



catering menu



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We are pleased to offer a wide variety of menu suggestions.

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Cold Sandwich Platters

Multi Grain Wheat, French, Sourdough, Marble Rye Breads,
Assorted Kaiser, Onion Rolls, Flavored Tortillas

Wrap & Roll Stuffed Tortillas - 11.95

Sonoran Turkey - Smoked Turkey, Monterey Jack Cheese, Lettuce, Tomatoes, Ancho Chili Spread
English Beef - Roast Beef, Cheddar Cheese, Tomatoes, Shaved Bermuda Onion, Horseradish Cream
Double Danish - Smoked Ham, Havarti Cheese, Onions, Tomatoes, Cucumber Sticks, Milled Mustard Spread
Riviera Roll Up - Baby Greens, Cucumber, Bell Pepper, Swiss Cheese, Herb Boursin Cheese Spread
Pasta Primavera, Tortilla Chips, Cilantro Salsa, Bakers Choice Dessert Tray, Iced Tea & Lemonade

President's Sandwich Board - 11.95

Roast Beef, Breast of Turkey, Ham & Swiss, Albacore Tuna Salad, Roasted Chicken Salad,
Vegetarian Cheese, Redskin Dill Potato Salad, Pasta Primavera,
Condiments on the Side, Bakers Choice Dessert Tray, Iced Tea & Lemonade

Corporate Ladder - 14.34

A combination of our Wrap & Roll Stuffed Tortillas & President's Sandwich Board creates a presentation of unique flavor, style & texture, Assorted Potato Chips, Pasta Primavera, Fruit Platter, Condiments on the Side, Bakers Choice Dessert Tray, Iced Tea & Lemonade

Executive Sandwich Board - 13.14

Roast Beef, Breast of Turkey, Ham & Swiss, Albacore Tuna Salad, Roasted Chicken Salad,
Vegetarian Cheese, Pasta Primavera, Caesar Salad, Caesar Dressing,
Condiments on the Side, Bakers Choice of Dessert Tray, Iced Tea and Lemonade

Chairman's Sandwich Builder Tray - 14.34

Make your own sandwiches! Platters of Roast Beef, Smoked Turkey, Baked Ham, Albacore Tuna Salad, Swiss Cheese, Cheddar Cheese, Lettuce, Tomatoes, Breads, Rolls, Redskin Dill Potato Salad, Garden Salad, Italian Dressing, Condiments on the Side, Bakers Choice Dessert Tray, Iced Tea & Lemonade

NEW! Rustic Ciabatta Sandwich Board - 11.95

Presented with field greens and tomatoes on each
Tri-Tip Steak with Grilled Corn Relish - *Certified Angus Beef®*, Grilled Corn Relish, Chimichurri Aioli
Caprese - Fresh Mozzarella, Basil Leaves and Tomato, cracked pepper, EVOO
Smoked Turkey & Havarti Cheese - Caramelized Spring Onion Mayo
Sicilian Ham, Salami, Capicola & Provolone - Roasted Red Pepper, Garlic Aioli
Assorted Potato Chips, Pasta Primavera Salad, Baker's Choice Dessert Tray, Iced Tea and Lemonade

Add Some Soup! - \$47.40 per gallon serves 10 people

Tomato-Basil, Chicken Noodle, Beef Vegetable,
Butternut Squash, Baked Potato, Roasted Red Pepper
Includes bowls, spoons, napkins, crackers, ladle & disposable crock



Box Lunches To Go

Multi Grain Wheat, French, Sourdough, Marble Rye Breads, Assorted Kaiser, Onion Rolls, Flavored Tortillas
All box lunches consist of two sides, cookie and cutlery packet

Classic Sandwiches - 11.40 per box

Choose Your Sandwich

Breast of Turkey, Roast Beef, Ham & Swiss, Albacore Tuna Salad, Roasted Chicken Salad, Vegetarian Cheese
Your choice of 2 Sides: Redskin Dill Potato Cup, Pasta Primavera Cup, Fruit Cup, Assorted Chips
And a Cookie to finish it off

Gourmet Sandwiches - 13.80 per box

Includes: Redskin Dill Potato Cup, Fruit Cup, Cookie

The Quad Club

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Dijonnaise

Steak & Cheddar

Certified Angus Beef® Steak, Cheddar Cheese, Lettuce, Tomato, Red Onion, Horseradish Cream

Chicken Caesar Wrap

Grilled Chicken Breast Strips, Lettuce, Tomato, Caesar Dressing, Boursin Spread

Riviera Roll Up

Baby Greens, Cucumber, Bell Pepper, Swiss Cheese, Herb Boursin Cheese Spread

Cranberry Turkey Brie

Smoked Turkey, Brie Cheese, Lettuce, Tomatoes, Honey Cranberry Mayonnaise

Gourmet Salads - 13.80 per box

Includes: Dinner Roll, Butter Packet, Cookie (**Gluten Free Options Available - Call**)

Chicken Caesar

Grilled Chicken Breast, Romaine Lettuce, Homemade Croutons, Shredded Parmesan Cheese, Caesar Dressing

Orchard Chicken

Grilled Chicken Breast, Spring Mix Greens, Charred Tomato, Celery, Grilled Scallions, Slivered Almonds, Dried Apricot & Cranberries, Cranberry Orange Vinaigrette

NEW! Grainy Dijon Chicken Breast

Whole Grain Mustard Crusted Chicken Breast, Field Greens, Seared Tomatoes, Crispy Onions, Diced Radish, Granny Smith Apple Vinaigrette

NEW! Carne Asada Salad

Grilled *Certified Angus Beef*®, Marinated Steak, Pico de Gallo, Thin Sliced Marinated Onion, Sliced Avocado, Black Beans, Shredded Cheddar Cheese, Crisp Greens, Cilantro Lime Vinaigrette

Fruit & Nut Market (Vegetarian)

Spring Mix Greens, Fresh Raspberries, Cucumbers, Tomatoes, Red Onion, Crumbled Feta Cheese, Candied Walnuts, Raspberry Walnut Vinaigrette

Salad Bars

Taco Salad Bar - 14.34

Taco Shell Baskets, Southwestern Roasted Chicken Breast, Garden Greens, Chopped Tomatoes, Black Olives, Cheddar Cheese, Sour Cream, Guacamole, Salsa Ranch, Assorted Cookie Tray, Iced Tea & Lemonade

Hot Add On: Sonoran Rice & Refried Beans with Cheddar Cheese - 2.94

Hot Add On: Ground Beef Taco Meat - 3.54

Hot Add On: Southwestern Beef Fajita Meat - 3.54

Add On: Tortilla Chips & Cilantro Salsa - 3.54

Stuffed Potato and Salad Bar - 14.34

Large baked potato, Slow Roasted Pulled BBQ Chicken, Broccoli and Cheese, Sour Cream, Butter, Chives, Garden Salad, Ranch Dressing, Dinner Rolls, Butter, Baker's Choice Dessert Tray, Iced Tea & Lemonade

NEW!

Greek Chicken and Humus Salad Bar - 15.54

Chicken Souvlaki on Skewers

Marinated & Grilled with Fresh Oregano, Olive Oil and Lemon

Greek Salad

Garden Greens, Black Olives, Tomatoes, Peppers, Red Onion, Cucumbers
Crumbled Feta Cheese, Greek Dressing

Humus, Olives and Pita Bread Triangles

Assorted Cookie Tray

Iced Tea & Lemonade

Twin Grill Buffet Salad Bar - 16.74

Rosemary Chicken Breast

Marinated & Grilled with Fresh Rosemary & Garlic

Certified Angus Beef® Flank Steak

Marinated & Grilled

Caesar Salad

Romaine Lettuce, Homemade Croutons, Parmesan Cheese, Caesar Dressing

Fruit & Nut Market Salad

Baby Greens with Fresh Raspberries, Cucumbers, Tomatoes, Red Onion,
Crumbled Feta Cheese, Candied Walnuts, Raspberry Walnut Vinaigrette

Seasonal Grilled Vegetable Tray

"We'll let the farmers decide what to use each week."

Sliced Seasonal Potatoes sprinkled with Pure Olive Oil, Sea Salt & Cracked Pepper

Dinner Rolls, Butter

Assorted Cookie Tray

Iced Tea & Lemonade



Pick Your Pasta & More!

Includes: Caesar Salad, Caesar Dressing, Italian Rustic Bread, Butter, Parmesan Cheese Bowl, Baker's Choice Dessert Tray, Iced Tea & Lemonade

Penne Pasta Marinara & Homemade Italian Sausage - 13.14

Chef David's Italian Sausage (hand ground fresh pork sausage made right here at Highland), Marinara Sauce, Basil Chiffonade with Penne Pasta

Lasagna Bolognese - 14.34

Layers of Pasta, Marinara Sauce, Italian Sautéed Ground *Certified Angus Beef*®, Mozzarella, Parmesan & Ricotta Cheeses baked to golden perfection

NEW! Steel Cut Meatballs Marinara & Whole Wheat Pasta Primavera - 14.34

Certified Angus Beef® Meatballs hand formed with onions, carrots, celery and steel cut oats, Marinara Sauce, Served with a side of Whole Wheat Penne Pasta with Broccoli, Zucchini, Squash, Red Pepper tossed in EVOO, Basil, Garlic and Cracked Pepper

Chicken Portobello Penne - 13.98

Creamy Portobello Mushroom Sauce, Roasted Garlic, Basil Roasted Chicken, Sun Dried Tomatoes, Spinach Leaves, Cracked Pepper with Penne Pasta

NEW! Greek Chicken Feta - 15.54

Pan Sautéed Chicken Breast with Garlic, Tomatoes, Kalamata Olives, Lemon White Wine Supreme Sauce, Feta Cheese, Orzo Pasta, EVOO, *Greek Salad, Greek Dressing, *Pita Bread, Humus
(*Replaces Salad and Rolls)

Chipotle Chile Chicken Pasta - 13.98

Chipotle Alfredo Sauce, Southwest Roasted Chicken, Roasted Red Peppers, Roasted Corn, Roasted Garlic, Apple Wood Bacon, Cracked Pepper with Penne Pasta

NEW! Stuffed Shells Florentine - 14.34 (Vegetarian Option)

Ricotta stuffed Pasta Shells, sautéed Garlic Spinach, Marinara Sauce, Mozzarella, Parmesan & Cheeses baked to golden perfection

Chicken Parmesan - 14.34

Italian Sautéed Chicken Breast with Mozzarella and Parmesan Cheese, Served with a side of Penne Pasta with our Marinara Sauce

NEW! Chicken Caprese & Whole Wheat Pasta Primavera - 15.54

Marinated Grilled Chicken topped with Tomatoes, Basil, Mozzarella, Served with a side of Penne Pasta, Broccoli, Zucchini, Squash, Red Pepper medley tossed in EVOO, Basil, Garlic and Cracked Pepper

NEW! "Tux & Tails" Shrimp & Bow Tie Pasta - 15.54

Garlic Sautéed Shrimp Scampi tossed with Bow Tie Pasta, Basil Chiffonade, Fire Seared Tomatoes, Broccoli Florets tossed in EVOO, garlic and Cracked Pepper

EVOO: "Extra Virgin Olive Oil"



Comfort Food & Highland Classics

Includes: Garden Salad, Italian & Ranch Dressing, Dinner Rolls, Butter,
Baker's Choice Dessert Tray, Iced Tea & Lemonade

"Hunters Style" Grilled Chicken - 13.14

Grilled White and Dark Chicken Pieces, Tomatoes, Mushrooms, Shallots, Red Wine & Demi-glace,
Buttery Mashed Potatoes

NEW! Chicken Provencal - 14.34

Pan Sautéed Chicken Breast with Garlic, Tomatoes, White Wine and Scallions, Wild Rice Pilaf

Panko Crusted Potatoes & Meatloaf - 13.14

Certified Angus Beef® Family Style panned Meatloaf with Buttery Panko Crusted Mashed Potatoes

Braised Chicken Cacciatore - 13.14

Roasted Boneless White and Dark Chicken, Marinara Sauce with Peppers, Onions, Mushrooms,
Tuscan Rice with Basil Chiffonade, Parmesan Cheese

NEW! Chipotle Shredded Chicken Burrito - 13.14

Seasoned Shredded Chicken, Sonoran Rice, Sonoran Black Beans, Cheddar Cheese hand rolled in a flour tortilla, Tortilla Chips, Cilantro Salsa*
(*Replaces Salad & Dinner Rolls)

Crispy Onion Crusted Chicken - 14.34

Crispy Onion Crusted Chicken Breast, Seasonal Fruit Salsa, Wild Rice Pilaf

NEW! Zinfandel Flank Steak - 14.34

Marinated *Certified Angus Beef*® Flank Steak in a Zinfandel Peppercorn Demi-glace, EVOO Oven Roasted Potatoes

NEW! Fennel & Apple Crusted Chicken - 15.54

Juicy baked boneless Chicken Breast with Caramelized Apples & Braised Fennel, EVOO Oven Roasted Potatoes

Chicken Fried Chicken - 14.34 (Back by Request)

NEW! Buttermilk Sautéed Breast of Chicken, Country Gravy, Buttery Mashed Potatoes

Fabulous Chicken Fajitas - 14.34

Spicy Marinated Chicken, Peppers & Onions, Sonoran Rice, *Refried Beans with Cheddar Cheese,
*Warm Flour Tortillas, Tortilla Chips, Cilantro Salsa, Sour Cream, Cheddar Cheese . (*Replaces Salad & Rolls)

Rosemary Chicken - 14.34

Grilled Chicken Breast in a Rosemary Garlic Pan Gravy, Buttery Mashed Potatoes

Chimichurri Pork Tenderloin with Poblano Corn Relish- 14.34

NEW! Grilled Pork tenderloin rubbed with spices and laced with garlic pan gravy and Poblano Chili Corn Relish, Creamy Green Chili Rice, *Sonoran Black Beans (*Replaces Salad)



NEW!

Burger Bistro

Sides and Salads

Buns, Redskin Dill Potato Salad, Vegetable Crudités, Arizona Ranch Dip
Assorted Cookie Tray, Iced Tea & Lemonade

The Bistro Burger - 13.14

Grilled 8 ounce *Certified Angus Beef*[®] Burger, Shredded Lettuce, Sliced Tomato, Diced Onion, Ketchup, Mustard & Mayonnaise

Applewood BLT Burger - 14.34

Grilled 8 ounce *Certified Angus Beef*[®] Burger, with side of Applewood Bacon, Lettuce, Tomato and our Special Bistro Burger Sauce

Southwestern Burger - 14.34

Grilled 8 ounce *Certified Angus Beef*[®] Burger, with side of Jalapenos, Avocado, Cilantro Salsa, Jack Cheese, Caramelized Onions

Tom's Turkey Burger - 14.34

Juicy Grilled "Sage Brush" Turkey Burger, Stuffing Crumble & Cranberry Chutney

Slider Burger Bar (BACK BY POPULAR DEMAND) - 14.34

Certified Angus Beef Slider Burgers (3 per person) Slider Buns, Swiss & Cheddar Cheese Platter, Shredded Lettuce, Sliced Tomato, Diced Onion, Ketchup, Mustard & Mayonnaise

NEW! The "Pies the Limit"

**Includes: Garden Salad, Italian & Ranch Dressing, Dinner Rolls, Butter,
Assorted Cookie Tray, Iced Tea & Lemonade**

Tuscan Chicken Pie - 14.34

Herb Roasted Pulled Chicken, Sun Dried Tomatoes, Mushrooms, Pearl Onions, Basil Supreme Sauce, topped with a Thin Sliced Potato Crust with EVOO and Parmesan Cheese

Fisherman's Pie - 16.74

Succulent Shrimp, Scallops and Lobster in Sauce Vin Blanc, Diced Potatoes, Mushrooms, Shallots and Baked with a Flaky Golden Crust

Short Rib Pot Pie with Brie & Scallion Biscuit Crust - 14.34

Braised Short Rib pieces, Carrots, Diced Potatoes, Peas simmered in a Tomato - Demi-Glace, Baked with a Brie Cheese & Scallion Biscuits on top

Lemon Chicken Fricassee with Herb Biscuit Crust - 14.34

Herb & Lemon Roasted Chicken, Carrots, Pearl Onions, Peas simmered in a Creamy Supreme Sauce, Baked with Herb Biscuits on top



Corporate Combination Meals

(minimum 25 people)

Can't decide? The following combination meals include two hot entrées.

NEW! Combo 1 - Chicken Francais & Classic Beef Brisket - 19.14

Sautéed Scaloppini of Chicken with Shallots, White Wine, Lemon and Demi-Glace. Slow Roasted *Certified Angus Beef*® Brisket, Au Jus, Horseradish Cream, Buttery Mashed Potatoes, Fruit & Nut Market Salad, Raspberry Walnut Vinaigrette, Dinner Rolls, Butter, Chef Selection of Petite Dessert Bites, Iced Tea & Lemonade

NEW! Combo 2 - Zinfandel Flank Steak & Chicken Provencal - 17.94

Certified Angus Beef® Flank Steak in a Zinfandel Peppercorn Demi-glace, Pan Sautéed Chicken Breast with Garlic, Tomatoes, White Wine and Scallions, EVOO Oven Roasted Potatoes, Fruit & Nut Market Salad, Raspberry Walnut Vinaigrette, Dinner Rolls, Butter, Chef Selection of Petite Dessert Bites, Iced Tea & Lemonade

Combo 3 - Steak or Chicken Fajitas & Cheese Enchiladas - 17.94

Marinated *Certified Angus Beef*® Steak or Chicken with Peppers & Onions, Cheese Enchiladas in a Green Chili Sauce, Sonoran Rice, Refried Beans with Cheddar Cheese, Warm Flour Tortillas, Tortilla Chips, Cilantro Salsa, Diced Avocado, Shredded Lettuce, Cheddar Cheese, Sour Cream, Chef Selection of Petite Dessert Bites, Iced Tea & Lemonade

Combo 4 - Filet Mignon Forrestier & Salmon Provencal - 22.74

NEW!

Certified Angus Beef® Filet Mignon, Roasted & Sliced with Red Wine Mushroom Sauce, Grilled Salmon with Garlic, Tomatoes, White Wine and Scallions, EVOO Oven Roasted Potatoes, Fruit & Nut Market Salad, Raspberry Walnut Vinaigrette, Dinner Rolls, Butter, Chef Selection of Petite Dessert Bites, Iced Tea & Lemonade

**Chicken Substitutions Available*

3 Mushroom, Piccata, Rosemary, Marsala, Dijon, Cordon Bleu, Francais

Vegetables and Vegetarians

Add a Hot Vegetable - 3.54

Chef's Selection of Steamed Vegetables, Broccoli, Cauliflower, Carrot Medley, Green Beans Almandine
Green Beans with Red Peppers & Shallots, Glazed Baby Carrots with Sugar Snap Peas,
Steamed Broccoli & Baby Carrots, Fresh Steamed Asparagus or Broccolini (extra \$2.00)

Vegetarian Add-ons

Hawaiian Tofu Stir Fry Vegetables (200 pan) - 47.94 Penne Primavera Alfredo (200 pan) - 55.14

Individual Veggie Burger (Served with sides of main entrée.) - 13.14

Individual Roasted Vegetable Fajitas (Served with sides of main entrée.) - 14.34

Individual Stuffed Portobello Mushroom (Served with sides of main entrée.) - 14.34

Individual Vegetarian Wellington (Served with sides of main entrée.) - 14.34

(Gluten & Dairy Free) Individual Ratatouille Portobello Mushroom (Served with sides of main entrée.) - 14.34

Slow Roasters Corporate Flow Chart

**Your Choice of *Certified Angus Beef* [®],
Fresh Boneless Chicken, or Fall Off The Bone Pork**

One meat opens negotiations at 14.34 per person (minimum 12 people)
Two meats seals the deal at 16.74 per person (minimum 20 people)

Choose 1 or 2 Meats

Classic *Certified Angus Beef* [®] Brisket
Au Jus, Horseradish Cream

BBQ *Certified Angus Beef* [®]
Hand Shredded Beef simmered in our Roasted Onion BBQ Sauce

NEW! **Brazilian *Certified Angus Beef* [®] Brisket**
Served with Smoky Coffee BBQ demi-glace

Prickly Pear BBQ Pork
Tender Pulled Pork simmered in our Prickly Pear Cactus BBQ Sauce

NEW! **Chipotle Pork**
A little kick in our Tender Pulled Pork with a Chipotle Au Jus

Smoky Jack BBQ Chicken
Pulled Boneless Chicken laced with Sour Mash Whiskey BBQ Sauce

Carolina BBQ Pulled Chicken
Pulled Boneless Chicken laced with a Light Brown Sugar, BBQ glaze

Choose 1 Bread

Dinner Rolls, Butter
French Sub Rolls
Kaiser Buns
Warm Flour Tortillas

Choose 2 Sides

Hot Sides
Buttery Mashed Potatoes
Roasted Garlic Mashed Potatoes
EVOO Oven Roasted Potatoes
Chef's Selection of Steamed Vegetables
Molasses Baked Beans with Bacon
Sonoran Rice

Cold Sides
Redskin Dill Potato Salad
Twice Baked Potato Salad with Cheese and Bacon
Pasta Primavera
Hand Cut Coleslaw
Assorted Potato Chips
Tortilla Chips and Cilantro Salsa
Vegetable Crudités with Arizona Ranch Dip
Garden Salad with Ranch Dressing
Caesar Salad with Caesar Dressing

Baker's Choice Dessert Tray
Iced Tea & Lemonade



2011 Specialty Bites

Quick & easy menus for that afternoon gathering! Drop Off Only - No Service Staff - Next Day Pick Up
A 23% catering operations fee is automatically added to the final bill. **(minimum 25 people)**
(Catered Elegance Hors D'Oeuvre Menus Available for 50 or more guests. Call for Menus)

Specialty Bites Menu 1 - 17.94

Roasted, Grilled and Relished

Roasted & Grilled Seasonal Vegetable Platter, Gourmet Olives and Gherkins

Riviera Tortilla Mini Wheels

Baby Greens, Cucumber, Bell Pepper, Swiss Cheese, Herb Boursin Cheese Spread

Bourbon Street Grilled Chicken Skewers

Distillery Steel Cut Meatballs

Certified Angus Beef® Meatballs hand formed with onions, carrots, celery and steel cut oats simmered in smoky coffee BBQ demi-glace

Chips & Salsa

Nibblers own Cilantro Salsa with Tortilla Chips

Chef Selection of Petite Dessert Bites

Bite size cookies, fudge brownies, pecan diamonds, truffles and more

Specialty Bites Menu 2 - 21.54

Chef' David 's House Made Canapé Selections

Selection of Beef, Chicken, Seafood and Vegetarian

Warm Seafood Crab Bake

Seafood Crab & a blend of cheeses served with Lavosh, Crackers, Pita Chips and Pretzel Bites

C.A.B. Beef Brisket Sliders

Certified Angus Beef® Brisket, Slider Buns, Au Jus & Horseradish Cream

Imported & Domestic Cheese Platter

Cheddar, Swiss, Havarti, Mini Brie, Boursin, Pepper Jack, Smoked Gouda, Provolone with Lahvosh and Crackers

Chimichurri Chicken Skewers

Drizzled with Red Pepper Crème Fraiche

Baked Pita Triangles, Hummus & Gourmet Olives

House Made Hummus with Fresh Baked Garlic & Herb Pita Bread and a selection of Imported Olives

Chef Selection of Petite Dessert Bites

Bite size cookies, fudge brownies, pecan diamonds, truffles and more



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