



# Just Great Food 602-996-3152

Where We Impress With Taste

## SOME OF OUR FAVORITE ENTREES

Served with choice of Greek, Caesar or Mixed Green Salads with Fresh Baked Rolls with Butter and two mouthwatering "On the Side" Dishes

### Chicken

**Chicken Piccata -- \$14.95**

Chardonnay and caper lemon sauce

**Pesto Stuffed Chicken -- \$14.95**

Stuffed with basil pesto and parmesan, breaded and baked

**Broccoli & Cheese Stuffed Chicken -- \$15.95**

Rolled, breaded and baked

**Herb Roasted Chicken -- \$16.95**

Rosemary and sage roasted till golden brown

**Tarragon Chicken with Proscuitto -- \$17.95**

Sautéed in wine sauce

**Chicken Marsala -- \$14.95**

Marsala sauce with sautéed mushrooms

**Roasted Turkey Breast -- \$13.95**

Sliced herb-marinated turkey served with turkey gravy

**Chicken Cordon Bleu -- \$15.95**

Filled ham and cheese in a sherry cream sauce

**Barbecue Chicken -- \$13.95**

Tangy sauce slow roasted

### Beef and Pork

**Beef Tenderloin -- \$21.95**

Rosemary herb crusted filet served with mushroom demi Glace

**Herb Crusted Pork Tenderloin -- \$16.95**

Sliced pork tenderloin with demi-glace

**Oriental Baby Back Ribs -- \$16.95**

Ginger and garlic barbecue sauce slow roasted

**Beef Tenderloin Marsala -- \$20.95**

Sliced tenderloin in a mushroom Marsala wine sauce

**Meatloaf (Italian & Home-Style) -- \$14.95**

Italian-Fresh basil, sun-dried tomatoes, parmesan and onions.  
Home-style-Lean ground beef, sautéed onions, garlic for that home-style taste

**Beef Tenderloin Mara Poi -- \$20.95**

Prime beef with Mara poi au jus

**Beef Burgundy -- \$17.95**

Sliced tenderloin in a Burgundy wine sauce

**Beef Tenderloin en Croute -- \$24.95**

Herb filet wrapped in pastry dough and baked till golden

**Stuffed Pork Roast -- \$17.95**

Sliced pork stuffed with herb and onion stuffing served with pork gravy

**Sliced Honey Baked Ham -- \$13.95**

Honey and brown sugar glaze seals in flavor

**Prime Rib**  
8oz. \$21.95 10oz. \$25.50 16oz \$41.50  
Prime cut beef cooked to perfection

**Filet Mignon**  
6oz. \$22.95 10oz. \$29.75

Heart of the beef tenderloin with distinct flavor and tenderness

**Grilled Sirloin Steak -- \$17.95**

Center of the sirloin grilled with spices and bursting with flavor

**Beef Stroganoff -- \$15.95**

Beef tips simmered in mushroom wine gravy served over egg noodles



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## Beef Wellington

6oz. \$29.75    12oz. \$37.25

Herb filet wrapped in pastry dough and baked till golden

## Beef Tips -- \$16.95

With Burgundy wine sauce

## Pasta

### Three Cheese Stuffed Shells - \$13.95

Cheese-filled shells topped with marinara and parmesan

### Meat Lasagna -- \$12.95

Meat marinara layered with cheese and lasagna noodles

### Ziti alla Pesto -- \$12.95

Baked ziti noodles topped with creamy pesto sauce and parmesan cheese

### Vegetable Lasagna -- \$11.95

Layered vegetables and cheese with lasagna noodles and marinara

### Tortellini with Cream Sauce -- \$15.95

Cheese or meat-filled Tortellini with parmesan cream sauce

### Pasta Karamia - \$14.95

Sliced Grilled Chicken tossed with Angel Hair Pasta, Sun-Dried Tomatoes, Fresh Basil, Capers and Parmesan with Herbs and Olive Oil.

## Seafood

### Shrimp Scampi -- \$17.95

Herb garlic butter, with parmesan and lemon

### Stuffed Orange Roughy -- \$17.95

Roughy filled with cheese and seafood

### Stuffed Shrimp -- \$20.95

Filled with seafood stuffing served with garlic cream sauce

### Grilled Filet of Tuna with Citrus Vinaigrette -- \$19.95

Orange, shallot, chardonnay and shiitake mushroom vinaigrette with cilantro, tarragon and lemon marinated and grilled

### Cod Fish Florentine -- \$18.95

Sautéed spinach, dill and onion a top a cod filet with parmesan crumb sprinkle

### Grilled Salmon -- \$18.95

Herb crusted and grilled to perfection

### Salmon en Croute -- \$19.95

Herb salmon fillet wrapped in pastry

### Salmon Roulette -- \$19.95

Filled with goat cheese, pine nuts, poppy seeds

### Smoked Salmon (Brown Sugar Glazed) -- \$18.95

Glazed in hot spiced brown sugar syrup and grilled

### Pan Seared Filet of Halibut -- \$17.95

With sun-dried tomato and pesto cream sauce

### Sautéed Shrimp -- \$19.95

In roma tomatoes, olive oil and garlic with cilantro basil drizzle

### Grilled Scallop & Prawn Brochettes -- \$24.95

Scallops and shrimp stuffed with Monterey jack cheese, wrapped in bacon and skewered



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## On The Side

Choose two side dishes to accompany your entree

### Potatoes

Scalloped Potatoes  
Parslied New Potatoes with Butter  
AuGratin Potatoes  
Herb-Roasted Potato Wedges  
Roasted Garlic Mashed Potatoes  
Traditional Mashed Potatoes  
Cheddar Mashed Potatoes  
Candied Yam  
Baked Yam  
Baked Potato with Chives

### Rice

Mixed Rice Medley  
Basmati Rice  
Jasmine Rice  
Herbed Rice Pilaf  
Southwestern Rice  
Wild Rice

### Salads

Caesar Salad  
Greek Salad with Feta  
Fresh Fruit Salad  
Asian Noodle Salad  
Marinated Vegetable Salad  
Fresh Mozzarella and Roma Tomato Salad  
Field Greens with Raspberry Vinaigrette  
Bow-tie Pasta and Vegetable Salad  
Romaine and Fresh Vegetable Salad

### Pasta

Tortellini- meat or cheese  
Ravioli  
Pesto Pasta with Pine Nuts  
Egg Noodle Toss  
Angel Hair Parmesan  
Risotto

### Vegetables

Zucchini and Tomato Bake  
Farmers Market Vegetable Medley  
Buttered Corn  
Whole Garlic Green Beans  
Whipped Butternut Squash  
Honey Orange Baby Carrots



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## Theme Parties

**Just Great Food's** signature trademark is creativity. Let us entertain and create a unique event for you and your guests. Types of themes are only limited to your imagination. Below is a listing of our most requested theme parties. Please contact our office for details and planning assistance.

- Tapas Party
- Traditional Afternoon Tea
- Tropical
- Southwestern
- Hawaiian Luau
- Mexican Fiesta
- Italian Buffet

The theme selections listed are only a sample of the many types of theme parties that we offer. Below is a listing of additional choices you may want to consider:

- Graduation
- Holiday
- Engagement
- Bridal/Baby Showers
- Sports Theme (Super Bowl)
- Country BBQ
- International Stations
- Touch of the Orient
- Mardi Gras
- Bar/Bat Mitzvah
- Fund Raisers
- Casino
- Jungle/Safari

### Tapas Party

**\$24.95 per guest**

Enjoy bountiful platters of authentic Spanish Tapas and create a fiesta which will be long remembered by your guests.

#### Choice of 6

- Crab and Goat Cheese Empanadas
- Walnut and Blue Cheese Coated Grapes
- Grape Leaves Filled with Brown Rice, Pine Nuts and Mint
- Hummus and Olive Tapenade with Pita Chips
- Serrano Ham with Dried Figs and Apricots, Assorted Nuts
- Dates Filled with Gorgonzola Wrapped in Bacon
- Shredded Mushroom Empanadas
- Beef Filled Empanadas
- Spinach Empanada
- Spanish Grilled Garlic Shrimp
- Chicken or Beef Croquettes
- Chicken and Chorizo Paella
- Spanish Cheese Platter with quince preserves and fried almonds
- Tartlets with Shrimp and Cilantro
- Spanish Style Ratatouille



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## Traditional Afternoon English Tea

**\$21.95 per Guest**

Scones have been part of afternoon tea since the beginning of the 20th Century. Tea bread recipes are dated as early as 1902 from the Grand Union Tea Cook Book. Tea sandwiches are dainty and delicious. They aren't meant to be filling because they are part of the overall Afternoon Tea Experience.

If you prefer your English Tea to be served on China, please contact our office for pricing.

### Scones (Choice of 2)

- Currant
- Whole Wheat
- Chocolate Chip
- Dried Cherry
- Cranberry Orange
- Blueberry
- Orange Cream
- Cinnamon Cream

### Tea Sandwiches (Choice of 4)

- Egg and Watercress
- Salmon and Herb Cheese
- Crab-Filled Puffs
- Asparagus and Proscuitto
- Mushroom in Phyllo
- Golden Almond Chicken
- Cream Cheese Celery and Walnut
- Radish and Sprouts
- Cucumber and Chive Cream Cheese and Dill
- Tuna with Dill
- Ham Spread

### Teas and Descriptions (Choice of 2 Flavors)

- Assam- Robust
- Ceylon- Delicate and Fragrant
- Darjeeling- Himalayan Mild
- Earl Grey- Sweet Citrusy
- English Breakfast- Mellow and Bland
- Keemun-Chinese Robust
- Lapsung Souchong- Pungent and Strong
- Pekoe and Orange Tea

### Desserts (Choice of 4)

- Chocolate-Dipped Strawberry
- Pecan Tartlets
- Fruit Tartlets
- Lemon Squares
- Mini Cheese Cake Squares
- Queen of Chocolate Cake
- Scottish Ginger Cake
- Raspberry Almond Squares
- Swiss Roll
- Orange Tea Loaf
- Ladyfingers
- Petite Fours

Please call our office for pricing on **Cream Tea** and **Children's Tea**..



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## Tropical

**\$28.95 per Guest**

### Appetizer Selections (Choice of 3)

Oriental Glazed Pork Riblets  
Chicken Sauté with Sesame, Orange, Ginger Sauce  
Crisp Asian Vegetable Spring Rolls with Sweet and Sour Dipping Sauce  
Crispy Pork and Cabbage Pot Sticker with Plum Sauce  
Coconut Chicken Kebobs  
Grilled Chicken Bites with Papaya Relish  
Stuffed Mushrooms with Crab and Herb Cheese  
Coconut Shrimp with Tropical Cocktail Sauce  
Ham, Pineapple and Pepper Skewers with Sweet and Sour Sauce  
Bacon-Wrapped Pineapple with Mango Sauce

### Entrée Selections (Choice of 2)

Grilled Ahi with Mango Salsa  
Grilled Sirloin Steak with Tropical Barbeque Sauce  
Ginger Teriyaki Beef Medallions  
Hawaiian Roasted Pork  
Macadamia Nut Crusted Baked Salmon with Maui Onions  
Mahi Mahi Sautéed in Coconut Milk and Panang Curry  
Grilled Papaya and Pineapple Chicken  
Marinated Grilled Flank Steak with Sake Butter and Papaya Mango Coulis  
Macadamia Nut Crusted Chicken Medallions with Mango Pineapple Salsa

### Sides (Choice of 3)

Sweet Potato and Coconut Soufflé  
Grilled Vegetable Medley with Lemon Garlic Sauce  
Polynesian Rice with Toasted Coconut and Macadamia Nuts  
Tropical Fruit Platter  
Grilled Buttered Corn and Peppers  
Hawaiian Cole Slaw with Mango and Papaya  
Field Greens with Mushrooms, Sliced Peppers and Snow Peas  
Stir-Fry Asian Vegetables in Ginger Soy and Sesame Sauce with Rice Noodles  
Fried Eggplant with Spicy Sweet Chili Sauce  
Menu Includes Mixed Green Salad, Hawaiian Bread and Spreads

## Italian Buffet Menu

**\$24.95 per Guest**

### Appetizers (Choice of 4)

Antipasto Platters: an Assortment of Fresh Mozzarella with Vine Ripened Tomatoes, Fresh Basil and Olive Oil Drizzle, Assorted Cured Italian Cheeses and Meats.  
Marinated Artichoke Hearts  
Roasted Pepper Medley  
Grilled Vegetable Medley with Aged Balsamic Reduction  
Assorted Olives with Crusty Italian Bread

### Entrées (Choice of 2)

Tuscan Baked Chicken Stuffed with Sun-Dried Tomatoes, Fresh Basil and Smoked Mozzarella Wrapped in Prosciutto  
Chicken Parmesan Topped with Marinara and Mozzarella  
Chicken Piccata with White Wine, Lemon and Capers  
Chicken Marsala with Marsala Wine and Mushrooms  
Chicken Cacciatore with Assorted Peppers, Onions and Tomato Sauce  
Linguini Tossed with Shrimp and Roasted Garlic with Sun Tomatoes and Broccoli with Alfredo Sauce



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Stuffed Chicken with Basil, Italian Sausage, Parmesan and Ricotta with Red Pepper Cream Sauce  
Cheese and Spinach Filled Ravioli with Asiago Cheese Curls, Grilled Portabellas and Tomatoes  
Pesto Pasta with Shrimp, Scallops and Sun Tomatoes  
Three-Cheese Jumbo Pasta Shells with Marinara  
Eggplant Parmesan  
Meat Lasagna  
Vegetable Lasagna  
Tortellini Carbonara with Shallots, Bacon, White Wine and Cream Sauce  
Beef Tenderloin Tips with Baby Onions and Carrots in Red Wine Sauce  
Flank Steak Braciola: Thin Meat with Olive Tapenade and Sun Dried Tomatoes  
Veal Parmesan with Marinara and Mozzarella  
Italian Sausage and Peppers in Marinara  
Tri-Colored Tortellini with Alfredo Sauce  
Osso Bucco

## Side Dishes (Choice of 2)

Mushroom and Parmesan Cheese Risotto  
Polenta with Pesto Sauce  
Grilled Medley of Italian Vegetables  
Parmesan Crusted Roasted New Potatoes  
Garlic Mashed Potatoes  
Spaghetti with Marinara

## Salads (Choice of 1)

Field Greens with Tear Drop Tomatoes, Kalamata Olives, Cucumbers, and Croutons with Lemon Olive Oil Drizzle  
Caesar Salad with Asiago Cheese Curls and Croutons  
Italian Chopped Salad with Grilled Vegetables, Tomatoes, Parmesan, Black Olives and Italian Vinaigrette

## Mexican Fiesta Menu

**\$19.95 per Guest**

### Entrées (Choice of 3)

Beef or Chicken Fajitas with Warm Flour Tortillas, Salsa, Cheddar Cheese and Sour Cream  
Ground Beef or Grilled Sliced Chicken Taco Bar  
(seasoned ground beef or sliced grilled chicken with taco shells and sides of lettuce, tomato, cheese, salsa, sour cream and guacamole)  
Machaca Beef or Chicken Enchiladas  
(shredded chicken or beef with green chilies and cheddar cheese rolled in flour tortillas topped with red enchiladas sauce and cheddar cheese)  
Cheese Enchiladas  
(green chilies and cheddar cheese rolled in flour tortillas topped with red enchiladas sauce)  
Red or Green Chili with Warm Flour Tortillas  
Spicy Beef Tamale

### Side Dishes (Choice of 2)

Spanish Rice  
Refried Beans and Cheese  
Fresh Chips with Hot and Mild Salsas  
Ensalada Fresca with Jicama, Black Beans, Cucumbers, with Cumin and Shallot Vinaigrette



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## Southwestern Buffet

**\$29.95 per Guest**

### Appetizers (Choice of 3)

- Southwestern Chicken Phyllo Triangles
- Bacon-Wrapped Grilled Shrimp with Mango Sauce
- Eggplant Caviar on Crostini with Chipotle Oil
- Duck and Red Chili Won Tons with Ginger Soy Dipping Sauce
- Lime Garlic Shrimp with Mango Mint Salsa
- Southwestern Skewered Beef
- Marinated Santa Fe Chicken Strips
- Chile Roasted Pecans
- Santa Fe Vegetable Empanadas
- Blue Corn Feta Taquitos

### Entrées (Choice of 2)

- Seared Pork Loin with Chile Roasted Pears and Pumpkin Seeds
- Spicy Steak Rellenos with Smoked Mozzarella
- Beef Filet with Ancho Chile Portabella Mushroom Steak Sauce\*
- Dry Rub Sirloin\*
- Garlic Chicken with Hot Chile Sauce
- Cinnamon and Chile Crusted Scallops with Mango Salsa
- Baked in Parchment Sole with Chile Ginger Mayo
- Lime Curry Chicken Breast
- Baked Salmon with Peanut Chipotle Sauce
- Halibut Steak with Avocado Pepita Salsa
- Grilled Salmon with Spinach Pecan Pesto
- Tortilla Crusted Snapper with Cilantro Lime Salsa
- Roasted Dry Rubbed Beef Tenderloin with Horseradish Sauce\*

\* denotes Chef Carving Station

### Side Dishes (Choice of 2)

- Green Chile Mashed Potatoes
- Grilled Corn on the Cob with Ancho Chile Butter
- Winter Squash with Roasted Green Chile
- Green Chile Pinon Cornbread Dressing
- Southwestern Grilled Vegetable Medley
- Sautéed Summer Squash Ratatouille
- Sugar Snap Peas with Mint Raita
- Barley Tabbouleh

Menu Includes Assorted Breads and Spreads  
Mixed Field Green Salad and Dressing

## Hawaiian Luau

**\$9.25 per Pound**

- Whole Roasted Pig 30-90 Pounds
- Hawaiian Cole Slaw
- Baked Beans
- Roasted Red Potato Salad





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## Desserts

To complement any menu we offer fresh baked desserts from our Bakery (choice of 3)

**\$8.95 per Guest**

Pineapple Rum Torte  
Carrot Pineapple Cake  
Coconut Macaroons  
Apricot Shortbread Squares  
Macadamia Butter Crisp  
Or any of the House Specialties from the list below

### Other Specialty of the House Desserts

Chocolate Ganache Cake  
Cheesecake (Different Flavors Available)  
Chocolate Raspberry Mousse Cake  
Fresh Fruit Custard Tarts  
Lemon Bars  
Caramel Walnut Brownies  
Raspberry Almond Squares  
Lemon Cheese Cake Squares  
Baklava  
Dark and White Chocolate-Dipped Strawberries  
Assorted Gourmet Cookies  
AND MUCH, MUCH MORE

## All Occasion and Wedding Cakes

(ask for Quote)

### CAKE SELECTIONS

Traditional White  
Vanilla  
Chocolate  
Lemon  
Carrot  
Almond Poppy Seed  
Devils Food  
Chocolate Mint  
Butter Rum  
Yellow  
Bavarian Cream and Mousse

### Icing Selections

Traditional Butter Cream  
(made with real butter)  
Whipped Cream  
Rolled Fondant  
Chocolate Ganache  
Double Fudge  
Silky Cream Cheese

### Filling Selections

Strawberry and Cream  
Raspberry and Cream  
Peaches and Cream  
Pineapple and Cream  
Lemon and Cream  
Mandarin Orange and Cream  
Banana Cream  
Vanilla Cream  
Bavarian Cream with Butter Cream  
Coconut Rum  
Banana Coconut Rum  
Pineapple Rum  
Chocolate Mousse  
Kahlua Mousse  
Lemon Mousse  
Strawberry Mousse  
Chocolate Rum Mousse  
Chocolate Raspberry Mousse  
Banana Rum  
Strawberry Rum  
Pineapple Rum  
Rum Cream