

SpoonZ Café



Great caterers gain their reputations from their ability to shine when performing a variety of services. Because of their ability to create a wide range of appealing catered items, Garry and Denise Bismore of SpoonZ Café have been in demand for their catering services since 1996. In addition to SpoonZ Café's versatility, SpoonZ understands how important the role of food plays in corporate and social events. We know that it takes specific talent and skill to make your catered event beautiful and memorable. We specialize in custom-made menus to fit every catering need and budget.

**To place your catering order, please call 602.252.2042
or email spoonzcafe@spoonzexpress.com**

Catering available seven days a week.

Catering Terms: All menu prices are subject to a 15% service fee and 8.6% sales tax.

Payment: We accept Cash, Check, or Visa & MasterCard

For events with less than 100 guests, payments are due on or before the day of your event. For catering events larger than 100 guests, 80% of your balance is due one month prior to your event, with the remaining 20% due on the day of your event.

Ordering: All catering orders require 72 hours notice (order by 10am 3 business days prior to your event).

Cancellation: 24 hours notice must be provided in order to avoid penalty charges. Failure to provide at least 24 hours notice of cancellation will result in a fee of 25% of the event total.

Table of Contents

Catering Packages:

- **Breakfast & Brunch**
 - Breakfast Packages
 - A La Carte
- **Lunch Time Fare**
 - Lunch Packages
 - Specialty Salads
 - Buffet Lunches
 - Lunch Sides
 - Sweet Endings
 - Beverages
- **Dinner Selections**
 - Dinner Salads
 - Dinner Entrees
 - Vegetarian Entrees
 - Entree Sides
- **Hors d'oeuvres**
 - Passed Hot Hors d'oeuvres
 - Passed Cold Hors d'oeuvres
 - Stationary Hors d'oeuvres
- **Assorted Desserts & Pastries**
- **Buffet Menu**
- **Bar Service Menu**
- **Additional Services**
- **Sample Menus**
 - **SpoonZ Sample Dinner Menu**
 - **SpoonZ Sample Cocktail Party Menu**
 - **SpoonZ Sample Wedding Buffet Menu**



Breakfast & Brunch

Breakfast can be ordered as a package or a la cart. We are always happy to design a customized menu.

Breakfast Packages

Price per person

Breakfast **\$5.50**

An assortment of fresh baked pastries and bagels. Served with hot coffee and tea.

The Perfect Start Breakfast **\$9.00**

An assortment of fresh baked pastries, bagels, and freshly cut fruit. Served with hot coffee, and tea.

The American Breakfast **\$14.00**

Scrambled eggs, bacon or sausage, home fried potatoes, assortment of fresh baked mini breakfast pastries and fresh sliced fruit. Served with hot coffee, and tea.

A La Carte

Price per person

Fresh Baked Breakfast Pastries \$1.95

Miniature Breakfast Pastries \$1.00

Bagels and cream cheese \$1.75

Sliced Seasonal Fresh Fruit \$3.50

Cut Seasonal Fresh Fruit \$3.50

Yogurt Cups \$1.75

Yogurt Parfaits \$3.95

Juice - Orange, Apple, Cranberry \$1.50

Fresh Squeezed Orange Juice \$1.95

Coffee and Tea \$1.85

Country Quiche per slice \$3.50

Whole Quiche (12 slices per pie) \$35.00

Eggs - Scrambled or Hard Boiled \$3.00

Smoked Bacon \$2.50

Breakfast Sausage \$2.50

Red Bliss Home Fries \$1.75

Bagel Breakfast Sandwich \$3.95

- Egg & Cheese, Bacon or Ham

Breakfast Burrito \$3.95

-Eggs, Cheese, Salsa, Onions & Peppers

Lunchtime Fare

Lunch Packages

Price per person

Desktop Lunch **\$10.95**

A combination of our best sandwiches, potato chips, and choice of potato salad, pasta salad, or cole slaw. Served with fresh baked mini cookies & brownies.

The New York Deli Lunch **\$10.95**

Turkey, rare roast beef, honey baked ham, swiss, provolone, cheddar cheeses, lettuce, tomato & condiments. Served with assorted breads and rolls, potato chips, and fresh baked mini cookies and brownies.

The Working Lunch **\$8.95**

A choice of one of our specialty salads: Beverly Hills, Napa Valley, Mediterranean, or Oriental Noodle. Served with assorted dinner rolls and butter, fresh baked mini cookies and brownies. *Add Grilled Chicken for an additional \$2.75*

SpoonZ Signature Lunch **\$13.00**

Grilled Lemon Chicken (chilled), mixed baby greens, tri-color pasta salad, assorted dinner rolls and butter. Served with fresh baked mini cookies and brownies.

Specialty Salads

Price per person

Classic Caesar Salad **\$6.50**

Fresh cut romaine lettuce, grated parmesan cheese, hand cut Tuscan croutons, and creamy Caesar dressing. *Add Grilled Chicken \$2.75*

Napa Valley Salad **\$7.50**

Mixed field greens, diced Granny Smith apples, dried cranberries, crumbled gorgonzola cheese, pecans, and Serrano vinaigrette. *Add Grilled Chicken \$2.75*

Beverly Hills Salad **\$7.50**

Mixed field greens, mandarin oranges, diced red peppers, crumbled blue cheese, walnuts, and balsamic vinaigrette. *Add Grilled Chicken \$2.75*

Mediterranean Salad **\$7.50**

Crisp cut romaine lettuce, tomatoes, Kalamata olives, Bermuda onion, crumbled feta cheese, and a lemon oregano vinaigrette. *Add Grilled Chicken \$2.75*

Oriental Noodle Salad **\$7.50**

Mixed field greens, diced red peppers, mandarin oranges, cucumber, topped with crunchy sesame noodles and a teriyaki vinaigrette. *Add Grilled Chicken \$2.75*



Buffet Lunches **Price per person**

Baked Manicotti or Jumbo Stuffed Shells **\$10.50**

Caesar salad, served with assorted rolls and butter, fresh baked mini cookies and brownies.

Chicken, Penne & Broccoli Alfredo **\$12.00**

Mixed greens salad, served with assorted dinner rolls and butter, fresh baked mini cookies and brownies.

Cheese Lasagna **\$10.50**

Mixed greens salad or Caesar salad, served with assorted rolls and butter, fresh baked mini cookies and brownies. *Additional \$1.00 for Vegetable or Meat Lasagna*

Chicken Marsala **\$13.00**

Mixed greens salad, rice pilaf, garden vegetable, served with assorted rolls and butter, fresh baked mini cookies and brownies.

Grilled Salmon Filet **\$16.00**

Baby spinach salad, cucumber relish, roasted red bliss potatoes, and garden vegetables. Served with assorted rolls and butter, fresh baked cookies, and brownies.

Peppered Seared Tenderloin **\$19.00**

(sliced and served room temperature)

Mixed greens salad, roasted marinated vegetables, red bliss potato salad, and horseradish sauce. Served with assorted rolls and butter, fresh baked mini cookies, and brownies.



Lunch Sides

Price per person

Fire Cracker Cole Slaw	\$2.50
Hummus & Pita Chips	\$3.50
Potato Chips	\$1.25
Red Bliss Potato Salad	\$2.50
Roasted Marinated Vegetables	\$2.50
Tabouli	\$3.00
Tri Color Pasta Salad	\$2.50

Lunch Sweet Endings

Price per person

Fresh Baked Cookies	mini \$0.85/large \$1.75
Soft and Chewy Brownies	mini \$0.95/large \$1.95
Assorted Dessert Bars	mini \$1.50/large \$2.95
Lemon, Raspberry, Magic, Oreo Cookie, Caramel Oat, or Peanut Butter Cup	

Lunch Beverages

Price per person

Canned Sodas	\$1.25
Bottled Water	\$1.25
Bottled Juices	\$1.95
Fresh Brewed Ice Tea	\$1.50
Homestyle Lemonade	\$1.50
Coffee and Tea Service	\$1.85

Dinner Selections

Pricing available upon request.

Dinner Salads

Spinach Salad

Baby spinach, sliced mushrooms, hard boiled egg, feta cheese, crumbled bacon, candied pecans with Serrano vinaigrette

The Wedge

Crisp iceberg lettuce, diced tomato, Bermuda onions, crumbled bacon, crumbled blue cheese and with creamy ranch dressing

Trio Salad

Buttercup lettuce, radicchio, endive, sliced poached pears, mandolin carrots, and candied walnuts with a citrus vinaigrette

Simple Greens

Spring mix, pear tomatoes, cucumbers, and shaved Bermuda onions with a balsamic vinaigrette

Grilled Beet Salad

Mixed Greens, roasted beets, feta cheese, and chopped pecans with a honey Dijon vinaigrette

Classic Caesar Salad

Crisp cut romaine hearts, shaved parmesan cheese, and Tuscan croutons with a creamy Caesar dressing

Dinner Entrees

Pricing available upon request.

Chicken Piccata

Chicken breast sautéed with capers, white wine, and a lemon sauce reduction

Chicken Mediterranean

Grilled marinated chicken breast, sun dried tomatoes, artichokes, kalamata olives & feta cheese

Tuscan Chicken Roulade

Filled with spinach, sun dried tomatoes, chèvre cheese

Atlantica Filet

Grilled Atlantic Salmon with dilled cucumber salsa

Pan Seared Tilapia

With herb butter crumb topping

Beer Braised Boneless Short Ribs

With au jus reduction

Pepper Seared Beef Tenderloin

With horseradish sauce & grain mustard chutney

Spicy Crusted Rib Eye Roast

Hand carved with garlic demi-glace

Signature Roasted Rack of Lamb

Oven roasted Australian lamb coated in fresh herbed bread crumbs and a touch of Dijon mustard and baked to medium rare perfection

Chicken Del Carlo

Chicken tenderloins, penne pasta, mushrooms, leeks, black olives, parmesan cheese in a Tuscan red sauce

Vegetarian Entrees

Pricing available upon request.

Eggplant Parmesan

Baked Manicotti or Jumbo Stuffed Shells

Grilled Portobello Mushrooms

Filled with roasted garden vegetables and topped with Monterey jack cheese

Vegetable or Cheese Lasagna

Roasted Vegetable Wellington

A blend of roasted vegetables with a Boursin cheese wrapped in a flakey puff pastry

Eggplant and Goat Cheese Tower

Grilled eggplant layered with goat cheese and fresh herbs

Entree Sides

Pricing available upon request.

Roasted Broccoli & Red Peppers

Grilled Fresh Asparagus

Colorful Roasted Seasonal Squash

Petite Green Beans

Roasted Acorn Squash (in season)

Sautéed Seasonal Vegetables with Olive Oil & Sea Salt

Twice Baked Stuffed Potatoes

Roasted Red Bliss Potatoes with Rosemary

Cider Mashed Sweet Potatoes

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Hors d'oeuvres

Passed Hot Hors d'oeuvres

Price per person

Spanakopita

Spinach & feta wrapped in phyllo triangles

\$2.50

Bacon Wrapped Scallops

Tender sea scallops wrapped in applewood smoked bacon

\$3.25

Honey Sesame Chicken

Juicy tempura chicken drizzled w/ honey & sesame seeds

\$3.25

Mini Tuna Cakes (like a crab cake but made with tuna)

Tuna cakes topped with corn & black bean relish dijonnaise sauce drizzle

\$2.95

Peking Raviolis

Served with Hoisin Dipping Sauce

\$2.95

Homemade Petite Potato Pancakes

Shredded Yukon gold potatoes, topped with sour cream & caviar

\$2.75

Mini Baked Brie Flowers

Bite size brie & pear chutney wrapped in phyllo

\$2.75

Bite Size Meatballs	\$1.95
Swedish, Sweet n' Sour, or traditional in a mushroom gravy	
Coconut Shrimp	\$3.95
Gulf shrimp battered & coated with coconut, then cooked to a golden brown, served with mango chutney	
Mini Quiche Tartlets (meat & vegetarian)	\$2.25
Smoked Chicken Quesadilla Horns	\$2.95
A spicy blend of smoked chicken, Monterey jack, peppers & fresh cilantro, rolled in a flour tortilla	
Tuscany Purse	\$2.95
Imported ham, Genoa salami, mortadella, provolone & pesto, prepared Panini style in a bite size French bread sandwich	
Artichoke & Chevre Bites	\$3.25
Bite size marinated artichokes lightly breaded & stuffed with chèvre cheese	
Spinach Stuffed Mushrooms	\$2.75
A creamy blend of spinach, brie cheese & spices	

<u>Passed Cold Hors d'oeuvres</u>	Price per person
Chevre Torta	\$2.95
Layered chèvre cheese, basil pesto & sun dried tomatoes served with Carr's Crackers	
California Spirals	\$2.75
Unique combinations of bite size vegetarian or meat pinwheels made with assorted flavored tortillas	
Smoked Turkey Rounds	\$2.95
Shaved smoked turkey, light dijonaise, cranberry chutney on a French baguette round	

Beef Tenderloin Triangles	\$3.95
Medium rare beef tenderloin sliced thin & placed on hand cut garlic pita chip accompanied by red pepper jelly & dijonnaise sauce	
Tequila Lime Soaked Salmon Roses	\$3.25
Smoked Norwegian salmon on rice crackers with a cilantro cream cheese spread	
Gulf Shrimp Cocktail (4 jumbo shrimp per person)	Market
Tender Gulf Shrimp artistically arranged & served with a tangy cocktail sauce	
Assorted Fresh Sushi & California Rolls	Market

<u>Stationary Hors d'oeuvres</u>	Price per person
Artichoke Fantasia Dip	\$2.75
Warm artichoke dip served with hand cut pita chips	
Warm Baked Brie Wheel	\$2.95
Brie wheel stuffed with mango chutney & fresh pears & wrapped in phyllo	
Festive Garden Crudite	\$2.50
A combination of fresh cut garden vegetables accompanied by assorted dips	
Imported Cheese Board	\$3.95
A selection of our finest hand cut cheeses, garnished with fresh seasonal fruits & served with a variety of breads & crackers	
Middle Eastern Display	\$3.95
Tabouli, hummus, vegetarian stuffed grape leaves & pita triangles	
Antipasto Bar	\$5.95
A bountiful display of mortadella, Genoa salami, imported ham, grilled pesto chicken, roasted peppers, provolone, olives, marinated artichokes & grilled vegetables served with balsamic and crostini breads	

Assorted Desserts & Pastries

Dark & Fudgy Brownies	\$0.95 mini/\$1.95 full size
Large Assorted Chewy Cookies	\$0.75 mini/\$1.50 full size
Dessert Bars Blondie's, Cheesecake Brownie, Amazon Bars, Magic Bars, Lemon Crumb Bar, Fruit Crumb Bar, Caramel Oat Bar, Pumpkin Squares, Pecan Squares, Cheesecake Squares, Cranberry Bliss Bar	\$1.50 mini /\$2.95 full size
Cream Puffs & Éclairs	\$1.50 mini/\$2.95 full size
Bundt Coffee Cake (serves 12-14) Sour Cream, Banana nut, Banana Chocolate Chip, Lemon Love, Zucchini Walnut, Pumpkin	\$14.00
Custard & Berry Parfait Vanilla or chocolate custard layered with seasonal berries & topped with whipped cream, shaved chocolate & a praline cookie	\$2.95
Chocolate Mousse Cups chocolate mousse in a dark chocolate candy shell, topped with shaved white chocolate resting on a painted plate of raspberry drizzle with a dollop of whipped cream, mint sprig & strawberry fan	\$1.95 mini/\$2.95 full size
Chewy Coconut Macaroons available dipped in chocolate	\$1.95
Chocolate Dipped Strawberries	Market
Gourmet Cup Cakes death by chocolate, lusty lemon, red velvet, Boston cream, carrot cake, white out, tuxedo	\$2.75
Cheese Cake 8" or 10" available in traditional, chocolate or marble with a variety of toppings	\$25.00/\$35.00
Moist Layer Cakes* 8", 10", 12"	\$15.00/\$25.00/\$35.00
½ Sheet Cake* (50 Guest)	single layer \$35.00/double layer \$65.00
Full Sheet Cake* (100 Guest)	single layer \$45.00/double layer \$95.00

**Please note: All cakes come with cake writing & classic décor. For more elaborate designs please inquire. All cakes require 72 hours lead time.*

Available upon request is our full line of Dessert Tortes for Dinner Parties & Events



Bar Service Menu

Non-Alcoholic Beverage Package

We provide: Coke, Diet Coke, Sprite, Flat & Sparkling Waters, (Bar Mixers if needed: cranberry, OJ, pineapple, grapefruit, club soda, and tonic) Garnishes: lemons, limes, olives & cherries. 10 & 14oz cups, Ice, Beverage Napkins & Cocktail Straws, (1) Bartender, Taxes & Liquor Insurance.

40 Guest= \$250.00 / 80 Guest= \$450.00 / 100 Guest= \$550.00

Beer, Wine & Soft Beverage Package

We provide: 2 bottled beer selections, Chardonnay and Merlot Wines; Coke, Diet Coke, Sprite, Flat & Sparkling Waters, Lemons, Limes; 10 & 14oz cups; Ice, Beverage Napkins, Cocktail Napkins & Straws; (1) Bartender, Taxes & Liquor Insurance.

40 Guest= \$480.00 / 80 Guest= \$960.00 / 100 Guest= \$1,200.00

Beer, Wine, Call Liquor & Soft Beverage Package

We provide: 2 bottled beer selections, Chardonnay and Merlot Wines; Call Liquors (Sky Vodka, Bacardi Rum, Jim Beam, Seagram's Gin, Cuervo Gold Tequila, and Dewar's Scotch); Coke, Diet Coke, Sprite, Flat & Sparkling waters; Bar Mixers(cranberry, OJ, pineapple, grapefruit, club soda, tonic, margarita mix); Garnishes (lemons, limes, olives, cherries); 10 & 14oz cups, Ice, beverage napkins & cocktail straws, (1) Bartender, Taxes & Liquor Insurance.

40 Guest= \$660.00 / 80 Guest= \$1,320.00 / 100 Guest= \$1,650.00

Beer, Wine Premium Liquor & Soft Beverage Package

We provide; 2 bottled beer selections, Chardonnay and Merlot Wines; Premium Liquors (Absolut Vodka, Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Coconut Rum, Jack Daniels, Tanqueray Gin, Margaritaville Gold Tequila, Johnny Walker Red Label); Coke, Diet Coke, Sprite; Flat & Sparkling waters; Bar Mixers(cranberry, OJ, pineapple, grapefruit, club soda, tonic, margarita mix); Garnishes (lemons, limes, olives, cherries) 10 & 14oz cups; Ice, beverage napkins, & cocktail straws; (1) Bartender, Taxes, & Liquor Insurance.

40 Guest= \$740.00 / 80 Guest= \$1,480.00 / 100 Guest= \$1,850.00

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Additional Services

Paper Service Includes all plates, napkins, cups & utensils	Included
Upscale Paper Service Includes all plates, napkins, cups & utensils	\$1.95/person
China Service Table Linens & Linen Napkins are included w/china service	\$3.95/person
Table Linens (White) Colored Linen & Napkins Available Upon Request at Additional Cost	\$16.00 each
Linen Napkins	\$1.00 each
Waitress Service Guaranteed 4 hrs	\$135.00 each Server
Kitchen Staff Guaranteed 4 hrs	\$28.00/hour
Delivery & Set Up Fee Within downtown Phoenix area <i>Please call for delivery & setup pricing outside of this area.</i>	\$10.00
Glassware for Cocktails, Wine, & Beer	\$1.50 each
Corking & Pouring Fee	\$4.00 per bottle
Pitchers of Ice Water w/ Cups	\$1.50/pitcher
Large 3 gal. Dispensers of Ice Water w/ Cups	\$7.00 each



Sample Menus

SpoonZ Sample Dinner Menu

All per person dinner prices shown below include choice of salad, entrée, dessert, coffee service & meals tax.

Salad Selections (Choice of one)

California Spinach Salad

Baby spinach, sliced mushrooms, hard boiled egg, crumbled bacon, feta cheese, candied pecans with Serrano vinaigrette

The Wedge

Crisp iceberg lettuce, diced tomato, Bermuda onions, crumbled bacon & bleu cheese crumbles with creamy ranch dressing

Simple Greens

Mixed field greens, pear tomatoes, cucumbers, Bermuda onions with balsamic vinaigrette

Dinner Selection (Choice of one)

Atlantica Filet

\$26.95 per person

Grilled Atlantic salmon with dilled cucumber salsa.
Accompanied by Rosemary Roasted Red
Bliss Potatoes & Grilled Asparagus.

Chicken Piccata

\$24.95 per person

Chicken Breast Sautéed with Capers, White Wine & Lemon
Sauce Reduction. Accompanied by a Wild Rice Pilaf & Petite Green Beans.

Hand Carved Spicy Crusted Rib Eye of Beef

\$27.95 per person

With Garlic Demi-Glaze. Accompanied by Twice Baked
Stuffed Potatoes & Roasted Garden Vegetables.

Dessert Selection (Choice of one)

Double Chocolate Mousse Torte
Raspberry White Chocolate Torte
Cappuccino Torte

SpoonZ Sample Cocktail Party Menu

Optional Stationary Displays -

Antipasto Bar

A bountiful display of mortadella, Genoa salami, imported ham, grilled pesto chicken, roasted peppers, provolone, olives, marinated artichokes & grilled vegetables served with balsamic and crusting breads

Middle Eastern Display

Our own Tabouli, vegetarian stuffed grape leaves, hummus & pita chips

Imported Cheese Board

A selection of our finest hand carved cheeses, garnished with fresh seasonal fruits served with a variety of breads and crackers

Choice of passed Hors d'oeuvres -

Coconut Shrimp

Gulf shrimp battered & coated with coconut & cooked to a golden brown served with mango chutney

Mini Baked Brie Flowers

Bite size brie, pear chutney wrapped in phyllo

Smoked Chicken Quesadilla Horns

A spicy blend of smoked chicken, Monterey Jack, fresh cilantro, rolled in a flour tortilla

Chevre Torta

Layered chèvre cheese, basil pesto, roasted sun dried tomatoes served with Carr's crackers

Tequila Lime Soaked Salmon Roses

Smoked Norwegian salmon served on rice crackers with a cilantro cream cheese spread

Beef Tenderloin Triangles

Rare beef tenderloin sliced thin placed on hand cut garlic pita chips accompanied by red pepper jelly & dijonaise sauce

Dessert -

Passed or stationary miniature dessert pastry

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SpoonZ Sample Wedding Buffet Menu

Choice of passed Hors d'oeuvres -

Mini Baked Brie Flowers

Bite size brie & pear chutney wrapped in phyllo

Smoked Chicken Quesadilla Horns

A spicy blend of smoked chicken, Monterey Jack, fresh cilantro, rolled in a flour tortilla

Tequila Lime Soaked Salmon Roses

Smoked Norwegian salmon served on rice crackers with a cilantro cream cheese spread

Chevre Torta

Layered chèvre cheese, basil pesto, roasted sun dried tomatoes served with Carr's crackers

Dinner Buffet -

California Spinach Salad

Baby spinach, sliced button mushrooms, dried cranberries, crumbled feta, Candied pecans with a Serrano vinaigrette

Carved Peppered Seared Beef Tenderloin

With horseradish sauce & a grain mustard chutney

Atlantica Filet

Grilled Atlantic salmon with dilled cucumber salsa

Accompanied by

Twice Baked Stuffed Mini Red Bliss Potatoes, Grilled Fresh Asparagus, and Fresh Baked Dinner Rolls & Sweet Butter

Dessert Table -

Coffee & Tea Service

Assorted Tortes

Includes Death by Chocolate, Lusty Lemon, Carrot, & Tuxedo

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To place your catering order, please call 602.252.2042
or email spoonzcafe@spoonzexpress.com

