

Andrew's

Catering

480-491-7115
730 E Guadalupe Rd Tempe AZ 85283

HOT APPETIZERS

Crab Stuffed Mushrooms

A blend of lump crab meat, cream cheese and garlic stuffed and baked in fresh mushroom caps
\$3.95 per person

Italian Sausage or Mexican Chorizo Stuffed Mushrooms

Homemade, stuffed and baked in fresh mushroom caps
\$3.50 per person

BBQ or Sweet and Sour Meatballs

Bite size meatballs simmered in choice of sauce
\$2.95 per person

Chicken Satays

Skewered chicken, grilled then topped with Thai peanut, Teriyaki or Buffalo sauce
\$2.95 per person

Barbecue Sliders

Pulled pork, beef brisket or chopped chicken served on a fresh baked roll
\$3.95 per person

Smoked Chicken Wings

Choice of mild, hot, BBQ or Asian sauce served with ranch dressing
\$4.95 per person

Mini Chicken Chimichangas

Served with sour cream, salsa and guacamole
\$3.95 per person

Queso Fundido with Tortilla Chips

Melted Mexican cheeses with jalapenos, onions and tomatoes
\$3.95

Add chorizo for an additional \$1.00 per person

Spinach Artichoke Dip

Spinach, artichoke hearts and a blend of cheeses served with garlic bread crostinis and crackers
\$3.50 per person

Louisiana Hot Links

Bite size hot links served with spicy mustard
\$2.95 per person

Honey Sesame Shrimp Skewer

Shrimp marinated in honey, sesame, chili and garlic, skewered and grilled
\$6.95 per person

Petite Crab Cakes

A traditional favorite served with our own roasted garlic or green chile aioli
\$5.95 per person

APPETIZER CARVING STATIONS

Served with silver dollar rolls

Smoked Sirloin Roast

Mesquite smoked beef served with creamy horseradish
\$5.95 per person

Smoked Beef Tenderloin

Smoked tenderloin cooked medium rare served with creamy horseradish
\$6.95 per person

Smoked Boneless Turkey

Mesquite smoked turkey served with red pepper aioli
\$4.95 per person

Brown Sugar Maple Glazed Pork Loin

Smoked pork loin served with raspberry chipotle sauce
\$4.95 per person

COLD APPETIZERS

Seasonal Vegetable Crudité

Fresh vegetables served with
ranch or red pepper dip
\$2.95 per person

Assorted Cheeses

Cheddar, Swiss and Pepper Jack served
with assorted crackers
\$3.50 per person

Fresh Fruit Display

Seasonal fruit served with yogurt dipping sauce
\$2.95 per person

Southwest Chicken Santa Fe Rolls

Smoked chicken, black beans, roasted red
peppers and herb cream cheese wrapped in a
jalapeno cheddar tortilla
\$3.50 per person

Bruschetta

Fresh tomatoes, basil, garlic, olive oil and
balsamic vinegar served with garlic crostinis
\$2.95 per person

Spanikopitas

Stuffed phyllo dough triangles with
spinach and feta cheese
\$2.95 per person

Hummus

Traditional or garlic served with pita chips
\$2.95 per person

Tortilla Chips and Salsa

\$1.95 per person

Tortilla Chips and Guacamole

\$2.95 per person

Caprese Skewers

Fresh tomatoes skewered with basil pesto
mozzarella and drizzled with balsamic vinaigrette
\$3.95 per person

Assorted Quiche

\$3.50 per person

Shrimp Cocktail

Chilled jumbo shrimp served with
homemade cocktail sauce
\$6.95 per person

Grilled and Chilled Shrimp Cocktail

Jumbo shrimp seasoned with southwest spices
and grilled then chilled, served with
homemade cocktail sauce
\$6.95 per person

ENTRÉES

Served with three side dishes and choice of bread

*** Andrew's Grilled Barbecue Chicken**

Chicken filets marinated in Andrew's signature barbecue sauce
\$9.95 per person

**** Bruschetta Chicken**

Pesto marinated chicken filets topped with fresh tomato and basil
\$10.95 per person

*** Teriyaki or Jerk Chicken**

Teriyaki or Jerk marinated chicken filets
\$9.95 per person

**** Artichoke Chicken**

Our house specialty! Chicken filets marinated in Italian seasonings topped with artichoke cream sauce
\$10.95 per person

Chicken Marsala

Chicken filets marinated in Italian seasonings topped with marsala wine sauce
\$9.95 per person

Roasted Chicken with Pan Gravy

Herb marinated bone in chicken served with traditional pan gravy
\$9.95 per person

Whole Boneless Turkey

Slow smoked turkey served with raspberry chipotle and turkey gravy
\$9.95 per person

Country Smoked Pit Ham

Slow smoked and served with spicy grain mustard
\$9.95 per person

Fresh Hand Pulled Pork

Dry rubbed slow smoked pork butt, hand pulled at buffet, served with your choice of barbecue sauces
\$10.95 per person

Brown Sugar Maple Glazed Pork Loin

Smoked pork loin basted with brown sugar maple glaze served with cinnamon spiked apple sauce and raspberry chipotle sauce
\$9.95 per person

Andrew's Signature Pork Ribs

One third rack St Louis style ribs, dry rubbed and smoked finished with Andrew's barbecue sauce
\$12.95 per person

Thick Sliced Beef Brisket

Slow smoked beef brisket served with creamy horseradish and Andrew's barbecue sauce
\$12.95 per person

Smoked Tri- Tip

Mesquite smoked sirloin served with mushroom bordelaise and creamy horseradish
\$11.95 per person

Top Sirloin Steaks

An 8oz marinated top sirloin steak grilled on site
\$14.95 per person

Tenderloin Filet Steaks

8oz tenderloin filet seasoned and grilled on site
\$19.95 per person

Seared and Smoked Beef Tenderloin

Whole seasoned beef tenderloin served with creamy horseradish and au jus
\$19.95 per person

Surf and Turf

Marinated 6oz top sirloin steaks served with a marinated shrimp skewer
\$19.95 per person

Teriyaki Salmon

Marinated 6oz wild salmon filet
\$14.95 per person

Ahi Tuna Filet

Miso marinated yellow fin ahi tuna filet served
with wasabi cream sauce
\$16.95 per person

Enchiladas

Choice of green chile chicken or red chile cheese
\$9.95 per person

Ground Beef, Green Chile Pork or Dynamite Chicken Soft Tacos

Our famous beef, chicken or pork tacos with
warm flour tortillas, shredded lettuce, shredded
cheddar cheese, sour cream and salsa
\$9.95 per person

Steak and Chicken Fajitas

Marinated and grilled, served with seasoned red
and green peppers, onion, sour cream, salsa,
shredded cheddar cheese and warm flour tortillas
Chicken \$10.95 Steak \$12.95
Combo \$13.95 per person

Lasagna

Traditional meat or creamy vegetable
\$11.95 per person

Sonoran Chicken Penne Pasta

Grilled chicken, roasted peppers and onions
in a chipotle cream sauce
\$13.95 per person

Chicken Parmesan

Breaded chicken breast topped with
marinara and Italian cheeses
\$11.95 per person

Three Cheese Tortellini

Tortellini stuffed with Italian cheeses served
with marinara or alfredo sauce
\$10.95 per person

Grilled Portobello Mushrooms

A giant marinated and grilled Portobello
mushroom, a vegetarian favorite!
\$9.95 per person

*Add grilled boneless chicken filets to any entrée for an additional \$3.00 per person

**Add any specialty chicken to any entrée for an additional \$4.00 per person

Substitute boneless chicken breasts for an additional \$1.00 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
\$14.95 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
\$17.95 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
\$12.95 per person

ANDREW'S BARBECUE SELECTIONS

Served with BBQ beans, potato salad, coleslaw and Lay's potato chips

Slow Smoked Pulled Pork

Hand pulled pork smothered in our barbecue sauce served on a fresh bakery bun

Slow Smoked Chopped Chicken

Marinated, smoked chicken chopped and smothered in our barbecue sauce served on a fresh bakery bun

Spice Rubbed Quarter Chicken

Dry rubbed with our special seasonings smoked slow for a fall off the bone tender chicken quarters

Marinated Grilled Chicken Filets

Boneless chicken filets marinated in our barbecue sauce then grilled to perfection

Bratwurst with Sauerkraut

Smoked bratwurst, then grilled and served with sauerkraut on a fresh bakery bun

Quarter Pound Hot Dogs

Delicious all beef hot dogs served with all the fixings on a fresh bakery bun

Hamburgers

1/3 lb juicy burger seasoned and grilled onsite served with all the fixings

BBQ Sloppy Joes

Traditional sloppy joes with a hint of our trademark barbecue sauce, served on a fresh bakery bun

Sweet Italian Sausage Hoagies

Served with sautéed peppers and onions in marinara sauce

Choice of

One Entrée \$9.50 per person

Two Entrées \$12.50 per person

Three Entrées \$14.95 per person

Prices based on parties of 100 or more guests

Custom pricing available for smaller groups

SIDE DISH SELECTIONS

House Made Salads

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

Beans

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

Rice Dishes

Long Grain Wild Rice
Spanish Rice
Coconut Rice
White Rice
Vegetable Fried Rice

Potatoes

Seasoned Red Potatoes
Au Gratin Potatoes
Garlic Mashed Potatoes
Baked Potatoes
Roasted Garlic and Basil Red Potatoes

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
Garlic Breadsticks

DESSERTS

Assorted Gourmet Cookies
\$1.95 per person

Double Fudge Brownies
\$1.95 per person

Cookies and Brownies
\$2.95 per person

**Warm Apple, Blueberry, Cherry or
Peach Cobbler**
\$2.50 per person

Assorted Petite Sweets
\$3.95 per person

Chocolate or Vanilla Cupcakes
\$28/dozen

BEVERAGES

**Iced Tea, Lemonade, Fruit Punch,
Coffee or Hot Chocolate**
Choice of One \$1.95 per person
Choice of Two \$2.95 per person

Assorted Canned Sodas
\$1.95 per person

Bottled Water
\$1.95 per person

**Assorted Canned Sodas and Bottled
Waters (1 soda and 1 water per person)**
\$2.95 per person

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 less than 100 will be charged as follows:

75-99 adds \$1.00 per person

50-74 adds \$2.00 per person

Groups under 50, please call for custom pricing

Additional pricing will be charged in order to split entrees or side dishes. All pricing and terms 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 \$100 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 \$150 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, 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 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.

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 notice, you will be responsible for the full amount due.