



FRESH FROM THE KITCHEN

CORPORATE & CASUAL KITCHEN MENUS



Your one stop event planning solution

Award Winning Caterer
Innovative Menus
Custom Creations
Professional and Experienced Staff

"A Taste of Perfection!"



YOUR VISION | YOUR STYLE | YOUR DAY

When you hire us you get the true Fresh from the Kitchen experience, complete with exquisite service, exceptional food, amazing quality, and foods free of hormones, pesticides, and additives. You get real food made fresh and homemade like it should be.

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We are committed to making your event exceptionally beautiful, stress free, and memorable. We pride ourselves on keeping current with trends combined with modern presentation techniques to create seamless parties.

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Let our event team take care of you from start to finish. Whether it be a grand opening, employee appreciation, holiday party, or the like, our knowledge will help you in rental selection, linens, wedding cakes, specialty desserts, of course fabulous food, and decor.

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We are sure to be the right fit for your vision.

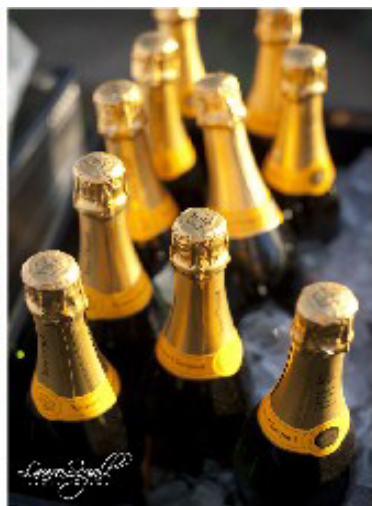


FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

TABLE OF CONTENTS

TERMS & CONDITIONS	4
RENTALS	5
BREAKFAST MENUS	6
SOUPS & SALADS	7
SANDWICHES & ARTISAN SALADS	9
HOT LUNCHESES	11
ENHANCEMENTS	12
ADDITIONS	13





FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

TERMS & CONDITIONS

Our Food: All of our meats are hormone and pesticide free. We use all natural ingredients, fresh herbs, and local as well as organic foods. We rely on homemade food and uniqueness brought to every event.

Our Staff: Are professionally trained to arrive neat, clean, and with bright smiles to each event. Dressed in black button down shirts, black slacks, and our signature green tie, our staff is sure to impress while blending into the background.

Pricing: All of the following prices are subject to sales tax and a delivery fee based on mileage. The following menus do require a minimum of 15 guests. If your guest count falls below the minimum, 15% is added to the list price. Guest count can not fall below 10 guests. If your party has fewer than 10 guests, please contact a qualified representative for a custom option. 602-694-1197 | info@freshfromthekitchenllc.com

These menus are for Monday through Friday service time, 6am to 3pm. Weekend service of these menus, or after hours service of these menus during the week incurs a 20% service charge. All of the menus are delivered in disposable containers with the appropriate disposable service ware, plates, cups, bowls, cutlery, and napkins as needed.

Regulations: Caterer shall not be liable for any damage in the event that performance shall be delayed or prevented by fire, flood, riot, strike, labor dispute, or natural disaster.

Should customer cancel the event for any reason whatsoever, customer shall be liable for all-out-of-pocket costs sustained by the caterer.

Caterer does not assume or accept any responsibility for damages to the location, loss of personal articles, or broken or unreturned rentals. All property of the client or venue will be protected to the best of our ability, but again, if any damage, loss, broken, or unreturned items/rentals occur, caterer is not liable.

As stipulated by the caterer's insurance, NO leftovers belong to the client. The client may not take leftovers with them from one location to another, nor does the caterer provide or pack disposable containers to make this feasible. Nor may the client supply such items to take the food with them. The *only* exception, is if said event has a refrigerator where the caterer can safely pack food in client's containers and place in a refrigerator immediately. This ensures safe food handling. Thank you for your cooperation.

No other food (such as appetizers, breakfast, lunch, or dinner items), may be provided by the client. All food must come through Fresh from the Kitchen LLC. This is a liability issue and an aesthetics issue. Thank you for your cooperation.

Cancellation: NO REFUNDS ON DEPOSITS. CANCELLATION: 90 DAYS PRIOR TO EVENT. AFTER 90 DAYS CLIENT IS RESPONSIBLE FOR BALANCE OF DEPOSIT. LATE PAYMENTS: PAYMENTS MADE AFTER THE DEADLINE WILL INCUR A 5% FEE ON TOTAL REMAINING BALANCE. PLEASE MAKE YOUR PAYMENTS ON TIME TO AVOID ANY LATE CHARGES

We accept : personal/business checks (\$50 fee on returned checks); cash ; money order; and credit/debit cards
A 2% processing fee is applied to all amounts that are paid with a credit/debit card.

Guarantee: We request the final guest count and payment balance seven days prior to the event. Menu price (per person), is based on your guest count. If the minimum guest count is reduced, we will adjust your menu price accordingly, but *only* if the adjustment is made prior to the final count deadline . If your count increases after you have given the final guest count, we will be happy to accommodate you as best as we can.

Gratuities: Any tips given to our wait staff is greatly appreciated and is according to the client's discretion. The service Charge is NOT a gratuity, but a standard industry expense that covers kitchen labor, catering supplies, transportation of the food (within in city limits), and overhead.



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TASTE | SERVICE | QUALITY

RENTALS

*The following are available for your event ~ many more options available please just inquire
All of the packages do include elegant disposable acrylic plate, cups, and silver looking cutlery*

These standard white dishes can be rented at 1.00 each piece!



Elegant flatware



Standard glassware



All rentals must come through Fresh from the Kitchen. We have a wide selection to fit your taste and style preference.
Tables, chairs, and linens are also all available through us.

The above photos represent the dishes, cutlery, and glassware that can be rented to enhance your package.



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TASTE | SERVICE | QUALITY

Breakfast Menus

Please select one pastry creation at 8.95 ~ include's orange juice and fresh brewed coffee with it's trimmings
add additional pastry selections for only 2.50 ~ upgrade to buffet set up for 2.00

Pastry:

Mini Bagels with Herb Cream Cheese & Fresh Fruit Preserves

Chef's selections of assorted mini muffins
Flavors include: pear & candied walnut, carrot, banana spice, strawberries & cream, pumpkin (seasonal), cranberry-orange, piña colada, caramel-apple, blueberry, lemon poppyseed

Chef's selections of assorted scones
Flavors include: cheddar-dill, maple oatmeal, orange pecan, lavender white chocolate, lemon ginger, apricot

Made to order homemade waffles
~ choose four topping ~
whipped butter, maple syrup, whipped cream, fresh strawberries, candied pecans, cinnamon, chocolate whip cream, fresh bananas, suggest your own (additional charges may apply)
add additional toppings for 1.50 each

Assorted Fresh Danishes



Food and beverages are elegantly presented to appease the eye and tempt the senses!
Includes elegant disposable plate, napkin, cups, and cutlery

*these items can be served undercooked or raw, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Enhancements:

Add any of the following to build the perfect menu

Farm Fresh Fluffy Scrambled Eggs \$2.00

*Omelet Station (chef attended) \$9.00
Includes: Ham; Bacon **or** Sausage; Green Onions; Spinach; Cheddar Cheese; Mushrooms; Bell Peppers; Tomatoes

Eggs Benedict* \$6.00
Cheddar Cheese and Bell Pepper Egg Strata \$4.00
Scrambled Eggs with Prosciutto and Shrimp \$7.00

Traditional Sausage Patties or Links \$3.00
Hickory Smoked Applewood Bacon \$3.00
Chicken Salad with Fruit and Herbs and Mini Croissants \$6.00

Enjoy a bountiful and beautiful display of seasonal fresh fruit with our signature Crème Fraîche dip for \$3.00 per person

Vodka Infused Fresh Fruit Skewers \$6.00

Homemade Zucchini Bread (2 loaves) \$7.00
Stuffed Mushroom Caps \$3.00
Crab Stuffed Mushrooms \$4.50
Turkey Rollups \$3.50

Lox with Lemon Creme Fraiche, Fresh Dill, Capers, and Red Onion \$6.00

Assorted Yogurts and Granola \$3.50

Individual Frittatas ~ 3.00
Red Bell Pepper, Chive, and Cheddar
Wild Mushroom and Fontina
Ham and Cheese
Spinach and Herb
Parmesan and Herb

Oven Roasted Country Potatoes with Ketchup on the side \$2.00

*Chef attended. \$25.00/hr with four hour minimum



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

Soups and Salads

These lunch platter selections include fresh baked rolls, butter, water bottle, fresh baked cookies, and appropriate service ware
Make it a buffet set up for 2.00 more! All soup orders require 12 person minimum order per soup

<p>Chicken Noodle <i>Tender all white chicken, fresh herbs, carrots, celery, and noodles</i></p> <p><i>comes with garden side salad & vinaigrette dressing</i></p> <p>10.00</p>	<p>Beef and Barley <i>Pearl barley, chunky vegetable, and succulent beef in a flavorful broth</i></p> <p><i>comes with garden side salad & vinaigrette dressing</i></p> <p>10.00</p>
<p>Cream of Broccoli and Cheddar <i>Creamy and delicious!</i></p> <p><i>comes with garden side salad & vinaigrette dressing</i></p> <p>9.00</p>	<p>Clam Chowder <i>Creamy seafood base with chunks of clams and potatoes</i></p> <p><i>comes with garden side salad & vinaigrette dressing</i></p> <p>11.00</p>
<p>Minestrone <i>Flavorful tomato broth, kidney beans, vegetables, pasta, Italian herbs</i></p> <p><i>comes with garden side salad & vinaigrette dressing</i></p> <p>9.00</p>	<p>Potato and Sausage <i>Creamy soup with lots of chunky vegetables and spicy sausage</i></p> <p><i>comes with garden side salad and vinaigrette dressing</i></p> <p>10.00</p>

<p>Baked Potato & Chili Bar ~ 14.25</p> <p>Choice of one: Classic Beef Chili Vegetarian Black Bean and Corn Chili</p> <p>Fresh Baked Potato</p> <p>On the side: bacon crumbles, green onions, whipped butter, sour cream, salt & pepper, cheddar cheese</p> <p>Garden Salad ~ organic spring mix, grape tomatoes, shredded carrots, red onions, cucumber choice of two dressings</p> <p>OR</p> <p>Classic Caesar</p>



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

Soup and Salads (CONTINUED)

These lunch platter selections include fresh baked rolls, butter, water bottle, fresh baked cookies, and appropriate service ware
Make it a buffet set up for 2.00 more!

Gourmet Salad Bar

minimum 30 guests

14.95

Select one soup from previous page

Salad Bar Includes:

organic spring mix, feta crumbles, olives, hard boiled eggs, raisins, candied nuts (add 1.50), cucumbers, radish, shredded carrots, tomatoes, green peas, corn, kidney beans, croutons, grilled slice chicken (add 3.00)
grilled shrimp (add 4.00)

Dressings: balsamic, Italian, raspberry, ranch





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TASTE | SERVICE | QUALITY

Sandwiches and Artisan Salads

These boxed lunch selections include water bottle, pasta salad, fresh baked cookies (or brownie), and appropriate service ware
Make it a buffet set up for 2.00 more!

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Value Boxed Lunch Sandwiches

10.95 per person, no substitutions

Each sandwich comes with pasta salad and a cookie, mayo and mustard on the side, tomato and lettuce

Minimum of 5 of any one sandwich

Chicken Salad on Croissant | Turkey and Provolone on Wheat
Ham and Cheddar on Croissant | Roasted Vegetable on Focaccia
Albacore Tuna on White

Artisan Sandwich Collection

12.95 per person, no substitutions

Minimum of 5 of any one sandwich

Comes with pasta salad and fudge brownies

Turkey Club

Ciabatta, oven roasted turkey, provolone, bacon, avocado, tomato, lettuce and rosemary aioli

Roast Beef

Tender rare Angus beef*, horseradish aioli, provolone, caramelized onions, and spinach on sourdough

Vegetable

Hummus, roasted vegetables, cucumber, tomato, and lettuce served as a wrap

Ham

Applewood smoked ham, chipotle cream cheese and sharp cheddar on a croissant (served slightly melty)
with lettuce and tomato on the side

Brie and Turkey

Ciabatta, herb cream cheese, cranberries, granny smith apple, brie cheese, oven roasted turkey, and spinach
(served slightly melty)

Ham and Gouda

Applewood smoked ham, apricot aioli, dijon mustard, smoked gouda, red onion, spinach on whole grain

Mediterranean

Hummus, grilled chicken, olives, feta, roasted vegetables, lettuce, cucumber, and tomato served as a wrap

*these items can be served undercooked or raw, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

Sandwiches and Artisan Salads (CONTINUED)

These boxed lunch selections include water bottle, fresh baked roll with butter, fudge brownie, and appropriate service ware
Make it a buffet set up for 2.00 more!

Artisan Salads

12.95 per person, no substitutions, minimum of 5 of any one salad

Steak and Pear

Grilled steak, spinach, baby tomatoes, French fried onions, pear and gorgonzola vinaigrette

Chinese Chicken

Ginger chicken, shredded cabbage, julienned carrots, cilantro, Oriental sesame dressing, crispy wontons

Roasted Vegetable

Assorted roasted vegetables, spring mix, baby tomatoes, olives, shaved pecorino, balsamic vinaigrette

Southwest Shrimp*

Chili, lime, cilantro, grilled shrimp, corn, black beans, tomatoes, bell peppers, green onions, shredded iceberg and romaine, lime vinaigrette
*add 2.00

Pecan Crusted Chicken Salad*

Pecan crusted chicken, spring mix, maple-dijon vinaigrette, goat cheese crumbles
*add 1.00

Grilled Chicken Caesar

Crisp romaine, grilled chicken, shredded parmesan, garlic butter croissants, classic Caesar dressing

Grilled Chicken Greek

Crisp romaine, grilled chicken, fresh herbs, Greek vinaigrette, olives, tomatoes, red onion, cucumber, feta, and marinated artichokes



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

Hot Lunches

All meals come with a water bottles, assorted petite sweets, garden salad with choice of one dressing, and appropriate service ware

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**14.95 per person, minimum order of 15, Minimum 10 of any hot meal ~ No substitutions ~
Add 2.50 for buffet set-up with beautiful chafers & decor**

1. Baked Ziti, Sausage and Peppers, Garlic Bread
2. Chicken Teriyaki over Rice; Steamed Broccoli and Snow Peas with Ginger and Garlic
3. Curry Chicken over Rice, Steamed Broccoli and Snow Peas with Ginger and Garlic
4. Classic Meat Lasagna and Garlic Bread
5. Chicken Marsala, Mashed Potatoes, Green Beans
6. Baked Lemon Tilapia, Rice Pilaf, Green Beans
7. Green Chile Chicken Casserole, Spanish Rice, Refried Beans
8. Penne Chicken Alfredo, Roasted Vegetables, Garlic Bread
9. Pork Carnitas, Corn Tortilla, Fire Roasted Salsa, Black Beans
10. Stewed Beef over Garlic Mashed Potatoes, Green Beans
11. Chicken Picatta, Garlic Mashed, Steamed Broccoli
12. Apricot Whiskey Sauced Barbecue Chicken, Mac n Cheese
13. Three Cheese Tortellini with Red Bell Pepper Cream Sauce, Garlic Bread
14. Vegetarian Lasagna, Garlic Bread (experience our home made sauces and fresh made pasta)
15. Beef Fajitas, served with peppers & onions, flour tortillas, pico de gallo, add guacamole for 2.00



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

DRINK ENHANCEMENTS

Non-Alcoholic Beverages	
<i>price is per person unless otherwise indicated</i>	
Spa Water	2.00
<i>filtered water with fresh fruit, herbs, or cucumber</i>	
Blackberry Lemonade	15.95 per gallon
Fresh Squeezed Lemonade	14.95 per gallon
Strawberry Lemonade	3.00
Can of Soda	1.50
Minted Green Tea	12.95 per gallon
Fresh Brewed Ice Tea	11.95 per gallon

Cappuccino Bar
Three hour service time ~ unlimited drinks
Professional barista and cart providing unlimited:
Cappuccinos, Lattes, Espressos, Steamers, Ghirardelli Hot Chocolate & Chai Latte drinks
Setup includes all milks, beans, napkins, cups, stirrers, sweeteners, Vanilla, Caramel & Hazelnut syrups
9.00 per person ~ 30 person minimum <i>plus tax and service charge</i>

DESSERTS

Amaretto Cheesecake Cones	1.50 each
Whiskey Sauced Bread Pudding	45.00 serves 12
Peach Cobbler	50.00 serves 12
Sheet Cakes	starting at 2.50 inquire about flavors
Individual Banana Cream Pies with Dark Chocolate	4.50
Flourless Chocolate cake with Raspberry Coulis	55.00 serves 16
Ice cream Sundae Bar (great office fun, minimum 30 guests) <i>comes with candies, whip cream, nuts, fresh strawberries, oreo cookies, hot fudge, caramel, sprinkles</i>	6.50
Chocolate Mousse Cups	4.00 each

plus tax



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

Additions

At Fresh from the Kitchen we would be happy to assist you with rentals, linens, bar service, and desserts.

We offer custom solutions for your event.

If you do not see what you are looking for, please let us know so that we can meet your needs.

Vegan and Vegetarian menus available as well.

We are here to work with your taste preferences.

We keep up with all the trends and offer some fun options such as candy buffets, miniature dessert displays, and fun action stations to keep your guests engaged and intrigued.

Make your event memorable for years to come and give your guests *"a taste of perfection!"*

When you hire us you get the true Fresh from the Kitchen experience, complete with exquisite service, exceptional food, amazing quality, and foods free of hormones, pesticides, and additives. You get real food made fresh and homemade like it should be.

We host monthly tastings so you can see for yourself that you're booking with the best. Please check our website, or give us a call to schedule yours!

