



HVH BUFFET LUNCHES

The San Antonio

\$52 per guest

Soup du Jour

Southwestern Caesar Salad

Tomato, Cucumber and Avocado Salad with Arugula and Cilantro Vinaigrette

Cheese Enchiladas

Seasonal Fish with Lime and Cilantro

Flank Steak with Ancho Chili Demi

Grilled Squash and Zucchini

Mexican Wedding Cookies

Cinnamon Chocolate Pudding

Fresh Brewed Iced Tea

The Rat Pack

\$52 per guest

Soup du Jour

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

Classic Caesar with Shaved Parmesan and Garlic Croutons

Warm Focaccia Bread with Olive Oil

Oven-Roasted Scottish Salmon over Herbed Vegetable Orzo

Chicken Piccata with Lemon and Capers

Crispy Eggplant Medallions Topped with Marinara, Parmesan and Herbs

Fresh Berries with Orange Sabayon

Tiramisu Parfait

Fresh Brewed Iced Tea

Soup 'N Salad

\$52 per guest

Choice of Two Soups: Curry Lentil, Chicken Noodle, Tomato Basil, Clam Chowder, Miso Mushroom, Potato Bacon or Soup Du Jour

Caesar Salad with Blistered Tomatoes, Whole Grain Croutons, Shaved Parmesan, and Caesar Dressing

Mixed Greens with Baby Spinach

Shredded Kale and Brussel Sprouts

Salad Topping Bar: Cherry Tomatoes, Cucumbers, Candied Pecans, Radish, Sliced Almonds, Pepitas, Dried Cranberries, Roasted Beets, Blue Cheese Crumbles and Goat Cheese

Choice of Two Dressings: Strawberry Vinaigrette, Aged Balsamic, Champagne Vinaigrette, Buttermilk Ranch, Citrus Vinaigrette, Thai Chili Vinaigrette or Apple Cider Vinaigrette

Protein Bar to Include: Grilled Chicken, Seared Scottish Salmon and Marinated Tofu

Angel Food Cake Parfait with Mixed Berries

Yogurt Panna Cotta with Blood Orange Tuile

Almond Butter Chocolate Cake

Fresh Brewed Iced Tea

Country Picnic

\$50 per guest

Soup du Jour

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Potato Salad with Crispy Bacon and Caramelized Onions

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Basket of Sliced Breads and Full Romaine Leaves

Sliced Turkey, Roast Beef, Genoa Salami, Mortadella and Roasted Portobello Mushrooms

Condiment Platter: Crispy Pecanwood Bacon, Sliced Cheeses, Sliced Tomatoes, Dill Pickles, Pickled Red Onion, Avocado Aioli, Beer Mustard and Brie Cheese Spread

Choice of Two Mini Pie Filled Mason Jars: Peach Cobbler, Lemon Meringue, Cherry Crisp or Chocolate Crème

Fresh Brewed Iced Tea

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

LAVISH LUNCH



HOTEL
Valley Ho
Scottsdale, AZ

The Chef's Garden

\$52 per guest

Chilled Heirloom Tomato Gazpacho

Garden Chopped Romaine Lettuce, Peas, Broccoli, Tri Colored Cauliflower, Cheddar Cheese and Basil Ranch

Beet and Papaya Carpaccio

Baby Green Mix and Goat Cheese with White Balsamic Vinaigrette

Pecan Crusted Chicken Salad with Spinach and Honey Mustard Vinaigrette

Garlic and Herb Pork Loin with Mustard Braised Cabbage

Shrimp and White Cheddar Grits with Creole Shrimp Sauce

Butternut Squash Mash

Lemon Bars, Berry Tarts and Coconut Macaroons

Fresh Brewed Iced Tea

The Southern

\$52 per guest

Baby Arugula Salad with Watermelon, Spicy Grapes, Cucumber and Toasted Pepitas

Field Greens Salad with Grape Tomato, Shaved Carrots and Radishes Ranch and Aged Balsamic Vinaigrette

Creamy Corn Chowder

Sliced Tri Tip with Caramelized Onion and Blue Cheese

Buttermilk Fried Chicken

Smoked Baby Back Ribs with Chipotle Sweet BBQ Sauce

Warm Sweet Potato and Apple Salad with Pecans and a Bourbon Bacon Vinaigrette

Buttered Corn On the Cob

Choice of Two Mini Pie Filled Mason Jars: Peach Cobbler, Lemon Meringue, Cherry Crisp or Chocolate Crème

Fresh Brewed Iced Tea

Lunch Buffet Service:

1 hour of service, full table set, serviced in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies if under minimum. Per person menus will be charged on full guest count. Gluten-free options available upon request

HVH BOXED LUNCH OPTIONS

\$40 two sandwich selections

\$42 three sandwich selections

Turkey Breast, Provolone Cheese, Baby Arugula, Bacon Aioli and Cured Tomatoes on Buttermilk Bun

Chicken Salad with Crisp Lettuce and Tomato on Sourdough

Classic BLT with Avocado Aioli on Whole Grain Bread

Roast Beef, Pickled Red Onion, Horseradish Havarti Cheese and Lettuce on Ciabatta

Muffuletta Sandwich with Salami, Coppa, Mortadella, Mozzarella and Dijon Olive Relish on Focaccia

Grilled Vegetable Wrap with Mixed Greens, Red Pepper Spread in a Spinach Tortilla

Includes:

Choice of One: Harvest Grain Quinoa Salad, Potato Salad or Orzo Salad

Bag of Chips

House-Made Trail Mix

Choice of One: Freshly Baked Cookies, Brownies or Rice Crispy Treats

Condiments with Napkin and Plastic Silverware

Sandwich Counts Required 72 Hours in Advance

Beverages On-Consumption

Assorted Soft Drinks | \$5 each

VH Bottled Waters | \$5 each

Sedona Springs Sparkling Water, Fiji Artesian Waters, Bottled Fruit

Juices, Bottled Arizona Iced Teas, Illy Bottled Coffee

Assorted Retro Bottled Sodas, Red Bull Energy Drinks

or Gatorade | \$6 each

Boxed Lunch Service:

Served in meeting room or with reception style seating.

Gluten-free options available upon request.

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

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

LAVISH LUNCH



HOTEL
Valley Ho
Scottsdale, AZ

HVH PLATED LUNCHES

Includes Selection of One Starter, One Side, One Entrée and One Dessert.

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.

Starter

Select One

Arugula, Burrata, Marinated Tomato, Toasted Crostini with Balsamic Glaze

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Apples, Blue Cheese and Candied Pecans with White Balsamic Vinaigrette

Classic Wedge Salad with Bacon, Tomato, Onion, Blue Cheese and Toasted Sunflower Seeds with Ranch Dressing

Entrée

Select One

Free Range Chicken Breast with Onion Pan Jus and Yukon Gold Mashed Potatoes

\$42 per guest

Pork Tenderloin with Bacon Apple Chutney and Smashed Fingerlings with Honey and Herbs

\$46 per guest

Scottish Salmon with Citrus Butter and Israeli Cous Cous

\$47 per guest

Roasted Petite Tenderloin of Beef with Red Wine Demi and Mashed Butternut Squash

\$50 per guest

Cauliflower Steak with Red Pepper Chimichurri and Wild Rice Pilaf

\$40 per guest

All Plated Lunches Accompanied with Seasonal Vegetables and Served with Freshly Baked Parker House Rolls with Butter

Dessert

Select One

Chocolate Pot De Crème with Dulce De Leche, Banana and Toasted Peanuts

Mascarpone Mousse with Blood Orange Curd, Manuka Honey and Caramelized Almond Crumble

Key Lime Tart with Thai Basil, Toasted Coconut Meringue and Raspberries

Vanilla Bean Cheesecake with Macerated Strawberries, Lemon Tuile and Fresh Mint

Beverage Service

Fresh Brewed Iced Tea

Plated Lunch Service:

Full table set and serviced in an outdoor or indoor location.

Gluten-free options available upon request.

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

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