

# 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, Smashed Fingerlings with Herbs and Honey or 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.*

*tablesides wine service is suggested with plated dinners.*

*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.

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## HVH DINNER BUFFETS

### California Fresh

\$86 per guest

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  
Chocolate and Raspberry Tarts  
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  
Vegetable Wellingtons  
Boursin Mashed Potatoes  
Roasted Brussels with Fennel and Bacon  
New York Cheesecake  
Apple Crisps  
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  
Cauliflower Steaks  
Corn on the Cob  
Green Beans  
Mini Cobblers  
Chocolate Mousse with Berries  
Pecan Tartlets  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea Forté Gourmet Tea and Herbal Teas

### Sonoran

\$86 per guest

Chicken Tortilla Soup  
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.

**tableside 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.