



*Catering to Wedding Receptions for Over 35 Years
Spectacular Food and Outstanding Service*



4522 N. 26th Drive, Phoenix, AZ 85017
Phone (602) 242-2662
Fax (602) 433-7680

Web Site: www.sharkos.com
E-Mail: sales@sharkos.com

Your interest in Sharko's Catering as the potential caterer for your event is greatly appreciated.

Serving the Valley of the Sun since 1976, Sharko's Catering is a full-service catering company that emphasizes in providing excellent food and service at very reasonable prices. Gregory Sharko, owner and head chef, from Chicago, Illinois, has over 40 years of restaurant and catering experience. The business is family owned and operated by Greg and his three sons Gary, Glen and Gerard.

If you are planning a wedding, anniversary, corporate event, social event, birthday party, open house, or whatever the occasion...when it's important that you feel confident about the food and service....

...Sharko's Catering is the answer. Centrally located in Phoenix, we also service Scottsdale, Mesa, Tempe, Glendale, Peoria, Goodyear, Sun City and all surrounding areas. Sharko's has the experience and expertise to serve its clients' needs, ranging from an intimate party of 50 to an event for thousands. Whatever the occasion, Sharko's Catering wants your event to be everything you imagined.

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 events. Please feel free to interchange the food courses, make substitutions or call our office for additional ideas.



HORS D'OEUVRES BEFORE DINNER

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

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

American Style Meatballs – rolled homemade beef meatballs in a demiglace

Meatballs Romano – blended with Italian seasoning in a marinara sauce

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

Assorted Sliced Cheese – Muenster, Mild Cheddar, Monterey Jack, & Jalapeno; served with crackers

Southwestern Style Bean Dip – layers of beans, sour cream, guacamole, grated cheese & tomatoes;

served with tortilla chips

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

Cheese and Spinach Dip – melted jack cheese, Parmesan and fresh spinach; served with baguette and tortilla chips for dipping

Cheese and Salami Tray – served with crackers

Stuffed Mushroom Caps - fresh mushrooms stuffed with crab meat...**House Favorite**

Coconut Shrimp – served with our 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: \$ 6.00

Choice of Three: \$ 8.75



SIT DOWN DINNERS

Main entrées are served with Caesar Salad or Baby Field Greens with House Vinaigrette and Bakery Fresh Rolls and Butter

Apple Almond Chicken **\$21.00**

A lightly breaded chicken breast stuffed with an all-natural apple, raisin and almond stuffing topped with a la orange sauce.
Served with Rice Pilaf and Green Beans Almondine

Chicken Cordon Bleu **\$21.00**

Lightly breaded, stuffed with cheese and ham, served with a creamy Dijon sauce
Served with Rosemary Baby Carrots and Roasted Garlic Mashed Potatoes

Chicken Provencal **\$21.00**

Breast of chicken in a brandied cream sauce with artichokes, mushrooms and sun-dried tomatoes, served with Roasted Garlic Mashed Potatoes and Steamed Broccoli

Caribbean Chicken **\$21.00**

Chicken breast stuffed with fresh mango, chutney & plump cranberries
Served with Rice Pilaf and Green Beans Morocco

Chicken Florentine **\$21.00**

Stuffed breast of chicken with sautéed spinach & cheese served with Florentine Sauce
Served with Garlic Mashed Potatoes and Green Beans Almondine

Chicken Piccata **\$21.00**

Boneless breast of chicken with fresh herbs, butter, lemon juice, capers, and white wine
Served with Rice Pilaf and Green Beans Morocco

Boneless Braised Beef Short Rib **\$23.00**

Served with a mushroom port wine sauce
Creamy Garlic Mashed Potatoes, String Beans and Baby Carrots

Roast Prime Rib of Beef **\$25.00**

Slow roasted prime rib served with au jus
Served with Roasted Red Potatoes and Grilled Vegetables

Charbroiled Beef Tenderloin **\$26.00**

Succulent beef tenderloin cooked to perfection served with a peppercorn sauce
Served with Twice Baked Potato and Grilled Vegetables

Fillet of Salmon **\$23.00**

Fresh salmon, lightly seasoned with a lemon zest, rosemary, black pepper and garlic
Served with Mashed Potatoes and Green Beans Almondine

Stuffed Portobello Mushroom (v) **\$21.00**

zucchini, yellow squash, sautéed onions stuffed in a portobello mushroom

WEDDING CAKES

Flavors

Chocolate Rum
Lemon Raspberry
Chocolate Strawberry
Lemon Strawberry
Chocolate Strawberry Rum
Coconut Cream
Lemon Strawberry Rum
Marble Bavarian
Chocolate Mousse
Vanilla Raspberry
Banana Rum
Chocolate Banana
Carrot
Vanilla Strawberry Rum
Vanilla Peaches & Cream
Black Forest
Vanilla Peaches and Cream
Banana Strawberry
Vanilla Strawberry
Vanilla Rum
Chocolate Peanut Butter Mousse

Price per Guest: 4.75

Includes Silver Cake Stand, cake knife and server

Sharko's will furnish disposable plates and plastic forks. Staff will cut and serve the cake.
China cake plates with forks: \$1.00 pp





DESSERTS

Assorted Mini Dessert Tray	3.50
(Raspberry & Lemon Squares, Mini Cheesecake, Brownie Bites, Cookies)	
Assorted French Pastries	4.50
(Éclairs, Fruit Tarts, Napoleon, Cannoli)	
Chocolate Mousse Cake	3.50
New York Cheese Cake	3.00
Amaretto Cheese Cake	4.00
Gourmet Carrot Cake	4.00
Chocolate Thunder Cake	4.00
Tiramisu	4.50
Key Lime Pie	4.50
Chocolate Dipped strawberries – 50 pieces	120.00
Chocolate Peanut Butter Pie	4.50
Crème Brulee with Raspberries	5.00

GENERAL INFORMATION

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 75 guests. Parties that are less than 75 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, Steak / Chicken Buffet, Mardi Gras
- We also cater engagement parties, bridal showers and rehearsal dinners.



RENTALS

China and silverware package	\$6.00 pp
White china dinner plates, coffee cups/saucers, bread and butter plate, salad plate	
Water goblet, dinner fork, salad fork, dinner knife, teaspoon	
Linen Napkins (over 40 colors)	1.00
Wine Glasses	1.00
Champagne Glasses	1.00
Rocks (tall & short)	1.00

LINENS

Linen tablecloths (solid colors)	
90" round	\$11.00 each
102" and 108" Round	\$14.00 each
120" round	\$16.50 each
130" round	\$18.00 each
Damask, Lame, Organza, Satin Stripe and Prints are also available	call for prices

TABLES

72 Inch Round (seats 10-12)	\$15.50 per table
60 Inch Round (seats 8)	\$13.50 per table
48 Inch Round (seats 6)	\$11.50 per table
36 Inch Round Bar Height	\$15.00 per table
8 Foot Rectangle (seats 8-10)	\$12.50 per table
6 Foot Rectangle (seats 6-8)	\$10.50 per table

CHAIRS

White Folding Samsonite	\$2.00 per chair
Padded Wood (white or black)	\$4.00 per chair
Chair covers are also available	\$4.25 - \$7.00
Deluxe Portable Bar on wheels with ice well & shelf	\$165.00
Umbrella Heaters	\$160.00
Tents (All sizes)	call for prices

Prices are subject to sales tax.

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