

DELICIOUS DINNER



HOTEL
Valley Ho
Scottsdale, AZ

HVH PLATED DINNERS

Includes Selection of One Salad, One Side, One Entrée, or One Entrée Duet and One Dessert with Coffee Service

Up to Three Entrée Selections Offered with Client Provided Place Cards

Highest Price Entrée Prevails with Multiple Entrées

Entrée Counts Due 72 Hours Prior to Event

Salad

Select One

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Greens, Heirloom Cherry Tomatoes and Shaved Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Micro Greens and Basil Breadcrumb with a Balsamic Reduction

Roasted Beet, Goat Cheese, Marcona Almonds, Citrus Segments, Shaved Fennel and Arugula with Red Wine Vinaigrette

Spicy Coppa, Melon, Mozzarella, Arugula, Torn Basil with Herb Oil

Entrée

Select One

Roasted Free-Range Chicken Breast with Onion Pan Jus
\$70 per guest

Seared Scottish Salmon with Lemon Butter Sauce
\$74 per guest

Chef's Selection of Seasonal Fish with Lemon Butter Sauce
\$76 per guest

Pork Osso Bucco with Smoked Tomato Demi-Glace
\$80 per guest

Slow Braised Beef Short Ribs with Brandy Braising Jus
\$84 per guest

Grilled Filet of Beef with Red Wine Demi-Glace
\$84 per guest

Chilean Sea Bass with Spicy Romanesco Sauce
\$90 per guest

Vegetarian Entrée

Roasted Vegetable Risotto with Spinach, Mushrooms and Lemon Oil
\$70 per guest

Vegan Entrée

Grilled Zucchini Wellington with Olive Oil Polenta, Cured Tomato and Red Quinoa
\$70 per guest

Entrée Duet

Roasted Free-Range Chicken Breast and Braised Short Ribs
\$90 per guest

Filet of Beef and Seasonal Fish
\$92 per guest

Filet of Beef and Grilled Shrimp
\$92 per guest

Filet of Beef and Lobster Tail
\$125 per guest

Side

Select One

Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, Smash Fingerling with Herbs and Honey, Cheesy Herb Polenta Cake

All Plated Dinners Accompanied by Chef's Selection of Seasonal Vegetables. Served with Parker House Rolls and Butter

Desserts

Select One

Coconut Bavarian with Passion Fruit

Salted Caramel Creme Brûlée

Raspberry Tart with Toasted Meringue

Chocolate Praline Tart

White Chocolate Cheesecake with Blueberry Compote

HVH PLATED DINNER ENHANCEMENTS

Starters

Mushroom Truffle Soup | \$14 per guest

Crab Cake with Cajun Remoulade | \$17 per guest

Shrimp Cocktail | \$16 per guest

Lobster Bisque with Snipped Chives | \$13 per guest

Plated Dinner Service:

full table set and service in an outdoor or indoor location.

gluten-free options available upon request.

tableside wine service is suggested with plated dinners.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

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Scottsdale, AZ

HVH DINNER BUFFETS

California Fresh

\$86 per guest

Basket of Toasted Crostini with Two Bruschetta Toppings:
Chopped Marinated Roasted Peppers, Olives and Capers
Mozzarella, Chopped Tomatoes, Fresh Basil, Roasted Garlic,
Olive Oil and Balsamic Vinegar

Fresh Greens with Citrus Segments, Fennel and Sliced Almonds
with White Balsamic Vinaigrette

Arugula, Watermelon, Goat Feta, Cucumber, Grapes and Spiced Pepitas
with Citrus Vinaigrette

Parker House Rolls and Butter

Marinated Chicken Breast with Lemon Butter Sauce and Cous Cous

California White Fish with Roasted Artichokes and Mango Salsa

Cheese Tortellini with Braised Greens in a Basil Cream Sauce

Honey-Glazed Baby Carrots

Strawberry Panna Cotta

Meyer Lemon Angel Food Cake with Mint-Infused Macerated Berries

Mascarpone Cheesecakes

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The New Yorker

\$100 per guest

Marinated and Grilled Vegetable Salad

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

Roasted Chicken with Smoked Tomato Sauce and Roasted Cauliflower

Seared Sea Bass in a Lemon Beurre Blanc

Charbroiled New York Strip in a Port Demi

Boursin Mashed Potatoes

Roasted Brussels with Fennel and Bacon

New York Cheesecake

Big Apple Crisps

Long Island Carrot Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Smokehouse

\$90 per guest

Cheddar Cornbread

Redskin Potato Salad with Bacon, Scallions, Onion, Celery and Egg

Mixed Green Salad with Avocado, Cucumber, Cherry Tomato,
Toasted Sunflower Seeds with a Raspberry Vinaigrette

Cauliflower Coleslaw

Smoked Brisket with Natural Jus Drippings

Burnt Ends Mac and Cheese

Bourbon Glazed Baby Back Ribs

Corn on the Cob

Green Beans

Mini Cobblers with Seasonal Fruit

Brown Butter Bread Pudding with Toffee Sauce

Pecan Tartlets

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Sonoran

\$86 per guest

Chicken Tortilla Soup

Corn Tortilla Chips with Guacamole, Salsa, Sour Cream,
Jalapeños and Grated Cheese

Southwestern Kale Salad

Street Corn with Mayonnaise, Cotija, Cilantro and Lime

Parker House Rolls and Butter

Marinated Chicken Breast with Salsa Verde and Pepper Jack Cheese

Seasonal Fresh Fish in a Chipotle Butter Sauce

Grilled Beef Tenderloin in Achiote Demi Glaze

Vegetarian Mexican Rice and Refried Beans

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Buffet Dinner Service:

90 min of service, full table set and service in an outdoor or indoor location.
based on a minimum of 25 guests, \$150 charge applies if under minimum.
per person menu will be charged on full guest count.
gluten-free options available upon request.

tablesides wine service is suggested for buffet dinners

23% service charge and 8.05% tax applies (current tax)

Dietary Request: please notify your catering manager of special dietary requests, vegan or vegetarian meals needed. custom chef menus can be created upon request.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.