



Luxe To-Go

Upscale Catering, Delivered.

CHATEAU LUXE
EVENT VENUE



Scan for menus



Lunchtime, *Perfected.*

Luxe To-Go is Chateau Luxe's premier catering delivery service, offering chef-prepared lunches delivered directly to your office. Designed for pharmaceutical, healthcare teams, and corporate professionals, **Luxe To-Go** brings the signature elegance, globally-inspired menus, and exceptional service of Chateau Luxe to every meeting or event—flawlessly executed.

Elevate Your Next Lunch

Skip the bland boxed lunch—Chateau Luxe's award-winning culinary team now delivers five-star fare straight to your office. **Luxe To-Go** brings our famous upscale touch to your group with zero hassle and all the wow factor!

- ✓ Chef-Curated Menus for any time of day
- ✓ On-time, White Glove Delivery
- ✓ Easy, Online Ordering
- ✓ Accommodations for all allergies & dietary preferences

Ready to Upgrade
Lunchtime?



(623) 266-8747

Order Online: ChateauLuxeAZ.com/lunch



LUXE CATERING TO GO

LUNCH

ITALIAN CLASSICO

\$26.99/PERSON - MINIMUM 24 GUESTS



CHATEAU LUXE
EVENT VENUE

SALADS

CAPRESE

fresh mozzarella, tomatoes, basil,
and house-made balsamic glaze

CAESAR

Crisp Romaine with shaved Parmesan
and house-made garlic croutons

CLASSIC GARDEN

Crisp romaine and spring mix tossed with cherry tomatoes, cucumbers, onions, and shredded mozzarella,
croutons.

Served with our signature Italian dressing on the side for a fresh and flavorful start.

MAIN COURSES

CHICKEN MARSALA

Tender chicken breast sautéed and
simmered in a rich mushroom and Marsala
wine reduction, offering deep, savory flavors
with a touch of elegance.

GLUTEN FREE

3-CHEESE BAKED ZITI

Comfort food meets sophistication in this hearty
baked pasta dish with ricotta, mozzarella, and
Parmesan cheeses blended with marinara and Italian
herbs.

GARLIC PARMESAN BREADSTICKS

Warm, soft breadsticks brushed with garlic butter and sprinkled with Parmesan — the perfect
companion to soak up every last bite.

DESSERT

MINI CANNOLI

Crispy pastry shells filled with sweet ricotta cream and mini chocolate chips, dusted with
powdered sugar — a bite-sized taste of Sicily.

BEVERAGES

FRESH ICED TEA

freshly Brewed Unsweetened Black Iced Tea

LEMONADE

Bright, citrusy, and perfectly sweet lemonade made from locally sourced lemons



LUXE CATERING TO GO

LUNCH

MEDITERRANEAN

\$27.50/GUEST - MINIMUM 24 GUESTS



CHATEAU LUXE
EVENT VENUE

SALADS

GREEK SALAD

A refreshing mix of crisp romaine, juicy tomatoes, cucumbers, red onions, Kalamata olives, and crumbled feta cheese. Tossed in a light vinaigrette, this vibrant salad brings bold flavor with every bite.

Upgrade: Add Grilled Chicken +3.25/person

ARUGULA & LEMON SALAD

Peppery baby arugula paired with shaved Parmesan and tossed in a bright lemon-olive oil dressing. A light, zesty salad that perfectly complements rich Mediterranean entrées.

MAIN COURSES

GRILLED CHICKEN SHAWARMA

Tender chicken thighs marinated in warm Mediterranean spices, grilled to perfection, and sliced thin for easy serving. Flavorful, juicy, and a guest favorite.

FALAFEL WITH TAHINI

Golden-brown chickpea fritters, crispy on the outside and soft within, served with a drizzle of creamy tahini. A plant-based protein option that's full of flavor and heartiness.

LEMON HERB RICE PILAF

Fragrant basmati rice cooked with fresh herbs and citrus zest. Light, fluffy, and the perfect side to soak up savory shawarma or tahini sauce.

DESSERT

HOUSEMADE BAKLAVA BITES

Delicate layers of flaky phyllo dough, filled with chopped nuts and honey, then cut into bite-sized squares. A sweet, sticky, and satisfying end to your Mediterranean meal.

BEVERAGES

FRESH ICED TEA

freshly Brewed Unsweetened Black Iced Tea

LEMONADE

Bright, citrusy, and perfectly sweet lemonade made from locally sourced lemons



LUXE CATERING TO GO

LUNCH

MEXICAN SOUTHWEST
\$28.99/GUEST - MINIMUM 24 GUESTS



CHATEAU LUXE
EVENT VENUE

SALADS

SOUTHWEST GARDEN SALAD

Crisp romaine with black beans, corn, shredded cheddar, tomatoes, and tortilla strips. Served with chipotle ranch on the side.

CILANTRO-LIME SLAW

Shredded cabbage and carrots tossed in a light cilantro-lime vinaigrette — fresh, crunchy, and zesty.

MAIN COURSES

CHEESE ENCHILADAS

Tender chicken thighs marinated in warm Mediterranean spices, grilled to perfection, and sliced thin for easy serving. Flavorful, juicy, and a guest favorite.

CHICKEN TINGA TACOS

Slow-cooked chicken simmered in a mildly spicy tomato-chipotle sauce — tender, juicy, and packed with flavor. Served with warm flour & corn tortillas.

AUTHENTIC MEXICAN RICE

Fluffy rice cooked with authentic flavors, tomato, onion, and spices — a classic crowd pleasing side.

DESSERT

CHURRO CHEESECAKE BITES

A crave-worthy fusion of two favorites! These bite-sized bars feature a creamy cheesecake center layered between cinnamon-sugar crusts, baked to golden perfection. Sweet, rich, and dusted with just the right touch of churro magic — the perfect way to end any meal.

BEVERAGES

FRESH ICED TEA

freshly Brewed Unsweetened Black Iced Tea

LEMONADE

Bright, citrusy, and perfectly sweet lemonade made from locally sourced lemons



LUXE CATERING TO GO

LUNCH

ALL-AMERICAN LUNCH
\$29.50/GUEST - MINIMUM 24 GUESTS



CHATEAU LUXE
EVENT VENUE

SALADS

CLASSIC GARDEN



Fresh greens, grape tomatoes, cucumbers, shredded carrots, and cheddar cheese with ranch and balsamic vinaigrette on the side

SPINACH & BACON SALAD

Baby spinach, crisp bacon bits, red onion, and hard-boiled egg with a honey-Dijon dressing

MAIN COURSES

BBQ PULLED PORK SLIDERS

Slow-cooked, house-seasoned pork shoulder, served on slider buns with tangy BBQ sauce

BUTTERMILK FRIED CHICKEN TENDERS

Crispy, golden, and seasoned just right — served with honey mustard & ranch

LOADED BAKED POTATO CASSEROLE

Creamy mashed potatoes with cheddar, green onions, and a crispy topping of breadcrumbs

DESSERT

ASSORTED HOUSEMADE COOKIES

A variety of soft, fresh-baked cookies — including chocolate chip and Chef's seasonal specialty cookie

BEVERAGES

FRESH ICED TEA

freshly Brewed Unsweetened Black Iced Tea

LEMONADE

Bright, citrusy, and perfectly sweet lemonade made from locally sourced lemons