served with sweet and sour sauce

Cocktail Burritos – mini-sized beef and bean burritos; served with salsa

Seafood Dip – shrimp and crabmeat with shallots in a white wine; served with crackers

Assorted Fresh Vegetable Tray - broccoli, cauliflower, celery, carrots, cucumber, etc.;

served with a dill dip

Assorted Fresh Fruit Tray – strawberries, cantaloupe, melons, & grapes

Stuffed Deviled Eggs – garnished and decorated

Assorted Cheese Cubes – Muenster, American, Monterey Jack, & Jalapeno; served with crackers

Southwestern Style Bean Dip – layers of beans, sour cream, guacamole, grated cheese & tomatoes;
served with tortilla chips

Bruschetta – freshly diced tomatoes marinated in a balsamic vinaigrette dressing served on a toasted
baguette...*House Favorite*

Cheese and Spinach Dip – melted jack cheese, Parmesan and fresh spinach; served with baguette
and tortilla chips for dipping

Cheese and Salami Tray – served with crackers

Stuffed Mushroom Caps - fresh mushrooms stuffed with crab meat...*House Favorite*

Coconut Shrimp – served with a pineapple mango dipping sauce

PRICE PER GUEST

Choice of Two: \$ 5.50

Choice of Three: \$ 7.95

ADDITIONAL ITEMS

Fresh Shrimp On Ice – jumbo-size shrimp from Mexico served on ice; served with
cocktail sauce (100 Shrimp: \$145.00)

Pork Tenderloin Brochettes – variety of peppers, pineapple, and pork on a skewer
(100 Brochettes: \$145.00)



OUR BOUNTIFUL BUFFET

Choice of One Entrée: \$ 19.00

Choice of Two Entrees: \$ 24.00

Choice of Three Entrees: \$29.00

Broiled Sirloin of Beef

Carved to order and served with creamy horseradish and au jus

Tender Tips of Beef

Julienne tender beef tips in a brown sauce with peppers, onions, and mushrooms

Roasted Turkey Breast

All white tender meat with a natural gravy and cranberry sauce...(carved to order)

Rosemary Roasted Pork Loin

Lean and slow roasted with fresh rosemary and a blend of fresh spices...(carved to order)

Chicken Provencal

Breast of chicken in a brandied cream sauce with mushrooms, artichokes and sun-dried tomatoes

Stuffed Chicken Breast

Chicken breast stuffed with spinach, artichoke hearts, red bell pepper topped with Italian herbs and Parmesan Cheese

Lemon Herb Chicken

Boneless breast of chicken with fresh herbs and spices

Apple Almond Chicken

A lightly breaded chicken breast stuffed with an all-natural apple, raisin and almond stuffing; served with a brandied orange sauce

Chicken Florentine

Stuffed breast of chicken with spinach & mozzarella cheese, served with a creamy Alfredo Sauce

Chicken Cordon Bleu

Lightly breaded, stuffed with cheese and ham, served with a creamy Dijon sauce

Baked Salmon

Fresh salmon fillets, lightly seasoned with a lemon zest, rosemary, black pepper and garlic, baked and served with a lemon caper sauce

Roast Prime Rib Eye of Beef ... Add \$3.00 to above price

Carved to order and served with au jus and horseradish sauce

Charbroiled Beef Tenderloin ... Call for price quote

Succulent beef tenderloin cooked to perfection served with a peppercorn sauce ... carved to order

Choice of One Salad	Choice of One Vegetable	Choice of One Potato	Choice of One Additional Side
Classic Caesar Salad	Rosemary Baby Carrots	Kugelis (Sharko's specialty)	Penne Pasta with Marinara Sauce
Tossed Garden Salad with a choice of Two Dressings	Green Beans Morocco	Rice Pilaf	Penne Pasta with Alfredo Sauce
Baby Fields Blend	Green Beans Almondine	New Red Potatoes	Pasta Salad
	Grilled Vegetables	Roasted Red Herb Potatoes	Fresh Fruit Compote
	Baby Carrots	Garlic Mashed Potatoes	
	Festive Corn	Buttery Mashed Potatoes	

Includes

Bakery Fresh Rolls and Butter

Coffee Station

ITALIAN BUFFET MENU

Choice of Two Entrees:

Baked Ziti

Topped with three cheeses, baked to perfection

Baked Lasagna

Layered with ricotta and mozzarella cheese, marinara sauce and ground pork

Spinach Lasagna

Layered with ricotta cheese, mozzarella cheese and spinach

Cheese Tortellini

Tortellini in a white Alfredo sauce or rich Parmesan sauce

Cheese and Spinach Ravioli

Served with an Herb de France sauce

Chicken Marsala

Boneless breast of chicken with a rich mushroom-wine sauce

Chicken Parmesan

Boneless breast of chicken, breaded and covered with red sauce and Parmesan cheese

Lemon Herb Chicken

Boneless breast of chicken with fresh herbs and spices

Chicken Florentine

Stuffed breast of chicken with spinach & mozzarella cheese, served with a creamy Alfredo Sauce

Chicken Provencal

Breast of chicken in a brandied cream sauce with artichokes and sun-dried tomatoes

Chicken Madeira

Sautéed chicken breast topped with Melted Mozzarella Cheese, covered with Fresh Mushroom Madeira Sauce

Choice of One Salad	Choice of One Vegetable	Choice of One Additional Side
Classic Caesar Salad	Rosemary Baby Carrots	New Red Potatoes
Tossed Garden Salad with a choice of Two Dressings	Green Beans Morocco	Roasted Red Herb Potatoes
Baby Fields Blend	Green Beans Almondine	Garlic Mashed Potatoes
	Grilled Vegetables	Buttery Mashed Potatoes
	Baby Carrots	Penne Pasta with Marinara Sauce or Alfredo Sauce
	Festive Corn	

Includes

Garlic Bread Sticks or Bakery Fresh Rolls and Butter

Coffee Station

Price Per Guest: \$22.00

MEXICAN BUFFET MENU

Choice of Two Entrees:

Chicken or Steak Fajitas

Marinated strips of steak or chicken with peppers and onions;
served with warm flour tortillas

Beef or Chicken Chimichangas

Shredded beef or chicken in a flour tortilla deep-fried to perfection

Shredded Beef or Chicken Enchiladas

Marinated shredded beef or chicken rolled in a corn tortilla;
topped with enchilada sauce and cheese

Chili Colorado

Chunks of beef in a southwest flavor red sauce, served with warm tortillas

Spinach Enchilada

Topped with a jalapeno cheese sauce

Cheese Enchiladas

Topped with a red chili sauce

Chicken Espinaca

Chicken breast stuffed with spinach and served with a white enchilada sauce

Sonoran Chicken

Breast of chicken stuffed with green chilis and imported cheese, served with a chili sauce

Breast of Chicken Monterey

Marinated and broiled and topped with Monterey Cheese, green onions and black olives

Fiesta Chicken

Seasoned chicken breast served with Baja sauce, pepper jack cheese and topped
with fresh Pico de Gallo sauce

Choice of three side dishes:

Jicama Cole Slaw

Black Beans

Refried Beans

Spanish Rice

Festive Corn

SW Style Rice & Beans

Calabasitas

Tossed Garden Salad

Fresh Fruit Medley

Tomato, Cucumber & Onion Salad

Rice Verde

Includes:

Chips, Homemade Salsa and Guacamole

Coffee Station

Price Per Guest: \$22.00

HEAVY HORS D'OEUVRE BUFFET MENU

Deluxe Cold Canapés—Chicken Teriyaki, SW Beef on Blue Corn Cake, Tequila Smoke Salmon
Asparagus Roll up--fresh asparagus wrapped in lean roast beef & tarragon cream...*House Favorite*
Assorted Fresh Crudités Tray - broccoli, cauliflower, celery, carrots, cucumber, marinated mushrooms, etc.; served with a chipotle dip
Basil, Prosciutto Skewer – Fresh mozzarella wrapped with a basil leaf and prosciutto and a speared grape tomato
Finger Sandwiches – triple-deck sandwich consisting of tuna and egg salad on whole wheat bread
Assorted Fresh Fruit Tray - strawberries, cantaloupe, melons, & grapes
Stuffed Deviled Eggs - garnished and decorated
Salami and Cheese Skewer – cubed hard salami, cheddar cheese and sweet pickle on a six inch skewer
Assorted Cheese Cubes - Muenster, American, Monterey Jack, & Jalapeno; served with crackers
Bruschetta - freshly diced tomatoes marinated in a Balsamic Vinaigrette Dressing served on a toasted baguette
Jamaican Jerk Chicken - Seasoned and marinated with Jamaican herbs and spices...*House favorite*
Mini Taquitos - shredded chicken or beef rolled in a corn tortilla; served with salsa and guacamole
Stuffed Mushroom Caps -fresh mushrooms stuffed with crab meat...*House Favorite*
Meatballs - Rolled homemade beef meatballs with your choice of sauce: American Style, Italian, Oriental or Cajun
Asian Spring Rolls - vegetable and pork; served with sweet and sour sauce
Pot Stickers – Chinese appetizer filled with pork and accented with the wonderful flavor sensation of ginger
Cocktail Burritos - mini-sized beef & bean burritos; served with salsa
Seafood Dip - shrimp and crab meat with shallots in a white wine; served with crackers...*House Favorite*
Chili-Lime Salmon Satay – Fresh Atlantic Salmon seasoned with robust Southwest spices and a touch of lime on a six inch skewer
Smoked Chicken Quesadilla--smoked chicken with green chilis and cilantro rolled in a flour tortilla
Roasted Vegetable Mini Quesadilla—zucchini, tomato, artichoke hearts and roasted red and yellow peppers with Cheddar cheese
Spanikopita—Spinach blended with Feta Cheese and herbs wrapped into a Phyllo triangle
Chicken Tequila Burrito – Tender smoked breast of chicken with peppers, Monterey Jack cheese and a splash of Tequila wrapped in a flour tortilla. Fresh salsa, sour cream and guacamole on the side.
Mini Beef Wellington – A savory piece of beef tenderloin accented with mushroom duxelle wrapped in French-style puff pastry
Thai Peanut Chicken Satay – chicken tenderloin marinated in a delicious blend of fresh peanuts and Thai spices on a six inch skewer
Indonesian Pork Satay - marinated pork skewered and grilled; served with a peanut sauce
Portobello Puff – Grilled Portobello mushrooms with fresh Roma tomatoes, roasted red pepper, Monterey Jack and goat cheese in a light flaky pastry
Butter Pecan Shrimp – large shrimp butterflied and dipped in a mild pecan batter and rolled in an aromatic mixture of pecans, coconut and breadcrumbs.
Chipotle Steak Churrasco – Chipotle marinated cubes of sirloin seasoned with an exotic blend of Brazilian inspired spices, hand threaded with onions, pablano and red peppers on a six inch skewer

Choice of six selections: \$19.50 per guest
Choice of seven selections: \$22.75 per guest

FOOD STATIONS AND ADDITIONAL ITEMS

Fajita Station - \$9.95 per person

Sizzling strips of chicken tossed with peppers and onion served with Spanish Rice and Southwestern Style Black Beans, Tortilla Chips, Pico de gallo, Flour Tortillas and Guacamole

Asian Stir Fry - \$7.95 per person

Stir Fry Chicken with sugar snap peas, broccoli, baby corn, carrots, and mushrooms served with Fried Rice

Chicago Sliders - \$6.95 per person

All beef petite hamburgers on mini buns accompanied with the lettuce, tomato, sautéed onions, Dijon mustard, ketchup and American Cheese

Carved Beef Tenderloin Station - \$11.00 per person

Carved to order on freshly baked silver dollar rolls, served with horseradish cream

Sautéed Shrimp & Pasta Station - \$9.00 per person

Fresh shrimp and imported pasta sautéed in a garlic wine sauce

Franks in a Blanket - 100 pieces: \$95.00

An all American favorite, served with Dijon and honey mustard

Shrimp Cocktail (served in a shot glass) - 100 pieces: \$195.00

Jumbo size shrimp from Mexico served a tangy cocktail sauce and a lemon wedge

Mini Assorted Dessert Tray - \$3.50 per person

Assortment of Sharko's homemade cookies, brownies, lemon bars, petite fours & mini cheesecakes

Ice Cream Sunday Bar - \$6.25 per person

Vanilla Ice Cream, chocolate syrup, caramel syrup, warm strawberries, rainbow sprinkles, Oreo cookies, crushed Snickers, crushed walnuts, M&M's and whipped cream

Cherries Jubilee.... Live Action Station - \$6.95 per person

Cherries flambéed with brandy served over vanilla ice cream

Bananas Foster ... Live Action Station - \$6.95 per person

Sliced bananas flambéed with brandy served over vanilla ice cream

Beverage Package - \$4.00 per person

Soft Drinks (Diet and Regular Pop)

Strawberry Lemonade Punch

Bottled Water, ice, plastic cups, cocktail napkins

WEDDING CAKES

Flavors

Chocolate Rum
 Chocolate Strawberry
 Chocolate Strawberry Rum
 Lemon Strawberry Rum
 Lemon Chiffon
 Vanilla Raspberry
 Chocolate Banana
 Vanilla Strawberry Rum
 Chocolate Crème de Menthe
 Vanilla Peaches and Cream
 Vanilla Strawberry

Lemon Raspberry
 Lemon Strawberry
 Coconut Cream
 Marble Bavarian
 Chocolate Mousse
 Banana Rum
 Carrot
 Vanilla Peaches & Cream
 Black Forest
 Banana Strawberry
 Vanilla Rum

Price per Guest: \$3.95

Sharko's will furnish disposable plates and plastic forks. Staff will cut and serve the cake.
 China cake plates with forks: .50 pp



BAR PACKAGES

Package A – Basic

INCLUDES

4 Hours of Service
 Soft Drinks (Diet and Regular Pop)
 Orange Juice, Cranberry Juice, Grapefruit Juice
 Bottled Water, Lemons, Limes
 Ice, plastic cups, cocktail napkins

Price per Guest: \$6.00

Package B - Beer, Wine and Soft Drinks

INCLUDES

4 Hours of Service
 Beer (Budweiser, Bud Lite, Corona)
 Wine (White Zinfandel, Chardonnay, Cabernet Sauvignon)
 Soft Drinks (Diet and Regular Pop)
 Orange Juice, Cranberry Juice, Grapefruit Juice
 Bottled Water, Lemons, Limes
 Ice, plastic cups, cocktail napkins

Price per Guest: \$15.00

If you are providing your own bar and bar supplies and only need a bartender we charge \$30.00 per hour.



DESSERTS

Assorted Mini Dessert Tray	3.50
(Raspberry & Lemon Squares, Mini Cheesecake, Brownie Bites, Cookies)	
Assorted French Pastries	4.50
(Éclairs, Fruit Tarts, Napoleon, Cannoli)	
Chocolate Mousse Cake	3.50
Pineapple Upside Down Cake	3.50
New York Cheese Cake	3.00
Amaretto Cheese Cake	4.00
Gourmet Carrot Cake	4.00
Chocolate Thunder Cake	4.00
Tiramisu	4.50
Key Lime Pie	4.50
Chocolate Dipped strawberries – 50 pieces	120.00
Chocolate Peanut Butter Pie	4.50
Crème Brulee with Raspberries	5.00

Decorated Sheet Cakes

Cake Fillings: Bavarian Cream, White Butter Cream, Lemon Custard,
Chocolate Butter Cream, Raspberry, Apricot, Strawberry, Pineapple

¼ Sheet (serves 25 - 35)	69.00
½ Sheet (serves 50 – 60)	113.00
Full Sheet (serves 90 – 100)	165.00

GENERAL INFORMATION

Sharko's will furnish the following at no additional charge ...

- White china dinner plates, white china coffee cups / saucers (set at coffee station), water goblets, stainless steel flatware, linen napkins (over 40 colors) and one set of salt & pepper on each table.
- Chafing dishes for hot food, buffet linens, buffet skirting and buffet décor (fresh flowers and leather fern).

Additional Items

- Linen tablecloths, upgraded china plates, coffee cups / saucers, tables, chairs and more are available for an additional charge...see rental sheet page 12.

Policies

- All prices are subject to 9.3% sales tax and labor charge.
- For a labor charge quote please contact one of our event planners.
- An 18% service charge is also applied for all full-service events.
- All prices are based on a minimum of 75 guests. Parties that are less than 75 guests will be billed at a higher rate. Prices are subject to change.
- Sharko's Catering is a fully licensed and insured catering company.
- Sharko's policy is "The customer is the most important person of our business. Our prime goal is to satisfy our customers 100%. We prepare our food from the freshest ingredients at the fairest prices."

Deposits/Payments/Final Count

- A non-refundable deposit of \$750.00 is required to reserve a date with Sharko's Catering. If the event is cancelled Sharko's will keep the deposit and apply it to the event when it is rescheduled. If the event is cancelled and not rescheduled Sharko's will keep the deposit.
- The balance is due 3 days prior to reception date.
- Payment is accepted by check, cash or credit card. Credit card payments are subject to a 3% transaction fee.
- The final count is required 10 days prior to reception date.

Staff Attire

- Sharko's professional staff is dressed in black and white attire.
- All staff is certified as food handlers and is knowledgeable of food safety & awareness.

Additional Information

- A list of banquet facilities, DJ's, Florists and Photographers are available upon request.
- Tables and chairs are also available. See rental sheet.
- The following menus are also available upon request: Sit-Down Plated, Brunch Buffet, Live Action Buffet Stations, Luau, Steak / Chicken Buffet, Mardi Gras
- We also cater engagement parties, bridal showers and rehearsal dinners.



RENTALS

Ivory china plates w/ silver trim, coffee cups / saucers	\$2.00
Wine Glasses	.85
Champagne Glasses	.85
Rocks (tall & short)	.85

LINENS

Linen tablecloths (solid colors)	
90" round	\$10.00 each
102" and 108" Round	\$12.50 each
120" round	\$15.00 each
130" round	\$17.00 each
Damask, Lame, Organza, Satin Stripe and Prints are also available	call for prices

TABLES

72 Inch Round (seats 10-12)	\$15.50 per table
60 Inch Round (seats 8)	\$13.50 per table
48 Inch Round (seats 6)	\$11.50 per table
36 Inch Round Bar Height	\$15.00 per table
8 Foot Rectangle (seats 8-10)	\$12.50 per table
6 Foot Rectangle (seats 6-8)	\$10.50 per table

CHAIRS

White Folding Samsonite	\$2.00 per chair
Padded Resin (white or black)	\$4.00 per chair
Chair covers with sash	\$4.25 – \$6.00
Deluxe Portable Bar on wheels with ice well & shelf	\$155.00
Umbrella Heaters	\$160.00
Tents (All sizes)	call for prices

Prices are subject to sales tax.

Tables and chairs are subject to a delivery, set up and pickup charge, which is based on location.