

COCKTAIL HOUR—HOR D'OEUVRE MENU

(only offered in conjunction with our standard buffet)
 Each selection serves about 30 guests (2 portions each)

HOT SELECTIONS

Spicy Hot Cheese Dip with Tri-Color Tortillas	\$ 65
Sesame Sprinkled Chicken Satay Teriyaki	65
Chicken and Cheese Empanadas with Sweet Thai Chili Dip	65
Boneless Buffalo Chicken Wings	65
1 oz. Mini Italian Meatballs in Sauce	65
Bacon Wrapped Jumbo Sea Scallops	mkt

COLD SELECTIONS

Jumbo Shrimp Cocktail with Cocktail Sauce	mkt
Pecan Crusted Brie with Raspberry Sauce, Sliced Apples and Lahvosh Crackers	mkt
Chilled Spinach and Artichoke Dip with Garlic Crostini	65
Fresh Roma Tomato Brushetta with Garlic Crostini	55
Fresh Vegetable Crudités with Ranch Dressing	55
Fresh Mozzarella, Basil and Grape Tomato Skewers	65
Sliced Assorted Cheeses with Deluxe Cracker Assortment	65
House Smoked Salmon with Dill Cream and Flat-Bread	85

Large Salad Platters (feeds 16—20)

HOUSE

Mixed greens, tomato, shredded carrots, garlic croutons and sliced red onions. Choice of ranch, blue cheese, honey mustard, thousand island, no-fat raspberry vinaigrette, golden Italian or balsamic vinaigrette

40

GORGONZOLA

Mixed greens, crumbled gorgonzola cheese, fresh tomato, red onions and glazed walnuts with balsamic vinaigrette

60

CAESAR

Crisp romaine lettuce, freshly shredded parmesan cheese, croutons and creamy Caesar dressing

50

PASTA WITH VEGETABLES

Rotini pasta tossed with sliced carrots, broccoli, green and red bell peppers, sliced black olives, shaved asiago cheese and our Italian dressing

50



Red, White & Brew

CATERING MENU



Parties, weddings,
 corporate events ...

Let the Brew
 Cater for You!

From backyard BBQ's to
 black tie functions, we
 can prepare a custom
 menu that will suit your
 needs and your budget!

6740 E. McDowell Rd
 Mesa, AZ 85215
 480-807-9393
 www.rwbaz.com



4850 S. Gilbert Rd.
 Chandler, AZ 85249
 480-305-6993
 www.rwbaz.com

Prices and menu items subject to change 5/08

Catering Buffet Menu

STANDARD BUFFET INCLUDES:

Dinner or Garlic Rolls Garden or Caesar Salad

Rice Pilaf or Fettuccini

and three additional choices from the menus below

Use of chafing racks (with "sterno" fuel) & all paper/plastic supplies

CHICKEN BREAST ENTREES

ROMANO CRUSTED CHICKEN

Crusted with our Romano cheese breading and served in a light lemon wine sauce with artichoke hearts, mushrooms and capers

CHICKEN SCALLOPINI

Sautéed in a brandy demi glace and garnished with fresh spinach, mushrooms and diced tomatoes

CHICKEN MARSALA

In a Marsala wine mushroom sauce

CHICKEN CANNELONI

Pasta sheets rolled and stuffed with minced breast of chicken, fresh spinach, chopped mushrooms, ricotta, mozzarella and imported Romano cheeses. Baked in a light sherry cream sauce

PESTO CHICKEN OVER CHEESE TORTELLINI

Sliced grilled chicken breast tossed in a basil pesto cream sauce with cheese tortellini. Garnished with sun-dried tomatoes and sliced green onions

BEEF ENTREES

STEAK TIPS STROGANOFF

Tender steak tips and fresh mushrooms sautéed in a rich burgundy wine sauce blended with a touch of sour cream

OVEN BRAISED OR BBQ' D BRISKET OF BEEF

Served with a roasted onion and garlic jus or a light bbq sauce

BEEF BURGUNDY

Beef tenderloin tips and mushrooms sautéed in a burgundy wine sauce

ITALIAN MEATBALLS IN SAUCE

Perfectly spiced meatballs cooked in our zesty homemade marinara sauce

PASTA ENTREES

CANNELONI FLORENTINA

Pasta sheets rolled with a blend of fresh garlic seasoned spinach, ricotta and mozzarella cheese baked with our homemade tomato sauce

THREE CHEESE MANICOTTI

Pasta sheets stuffed with a mixture of ricotta, mozzarella and imported Romano cheeses baked with our homemade tomato sauce

PAN BAKED PENNE SICILIANA

Penne noodles sautéed with ground beef, sliced sausage, tomato sauce, ricotta and Romano cheeses. Topped with mozzarella cheese and finished under the broiler

MEATLESS PAN BAKED PENNE

Penne noodles sautéed with tomato sauce, ricotta and Romano cheeses. Topped with mozzarella cheese and finished under the broiler

Seafood & Fish Selections *(Additional charges may apply)*

MACADAMIA NUT CRUSTED MAHI-MAHI IN A COCONUT RUM SUPREME SAUCE

FILLET OF COD FISH PROVENCE

Basted with scampi sauce and diced tomato, black olives, scallions, white wine and lemon

FILLET OF SALMON

Fresh salmon grilled and finished in the oven with your choice of Cajun seasoning, herb crust with a dill supreme sauce or honey mustard glaze

SPICY SEAFOOD JAMBALAYA

Yellow rice cooked with fresh mussels, shrimp, scallops, manila clams, and smoked Cajun sausage

HOT PARTY TRAYS

MINIMUM of 15 Portions Per Selection

Each Selection Is Priced By The Portion and Served In a Foil Pan

Chicken Entrees \$6 pp

Vegetarian Pasta Entrees \$4.50 pp

Beef Entrees \$6 pp

Rice Pilaf or Fettuccini \$2 pp (with addl. Entrée)

STANDARD BUFFET

(30 guests minimum) \$17.75 pp

Delivery, Set-Up & Equipment Pick-Up \$45 LOCAL ONLY

SERVICE CHARGES

(per server or bartender fee for 4 hr. function—minimum of 1 server per 25 guests) \$125 (\$25 per hour additional for overtime)

CHINA / FLATWARE UPGRADE

Includes standard chinaware and flatware \$4 pp

BEVERAGE SERVICE

Includes soft drinks, bottled water, mixers, ice and plastic glassware \$4 pp

BUFFET COFFEE SERVICE \$2 pp

DESSERT BUFFET

*Miniature Pastries (cream puffs, cannolis, and éclairs) \$4.50 pp
Deluxe Selection Also Available*

