

**PHOENIX AIRPORT NORTH
2025 CATERING MENU**



BREAKFAST BUFFETS

ALL BREAKFAST OPTIONS
INCLUDE:

Freshly brewed regular and
decaffeinated coffee, assortment of
Tazo Teas and assortment of fresh
juices

**The Baja
Breakfast Buffet**

\$26 per person

Chorizo with diced red onion, green
chilies, cheese and tomatoes

Farm fresh scrambled eggs

Crisp smoked bacon

Breakfast sausage

Breakfast potatoes

Flour tortillas

Ranchero sauce, salsa Verde and
salsa Fresca

Sliced fresh fruit display

Individual fruit flavored yogurts

**The Saguaro
Buffet**

\$19 per person

Sliced fresh fruit display

Assorted pastries and bagels

Plain and flavored cream cheese

Butter and preserves

Individual fruit flavored yogurts

Traditional breakfast cereals
with 2% milk

**The Cactus
Flower Buffet**

\$25 per person

Sliced fresh fruit display

Farm fresh scrambled eggs

Crisp smoked bacon

Breakfast sausage

Breakfast potatoes

Assorted breakfast pastries

Individual fruit flavored yogurts

Traditional breakfast cereals
with 2% milk

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REFRESHING BREAK OPTIONS

The Canyon Trail Mix

\$10 per person

Almonds, Peanuts, Chocolate Chips, Sunflower Seeds, Dried Pineapple and Pistachios
Served with Infused Water Station

The Sedona Break

\$16 per person

Granola Bars, Individual Mixed Nuts, Whole Fresh Fruit, Vegetable Crudit  with Ranch Dip
Iced Tea & Lemonade

The Cactus League Break

\$14 per person

Warm, Soft Pretzels with Cheese Dip, Fresh Popcorn and Individual Mixed Nuts,
Fresh Baked Cookies
Iced Tea & Lemonade

The Sweet & Salty Break

\$14 per person

Assorted Candy Bars, Individual Bags of Chips and Pretzels, Fresh Baked Cookies, Granola Bars
Iced Tea and Lemonade

The Arizona 48 Break

\$17 per person

Tri-Colored Tortilla Chips, Fresh Salsa & Guacamole, Warm Nacho Dip and Chicken Taquitos
Iced Tea & Lemonade

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LUNCH BUFFETS

All Lunch Options Include:

Iced Tea, Lemonade and Coffee
Service

**The Sky Harbor
Buffet**

\$32.00 per person

Soups & Salads (Choice of Two)

Chicken Tortilla Soup
French Onion Soup
Hearty Vegetable Soup
Tomato Basil Soup
Chicken Caesar Salad
Spinach Salad
Chopped Salad
Southwestern Salad

Make Your Deli

Assorted Bread
Sliced Turkey, Ham and Roast Beef
Cheddar, Swiss and Pepper Jack
Cheese
Lettuce, Tomato, Pickles,
Mayonnaise and Mustard

Dessert

Fresh Baked assorted Cookies
Chocolate Frosted Brownies

**The Game Day
Buffet**

\$35.00 per person

Hamburgers & Hot Dogs
BBQ Pulled Pork
Freshly Baked Buns
Macaroni Salad
Coleslaw
Baked Beans
Southwestern Chili
House Made Potato Chips
Garden Salad with Choice of
Dressing
Assorted Cheese & Relish Tray
Carrot Cake
Chocolate Frosted Brownies

Boxed Lunch

\$28.00 per person

Sandwich (Choice of One)

Roast Beef on Rye Bread
Chicken Salad on Croissant
Traditional Club Sandwich
Classic Caesar Salad Wrap
Caprese Sandwich

Fresh Baked Cookie
Whole Fruit
Potato Chips
Bottled Water

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LUNCH BUFFETS

**The Fiesta
Buffet**

\$36.00 per person

Buffet Includes: Warm Flour
Tortillas, Tortilla Chips

Entrée Selections (Choice of Two)

Green Chili & Cheese Enchiladas
Marinated Chicken Fajitas
Baja Shrimp
Pork Carnitas
Carne Asada

Side Selections (Choice of Two)

Spanish Rice
Seasoned Black Beans
Refried Beans

Vegetable Selections (Choice of One)

Roasted Corn with Peppers
Sautéed Summer Squash
Seasoned Green Beans

Dessert

Tres Leche

**The Papago
Trail Buffet**

\$40.00 per person

Salad Selections (Choice of One)

Tossed Garden Salad
Caesar Salad

Entrée Selections (Choice of Two)

Chicken Marsala
Herb Encrusted Chicken Breast
Grilled Salmon with Cilantro Ginger
Sauce
Grilled Sirloin with Wild Mushrooms
Roasted Pork with Cipollini Onions
Three Cheese Tortellini with Alfredo
Sauce

Side Selections (Choice of Two)

Garlic Mashed Potatoes
Rice Pilaf
Orzo Pasta

Vegetable Selection (Choice of One)

Roasted Seasonal Vegetables
Green Beans with Toasted Almonds
Seasoned Squash and Zucchini

Dessert

Seasonal Cheesecake and Carrot
Cake with Cream Cheese Icing

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DINNER BUFFETS

All Dinner Options Include: Iced Tea, Lemonade & Coffee Service

The Taliesin West Buffet

\$46.00 per person

SALAD SELECTIONS (Choice of One)

Tossed Garden Salad
Caesar Salad

ENTRÉE SELECTIONS (Choice of Two)

Chicken Parmesan
Meat Lasagna
Penne Pasta with Italian Sausage
Salmon with Capers
Braised Short Ribs with Wild Mushrooms

SIDE SELECTIONS (Choice of Two)

Roasted Potatoes
Risotto
Parsley Risotto Cake
Parmesan Garlic Orzo

VEGETABLE SELECTIONS (Choice of One)

Green Beans
Roasted Broccolini
Asparagus
Roasted Eggplant

DESSERT (Choice of Two)

Seasonal Cheesecake
Tiramisu Cake
Seasonal Berries with Lemon Curd and Biscotti
Assorted Mini Italian Pastries

All Menu Prices are Subject to a 23% Service Charge & 8.6% Sales Tax. Prices Are Subject to Change Without Notice.
Events with Less Than 15 Guests Are Subject to an Additional \$100.00 Service Fee

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DINNER BUFFETS

All Dinner Options Include: Iced Tea, Lemonade & Coffee Service

The Maricopa Dinner Buffet

\$50.00 per person

SALAD SELECTIONS

(Choice of One)

Tossed Garden Salad

Caesar Salad

ENTRÉE SELECTIONS

(Choice of Three)

Herb Encrusted Chicken Breast

Grilled Salmon with Cilantro Ginger Crust

Grilled Sirloin with Wild Mushrooms

Roasted Chicken with Artichokes and Wild Mushrooms

Cheese and Wild Mushroom Stuffed Eggplant

SIDE SELECTIONS

(Choice of Two)

Risotto

Smashed Potatoes

Rice Pilaf

Scalloped Potatoes

VEGETABLE SELECTIONS

(Choice of One)

Roasted Seasonal Vegetables

Green Beans with Almonds

Brussel Sprouts

Seasoned Squash and Zucchini

DESSERT (Choice of Two)

Seasonal Cheesecake

Flourless Chocolate Cake

Seasonal Cobbler

Cinnamon Caramel Bread Pudding

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RECEPTION OPTIONS

All stations include rolls and choice of House Salad or Caesar Salad
(Stations cannot be a standalone meal and are for ½ Hour of Service)

Carving Station

Prime Rib Station	\$28 per person
Sliced Beef Station	\$30 per person
Pork Loin Station	\$20 per person

Slider Station

Choice of (2) Selections

\$18 per person

Pulled Pork Sliders

Brisket Cheddar Sliders

Traditional Cheeseburger Sliders

Tenderloin Sliders with Sun-Dried Tomatoes

Dessert Station

\$12 per person

Choice of 3 Desserts

Seasonal Fruit Tarte with Lemon Curd

Mini Assorted Cheesecakes

Mini Tiramisu Cakes

Fresh Baked Assorted Cookies

Fresh Baked Chocolate Chip Cookies

Fresh Baked Double Chocolate Brownies

Pasta Station

\$22 per person

Chicken Breast, Italian Sausage, & Shrimp Tortellini

Bow Tie Pasta

Penne Pasta

Marinara and Alfredo Sauces

Chef's Choice of Seasonal Ingredients to

Personalize Your Dish

All Stations Require a Chef Attendant. An Attendant Fee of
\$125.00 per chef will be added to your final bill

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RECEPTION OPTIONS

Hors D'oeuvres

**\$16 per person
(Choice of Three)**

COLD HORS D'OEUVRES

Goat Cheese Stuffed Dates
Tenderloin and Goat Cheese with Roasted Tomato Crostini
BLT Crostini
Tomato Jam Ricotta Crostini
Jumbo Chilled Shrimp with Cocktail Sauce
Seared Beef with Tomato Relish
Cherry Tomato Caprese
Traditional Bruschetta

HOT HORS D'OEUVRES

Chicken Satay
Vegetarian Egg Rolls
Southwestern Spring Rolls
BBQ Meatballs
Crab & Cheese Stuffed Mushrooms
Beef Kabob
Roasted Eggplant and Roma Tomato Crisp

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**PLATED DINNER
OPTIONS**

All dinner options include Plated
Entrée, Salad, and Dessert

PLATED CHICKEN OPTIONS

\$40 per person

Roasted Chicken with Wild
Mushroom and Artichoke, Parsley
Risotto Cake and Baby Carrots

Chicken Marsala with Pan Roasted
Wild Mushrooms, Roasted
Fingerling Potatoes and Seasoned
Green Beans

PLATED SEAFOOD OPTIONS

\$48 per person

Porcini Mushroom Crusted Seabass,
Parsley Risotto Cake and Green
Beans

Pan Seared Salmon, Garlic
Parmesan Orzo and Roasted
Asparagus

PLATED BEEF OPTIONS

\$50 per person

Braised Beef Short Ribs with a Red
Wine Reduction, Wild Mushroom
Risotto and Roasted Asparagus

Petite Filet with Red Wine Sauce, Au
Gratin Potatoes and Roasted Baby
Carrots

PLATED VEGETARIAN OPTIONS

\$38 per person

Vegetable Lasagna with Roasted Zucchini,
Squash, Mushrooms and Red Peppers in
Tomato Basil Sauce

Cheese and Wild Mushroom Stuffed
Eggplant

Vegan and Gluten Free Roasted Tempeh
with Tomato and Rosemary Chutney

SALAD SELECTION (Choice of One)

Tossed Garden Salad
Caesar Salad
Chopped Salad

DESSERT SELECTION (Choice of One)

Seasonal Cheesecake
Carrot Cake with Cream Cheese Icing
Crème Brule (Vanilla & Chocolate)
Flourless Chocolate Cake
Seasonal Berries with Lemon Curd and
Biscotti

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BAR OPTIONS

Hosted House Bar

Please ask your Catering Manager for
Details

HOUSE SPIRITS

New Amsterdam Vodka,
New Amsterdam Gin,
Jim Beam Bourbon, Dewar's Scotch,
Bacardi Superior Rum, Espalón Tequila

PREMIUM SPIRITS

Tito's Vodka, Crown Royal Whisky,
Beefeater Gin, Patron Silver Tequila,
Johnnie Walker Red Label Scotch,
Captain Morgan Rum

House Spirits	\$8.00	\$9.00
Premium Spirits	\$11.00	\$12.00

BARTENDERS

(1 Bartender per 75 Guests)

Up to 4 Hours
\$150.00

Each Additional Hour
\$25.00

	Host	Cash
DOMESTIC BEERS	\$6.00	\$7.00
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra		
IMPORTED BEERS	\$7.00	\$8.00
Heineken, Corona, Sam Adams		
HOUSE WINE	\$8.00	\$9.00
Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Grigio		
SOFT DRINKS	\$4.00	
BOTTLED WATER	\$4.00	

DRINK TICKET (House spirits, House wine and Beer)
\$8.00 each Ticket

SODA BAR (3 HOURS) \$8.50 per person

See Catering Sales Manager
for Enhanced Wine List Options

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Invigorating Extras

Fresh Brewed Coffee	\$58.00 per gallon
Assorted Tazo Hot Tea	\$58.00 per gallon
Fresh Brewed Iced Tea	\$49.00 per gallon
Lemonade	\$38.00 per gallon
Assorted Fruit Juice	\$4.00 per bottle
Assorted Coke Products	\$4.00 per can
Bottled Water	\$4.00 per bottle
Energy Drinks	\$5.00 per each
Assorted Breakfast Pastries	\$38.00 per dozen
Assorted Muffins	\$38.00 per dozen
Protein and Energy Bars	\$6.00 each
Granola Bars	\$4.00 Each
Fresh Baked Cookies	\$38.00 per dozen
Fresh Baked Fudge Brownies	\$38.00 per dozen
Assorted Candy Bars	\$3.00 each
Mixed Nuts	\$25.00 per pound
Individual Bags of Chips	\$3.00 each
Infused Water (Berry, Lemon or Cucumber)	\$35.00 per gallon
Assorted Yogurt Cups	\$4.00 each
Assorted Whole Fruit	\$3.00 Each