



FULL SERVICE + SERVICE EXPRESS EVENTS MENU

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

Marisa Lockwood, Catering Coordinator

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

Restaurant Phone: 480-812-8433

Email: catering@floridinos.net

Complete your catering request form here:

floridinos.net/cateringrequest

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 \$13 per person. Ziti marinara served with house or caesar salad and dinner roll.

TIER TWO \$19.75 per person. Select two entrees, includes house or caesar salad and dinner roll.

TIER THREE \$22 per person. Select three entrees, includes house or caesar salad and dinner roll.

PASTA

ZITI Ziti noodles tossed in our marinara sauce. Option to bake with cheese.

ALFREDO Ziti noodles tossed in our special parmesan cream sauce

CHICKEN ALFREDO Ziti alfredo with baked chicken added

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

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

*** Chicken entree upgrades replaces a pasta selection in chosen tier.*

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 online - see the 'Casual Catering Menu' for details.



PASTA ADD-ONS

SAUSAGE & PEPPER TRAY (serves ~50) \$180.00

MEATBALLS \$1.55/each

ITALIAN SAUSAGE \$1.90/each

MEAT SAUCE \$1.80/per person

SEASONAL VEGGIES \$1.80/per person

SALADS

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*

CHEF Iceberg lettuce with tomatoes, cucumbers, topped with ham and shredded mozzarella cheese*

GREEK Iceberg lettuce with tomatoes, cucumbers, crumbled feta cheese, greek olives and pepperoncinis*

* Upgrade of \$2.50 per person

APPETIZER MENU



PIZZA MUFFINS

SIGNATURE FLAVORS \$16.69 per Dozen

PEPPERONI or ORIGINAL Ham, ground beef, and sausage

PREMIUM FLAVORS \$19.49 per Dozen

SPICY CHICKEN Chicken w/spicy buffalo sauce

BBQ CHICKEN Chicken, bacon and onions w/BBQ sauce

BRUSCHETTA

Choice of: tomato basil or creamy artichoke

MINIMUM OF 75 PIECES per flavor \$1/ea

GRAZING TRAYS

Serves ~ 50 people

FRESH SEASONAL FRUIT \$70

FRUIT AND CHEESE \$85

GARDEN VEGGIE \$70

Add-on crackers to a tray (50) \$35

All prices subject to change. All items subject to tax and eligible for service charge depending on package chosen.



INDULGENCE MENU

DESSERT

Offered by the dozen

MINI CANNOLI \$41
BROWNIES \$37
LEMON BARS \$37

Cookies

Chocolate Chip \$9.50
Double Chocolate \$19.50
Peanut Butter \$19.50

BREAD PUDDING

\$46.50/pan

CHEESECAKE

\$4.25/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

NEW Linen 'Feel' Napkin / \$0.75

Charger Plate: Black, gold, silver, rose gold, grey wood + dark wood / \$1.00

Above priced per person. Images available in lookbook.

NEW Mini Silver Disposable Appetizer Forks

\$7.00 per case of 48

CUSTOM DINNERWARE ORDER: *Depending on your date and headcount, we can look at special ordering dinnerware for you. This option requires purchase of all material; for example you have 80 people but it comes 200 per case, you would be charged for the base not per person. Inquire for details.*

Basic white foam plate and white plasticware is included at no cost and available upon request. All packages come with white paper napkins. 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 (or custom order) 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.



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 \$250). It includes 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 break down of the buffet unless given an earlier time.

All events may benefit from a double-sided buffet depending on your schedule. We strongly 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. Multiple buffet set ups may increase the time needed for us to prepare the buffet.



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. →



Subject to availability. All prices subject to change.

SERVICE OPTIONS

Our Service Express package is \$75. If your order requires more than two chafing dishes, you can add on up to two more chafing dishes for \$10 each! Additional bins or bags may be provided for return with additional chafing dishes. Delivery for Service Express starts at \$50 within 15 driving miles and up to 8% of the invoice. Additional miles will be charged \$1/per mile both directions. Servers cannot be added to this package.



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

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. A card is kept on file and will not be charged without notice.

- 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



THIS PACKAGE IS NOT AVAILABLE FOR WEDDINGS. WEDDINGS SEE FULL SERVICE.

THE FINE PRINT

RETAINERS AND PAYMENTS

For Full Service, Service Express, and deliveries or pick-up orders over \$1,000, a non-refundable date retainer of 10% is required to secure your order. This retainer is non-refundable and will be applied to your final invoice. If you need to change the date of your order, it can be applied to a future order within 30 days of your original event date. For Full Service and Service Express events, an additional retainer of 25% of the current estimate and signed contract is due 90 days prior to your event. If your event is within 90 days, the 25% retainer and signed contract is due within three days of estimate confirmation. Inquire about the refund structure on this retainer. This retainer 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.

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.

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. See *previous pages* or the *FAQ* on the following pages for more information.

LONG DISTANCE EVENTS (OUTSIDE THE VALLEY)

Please see the last page for long distance weddings - some items are not available for travel and there is a minimum spend.

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.

FAQS

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 by completing the correct request form online at floridinos.net/cateringrequest.

Q: Do you offer alcohol or beverage service?

A: We do not offer any alcohol or beverage services. We recommend asking your bartender.

Q: Can you come up with a sample menu?

A: Absolutely, we set up our sample menus through our complimentary tastings for weddings and large events. You get to experience our menu and we build a quote based on the options that best fit you. This does not lock you into anything, just gives us 30-45 minutes for you (and up to 5 additional guests) to try the food and go over any questions after.

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

A: Our packages include disposable white styrofoam dinnerware at no additional cost upon request. See the dinnerware section for additional recommendations based on your event.

FAQS CONT.

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 starts at \$50 within 15 driving miles and up to 8% of the total invoice. This package is not for weddings.

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 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. Additional time subject to availability; maximum two hours added at \$50 per hour. 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 \$250. This is not a gratuity. Delivery starts at \$35 with servers and \$75 without servers within 15 driving miles.

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 50 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, but not for the guest tables.

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

A: It depends - 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; it is the deluxe option and has the opportunity to utilize our upgraded decor (faux flowers, food stands and display, etc.).

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'. A few factors come into play when deciding on how many servers you will need. Requesting tasks like 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 \$30 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: 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 - cake cutting, passed appetizers, table bussing - inquire for details on how our team can assist your event.

[CLICK HERE TO REQUEST WEDDING](#)

THE LONG DISTANCE FINE PRINT

MINIMUMS AND FEES

a) Long distance events automatically opt-in for Full Service. Minimum spend is \$3,000 prior to any fees or taxes. Weddings April-May and Nov-Dec may be subject to a \$4,000 minimum depending on the day, inquire for details. If you do not meet the minimum, the remaining balance will be added to the invoice. **b)** Special requests are almost always no problem, some just might require more time for our staff. 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. Minimum of two servers required for all events over 75 people. For events under 75 people, we provide a 'Lead Server', inquire for details. We will advise based on your specific needs. We strongly request that our staff leave by 8pm at the latest to make the drive back. **c)** The delivery fee starts at \$75 with an additional charge of \$1 per mile both directions for events over 30 miles round trip. 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 \$30 per hour for each staff member for time spent traveling to the event location. **d)** 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.

RETAINERS AND PAYMENTS

A non-refundable date retainer of 10% is required to secure your desired date. This deposit is non-refundable and will be applied to your final invoice. In addition, a retainer of 25% of the total current estimate is due 180 days prior to the Event. This 25% retainer is refundable on a scale outlined in the contract. Final payment is due fourteen days prior. If additions need to be added or your event incurs additional charges the day-of, you will be sent an additional invoice due no later than 48 hours after your event.

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

The expected guest attendance head count is due by noon fourteen 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.

MISCELLANEOUS

We do not offer any alcohol or beverage services.

We do not offer our White China package or Chargers for long distance events.

We provide linens for the buffet, but not for the guest tables.

We have hotboxes that keep food warm for up to six hours and cool bags for transporting salads and desserts.

Can't find what you're looking for? Some items travel better than others. Inquire for details.