



FLORIDINO'S
CATERING



Chicken
Alfredo



SIGNATURE MENU

Our signature salads and pastas transformed into a deluxe buffet presentation for a wide array of event types and price points to create an elevated experience for any occasion.

TIER ONE

\$12 per person

SALAD and DINNER ROLL

ONE ENTREE*

TIER TWO

\$18 per person

SALAD and DINNER ROLL

SELECT TWO ENTREES

TIER THREE

\$20 per person

SALAD and DINNER ROLL

SELECT THREE ENTREES

PASTA

ZITI Ziti noodles tossed in our marinara sauce*

ALFREDO Ziti noodles tossed in our special parmesan cream sauce

CHICKEN ALFREDO Ziti noodles and baked chicken tossed in our special parmesan cream sauce

BAKED SPAGHETTI Tender spaghetti noodles mixed with our special three cheese ricotta blend, eggs, and more cheese, topped in marinara sauce

BAKED LASAGNA Lasagna noodles layered with marinara sauce, fresh Italian sausage, seasoned ground beef and our special three cheese ricotta blend

VEGGIE LASAGNA Lasagna noodles layered with sautéed spinach, mushrooms, marinara sauce and our special three cheese ricotta blend

CHEESE TORTELLINI Vibrant tri-color cheese tortellini pasta filled with a blend of ricotta, romano, parmesan and asiago cheeses that are perfectly seasoned with select spices

CHICKEN PARMIGIANA Seasoned breaded chicken breast, smothered in marinara sauce and topped with mozzarella cheese +\$3.75/PP**

* Tier one pasta option is ziti marinara or ziti marinara baked with cheese.

** Only available as an upgrade on tiers two and three; chicken entree upgrades do not include any pasta, only chicken.

We accommodate dietary restrictions for gluten free, dairy free, vegetarian, and vegan upon request.

If your order is for 20 people or less, we recommend ordering a family meal. These can be ordered as a normal pickup order through the restaurant 480-812-8433 or catering 480-567-9736 ext 1.



SIGNATURE MENU

PASTA ADD-ONS

SAUSAGE & PEPPER TRAY*.....	\$175.00	DICED CHICKEN.....	\$5.00
MEATBALLS.....	\$1.40	<i>Seasoned, baked chicken breast</i>	
ITALIAN SAUSAGE.....	\$1.75	SEASONAL VEGGIES.....	\$1.65
MEAT SAUCE.....	\$1.65		

**Tray serves approximately thirty people. All other options priced per person.*

SALAD

HOUSE Iceberg lettuce, tomatoes, and cucumbers served with house italian and ranch dressing on the side

CAESAR Romaine lettuce, tomatoes, and croutons served topped with caesar dressing

ANTIPASTO Iceberg lettuce with tomatoes, cucumbers, ham, salami, provolone cheese, black olives and pepperoncinis topped with house italian dressing +\$2.50/PP

CHEF Iceberg lettuce with tomatoes, cucumbers, topped with ham and shredded mozzarella cheese with house italian dressing on the side +\$2.50/PP

GREEK Iceberg lettuce with tomatoes, cucumbers, crumbled feta cheese, greek olives and pepperoncinis topped with house italian dressing +\$2.50/PP

DINNER ROLL All tiers include one garlic herb dinner roll and butter per person

APPETIZER MENU

TRAYS

all trays serve approximately 35-50 people

FRESH SEASONAL FRUIT.....	\$70
FRUIT AND CHEESE.....	\$80
GARDEN VEGGIE.....	\$70



BRUSCHETTA

MINIMUM OF 75 PIECES.....	\$0.85
<i>CHOICE OF: TOMATO & BASIL OR CREAMY ARTICHOKE</i>	



PIZZA MUFFINS

SIGNATURE FLAVORS.....	\$15.39 per Dozen
<i>ORIGINAL</i> Ham, ground beef, sausage, and mozzarella cheese	
PEPPERONI	

CHEESE Mozzarella cheese and pizza sauce

PREMIUM FLAVORS.....	\$17.99 per Dozen
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SPICY CHICKEN Chicken breast with spicy buffalo sauce, cheddar and mozzarella cheese

BBQ CHICKEN Chicken breast, bacon and onions with BBQ sauce and mozzarella cheese

GOURMET WHITE Our secret white sauce made with ricotta, garlic, and a blend of herbs rolled with sliced tomatoes and mozzarella cheese

VEGGIE MUFFINS Mozzarella, tomatoes, olives, mushrooms, onions, and green peppers



INDULGENCE MENU

DESSERT

MINI CANNOLI.....	\$40	COOKIES Chocolate Chip.....	\$9
BROWNIES.....	\$36	COOKIES Double Chocolate.....	\$12
LEMON BARS.....	\$36	COOKIES Peanut Butter.....	\$19
<i>Offered by the dozen</i>			
BREAD PUDDING.....	\$45/pan	CHEESECAKE.....	\$3.50/slice

DINNERWARE

BLACK FOAM PLATE + BLACK PLASTICWARE.....	\$0.50
PLASTIC CRYSTAL DINNER PLATE + PLASTICWARE.....	\$2.00
Add a crystal dessert or appetizer plate.....	\$0.50
CHINA DINNER PLATE + STAINLESS FLATWARE.....	\$3.00
LINEN NAPKIN.....	\$2.00
CHARGER PLATE.....	\$1.00

Black, gold, silver, rose gold, grey wood + dark wood

All items priced per person. Images available in lookbook.

BASIC WHITE FOAM PLATE + WHITE PLASTICWARE.....	\$0.00
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Included and available upon request

For less formal Full Service events or events with rolls or Chicken Parmigiana, we recommend upgrading to our black plate package. It is sturdier than our standard white plate and utensils. For weddings or more formal events, we recommend our plastic crystal package to achieve an elevated look versus our foam plate packages. Our china package is available only to events with service staff added. This package requires additional time for the service staff due to the weight and time it takes to clear the tables and clean the dishes. Clients are always welcome to provide their own dinnerware.



“Seize the moments of happiness, love and be loved! That is the only reality in the world, all else is folly.”

-LEO TOLSTOY

SERVICE OPTIONS

FULL SERVICE

Elevate your next event with our deluxe buffet set up and breakdown. With extravagant greenery and decor, display trays, glass dressing bottles, and deluxe stainless steel chafers, your event is sure to wow your guests!

Full Service events are 15% of your invoice (a minimum of \$150). They include both the preparation of the menu and staffing, the set up and break down of our deluxe buffet, and all buffet supplies.

DELIVERY & TIMING

Delivery for Full Service starts at \$75 within 15 driving miles. Additional miles will be charged \$1/per mile both directions.

Pick up of buffet is within two hours of your event start time. For example, your event starts at 6pm, we will finish setting up by 5:45pm and will arrive at 8pm to begin breakdown of the buffet unless given an earlier time.

Large events may benefit from a double-sided buffet depending on your schedule. Generally we recommend a double-sided buffet for events over 75 people.

Double buffet set ups (two separate identical buffets) are available upon request for large groups and those on a tight schedule for an additional service fee. We recommend this option for groups with 150 or more people (with a single double sided buffet it can take up to 40 minutes to serve 150 people). Multiple buffet set ups may increase the time needed for us to prepare the buffet.

For all service options, payment is due seven days prior to your event.



FULL SERVICE UPGRADES



CUSTOM MENU

Want to really wow your guests? Then have our talented artist Missy create an extra large, beautiful handwritten menu to display. Your guests will be able to see all their yummy choices beforehand! It's especially helpful for groups with dietary restrictions; they don't have to question if their dietary needs will be met.

Rent your custom menu and display easel for \$100.

The Full Service package comes with signs in front of each chafing dish, as shown on the previous page. Actual chalkboard frame and easel may vary; we will do our best to accommodate your request. Subject to availability.

CUSTOM FLORALS

Talk about an elevated buffet set up! For wedding buffets, we can customize our luxury greenery to include faux florals in your wedding colors at no additional cost to you.

The Full Service package comes with luxury greenery automatically. For custom faux florals, please be sure to advise us of your color scheme.



**VIEW OUR LOOKBOOK FOR MORE
EXAMPLES OF OUR BUFFETS!**
FLORIDINOS.NET/CATERINGREQUEST



SERVICE OPTIONS

SERVICE EXPRESS

Create the appearance of a Full Service event without the price tag!

Our Service Express buffet set up is packaged for easy transport. We will set up the buffet as shown and leave you to enjoy! You have 48 hours to return the entire buffet set up. All you have to do is pack it up and bring it back with any hotboxes or hotbags and wheels.

Our Service Express package is \$75. If your order requires more than three chafing dishes, each additional rental is \$10, saving you from purchasing multiple packages! Limit two additions per package. Additional bins or bags may be provided for return with additional chafing dishes. Delivery for Service Express starts at \$50 within 15 driving miles. Additional miles will be charged \$1/per mile both directions.



BUFFET RETURN SYSTEM



All items will fit inside the bin. The bin has wheels and a handle for easy transport! Simply stack your chafers, stack the trays, stack the lids and place on the side, clear bowls can fit on-top of the greenery. All the greenery, utensils, signs, vines, and tablecloth will fit. *Ta-dah!*

EXAMPLE BUFFET CHECKLIST

- Stainless steel chafers (2)
- Fuel holders & covers (2)
- Tongs and serving spoons (2)
- Clear trays and plate rests (2)
- Buffet signs (2)
- Clear bowls (2)
- Vines and tablecloth (1)
- Salt, pepper, parmesan cheese, & red pepper shakers (1 set)
- Butter dish (1)
- Basic white dinnerware

For all service options, payment is due seven days prior to your event. Vines and signs may be substituted with comparable options. You have 48 hours to return the set up and any food warmers. Additional time may be available depending on the time of year, but no guarantees! In the unlikely case you decide to not return our items... Failure to return the buffet set up will result in a \$400 charge. Failure to return a hotbox will result in a \$400 charge per hotbox.



THE FINE PRINT

SPECIAL MEAL REQUESTS

We are able to accommodate dietary allergies. Please advise on any dietary requests (gluten free, dairy free, vegetarian, or vegan) with your attendance guarantee seven days prior to your event. Depending on the amount of requests, meals will be plated individually or an additional chafing dish will be required.

ATTENDANCE GUARANTEE

For all Full Service events, Service Express events, and deliveries over \$1,000, the expected guest attendance head count is due by noon seven days prior to your event. Once confirmed, the amount cannot be reduced. If minor additions need to be made, the additional attendance number is due two days prior to your event by noon. For deliveries under \$1,000 and pick up orders, the final attendance number is due by noon four days prior to your order. If you need to make minor additions, please advise one day prior to your order by noon.

SERVICE AND DELIVERY FEES

The service package you choose will be influenced by your menu and the type of event you are hosting. We are happy to work through the options with you to ensure a perfect fit for your special event. *Full Service* is 15% of the total invoice, with a minimum of \$150, and a delivery fee starting at \$75 for events without servers. For Full Service events, you may opt to hire servers to help keep the buffet stocked, clean the tables, and more (delivery would be the standard \$35 if our staff is not leaving the venue). Special requests are almost always no problem, some just might require more time. Our servers start at \$30 per hour with a minimum of two hours. Most events we recommend one hour for cocktail/appetizers, one hour for dinner, and one hour for clean up. *Service Express* is \$75, with additional chafing dishes available for \$10 each, and a delivery fee starting at \$50. *Standard delivery* starts at \$35 within 15 driving miles (30 miles round trip). For orders over 15 miles, an additional charge of \$1 per mile both directions will be added. Delivery is structured based on distance and transportation of varying amount of supplies based on your service option. For orders whose delivery time is over one hour round trip, we charge a personnel fee of \$20 per hour for each staff member for time spent traveling to the event location. We do not add gratuity to any catering orders. Any service or delivery fees are not gratuity. Additional gratuity is at the discretion of the client. It is never required, but always appreciated.

DEPOSITS AND PAYMENTS

For Full Service, Service Express, and deliveries or pick-up orders over \$1,000, a date deposit of \$100 is required to secure your order. This deposit is non-refundable and will be applied to your final invoice. If you need to change the date of your order, the deposit can be applied to a future order within 30 days of your original event date. For Full Service and Service Express events, an additional deposit of 25% of the current estimate and signed contract is due 45 days prior to your event. If your event is within 45 days, the 25% deposit and signed contract is due within three days of estimate confirmation. Inquire about the refund structure on this deposit. This deposit of 25% will also be applied to your final invoice. Final payment for Full Service, Service Express, and deliveries over \$1,000 are due seven days prior to your event. If your expected guest attendance changes, you will be sent an updated invoice prior to completing payment. If you need to make minor additions, an additional invoice will be sent once received up to two days prior and is due upon receipt. Payment is due three days prior for standard deliveries under \$1,000 and pick up orders.

STRAWBERRY HILL

Please see page 12 for additional requirements for events at Strawberry Hill or similarly distanced events.

590 N. Alma School Rd., Ste. 35, Chandler, AZ 85224

Catering Phone: 480-567-9736 ext 1 (call or text)

Restaurant Phone: 480-812-8433

Email: catering@floridinos.net



FREQUENTLY ASKED QUESTIONS

Q: How far in advance should I book my event?

A: It depends on your event and the level of service you will require. We are proud that we can accommodate last minute requests more often than not, but to ensure proper staffing, delivery, and availability of menu items we recommend reaching out as soon as you are ready!

Q: What is Service Express?

A: Service Express is an affordable option for smaller events to comfortably have an elevated buffet experience without the price tag of Full Service. Service Express events include all of the displayware (two chafing dishes, sternos, serving utensils, bread baskets, trays, vines, signs, condiments, etc. to set up a buffet). A staff member will arrive with all the supplies to set up your buffet, load the buffet with your food, and leave you and your guests to enjoy. Voilà! You don't have to lift a finger until you're ready to eat. You have 48 hours to return the entire buffet set up. All you have to do is pack it up in our bin with wheels designed for easy transport and bring it back. You will have a contract listing all items we expect back. Two chafing dishes are included in the \$75 price; additional chafing dishes will be charged \$10 per chafing dish (additional transport methods may be provided based on size). This package is not available for events with servers through Floridino's (Full Service must be used). The Service Express package is a flat fee of \$75. This is not a gratuity. Delivery is priced as listed above. Please note this price reflects three chafing dishes. Depending on the size of your order, you may require more than one package or an additional chafing dish. We're here to guide you through the process.

Q: What is Full Service?

A: A Full Service package is designed to create a buffet experience that leaves you wow-ed. It includes all of the displayware (chafing dishes, sternos, serving utensils, bread baskets, trays, vines, signs, condiments, etc. to set up a buffet). A member of our staff will set up the buffet with custom vines, faux flowers, and decor - as if a buffet of Floridino's wasn't enticing enough on it's own! Your food will be placed into the chafing dishes and displayed to your preference level (based on your event start time), with the back up food kept warm for hours in hotboxes nearby. Our staff will leave for two hours so you can enjoy and return to break down the buffet and box up any leftovers you might have. The Full Service package is a customer favorite for larger events, holiday parties, and weddings. Unlike other restaurants, we do not require servers to be hired for Full Service. Another way you can elevate your event without increasing your budget. The Full Service package is charged at 15% of your total invoice, with a minimum of \$150. This is not a gratuity. Delivery is priced as listed above.

Q: Can I add a la carte items to my Full Service or Service Express package?

A: It depends on the item and your package - inquire for details.

Q: What is the difference between Service Express and Full Service?

A: Both options provide elevated buffet food service. With Service Express, you are charged a flat rate per package. It includes set up of the buffet only (not break down). It's your responsibility to return the items within 48 hours. Full Service is priced off your invoice and includes both set up and break down of the buffet. Full Service has been a favorite for weddings and larger events as the deluxe chafing dishes and decor create an elegant ambiance. Full Service is the deluxe option and has the opportunity to utilize our upgraded decor (faux flowers, food stands and display, etc.).



FREQUENTLY ASKED QUESTIONS

Q: How much does hiring servers for my event cost? And how many will I need?

A: Hiring our servers starts at \$30 per hour per server. Depending on your event you may require a 'Catering Lead' - our team will advise on details if required. A few factors come into play when deciding on how many servers you will need. Requesting tasks like water service, cake cutting, setting tables, using china vs disposable dinnerware, etc. will change how many servers you will need and for how long. Depending on how far you'd like us to travel, a personnel fee of \$20 per hour per server may apply. Once we have an idea of your event timeline and requests, we will advise on how many servers are needed.

Q: Can you come up with a sample menu?

A: Absolutely, I set up our sample menus through our complimentary tastings. This tasting gives you samples of our menu items and then we build a quote based on the options that best fit you. This does not lock you into anything or cost a dime, just gives us 30-45 minutes for you to try the food and go over any questions after.

Q: Can you break it down as a per person cost?

A: Yes, it will be per person; each tier is priced per person (price subject to change). Our portion sizes are huge. We have been doing this for many years and have yet to ever run out of food.

Q: Do you offer alcohol service?

A: We do not offer any alcohol services.

Q: Do your packages include plates, flatware, etc.?

A: Our packages include disposable white styrofoam dinnerware at no additional cost upon request, black plastic dinnerware at \$0.50 per person, crystal plastic dinnerware at \$2 per person, and white china with silver flatware at \$3 per person; customers are more than welcome to provide their own. We also have linen napkins and different charger options available for rent. See the dinnerware section for recommendations based on your event.

Q: Do you set up and clean up? Can you help with special requests?

A: We set up and clean up the buffet area with the Full Service option and set up only with Service Express. As for other things - water service, cake cutting, passed appetizers, table bussing - inquire for details on how our team can assist your event.

Q: How is the food served?

A: We only offer buffet style. Depending on your time available to enjoy the meal, we might recommend the following: if it is over 75 people, we recommend a double-sided buffet and if you are closer to 150-200+ people, we now offer a second buffet set up for an additional fee.

Q: Do you offer linens?

A: We provide linens for the buffet with Service Express and Full Service, but not for the guest tables.



THE FINE PRINT

LONG DISTANCE WEDDINGS

CABINS ON STRAWBERRY HILL

We are thrilled to be a preferred vendor with Cabins on Strawberry Hill. Due to the distance from Floridino's in Chandler, AZ to Strawberry Hill, AZ we have some specific requirements. These requirements are also standard for other venues with a similar travel time (delivery fee may vary depending on miles and time traveled) or orders outside the Phoenix Valley.

ORDER REQUIREMENTS

These requirements apply to all orders outside the Phoenix Valley area. Inquire for more details.

The minimum spend is \$2,500 prior to any taxes or service fees.

The delivery fee is \$255 plus a personnel fee of \$20 per hour per person. We include one hour of travel time in our deliveries. Depending on the time of year, outside factors could cause an increase in travel time (ie spring break, holiday weekends, etc.).

Due to the distance, we require a minimum of two servers for each event. Depending on your headcount and needs, you may require more servers. We also strongly request that our staff is to leave the venue by 8pm.

Each event requires our Full Service package which is 15% of your invoice.

We do not add an automatic gratuity on any invoice.

MENU AVAILABILITY

Certain items do not travel the distance as well as others, but we will advise you when creating your menu. Rest assured our hotboxes can keep food warm for up to six hours. We also have cool bags for transporting salads and desserts.

See page 9 for an overview of special meal requests, attendance guarantee, and deposits and payments. See page 6-7 for information on our Full Service package and upgrades.

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