

DELICIOUS DINNER

HOTEL
Valley Ho

SCOTTSDALE, AZ

PLATED DINNERS

includes one salad, one side, one entrée or entrée duet, and one dessert with coffee service

up to three entrée selections offered with client-provided place cards

all plated dinners accompanied by chef's selection of seasonal vegetables, parker house rolls, and butter

Salads

select one

Baby Gem Caesar Salad with Parmesan and Crispy Capers

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

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

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

Baby Spinach Salad with Sliced Strawberries, Feta Cheese, Candied Walnuts, Pickled Red Onion, and Dried Cranberries with Champagne Vinaigrette

Entrées

up to three entrée selections offered with client-provided place cards

Roasted Free-Range Chicken Breast with Onion Pan Jus
\$80 per guest

Seared Scottish Salmon with Lemon Butter Sauce
\$84 per guest

Chef's Selection of Seasonal Fish with Lemon Butter Sauce
\$84 per guest

Slow Braised Beef Short Ribs with Brandy Braising Jus
\$89 per guest

Grilled Filet of Beef with Red Wine Demi-Glace
\$94 per guest

Chilean Sea Bass with Spicy Romesco Sauce
\$100 per guest

Roasted Vegetable Risotto with Spinach, Mushrooms, and Lemon Oil (vegetarian)
\$75 per guest

Entrées Duet

Roasted Free-Range Chicken Breast and Braised Short Ribs
\$105 per guest

Filet of Beef and Seasonal Fish
\$110 per guest

Filet of Beef and Grilled Shrimp
\$115 per guest

Filet of Beef and Lobster Tail
\$145 per guest

Sides

select one

Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, or Smashed Fingerlings with Herbs and Honey

Desserts

select one

Salted Caramel Creme Brulé

Chocolate Praline Tart

White Chocolate Cheesecake with Blueberry Compote

Key Lime Tart with Toasted Coconut Meringue and Raspberries

PLATED DINNER ENHANCEMENTS

Starters

Soup du Jour
\$14 per guest

Crab Cake with Cajun Remoulade
\$17 per guest

Shrimp Cocktail
\$20 per guest
Lobster Bisque with Snipped Chives
\$16 per guest

Plated Dinner Service

Full table set and service in an outdoor or indoor location. Highest-price entrée prevails with multiple entrées. Entrée counts due 72 hours prior to event. Gluten-free options available upon request. Tableside wine service is suggested with plated dinners.

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

DELICIOUS DINNER

HOTEL
Valley Ho

SCOTTSDALE, AZ

BUFFET DINNERS

Italian Table

\$105 per guest

Marinated Heirloom Tomatoes, Roasted Pequillo Pepper, Melon, Basil, EVOO, Balsamic and Sea Salt

Arugula, Shaved Parmesan, Red Onion, and Almonds with Lemon Vinaigrette

Mixed Antipasti with Marinated Olives, Chickpea and Cucumber Salad, Mixed Nuts, Cornichons, Caperberries, Artichokes, and Mushroom

Short Rib Ragout with Cavatappi Pasta, Cippolini Onions, Wild Mushrooms, and Shaved Parmesan

Pan Seared Branzino with Shaved Fennel and Citrus Salad, Roasted Red Peppers, Smashed Fingerling Potatoes and Lemon Butter Sauce

Oven Roasted Petaluma Chicken Breast with Spicy Tomato Broth, Olive, and Caper Tapenade, Crispy Prosciutto with Balsamic Drizzle

Vegetarian Lasagna with Marinara, Parmesan and Herbs

Dill Scented Baby Carrots

Focaccia Bread with Pesto and EVOO

Tiramisu

Lemon Tarts with Blueberry Compote

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Smokehouse

\$109 per guest

Vegetarian Chili

Jalapeno Cheddar Cornbread

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

Iceberg Wedges with Blue Cheese, Pickled Onion, Herb Pecans, Cherry Tomatoes, and Roasted Garlic Vinaigrette

Broccoli Floret Coleslaw

Smoked Beef Brisket with Natural Jus

Bourbon Glazed Baby Back Ribs

Cauliflower Casserole

Mini Cobblers, Pecan Tartlets, and Chocolate Mousse with Berries

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Old Country

\$105 per guest

Green Chili Pork Soup with Tortilla Strips

Cowboy Caviar Salad with Black Beans, Charred Sweet Corn, Cherry Tomatoes, Avocado, and Lime Tajin Vinaigrette

BLT Ranch Salad with Iceberg, Smoked Bacon, Blue Cheese, Blistered Tomatoes, Grilled Onion, Herb Pecans, and Avocado Ranch Dressing

Potato Bar with Russet and Red Bliss Potatoes

Assorted Toppings:

Cheddar Cheese, Blue Cheese, Jalapeno Jack Cheese

Bacon, Scallions, Ham, Grilled Onions, Roasted Garlic, Sour Cream, Broccoli Florets, and Whipped Sea Salt Butter

Carved Mesquite Beef Tri-Tip with Rosemary, Horsey Aioli, Worcestershire, and Honey Glaze

Grilled Ahi Tuna Steaks with Chard Bulb Onions and Roasted Pepper Relish

24-hour BBQ Pulled Pork with Soft Rolls and Cole Slaw

Roasted Brussels with Fennel and Bacon

Smores Tart

Butter Pie

Goosey Double Chocolate Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Buffet Dinner Service

Includes full table set and 90 minutes of 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. 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 applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

DELICIOUS DINNER

HOTEL
Valley Ho
SCOTTSDALE, AZ

BUFFET DINNERS

Asian Inspiration

\$110 per guest

Miso Soup with Tofu, Furikake and Shiitake Mushrooms

Steamed Edamame

Roasted Shishito Peppers with Soy Caramel and Togarishi

Ahi Tuna Poke with Greens, Shoyu Onion, Cucumber, and Pickled Chilies

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Asian Chopped Salad with Local Field Greens, Daikon Radish, Hearts of Palm, Carrots, Cucumbers, and Soy Ginger Vinaigrette

Korean BBQ Short Ribs with Sesame Seed Crunch

Miso Glazed Scottish Salmon with Scallion and Stir-Fried Vegetables

Teriyaki Chicken Thighs with Garlic Chili Crunch

Fire Roasted Japanese Eggplant with Sesame, Cashews, and Soy

Banana Cream Pie

Macha Panna Cotta

Chocolate Passion Fruit Torte

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Buffet Dinner Service

Includes full table set and 90 minutes of 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. 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 applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change