EASY CATERING
FROM WHITE FEATHER

FRESH, EASY & DELICIOUS

CHOOSE FROM OUR SIGNATURE SANDWICHES AND WRAPS:

TUNA SALAD	***14***
CHICKEN SALAD	***14***
TURKEY SWISS WRAP	***15***
HAM & CHEDDAR WRAP	***15***
CHICKEN BACON WRAP	***15***
GARDEN SALAD	***14***
CHEF SALAD	***14***
CAESAR SALAD	***14***
BLT	***12***
VEGGIE SANDWICH- hummus, tomato, avocado, and pesto on wheat	***15***

CUSTOMIZE YOUR BREAD:
CROISSANT, RYE, WHEAT, SOURDOUGH, HOAGIE OR TORTILLA WRAP
GLUTEN-FREE WRAP OPTION AVAILABLE

INCLUDES SANDWICH OR WRAP + CHIPS
ADD A DRINK OR COOKIE FOR $2

EXTRA COOKIES/CHIPS +$2
EXTRA 20oz SODA +$3

MINIMUM ORDER: 10 LUNCHES
PLEASE ORDER AT LEAST 2 HOURS IN ADVANCE

PICK UP ONLY

WHITE FEATHER BAR & GRILL | 5601 E HERMOSA VISTA DR., MESA, AZ 85215 | (480) 840-1545

A LA CARTE CATERING MENU SELECTIONS

SMALL BITES

Swedish Meatballs
Tender meatballs served in a rich, creamy Swedish-style sauce.

Jumbo Chicken Wings
Crispy Chicken Wings served with Celery, Ranch and Blue Cheese Dipping Sauce
Buffalo, Old Bay, Garlic Parm, Plain or BBQ

Chicken Skewers
Marinated chicken grilled with fresh herbs and savory seasonings.

Beef Skewers
FSeasoned beef grilled over high heat for a flavorful, savory bite.

DESSERTS

Assorted Cookies
Brownies
Chocolate Cake
Carrot Cake

MAIN COURSE

Chicken Picatta
Pan-seared chicken with lemon, capers, and a bright white wine butter sauce.

Huli Huli Chicken
Grilled chicken thigh meat glazed in a sweet and savory Hawaiian-style sauce.

Beef Medallions with Red Wine Reduction
Grilled beef medallions finished with a rich red wine reduction.

Baked Salmon with Dill Beurre Blanc
Oven-baked salmon finished with a creamy dill beurre blanc sauce.

Slow-Roasted Pork Tenderloin
Slow-roasted pork tenderloin finished with a bright citrus sauce.

Meat Lasagna
Layers of pasta, seasoned meat, rich marinara, and melted cheese baked to perfection.

Apache Wells COUNTRY CLUB

SIDES

Garlic Mashed Potatoes
Creamy mashed potatoes blended with roasted garlic and butter.

Rice Pilaf
Fluffy seasoned rice cooked with aromatic herbs and vegetables.

Roasted Yukon Gold Potatoes
Yukon Gold potatoes roasted with herbs and savory seasonings.

Sautéed Vegetable Selection
Fresh seasonal vegetables lightly sautéed and seasoned.

SALADS

Fresh Garden Salad
Caesar Salad
Cucumber Heirloom Salad
Yakisoba Asian Noodle Salad

BUFFET

CATERING MENU

SELECTIONS

STARCH

SELECT ONE

Roasted Yukon Gold Potatoes
Golden-roasted potatoes seasoned to perfection with a crisp exterior and tender center.

Rice Pilaf
Fluffy seasoned rice blended with savory herbs and aromatic vegetables.

Mashed Potatoes
Creamy, buttery mashed potatoes whipped to a smooth and comforting finish.

Scalloped Potatoes
Thinly sliced potatoes baked in a rich, creamy sauce until golden and tender.

ENTREES

SELECT TWO

Meat Lasagna
House-made lasagna with ricotta, mozzarella cheese, ground beef and Italian sausage with marinara sauce

Stuffed Roasted Porkloin
Center-cut pork loin filled with dried fruits, fresh herbs, spinach, and savory stuffing, finished with a bright citrus glaze.

Chicken Margarita
Tender chicken topped with a creamy supreme sauce, melted mozzarella cheese, juicy grape tomatoes, and fresh basil.

ENTREES

SELECT TWO

Pesto Chicken Pasta
Sliced grilled chicken and cheese tortellini tossed in a creamy house-made basil pesto sauce.

Prime Beef Tips
Tender beef tips and fresh cremini mushrooms simmered in a rich Burgundy demi-glace.

Macadamia Crusted Mahi Mahi
Fresh mahi mahi dipped in coconut milk, coated in a crisp panko and macadamia nut crust, and finished with a bright lemon butter sauce.

SALAD

SELECT ONE

Chopped Salad
Caesar Salad
Garden Salad
Potato Salad

Apache Wells COUNTRY CLUB

BEVERAGE STATION

$4 per guest
for hot and cold
beverage service

Pick Up Only

All buffets include plates, napkins, cutlery.

Chaffing dishes & sternos and utensil ($75 service fee added).