



*Catering Wedding Receptions and Special Events for Over 40 Years
Spectacular Food and Outstanding Service*



Engagement parties ~ Bridal showers ~ Rehearsal dinners

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Congratulations on your engagement! Your interest in Sharko's Catering as the potential caterer for your wedding is greatly appreciated.

We at Sharko's Catering know that your wedding day is one of the most important days of your life, so we take enormous pride and pleasure in helping you create a reception that fulfills all your expectations.

Our trained staff provides the personal attention every bride and groom deserve as we work together to create a reception you will always treasure, and your guests will rave about for years to come. Our experience and focus on customer service allow us to coordinate the event so you can share this cherished day with family and friends.

Sharko's Catering believes in making your day as beautiful and memorable as possible. To complement our excellent service and cuisine through our extensive resources we can also arrange for a venue, photographer, wedding cake, bar services, videographer, disc jockey, band, tables, chairs, floral decorations, ice sculpture or any other special requests you might have.

Please call our office today at 602-242-2662 to make an appointment for your personal consultation and enjoy the expertise of the Sharko's team at work for you.

Enclosed are some of our more popular menus and have been well received by our clients at previous wedding receptions. Please feel free to exchange the food courses, make substitutions or call our office for additional ideas.



HORS D'OEUVRES

Charcuterie Tray – Counts as 2 selections - A beautiful display of meats (hard salami, prosciutto), cheese (cheddar, Gouda, goat), mixed nuts, dried fruit (apricots, cranberries, raisins), crackers, fig jam

Deluxe Cold Canapés - A variety of poultry, meat, seafood, and vegetarian beautifully arranged and garnished on a silver tray... **House Favorite**

Asparagus Roll Up – asparagus wrapped in roast beef with tarragon cream...**House Favorite**

Homemade Meatballs – choice of: American, Italian, or Sweet and Sour

Egg Rolls – vegetable and pork; served with sweet and sour sauce

Cocktail Burritos – mini-sized beef and bean burritos; served with salsa

Seafood Dip – shrimp and crabmeat with shallots in a white wine; served with crackers

Assorted Fresh Vegetable Tray - broccoli, cauliflower, celery, carrots, cucumber, etc.
served with a dill dip

Assorted Fresh Fruit Tray – strawberries, cantaloupe, melons, & grapes

Stuffed Deviled Eggs – garnished and decorated

Bruschetta – freshly diced tomatoes marinated in a balsamic vinaigrette dressing served on a toasted baguette...**House Favorite**

Cheese and Salami Tray – served with crackers

Stuffed Mushroom Caps - fresh mushrooms stuffed with choice of: crab meat, Italian sausage or spinach and cheese...**House Favorite**

Coconut Shrimp – served with a pineapple mango dipping sauce

Petite Stuffed Baked Red Potatoes - Topped with bacon crumbles, cheddar cheese and green onion

Fresh Shrimp on Ice – jumbo-size shrimp from Mexico served on ice; served with cocktail sauce

Pork Tenderloin Brochettes – variety of peppers, pineapple, and pork on a skewer

PRICE PER GUEST

Choice of Two: \$8.00

Choice of Three: \$12.00

Choice of Four: \$15.00



OUR BOUNTIFUL BUFFET

Choice of One Entrée: \$ 31.00

Choice of Two Entrees: \$ 38.00

Choice of Three Entrees: \$45.00

Broiled Sirloin of Beef

Carved to order and served with creamy horseradish and au jus

Beef Stroganoff

Julienne tender beef tips in a rich mushroom and sour cream gravy

Roasted Turkey Breast

All white tender meat with a natural gravy and cranberry sauce...(carved to order)

Roasted Pork Loin

Lean and slow roasted with fresh herbs and served with a sweet chili plum sauce ... (carved to order)

Mediterranean Chicken Breast

Lightly seasoned chicken breast pan seared and topped with our Mediterranean Sauce featuring sun-dried tomatoes, mushrooms, green olives, garlic and a splash of heavy cream and white wine

Stuffed Chicken Breast

Chicken breast stuffed with spinach, artichoke hearts, red bell pepper topped with Italian herbs and Parmesan Cheese

Lemon Herb Chicken

Boneless breast of chicken with fresh herbs and spices served in our Lemon Caper Sauce

Apple Almond Chicken

A lightly breaded chicken breast stuffed with an all-natural apple, raisin, and almond stuffing; served with a brandied orange sauce

Chicken Florentine

Stuffed breast of chicken with spinach & mozzarella cheese, served with a creamy Alfredo Sauce

Chicken Cordon Bleu

Lightly breaded, stuffed with cheese and ham, served with a creamy Dijon sauce

Baked Salmon

Fresh salmon fillets, lightly seasoned with a lemon zest, rosemary, black pepper, and garlic, baked and served with a lemon caper sauce or champagne sauce

Boneless Braised Beef Short Rib ... Add \$5.00 to above price

Well-seasoned, slow cooked and served in a mushroom demi-glace

Roast Prime Rib Eye of Beef ... Add \$5.00 to above price

Carved to order and served with au jus and horseradish sauce

Charbroiled Beef Tenderloin ... Call for price quote

Succulent beef tenderloin cooked to perfection served with a peppercorn sauce ... carved to order

Choice of One Salad	Choice of One Vegetable	Choice of One Potato	Choice of One Additional Side
Classic Caesar Salad	Rosemary Baby Carrots	Kugelis (Sharko's specialty)	Penne Pasta with choice of: Marinara, Alfredo, Creamy Pesto
Tossed Bibb Salad	Green Beans Morocco	Rice Pilaf	
Baby Fields Blend	Green Beans Almondine	Au Gratin Potatoes	
Dressing Options: Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Sherry Vinaigrette, House	Grilled Vegetables	Roasted Red Herb Potatoes	Fresh Fruit Salad
	Steamed Broccoli	Garlic Mashed Potatoes	
		Buttery Mashed Potatoes	

Includes

Bakery Fresh Rolls and Butter

ITALIAN BUFFET MENU

Choice of Two Entrees:

Baked Ziti

Topped with three cheeses, baked to perfection

Baked Lasagna

Layered with ricotta and mozzarella cheese, marinara sauce and ground pork

Spinach Lasagna

Layered with ricotta cheese, mozzarella cheese and spinach

Cheese Tortellini

Tortellini in a white Alfredo sauce or rich Parmesan sauce

Chicken Marsala

Boneless breast of chicken with a rich mushroom-wine sauce

Chicken Parmesan

Boneless breast of chicken, breaded and covered with red sauce and Parmesan cheese

Lemon Herb Chicken

Boneless breast of chicken with fresh herbs and spices

Chicken Florentine

Stuffed breast of chicken with spinach & mozzarella cheese, served with a creamy Alfredo Sauce

Chicken Provencal

Breast of chicken in a brandied cream sauce with artichokes and sun-dried tomatoes

Chicken Madeira

Sautéed chicken breast topped with Melted Mozzarella Cheese, covered with Fresh Mushroom Madeira Sauce

Choice of One Salad	Choice of One Vegetable	Choice of One Additional Side
Classic Caesar Salad	Rosemary Baby Carrots	New Red Potatoes
Tossed Bibb Salad	Green Beans Morocco	Roasted Red Herb Potatoes
Baby Fields Blend	Green Beans Almondine	Garlic Mashed Potatoes
Dressing Options: Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Sherry Vinaigrette, House	Grilled Vegetables	Buttery Mashed Potatoes
	Festive Corn	Penne Pasta with Marinara Sauce or Alfredo Sauce

Includes

Garlic Bread Sticks or Bakery Fresh Rolls and Butter

Price Per Guest: \$33.00

MEXICAN BUFFET MENU

Choice of Two Entrees:

Sizzling Fajitas

Choice of one: marinated chicken, steak, or shrimp
Served with peppers, onions, and warm flour tortillas

Classic Chimichangas

Choice of one: shredded chicken or shredded beef ... deep fried until crisp and served with Red Chili Relleno
Sauce and sour cream on the side

Chef Roman's Enchiladas

Choice of one: shredded beef, shredded chicken, or cheese
Rolled in a corn tortilla and topped with enchilada sauce and cheese

Spinach Enchiladas

Rolled in a corn tortilla and topped with a jalapeno cheese sauce

Chicken Espinaca

Chicken breast stuffed with spinach and served with a white enchilada sauce

Steak Picado

Tender chunks of top sirloin with green chilies, onions & tomatoes; served with warm flour tortillas

Sonoran Chicken

Breast of chicken stuffed with green chilis and imported cheese, served with a chili sauce

Breast of Chicken Monterey

Marinated and broiled and topped with Monterey Cheese, green onions, and black olives

Fiesta Chicken

Seasoned chicken breast served with Baja sauce, pepper jack cheese and topped
with fresh Pico de Gallo sauce

Includes:

Tossed Bibb Salad with Choice of Two Dressings
Tortillas Chips and Homemade Salsa

Choice of two side dishes:

Black Beans
Refried Beans
Spanish Rice
Festive Corn
SW Style Rice & Beans
Calabacitas
(Yellow squash and zucchini sautéed with onions and tomatoes)
Fresh Fruit Salad
Rice Verde

****Add a side of Guacamole for \$3.50 per person****

Price Per Guest: \$33.00

BARBECUE BUFFET MENU

Choice of Two Entrees:

Grilled Bratwurst

Plump juicy brats, grilled and served with Dijon mustard and horseradish

Italian Sausage with Peppers and Onions

Sweet Italian sausage, sautéed with peppers and onions

BBQ Beef Brisket

Seasoned, smoked, and sliced; served with our authentic BBQ Sauce

Sharko's Fried Chicken

deep-fried to golden perfection

Home Style BBQ Bone-in Chicken or Boneless Breast

Seasoned and grilled to perfection, served with our authentic BBQ Sauce

Pulled BBQ Pork

Seasoned, smoked and hand pulled; served with our authentic BBQ Sauce

Lemon Herb Chicken

Boneless breast of chicken, grilled and topped with our signature lemon glaze

Roasted Bone-in Chicken

Marinated in a pineapple marinade, then roasted to perfection

Barbecue Baby Back Pork Ribs ... House Favorite

Classic baby back pork ribs, slowly smoked and served with our authentic BBQ Sauce

Choice of three side dishes:

Baked Beans

Macaroni Salad

Festive Corn

Creamy Coleslaw

Orzo Pasta Salad

Potato Salad

Watermelon Wedges

Fresh Fruit Salad

Tomato and Cucumber Salad

New Red Potatoes

Includes

Bakery Fresh Rolls or Cornbread Muffins

Price Per Guest: \$33.00



LUAU BUFFET MENU

Choice of Two Entrees:

Cantonese Pepper Steak

Marinated tender tips of beef sautéed with peppers, onions, and mushrooms

Teriyaki Chicken

Broiled marinated chicken breast topped with teriyaki glaze

Mango Chicken ... House Favorite

Marinated boneless chicken breast, broiled, and topped with our mango relish

Hawaiian Roasted Pork Loin

Lean and tender pork with oriental seasonings and served with a Teriyaki glaze

Pork Tenderloin Brochette

Chunks of seasoned pork tenderloin placed on a skewer with pineapple, onion, and peppers, grilled & served with a teriyaki glaze

Maui Baked Salmon ... House Favorite

Fresh salmon fillet lightly seasoned, grilled, then topped with a pineapple and mango salsa

Polynesian Baby Back Pork Ribs ... House Favorite

Tender baby back pork ribs in a Polynesian Sauce

Includes

Fried Rice or Steamed White Rice

Bakery Fresh Rolls and Butter

Choice of two side dishes:

Stir Fry Vegetables

Hawaiian Coleslaw

Tropical Fruit Salad

Tossed Garden Salad with Mandarin Oranges and Crispy Wontons

Tomato and Cucumber Salad

Green Beans Almondine

Grilled Asparagus, Zucchini & Yellow Squash

Price Per Guest: \$33.00

Additional Items

Coconut Shrimp (50 pieces: \$200.00) – served with a pineapple mango dipping sauce

Eggs Rolls (50 pieces: \$125.00) – a combination of vegetable and pork served with sweet & sauce

Hawaiian Style Meatballs (50 pieces: \$70.00)



LIGHT RECEPTION BUFFET MENU

Deluxe Cold Canapés— A variety of poultry, meat, seafood, and vegetarian beautifully arranged and garnished on a silver tray... **House Favorite**

Asparagus Roll up--fresh asparagus wrapped in lean roast beef & tarragon cream...**House Favorite**

Assorted Fresh Crudités Tray - broccoli, cauliflower, celery, carrots, cucumber, marinated mushrooms, etc. served with a chipotle dip

Basil, Prosciutto Skewer – Fresh mozzarella wrapped with a basil leaf and prosciutto and a speared grape tomato

Finger Sandwiches – triple-deck sandwich consisting of tuna and egg salad on whole wheat bread

Assorted Fresh Fruit Tray - strawberries, cantaloupe, melons, & grapes

Stuffed Deviled Eggs - garnished and decorated

Salami and Cheese Skewer – cubed hard salami, cheddar cheese and sweet pickle on a six-inch skewer

Assorted Cheese Cubes - Muenster, American, Monterey Jack, & Jalapeno; served with crackers

Bruschetta - freshly diced tomatoes marinated in a Balsamic Vinaigrette Dressing served on a toasted baguette

Jamaican Jerk Chicken - Seasoned and marinated with Jamaican herbs and spices...**House favorite**

Mini Taquitos - shredded chicken or beef rolled in a corn tortilla; served with salsa and guacamole

Stuffed Mushroom Caps - fresh mushrooms stuffed with choice of: crab meat, Italian sausage or spinach and cheese...**House Favorite**

Homemade Meatballs – choice of: American, Italian, or Sweet and Sour

Asian Spring Rolls - vegetable and pork; served with sweet and sour sauce

Pot Stickers – Chinese appetizer filled with pork and accented with the wonderful flavor sensation of ginger

Cocktail Burritos - mini-sized beef & bean burritos; served with salsa

Seafood Dip - shrimp and crab meat with shallots in a white wine; served with crackers...**House Favorite**

Chili-Lime Salmon Satay – Fresh Atlantic Salmon seasoned with robust Southwest spices and a touch of lime on a six-inch skewer

Smoked Chicken Quesadilla--smoked chicken with green chilis and cilantro rolled in a flour tortilla

Roasted Vegetable Mini Quesadilla—zucchini, tomato, artichoke hearts and roasted red and yellow peppers with Cheddar cheese

Petite Stuffed Baked Red Potatoes - Topped with bacon crumbles, cheddar cheese and green onion

Mini Rueben Cups - Baked wonton wrappers filled with thinly sliced corned beef, sauerkraut, Thousand Island Dressing and shredded Swiss Cheese

Spanakopita - Spinach blended with Feta Cheese and herbs wrapped into a Phyllo triangle

Chicken Tequila Burrito – Tender smoked breast of chicken with peppers, Monterey Jack cheese and a splash of Tequila wrapped in a flour tortilla. Fresh salsa, sour cream and guacamole on the side.

Mini Beef Wellington – A savory piece of beef tenderloin accented with mushroom duxelle wrapped in French-style puff pastry

Thai Chicken Satay – chicken tenderloin marinated in a blend of fresh Thai spices on a six-inch skewer

Portobello Puff – Grilled Portobello mushrooms with fresh Roma tomatoes, roasted red pepper, Monterey Jack and goat cheese in a light flaky pastry

Guinness and Three Cheese Spread Crostini – Cheddar, blue cheese, cream cheese and Guinness stout mixed together and topped on a thinly sliced Ciabatta

Coconut Shrimp – served with a pineapple mango dipping sauce

Chipotle Steak Churrasco – Chipotle marinated cubes of sirloin seasoned with an exotic blend of Brazilian inspired spices, hand threaded with onions, poblano and red peppers on a six-inch skewer

Choice of five selections:	\$25.00 per guest
Choice of six selections:	\$30.00 per guest
Choice of seven selections:	\$35.00 per guest

FOOD STATIONS AND ADDITIONAL ITEMS

Fajita Station - \$22.00 per person

Sizzling strips of chicken and steak tossed with peppers and onion served with Spanish Rice and Southwestern Style Black Beans, Tortilla Chips, Pico de gallo and Flour Tortillas

Asian Stir Fry - \$19.00 per person

Stir Fry Chicken with sugar snap peas, broccoli, baby corn, carrots, and mushrooms served with Fried Rice

Chicago Sliders - \$13.00 per person

All beef petite hamburgers on mini buns accompanied with the lettuce, tomato, sautéed onions, Dijon mustard, ketchup and american cheese, tater tots on the side

Carved Beef Tenderloin Station - \$30.00 per person

Carved Herb Crusted Beef Sirloin Station - \$20.00 per person

Carved to order on freshly baked silver dollar rolls, served with horseradish cream

Sautéed Shrimp & Pasta Station - \$20.00 per person

Fresh shrimp and imported pasta sautéed in a garlic wine sauce

Shrimp Cocktail (served in a shot glass) - 100 pieces: \$300.00

Jumbo size shrimp from Mexico served a tangy cocktail sauce and a lemon wedge

Baked Potato Station - \$15.00 per person

Steaming hot baked potatoes served with all the toppings: Chili, Cheddar sauce, bacon bits, sour cream, green onions & black olives. Also includes Tossed Garden Salad, Bakery Fresh Rolls & Butter.

Macaroni and Cheese Station - \$13.00 per person

Creamy macaroni and cheese accompanied with bacon bits, diced onion, shredded pepper jack cheese, breadcrumbs

Mini Assorted Dessert Tray - \$4.50 per person

Assortment of Sharko's homemade cookies, brownies, lemon bars, petite fours & mini cheesecakes

Ice Cream Sunday Bar - \$11.00 per person

Vanilla Ice Cream, chocolate syrup, caramel syrup, warm strawberries, rainbow sprinkles, Oreo cookies, crushed Snickers, crushed walnuts, M&M's and whipped cream

Cherries Jubilee.... Live Action Station - \$12.00per person

Cherries flambéed with brandy served over vanilla ice cream

Bananas Foster ... Live Action Station - \$12.00 per person

Sliced bananas flambéed with brandy served over vanilla ice cream

WEDDING CAKES

\$5.75 per person

Cake Flavors:

Vanilla, Chocolate, or Magical Marble

Premium Cake Flavors (Additional Charge Applies):

Carrot, Red Velvet, Pink Champagne, Sunny Yellow, Spice, Orange Dreamsicle, Cosmo/Cranberry

Cake Fillings:

Vanilla Butter Cream or Chocolate Butter Cream

Premium Cake Fillings (Additional Charge Applies):

Custard, Bavarian Crème, Cream Cheese, Raspberry, Strawberry, Fresh Fruit, Chocolate Fudge, Grand Marnier, Rum Cream, Chocolate Mousse, Strawberry Mousse, Fresh Fruit Mousse

Silver cake stand, clear plastic plates, plastic forks, and paper cake napkins are included.

China cake plates with forks: \$1.25 pp





DESSERTS

Assorted Mini Dessert Tray	4.50
(Raspberry & Lemon Squares, Mini Cheesecake, Brownie Bites, Cookies)	
Assorted French Pastries	5.50
(Éclairs, Fruit Tarts, Napoleon, Cannoli)	
Chocolate Mousse Cake	5.50
Pineapple Upside Down Cake	5.50
New York Cheesecake	5.50
Gourmet Carrot Cake	5.50
Tiramisu	6.00
Chocolate Dipped strawberries – 50 pieces	250.00
Crème Brûlée with Raspberries	10.00

Decorated Sheet Cakes call 602-242-2662 for pricing

Cake Fillings: Bavarian Cream, White Butter Cream, Lemon Custard, Chocolate Butter Cream, Raspberry, Apricot, Strawberry, Pineapple

¼ Sheet (serves 25 - 35)	\$100.00
½ Sheet (serves 50 – 60)	\$200.00
Full Sheet (serves 90 – 100)	\$350.00

DRINK PACKAGE

NON-ALCOHOLIC BEVERAGE PACKAGE

INCLUDES

4 Hours of Service (\$6.50 per person)
Soft Drinks (Diet and Regular Soft Drinks)
Fresh Brewed Iced Tea and Lemonade
Bottled Water, Lemons, Limes
Ice, plastic cups, cocktail napkins

If you are supplying your own bar and supplies and only need a bartender, we charge \$50.00 per hour per bartender

GENERAL INFORMATION

Sharko's will furnish the following at no additional charge ...

- White china dinner plates, stainless steel flatware and one set of salt & pepper on each table.
- Chafing dishes for hot food and buffet décor.

Additional Items

- Linen tablecloths, linen napkins, upgraded china plates, coffee cups / saucers, tables, chairs, and more are available for an additional charge...see rental sheet page 14.

Policies

- All prices are subject to 8.6% sales tax and labor charge.
- For a labor charge quote please contact one of our event planners.
- An 18% service charge is also applied for all full-service events.
- All prices are based on a minimum of 50 guests. Parties that are less than 50 guests will be billed at a higher rate. Prices are subject to change.
- Sharko's Catering is a fully licensed and insured catering company.
- Sharko's policy is "The customer is the most important person of our business. Our prime goal is to satisfy our customers 100%. We prepare our food from the freshest ingredients at the fairest prices."

Deposits/Payments/Final Count

- A non-refundable deposit of \$750.00 is required to reserve a date with Sharko's Catering. If the event is cancelled Sharko's will keep the deposit and apply it to the event when it is rescheduled. If the event is cancelled and not rescheduled Sharko's will keep the deposit.
- The balance is due 3 days prior to reception date.
- Payment is accepted by check, cash, or credit card. Credit card payments are subject to a 3% transaction fee.
- The final count is required 10 days prior to reception date.

Staff Attire

- Sharko's professional staff is dressed in black and white attire.
- All staff is certified as food handlers and is knowledgeable of food safety & awareness.

Additional Information

- A list of banquet facilities, DJ's, Florists and Photographers are available upon request.
- Tables and chairs are also available. See rental sheet.
- The following menus are also available upon request: Sit-Down Plated, Brunch Buffet, Live Action Buffet Stations, Luau, Mardi Gras and more.
- We also cater engagement parties, bridal showers, and rehearsal dinners.



RENTALS

Linen Napkins (over 40 colors)	\$2.25
Water Goblets	\$1.50
Wine Glasses	\$1.50
Champagne Glasses	\$1.50
Rocks (tall & short)	\$1.50
Specialty china and silverware available for additional charge	

LINENS

Linen tablecloths (solid colors)	
108" round	\$21.00 each
120" round	\$23.00 each
132" round	\$25.00 each
90 X 90	\$18.00 each
90 X 132	\$25.00 each
90 x 156	\$27.00 each
Damask, Lame, Organza, Satin Stripe, and Prints are also available	call for prices

TABLES

72 Inch Round (seats 10-12)	\$17.00 per table
60 Inch Round (seats 8)	\$15.00 per table
48 Inch Round (seats 6)	\$14.00 per table
36 Inch Round Bar Height	\$17.00 per table
8 Foot Rectangle (seats 8-10)	\$15.00 per table
6 Foot Rectangle (seats 6-8)	\$14.00 per table

CHAIRS

White Folding Samsonite	\$4.00 per chair
Padded Resin (white or black)	\$6.00 per chair
Chair covers with sash	\$4.50 – \$7.25
Deluxe Portable Bar on wheels with ice well & shelf	\$190.00
Umbrella Heaters	call for prices
Tents (All sizes)	call for prices

Prices are subject to sales tax.

Tables and chairs are subject to delivery, set up and pickup charge, which is based on location.