

THE PLAZA  
*Bistro*

***Delivery***

***Catering***

***Event Planning***

*Corporate and Event Catering  
Party Platters and Boxed Lunches  
Sandwiches and Salads  
Elegant Appetizers  
Luncheon or Dinner Buffets  
Fresh Bakery Items*

***We have been catering for 25 years  
and can handle any event, of any size,  
with any menu for any occasion...***

***11811 N. Tatum Boulevard #P108, Phoenix, AZ 85028  
In the Paradise Village Office Park building,  
SE Corner, Plaza Level***

***P: 602-795-5566 / F: 602-626-7742 / E: [info@corporatebistro.com](mailto:info@corporatebistro.com)***

# Plaza Bistro Corporate Catering

...for any business food service need.

Boxed Lunches, Breakfast, Lunch, Dinner, Appetizers  
Business Meetings, Company Picnics  
Grand Openings and Open Houses  
Retirement Parties and Awards Ceremonies  
Employee and Client Appreciation

## Party Platters

	Serves 10ish	Serves 20ish
Beef Tenderloin Medallions, Horseradish Sauce, Rolls	79.95	129.95
Antipasto Platter with Italian Meats, Cheeses and Roasted Vegetables with Crostini and Crackers	79.95	129.95
Domestic and Imported Cheeses, Grapes and Crackers	59.95	104.95
Deli Meat and Cheese Platter with Turkey, Ham, Roast Beef, Pastrami, Cheddar, Swiss, Havarti, Pepper Jack, Lettuce, Tomato and Assortment of Bread and Brioche	79.95	129.95
Roasted Red Pepper Hummus with Fresh Vegetables	34.95	54.95
Feta Roasted Pepper Bruschetta with Crostini	39.95	59.95
Pork Tenderloin and Caramelized Onion Sliders	59.95	109.95
Smoked Salmon, Cream Cheese, Capers, Tomatoes, Onions with Crostini	59.95	109.95
Caprese Skewers with Tomato, Fresh Mozzarella	24.95	44.95
Mandarin Ginger Shrimp wrapped in Pea Pods, Shrimp with Cocktail Sauce or Chilled Sonoran Shrimp	39.95 (25)	74.95 (50)
Bistro Chicken Salad with Petit Rolls	39.95	74.95
Chilled Herb Rubbed Salmon over Greens with Herb Aioli	69.95	129.95
Whole Baked Brie or Chilled Brie Tortes		39.95
Petit Dessert and Pastry Array	29.95	49.95
Brownies and Bistro Cookies	19.95	34.95
Bistro Mini Savory Pot Pies		
Turkey, Beef Burgundy, Harvest Veggie Divan	2.95/each	10 minimum per type
Bistro Mini Sweet Pies		
Cinnamon Apple, Tart Cherry, Peach	2.95/each	10 minimum per type
Deli Slider Array – Roast Beef/Jarlsberg, Turkey/Cheddar Virginia Ham/Havarti, Bistro Chicken Salad, Albacore Tuna Pastrami/Swiss/Kraut	2.50/each	

## Artisan Sandwich and Wrap Array / 6.95/person

A beautiful array of our popular sandwiches and wraps cut in half.

Add Array of Chips...\$1.25/person

## Bistro Salad Platters

	Serves 10ish	Serves 15ish
Classic Caesar Salad	29.95	39.95
Mediterranean Greek	39.95	59.95
Plaza House	35.95	55.95
The Arizona Salad	39.95	59.95
Bistro Caprese Salad	39.95	59.95
Add Grilled Chicken	21.00	35.00
Fruit Salad	29.95	44.95
Pasta Primavera Salad	21.95	31.95
Scallion and Red Potato	21.95	31.95
Crispy Cole Slaw	21.95	31.95

## **Hot Buffets / 12.95/person**

### **Choose One Entrée:**

*Chicken Piccata, Artichoke and Mushroom Chicken, Stuffed Breast of Chicken, Lasagna, BBQ Pork Sandwiches, Grilled Chicken and Penne in Alfredo Primavera, Enchilada Torta, Sonoran Chicken Mac and Cheese, Chicken Teriyaki, Chicken Parmesan*

### **Choose Two Sides:**

*Wild Rice Pilaf, Herb Roasted Tiny Whole Potatoes, Au Gratin Potatoes, Sonoran Black Beans, Spanish Rice, Caesar Salad, House Salad, Cole Slaw, Pasta Salad, Herbed Steamed Vegetables, Freshly Baked Rolls and Butter*

*Includes Disposable Eating Ware*

## **Pasta and Salad Buffet**

*Cheese Stuffed Tortellini in Tomato Basil Sauce*

*Penne Pasta in Lemon Alfredo Primavera*

*Penne Pasta in Chipotle Cream Sauce*

*Classic Caesar Salad Or House Garden Salad*

*Freshly Baked Herb Rolls and Butter*

**Choice of One Pasta / 9.95/person**

**Choice of Two Pastas / 12.95/person**

*Add Chicken to Any Pasta or Salad / 2.25/person*

*Includes Disposable eating ware*

## **Take and Bake or Already Baked Whole 16" Pizzas – 8 slices**

*Caprese Pizza / 13.95*

*BBQ Chicken and Red Onion or Thai Chicken / 13.95*

*Supreme / 13.95*

*Four Cheese / 10.95*

*Pepperoni / 11.95*

*Veggie / 12.95*

*Artichoke, Chicken, Feta and Tomato / 13.95*

*Mexican / 12.95*

## **Bistro Sandwich Boxes/ 9.25**

*The Club House with Roast Turkey, Virginia Bacon, Romaine, Tomato, Avocado and House Herb Mayonnaise on Brioche Bun*

*Chicken Caesar Wrap with Grilled Chicken, Parmesan and Romaine wrapped in a Fresh Tortilla*

*Vera Cruz Wrap with Turkey, Pepper Jack Cheese, Avocado, Tomato, Virginia Bacon with Vera Cruz Sauce wrapped in a Fresh Tortilla*

*Roast Turkey with Sharp Cheddar, Lettuce, Tomato and Dijonnaise on Multi Grain Wheat*

*Sirloin Roast Beef and Jarlsberg Swiss, Lettuce, Tomato and Dijonnaise on Sourdough*

*Pastrami and Swiss with Lettuce, Tomato and Dijonnaise on Marble Rye*

*Virginia Ham and Havarti Cheese with Lettuce, Tomato and Dijonnaise on Marble Rye*

**Includes Bistro Cookie and Pasta Primavera Salad**

## **Bistro Salad Boxes / 9.25**

*The Bistro Wedge Salad with Grilled Chicken, Blue Cheese, Tomatoes and Crumbled Bacon with Blue Cheese Dressing*

*The Arizona Salad with Corn, Black Beans, Olives and Sonoran Chicken with Chipotle Vinaigrette*

*Classic Grilled Chicken Caesar Salad*

*Mediterranean Greek with Gyro Meat, Feta, Red Onions, Tomatoes and Cucumbers with Herb Vinaigrette*

*Plaza House Salad with Feta, Craisins, Pear Tomatoes, Cucumbers with Raspberry Walnut Vinaigrette*

*Bistro Chicken Salad with Dried Cranberries, Celery and Green Onions over Field Greens with Red Grapes and Raspberry Walnut Vinaigrette*

**Includes Bistro Cookie and Fresh Fruit Salad**

## **Bistro Specialty Boxes / 14 (minimum 10 per type)**

*Pepper Herb Crusted Beef Tenderloin with Oxford Herb Cheese, Tomatoes and Field Greens on Crusty Baguette*

*Herb Roasted Fresh Salmon Salad over Field Greens with Fresh Vegetables and Balsamic Vinaigrette*

*Smoked Salmon, Capers, Red Onion, Tomatoes and Herb Cream Cheese on Crusty Baguette*

*Sonoran Grilled Shrimp over Field Greens with Feta, Pear Tomatoes, Red Onions with Chipotle Vinaigrette*

*Mandarin Chicken or Shrimp over Asian Noodle Salad*

*Bistro Caprese Salad with Fresh Mozzarella, Tomatoes, Basil, Cucumber and Feta with Balsamic Vinaigrette*

***Includes Fresh Berries (raspberries, blackberries, blueberries, strawberries) and Pico de Gallo and Tri Colored Tortilla Chips***

## **Breakfast**

### ***The Continental / 5.25/person***

*Array of Freshly Baked Muffins, Cinnamon Rolls, Croissants and Pastries, Bagels, Cream Cheese and Jams with Seasonal Fresh Fruit and Berry Salad*

### ***The European Hot Breakfast / 9.95 (minimum of 10)***

*Egg Frittata, Roasted Plaza Potatoes, Choice of Bacon or Sausage, served with Butter Croissants*

### ***Plaza Breakfast Burritos / 4.50/person***

*Scrambled Eggs, Green Chilis, Bacon, Onions, Roasted Plaza Potatoes, Cheddar Jack Cheese wrapped in a Flour Tortilla and served with Salsa Fresca*

*Freshly Brewed Starbucks Coffee with Cream, Sugars and Stirrers and Paper Coffee Cups / 19.95/Air Pot (serves 12ish)*

*Bottled Juices / 1.75/each Canned Soda, Bottled Waters / 1.25/each Iced Tea or Lemonade / 10/Gallon*

# **Plaza Bistro Event Catering**

*...for any social event food service need.*

*Weddings, Holiday Celebrations, Fundraisers  
Showers, Birthdays, Anniversaries, Sports Gatherings, Picnics and BBQ's*

## **Event Catering Pricing**

*Pricing for our full service event catering service varies widely ranging from \$10-100/person depending upon your menu, guest count and services needed. We pride ourselves on being able to accommodate most budgets, tastes and styles. Please email or call us with some brief information or fill out our Event Quote Form and we can then prepare an initial proposal for you to consider.*

*Date of Event*

*Type of Event*

*Location of Event*

*Estimated Guest Count*

*Desired Budget*

*Desired Menu Ideas*

## **Butler Style Appetizers (also available as Tabled Appetizers)**

- *Mandarin Ginger Shrimp wrapped in Pea Pods*
- *Sonoran Grilled Shrimp - rubbed w/ spices and olive oil, grilled and chilled*
- *Tenderloin Croustette - thinly sliced filet mignon on crostini w/Oxford Cream*
- *Chive Potato Pancake w/ Smoked Salmon and Capers*
- *Seared Polenta Triangles w/ Chevre and Wild Mushroom Ragout*
- *Duck a L'Orange – w/ orange marmalade wrapped in phyllo bundles*
- *Prosciutto and Mozzarella "Lollipops" - Mozzarella wrapped w/ prosciutto on a stick and dipped in fresh herbs*
- *Chicken, Fig and Feta Crostini*
- *Shrimp Bouchee - spicy shrimp salad served in phyllo pastry cups*
- *Crab Crostini - chilled, creamy crab mousse on crostini*
- *Sonoran Mac and Cheese "Shooters" – served in shot glasses*
- *Mini Focaccia w/BBQ Pork, Smoked Gouda, Red Onion and Cilantro*
- *Petit Beef Wellington – filet mignon and mushroom duxelles baked in puff pastry*
- *Goat Cheese and Portabello Mushroom Puffs*
- *Spanakopita - spinach and feta baked in phyllo*
- *Petit Crab Cakes - drizzled with a lime cayenne aioli*
- *Monterey Barquettes - chicken, cheeses, mushrooms, sundried tomatoes baked in phyllo*
- *Thai Chicken Satay - marinated, skewered and grilled w/ a spicy peanut sauce*
- *Sesame Ginger Chicken "Spoon" - oriental chicken salad, served in a Chinese spoon*
- *Sonoran Chalupas - grilled chicken, black beans, toasted pepitas, cheeses, cilantro and spices baked in phyllo pastry*
- *Portabello and Pesto Palmiers*
- *Calymirna Figs wrapped in Bacon with Balsamic Drizzle*

## **Tabled Appetizers**

- *Tuscan Antipasto - roasted red peppers, grilled portabello, Italian meats and cheeses, olives, artichokes, grilled vegetables, served w/ crackers and breads*
- *Medallions of Filet Mignon - the prime cut of tenderloin of beef, served with petit rolls, Oxford Cream and horseradish*
- *Smoked Salmon Presentation - cream cheese, capers, red onion and tomato, served with crackers*
- *Feta and Roasted Pepper Bruschetta - w/ capers, fresh herbs and tomatoes, served w/ herb toasted crostini*
- *Tuscan Bruschetta - housemade buffalo mozzarella, basil, garlic and tomato w/ herb toasted crostini*
- *Chilled Grilled Salmon with Herb Aioli served on Field Greens*
- *Brie Torte - wheels of brie topped with smoked salmon, capers and red onion, pesto and pine nuts, cranberry chutney or mushroom and caramelized onion*
- *Grilled Vegetables w/ Garlic Dijon Vinaigrette - marinated and grilled zucchini, yellow squash, asparagus, portabello and roasted cauliflower*
- *Roast Turkey w/ Cranberry Coulis - served with petit rolls*
- *Chilled Crab Mousse - served w/ crackers*
- *Sushi Rolls - spicy tuna or salmon, cucumber or California roll, served w/ wasabi, ginger and soy sauce*
- *Cascade of Fresh Fruit, Vegetable Crudite, Imported and Domestic Cheese Presentation A dramatic display set using overturned baskets, granite and glass tiles, accompanied by crackers and dips for 100 or more guests*

- *Crab Gratinee – savory fondue of crab, cheeses and spices, served with baguettes*
- *Char-grilled Meatballs - in Mandarin Ginger, Swedish, Marinara or BBQ Madison Sauce*
- *Roasted Red Pepper or Lemon Garlic Hummus - served with pita and fresh vegetables*
- *Stuffed Mushrooms - grilled vegetable and cheese, sausage or seafood stuffing*
- *Artichoke and Spinach Dip - with cheeses and spices, served with tortilla chips*
- *Chicken Wings - slow roasted in Sesame Ginger or Spicy sauce*
- *BBQ Beef or Pork Sliders - slow roasted beef brisket or pork in our house BBQ sauce with petit rolls*
- *Imported and Domestic Cheese Array*
- *Fresh Vegetable Crudite with House Herb Dip*
- *Seasonal Fresh Melon, Fruit and Berries*

## **Interactive Stations**

- *Mac and Cheese Martini Bar – served in martini glasses w/ an array of toppings: crumbled bacon, fried onions, cheddar cheese, bleu cheese*
- *Mashed Potato Martini Bar – served in martini glasses w/ an array of toppings: crumbled bacon, cheddar cheese, greens onions, sour cream*
- *Fresh Fruit Salad Martini Bar – delicious fresh fruit, melon and berry salad served in martini glasses w/ an array of toppings: fresh coconut, raisins, petit marshmallows, pecans, crème blanc sauce and yogurt sauce*
- *Bruschetta Bar – herb toasted crostini with an array of toppings: fig preserves, prosciutto and goat cheese... feta, roasted peppers, tomatoes, capers, basil and garlic...tuscan tomato, mozzarella, basil, balsamic and olive oil...shaved Parmesan and basil pesto...Roasted Red Peppers, Beef Tenderloin and Horseradish Cream*
- *Salsa and Queso Bar – chili con queso, artichoke and spinach con queso, salsa fresca, mango salsa, salsa verde, roasted tomato and chipotle salsa with red, blue and white tortilla chips*
- *Decorate Your Own Cupcake Bar – freshly baked chocolate and vanilla cupcakes, and assortment of frostings and an array of jimmies, sprinkles, nuts, coconut and candy*

## **Entrees**

- *Artichoke and Mushroom Chicken - tenders of chicken sautéed in garlic herb butter w/ artichokes, mushrooms and fresh Parmesan*
- *Caprese Bruschetta Chicken - marinated breast of chicken topped with mozzarella, tomatoes, basil, balsamic and red onion*
- *Chicken Saltimbocca – w/ prosciutto, spinach and cheeses*
- *Stuffed Chicken with Sage Dressing in Wild Mushroom Cream Sauce*
- *Chicken St. Michelle – chicken, mushrooms, broccoli and zucchini in sherry cream sauce served in puff pastry*
- *Sesame Mandarin Chicken with Pineapple and Peppers*
- *Florentine Chicken – w/ spinach, three cheeses topped with a sherry cream sauce*
- *Chicken Parmesan - lightly breaded and smothered w/ marinara and mozzarella*
- *Tequila Hurricane Chicken - in spicy marinade, in chipotle cream sauce*
- *Chicken Piccata - tenders of chicken in a lemon caper sauce*
- *Tenderloin of Beef - the prime cut of filet mignon, roasted in an herb pepper crust and served with our house Bordelaise Sauce. Carved tableside or Pre-carved in pans*
- *Sonoran Beef Machaca Tacos with Petit Tortillas or Hard Taco Shells and Salsa Fresca*
- *Mandarin Beef Tenderloin Roulettes filled with Julienne Vegetables in a Mandarin Sauce*
- *Enchilada Torta – layers of seasoned meat, beans, chilis, cheeses, tortillas and red or green enchilada sauce*
- *Pork Medallions over Apple and Onion Stuffing topped with Pork Demi Glace*

- *Slow Roasted Barbeque Pork or Beef*
- *Shrimp Scampi - in our own 24 season garlic herb butter with fresh Parmesan*
- *Stuffed Tilapia - broiled with a seafood stuffing*
- *Cheese Tortellini in Tomato Basil Sauce*
- *Garlic and Asiago Ravioli in Basil Pesto Cream Sauce with Feta and Fresh Tomatoes*
- *Penne and Grilled Chicken in Chipotle Cream Sauce w/ Fresh Cilantro*
- *Fusilli Pasta with Broccoli in a Wild Mushroom Cream Sauce*
- *Lemon Zest Penne in Alfredo Primavera*
- *Artichoke and Feta Stuffed Rigatoni in Basil Pesto Cream Sauce with Fresh Tomato*
- *Grilled Shrimp and Pasta - in a roasted garlic Alfredo Sauce*
- *Traditional Meat Lasagna - layers of pasta, Italian sausage and cheeses w/ our housemade sauce*
- *Grilled Vegetable Neopolitan - layers of pasta, grilled vegetables and cream sauce*
- *Herb Crusted Roast Turkey w/ Sage Dressing Served with giblet gravy*

## **Side Dishes**

- *Wild Rice, Dried Cranberries and Almonds, Rice Pilaf w/ Wild Mushrooms, Spanish Rice*
- *Herb Roasted Tiny Whole Potatoes, Garlic and Rosemary Roasted Red Potatoes*
- *Four Cheese Au Gratin Potatoes, Pecan and Bourbon Sweet Potatoes*
- *Sonoran Black Beans with Red Peppers, Creamy Refried Beans*
- *Seasonal Medley of Fresh Herbed Vegetables*
- *Cauliflower and Broccoli Mornay, Sauteed Broccoli with Roasted Red Peppers*
- *Fresh Green Beans, Cracked Pepper and Almonds, Roasted Baby Carrots*
- *Field Greens Salad w/ Dried Cranberries and Feta in Raspberry Walnut Vinaigrette*
- *Caesar Salad with Fresh Parmesan and Garlic Croutons*
- *Grilled Chicken Caesar Salad*
- *Greek Salad with Red Onion, Kalamata Olives, Feta and Tomato*
- *Fresh Garden Salad with Cucumber, Carrots and Tomato in Balsamic Vinaigrette*
- *Pasta Primavera Salad with Sundried Tomatoes and Fresh Vegetables*
- *Caprese Buffalo Mozzarella, Tomato and Basil Salad*
- *Chilled Tortellini and Grilled Shrimp Salad*
- *Honey Glazed Fresh Fruit Salad*
- *Sour Cream Red Potato Salad, Creamy Cole Slaw, Chipotle Cole Slaw*
- *Marinated Summer Vegetable Salad in Garlic Herb Dressing*

## **Desserts**

- *Petit Dessert Array*
- *Fresh Fruit Trifle, Cheesecake*
- *Chocolate Mousse Layer Cake*
- *Four Berry Cobbler*
- *Chocolate Chip Banana Bread Pudding*
- *Espresso Chocolate Brownies*
- *Assortment of Freshly Baked Bistro Cookies*
- *Fresh Lemon Bars*
- *Tiramisu*
- *Carrot Cake w/ Cream Cheese Frosting*
- *Chocolate Covered Fresh and Dried Fruit*
- *Warm Caramel Apple Streusel*