

STARTERS + STATIONS



HOTEL
Valley Ho
Scottsdale, AZ

HAND-CRAFTED HORS D'OEUVRES

\$6.50 per piece, minimum 25 pieces per selection

Cold

Stuffed Mini Sweet Pepper with Hummus and Feta Cheese Relish

Avocado Bruschetta with Cotija Cheese

Heirloom Tomato Caprese Skewer with Basil Oil and Aged Balsamic

Brûléed Brie on Baguette with Apricot Compote

Togarashi Tuna Poke on Crispy Wonton

Hot

Vegetable Spring Roll with Sweet Chili Sauce

Artichoke Beignet with Sweet Tomato Relish

Wild Mushroom Arancini with Truffle Aioli

Coconut Shrimp with Honey Sambal Dip

Bacon Wrapped Scallop with Sesame Glaze

Chicken Quesadilla Cone

Honey Sriracha Chicken Meatball

Peking Duck Roll with Hoisin Sauce

Cuban Cigar Spring Roll with Mojo Dip

Mongolian BBQ Pork Belly with Cashew Gremolata

Kobe Meatball with Sweet Onion Jam

Mini Beef Wellington

Fiery Peach Bacon Wrapped BBQ Brisket Skewer

THE PLATTERS

Vegetable Platter

\$9 per guest

Raw, Grilled and Marinated, served with Lemon Basil Aioli

Bruschetta Bar

\$11 per guest

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

Marinated Artichoke Bruschetta with Chopped Marinated Roasted Peppers and Olives

Chef's Selection of Artisan Breads

Imported and Domestic Artisan Display

\$12 per guest

Soft and Hard Cheeses Served with Sliced Breads and Pita Points

Charcuterie Platter

\$12 per guest

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

Roasted Garlic Hummus with Pita Crisps and Crudités Vegetable

\$10 per guest

Warm Artichoke Spinach Dip Served with Herb Seasoned Pita Points

\$11 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce

\$7 per piece. minimum 25 pieces

U12 Prawns and Crab Claws Served on Ice with Lemon Wedges, Cocktail Sauce and Spicy Remoulade

\$8 per piece. minimum 25 pieces per selection

Platter Service:

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.

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HVH STATIONS

Antipasti Station

\$28 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

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

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

Marinated Mushrooms and Olives in a Red Wine Vinaigrette

Pasta Station

\$25 per guest for two*

\$29 per guest for three*

Cheese Tortellini with Roasted Tomatoes in a Basil Pesto Sauce

Cavatappi Pasta with Shrimp, Lobster and Spinach

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers
and Onions in a Tomato Marinara

Baked Mac and Cheese with Green Chiles and Bacon

Garganelli Bolognese with Parmesan

Fresh-Grated Parmesan and Focaccia Sticks

***Chef Fee Applies or Set as Chaffer Station**

Flatbread Station

\$20 per guest for two*

\$22 per guest for three*

Poached Pear, Grand Noir Blue and Arugula

Prosciutto, Fig and Crow's Dairy Goat Cheese

Salami, Spicy Coppa, Ricotta Cheese and Marinara

Margarita with Mozzarella, Tomato and Fresh Basil

Slider Station

\$24 per guest for two

\$28 per guest for three

Angus Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup

Fried Chicken, Pickled Vegetables and Togarashi Aioli

Hoisin Bbq Pork Belly Sliders with Pickled Cucumber and Sriracha
Mayonnaise

Turkey Slider with Provolone Cheese, Bacon Aioli and Cured Tomatoes

Vegetable Grain with Red Pepper Spread

All Sliders Served on King's Hawaiian Rolls

***Chef Fee Applies or Set as Chaffer Station**

a la carte \$8 each, minimum of 25 per selection

Nacho Bar

\$21 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

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

Yellow Corn Tortilla Chips

Street Taco Station

\$24 per guest for two*

\$28 per guest for three*

Marinated Shredded Chicken

Pulled Pork Carnitas

Grilled Rock Shrimp

Cilantro Marinated White Fish

Citrus Marinated Carne Asada

Served with Corn and Flour Tortillas

Taco Toppings

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

***Chef Fee Applies or Set as Chaffer Station**

CARVER STATIONS

Chef Carved

Roasted Breast of Turkey with Cranberry Chutney
and Soft Rolls

Serves 20 guests \$225 each*

Herb-Crusted Pork Loin with Whole Grain Mustard Sauce
and Soft Rolls

Serves 20 guests \$225 each*

Scottish Salmon with Lemon Butter Sauce

Serves 20 guests \$325 each*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard,
Horseradish Cream, Port Wine Sauce and Soft Rolls

Serves 20 guests \$400 each*

Herb Crusted Prime Rib with Gourmet Mustard, Horseradish Cream,
Port Wine Sauce and Soft Rolls

Serves 25 guests \$425 each*

***Chef Fee Applies**

Station Service

90 minutes of service with small plates and reception style seating.

Per person menus will be charged on full guest count.

Based on a minimum of 25 guests, \$150 charge applies if under
minimum

Gluten-free options available upon request.

*Chef fee of \$150 per 75 guests.

Minimum 2 stations for reception

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

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HVH DESSERT STATIONS

Assorted Mini Desserts

\$6 each, minimum two dozen per item

Lemon Meringue Tart, Black Forest Cake, Key Lime Tart
Banana Crème Tart, Tiramisu
or Berry Shortcake

S'mores Station

\$16 per guest

Hershey's Chocolate Squares
Reese's Peanut Butter Cups
Graham Cracker Squares
Jumbo Marshmallows

*rental firepit required \$275 each plus delivery

Sundae and Float Station

\$22 per guest*

Vanilla Bean Ice Cream
Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce,
Caramel Sauce, Toffee Bits and Sprinkles
Root Beer and Orange Soda
minimum of 25 guests

Station Service:

90 minutes of service with small plates and reception style seating.
per-person menus will be charged on full guest count.
gluten-free options available upon request.

*chef fee of \$150 per 75 guests.

*attendant fee of \$45

per-person menus must be ordered in combination with additional menu items.

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

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

\$46 per dozen, minimum of 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
(gluten free upon request)

Coffee Station

\$88 per gallon or \$50 per ½ gallon

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Tea and Herbal Teas
Includes a Selection of 2% Milk and Half/Half
(Soy, Coconut, or Almond Milk Upon Request)

Deluxe Coffee Station

\$96 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Tea Forté Gourmet Tea and Herbal Teas, Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup and Whipped Cream.
Includes a Selection of 2% Milk and Half/Half
(Soy, Coconut, or Almond Milk Upon Request)

Dessert Service:

per person menus will be charged on full guest count.
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.