

VEAL

All entrees are served with your choice of pasta or vegetables.

Veal Marsala

Veal sautéed in Marsala wine sauce and mushrooms.

Veal Parmigiana

Breaded veal cutlet, topped with fresh tomato basil sauce, Parmesan cheese and mozzarella.

Veal Milanese

Breaded veal cutlet topped with chopped tomatoes, red onion and a balsamic reduction and served with a wedge of lemon.

Veal Piccata

Veal cutlet sautéed in white wine, lemon butter and capers.

\$11.95 per person – 10 person minimum

SEAFOOD

All entrees are served with your choice of pasta or vegetables.

Linguini with Mussels

Linguini with New Zealand green lipped mussels sautéed with garlic, olive oil, basil and white wine in your choice of red or white sauce.

Shrimp Fradiavolo (spicy)

Jumbo shrimp sautéed with garlic and extra virgin olive oil in a spicy fresh tomato basil sauce, served over a bed of linguini.

Seafood Combo

Shrimp, calamari, scallops and clams sautéed with your choice of a light tomato basil sauce or a white wine sauce served over linguini.

Shrimp Scampi

Jumbo shrimp sautéed in a sherry wine, garlic butter and cream sauce tossed with linguini.

Calamari with Fresh Tomato Basil

Squid sautéed in white wine, fresh garlic and tomato basil sauce, served over a bed of linguini.

\$12.95 per person – 10 person minimum

Deluxe Packages

\$ 2.00 extra per person

Includes:

Salad – Bread – Butter – Parmesan Cheese –
Serving Spoons – Forks – Knives – Napkins –
Dinner Plates – Delivery

Premium Packages

\$ 3.00 extra per person

Includes:

Salad - Bread – Butter – Parmesan Cheese –
Serving Spoons – Forks – Knives – Napkins – Dinner
Plates – Chafing Dishes – Sternos – Delivery and
Set-up/Pick-up

All trays available A la Carte

***Want something you don't see? Just ask, we
have many more options!***

PLUS DESSERT TRAYS!!

Although we can have any catering order ready in 48 hours, we would appreciate your order being placed within one week of your party.

*Prices do not include tax and gratuity (when applicable)
Prices subject to change*



Catering Menu

**3655 West Anthem Way
Suite C-137
Anthem, AZ 85086**

Phone: 623-465-0900

Website: www.affinitosbistro.com

Serving Lunch and Dinner

Tuesday – Thursday 11:30am – 9:00pm
Friday & Saturday 11:30am – 10:00pm
Sunday 11:30am – 9:00pm

Closed Mondays

SALADS

House Salad with Dressing

(Balsamic Vinaigrette, Feta Vinaigrette, Bleu Cheese, Ranch or Fat Free Raspberry Vinaigrette)

1/2 Tray \$15.00 Full Tray \$30.00

Caesar Salad

1/2 Tray \$20.00 Full Tray \$40.00

Chicken Caesar Salad

1/2 Tray \$25.00 Full Tray \$50.00

Seafood Salad

1/2 Tray \$35.00 Full Tray \$70.00

Pasta Salad

1/2 Tray \$20.00 Full Tray \$35.00

APPETIZERS

Anti-pasta Platter

Small \$35.00 Large \$60.00

Fried Calamari

1/2 Tray \$30.00 Full Tray \$60.00

Bruschetta Platter

Small \$30.00 Large \$60.00

Mozzarella Sticks

1/2 Tray \$20.00 Full Tray \$40.00

Sausage and Mushroom Turnovers

1/2 Tray \$30.00 Full Tray \$60.00

Fried Ravioli's

1/2 Tray \$25.00 Full Tray \$50.00

Mozzarella Caprese Platter

Small \$30.00 Large \$60.00

Grilled Pepper Shrimp /Shrimp Cocktail Platter

Small \$35.00 Large \$65.00

*1/2 Tray serves approx. 10 people - Full tray serves approx. 20 people
10 person minimum*

PASTA

1. Pick a Pasta 2. Pick a Sauce 3. Pick an Item
Over 1,000 Pastabilities
from \$5.95 per person – 15 person minimum

1. Pick a Pasta

Angel Hair – Fine round spaghetti

Spaghetti – Classic round spaghetti

Linguini – Long thin ribbons

Fettuccini – Long medium ribbon pasta

Penne – Long angled tubed pasta

Farfalle – Bowtie pasta

Tortellini – meat or cheese filled pasta, add \$1.00

Ravioli – meat or cheese filled pasta, add \$1.00

2. Pick a Sauce

Fresh Tomato Basil – Roma Tomatoes, garlic, and olive oil and basil

Meat Sauce – Ground beef, roma tomatoes, garlic and olive oil, add \$.50

Fradiavolo Sauce – Spicy tomato basil sauce

Basil Pesto – Fresh basil, garlic, pine nuts and olive oil blended smooth, add \$1.00

Garlic and Olive Oil – Garlic and olive oil with a touch of herbs

Garlic Butter – Garlic and butter

Alfredo Sauce – Rich parmesan cream sauce, add \$1.00

Rose Sauce – Tomato basil sauce and Alfredo blended to make a classic rose, add \$1.00

Vodka Sauce, add \$2.00

3. Pick an Item

Artichoke Hearts Green Bell Pepper

Black Olives Red Bell Peppers

Kalamata Olives Broccoli

Green Olives Prosciutto, add \$1.00

Spinach Sausage, add \$.50

Diced Tomatoes Capers, add \$.50

Sun Dried Tomatoes Chicken, add \$1.00

Mushrooms Meatballs, add \$1.00

Zucchini

Yellow Squash

SPECIALTY PASTA

Pasta Primavera

Fresh seasonal vegetables sautéed in garlic, olive oil, and a touch of white wine, tossed with penne pasta.

Gnocchi

A classic Italian dish – potato dumplings tossed with tomato meat sauce and topped with shredded mozzarella.

Baked Ziti

Ziti pasta baked with our own special blend of Italian cheeses and meat sauce, and then baked to perfection.

Pesto Di Mama Lucia

Penne pasta, sun dried tomatoes and chicken tossed in a creamy pesto sauce.

Farfalle Alla Vodka

Bowtie pasta with peas and prosciutto in a creamy pink vodka sauce.

All items \$ 7.95 per person – 10 person minimum

CHICKEN / EGGPLANT

All entrées served your choice of pasta or vegetables

Chicken Marsala

Chicken breasts with sautéed mushrooms in a marsala wine sauce.

Chicken Cacciatore

Chicken breast sautéed with white wine, peppers, onions, mushrooms and black olives with a splash of fresh tomato basil.

Chicken with Artichokes

Seasoned chicken breasts sautéed in white wine, artichoke hearts, mushrooms and a splash of cream sauce.

Chicken Piccata

Chicken breasts sautéed in white wine, lemon butter and capers.

Chicken Parmigiana

Breaded Chicken breast sautéed and topped with fresh tomato basil sauce, Parmesan cheese and fresh mozzarella then baked.

Chicken Sorrentino

Lightly breaded chicken breasts topped with fresh tomato basil sauce, sliced eggplant and melted mozzarella cheese.

Eggplant Parmigiana

Sliced eggplant lightly egg battered and fried, topped with fresh tomato basil sauce and melted mozzarella then baked.

All items \$8.95 per person – 10 person minimum