

## BUFFET LUNCHES

### Sandwich + Soup Shop

\$58 per guest

Soup du Jour

Loaded Cauliflower Salad with Iceberg, Tomatoes, Pickled Red Onion, Cheddar Cheese, Scallions, and Herbed Buttermilk Dressing

Field Green Salad with Shaved Root Veggies and White Balsamic Vinaigrette

Warm Roast Beef and Havarti on Marble Rye with Horseradish

Turkey BLTs on Sourdough, Heirloom Tomatoes, and Thick Cut Bacon with Herb Mayo

Shrimp Po-Boys on Hoagie Rolls with Dill Pickle Remoulade

Caprese Sandwich

Fresh Fried Potato Chips with French Onion Dip

Chocolate Chip Cookies and Lemon Bars

Fresh Brewed Iced Tea

### Sonoran

\$62 per guest

Soup du Jour

Southwestern Caesar Salad

Tomato, Cucumber and Avocado Salad with Arugula-Cilantro Vinaigrette

Cheese Enchiladas

Seasonal Fish with Lime and Cilantro

Flank Steak with Ancho Chili Demi

Grilled Squash and Zucchini

Churro Cupcakes

Cinnamon Chocolate S'mores Bite

Fresh Brewed Iced Tea

### The Southern

\$64 per guest

Soup du Jour

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

Field Greens Salad with Grape Tomatoes, Shaved Carrots, and Radishes with Ranch and Aged Balsamic Vinaigrette on the Side

Sliced Tri Tip with Caramelized Onion and Blue Cheese

Buttermilk Fried Chicken

Smoked Baby Back Ribs with Chipotle Sweet BBQ Sauce

Green Chili Mac n Cheese

Roasted Brussel Sprouts with Sweet Potato, Spicy Honey and Apple Vinaigrette

Buttered Corn on the Cob

Derby Pie and Peach Cobbler

Fresh Brewed Iced Tea

### The Rat Pack

\$62 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 Quinoa

Chicken Piccata with Lemon and Capers

Vegetarian Lasagna with Marinara, Parmesan, and Herbs

Tiramisu Parfait and Cannolis

Fresh Brewed Iced Tea

## BUFFET LUNCHES

### Tailgate Burger Bar

\$60 per guest

Red Potato Salad with Celery, Red Pepper, Bacon, Egg, and Dijonnaise

Kale and Broccoli Coleslaw with Cabbage, and Jalapeño Dressing

100% Angus Beef Burgers\*, Turkey Burgers, and Black Bean Burgers

*\*Burgers are charbroiled and served medium well*

Served with Brioche Buns and Poppyseed Buns

*\*GF Bun available on request in advance*

Assorted Toppings:

Lettuce, Guacamole, Tomatoes, Bacon, Caramelized Onions, Dijon Mustard, Mayonnaise, Ketchup, BBQ Sauce, and Dill Pickles

Assorted Cheeses:

American, Provolone, Cheddar, and Pepper Jack,

“Ho” Cookies and Fudgy Brownies

Fresh Brewed Iced Tea

### Mexican Fiesta

\$62 per guest

Tortilla Soup with Avocado Cream, Cilantro, and Tortilla Strips

Street Corn Salad with Romaine, Sweet Corn, Pickled Red Onion, Cotija, and Chili Lime Vinaigrette

Beef, Chicken and Shrimp Fajitas with Peppers, Onions and Spicy Tomatoes

Pinto Beans with Onions, Peppers and Queso Fresco

Spanish Rice

Assorted Toppings:

Pico de Gallo, “Ho” Salsa, Guacamole, Sour Cream, Shaved Iceberg, Flour Tortillas, and Tortilla Chips

Churros and Sopapillas

Fresh Brewed Iced Tea

### Working Lunch Bowl

\$60 per guest

select two bases and three proteins

Bases:

Fiery Quinoa, Local Field Greens, Brown Rice, Herby Chickpeas, Tuscan Kale, Brussels Sprouts, or Cauliflower Rice

Proteins:

Korean BBQ Beef, Southern Fried Chicken, Grilled Salmon, Sweet Chili Tofu, Togarashi Dusted Shrimp, or Roasted King Trumpet Mushrooms

Assorted Toppings:

Banh Mi Pickles, Pickled Ginger, Radish, Jalapeños, Pineapple, Edamame, Scallions, Sambal Chili Paste, Soy Sesame Vinaigrette, Sesame Jalapeño Aioli, Furikake and Sesame Seeds

Veggie Spring Rolls with Sweet Chili Dipping Sauce

Coconut Yuzu Panna Cotta with Short Bread Crumble and Blueberries

Fresh Brewed Iced Tea

### Buffet Lunch Service

Includes one 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 except for the working lunch bowl. Per-person menus will be charged on full guest count. Gluten-free options available upon request.

# LAVISH LUNCH

HOTEL  
Valley Ho

SCOTTSDALE, AZ

## BOXED LUNCHES

### Sandwiches + Salads

\$46 per person for three | \$49 per person for four

### Sandwiches

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

Chicken Salad with Crisp Lettuce and Tomatoes on Sourdough

Classic BLT with Avocado Aioli on Whole Grain Bread

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

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

### Salads

Crispy Asian Salad with Grilled Chicken, Pineapple, Edamame, Shiitake Mushrooms, Spicy Cucumbers, Tofu, and Sweet Miso Vinaigrette

Baby Gem Caesar with Grilled Chicken, Shaved Parmesan and Crispy Capers

Valley Ho Chop Salad with Grilled Chicken, Cherry Tomatoes, Cucumbers, Avocado, Cheddar, Almonds, Candied Bacon, and Green Goddess Dressing

### Included Goodies

Seasonal Fruit Cup

Bag of Chips

House-Made Trail Mix

"Ho" Cookie

Condiments with Napkin and Plastic Silverware

### Beverages on Consumption

Assorted Soft Drinks

\$6 each

VH Bottled Waters

\$6 each

Sedona Springs Sparkling Water, Fiji Artesian Waters, Bottled Fruit Juices, Bottled Arizona Iced Teas, Assorted Retro Bottled Sodas, Red Bull, or Gatorade

\$7 each

### Boxed Lunch Service

Served in meeting room.

Gluten-free options available upon request. Sandwich counts required 72 hours in advance.

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

# LAVISH LUNCH

HOTEL  
Valley Ho

SCOTTSDALE, AZ

## PLATED LUNCHES

includes one salad or soup, up to three entrées, bread service, one dessert, and iced tea

### Soup + Salad Options

select one

Soup du Jour

Wedge Salad with Blue Cheese, Cherry Tomatoes, Grilled Red Onion, Candied Pecans and Herbed Ranch Dressing

Classic Caesar with Romaine, Focaccia and Parmesan

Local Field Greens with Shaved Roots, Heirloom Cherry Tomatoes and White Balsamic Vinaigrette

### Entrées

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

8oz. Flat Iron Steak with Chipotle Sweet Potato, Buttered Green Beans, Oven Roasted Tomato and Mushroom Ragout  
\$60 per guest

Oven Roasted Chicken Breast with Cippolini Onions, Green Chili Grits and Tomato Jus  
\$46 per guest

Grilled Scottish Salmon with Tuscan Orzo, Baby Squashes, Brussels Sprouts, and Lemon Beurre Blanc  
\$54 per guest

Vegetable Wellington  
\$40 per guest

### Desserts

select one

White Chocolate Cheesecake with Blueberry Compote

Double Chocolate Brownie with Vanilla Whipped Cream and Caramel Sauce

Coconut Yuzu Panna Cotta with Shortbread Crumbles and Blueberries

### Plated Lunch Service

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

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