



Contact Phil Perry, Event Sales Director, 623-738-9513, phil@azbroadway.com, 7701 W Paradise Ln, Peoria, AZ 85382

GROUP DINNER PACKAGES

Dinner packages are designed for you to choose a 3 or 4 course meal prior to the event for a fixed price.

Dinners are served with freshly baked dinner rolls, whipped butter, freshly brewed Regular & decaffeinated coffee, specialty hot teas, iced tea and assorted soft drinks.

Center Stage \$39 per guest

Choice of Soup or Salad

Creamy White Bean and Ham - White beans, ham and herbs

Vegetable Beef - Beef, carrots, celery, corn, green beans, onions and potatoes

Mixed Greens - Walnuts, dried cranberries and champagne vinaigrette

Mixed Greens - Baby plum tomatoes, hothouse cucumbers and balsamic vinaigrette

Choice of One Entree:

Chicken Piccata - lightly breaded, topped with lemon caper sauce;
served with parmesan risotto and almond green beans

Boneless Beef Short Rib - braised, topped with Bordeaux demi-glace;
served with garlic mashed potatoes and maple glazed carrots

Choice of One Dessert:

Freshly Baked Chocolate Chip Cookie - with strawberries and freshly whipped cream

Traditional Bread Pudding - with vanilla sauce and freshly whipped cream

Headliner \$49 per guest

Appetizers: Select one for your guests

Seafood Rangoon's - with sweet and tangy sauce

Artichoke Fritter - with roasted garlic herb aioli

Stuffed Mushrooms - with gorgonzola and herbs

Choice of Soup or Salad: Select one for your guests

Creamy Broccoli Cheese - Broccoli, herbs and cheddar cheese

Chicken Noodle - White meat chicken, egg noodles, carrots, celery and onions

Caesar Salad - Parmesan cheese, house-made croutons and Caesar dressing

Mixed Greens - Strawberries, crumbled feta cheese and raspberry vinaigrette

Choice of One Entrée:

Tournedos Rossini - Beef medallions topped with mushroom demi;
served with Boursin cheese mashed potatoes and vegetables

Lemon Dill Salmon Filet - pan-seared, topped with creamy lemon-dill sauce;
served with artichoke risotto and vegetables

Choice of One Dessert:

Carrot Cake - with freshly whipped cream and seasonal berries

Chocolate-Chocolate Cake - with chocolate sauce, freshly whipped cream and seasonal berries

Showstopper \$59 per guest

Appetizers: Select two for your guests

Seafood Rangoon's - with sweet and tangy sauce

Fried Calamari - with house-made cocktail sauce

Artichoke Fritter - with roasted garlic herb aioli

Choice of Soup or Salad: Select one for your guests

Creamy Broccoli Cheese - Broccoli, herbs and cheddar cheese

Chicken Noodle - White meat chicken, egg noodles, carrots, celery and onions

Caesar Salad - Parmesan cheese, house-made croutons and Caesar dressing

Mixed Greens - Strawberries, crumbled feta cheese and raspberry vinaigrette

Choice of One Entrée:

12oz. NY Strip - Blue Cheese crusted with Merlot demi-glace;
served with parmesan garlic mashed potatoes and grilled asparagus spears.

8oz. Filet Mignon - with Port-mushroom demi-glace;
served with parmesan garlic mashed potatoes and grilled asparagus spears.

Add an 8oz. Maine Lobster Tail\$25 per guest**

Choice of One Dessert:

Chocolate-Chocolate Cake - with chocolate sauce, freshly whipped cream and seasonal berries

New York Cheesecake - with strawberry sauce and freshly whipped cream

Standing Ovation \$69 per guest

Appetizers: Select two for your guests

Seafood Rangoon's - with sweet and tangy sauce

Fried Calamari - with house-made cocktail sauce

Artichoke Fritter - with roasted garlic herb aioli

Stuffed Mushrooms - with gorgonzola and herbs

Choice of Soup or Salad: Select one for your guests

Creamy Broccoli Cheese - Broccoli, herbs and cheddar cheese

Chicken Noodle - White meat chicken, egg noodles, carrots, celery and onions

Caesar Salad - Parmesan cheese, house-made croutons and Caesar dressing

Mixed Greens - Strawberries, crumbled feta cheese and raspberry vinaigrette

Choice of One Entrée:

12oz. Prime Rib Roast - herb crusted with a side of creamy horse radish and au jus;
served with parmesan garlic mashed potatoes and grilled asparagus spears.

8oz. Filet Mignon - topped with Port-mushroom demi-glace;
served with parmesan garlic mashed potatoes and grilled asparagus spears.

Add an 8oz. Maine Lobster Tail\$25 per guest**

Choice of One Dessert:

Chocolate Mousse Flute - with freshly whipped cream and seasonal berries

New York Cheesecake - with strawberry sauce and freshly whipped cream

Encore \$79 per guest

Appetizers:

Jumbo Coconut Shrimp and Crab Cakes
Served with cocktail sauce, lemons and chipotle aioli

Choice of Soup or Salad: Select one for your guests

Creamy Broccoli Cheese - Broccoli, herbs and cheddar cheese
Chicken Noodle - White meat chicken, egg noodles, carrots, celery and onions
Caesar Salad - Parmesan cheese, house-made croutons and Caesar dressing
Mixed Greens - Strawberries, crumbled feta cheese and raspberry vinaigrette

Choice of One Entrée:

12oz. Prime Rib Roast - Herb Crusted with a side of creamy horse radish and au jus;
served with parmesan garlic mashed potatoes and grilled asparagus spears

8oz. Filet Mignon - Topped with Port-mushroom demi-glace;
served with parmesan garlic mashed potatoes and grilled asparagus spears

Add an 8oz. Maine Lobster Tail\$25 per guest**

Choice of One Dessert:

Limoncello Flute - with freshly whipped cream and seasonal berries
Chocolate Mousse Flute - with freshly whipped cream and seasonal berries
New York Cheesecake - with strawberry sauce and freshly whipped cream

Curtain Call \$89 per guest

Appetizers:

Jumbo Shrimp Cocktail, Jumbo Coconut Shrimp and Crab Cakes
Served with cocktail sauce, lemons, orange chili marmalade and chipotle aioli

Choice of Soup or Salad: Select one for your guests

Creamy Broccoli Cheese - Broccoli, herbs and cheddar cheese
Chicken Noodle - White meat chicken, egg noodles, carrots, celery and onions
Caesar Salad - Parmesan cheese, house-made croutons and Caesar dressing
Mixed Greens - Strawberries, crumbled feta cheese and raspberry vinaigrette

Choice of One Entrée:

12oz. NY Strip - Blue Cheese crusted with Bordeaux demi-glace;
served with parmesan garlic mashed potatoes and grilled asparagus spears

16oz. Ribeye - Topped with Maître d butter and sautéed mushrooms;
served with parmesan garlic mashed potatoes and grilled asparagus spears

8oz. Filet Mignon - Topped with Port-mushroom demi-glace;
served with parmesan garlic mashed potatoes and grilled asparagus spears

Add an 8oz. Maine Lobster Tail\$25 per guest**

Choice of One Dessert:

House-made Vanilla Crème Brulee - with freshly whipped cream and seasonal berries
Triple Chocolate Mousse Tower - with freshly whipped cream and seasonal berries

VIP \$99 per guest

Chilled Seafood Tower:

Snow Crab Legs, Oysters on the Half Shell and Jumbo Shrimp Cocktail
Served with drawn butter, cocktail sauce, horseradish sauce and lemons

Choice of Soup or Salad: Select one for your guests

Creamy Broccoli Cheese - Broccoli, herbs and cheddar cheese
Chicken Noodle - White meat chicken, egg noodles, carrots, celery and onions
Caesar Salad - Parmesan cheese, house-made croutons and Caesar dressing
Mixed Greens - Strawberries, crumbled feta cheese and raspberry vinaigrette

Choice of One Surf and Turf Entrée:

12oz. NY Strip and Grilled Shrimp - Blue Cheese crusted with Bordeaux demi-glace and grilled jumbo shrimp;
served with a loaded baked potato and grilled asparagus spears
16oz. Ribeye and Grilled Seabass- Topped with Maître d butter and sautéed mushrooms;
served with parmesan garlic mashed potatoes and grilled asparagus spears
8 oz Filet Mignon and Grilled Scallops - with a Port and Mushroom demi-glace and grilled jumbo scallop;
served with a loaded baked potato and grilled asparagus spears
Add an 8oz. Maine Lobster Tail\$25 per guest**

Choice of One Dessert:

House-made Vanilla Crème Brulee - with freshly whipped cream and seasonal berries
Triple Chocolate Mousse Tower - with freshly whipped cream and seasonal berries