

Andrew's

Catering

480-491-7115
730 E Guadalupe Rd Tempe AZ 85283
www.andrewcaters.com

HOT APPETIZERS

Crab Stuffed Mushrooms

A blend of lump crab meat, cream cheese and garlic stuffed and baked in fresh mushroom caps
\$6.50 per person

Italian Sausage or Mexican Chorizo Stuffed Mushrooms

Homemade, stuffed and baked in fresh mushroom caps
\$4.50 per person

BBQ or Sweet and Sour Meatballs

Bite size meatballs simmered in choice of sauce
\$3.95 per person

BBQ Beef Brisket Sliders

BBQ brisket served on a fresh baked roll
\$5.95 per person

Barbecue Sliders

Pulled pork or chopped chicken served on a fresh baked roll
\$4.95 per person

Baco, Cheddar and Ranch Dip

Served with tortilla chips
\$4.50 per person

Mini Chimichangas

Choice of chicken or bean, served with salsa
\$4.95 per person

Queso Fundido with Tortilla Chips

Melted Mexican cheeses with jalapenos, onions and tomatoes
\$4.95

Spinach Artichoke Dip

Spinach, artichoke hearts and a blend of cheeses served with tortilla chips and crackers
\$4.50 per person

Louisiana Hot Links

Bite size hot links served with spicy mustard
\$3.95 per person

Chicken Skewer

Choice of BBQ, Cajun, Chili Lime, Buffalo or Teriyaki
\$4.95 per person

APPETIZER CARVING STATIONS

Served with dinner rolls

Smoked Sirloin Roast

Mesquite smoked beef served with creamy horseradish
\$6.95 per person

Smoked Boneless Turkey

Mesquite smoked turkey served with raspberry chipotle
\$6.95 per person

Smoked Beef Tenderloin

Smoked tenderloin cooked medium rare served with creamy horseradish
\$10.95 per person

Brown Sugar Maple Glazed Pork Loin

Smoked pork loin served with raspberry chipotle sauce
\$5.95 per person

COLD APPETIZERS

Seasonal Vegetable Crudité

Fresh vegetables served with
ranch or red pepper dip
\$3.95 per person

Assorted Cheeses

Cheddar, Swiss and Pepper Jack served
with assorted crackers
\$3.95 per person

Fresh Fruit Display

Seasonal fruit served with yogurt dipping sauce
\$3.95 per person

Bruschetta

Fresh tomatoes, basil, garlic, olive oil and
balsamic vinegar served with garlic crostinis
\$3.95 per person

Hummus

Traditional or Red Pepper served with pita chips
\$3.95 per person

Tortilla Chips and Salsa

\$3.50 per person

Caprese Skewers

Fresh tomatoes skewered with basil pesto
mozzarella and drizzled with balsamic
vinaigrette
\$4.95 per person

Shrimp Cocktail

Chilled jumbo shrimp served with
homemade cocktail sauce
\$8.95 per person

ENTRÉES

Served with three side dishes and choice of bread

***Andrew's Smoked Chicken Filets**

Chicken filets smoked and served with our signature barbecue sauce
\$12.95 per person

****Bruschetta Chicken**

Italian marinated chicken filets topped with fresh tomato and basil bruschetta
\$13.95 per person

***Teriyaki or Jerk Chicken**

Teriyaki or Jerk marinated chicken filets
\$12.95 per person

****Artichoke Chicken**

Our house specialty! Chicken filets marinated in Italian seasonings topped with artichoke cream sauce
\$13.95 per person

Whole Boneless Turkey

Slow smoked turkey served with raspberry chipotle and turkey gravy
\$13.95 per person

Pineapple Glazed Ham

Slow smoked and glazed with Dr Pepper
\$12.95 per person

Fresh Hand Pulled Pork

Dry rubbed slow smoked pork butt, hand pulled at buffet, served with your choice of barbecue sauces
\$13.95 per person

Brown Sugar Maple Glazed Pork Loin

Smoked pork loin basted with brown sugar maple glaze served with raspberry chipotle sauce
\$12.95 per person

Andrew's Signature Pork Ribs

One third rack St Louis style ribs, dry rubbed and smoked finished with Andrew's barbecue sauce
\$15.95 per person

Thick Sliced Beef Brisket

Slow smoked beef brisket served with creamy horseradish and Andrew's barbecue sauce
\$16.95 per person

Smoked Tri- Tip

Mesquite smoked sirloin served with mushroom bordelaise and creamy horseradish
\$14.95 per person

Seared and Smoked Beef Tenderloin

Whole seasoned beef tenderloin served with creamy horseradish and au jus
Market Price

Smoked Beef Ribs

Brined and smoked bone-in beef short ribs
Market Price

Enchiladas

Choice of green chile chicken or red chile
cheese

\$13.95 per person

**Green Chile Pork or Dynamite Chicken Soft
Tacos**

Our famous chicken or pork tacos with warm
flour tortillas, shredded lettuce, shredded
cheddar cheese, sour cream and salsa

\$12.95 per person one entrée

\$14.95 per person two entrée

Lasagna

Traditional meat or creamy vegetable

\$12.95 per person

Sonoran Chicken Penne Pasta

Grilled chicken, roasted peppers and onions
in a chipotle cream sauce

\$16.95 per person

Chicken Marsala

Chicken filets marinated in Italian seasonings
topped with marsala wine sauce

\$13.95 per person

Stuffed Portobello Mushrooms

A giant Portobello mushroom stuffed with wild
rice and fresh vegetables. A vegetarian favorite!

\$11.95 per person

***Add grilled boneless chicken filets to any entrée for an additional \$4.00 per person**

****Add any specialty chicken to any entrée for an additional \$5.00 per person**

PIG ROASTS

Served with three side dishes and choice of bread

Whole Smoked Pineapple Pig

Whole pig, slow cooked for over fourteen hours and hand carved at buffet. Festive party display
includes green leaf lettuce with fresh fruit and vegetable array

\$19.95 per person

Whole Smoked Pineapple Pig and Chicken

Add grilled boneless teriyaki, barbecue or jerk chicken filets to the whole smoked pineapple
pig for a Hawaiian style medley

\$23.95 per person

Hawaiian Pulled Pork and Chicken

Smoked pulled pork with a sweet and spicy Hawaiian barbecue sauce along with grilled boneless
teriyaki, barbecue or jerk chicken filets

\$16.95 per person

SIDE DISH SELECTIONS

House Made Salads

Potato Salad
Coleslaw
Caesar Salad
Pasta Salad
Oriental Slaw
Garden Salad
Macaroni Salad

Beans

BBQ Beans
Ranch Beans
Black Beans
Hawaiian Style Baked Beans
Refried Beans

Rice Dishes

Long Grain Wild Rice
Spanish Rice
Coconut Rice

Potatoes

Seasoned Red Potatoes
Au Gratin Potatoes
Garlic Mashed Potatoes
Baked Potatoes
Macaroni and Cheese

Vegetables

Sautéed Green Beans
Corn Cobbettes
Pan Roasted Corn
Steamed Broccoli
Fresh Grilled Vegetables
Maple Glazed Baby Carrots

Bread

Assorted Dinner Rolls
Soft Pull Apart Rolls

DESSERTS

Chocolate Chip Cookies

\$2.95 per person

Cookies and Brownies

\$3.95 per person

Warm Apple, Cherry or

Peach Cobbler

\$4.95 per person

Churros

Choice of Carmel, Strawberry or
Bavarian cream filled
\$4.95per person

Assorted Desserts

Cookies, Brownies, Cheesecake bites and
dessert bars
\$5.95 per person

BEVERAGES- For Buffet Service Only

Iced Tea, Lemonade, Coffee or Hot Chocolate

Choice of One \$2.95 per person
Choice of Two \$3.95 per person
Choice of Three \$4.95 per person

Assorted Canned Sodas

\$2.95 per person

Bottled Water

\$2.50 per person

Assorted Canned Sodas and Bottled Waters (1 soda and 1 water per person)

\$3.95 per person

ANDREW'S BBQ PACKAGES

Que #1

Choose Two:

BBQ Pulled Pork, BBQ Chopped Chicken, Hamburgers or Hot Dogs

Choice of Two Side Dishes

Individual Bags of Potato Chips

Chocolate Chip Cookies

Assorted Canned Sodas and Bottled Waters

Adults \$18.50 Children \$16.50

Que #2

BBQ Beef Brisket

Grilled Boneless Chicken Filets

Choice of Two Side Dishes

Dinner Rolls with Butter

Chocolate Chip Cookies

Assorted Canned Sodas and Bottled Waters

Adults \$21 Children \$19

Que #3

St Louis Style Pork Ribs

Grilled Boneless Chicken Filets

Choice of Two Side Dishes

Dinner Rolls with Butter

Chocolate Chip Cookies

Assorted Canned Sodas and Bottled Waters

Adults \$29 Children \$27

Side Dish Selections

Potato Salad, Garden Salad, Coleslaw, Mashed Potatoes, Corn Cobettes, Ranch Beans, BBQ Beans, Pan Roasted Corn or Macaroni and Cheese

All packages include disposable 3 compartment plates, napkins, utensils, condiments and serving utensils. Food is served buffet style for 2 hours by a fully staffed crew

Pricing for BBQ Packages is based on 100 guests or more

Please call for smaller groups

The above quoted beverage prices reflect service with meal only

TERMS AND CONDITIONS

DEPOSIT AND PAYMENT

We require a \$250 non-refundable deposit to hold the date on the calendar. If the event is booked, the \$250 is applied towards payment. Payment in full is due the day of the event. Billing arrangements can be made with prior approval from the billing department. All past-due accounts will be subject to an interest charge of 2%.

PRICING

All pricing is based on 1 hour buffet service and 100 guests minimum. Groups under 50, please call for custom pricing. Additional pricing will be charged to split entrees or side dishes. All pricing and terms are subject to change without notice. Please keep in mind any menus, proposals or quotes given more than 6 months prior to the event may be subject to change due to annual price increases for items such as food, rentals, labor, tax percentages, etc.

ADDITIONAL FEES

Service staff, chefs, on site event coordinators, rentals, service charge and sales tax are all additional charges not reflected in the per person price quoted on the menus. All additional fees are dependent upon complexity of each individual event.

SERVICE STAFF

We charge a minimum of \$150 for each service staff which includes packing of vehicles, travel time to and from event, set up, 1 hour buffet service, maintaining buffet, clearing plates, breakdown and clean up and unpacking of vehicles. Service staff fees are customized for each event. If additional buffet service time or event set up is required, we charge an additional \$25 per server per hour. A minimum of \$200 will be charged per server for upscale events (weddings, cocktail parties, etc.)

SERVICE CHARGE

We charge an 18% service charge for all full-service events, which includes coordination fees, handling fees, buffet equipment (on site grills, chafing dishes, buffet linens, décor, tables, etc.), vehicle gas and truck maintenance. Gratuity is not included but is appreciated.

FINAL GUEST COUNT

We will need your final guest count 7 days prior to your event. The final count is used to purchase fresh ingredients for our kitchen production, order equipment and arrange for the proper number of event staff. The final count that you tell us on the required date is the final guaranteed minimum count. We will allow the count to increase after that. However, we cannot guarantee all menu selections will be available when your numbers increase within 48 hours of the event.

CREDIT CARD

Except for the non-refundable deposit charge, in the event Client chooses to make any payment by credit card, there shall be a three percent (3%) surcharge added to the amount due for that transaction. Cash payment and payment by check will not incur an additional charge.

RAINOUTS AND CANCELLATIONS

If on the day of the event, the event is cancelled prior to the start of cooking, the event may be rescheduled for any available date in the next 30 days, subject to payment for expenses incurred in preparation for the rained-out event. If the event cannot be rescheduled, the monies paid will be forfeited. If cooks are authorized to begin cooking, the event will be considered to have taken place and payment in full is due. Cancellations sometimes occur. In the event that you cancel no less than two weeks before the event date, only the deposit will be retained. If your event is cancelled with less than one week's notice, you will be responsible for the full amount due.