



AIOLIBURGER.COM

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



STREET TACO BUFFET

\$12++ Per Person

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

ALL SERVED ON CORN OR FLOUR TORTILLAS

PROTEIN OPTIONS

Pre-Select Two

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

ACCOUTREMENTS

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

ON-THE-SIDE

chili lime scented tortilla chips & salsa fresca

ADD ONTO YOUR BUFFET (additional \$2 per person)

churros // glass bottled mexican sodas // elote

WRAP & RUN BUFFET

\$10++ Per Person

PRE-SELECT TWO WRAPS

"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 red peppers roasted
portobello mushrooms // brie cheese // roasted garlic aioli

SIDES

BAGGED CHIPS MIXED GREEN SALAD

greens // pickled red onions // cherry tomatoes cucumber // ranch or vinaigrette dressing

ADD ONS

MELON & PROSCIUTTO SKEWER – (additional \$2 per person)

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

BAGGED CHIPS – (additional \$1 per person)

CANNED SODA – (additional \$1 per person)

MENUS OFFERED BUFFET STYLE

TASTE OF THE SOUTH

\$18++ Per Person

APPETIZERS

Choice of two (additional \$2 each per person):

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

SIDES

Choice of two (additional \$2 each per person)

BOURSIN CHEESE MASHED POTATOES

COUNTRY STYLE GREEN BEANS

BRAISED BACON COLLARD GREENS

PAN GRAVY

THREE CHEESE MAC AND CHEESE

MENUS OFFERED BUFFET STYLE

TASTE OF THE MEDITERRANEAN

\$15++ Per Person

APPETIZERS

Choice of two (additional \$2 each per person):

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 // ridiccio // cherry tomato // fresh mozzarella cheese prosciutto rose // marinated artichokes // herb oil // balsamic reduction

MENUS OFFERED BUFFET STYLE

TASTE OF THE SOUTHWEST

\$15++ Per Person

APPETIZERS

Choice of two (additional \$2 per person):

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

MENUS OFFERED BUFFET STYLE

TASTE OF ASIA

\$15++ Per Person

APPETIZERS

Choice of two (additional \$2 per person):

VEGETABLE OR PORK POTSTICKERS

CHICKEN OR PORK SHUMAI DUMPLING

SEA SALT EDAMAME

CALIFORNIA ROLLS

crab // avocado // cucumber // nori

MANDARIN ORANGE SALAD

mandarin oranges // mixed greens // edamame // grilled red peppers // crispy chow mein
// shaved almonds // miso orange vinaigrette

ENTREE

CHOW MEIN

egg noodles // assorted vegetables // soy sauce // garlic

ASIAN CHICKEN STIR-FRY

soy braised chicken thighs // broccoli // red peppers // carrots // bean sprouts // hoisin
sauce // garlic chili sauce

ORANGE CHICKEN

fried chicken thighs // orange // garlic // ginger

MENUS OFFERED BUFFET STYLE

TASTE OF INDIA

\$18++ Per Person

APPETIZERS

Choice of two (additional \$2 per person)

POTATO AND PEAS SAMOSAS

potatoes // peas // mint // tamarind chutney

VEGETABLE PAKORA

assorted vegetables // tamarind chutney

CURRY SALAD

mixed greens // black raisins // red peppers // shaved carrots // coconut // curry vinaigrette

ENTREE

GRILLED CHICKEN TIKKA MASALA

creamy tomato sauce // masala chicken // onion // garlic // chili's

SAAG PANEER

spinach // paneer cheese // fenugreek // garlic // cumin // cream

DIPS

mango chutney // roasted red pepper hummus

MENUS OFFERED BUFFET STYLE

BREAKFAST BRUNCH

\$14++ Per Person

ENTREE

Choice of three (additional \$2 per person)

YOGURT PARFAIT
SAUSAGE & CHEESE FRITADA
BREAKFAST SAUSAGE, EGG & CHEESE BURRITO
BACON, EGG & CHEESE BURRITO
ROASTED VEGGIE, EGG & CHEESE BURRITO

\$9++ Per Person

Acai Berry Bowl Station

Toppings

granola // coconut shavings // berries // honey // chia seeds

SIDES

COUNTRY STYLE POTATOES
BACON
SAUSAGE
FRESH FRUIT
ASSORTED PASTRIES & MUFFINS
TOAST WITH ASSORTED BUTTERS & JAMS

CATERED APPETIZERS

SMALL BITES

Served as appetizer stations

Choice of 2 Appetizers = \$6.00 Choice of 3 Appetizers = \$9.00 Choice of 4
Appetizers = \$12.00

COMPRESSED MELON & PROSCIUTTO SKEWER

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

GARDEN TOMATO & MOZZARELLA BRUSCHETTA

chiffonade 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 BRUSCHETTA

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

CHILLED PEACH GAZPACHO

raspberry coulis // fresh mint

FRIED GREEN TOMATO SLIDERS

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

TRUFFLED DEVILED EGGS

sugared bacon // smoked paprika

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 // soafrito // sharp cheddar caramelized onion roasted corn // cooling cilantro
sauce

ELOTE

Available 'On the Cob' or 'Off'

Roasted Sweet Corn // Cotia Cheese // Cilantro-Lime Mavo // Paprika

TERMS & CONDITIONS

BILLING

Initial Deposit due at signing will be credited towards complete invoice. Following the event, any remaining balance and additional charges will be calculated for client review. Final payments must be made within 3 Business days post event.

GUARANTEE

The guarantee is required ten business days prior to the function. If no guest count is received than the contracted expected number will stand. The final billing is based on this guarantee or actual attendance, whichever number is greater.

MENU CHANGES

The Chef has the right to make any menu changes and price changes based on availability & seasonality.

FOOD & BEVERAGE MINIMUM

The food and beverage minimum contracted is the amount client must meet to utilize services. This amount does not include extra set up/delivery/truck fees, service or administration fees, or sales tax.

EVENT PRICING & FEE

Pricing for any event may vary based on seasons, menu & availability. Each event is different, and all details will be reviewed before the event.

SERVICE CHARGE & GRATUITY / TAX

A automatic service and gratuity fee of 20% is calculated based on your food and beverage minimum. Tax is calculated based on the city sales tax which the event takes place.

HOLD & HARMLESS

To protect and defend hold harmless the Oakwood-Fire Pizza, Food Trailer, Event Staff / Managers and Owners; from and against any and all claims, losses or damages to persons or property, government charges or fines, penalties and costs including reasonable attorney fees arising or caused by the client of his/her attendees' negligence or willful misconduct.

CANCELLATION POLICY

Upon the unfortunate cancellation of an event, on the account of a client, the following amounts are due based on the structured timeline. Sales tax will be applied to the charges listed. Percentage amount calculated from contracted Food & Beverage Minimum.

| Days From Event | Percentage Due* |
|-----------------|-----------------|
| 75 Days | 25% |
| 30 Days | 50% |
| 14 Days | 75% |
| 7 Days | 100% |