



FRESH FROM THE KITCHEN



CORPORATE & SOCIAL EVENT MENUS

jazzy@freshfromthekitchenllc.com | 602-694-0116 | www.freshfromthekitchenllc.com

Your one stop event planning solution

Award Winning Caterer | Innovative Menus

Custom Creations | Professional and Experienced Staff

"A Taste of Perfection!"

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BREAKFAST MENUS

Elevate your mornings with our delicious Build-Your-Own Breakfast Buffet ~ 20 person minimum, includes elegant disposables

ALL AMERICAN:

17.00 per person

Scrambled Eggs, Applewood Smoked Bacon OR Sausage Links, Breakfast Potatoes & Fresh Fruit Salad

Includes: Ketchup & Hot Sauce



EGGS AND SIDES:

Farm Fresh Fluffy Scrambled Eggs* 5.00

Traditional Eggs Benedict* 7.00

Cheddar Cheese and Bell Pepper Egg Strata 6.00

Vegetarian Egg Burrito, 5.50 each, add bacon or chorizo, add 1.00

Individual Frittatas ~ 4.00 each
1 dozen minimum of any one flavor please

Red Bell Pepper, Chive, and Cheddar

Wild Mushroom and Fontina

Ham and Cheddar Cheese

Spinach and Herb

Seasonal Fresh Fruit with our Signature Crème Fraîche dip for 5.00 per person

Assorted Yoplait Yogurts and Granola 3.75 ~ upgrade to Greek Yogurt, add 1.25

Oven Roasted Country Potatoes with Ketchup on the side 3.75



BREAKFAST MENUS, CONTINUED

Elevate your mornings with our delicious Build-Your-Own Breakfast Buffet ~ 20 person minimum, includes elegant disposables



PASTRY OPTIONS: 8.95 per person each

- Chef's Choice of Assorted Fresh Baked Muffins
- Chef's Choice Assorted Fresh Baked Scones
- French Toast with Maple Syrup and Butter
- Pancakes with Maple Syrup and Butter
- Coffee Cinnamon Crumb Cake, Pumpkin Loaf, Lemon Loaf
- Homemade Zucchini Bread (2 loaves) 10.00

MEATS:

- Traditional Sausage Patties or Links 5.00
- Hickory Smoked Applewood Bacon 5.00
- Chicken Salad with Fruit and Herbs and Mini Croissants 7.00
- Lox with Lemon Creme Fraiche, Fresh Dill, Capers, Red Onion, Whipped Cream Cheese, and Bagels 14.00

CHEF ATTENDED STATIONS:

Made to order waffle bar ~ butter, maple syrup, whipped cream included ~ 10.50
add fresh berries, bananas, candied pecans, caramel, or Nutella for 2.50 each item per person

Omelet Station (chef attended**) 12.00

Includes: Ham; Bacon or Sausage; Green Onions; Spinach; Cheddar Cheese; Mushrooms; Bell Peppers; Tomatoes

BEVERAGES:

- Juices: Orange, Mango, Peach, Cranberry, Apple, or Grapefruit, 2.75 per person each
- Drip Coffee with Cream and Sweeteners on the side ~ 3.75 per person
- Bottled Water, 16 ounces, 1.50 each

DELIVERY STARTING AT: 25.00
TAX, 9.1%



BEAUTIFUL BOXED SANDWICHES

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Value Boxed Lunch Sandwiches

13.95 per person, no substitutions ~ 20 person minimum, minimum of 5 of any one sandwich, make it a buffet for 2.00pp!!

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

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

Gourmet Sandwich Collection

15.95 per person, no substitutions ~ 20 person minimum, minimum of 5 of any one sandwich, make it a buffet for 2.00pp!!

Comes with pasta salad, fudge brownies, and water bottles

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: Avocado hummus, roasted vegetables, cucumber, tomato, and lettuce served as a wrap

Ham:
Applewood smoked ham, chipotle cream cheese and sharp cheddar on a croissant with lettuce and tomato on the side

Brie & Turkey: Ciabatta, herb cream cheese, cranberries, granny smith apple, brie cheese, oven roasted turkey, & spinach

Ham and Gouda:
Applewood smoked ham, apricot aioli, dijon mustard, smoked gouda, red onion, spinach on whole grain

Iberian:
Garlic aioli, Serrano ham, grilled chicken, manchego, roasted red bell pepper, lettuce, cucumber, tomato served as a wrap

BEAUTIFUL BOXED SALADS

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Gourmet Salads

16.95 per person, no substitutions ~ 20 person minimum, minimum of 5 of any one salad, make it a buffet for 2.00pp!!

Each salad comes with rolls with butter, double fudge brownie, and a water bottle

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 (gluten free, vegetarian): Assorted roasted vegetables, spring mix, baby tomatoes, olives, shaved pecorino, aged balsamic vinaigrette

Southwest Shrimp (gluten free, dairy free): Chili, lime, cilantro, grilled shrimp, corn, black beans, tomatoes, bell peppers, green onions, shredded iceberg and romaine, lime vinaigrette

Pecan Crusted Chicken Salad: Pecan crusted chicken, spring mix, maple-Dijon vinaigrette, goat cheese crumbles

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

Grilled Chicken Greek (gluten free): Crisp romaine, grilled chicken, fresh herbs, Greek vinaigrette, olives, tomatoes, red onion, cucumber, feta, and marinated artichokes

*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



BOUNTIFUL SALAD & BAKED POTATO BAR

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Bountiful Salad Bar

minimum 30 guests ~ 19.00 per person

Salad Bar Includes ~ fresh baked rolls and butter, fresh baked cookies

organic spring mix, feta crumbles, olives, hard boiled eggs, raisins, candied nuts, cucumbers, radish, shredded carrots, tomatoes, green peas, corn, kidney beans, croutons, grilled slice chicken

Dressings Included: balsamic, Italian, raspberry, ranch

Add ons:
tempura tofu (add 4.00)
grilled shrimp (add 6.00)
marinated grilled steak (add 9.50)

Baked Potato Bar

minimum 30 guests ~ 11.00 per person

Fresh Baked Potatoes, Sour Cream, Green Onions, Shredded Cheddar Cheese, Bacon Crumbles, Sweet Creamery Butter

Add ons:
spicy mushrooms (add 2.00pp); caramelized onions (add 2.00pp); crumbled gorgonzola (2.50pp)
gluten free dairy free turkey chili (add 8.50pp)

MAKE IT A COMBO

27.00 per person for the salad bar and baked potato bar
add ons still additional as listed

PROTEIN BOWLS

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Includes:

shredded lettuce, roasted corn, mixed beans (such as kidney, black, garbanzo)
red onion, jalapeno, fresh avocado, roasted sweet potatoes, mixed roasted
vegetables, baby tomatoes, fresh cucumber

Fresh Fruit Skewers for Dessert!!

Pick one base:

cilantro lime rice
couscous
brown rice pilaf
quinoa (add 2.50pp)

Pick two proteins:

tempura tofu
grilled seasoned chicken
pork carnitas
grilled seasoned shrimp (add 3.00)
fajita steak (add 4.50)
lamb kofta (add 6.00)
grilled lemon honey salmon (add 6.00)

Select one cheese:

cotija, feta, parmesan, or gorgonzola

Select two sauces:

chipotle lime (vegan), tzatziki (make vegan for 1.50 more), balsamic vinaigrette,
Asian sesame, avocado crema, cilantro crema, lemon tahini



25.95 per person

EXECUTIVE HOT ENTREES

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20 person minimum ~ 27.50 per person

Comes with garden salad, assorted petite sweets, chafers, disposable dishes, disposable cutlery, disposable napkins.

Pasta Options, Select One:

- Three Cheese Pesto Tortellini
- Ricotta and Herb Stuffed Shells
- Bowtie Pasta with Sherry Mushroom Ragout
- Pasta Puttanesca (vegan)
- Penne with Alfredo
- Tortellini with Red Bell Pepper Cream Sauce

Protein Options, Select One:

- Grilled Bruschetta Chicken
- Chicken Picatta
- Chicken Marsala
- Peppercorn Roast Beef
- Sliced Smoked Brisket in Jus
- Grilled Bistro Filet with Peppers
- Italian Baked Tilapia
(add 4.50pp for any beef items)

Sides, Select Two:

- Rice Pilaf
- Mash Potatoes
- Oven Roasted Rosemary-Garlic Potatoes
- Maple Glazed Butternut Squash
- Mixed Vegetable Medley
- Haricot Vert (French Green Beans)
- Summer Squash Saute
- Sauteed Broccoli

Salad Dressings, Select Two:

- Ranch, Raspberry, Balsamic, Red Wine, Italian



THEMED HOT ENTREES



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20 person minimum

Comes with chafers, disposable dishes, disposable cutlery, disposable napkins.

South of the Border: 25.00 per person

Chicken & Beef Fajitas; Spanish Rice; Refried Beans; Tortillas; Pico de Gallo; Guacamole; Shredded Lettuce; Sour Cream; Cheese; Mexican brownies

The Parthenon: 24.00 per person

Lemon and Thyme Grilled Chicken with Olives, Feta, and Tomato; Red Bell Pepper Hummus; Pita; Roasted Vegetables; Greek Yogurt cups with Honey and Fresh Fruit

India Palace: 24.00 per person

Vegetable Korma; Chicken Tiki Masala; Rice Biryani; Garden Salad; Naan; Cardamom and Pear Cobbler

Take me to the South: 28.00 per person

Apricot Whiskey Barbecue Chicken; Smoked Brisket; Potato Salad; Jicama, Corn, and Cabbage Slaw; Corn Muffins with Honey Butter; Red Velvet Cupcakes

Meatless Monday: 22.50 per person

Butternut Squash and Wild Mushroom Enchiladas; Cilantro Lime Rice; Chipotle Black Beans; Mixed Vegetable Medley
Berry Cheesecake

Made in Italy: 25.00 per person

Vegetarian Mixed Mushroom and Bechamel Lasagna; Pappardelle with Meat Ragout; Bruschetta; Italian Chopped Salad
with Red Wine Vinaigrette; Panna Cotta Cups

The Asian Express: 28.00 per person

Chicken Teriyaki; Beef and Broccoli; Vegan Chow Mein; Vegan Fried Rice; Garden Salad; Coconut Cupcakes

All American: 24.00 per person

Brisket and Chuck Arizona Ground Beef Burger; Vegi Burgers (as needed); Brioche Bun; Lettuce; Tomato; American Cheddar & Pepper Jack; Onion; Mayo; Mustard; Ketchup; Watermelon Wedges; Macaroni Salad; Oreo Cake Pops

Harvest Feast (November and December only): 25.00 per person

Carved Herb Roasted Turkey; Giblet Gravy; Mash Potatoes; Creamed Corn; French Green Beans; Cranberry Sauce; Classic Bread Dressing; Pumpkin Pie

DRINKS & DESSERTS

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Non-Alcoholic Beverages ~ price is per person

- Spa Water 2.00
filtered water with fresh fruit, herbs, or cucumber
- Sweet Tea 2.00
- Blackberry Lemonade 3.50
- Fresh Squeezed Lemonade 2.50
- Strawberry Lemonade 3.00
- Can of Soda (Coke Products) 1.50 each
- Minted Green Tea 1.75
- Fresh Brewed Iced Tea 1.50
- Water Bottle (16 ounce) 1.50
- Chef's Choice Mocktail 3.75

Coffee Time!

Fresh Brewed Drip Coffee, 3.75
Setup includes all cream, napkins, cups,
stirrers, sweeteners

Enhance with:
Vanilla, Caramel & Hazelnut syrups
add 1.50pp

Hot Cocoa Bar, 6.50
Our Signature Homemade Hot Cocoa
Fresh Whipped Cream
Mini Marshmallows, Mini Chocolate Chips

Ice cream Sundae Bar (minimum 30 guests) 7.50pp
comes with candies, whip cream, nuts, fresh strawberries, oreo cookies, hot fudge, caramel,
sprinkles

Assorted Cookies ~ 2.50 each

Double Fudge Brownie Tray, 24 bars 96.00

Lemon Bar Trays, 24 bars 96.00

Raspberry Linzer Bars, 24 bars 96.00

Pecan and Orange Caramel Bars, 24 bars 150.00

Magic Bars (coconut, chocolate, nuts, and magic), 24 bars 150.00

ENHANCEMENTS



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**DON'T SEE WHAT YOU ARE LOOKING FOR? CUSTOM
OPTIONS AVAILABLE! JUST ASK!**

Snack Time!

10.50 per person ~ 20 person minimum ~ select 4

Assorted Cheese and Cracker Cups

Hummus and Vegetable Cups

Fresh Fruit Cups (8 ounces)

Trail Mix (contains nuts)

Individual Bags of Chips or Pretzels

Granola Bars

Protein Box (cheese, meat, hard boiled egg) ~ 9.50pp

Charcuterie Board: Cured Imported Meats, Imported Cheeses, Olives, Roasted Vegetables,
Crackers, Crostinis ~ 15.50pp



RENTALS

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DON'T SEE WHAT YOU ARE LOOKING FOR? CUSTOM
OPTIONS AVAILABLE! JUST ASK!

LET'S HAVE FUN WITH COLOR, TEXTURE, AND DESIGN!

All packages do include elegant disposable plates, napkins, cups (if beverages ordered) and elegant disposable cutlery.

CHINA-FLATWARE-GLASSWARE PACKAGE 1

White China Dishes, Real Silver Cutlery, Linen Napkin, Water Goblet ~ 7.50pp

PACKAGE 2

White China Gold-Rimmed, Real Gold Cutlery, Gold Rimmed Water Goblet, Linen Napkin ~ 10.00pp

TABLES- CHAIRS- LINENS

Food & Beverage Tables \$20-\$24

Guest Seating Tables \$20-\$24

Cocktail Tables \$25-\$30

Padded Folding Chairs, Natural Wood, 7.00 each

Poly Table Linens (Choice of Color), 35.00 each

TERMS AND 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 a black apron, our staff is sure to impress while blending into the background.

PRICING

Policy	Details
Tax & Delivery	All prices subject to sales tax and a delivery fee based on mileage.
Guest Minimum	Menus require 20 guests. If below 20, 20% added to list price. Cannot fall below 10 guests.
Custom Options	Contact 602-694-1197 info@freshfromthekitchenllc.com for groups under 10.

SERVICE TIMES

Schedule	Details
Standard Hours	Monday through Friday, 6am to 3pm.
After Hours/Weekend	Incurs a 20% service charge.
Included Items	Disposable containers, service ware, plates, cups, bowls, cutlery, and napkins.

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.

LIABILITY

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 & PAYMENTS

Category	Details
Deposits	NO REFUNDS ON DEPOSITS.
Cancellation	90 days prior to event. After 90 days, client is responsible for balance of deposit.
Late Payments	Payments after deadline incur 20% fee on total remaining balance.
Accepted Methods	Checks (\$50 return fee), cash, money order, credit/debit cards (4% processing fee applies).

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 city limits), and overhead. A gratuity will be billed into corporate and social events requiring staff.