Menn Motions

### Croft Downtown

#### WEDGEWOOD MEETINGS & EVENTS

Croft Downtown by Wedgewood Weddings 22 E Buchanan Street, Phoenix, AZ 85004

866.966.3009 | Events@WedgewoodWeddings.com

## SAVORY STARTERS

#### CHILLED APPETIZERS

- 7	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips $~arphi$	
Variety of Domestic & Imported Cheese with Crackers $~arphi$	
Rainbow Vegetable Platter with Pesto Hummus Dip 🛛 🞉 🔎	
Fresh Mozzarella & Grape Tomato Caprese Skewers 🛛 🌱 🎉	
Ahi Tuna Sashimi Wontons with Wasabi Cream* 🛛 🔂	
Array of Fresh Sliced Fruit with Honey Yogurt $~arphi \not lpha$	
Roma Tomato & Fresh Basil Bruschetta 🛛 🔎	
Balsamic & Strawberry Crostini $~~arphi$	
Smoked Salmon Canapés   X	
Mini Shrimp Tostadas   😹	
Shrimp Cocktail Shooters	UPGRADE \$4.98

#### HOT APPETIZERS

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce $~arphi$	
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
Pulled Pork Canapés with Pineapple Salsa	
Mini Crab Cakes with Spicy Remoulade	
Chicken & Waffles with Bourbon Syrup	
Spicy Jamaican Jerk Chicken Skewers 🛛 😹	
Mac & Cheese Panko Croquettes $ $	
Sweet & Tangy BBQ Meatballs	
Bacon Wrapped Wild Scallops 🛛 💥 🏠	
Brie & Apple Phyllo Kisses $~arphi$	
Pork Belly BLT Crostini	
Beef or Pulled Pork Sliders	UPGRADE \$4.98
Beef & Cilantro Mini Empanadas	UPGRADE \$4.98

SALADS	PLATED	BUFFET
Signature Vinaigrette 😠		
Classic Caesar		
Raspberry Walnut 💥 🔎		
Six Assorted Salads		
Gluten-Free 📈 Vegan 🗸	🌱 Vegetarian 🛛 🔂 Favorite	
Croft Downtown	WEDGEWOOD	

# — ENTRÉES & BEYOND

ENTRÉES	PLATED	BUFFET
Harvest Grain Stuffed Bell Pepper 🛛 😹 🔎		
Five-Cheese Tortellini Pesto Parmesan $arphi$		
Alaskan Cod with Grape Tomato Vinaigrette 🛛 💥		
Oven-Roasted Salmon with Tarragon Butter Sauce 🛛 💥 🏠		
Rosemary Garlic Herb Chicken 🛛 💥		
Charred Lemon Chicken Piccata		
Cremini Mushroom Chicken Marsala		
Chicken Cordon Bleu with Chardonnay Sauce		
Panko Parmesan Crusted Chicken with Sherry Cream 🛛 🏠		
Center Cut Sirloin with Demi-Glace 🛛 💥 🏠		
Braised Beef Short Rib 🛛 💥 🖒		

CARVING STATION	ADD-ON
Pit Ham with Pineapple Glaze 🛛 😹	Included
Oven-Roasted Turkey with Gravy	Included
Roast Beef Au Jus with Creamed Horseradish	Included
Slow Roasted Prime Rib Au Jus with Creamed Horseradish	\$7.98
Herb-Crusted Beef Tenderloin Au Jus	\$9.98

SIDES	PLATED	BUFFET
Roasted Seasonal Vegetables 🛛 🕷 🔎		
Long Grain & Wild Rice Pilaf 🛛 🞉 🔎		
Garlic Mashed Potatoes 🛛 💥 🌱		
Herb Roasted Red Potatoes 🛛 😹 🔎		
Three-Cheese Scalloped Potatoes 🛛 💥 🌱		

TREATS	PLATED	STATIONED
Rustic Raspberry Tart 🦞	$\bigcirc$	$\bigcirc$
Cream Puffs & Eclairs 🛛 🌱		
Chocolate Layer Cake $~arphi$		
Assorted Cheesecakes $ $		
Italian Cream Stuffed Cannolis  🌱		
Assorted Local Donuts $arphi$		
Carrot Cake 🛛		
Gluten-Free 😥 Vegan 🛛 Vegetarian Ϛ	Favorite	
Croft Downtown WEDGEWOO		

## MIX & MATCH -

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NIX & MATCH Locuded 5.3498   combination of four said and sandwich options S8.98 \$39.08   PREASEMBLED BOXED LUNCH \$8.98 \$39.08   COMPUTENTS S8.98 \$30.08	MIX & MATCH	HALF/FULL DAY PACKAGES	A LA CARTE
Jpgrade with compostable utensits       50.98       539.98         SANDWICHES         CHEDDAR ROAST BEEF         Iteast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun         MUFFALETTA         Isalami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll.         CALI GRILLED CHICKEN ☆         Tilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli         Butter-free available upon request         PEPPERED TURKEY         Tille-tokket NCBGIE WRAP Ø         Tilre-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap         CAPRESE SANDWICH Ý         Tres navazarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on clabatta. Available May-October only         SALADS         CAESAR SALAD ☆         Trepared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing         BUTTERMILK BLEU AFINÉE WEDGE SALAD         Islam: Inam, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll         ASIAN OUINOA SALAD ∅         Watermelon stacks with anguala, feta cheese, bueberries with lemon vinaigrette & balsamic glaze         TALLAN CHOP SALAD ∅         Watermelon stacks with anguala, feta cheese, bueberries with	combination of four salad and sandwich options	Included	\$34.98
CHEDDAR ROAST BEEF Cheast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun MUFFALETTA ialami. ham, provolone, pepperoncini. red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a heagie roll. CALI GRILLED CHICKEN ☆ 2011led chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli aluten-free available upon request 2022PPERED TURKEY hin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread ARTICHOKE VEGGIE WRAP Ø ire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap CAPRESE SANDWICH <b>9</b> resh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta. Available May-October only SALADS CAESAR SALAD ☆ repered in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing BUTTERMILK BLEU AFINÈE WEDGE SALAD ialami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll. SSIAN QUINOA SALAD Ø ialares & assame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette RUGULA & WATERMELON SALAD Ø Katermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & batsamic glaze TALIAN CHOP SALAD Ø caeberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, ard wine vinaigrett		\$8.98	\$39.98
Abast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun   MUFFALETTA Aialami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll CALI GRILLED CHICKEN  Aialaud chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli aiuten-free available upon request PEPPERED TURKEY Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread ARTICHOKE VECGIE WRAP  Imine-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap CAPRESE SANDWICH  CAPRESE SANDWICH  Tersh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on clabatta. Available May-October only SALADS CAESAR SALAD  Cheese style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing BUTTERMILK BLEU AFINÈE WEDGE SALAD Aianani, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll ASIAN OUINOA SALAD  Xuermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD  Xuermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD  Xuermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD  Xuermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD  Xuermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD  Xuermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD  Xuermeton stac	SANDWICHES		
alami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll CALI GRILLED CHICKEN ☆ ailled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli ailuten-free available upon request PEPPERED TURKEY hin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread ARTICHOKE VEGGIE WRAP Ø rer-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap CAPRESE SANDWICH Ø resh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta. Available May-October only SALADS CAESAR SALAD ☆ repared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing BUTTERMILK BLEU AFINÈE WEDGE SALAD alami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll SIAN OUINOA SALAD Ø Katermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD Ø Katermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD Ø JPGRADE YOUR SALAD		d bun	
irilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli Juten-free available upon request PEPPERED TURKEY hin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread ARTICHOKE VEGGIE WRAP Ø ire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap CAPRESE SANDWICH ♥ resh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta. Available May-October only SALADS CAESAR SALAD ☆ repared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing BUTTERMILK BLEU AFINEE WEDGE SALAD alami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll SIAN OUINOA SALAD Ø RUGULA & WATERMELON SALAD Ø RUGULA & WATERMELON SALAD Ø Katermeton stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD Ø LIAIN CHOP SALAD Ø JPGRADE YOUR SALAD		onions, tomatoes, lettuce, and mustard o	n a hoagie roll
Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread ARTICHOKE VEGGIE WRAP Ø ire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap CAPRESE SANDWICH 𝒴 resh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta. Available May-October only SALADS CAESAR SALAD Ŷ repared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing BUTTERMILK BLEU AFINÈE WEDGE SALAD alami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll ISIAN OUINOA SALAD Ø inger & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette RUGULA & WATERMELON SALAD Ø Vatermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD Ø reberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, nd red wine vinaigrette UPGRADE YOUR SALAD	rilled chicken breast, avocado, and pepper jack on a toasted brioch	ne bun with spicy aioli	
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TALIAN CHOP SALAD RUGULA & WATERMELON SALAD RUGULA & WATERMELON SALAD RUGULA & WATERMELON SALAD WATERMELON SALAD RUGULA & WATERMELON SALAD WATERMELON SALAD WATERME		cabbage, and slivered red onion in a spin	ach wrap
CAESAR SALAD ☆ Prepared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing BUTTERMILK BLEU AFINÈE WEDGE SALAD ialami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll ASIAN QUINOA SALAD Ø inger & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette ARUGULA & WATERMELON SALAD Ø Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD Ø ceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, ind red wine vinaigrette JPGRADE YOUR SALAD			
Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll ASIAN QUINOA SALAD Singer & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette ARUGULA & WATERMELON SALAD Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD Ceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette	resh mozzarella, tomatoes, and sweet basil, seasoned with salt and	l olive oil, served on ciabatta. Available Ma	y-October only
Singer & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette ARUGULA & WATERMELON SALAD Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD Ceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette JPGRADE YOUR SALAD	Fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and SALADS CAESAR SALAD ☆		
Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze TALIAN CHOP SALAD	Tresh mozzarella, tomatoes, and sweet basil, seasoned with salt and SALADS CAESAR SALAD ☆ Prepared in the classic style with chopped romaine, croutons, and P BUTTERMILK BLEU AFINÈE WEDGE SALAD	armesan cheese, tossed in a creamy Caes	sar dressing
ceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette JPGRADE YOUR SALAD	Tresh mozzarella, tomatoes, and sweet basil, seasoned with salt and SALADS CAESAR SALAD ☆ Prepared in the classic style with chopped romaine, croutons, and P BUTTERMILK BLEU AFINÈE WEDGE SALAD Salami, ham, provolone, pepperoncini, red pepper, olive spread, red ASIAN QUINOA SALAD Ø	armesan cheese, tossed in a creamy Caes onions, tomatoes, lettuce, and mustard o	ar dressing n a hoagie roll
	Tresh mozzarella, tomatoes, and sweet basil, seasoned with salt and SALADS CAESAR SALAD ☆ Prepared in the classic style with chopped romaine, croutons, and P BUTTERMILK BLEU AFINÈE WEDGE SALAD Salami, ham, provolone, pepperoncini, red pepper, olive spread, red ASIAN QUINOA SALAD Ø Singer & sesame quinoa with napa cabbage, snap peas, matchstick ARUGULA & WATERMELON SALAD Ø	armesan cheese, tossed in a creamy Caes onions, tomatoes, lettuce, and mustard o carrots with sesame seeds, and ginger so	ar dressing n a hoagie roll
	TALIAN CHOP SALAD AUXIONAL AD CAESAR SALAD CAESAR SALAD C	armesan cheese, tossed in a creamy Caes onions, tomatoes, lettuce, and mustard o carrots with sesame seeds, and ginger so n vinaigrette & balsamic glaze	ar dressing n a hoagie roll y vinaigrette
	Tresh mozzarella, tomatoes, and sweet basil, seasoned with salt and SALADS CAESAR SALAD ☆ Prepared in the classic style with chopped romaine, croutons, and P BUTTERMILK BLEU AFINÈE WEDGE SALAD Galami, ham, provolone, pepperoncini, red pepper, olive spread, red ASIAN QUINOA SALAD Ø Ginger & sesame quinoa with napa cabbage, snap peas, matchstick ARUGULA & WATERMELON SALAD Ø Watermelon stacks with arugula, feta cheese, blueberries with lemo TALIAN CHOP SALAD Ø ceberg, spinach, mixed greens, provolone, pepperoncini, red pepper ind red wine vinaigrette	armesan cheese, tossed in a creamy Caes onions, tomatoes, lettuce, and mustard o carrots with sesame seeds, and ginger so n vinaigrette & balsamic glaze ers, chickpeas, salami, boiled eggs, red on	ar dressing n a hoagie roll y vinaigrette

WEDGEWOOD MEETINGS & EVENTS

– Croft Downtown