

Corporate Drop Off Menu



Catered by
St. Joseph's



Dignity Health™
St. Joseph's Hospital and
Medical Center

2014

[contents]

information & policies	3
breakfast entrees	4
breakfast sides	5
sandwiches	6
salads	7
casual fair	8
lunch & dinner entrées	9
lunch & dinner sides	10
lunch & dinner desserts	11
beverages	12
receptions & pre-dinner	13-14
conference & seminar packages	15
special events	16
action stations	17
preferred vendors / venues	18
contact us	19



"What a lovely breakfast! The food was beautifully presented and delicious. Flowers were gorgeous as well. Staff very friendly and professional. Thank you for your efforts -- once again, you've over achieved!! "

"....that was absolutely perfect - the food, the beverages and the service. Our guests were delighted and couldn't stop commenting about how good everything was. In fact, I heard two of them say that the next time they're looking for an outstanding meal they're headed for St. Joe's. We constantly talk about the quality of our clinical care, research and education - as well we should. However, when we are doing our bragging we certainly should include your department in the mix. Please extend our appreciation and congratulations to your entire staff..."

"THANK YOU for all of your help over the last 6 weeks and helping to make five conferences such a success! I appreciate your willingness to help me with every detail, from the linens to the flowers to preparing great meals, snacks, etc! No matter how big or small the request was, someone was willing to help. Your support staff is great, especially [staff], who was with me for all of the conferences and truly made a difference in each and every one. She was always timely, so kind and willing to help in any way she could. I cannot tell you the number of comments I received on the food presentation, the taste and the overall service. All of our guests were so impressed, which made my job so much easier."

placing an order

internal departments are to use MRM or the Catering & Conference Room request form with VP approval per hospital policy #20101.

external customers may place an order via email or fax. an account representative will be happy to assist you with any questions, menus or quotes. requests should be placed 1 week in advance, during regular business hours (monday – friday, 8:00 am – 4:00 pm). orders placed after 2:00 pm will be processed on the following business day. catered by st. joseph's will endeavor to process each order received, however orders received inside of 2 business days may be charged a service and handling fee to cover added staffing and vendor costs.

minimum orders

catered by st. joseph's welcomes orders of any size. however, due to labor and handling costs, orders for less than 10 persons may be subject to a handling and delivery charge.

our menus

catered by st. joseph's is dedicated to providing you a fresh, beautifully presented and affordably priced menu for your catered event. from petit finger foods for 10 to a reception for 1,000 or more, we are happy to work with you to develop custom menus best suited to your budget and catering needs.

service area

catered by st. joseph's services st. joseph's hospital and medical center exclusively.

how will my order be processed / confirmed?

the order you place will be accepted/confirmed within 48hrs and translated into a catering contract. if items requested in your order are not available we will contact you to discuss alternatives. any last minute changes must be submitted at least 24 hours before the event date. it is the customer's responsibility to ensure a confirmation is received for each request submitted.

how does the delivery and pick up process work?

all orders are delivered within a 30 minute window prior to the start time selected. For a 12pm lunch meeting we recommend selecting 11.45am as your start time to allow set up to complete before the actual meeting starts. Pickups are scheduled within a 2hr window following the end time of the mtg. if an alternative time is required for either delivery or pick up please contact the office or speak to your account representative.

what is the change policy?

changes to orders, including additions and reductions, can be made any time up to 24 hours before the scheduled event date.

what is the cancellation policy?

orders can be cancelled without charges up to 24 hours before the event date. cancellations after that time will be charged at 100%

payment

catered by st. joseph's accepts mastercard, visa, american express, and checks with proper identification. catered by st joseph's reserves the right to charge interest on all invoices outstanding beyond 30 days.

delivery charges

delivery charges for 'drop off' catering to on-campus events with invoices less than \$50.00 will be charged a \$15.00 S&H fee. Off-premise catering with an invoice less than \$250.00 will be charged a \$25.00 S&H fee. Please enquire for special event/banquet delivery charges.

pricing & taxes

pricing is subject to change. please check with the catering office when placing an order. local and state taxes will be added to all private pay orders. Current rate is 9.30%

full service events

our account representatives are ready to assist you in creating your special event; from customized menus to service staff, linens, equipment and décor.

for more information please contact us at:

602-406-6615 or 602-406-7338 ph 602-406-4167 fax cateredbystjosephs@dignityhealth.org

[breakfast entrées]

[breads & pastries]

price per guest

early rise

\$ 4 . 25

assorted muffins, donuts, & bagels. served with preserves & cream cheese*

mini assortment

\$ 4 . 7 5

an assortment of mini breakfast treats to include muffins, danish, bagels & cinnamon rolls. served with preserves & cream cheese*

breakfast breads

\$ 3 . 9 5

sliced zucchini loaf, lemon poppyseed, blueberry, carrot & raisin, cranberry orange & banana nut loaves. garnished with fresh berries.

new york bagel bar

\$ 3 . 7 5

assorted authentic ny bagels with cream cheese*

*upgrade to specialty cream cheeses (add on)

\$ 1 . 4 5

- lox
- diced tomato / baby capers / red onion / cracked pepper
- fresh berries – strawberries / raspberries / blueberries
- southwestern jalapeno
- walnut raisin

[eggs & waffles]

frittatas (served hot or chilled) (Serves 6-8)

\$ 36 . 4 0

- mushroom, red pepper & artichoke
- virginia ham & cheddar cheese
- potato, sausage & caramelized shallot

french toast casserole* (serves 10-12)

\$ 5 5 . 0 0

a decadent dish of french toast layered with rich custard & a praline topping. served with maple syrup.

creole bread pudding casserole* (serves 10-12)

\$ 5 5 . 0 0

linguica sausage with bell peppers, red onions, and french bread layered with a rich custard. served with maple syrup.

stuffed french crepe*

\$ 4 . 5 5

classic french crepes stuffed with your choice of:

- sautéed apple & walnut
- peach & blueberry

country omelettes*

\$ 5 . 7 5

filled with your choice of:

- spinach, tomato & ricotta cheese
- virginia ham & swiss cheese
- jalapeno peppers & cheddar cheese

scrambled eggs*

\$ 4 . 9 5

three farm fresh scrambled eggs, garnished with chopped chives. served with a side of house salsa.

french waffles*

\$ 4 . 5 5

served with maple syrup.

**hot entrées require chafing dishes please allow 30 mins additional set up time. contact representative for details.*

[breakfast packages & sides]

[breakfast packages - minimum of 10]

price per guest

each menu comes complete with pitchers of orange & cranberry juices, freshly brewed regular and decaf 'starbucks' coffee and 'tazo' assorted tea bags with hot water

phoenix sunrise \$ 7 . 50

- burrito – scrambled eggs with scallions & monterey jack cheese in a spinach tortilla. topped with salsa.
- chorizo sausage or beef sausage
- breakfast fries
- sliced fresh seasonal fruit

the continental \$ 5 . 9 5

- assorted muffins, donuts, danish & bagels.
- sliced fresh seasonal fruit

hearty breakfast \$ 8 . 9 5

- scrambled eggs
- breakfast sausage links & bacon
- hash browns
- sliced fresh seasonal fruit

pancake house \$ 5 . 9 5

- buttermilk pancakes with maple syrup (2pp)
- smoked country bacon
- sliced fresh seasonal fruit

light & easy \$ 6 . 7 5

- assorted low fat 'danon' fruit yogurts with granola topping
- sliced fresh seasonal fruit
- apple oat bran muffins & assorted breakfast breads

[breakfast sides]

price per guest

potatoes o'brien \$ 1 . 7 5

- diced idaho potatoes sautéed in olive oil with green peppers & spanish onions,
- garnished with italian parsley.

potatoes hash brown \$ 1 . 7 5

bacon or sausage \$ 2 . 3 5

individual 'danon' low fat fruit yogurts with granola \$ 2 . 9 5

fresh fruit platter \$ 3 . 3 5

- a seasonal selection of fresh cut fruit & berries.

[breakfast beverages]

bottled juices – Ocean Spray (15.2oz) \$ 2 . 6 5

bottled water (8oz) \$ 1 . 5 5

freshly brewed starbucks - reg/decaf \$ 1 . 9 5

hot tea service \$ 1 . 9 5

fresh juice pitchers – orange, cranberry (min 5 \$ 5 . 2 5

is your favorite beverage not on our menu? please ask your account representative who will be happy to source the item for your event.

**hot entrées require chafing dishes, please allow 30 mins additional set up time. contact representative for details.*

[sandwiches]

[signature gourmet sandwiches]

\$ 6 . 9 5 ea

the desert ridge

roasted turkey breast, southwest chipotle mayonnaise, guacamole, lettuce & tomato on a jalapeno cheddar roll

the biltmore

char grilled chicken sandwich topped with monterey & cheddar cheeses, tomato, avocado & leaf lettuce served on fresh baked focaccia bread with ranch dressing spread.

the phoenician

roast beef, horseradish cream spread, shaved red onion, baby spinach & asparagus on a ciabatta roll

the ritz [vegetarian]

char grilled vegetable sandwich with zucchini, yellow squash, roasted red peppers, red onion, portabella mushrooms, & spinach leaf served on a freshly baked ciabatta roll with balsamic vinaigrette dressing.

the phoenix club

classic club topped with smoked bacon, roasted turkey, deli ham, cheddar & swiss cheeses together with fresh avocado, alfalfa sprouts, tomato slices & leaf lettuce. served on a freshly baked ciabatta roll.

[assorted sandwich platters]

½ Sandwich pp \$ 3 . 9 5 pp
Full Sandwich pp \$ 5 . 7 5 pp

wraps / croissants / assort breads. served with lettuce, tomato, pickles & condiments.

- honey glazed ham
- roast turkey
- roast beef
- tuna salad
- chicken salad
- char grilled vegetables including squash, zucchini, carrot, peppers, mushrooms
- egg salad

[make it a meal]

a d d

- with cookies/brownies platter, sliced seasonal fruit platter, assorted sodas & waters or \$ 3 . 9 5
- with bowl of house salad, cookies/brownies platter, assorted sodas & waters \$ 4 . 7 5

[or a lunch box]

complete with napkin, flatware, & condiment

a d d

- with chips, whole fruit, cookie, soda or water \$ 3 . 5 5
- with low fat yogurt, whole fruit, v8 juice or bottled water or \$ 5 . 5 5
- with health bar, whole fruit, bottled juice or bottled water \$ 4 . 7 5

[fresh fruit with assorted cheeses]

\$ 5 . 9 5

- seasonal fresh fruit consisting of strawberries, grapes and apples together with cheddar, swiss and brie cheeses. served with pecan raisin bread.

[salads]

[entree salads]

\$ 6 . 9 5 ea

raquel salad [signature]

mixed field greens with candied walnuts, semi dried cranberries, crumbled goat's cheese and our famous balsamic vinaigrette dressing.

country cobb

hard boiled egg, tomatoes, bacon, blue cheese, avocado on a bed of romaine leaves. served with vinaigrette dressing.

house salad

iceberg, assort veg, cherry tomatoes. Vinaigrette dressing.

taste of the mediterranean

fresh romaine leaves with asparagus spears, cherry tomatoes, reggiano parmegana, pine nuts, olives and pesto vinaigrette

classic caesar

caesar. served on a bed of romaine lettuce, topped with rustic croutons & shaved reggiano parmegana and caesar dressing.

[add a protein to your salad]

add

- Char-grilled chicken

\$ 1 . 5 5

[add a meal option to your entrée salad]

a d d

- with assorted crispy breads, sodas & waters
- with assorted crispy breads, sliced seasonal fruit, sodas & waters

\$ 1 . 7 5

\$ 3 . 9 5

[make it a lunch box]

a d d

- with roll or chips, fruit, cookie, soda or water
- with roll or health bar, whole fruit, bottled juice or bottled water

\$ 3 . 5 5

\$ 3 . 7 5

[side salads]

per person

entrée salads may also be selected as a side

potato salads

\$ 2 . 4 5

- country potato salad with dill
- roasted potato salad with chunky blue cheese

pasta salads

\$ 2 . 4 5

- tortellini pasta primavera with bell peppers, snow peas & raspberry vinaigrette.
- penne pasta with roasted peppers, olives, artichoke, parmegano with arugula pesto

vegetable salads

\$ 2 . 4 5

- grilled corn & roasted pepper salad
- selection of char grilled vegetables

grain salads

\$ 2 . 4 5

- southwest rice salad with green pepper, tomato & sweet corn
- couscous salad with wild mushrooms, asparagus, & vinaigrette



[casual fair]

	Per person
colossal shrimp	\$6.95
<ul style="list-style-type: none"> tail on shrimp served with cocktail sauce available with ice sculpture as optional extra 	
sushi platter	\$6.75
<ul style="list-style-type: none"> including assorted sashimi nigiri and california rolls with pickled ginger and wasabi 	
anti pasto platter	\$6.50
<ul style="list-style-type: none"> including the finest cheeses, roasted red peppers, calabrese salami, olives, marinated artichokes and tomatoes marinated in herbed olive oil 	
cheese & cracker platter	
<ul style="list-style-type: none"> selection of cubed cheeses 	\$3.50
<ul style="list-style-type: none"> upscale selection of international and national cheeses – wedges 	\$5.75
fresh fruit platter	\$3.35
<ul style="list-style-type: none"> seasonal display including berries, melons, grapes and pineapple 	
petit sweets platter	\$4.95
<ul style="list-style-type: none"> tempting selection of petit ganaches, cheesecakes, tarts, and mousses 	
lavash breads with tapenade and hummus	\$3.25
crudités with trio of dips	\$3.35
salsa & corn chips	\$2.25
<ul style="list-style-type: none"> variety of salsas from “gringo friendly” to “mexicana deliciosa” 	
cookie platter – selection of freshly baked otis spunkmeyer variety	\$1.50
cookies/brownies platter	\$2.75
potato chips & pretzels – variety of flavors	\$1.25

[pizzas]

gourmet pizzas:	
large 16” cheese pizza (serves 3-4)	\$13.50 EA or \$2.75 pp
gourmet options:	
<ul style="list-style-type: none"> tomato, alfredo, or sweet BBQ pepperoni, meat lovers, supreme, cheese, vegetarian 	
meal option with pizzas:	
<ul style="list-style-type: none"> with salad of the day, cookies & cold beverages plus paper napkins and plastic plates, cups, flatware 	add \$5.75 pp

[lunch & dinner entrées]

budget conscious daily cafeteria option (Fish/Chicken/Beef/Pork)	\$7.50
pork tenderloin roast with cherry and red wine sauce	\$17.50
beef tenderloin (medallions or tournedos) with your choice of:	\$22.50
• sauce diane (demi glaze with brandy, cream, garlic & worstershire)	
• sweet chilli infused demi glaze	
• red wine reduction	
• madeira wine sauce with shitake mushrooms	
rack of lamb cutlets (3pp)	\$17.50
chicken breast with rosemary and white wine sauce	\$9.75
sautéed chicken breast with creole sauce	\$8.75
chilean sea bass with mango lime salsa	\$22.75
apple & almond stuffed chicken with apricot glaze	\$11.25
alaskan halibut with roasted red pepper sauce	\$14.75
macadamia encrusted trout	\$9.95
crabmeat-stuffed filet of sole with a light saffron sauce	\$9.25
chicken marsala with porcini mushrooms	\$9.95
honey roasted french cut chicken breast	\$9.75
• with sage and walnuts over shallots, leeks, parsnips & potatoes	
slow roasted prime rib	\$14.75
• with au jus & creamy horseradish sauce	
seafood paella	\$24.45
• with lobster tails, mussels, scallops and shrimp with saffron infused rice and red & green peppers	
red snapper vera cruz on a bed of spinach	\$12.95
• oven baked with garlic, jalapenos, plum tomatoes, olives and fresh herbs	
sautéed chicken breast with artichokes, parsley & lemon	\$8.95
roast pork loin - "guadeloupe" – caribbean infused flavors	\$14.65
seared ahi tuna with green papaya mango salad	\$18.95

budget conscious meal option:

includes daily cafeteria entrée, side or salad with cookies & pitchers of ice tea & ice water for only \$10.50 pp

Is your favorite entree not on our menu? Please ask your account representative who will be happy to source the item for your event.



Looking for a theme buffet? Mexican? Italian? Caribbean? Etc. Please ask your account representative who will be happy to provide a list of theme menus available.

**Hot entrées require chafing dishes, please allow 30 mins additional set up time. Contact representative for details.*

[lunch & dinner sides]

[sides] \$1.95 each

- caramelized baby green-tipped carrots
- fresh asparagus spears with rosemary & parmesan cheese
- vegetable baskets – squash basket with peppers, carrots & asparagus
- beans almonline
- green beans with shallots, rosemary & hazelnuts
- broccoli flowerettes with roasted garlic & toasted pinenuts
- sautéed zucchini with tomatoes, corn & red onion
- sugar snap peas with pearl onions
- wild rice blend – pilaf style
- medley of baby roasted potatoes
- duchess potatoes
- lemon-pistachio pilaf
- couscous mushroom pilaf
- smashed potatoes with romano cheese & toasted walnuts

[breads]

*(available plated on guest table or as bowls on buffet table;
includes butter portion)*

- | | |
|---|--------|
| • white or wheat dinner roll | \$1.00 |
| • le brea – baguette dinner roll | \$1.25 |
| • assorted bread basket - panini/focaccia/baguette – sliced | \$1.55 |



[lunch & dinner desserts]

(available plated on guest table - \$6.75 or as platters on buffet table - \$5.75)

assorted **"cheesecake factory"** cheesecakes:
belgium chocolate; lemon drop; key lime; dulce de leche; and more...

individual **"honeymoon sweets"** desserts:
praline chocolate truffle; strawberry tower; tiramisu tower; orange amaretto bombe; lemon pistachio mousse; chocolate ganache budino; strawberry cassata mousse ; assorted fruit tarts ; chocolate mousse tower ; white chocolate mousse tower ; pistachio pyramid ; chocolate marquis ; grand marnier charlotte ; chocolate d cadence ; margarita lime mousse and more...

assorted **"honeymoon sweets"** petit sweets: \$4.95 pp
peppermint pyramids, rum balls, white chocolate orange truffles, apple cranberry strudels, ginger/ganache tarts, triple mousse tower (mini), almond rainbow cakes, honey walnut diamonds, pistachio frangipane cake with almond mascarpone, egg nog profiteroles, raspberry mousse mountains, chocolate peanut butter  clairs, mint chocolate savarins, cranberry cheesecake and more...

budget desserts: daily cafeteria dessert menu (slices/cakes/tarts) is also available as a chef's choice for only \$2.55 pp

custom desserts: have a particular dessert in mind not on our list? we will be happy to work with our bakers and chefs to custom prepare that special dessert. and don't forget to ask for our seasonal or holiday selections.



did you know you can order **special occasion cakes** through catered by st josephs. we recommend arizona's premier cake and dessert bakery, **honeymoon sweets bakery**. whether it's birthdays, graduations, or corporate celebrations - anniversaries, staff retirements, or a special thank you. ask your account representative for recommended sizes, available flavors, and prices.  ,  , or full sheet



[receptions & pre-dinner]

our finger food selections change periodically and we are always creating new options. Please ask your account representative for seasonal or holiday lists. If there is a particular item you would like that is not on our menu please ask, we are more than happy to accommodate where possible.

[chilled hors d'oeuvres]

[\$2.55 ea]

seared ny strip with horseradish & cheese

asparagus wrapped in proscuitto
artichoke bottoms with crab salad

tomato and mozzarella on foccaccia

anti pasto skewer

finger sandwiches or wrap wheels

tequila lime smoked salmon pinwheel
brie tartlet with spicy apple & walnut chutney

spicy ahi tuna in wonton cone

petit salads (served in martini glasses)

chilled soup shots *(ask for seasonal selections)*



[\$2.95 ea]

these items may be butler passed or nicely presented on a station:

spicy thai shrimp on lemon grass skewer with cool cucumber dipping sauce

tuna tartare with avocado mousse

spring roll atop asian cabbage and dressed with a wasabi ginger dressing

thai basil roll with hoi-sin peanut sauce

green mango shrimp salad

[\$5.75 pp]

chocolate fondue fountain with fresh strawberries and or rice krispies

(minimum of 100 guests for choc fountain. please ask for special pricing for groups under 100)



[receptions & pre-dinner]

[warm hors d'oeuvres]

[\$2.45 ea]

artichoke hearts stuffed with parmesan cheese

scallops in bacon

mini quasadillas

beef or chicken brochettes

pot stickers with soy ginger dipping sauce



miniature quiche

smoked chicken tequila burrito

asparagus & asiago in phyllo

mini chimichangas



empanada beef, chicken or lobster

cheddar cheese puff

southwestern spring roll

spinach pesto flatbread

[\$2.95 ea]

warm soup shots *(ask for seasonal selections)*



crab cake with spicy remoulade

beef wellington

panang shrimp roll

coconut lobster tail

chili lime salmon skewers

butter pecan shrimp skewer

thai peanut chicken satay

shrimp and andouille kabob



portobello puff

tandoori chicken skewers with cilantro yogurt dip



(\$4.95 ea)

swedish meat balls



roasted baby potatoes with bleu cheese and chives

Sauteed Chili Shrimp with Tail on

[\$12.75 pp]

served on sizzling griddle plates with crusty toasty points:

filet of beef medallions with port wine reduction

moroccan lamb cutlet

roulade of chicken with roasted peppers, goat's cheese & red pepper sauce

seared ahi tuna with sesame soy drizzle

medallions of grilled duck breast served with a classic reduction

[beverages]

[individual]

ea

• ice water pitchers (arrowhead) min 5 persons	\$2.75
• bottled water – 8oz	\$1.55
• assorted canned sodas – coke or pepsi products	\$1.55
• starbucks coffee – regular & decaf	\$1.95
• starbucks selection of tazo hot teas (& hot water)	\$1.95
• starbucks selection of tazo ice teas - bottled	\$2.85
• carbonated waters	\$2.75
• flavored waters	\$2.75
• bottled 100% juices (15.2 oz Ocean Spray)	\$2.65
• ice tea pitchers (min 5 persons)	\$4.25
• fresh juice pitchers – orange, cranberry or lemonade or punch (min 5 persons)	\$5.25

[packages]

pp

• bottled water & assort sodas (coke or pepsi products)	\$1.95
• starbucks coffee, bottled water & assort sodas	\$2.95

[alcohol]

please ask your account representative regarding our service of alcohol options.

onsite consumption requires prior approval from the hospital president.

rental bars available.

[other]

is your favorite beverage not on our menu? please ask your account representative who will be happy to source the item for your event.



[conference & seminar packages]

hosting a conference or day seminar?

we can customize single or multiple day menu packages to meet your budget. please ask your account representative for menu packages that incorporate meals and breaks

sample conference menu

breakfast / arrival

continental breakfast with sliced seasonal fruit

starbucks freshly brewed reg & decaf coffee

fresh juices – orange & cranberry

break

refresh coffee / beverages

bottled water

lunch

"taste of italy" buffet

- caesar salad or caprese salad - roman tomato salad with fresh basil and mozzarella
- bread basket :
fresh crusty breads & italian bread sticks
- pasta dishes:
bow tie pasta with basil pesto and grilled chicken
spinach fettuccini with broccoli and ham
penne pasta with vegetarian broccoli marinara (vegetarian)
- dessert:
cannolis
individual tiramisu torts
- beverage package of sodas & bottled waters

break

refresh coffee / beverages

cookies/brownies/macaroon platter or

assorted health bars / mixed nuts / assorted petit chocolates

conference set up

st joseph's **"guests services"** will look after you for all your audio visual, seating layout and room booking requirements. call them direct on 602-406-7338 or 602-406-6615

need furniture rentals? vendor tables/linens? speak to our special events coordinator and we will ensure all your rental needs are taken care of.



[special events]

planning a special event?

catered by st josephs has a reputation for creating events that truly exceed expectations. whether it's our spectacular buffets or wonderful flowers and table settings we can customize a special package to wow your guests and meet your budget – each and every time!

need help with ideas?

our special events coordinator can work with you to design the perfect event. as a full service caterer we can also take care of all your event furniture and rental needs - from tents to tables chairs to linen, china to silverware - we can do it all!

a sample of our work...



[action stations]

*looking for something different for your next event?
perhaps a fun action station? have a chef prepare a delicious meal "to order"
or let your guests have fun building their own mashed potato martini...
ask your account representative for more details and pricing...*

[breakfast]

- made to order waffle station
- made to order omelets
- made to order pancakes



[lunch & dinner]

- made to order pasta bar
- baked potato bar or mashed potato martini bar
- carving stations – prime rib and other cuts
- asian sauté station – stir fry to order
- made to order fajitas
- made to order potato latke station
- build your own salad bar



[after dinner]

- flambé station
- fondue fountain
- made to order french crepe station
- swiss raclette cheese station
- champagne cocktail station
- coffee & syrup station



[preferred vendors]

flowers by marcelle

elegant arrangements for every occasion...fbm have been wowing our guests for years. purchase directly from fbm or talk to us about our rental option for your next event...
look at any of our event photos and every flower arrangement you see is by marcelle's!
602-942-2892

bbj linens

visit their web site and you'll quickly discover why bbj linens are the best in the country! their range, volume, service and support will ensure your tables and chairs match your dream.
www.bbjlinen.com
480-503-4449

honeymoon sweets bakery

arizona's premier bakery for all things sweet and delicious!
From exquisite wedding and special occasion cakes to mouth watering desserts...honeymoon will ensure you and your guests "save the best till last"
www.honeymoonsweets.com
480-517-9520

Event Rentals

Please enquire with our office regarding any special event rental needs you may have.

[fees for rentals]

Tables – Round Sit Down 66" \$11.25ea

Chairs – padded - \$3.00ea

High Top Tables – cocktail - \$12.95ea

Banquet / registration tables - \$10.50ea

Linens (in house – imperial stripe – white / black / burgundy / navy) - \$10.50ea

Service staff - \$25.00 pr hr (minimum of 4 hrs)

Bar staff \$30.00 pr hr (minimum of 4 hrs)

Centerpiece flower rentals - \$25.50 ea (pr meal service)

Tall buffet flower rental - \$55.50 ea (pr meal service)

delivery charges apply. Additional rentals available.

[contact us]

[office hours]

monday to friday 8.00am – 4.00pm

[email]

orders: cateredbystjosephs@dignityhealth.org

manager: denise.baker@dignityhealth.org

special event coordinator: roxanne.spinelli@dignityhealth.org

[mail]

catering department, fns

st. joseph's hospital

350 w. thomas road,

phoenix, az 85013

[phone]

Catering Department: (602) 406-6615

manager: denise baker (602) 406-7338

special event coordinator: Roxanne Spinelli (602) 406-4588

[fax] (602) 406-4167



350 W. Thomas Rd. Phoenix AZ 85013

602-406-6615 or 602-406-7338

cateredbystjosephs@dignityhealth.org