

CATERING MENUS



LOCAL & SUSTAINABLE

We take pride in our commitment to sustainability using local products, compostable single use items and the eliminating plastic bottles and straws when able.

Craft Culinary Concepts is a partner of SeafoodWatch.org and we use only sustainably sourced seafoods whenever possible.

We are also members of Local First Arizona and strive to use local sourced products whenever possible.





BREAKFAST BUFFETS

All breakfast packages include coffee, orange juice & water service.

CONTINENTAL BREAKFAST \$18

Individual yogurts, hand fruit, assorted cold cereals and oatmeal with toppings and assorted pastries

TRADITIONAL BREAKFAST \$26

Seasonal fruit display, assorted pastries and spreads, scrambles eggs with chives, hash browns with peppers & onions, smoked bacon and pork breakfast sausage

JUST BREAKFAST \$20

Scrambled eggs, smoked bacon and pork breakfast sausage, hash browns and a biscuit

BREAKFAST BURRITOS \$18

Flour tortillas, scrambled eggs, pico de gallo, cotija cheese with bacon and sausage, green chiles and hash browns. Served with salsa verde or salsa roja

BREAKFAST ADD-ONS

Fresh Fruit & Berries Platter (serves 12)	\$48 per platter
Breakfast Pastries & Spreads (serves 12)	\$40 per platter



BAKERY SELECTIONS

ASSORTED DANISH	\$40 / DOZEN
BAGELS WITH CREAM CHEESE	\$36 / DOZEN
ASSORTED SCONES	\$40 / DOZEN
ASSORTED MUFFINS	\$40 / DOZEN
GIANT CHOCOLATE CHIP COOKIES	\$40 / DOZEN
DOUBLE FUDGE BROWNIES	\$36 / DOZEN
LEMON BARS	\$36 / DOZEN

FRUIT & SNACKS

GRANOLA BARS	\$3 each
WHOLE FRESH FRUIT	\$4 each
GREEK YOGURT CUPS	\$4 each
TORTILLA CHIPS & SALSA	\$4 person
HOUSEMADE SNACK MIX	\$6 person
ASSORTED MOVIE THEATRE CANDY	\$6 each
FRESH BAKED CHURROS	\$4 each
SEASONAL FRUIT & BERRIES	\$8 person
(with honey yogurt dip)	





BREAK STATIONS

SNACK ATTACK

\$12

Snack mix, kettle chips, fresh baked cookies, popcorn

ASSORTED BEN'S SOFT PRETZELS

\$15

Fresh made salted, pepperoni and cinnamon sugar pretzels served with queso blanco, ranch and vanilla frosting



FRUIT & CHEESE BOARD

\$17

Assorted cheeses, grapes, berries, crackers, crostini, flat bread and spreads

Add Fresh Brewed Coffee, Iced Tea or Fruit Infused Water to any of the selections above for an additional \$2 per person





BOXED LUNCH SELECTIONS

Each boxed lunch includes choice of one sandwich/salad selection, chips and a cookie

EGG SALAD SANDWICH

CHICKEN & SWISS

HONEY CURED HAM & PROVOLONE

ROASTED TURKEY & PROVOLONE

GRILLED VEGGIE & PEPPER JACK

ITALIAN GRINDER

SONORAN CHOPPED SALAD

\$16 EACH

25 PERSON MINIMUM

BUFFET SELECTIONS

50 PERSON MINIMUM

CLASSIC AMERICAN COOKOUT \$22

Grilled hamburgers and hot dogs, baked beans, potato salad, kettle chips and fresh baked cookies

DELI BUFFET \$25

Mixed field greens salad, pasta salad, red skin potato salad, assorted sliced meats, cheeses, rolls and breads, seasonal fruit, cookies & brownies

TACO BAR \$28

Street style tacos with chicken al pastor, carne asada, calabacitas, cilantro lime rice, black beans, corn & flour tortillas, assorted salsas, shredded cheese, tortilla chips, mixed green salad with cilantro vinaigrette, guacamole & sour cream and churro bites with chocolate sauce

SMOKEHOUSE BBQ \$35

Baby back ribs, BBQ chicken, brown sugar baked beans, coleslaw, chopped salad with assorted dressings, cornbread muffins, assorted dessert bars





TEAM PRE-ORDER MENU

Order these ahead and we will have them ready at your requested time for pick up

HOT DOG BAR

\$9

All beef franks, brioche buns, traditional condiments

UPGRADE YOUR HOT DOG BAR
ADD \$3 per person

SONORAN STYLE DOGS

Bacon wrapped dogs, pico de gallo, chipotle may, cotija cheese and pickled red onions

CHICAGO STYLE DOGS

Poppy seed buns, pickle spears, green relish, tomato slices, sport peppers and mustard

PIZZAS

\$24

Our pizzas are made using our signature Ben's Soft Pretzel dough
Choice of Pepperoni, Cheese or Vegetarian
8 PIECES PER PIZZA - Recommend 2 slices per person

CHEESEBURGERS

\$10

Grilled 4oz burger, American cheese, seeded bun, ketchup and mustard



BAR SERVICES

\$200 SET UP FEE, WAIVED WITH \$550 IN SALES PER BAR

HOSTED BAR

Domestic Beer	\$6 each
Premium/Craft Beer	\$7 each
Hard Seltzer	\$8 each
House Wine	\$9 each
Boxed Water	\$4 each
Bottled Sparkling Water	\$4 each
Canned Soft Drinks	\$3 each
Assorted Juices	\$3 each

\$100 fee per bartender

Cash Bar: (1) Bartender required per 100 guests

Hosted Bar: (1) Bartender required per 75 guests

CASH BAR

Domestic Beer	\$7 each
Premium/Craft Beer	\$8 each
Hard Seltzer	\$9 each
House Wine	\$10 each
Boxed Water	\$5 each
Bottled Sparkling Water	\$5 each
Canned Soft Drinks	\$3 each
Assorted Juices	\$3 each

Cash Bars will provide a variety of (4) Beers: Domestic, Premium and Local for your guests' enjoyment.



BEVERAGE STATIONS

FRESH BREWED ICED TEA

\$28 / GALLON

AGUA FRESCA

\$35 / GALLON

WATERMELON, HORCHATA OR CUCUMBER-LIME

FRUIT INFUSED WATER

\$20 / GALLON

LEMONADE

\$28 / GALLON

PRICKLY PEAR LEMONADE

\$33 / GALLON

COFFEE OR HOT COCOA

\$33 / GALLON

PINEAPPLE ORANGE PUNCH

\$28 / GALLON

SUGAR FREE

3 GALLON MINIMUM
APPROXIMATELY 24 – 16oz SERVINGS

CATERING POLICIES

Service Charge & Sales Tax

22% service charge & 7.8% sales tax added to all items

Guest Guarantee

We require final guarantee of guest count at least 14 days prior to event date. We will prepare food and beverage for guest guarantee +5% (not to exceed 25 persons)

Cake Cutting

There is a \$75 cake cutting fee. We do not provide cake boxes

CATERING POLICIES

Alcohol Service

We support and comply with the responsible service of alcoholic beverages. In compliance with state and local laws we prohibit the service, possession and/or consumption of alcoholic beverages by minors, as well as individuals we deem as intoxicated. We reserve the right to discontinue alcohol service at our discretion at anytime.

Outside Food & Beverage

We do not permit any outside food or beverage (including alcohol) to be brought on to premises for your event.

Removal of Food & Beverage

We do not permit the removal of any remaining/leftover food and/or beverage items after your event.

Pricing

All prices are per person unless otherwise noted and subject to change.