

Why just have a party, when you can create a

Noteable Event

The Premiere Catering & Event Planning Organization

The difference between a party and a Noteable Event is more than just food. It is imaginative locations, dramatic presentations and impeccable service.

Imaginative Locations

We might suggest a Grand Warehouse, a Museum, a Cultural Center, a Tented Chalet or even your own home.

Dramatic Presentations

Let us create the stage with a dramatic display of lights, florals, banners and props. Your guests will be captivated the moment they arrive throughout their stay.

Impeccable Service

Let us dazzle your guests and provide the sizzle of enjoyment and attention to everyone.

The Noteable Events philosophy is to deliver to its guests an artful culinary and service experience. Whether our guest requests a simple breakfast or luncheon, a corporate open house, a sporting event, a wedding of their dreams or a gourmet dinner for two, the Noteable Team will make the event special, memorable and hassle-free.

Call us today at (630) 371-3012

WE PROUDLY ACCEPT



Additional Details

Your **Michael's On Main Café** provides menu selections prepared by our chefs, then presented for serving to your guests. Our menu selections may be delivered to your meeting room and set up, or picked up from our café.

**For all your catering requirements,
please contact us at 602.410.1235.**

Is there something you don't see... Please ask! We have lots of ideas, and are happy to tailor a menu to suit your guests, as well as your budget.

~ Bon Appetit!



Noteable Event Productions, Inc.
Catering & Event Planning
&
Michael's on Main Café Group

Tel: 630.371.3012 • Fax: 630.371.3519
www.noteableevents.com

Catering Information



**2625 West Grandview Road
Phoenix, AZ 85023**

**For All Your Catering Needs,
Please call us at 602.410.1235**





Breakfast

THE MINI-CONTINENTAL \$7.95/guest

Freshly Baked Fruit Muffins • Breakfast Breads
Freshly Baked Danish Pastries
New York Style Bagels with Cream Cheese, Butter & Jams
Sliced Seasonal Fresh Fruit Display
Carafes of Orange & Cranberry Juices
Freshly Brewed "Seattle Roasted" Coffees

THE HEALTHY CONTINENTAL \$9.95/guest

Seasonal Fresh Fruits & Berries, combined with
a Homemade Yogurt dressing
Low-Fat Granola
Hot Oatmeal with Brown Sugar, Walnuts & Raisins
Carafes of Skim Milk
New York Style Bagels with Cream Cheese, Butter & Jams
Fresh Seasonal Fruit Kabobs with a Berry Dipping Sauce
Assorted Juices
Freshly Brewed "Seattle Roasted" Coffees

THE MINI STARTER \$8.95/guest

Freshly Baked Muffins • Breakfast Breads
Freshly Baked Danish Pastries • New York Style Bagels with
Cream Cheese, Butter & Jams • Whole Fresh Fruit Display
Carafes of Orange & Cranberry Juices
Freshly Brewed "Seattle Roasted" Coffees
Gourmet Herbal Teas

THE OLD COUNTRY BREAKFAST \$11.75/guest

Sliced Seasonal Fruit Display
Freshly Scrambled Eggs surrounded by:
Bowls of Fresh Sautéed Vegetables • Shredded Cheese • Salsa
Crisp Virginia Bacon • Grilled Pork or Turkey Sausage Links
Skillet Potatoes • Freshly Baked Toasting Breads
New York Style Bagels with Cream Cheese, Butter & Jams
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange & Cranberry Juices
Freshly Brewed "Seattle Roasted" Coffees
Gourmet Herbal Teas

ON-EXPO FRENCH TOAST CELEBRATION \$12.95/guest

Watch our Chef create a variety of French Toast Specialties!
Cinnamon Bread • Cinnamon Raisin Swirl Rolls
Apple Nut • Traditional French Toast

Surrounded by:
Fresh Seasonal Fruits & Berries
Warm Maple Syrup • Whip Cream
Crisp Virginia Bacon • Grilled Pork or Turkey Sausage Links
New York Style Bagels with Cream Cheese, Butter & Jams
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange and Cranberry Juices
Freshly Brewed "Seattle Roasted" Coffees
Gourmet Herbal Teas



Lunch

SIMPLE SANDWICH/WRAP BASKET BUFFET \$11.95/guest

Smoked Breast of Turkey • Honey Baked Ham
Roasted Breast of Chicken • Tuna Salad
Grilled Fresh Vegetables pre-made on an assortment of:
Breads • Rolls • Wraps • With Crisp Lettuce & Fresh Tomatoes

The Simple Sandwich Basket Buffet is served with two (2) Signature Salads, Homemade Potato Chips & Freshly Baked Cookies

CLASSIC DELI BUFFET \$11.95/guest

Smoked Breast of Turkey • Honey Baked Ham
Roasted Breast of Chicken • Tuna Salad
Grilled Fresh Vegetables with a selection of:
Sliced Cheese • Crisp Lettuce • Fresh Tomatoes
Assorted Sliced Breads • Bakery Rolls

The Classic Deli Buffet is served with two (2) Signature Salads, Homemade Parmesan Potato Chips, Freshly Baked Cookies, Bakery Bars & Chocolate Brownies

SIGNATURE SALAD BAR \$15.95/guest (12 GUESTS OR MORE)

Grilled Steak • Breast of Chicken • Grecian Shrimp
Surrounded by our Field Greens

An array of fresh garden vegetable salad toppings along with mixed and marinated salads.

Assorted Dinner Rolls and Butter

BISTRO BAG LUNCHEON \$10.95/guest

Our Bistro Bag Luncheon is ideal for those meetings that require your group to continue throughout lunch! Choose from:

- Grilled Breast of Chicken with a Pesto Mayonnaise
- Roast Baron of Beef with a Creamy Horseradish Sauce
- Grilled Salmon Filet with Dill-Dijon Mayonnaise
- Teriyaki Marinated Seared Tuna with a Salsa Mayonnaise
- Grilled Vegetarian with a Seasoned Cream Cheese

Our Bistro Bag Includes Appropriate Condiments

Plus this includes:

- A Gourmet Salad, Potato Chips and Fresh Baked Cookies



Hot Luncheon

LITTLE ITALY \$13.95/guest

• Italian Salad with a Lemon Herb Parmesan Dressing,

• Homemade Meat Lasagna **OR** Chicken Parmesan **OR** our Notable Lemon Breast of Chicken

- Mostaccioli
- Broccoli
- Garlic Bread
- Dessert

SOUTH OF THE BORDER \$13.95/guest

- Marinated Grilled Steak & Chicken
- Soft & Hard Tortilla Shells
- A Variety of Toppings, including:
 - Shredded Cheese • Diced Tomatoes • Crisp Lettuce
 - Black Olives • Jalapeno Peppers • Sour Cream • Guacamole
- Accompanied by:
 - Homemade Tortilla Chips • Homemade Salsa
 - Traditional Spanish Rice
 - Refried Beans
 - Cinnamon Churros for Dessert

MAMA MIA \$13.95/guest

- Notable Italian Beef
- Crusty Italian Rolls
- Sweet Peppers & Mozzarella Cheese
- Tatter Totts
- Garden Green Salad and a Duo of Dressings
- Tomato Caprese Salad
- Gourmet Cookies

HEALTHY CHOICE \$13.95/guest

- Breast of Chicken Stuffed with Artichokes, Roma Tomatoes & Shallots
- Mushrooms and Spinach in a Marsala Wine Reduction Sauce
- Breast of Turkey Scaloppini topped with our "Soon to be Famous" Roasted Red Pepper Garlic Aioli Sauce and Brown Rice Pilaf

Plus this includes:

Steamed Broccoli, a Field Greens Salad with a Low Fat Dressing, Dinner Rolls, Heart Healthy Promise Spreads and Fresh Seasonal Fruits

CHEF'S CHOICE BUFFET \$13.95/guest

Two (2) Great Salads with Entrée, Starch, Sides and
Two (2) Great Desserts

CHILLED CANNED SODA \$1.00/each
CHILLED BOTTLED WATER \$1.25/each