

STARTERS + STATIONS

HOTEL
Valley Ho

SCOTTSDALE, AZ

HANDCRAFTED HORS D'OEUVRES

\$8 per piece | minimum 25 pieces per selection

Cold

Avocado Bruschetta with Cotija Cheese, Pickled Chili, and Cilantro

Heirloom Tomato Caprese Tart

Warm Brie with Apricot Compote and Crostini

Tajin Spiced Watermelon with Feta and Mint

Tuna Poke Cups with Wonton Shell, Sesame and Togarashi

Smoked Salmon and Cucumber with Dill, Lemon Cream

Shrimp Ceviche Shooters

Hot

Green Chili Mac & Cheese Bite

Truffle and Cheese Potato Croquette

Veggie Stuffed Mushroom

Mini Veggie Wellington

Sundried Tomato and Basil Arancini

Lobster Arancini

Chicken Quesadilla Cones

Chicken and Green Chili Empanadas

Fiery Peach Bacon Wrapped Brisket

French Onion Soup Mini Boule

Mini Beef Wellington

Bacon Wrapped Scallop

Chorizo and Manchego Arepas

PLATTERS + DISPLAYS

Vegetable Platter

\$14 per guest

Raw, Grilled and Marinated Vegetables, Served with Lemon Basil Aioli

Imported + Domestic Artisan Display

\$18 per guest

Soft and Hard Cheeses, Served with Nuts, Fruit, Dip, and Crostini

Charcuterie Platter

\$16 per guest

Imported Sliced and Cured Meats, Mediterranean Olives, Gourmet Mustards with Sliced Breads and Pita Points

Bruschetta Bar

\$11 per guest

Heirloom Tomato and Mozzarella Bruschetta with Fresh Basil, Garlic, Olive Oil, and Balsamic Vinegar

Marinated Artichoke Bruschetta with Chopped Marinated Roasted Peppers and Olives

Chef's Selection of Artisan Breads

Assorted Platters

Roasted Garlic Hummus with Pita Crisps and Crudités

\$14 per guest

Warm Artichoke Spinach Dip Served with Herb Seasoned Pita Points

\$16 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce

\$12 per piece | minimum 25 pieces

Platter Service

Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

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STATIONS

Antipasti Station

\$30 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Toasted Crostinis with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives, and Capers.

Mozzarella, Tomatoes, Fresh Basil, Roasted Garlic, Olive Oil, and Balsamic Vinegar

Charcuterie Platter of Imported Cured Meats, Mediterranean Olives, and Mustard with Rustic Breads and Gourmet Crackers

Marinated Mushrooms and Olives in Red Wine Vinaigrette

Nacho Bar

\$25 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

Two Salsas, Guacamole, Warm Chili Con Queso, Black Beans, Diced Tomatoes, and Pickled Jalapeños

House-Made Corn Tortilla Chips

Rice Bowl Station

\$24 per guest for two ◊ | \$28 per guest for three ◊

Choice of Two Starches:

White Rice, Quinoa, Mixed Greens, or Cauliflower Rice

Choice of Two or Three Proteins:

Korean BBQ Beef, Kor Fried Chicken, King Trumpet Mushrooms, Togarishi + Chili Lime Shrimp, Hawaiian Tuna Poke or Cold Smoked Salmon

Assorted Toppings:

Pickled Ginger, Banh Mi Vegetables, Scallions, Radish, Jalapenos, Beech Mushroom, Pineapples, Soy Mustard Vinaigrette and Garlic Chili Aioli

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Slider Station

served on King's Hawaiian Rolls

\$12 each a la carte | minimum 25 per selection

\$28 per guest for two ◊ | \$32 per guest for three ◊

Angus Beef Sliders with Cheddar, Pickle Chips, and Chipotle Ketchup

Fried Chicken Sliders, Pickled Vegetables, and Togarashi Aioli

Hoisin BBQ Pork Belly Sliders with Pickled Onion, and Sriracha Mayonnaise Slaw

Turkey Sliders with Provolone Cheese, Bacon Aioli, and Cured Tomatoes

Vegetable Grain with Red Pepper Hummus

Street Taco Station

\$30 per guest for two ◊ | \$34 per guest for three ◊

Marinated Shredded Chicken

Pulled Pork Carnitas

Grilled Rock Shrimp

Grilled White Fish

Citrus Marinated Carne Asada

Corn and Flour Tortillas

Assorted Toppings:

Shredded Lettuce, Cotija Cheese, Fire-Roasted Red Salsa, Avocado Salsa Verde, and Baja Sauce

Pasta Station

\$26 per guest for two ◊ | \$30 per guest for three ◊

Cheese Tortellini with Roasted Tomatoes in Basil Pesto Cream Sauce

Carbonara with Smoked Bacon, Cracked Pepper, Parmesan and Peas

Shrimp and Chorizo Orecchiette Pasta with Moroccan Cream, Scallion, and Cherry Tomatoes

Baked Ziti with Beef and Pork Ragout, Chili Flakes, and Mozzarella

Three Cheese and Vegetable Mostaccioli with Mushroom, Spinach, Zucchini, Provolone, Mozzarella, and Parmesan

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Sushi Station

\$8 per piece | maki roll consists of seven pieces per roll. Minimum 14 pieces per selection.

\$500 fee for sushi to be made at station*

\$200 fee for attendant at station cutting and serving rolls

orders must be finalized 72 hours in advance

15% surcharge applies for orders within 72 hours

Maki (Roll) Sushi

Spider Roll | Softshell Crab, Tempura Mix, Spicy Mayo, Avocado, Cucumber, Green Onion, Masago, and Sesame Seeds

Spicy Tuna Roll | Tuna, Masago, Spicy Mayo, Green Onion, Seven Spices, Avocado, Cucumber, and Sesame Seeds

Caterpillar Roll | Eel, Avocado, Cucumber, and Eel Sauce

Tempura Shrimp Roll | Shrimp, Avocado, Spicy Mayo, Fried Onion, Pickel Radish, and Sesame Seeds

Vegetable Roll | Pickel Radish, Avocado, Cucumber, and Sesame Seeds

Philly Roll | Salmon, Cream Cheese, Cucumber, and Sesame Seeds

Spicy Shrimp Roll | Shrimp, Avocado, Cucumber, Spicy Mayo, and Sesame Seeds

Eel Roll | Eel, Avocado, and Sesame Seeds

Nigiri Sushi

Yellow Tail

Shrimp

Eel (Fresh Water)

Uni

Octopus (cooked)

Tuna

Salmon

Accompaniments:

Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks

Chef-Carver Stations

Roasted Vegetable and Portobello Mushroom Strudel with Red Pepper Coulis and Balsamic Glaze

\$250 | serves 20 guests*

Roasted Breast of Turkey with Cranberry Relish, Pesto and Parker House Rolls

\$350 | serves 20 guests*

Black Pepper Crusted Tenderloin of Beef with Cippolini Onion Jus and Parker House Rolls

\$450 | serves 20 guests*

Chili Lime Rubbed Pork Loin with Jalapeño Cornbread Muffins and Pineapple Jalapeño Salsa

\$400 | serves 20 guests*

Herb Crusted Prime Rib of Beef with Au Jus, Horseradish Cream, and Parker House Rolls

\$600 | serves 20 guests*

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count. Minimum of two stations for reception. Gluten-free options available upon request. Based on a minimum of 25 guests, \$150 charge applies if under minimum.

*chef fee | \$150 per 75 guests

◆attendant fee | \$45 each

◇chef fee applies or set as station

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DESSERT STATIONS

Dessert Shooters

\$8 each | minimum two dozen per item

Lemon Meringue, Black Forest Cake, Key Lime, Banana Crème, Tiramisu, Peanut Butter S'mores, or Berry Shortcake

Pie Station

\$22 per guest | select three

Banana, Chocolate, Coconut, Apple, Peach, Cherry, Cheesecake, Key Lime, Lemon, or Banana Butterscotch Bacon

Sundae + Float Station

\$24 per guest ♦ | minimum 25 guests

Vanilla Bean Ice Cream

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Root Beer and Orange Soda

Ice Cream Sandwich Station

\$22 per guest ♦ | minimum 25 guests

Assorted Cookies and Ice Cream Flavors

Root Beer and Orange Soda

Assorted Toppings:

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count and must be ordered in combination with additional menu items.

Gluten-free options available upon request.

♦attendant fee | \$45

Dessert Platters

\$60 per dozen | minimum two dozen per item

Assorted Handcrafted Petit Fours, Chocolate-Dipped Strawberries, Fresh Berry Tartlets, Mini Cheesecakes, French Macarons, Flourless Chocolate Cake Bites, Crème Puffs, or Eclairs

Mini Cupcake Treats

\$58 per dozen | minimum two dozen per flavor

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing, Meyer Lemon with Toasted Meringue, Red Velvet with Cream Cheese Frosting, or Brown Butter with Praline Frosting

Coffee Station

\$92 per gallon | \$55 per half-gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Upon Request)

Deluxe Coffee Station

\$109 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Chocolate Covered Espresso Beans, Shaved Chocolate, Honey, Assorted Syrups, and Whipped Cream

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Upon Request)

Dessert Service

Per-person menus will be charged on full guest count. Gluten-free options available upon request.

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