

CATERING EXCELLENCE

Serving Arizona Films Since 1988

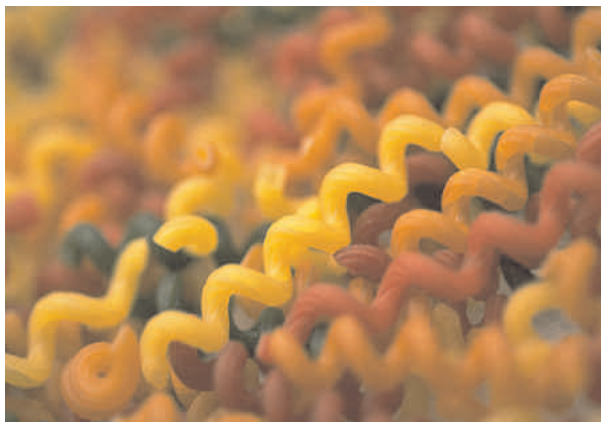
Catering Excellence is a full service catering company specializing in film industry catering services. We are proud of our unique ability to service all locations in Arizona with on-site, delicious, healthy cooking.

Catering Excellence operates full mobile kitchen trucks featuring on-location cooking. We travel with a full seating package and offer both buffet style service as well as "off the kitchen truck" a la carte service. We are sensitive and can accommodate all special dietary needs.



About Chef Christopher Greene

Chef Christopher Greene has been serving the Arizona Film Industry for almost 20 years. He is a graduate of the Culinary Institute of America in Hyde Park, New York. Chef Greene is passionate about cooking tasty food to film crews in the most sensitive locations. Chef Greene and his staff are highly trained chefs with over 80 combined years in the food and beverage industry. The Catering Excellence staff understands the special needs of a film location. Chef Greene and his professional staff are proud to cater films all across Arizona with delicious healthy food.



Contact Information

Christopher M. Greene
Chef/Owner

6429 North 78th Lane
Glendale, Arizona 85303

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CATERING EXCELLENCE

Breakfast Menu

Breakfast Buffet includes:

*Fresh Sliced Seasonal Fruits & Berries
Fresh Assorted Breakfast Breads, Pastries,
Bagels, & Toast with Butter, Cream
Cheese, Jams & Jellies
Cottage Cheese
Assorted Fruit Yogurts
Assorted Cereals with Assorted Milks
Hot Oatmeal with Brown Sugar and
Cream on the Side*

*Scrambled Eggs
Eggs Cooked to Order
Chef's Choice 2 Breakfast Meats
Chef's Choice Breakfast Potatoes
Hot Flour Tortillas with Cheddar & Salsa (for
made-to-order burritos)
Assorted Fruit Juices
Freshly Brewed Starbucks Coffee and Hot
Tea Selections*

Choice of 1 of the Following Breakfast Entrees:

*Southwestern Style Eggs and Chorizo
served with Warm Tortillas*

*Texas Style Biscuits and Gravy
Served with a Creamy Sausage Gravy*

*Southwestern Style Eggs and Machacha
served with Warm Tortillas*

*Down-Home Breakfast Biscuit Sandwich
with Eggs, Ham and Cheese*

*French Toast with Cinnamon and
Powdered Sugar
served with Warm Syrup*

*Buttermilk Pancakes
served with Warm Syrup and Butter*

*Corned Beef Hash
Freshly Made and Pan Fried*

*California Scramble
Eggs Scrambled with Mushrooms,
Tomatoes and Topped with Avocado*

*Denver Scramble
Eggs Scrambled with Mushrooms,
Onions, Ham, and Cheese*

*Southwestern Scramble
Eggs Scrambled with Corn Tortillas,
Cheddar, and Pico de Gallo*

*Fresh Made Eggs and Matza
Scrambled Together for a Treat*

*Breakfast Croissant Sandwich
with Eggs, Bacon and Cheese*

*Florentine Scramble
Eggs Scrambled with Spinach,
Mushrooms, Onions, & Swiss Cheese*

*Bagel and Lox Display
with Boiled Eggs, Red Onions, Capers,
Cream Cheese, and Butter*

++ Includes 9.2% Arizona State Tax and Local City Tax

Christopher M. Greene - Chef/Owner

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Lunch Menu

Lunch Buffet includes:

Full Salad Bar to Include:

Romaine Lettuce, Spring Mix Lettuce, Carrots, Tomatoes, Cucumbers, Cheddar Cheese, Green Onions, Red Onions, Jicama, Black Olives, Yellow Peppers, Croutons, Ranch Dressing, Catalina Dressing, Low Fat Dressing, Caesar Dressing, Chef's Red Wine Vinaigrette

Chef's Choice Rice, Potato, or Pasta

Chef's Choice of Fresh Assorted Vegetables (Grilled, Sautéed, or Steamed)

Assorted Breads and Rolls with Butter

Chef's Choice Freshly Made Desserts with Ice Cream and Chocolate Sauce

Iced Tea with Lemon Wedges and Lemonade

Choice of 1 of the Following Lunch Side Starters & Cottage Cheese

Cucumber and Tomato Salad

Corn Chowder

Japanese Cole Slaw - Crunchy Salad

Chicken and Rice Soup

Asian Soft Noodle Salad

Cream of Broccoli Soup

Marinated Vegetable Salad

American Bounty Vegetable Soup

Cashew Chicken Salad

Potato Leek Soup

Fresh Fruit Salad

Cold Gazpacho Soup

Mustard Potato Salad

Cold Strawberry Melon Soup

Thai Carrot Salad

Minestrone Soup

Fresh Caesar Salad

New England Clam Chowder

With Fresh Parmesan and Lemons

Split Pea Soup

Baby Green Salad

With Jicama, Dried Cranberries, Red Onions, and Gorgonzola

Whole Wheat Pasta & Vegetable Salad

++ Includes 9.1% Arizona State Tax and Local City Tax

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Lunch Menu

Choose Any 3 of the Following Lunch Entrees:

Chicken and Poultry Selections

Grilled Sonoran Chicken
with a Southwestern Vinaigrette

Grilled Lemon Cilantro Chicken
With a Butter Sauce

Oven Browned Chicken
*Served with a Mornay Sauce over a
Bed of Spinach*

Thai Yellow Curry Grilled Chicken
Or
Thai Red Curry Grilled Chicken

Grilled Chicken
with a Sweet Red Chili Sauce

Red Chili Chicken
Sautéed with Peppers, Onions

Rolled Chicken with Carrots, Mushrooms,
and Jack Cheese
With a Lemon Butter Sauce

Marinated and Grilled Southwestern
Chicken & Vegetable Brochettes
With a Light Vinaigrette

40 Clove Garlic Chicken
*Oven Browned Chicken Breast with a
White Wine Garlic Sauce*

Grilled Chicken with a Tangy Freshly
Made Citrus Sauce

Chicken and Dumplings
Old Fashioned Just Like Mom Made

Tequila Lime Chicken
Served with a Black Bean Salsa

Bone-In Southwestern Barbecue
Chicken

Italian Chicken Parmesan
Served with Chef's Tomato Sauce

Roasted Turkey Breast
*Stuffed with Carrots, Mushrooms,
and Cheese*

Turkey Scaloppine with Tomatoes
and Capers

Herb Crusted Chicken Breast
With Mustard Sauce

African Chicken
With Okra and Red Peanut Sauce

Breaded Turkey Cutlets
Served with Chef's Tomato Sauce

Classical Turkey Breast
With Pecan Stuffing and Turkey Gravy

Grilled & Marinated Southwestern
Chicken Fajitas
*With Fajita Onions and Peppers
Served with Tortillas, Sour Cream, Salsa*

CATERING EXCELLENCE

Lunch Menu

Beef and Pork Selections

Marinated & Grilled London Broil of Beef
With a Wild Mushroom Sauce

Beef and Vegetable Stir Fry
With a Thai Ginger Sauce

Beef Tenderloin Tips
With a Vegetable Sauté

Marinated Beef & Vegetable Brochette
With a Light Soy Garlic Sauce

Roasted New York Strip Loin
*With Montreal Seasoning and Red
Wine Demi Glace*

Southwestern Barbecue Roasted
Pork Tenderloin
With Spicy BBQ Sauce

Grilled Lemon Cilantro Pork Chops
With Sonoran Butter Sauce on the Side

Grilled Pork Tenderloin
*With Sweet Red Chili Sauce on a
Bed of Spinach*

Herb Roasted and Vegetable
Stuffed Pork Loin
With a Roasted Chili Vinaigrette

Pork Machacha
*With Corn and Flour Tortillas Including
Sour Cream, Salsa, and Cheddar*

Sonoran Roasted Top Round of Beef
Carved to Order with Horseradish Sauce

Classical Beef Stroganoff
*With a Sour Cream Sauce and
Served with Egg Noodles*

Grilled & Marinated Southwestern
Beef Fajitas
*With Fajita Onions and Peppers
Served with Tortillas, Sour Cream, Salsa*

Classical Home-Style Meatloaf
Served with Onion Gravy

Italian Fresh Made Meatballs
Served over Spaghetti with Marinara

Fresh Made Ground Chuck Hamburgers
*Served with Cheese, Tomatoes, Lettuce,
Onions, Pickles, Mustard, Mayo*

Pork Medallion Dijon
*Sautéed Pork Medallions in a
Dijon Dill Sauce*

Italian Sausage and Peppers
Served with Pasta

Warm Home-Style Beef Stew
With Potatoes, Carrots, Onions

Spicy Beef Chili
*With Garlic, Onions, Black Beans &
Crackers*

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Lunch Menu

Seafood Selections

Grilled Side of Salmon
*Over Penne and Vegetable Pastas
with a Lemon Sauce*

Seared Jumbo Shrimp
*Over Vegetables with a Thai Sweet
Red Chili Sauce*

Grilled Sonoran Style Shrimp and
Vegetable Brochettes

Oven Baked Orange Roughy
*Over Spinach with a Lime
Cilantro Garlic Sauce*

Grilled Swordfish Steaks
With Herbed Vinaigrette

Salmon Scaloppini
*With Cajun Spice on a Bed of
Tri Colored Peppers*

Classic Fettuccini with
Red or White Clam Sauce

Ahi Tuna Burgers
*With Tomatoes, Onions, Lettuce,
Cheese, and Tartar Sauce*

Baked Cod Fillets
*Baked in Ginger, Shallots, Garlic,
and Sesame Seeds*

Sweet Red Chili Salmon
Over Pasta and Vegetables

Vegetarian Selections

Manicotti with Spinach and Mushrooms
Served with Alfredo or Marinara Sauce

Classical Eggplant Parmesan
With Chef's Marinara Sauce

Vegetarian Lasagna
*With Fresh Vegetables and Served with
Alfredo or Marinara Sauce*

Cheese and Black Bean Enchiladas
With Sour Cream and Pico de Gallo

Vegetarian Stir Fry with
Ginger Sesame Soy over Brown Rice

Fresh Spinach Ravioli
*With Fresh Spinach Garnish and a
Creamy Mornay Sauce*

Chef's Pasta Station with
Assorted Pastas, Sauces and Garnishes

Home-Style Vegetarian Chili
*Hot & Spicy with Loads of Vegetables
and Kidney Beans with Crackers*

Vegetarian Burgers
*Served with Fresh Vegetables, Mustard,
and Mayonnaise*

Grilled Vegetable Brochettes
*Large Fresh Vegetables Marinated in an
Herbed Vinaigrette and Grilled*