



AIOLIBURGER.COM

10652 N 32ND ST • PHOENIX, AZ 85028 • 602.971.5555

TASTE OF THE MEDITERRANEAN

\$20.00++ per person

APPETIZERS

Choice of two:

COMPRESSED MELON & PROSCIUTTO SKEWER

vanilla bean infused cantaloupe // honey infused honeydew melon // italian prosciutto

GARDEN TOMATO & MOZZARELLA BRUSCHETTA

chifonade basil // red onion // minced garlic // balsamic reduction

ROASTED EGGPLANT & SUN DRIED TOMATO BRUSCHETTA

roasted eggplant puree // sundried tomato // golden raisins

PROSCIUTTO & ASPARAGUS BRUSCHETTA

grilled prosciutto wrapped asparagus // farmers cheese // arugula // lemon zest

FIG & APPLE

mascarpone cheese // dried figs // clover honey // granny smith apple // micro herbs

ENTREE

Guests can create their own Pita Sandwich with an assortment of protein, salads and accouterments

PROTEIN OPTIONS

Pre-Select Two

gyro meat // grilled chicken // felafel

ACCOUTERMENTS

cucumber yogurt sauce // crumbled feta // chopped tomatoes // pickled red onion
english cucumber // sun-dried tomato // crisp romaine lettuce
greek olives // balsamic vinaigrette

SALAD

antipasto salad // arugula // ridicio // cherry tomato // fresh mozzarella cheese
prosciutto rose // marinated artichokes // herb oil // balsamic reduction

TASTE OF THE SOUTHWEST

\$22.00++ per person

APPETIZERS

Choice of two:

ECUADORIAN SHRIMP CEVICHE

lime zest // roasted vegetable & orange tomato sauce // avocado puree // fresh cilantro

CHILI LIME SCENTED TORTILLA CHIPS

house made tortilla chips // chili & lime // fresh guacamole // chipotle salsa // salsa fresca

SOUTHWEST EGGROLLS

pulled chicken // sofrito // sharp cheddar // caramelized onion
roasted corn // cooling cilantro sauce

ENTREE

Guests can create their own Tacos with an assortment of protein, salsas and accouterments

FLOUR TORTILLAS

PROTEIN OPTIONS

Pre-Select Two

grilled marinated skirt steak // chicken tinga
"cochanita pibil" pineapple & orange braised pork // fajita veggies

ACCOUTERMENTS

black beans // avocado // marinated cherry tomato // pickled red onion
roasted red peppers // queso fresco // sour cream // bacon
shredded lettuce // cilantro

SALSA

tomatillo salsa // salsa fresca

DESSERT

CRISPY CHURROS

spanish chocolate // cinnamon sugar

TASTE OF THE SOUTH

\$25.00++ per person

APPETIZERS

Choice of two:

CHILLED PEACH GAZPACHO

raspberry coulis // fresh mint

FRIED GREEN TOMATO SLIDERS

herb breaded green tomatoes // goat cheese // bacon // lemon arugula
black pepper aioli // toasted mini brioche bun

TRUFFLED DEVILED EGGS

sugared bacon // smoked paprika

ENTREE

BUTTERMILK FRIED CHICKEN

24 hour marinated breast piece and leg or thigh

NORTH CAROLINA PULLED PORK SANDWICH

braised pork with vinegar based bbq sauce // brioche slider bun

SALSA

tomatillo salsa // salsa fresca

APPETIZERS

Choice of two // each additional +\$3 pp

BOURSIN CHEESE MASHED POTATOES

COUNTRY STYLE GREEN BEANS

BRAISED BACON COLLARD GREENS

PAN GRAVY

THREE CHEESE MAC AND CHEESE

GOURMET WRAPS

\$14.00++ per person

Pre-Select 3

“ITALIANO” TURKEY WRAP

Pesto Flavored Tortilla // Sundried Tomatoes
Rosemary Turkey Breast // Fresh Mozzarella
Basil Garlic Aioli

SOUTHWEST CHICKEN WRAP

Chipotle Chili & Peppers Flavored Tortilla
Chili Rubbed Chicken Breast // Fresh Avocado
Cheddar Cheese Chipotle Aioli

ROAST BEEF WRAP

Roasted Red Pepper Flavored Tortilla
Aged Swiss Cheese // Grilled Asparagus
Caramelized Onion Horseradish Aioli

VEGGIE WRAP

Garden Spinach & Vegetables Tortilla
Grilled Asparagus // Roasted Portobello Mushrooms
Roasted Red Peppers // Brie Cheese
Roasted Garlic Aioli

MEDITERANIAN SALAD

Antipasto Salad, Arugula, Ridicio, Cherry Tomato,
Fresh Mozzarella Cheese, Rose, Marinated Artichokes,
Herb Oil, Balsamic Reduction

ADD ONS

MELON & PROSCIUTTO SKEWER +\$2

vanilla bean infused cantaloupe // honey infused
honeydew melon // italian prosciutto

BAGGED CHIPS +\$1

CANNED SODA +\$1



— Definitions & Explanations —

Truck Fee: May be calculated into your contract based on distance driven, staff needed to execute your event, supplies for the truck to service your event etc. Fees and prices may fluctuate based on time/day/seasonality. This amount will be contracted but subject to change with client's updates should they differ from original agreement (i.e: location change/extreme guest count)

Drop Off & Set Up Fee: May be calculated into your contract based on distance for delivery of catered event and set up materials/requirements. Fees and prices may fluctuate based on time/day/seasonality. This amount will be contracted but subject to change with client's updates should they differ from original agreement (i.e: location change/ extreme guest count)

Service & Administration Fee: 18% of final bill inclusive of taxes, will be added for Staff Gratuity/Service and Administration costs.

Taxes: Calculated based on city of event. All items on final bill will be taxed, less the 18% Service and Administration fees.

Food & Beverage Minimum: Amount contracted that the client must meet to utilize services. This amount does not include extra set up/delivery/truck fees, service or administration fees, or sales tax. Pricing for any event may vary based on seasons, menu selection and availability. Each event is different and all details will be reviewed before the event.

*Should the client not meet the F&B minimum after event has actualized, the difference to meet the minimum will be added to the final bill and taxed.

Attendance: Term listed for ESTIMATED guest attendance. Attendance is used to standardize and set the Food & Beverage Minimum, service time, staffing & space capacity.

Guarantee: One week prior to event, or 7 Business days - Aioli will contact client to retrieve the number of "Guaranteed" guests at the event. Should the number increase beyond the estimated attendance — the Food & Beverage minimum is officially amended to reflect. After the event actualizes, the invoice will reflect the Guarantee number (even if a lower number of guests are in attendance at actual event.)

Invoice: After event has actualized, final numbers will be calculated and the client will be sent an invoice with final balance due; amount will be charged to pre-arranged form of payment on file.

Proposal: Documented outline of requests by client, listing proposed pricing, menu, set up options and estimated financial details. This document is not contractual and can be

BEO (Banquet Event Order): This document is a form of contract for the event. Outline will be the Food & Beverage minimum along with policies and procedures. This event form must be signed and returned with a valid form of deposit/payment to be held on file. Details and items on the BEO are subject to updates and changes through the event planning process.

Credit Card Authorization Form: Document provided to hold for deposit/payments or invoicing after event actualizes.