





2020-2021

You've said yes...





As an award-winning caterer in the Valley, you can trust the team at FAB with your special day!

We know you have a lot of decisions ahead of you, and to make things easier we have carefully curated packages in styles and flavors that are notably popular and reliably appealing.

But it doesn't stop there!

...Let us do the rest!



UNIQUELY YOU

Our talented consultants and chefs bring exceptional creativity and design to every event.

Looking for a more distinct menu?

Your personal consultant will be happy to customize your event as much or as little as you need.

CUSTOM SERVICES CAN INCLUDE:

- Custom Menu with Private Tasting -
 - Rental Coordination -
 - Table Design -
 - Timeline and Vendor Logistics -
 - Custom Wedding Cake -
- Personal Wedding Planner Coordination -





<u>Tray Passed Hors d'oeuvre</u> (Included for 1 Hour)

Petite Caprese Skewer of Teardrop Tomatoes, Marinated Mozzarella and Fresh Basill

Chorizo Stuffed Date Rumaki, Wrapped in Crisp Bacon with a Honey Gastrique

Grilled Shrimp Wrapped in Peppered Bacon with Fresh Basil

<u>Grazing Station I: Cheese and Antipasti</u>

A Selection of Domestic and Imported Italian
Cheeses and Assorted Cured Meats,
Accompanied by:
Dried Fruit, Fresh Fruit, Marinated Vegetables,
Artichoke Hearts, and Olives
with Crostini and Sliced Bread

Grazing Station II: Savory Sliders

Beef Sliders with Caramelized Onions and Shitake Blueberry Ketchup Served on Mini Brioche Buns

Portobello Mushroom Burgers with Roasted Red Peppers and Boursin Served on Mini Brioche Buns

Fried Chicken Sliders on Texas Toast with Lettuce, Tomato and Onion Soubise

Grazing Station III: Pasta Perfection

Sausage and Tomato Ragout, Campanelle Pasta, Shaved Aged Parmesan

Four Cheese Mac and Cheese with Bacon, Grilled Chicken, Sautéed Mushrooms and Truffle Oil

Butter, Black Garlic and Parmesan Orzo with Tomatoes and Asparagus



Dessert and Coffee Station

Client's Wedding Cake
Cut and placed on Station

Fresh Roast Coffee, Creamer, and Sweetener





<u>Tray Passed Hors d'oeuvre</u> (Included for 1 Hour)

Petite Crab Cake with Meyer Lemon Aioli
Savory Soup Sip (Seasonal Offering)
Chevre Tart with Grated Zucchini and Tomatoes

<u>Dinner Buffet</u>

Arizona Chopped Salad of Garden Greens, Arizona Citrus, Dried Cherries, and Jicama With Crumbled Blue Cheese and Ancho Raspberry Vinaigrette Dressing on the Side

Artisan Bread, Butter

Herb Crusted Sirloin of Beef with Roasted Mushrooms and Red Wine Demi Glace

Herb Rubbed Chicken Breast Seared with Artichokes, Cherry Tomatoes, Garlic, Scallions, and White Wine Sauce

Fingerling Potatoes, Baby Artichoke Hearts and Shallots, Sautéed with Olive Oil, Garlic, and Fresh Herbs

> Grilled Seasonal Vegetables of Roasted Asparagus, Eggplant, Red and Yellow Peppers, Carrots, Scallions, Mushrooms, Zucchini, and Squash with Olive Oil and Fresh Herb

Dessert and Coffee Station

Client's Wedding Cake

Fresh Roast Coffee, Creamer, and Sweetener







<u>Tray Passed Hors d'oeuvre</u>
(Included for 1 Hour)

Chevre and Jalapeño Jelly Pillow

Tortilla Taza Filled with Grilled Chicken Pico de Gallo

Petite Fry Bread with Arizona Goat Cheese, Anasazi Bean Mash and Local Tomato

Grazing Station I

Elote Salad of Mixed Greens, Charred Corn, Tomato, Onion, Cotija, and Lime Vinaigrette

Romaine Salad of Oranges, Red Onion, Jicama, Spiced Pecans, Citrus Vinaigrette

House Made Tri Colored Tortilla Chips, Roasted Tomato Salsa



<u>Grazing Station II</u>

Pan Seared Chicken with Ancho Chile and Tomato Broth, Roasted Squash

Red Chile Beef Tamales
with a Guajillo Sauce and Mexican Crema

Chicken Quesadillas, Sour Cream, Tomatillo Salsa

Arroz Verde

Black Beans with Queso

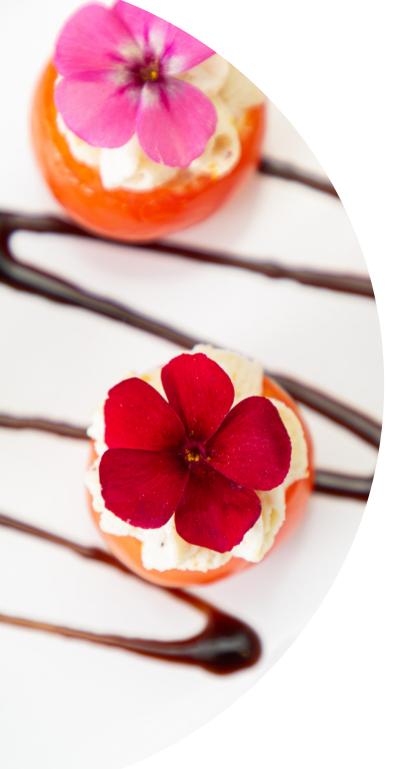
Dessert and Coffee Station

Mexican Wedding Cookies

Client's Wedding Cake

Cut and placed on Station

Fresh Roast Coffee, Creamer, and Sweetener





<u>Tray Passed Hors d'oeuvre</u> (Included for 1 Hour)

Chef's Selection of 3) Hot and/or Cold Hors d'oeuvres

Dinner Buffet

Caesar Salad with Crisp Romaine, House Made Croutons, and Caesar Dressing,

Dinner Rolls, Butter

Oven Roasted Chicken Breast Marinated in Olive Oil and Fresh Herbs

Mashed Potatoes

Sautéed Seasonal Vegetables with Olive Oil and Fresh Herbs

Dessert and Coffee Station

Client's Wedding Cake
Cut and placed on Station

Fresh Roast Coffee, Creamer, and Sweetener





<u>Tray Passed Hors d'oeuvre</u>

(Included for 1 Hour)

Mango Chicken Salad in Profiteroles

Petite Crab Cake, Remoulade, Micro Greens Watermelon Cup with Goat Cheese and Balsamic Glaze

Choice of Salad: Select One

Mixed Spring Greens, Strawberries, Jicama, Glazed Pecans, Goat Cheese with Raspberry Vinaigrette

Local Spring Greens, Pea Tendrils, Spring Peas, Shaved Carrots, Shaved Radish with Carrot Vinaigrette (Seasonal Availability only) Gourmet Salad of Farm Greens,
Belgian Endive, Arugula
Blood Orange, Toasted Pecans,
Crumbled Goat Cheese,
with Champagne Vinaigrette

Choice of Entree: Select One

Marinated and Stuffed Filet Medallions of Monterey Jack and Pine Nuts, and Merlot and Serrano Chili Glaze, with Potato Gallette and Green Bean Bundle 50+ Guests = \$110.00 per person++ 2-50 Guests = \$5,050.00++

Grilled Seasonal White Fish with Mushroom Risotto,
Grilled Asparagus, Fresh Tomato,
and Fennel Sauce
50+ Guests = \$106.00 per person++
2-50 Guests = \$5,500.00++

Rack of Lamb with Parsnip Puree, Roasted Brussels Sprouts, and Blackberry Demi Glace

50+ Guests = \$108.00 per person++ 2-50 Guests = \$5,400.00++ Tangerine Glazed Short Ribs on a Bed of Parmesan Risotto and Braised Root Vegetables

50+ Guests = \$101.00 per person++ 2-50 Guests = \$5,050.00++

Herb Rubbed Airline Chicken Breast,
Horseradish Whipped Potatoes,
Trumpet Mushrooms, Roasted Carrots,
and a Madeira Jus

50+ Guests = \$95.00 per person++ 2-50 Guests = \$4,750.00++

Filet of Beef with Shitake Relish, Boursin and Chive Potato Gallette, Green Bean Bundle with Fresh Chives and a Cabernet Reduction

> 50+ Guests = \$106.00 per person+++ 2-50 Guests = \$5,300.00++

Dessert Course

Client's Wedding Cake

Fresh Roast Coffee, Creamer, and Sweetener



Menus To Savor



AMERICANA

2-50 Guests = \$5,250.00++
51 Guests and Over = \$5,250.00++ and
an Additional \$111.00 per person.

GATHER

2-50 Guests = \$4,600.00++
51 Guests and Over = \$4,600.00++ and
an Additional \$92.00 per person.

SONORAN

2-50 Guests = \$4,100.00++
51 Guests and Over = \$4,100.00++ and
an Additional \$82.00 per person.

TIMELESS

2-50 Guests = \$3,550.00++
51 Guests and Over = \$3,550.00++ and
an Additional \$72.00 per person.

INDULGE

Pricing Determined from Entree Selection

All Menu Pricing Based on 6 hours, and are Inclusive of

- Standard Table Top -

(China, Flatware, Glassware, and Linen Napkin)

- Event Labor -

(Banquet Captain, Servers, Stewards and Chefs)

- Menu Tasting Invitation -

(*Menu Prices Excludes 23% Service Charge and Sales Tax_,



Contact Details

YOU CAN REACH US HERE

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We'll Go Anywhere CATERED TO YOU









Fabulous Food proudly partners with Valley-wide venues and cultural institutions, but we will go anywhere!

We travel throughout the Valley to bring restaurant quality dishes directly to you.

Whether in your office, at a venue, or in the middle of nowhere... Fabulous Food will serve you fabulous food.

Additional charges will incur for events in Northern Arizona Including Sedona, Flagstaff and the Surrounding Areas: Inquire for Additional Charges



We're Online!



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