



Nibblers Catering, the Valley's "Go-To" Corporate Caterer, appreciates the opportunity to provide you with our 2019 corporate holiday menus.

PLAN YOUR:

- Thanksgiving Employee Party
- Company Holiday Party
- Tenant Appreciation Party
- Customer Appreciation Party
- Employee Appreciation Party

COMPLETE...menu packages and best value for your dollar

QUALITY...fresh food, excellent flavor and generous portions

RENTALS AVAILABLE...let us arrange for tents, canopies, tables, chairs, linens, bar service and more!

CUSTOM MENUS AVAILABLE

FLEXIBILITY...to serve all employee shifts - day and night

SET-UP

All menus include serving utensils, disposable plates, utensil packets, napkins, salt & pepper, cold cups, and beverage napkins.

Theme decorations, buffet tables & linens - \$150.00

Delivery charges apply

All events 75 to 125: 10% operations fee - no staffing

All events over 125: 23% operations fee - includes staffing & set up



225 N. 32nd Place
Phoenix, Arizona 85034

**RESERVE YOUR
HOLIDAY PARTY TODAY**

**602.266.8100
NIBBLERSCATERING.COM**



NIBBLERS

AN *MC* CULINARY CONCEPT





turkey FEAST 17.95 pp

CARVED ROASTED TURKEY - DRUMSTICKS TOO!

served with

- buttery mashed red potatoes
- herb stuffing or buttered corn
- turkey pan gravy
- cranberry relish
- garden salad served with buttermilk ranch and white balsamic vinaigrette
- dinner rolls with butter
- pumpkin, pecan and apple pie with whipped cream
- iced tea and lemonade



SEASONS greetings 16.95 pp

SLICED ROASTED TURKEY BREAST

SLICED HOLIDAY HAM WITH BROWN SUGAR MUSTARD GLAZE

served with

- buttery mashed red potatoes
- herb stuffing or buttered corn
- turkey pan gravy
- cranberry relish
- garden salad served with buttermilk ranch and white balsamic vinaigrette
- dinner rolls with butter
- pumpkin pie, apple pie, whipped cream
- iced tea and lemonade



a little something EXTRA... 3.95 pp

- sweet potato casserole with marshmallows
- green beans with roasted red peppers and shallots
- roasted butternut squash with raisins and bacon
- wild rice pilaf with dried cranberries and toasted pecans
- steamed broccoli with lemon zest



HOLIDAY spectacular 19.95 pp

NIBBLERS' SIGNATURE SLOW-ROASTED BRISKET CHICKEN CACCIATORI

served with

- buttery mashed potatoes
- garden salad served with buttermilk ranch and white balsamic vinaigrette
- dinner rolls with butter
- chocolate covered cherry bundt cake, gingerbread & caramel bundt cake, almond orange bundt cake
- iced tea and lemonade



'tis the season for APPETIZERS 19.95 pp minimum 25

HOUSE MADE CHICKEN PICCATA MEATBALLS STEAK & SCALLION ROLL WITH SWEET SOY GLAZE BUTTERNUT SQUASH HUMMUS WITH PEPITAS AND POMEGRANATE MOLASSES pita chips and crunchy vegetables for dipping

CRAB RANGOON DIP Italian salad cups with three-cheese tortellini, salami, pepperoni, black olives, marinated peppers, cheddar & asiago

NOT SO ANTIPASTO SALAD BOARD Genoa salami, tavern ham, imported cheeses, olives, marinated & pickled vegetables, tortellini salad

SPINACH PINWHEELS WITH TOMATO JAM

CHOCOLATE DIPPED CHOCOLATE MOUSSE BITES

CANDY CANE & WHITE CHOCOLATE PANNA COTTA CUPS

- spinach con queso dip with tortilla chips
- classic hand-crafted guacamole dip (add \$1.00)
- Baja-style seafood cocktail (shrimp & surimi) with tortilla chips (add \$2.00)
- apple, pumpkin or pecan pies (\$16.00 ea.)



FELIZ navidad 16.95 pp

ROASTED PORK SHOULDER IN ADOBO SAUCE AND TURKEY BREAST IN MOLE POBLANO SAUCE

MEXICAN RED RICE

served with

- street corn & pinto bean salad with cotija cheese and fresh cilantro
- shredded cabbage
- soft flour tortillas
- sour cream
- roasted tomato salsa
- tortilla chips
- dulce de leche brownies
- iced tea and lemonade



holiday TAMALES 2.95 ea GF

minimum 10 of each type

BEEF, PORK OR GREEN CORN naturally gluten-free red or green sauce on the side



holiday BUNDT cakes 16.00 ea

- almond orange
- gingerbread & caramel
- chocolate covered cherry

