

BALANCED BREAKFAST



CONTINENTAL

The Continental

\$36 per guest

Seasonal Fresh Fruit

Assorted Pastries and Sliced Breads with Toaster

Selection of Fruit Preserves, Nutella, and Butter

Selection of Individually Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas, and Herbal Teas

Includes a Selection of 2% Milk and Half & Half
(Oat or Almond Milk Available Upon Request)

The Deluxe Continental

\$43 per guest

Seasonal Fresh Fruit

Assorted Pastries and Sliced Breads with Toaster

Selection of Fruit Preserves, Nutella, and Butter

Selection of Cold Cereals with 2% Milk and Almond
Milk

Non-Fat Yogurt, House-Made Granola, and Fruit
Compote

Selection of Individually Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas, and Herbal Teas

Includes a Selection of 2% Milk and Half & Half
(Oat or Almond Milk Available Upon Request)

Continental Breakfast Service

Includes one hour of service. Per-person
menus will be charged on full guest count.
Gluten-free options available upon request.

BUFFET

Valley Ho Breakfast Buffet

\$50 per guest

Seasonal Fresh Fruit

Assorted Pastries and Sliced Breads with Toaster

Selection of Fruit Preserves, Nutella, and Butter

Selection of Cold Cereals with 2% Milk and Almond
Milk

Non-Fat Yogurt, House-Made Granola, and Fruit
Compote

Scrambled Eggs with Chives, Cheddar Cheese, and
Salsa on the Side

Apple Wood Bacon and Pork Sausage

Chef's Selection of Potatoes

Selection of Individually Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas, and Herbal Teas

Includes a Selection of 2% Milk and Half & Half
(Oat or Almond Milk Available Upon Request)

Buffet Breakfast Service

Includes one hour of service. Full table
set serviced in an outdoor or indoor location.
Per-person menus will be charged on full guest count.
Gluten-free options available upon request.

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

BALANCED BREAKFAST



TO GO

Grab + Go Box

individually packaged

\$30 per guest

Whole Fresh Fruit

Wrapped Large Muffin

Protein Bar

Yogurt and Granola

Chilled VH Bottled Water

To-Go Coffee Station

\$92 per gallon, \$55 per half-gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Available Upon Request)

Specialty Pastry

\$52 per dozen, per item

Chocolate and Butter Croissants, Assorted Danishes, Bear Claws, or Scones

Muffins

\$53 per dozen, per item

Blueberry, Granola Nut, or Chocolate Chip

Breakfast Breads

\$53 per dozen, per item

Marble, Lemon Poppy Seed, Banana, or Pumpkin

Bagels

\$56 per dozen per item

Plain and Everything

Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Breakfast Menu Enhancements

ordered in conjunction with a breakfast menu

Hard Boiled Eggs

\$42 per dozen

Chilaquiles with Ranchero Sauce, Black Beans, Jack Cheddar, Scrambled Eggs, Sour Cream, Cotija Cheese and House-Made Chorizo

\$18 per guest

French Toast Bread Pudding with Cinnamon, Vanilla and Brioche with Sweet Custard Topped with White Chocolate Crumb

\$16 per guest

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers, Cheddar Jack Cheese, and Salsa

\$10 per guest

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon, and Cheddar Cheese

\$10 per guest

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables, and Spinach with a Roasted Garlic Spread

\$10 per guest

Croissant Sandwich with Scrambled Eggs, and Cheddar Cheese

Choice of Turkey, Bacon, or Ham

\$10 per guest

Oatmeal with Brown Sugar, and Dried Tropical Fruit

\$10 per guest | vegan + gluten free

Made-to-Order Eggs and Omelet Station with Chef's Selection of Toppings

\$22 per guest* | [minimum 20 guests](#)

Avocado Toast with Toasted Almonds, Lemon Zest, and Sea Salt

\$12 per guest | add Smoked Salmon \$5 per guest

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

SPLENDID SNACKS



PER-PERSON BREAKS

Sweet Tooth

\$24 per guest

Freshly Baked Chocolate Chip Cookies
Dulce de Leche Cookie Sandwiches
Fudgy Brownies
Mini Lemon Poppy Seed Loaf Cakes

The Southwestern

\$20 per guest

House-Made Corn Tortilla Chips
Guacamole, "Ho" Salsa, Chile Con Queso, and Pickled Jalapeños
Churros

The Natural

\$24 per guest

Build Your Own Trail Mix
Fresh Whole Fruit
Chocolate Dipped Pretzels
Arizona Sunrise Smoothie

Kernel Sanders

\$18 per guest

Select Two

Freshly Popped Popcorns: Caramel, Butter, Salty or Chicago Mix
Flavorings: Cheddar, Ranch, Togarashi, or BBQ

Take A Dip

\$18 per guest

Tortilla Chips, Fresh Potato Chips, and Pita Points
Veggie Crudité
French Onion Dip
Roasted Garlic Hummus

Coffee + A Snack

\$22 per guest

Upgrade your coffee station
Sugar Cookies
Mini Chocolate Loaf Cakes
Nutella Pop Tarts

Pretzel Board

\$25 per guest

Jumbo Bavarian Pretzels
Beer Cheese Fondue
Mustard, Andouille Sausage, Pickles, and Cauliflower

Power Through

\$24 per guest

Protein Balls
Oatmeal + Blueberry Muffins
Dried Fruits
Green Monster Smoothies

Snack Attack

\$24 per guest, select five

House-Made Granola, House-Made Trail Mix, Mixed Nuts, Chocolate Covered Pretzels, Wasabi Peas, Dried Fruit, M&M's, Banana Chips, or Assorted Individually Packaged Potato Chips

Per-Person Break Service

Includes 30 minutes of service. Per-person menus are charged on full guest count. Gluten-free options available upon request.

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

SPLENDID SNACKS



QUENCHERS + À LA CARTE SNACKS

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half
(Oat and Almond Milk Available Upon Request)

\$92 per gallon | \$55 per half-gallon

Orange, Grapefruit, Cranberry, and Apple Juices

Old-Fashioned Lemonade, Fresh Brewed Iced Tea, and
Fruit Punch

Whole Milk, 2% Milk, Oat Milk, or Almond Milk

\$75 per gallon | \$44 per half-gallon

Sedona Springs Sparkling Waters, Fiji Artesian Waters

Bottled Fruit Juices, Bottled Arizona Iced Teas,
Illy Bottled Coffee

Assorted Retro Bottled Sodas, Red Bull, or Gatorade

\$7 each

Assorted Coca-Cola Soft Drinks

Coke, Diet Coke, Sprite and Ginger Ale

\$6 each

Chilled VH Bottled Waters

\$6 each

Individual Granola Bars and Fruit Bars,

Full-Size Assorted Candy Bars, Protein

Bars, and Assorted Individual Bags of Chips

\$5.75 each

Individual Greek Yogurts: Plain and Fruit

\$8 each

Season's Best Whole Fruit

\$4.50 per piece

Sliced Seasonal Fresh Fruit

\$14 per guest

Imported and Domestic Artisan Display
with Soft and Hard Cheeses

Served with Nuts, Fruit, Dip, and Crostini

\$18 per guest

Roasted Garlic Hummus with Pita

Points and Crudité Vegetables

\$14 per guest

Snack Service

Gluten-free options available upon request.

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

TASTY TREATS



BAKE SHOP

Assorted Fresh-Baked Cookies

\$55 per dozen | \$60 per dozen for jumbo

Chocolate Chip, Peanut Butter, Oatmeal Raisin, "Ho" Cookie, or Sugar
(Chef's Selection Includes Chocolate Chip)

Mini Loaf Cakes

minimum two dozen per flavor

\$45 per dozen

Chocolate, Lemon Poppy Seed, White Chocolate Raspberry, Banana Dulce de Leche or Confetti

Ice Cream Bars

\$7 each

Assorted Selection Ice Cream Bars and Fruit Bars

Fresh-Baked Cupcakes

minimum two dozen per flavor

\$68 per dozen | \$58 for mini size

Confetti with Birthday Cake Frosting,
Black Velvet with Vanilla Icing,
Meyer Lemon with Toasted Meringue,
Brown Butter with Praline Frosting,
or Red Velvet with Cream Cheese Frosting

Retro Cereal Bars

\$55 per dozen, per item

Fruity Pebbles, Peanut Butter Rice Crispy Treats, Traditional Rice Crispy Treats, or
Coco Rice Crispy Treats

Dessert Bars

\$55 per dozen per item

Brownies, Dulce de Leche Cookie Sandwich, Macarons,
Eclairs or Cannoli's

House-Made Pop Tarts

\$55 per dozen per item

Blueberry, Nutella, Apple, Cherry, or Chocolate

Treat Service

Treats are ordered by the individual flavor, per dozen.
Gluten-free options available upon request.

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

LAVISH LUNCH



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

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

Field Green Salad with Shaved Root Veggies and White Balsamic Vinaigrette

Warm Roast Beef and Havarti on Marble Rye with Horseradish

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

Italian Grinder on Toasted Baguette with Salami, Pepperoni, Ham, Provolone, Lettuce, Tomato, Oil and Vinegar

Fresh Fried Potato Chips with French Onion Dip

Dulce de Leche Cookie Sandwiches and Lemon Pie

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 Chipotle Chimichurri

Southwest Ratatouille

Churros and Chocolate Mousse

Fresh Brewed Iced Tea

The Southern

\$64 per guest

Soup du Jour

Carolina Coleslaw

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

Flank Steak with Caramelized Onion and Blue Cheese

Buttermilk Fried Chicken

Slow Braised Pulled Pork with Sweet Chipotle BBQ Sauce

Three Cheese Baked Mac

Roasted Brussel Sprouts with Spicy Honey and Apple Vinaigrette

Buttered Corn on the Cob

Derby Pie and Apple Pie Crème Puffs

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 Tuscan Orzo

Chicken Piccata with Lemon and Capers

Vegetarian Baked Ziti with Marinara and Herbs

Tiramisu Tart and Cannolis

Fresh Brewed Iced Tea

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

LAVISH LUNCH



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 Sesame Seed Buns

**GF Bun available on request in advance*

Assorted Toppings:

Lettuce, Tomatoes, Bacon, Red Onions, Yellow Mustard,

Mayonnaise, Ketchup, BBQ Sauce, and Dill Pickles

Assorted Cheeses:

American, Swiss, Cheddar, and Pepper Jack

Lemon Meringue and Shnickers Tart

Fresh Brewed Iced Tea

Mexican Fiesta

\$62 per guest

Tortilla Soup with Lime Crema, and Tortilla Strips

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

Beef, Chicken, Shrimp Fajitas, Peppers and Onions

Pinto Beans with Onions and Peppers

Spanish Rice

Assorted Toppings:

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

Dulce de Leche Chocolate Tarts and Tres Leches Cheesecakes

Fresh Brewed Iced Tea

Working Lunch Bowl

\$60 per guest

select two bases and three proteins

Bases:

Local Field Greens, Jasmine Rice, Brown Rice or Cauliflower Rice

Proteins:

Korean BBQ Beef, Southern Fried

Chicken, Grilled Salmon, Sweet Chili Tofu,

Togarashi Dusted Shrimp, or Roasted 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

Blood Orange Panna Cotta with Passion Fruit Sauce

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.

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

LAVISH LUNCH



BOXED LUNCHES

Sandwiches + Salads

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

Sandwiches

Turkey Breast, Provolone Cheese, Baby Arugula, Bacon and Green Goddess on a Buttermilk Bun

Black Forest Ham, Swiss, Pickles and Dijonnaise on Sourdough

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

Grilled Vegetable Wrap with Mixed Greens, Artichoke and Roasted Garlic Spread

Salads

Crispy Asian Salad with Tofu, Pineapple, Edamame, Mushrooms, Spicy Cucumbers, and Sweet Soy Vinaigrette

Caesar with Grilled Chicken, Romaine, Shaved Parmesan and Capers

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

Included Goodies

Tuscan Orzo Salad

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



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

Valley Ho Chop Salad with Romaine, Grilled Chicken, Cherry Tomatoes, Cucumbers, Cheddar, Almonds, and Herb Buttermilk 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 Mushroom Ragout
\$60 per guest

Oven Roasted Chicken Breast with Tomato Jus
\$46 per guest

Grilled Scottish Salmon with Lemon Beurre Blanc
\$54 per guest

Vegetable Wellington
\$40 per guest

Sides

select one

Herb Roasted Pee Wee Potatoes

Moroccan Scented Cous Cous

Forbidden Fried Rice

*All Entrees Served with Seasonal Vegetables

Desserts

select one

Chocolate Ganache Tart with Seasonal Berries

Strawberry Panna Cotto with Passion Fruit Gelee

White Chocolate Cheesecake Tart with Raspberries and Meringue

Plated Lunch Service

Full table set and serviced 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

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

STARTERS + STATIONS



HANDCRAFTED HORS D'OEUVRES

\$8 per piece | minimum 25 pieces per selection

Cold

Avocado Bruschetta with Cotija Cheese,
Pickled Chili, and Cilantro

Heirloom Tomato Caprese Tart

Warm Brie with Apricot Compote and Crostini

Tajin Spiced Watermelon with Feta and Mint

Tuna Poke Cups with Wonton Shell,
Sesame and Togarashi

Smoked Salmon and Cucumber with
Dill, Lemon Cream

Shrimp Ceviche Shooters

Hot

Green Chili Mac and Cheese Bite

Truffle and Cheese Potato Croquette

Veggie Stuffed Mushroom

Mini Veggie Wellington

Sundried Tomato and Basil Arancini

Lobster Arancini

Chicken Quesadilla Cones

Chicken and Green Chili Empanadas

Fiery Peach Bacon Wrapped Brisket

Mini Beef Wellington

Bacon Wrapped Scallop

PLATTERS + DISPLAYS

Vegetable Platter

\$14 per guest

Raw, Grilled and Marinated Vegetables,
Served with Lemon Basil Aioli

Imported + Domestic Artisan Display

\$18 per guest

Soft and Hard Cheeses, Served with Nuts,
Fruit, Dip, and Crostini

Charcuterie Platter

\$16 per guest

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

Bruschetta Bar

\$11 per guest

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

Marinated Artichoke Bruschetta with
Chopped Roasted Peppers and Olives

Chef's Selection of Artisan Breads

Assorted Platters

Roasted Garlic Hummus with Pita
Crisps and Crudités

\$14 per guest

Warm Artichoke Spinach Dip Served
with Artisan Sourdough

\$16 per guest

Shrimp Cocktail Served on Ice with
Lemon Wedge and Cocktail Sauce

\$12 per piece | minimum 25 pieces

Platter Service

Gluten-free options available upon request.

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

STARTERS + STATIONS



STATIONS

Antipasti Station

\$35 per guest

Imported and Domestic Artisan Display
with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Toasted Crostinis with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers,
Olives, and Capers

Mozzarella, Tomatoes, Fresh Basil, Roasted
Garlic, Olive Oil, and Balsamic Vinegar

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

Pickled Vegetables in Red Wine Vinaigrette

Nacho Bar

\$25 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

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

House-Made Corn Tortilla Chips

Rice Bowl Station

\$24 per guest for two ♦ | \$28 per guest for three ♦

Choice of Two Starches:

White Rice, Quinoa, Mixed Greens, or
Cauliflower Rice

Choice of Two or Three Proteins:

Korean BBQ Beef, Fried Chicken, Roasted Mushrooms,
Togarashi + Chili Lime Shrimp, Hawaiian Tuna Poke or
Cold Smoked Salmon

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

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Slider Station

served on King's Hawaiian Rolls

\$12 each a la carte | minimum 25 per selection

\$28 per guest for two ♦ | \$32 per guest for three ♦

Angus Beef Sliders with Cheddar, Pickle
Chips, and Chipotle Ketchup

Fried Chicken Sliders, Pickled
Vegetables, and Togarashi Aioli

BBQ Pork Sliders with Dill Pickle, and Carolina Coleslaw

Turkey Sliders with Provolone Cheese,
Bacon Aioli, and Cured Tomatoes

Vegetable Grain with Red Pepper Hummus

Street Taco Station

\$30 per guest for two ♦ | \$34 per guest for three ♦

Marinated Shredded Chicken

Pork Carnitas

Chili Lime Shrimp

Seasonal White Fish

Carne Asada

Flour Tortillas *(Corn Available on Request)*

Assorted Toppings:

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

Pasta Station

\$26 per guest for two ♦ | \$30 per guest for three ♦

Cheese Tortellini with Roasted Tomatoes in Basil Pesto
Cream Sauce

Carbonara with Smoked Bacon, Cracked Pepper,
Parmesan and Peas

Shrimp and Chorizo Orecchiette Pasta with
Moroccan Cream, Scallion, and Cherry Tomatoes

Baked Ziti with Bolognese and Mozzarella

Three Cheese and Vegetable Mostaccioli with
Mushroom, Spinach, Zucchini, Provolone, Mozzarella,
and Parmesan

Fresh-Grated Parmesan and Sliced Focaccia

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STARTERS + STATIONS



STATIONS

Sushi Station

\$8 per piece | maki roll consists of seven pieces per roll. Minimum 14 pieces per selection.

\$500 fee for sushi to be made at station*

\$200 fee for attendant at station cutting and serving rolls

orders must be finalized 72 hours in advance

15% surcharge applies for orders within 72 hours

Maki (Roll) Sushi

Spider Roll | Softshell Crab, Tempura Mix, Spicy Mayo, Avocado, Cucumber, Green Onion, Masago, and Sesame Seeds

Spicy Tuna Roll | Tuna, Masago, Spicy Mayo, Green Onion, Seven Spices, Avocado, Cucumber, and Sesame Seeds

Caterpillar Roll | Eel, Avocado, Cucumber, and Eel Sauce

Tempura Shrimp Roll | Shrimp, Avocado, Spicy Mayo, Fried Onion, Pickel Radish, and Sesame Seeds

Vegetable Roll | Pickel Radish, Avocado, Cucumber, and Sesame Seeds

Philly Roll | Salmon, Cream Cheese, Cucumber, and Sesame Seeds

Spicy Shrimp Roll | Shrimp, Avocado, Cucumber, Spicy Mayo, and Sesame Seeds

Eel Roll | Eel, Avocado, and Sesame Seeds

Nigiri Sushi

Yellow Tail

Shrimp

Eel (Fresh Water)

Uni

Octopus (cooked)

Tuna

Salmon

Accompaniments:

Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks

Chef-Carver Stations

Roasted Vegetable and Portobello Mushroom Strudel with Red Pepper Coulis and Balsamic Glaze
\$250 | serves 20 guests*

Roasted Breast of Turkey with Cranberry Relish, Pesto and Parker House Rolls
\$350 | serves 20 guests*

Black Pepper Crusted Tenderloin of Beef with Cippolini Onion Jus and Parker House Rolls
\$450 | serves 20 guests*

Chili Lime Rubbed Pork Loin with Jalapeño Cornbread Muffins and Pineapple Jalapeño Salsa
\$400 | serves 20 guests*

Herb Crusted Prime Rib of Beef with Au Jus, Horseradish Cream, and Parker House Rolls
\$600 | serves 20 guests*

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count. Minimum of two stations for reception. Based on a minimum of 25 guests, \$150 charge applies if under minimum. Gluten-free options available upon request.

*chef fee | \$150 per 75 guests

◆attendant fee | \$45 each

◆chef fee applies or set as station

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STARTERS + STATIONS



DESSERT STATIONS

Dessert Shooters

\$8 each | minimum two dozen per item

Lemon Meringue, Banana Crème, Chocolate Mousse, Key Lime, Strawberry Panna Cotta, Blood Orange Passion Fruit or Berry Tart Inspiration

Pie Station

\$22 per guest | select three

Lemon, Banana, Key Lime, Summer Berry, Derby, Cheesecake or Cherry

Sundae + Float Station

\$24 per guest ♦ | minimum 25 guests

Vanilla Bean Ice Cream

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Root Beer and Orange Soda

Ice Cream Sandwich Station

\$22 per guest ♦ | minimum 25 guests

Assorted Cookies and Ice Cream Flavors

Root Beer and Orange Soda

Assorted Toppings:

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count and must be ordered in combination with additional menu items. Gluten-free options available upon request.

♦attendant fee | \$45

Dessert Platters

\$60 per dozen | minimum two dozen per item

Flourless Chocolate Cake Bites, Mini Cheesecakes, Crème Puffs, Macarons, Chocolate Dipped Strawberries, Berry Tarts, Assorted Truffles or Eclairs

Mini Cupcake Treats

\$58 per dozen | minimum 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

Coffee Station

\$92 per gallon | \$55 per half-gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Upon Request)

Deluxe Coffee Station

\$109 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Chocolate Covered Espresso Beans, Shaved Chocolate, Honey, Assorted Syrups, and Whipped Cream

Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Upon Request)

Dessert Service

Per-person menus will be charged on full guest count. Gluten-free options available upon request.

DELICIOUS DINNER



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

Romaine Caesar Salad with Parmesan and Crispy Capers

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

Beefsteak 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 Spicy Romesco
\$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 Miso Citrus Ponzu
\$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

Passion Fruit Posset with Strawberry Sauce and Mint

Chocolate Caramel Mousse, Chantilly and Berries

White Chocolate Cheesecake Tart with Raspberries and Meringue

Coconut Yuzu Panna Cotta with Blueberry Crumble

PLATED DINNER ENHANCEMENTS

Starters

Soup du Jour
\$14 per guest

Crab Cake with Cajun Remoulade
\$17 per guest

Shrimp Cocktail
\$20 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. Tableside wine service is suggested with plated dinners. Gluten-free options available 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



BUFFET DINNERS

Italian Table

\$105 per guest

Marinated Beefsteak 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, Artichokes, Cornichons, Mixed Nuts, and Roasted Peppers

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

Pan Seared Branzino with Roasted and Lemon Caper Sauce

Oven Roasted Petaluma Chicken Breast with Spicy Tomato Broth, Basil Pesto, Crispy Prosciutto with Balsamic Drizzle

Baked Orecchiette Alfredo

Dill Scented Baby Carrots

Focaccia Bread with Pesto and EVOO

Tiramisu Tart

Blood Orange Passion Fruit Panna Cotta

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

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

Honey BBQ Glazed Chicken

Smoked Beef Brisket with Natural Jus

Bourbon Glazed Baby Back Ribs

Cauliflower Casserole

Lemon Meringue Tart, Chocolate Mousse and Derby Pie

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

Mashed Potatoes and Roasted Red Potatoes

Assorted Toppings:

Cheddar Cheese, Blue Cheese, Jalapeno Jack Cheese, Bacon, Scallions, Ham, Grilled Onions, Sour Cream, Broccoli Florets, and Whipped Sea Salt Butter

Carved Mesquite Flank Steak with Rosemary, Horsey Aioli, Worcestershire, and Honey Glaze

Blackened Scottish Salmon with Bulb Onions and Roasted Pepper Relish

24-hour BBQ Pulled Pork

Soft Rolls and Cole Slaw

Roasted Brussels with Fennel

Shnickers Tart

Apple Crème Puffs

Strawberry Cheesecakes

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. 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. Gluten-free options available 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



BUFFET DINNERS

Asian Inspiration

\$110 per guest

Miso Soup with Tofu, Furikake and Shiitake Mushrooms

Steamed Edamame

Roasted Shishito Peppers with Soy Caramel and Togarashi

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, Carrots, Cucumbers, and Soy Ginger Vinaigrette

Korean BBQ Short Ribs with Sesame Seed Crunch

Miso Glazed Chilean Seabass with Scallion

Stir-Fried Vegetables

Teriyaki Chicken Thighs with Sesame and Crispy Onions

Coconut Yuzu Panna Cotta

Banana Crème Pie

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. 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.

Gluten-free options available upon request.

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

WONDERFUL WINE



WHITES

Chardonnay

Markstone | California | \$34
Mozaik | Napa Valley | \$42
Davis Bynum | Russian River Valley | \$45
Tribute | Monterey County, CA | \$32
Hook & Ladder | Russian River | \$48
Rombauer | Carneros, CA | \$80
Frank Family | Carneros, CA | \$75

Sauvignon Blanc

Marlborough Reserve | New Zealand | \$33
Eco Terreno | Alexander Valley, CA | \$38
Twomey | Napa & Sonoma County | \$48
Duckhorn Decoy | Napa Valley | \$56
Wildsong | New Zealand | \$33
Cloudy Bay | New Zealand | \$57

Interesting Whites

Chloe Pinot Grigio | Asolo, Italy | \$30
La Crema Pinot Noir Rosé | California | \$33
Ruffino Aqua di Venus Pinot Grigio | Italy | \$37
DAOU Rose | Paso Robles, CA | \$48
Dr. Loosen Riesling Kabinett 'Blue Slate' | Germany | \$34
Saldo Chenen Blanc | California | \$51
Sauvion Sancerre | Sancerre, France | \$82
Chateau Roubine Rose | Provence, France | \$51

Sparkling Wines

Zonin Gran Cuvee | Vincenzo Italy | \$35
Ruffino Prosecco | Veneto | \$35
Faire la Fete Brut Rosé | France | \$45
Decoy Brut Cuvee | Napa Valley | \$54
Perrier-Jouët Grand Brut | France | \$95
Campo Viejo Cava Brut Rose | Penedes, Spain | \$30
Domaine Chandon, Blanc De Pinot Noir | California | \$55
Emmolo Sparkling | California | \$60
Taittinger Brut | France | \$75
Bouvet Brut Rose | Loire, France | \$98
Veuve Clicquot Yellow Label | Champagne, France | \$125

****Wines are subject to change please confirm with your
Catering or CS contact*****

REDS

Pinot Noir

Smith & Perry | Oregon | \$37
Markstone | California | \$34
Siduri | Santa Barbara County, CA | \$48
Gun Bun | Sonoma, CA | \$50
Belle Glos Clark + Telephone | Russian River Valley | \$73
Ponzi "Tavola" | Willamette Valley, OR | \$60
Patz & Hall | Sonoma Coast, CA | \$78
Willakenzie | Willamette Valley, OR | \$92
Hartford Court Land's Edge Vineyard | Sonoma Coast, CA | \$92

Cabernet Sauvignon

Markstone | California | \$34
Mozaik | Napa Valley | \$42
Benzinger | Sonoma | \$38
DAOU | Paso Robles | \$45
Justin | Paso Robles | \$56
Rodney Strong | Sonoma County | \$60
The Calling | Alexander Valley | \$67
ZD | Napa Valley | \$70
Austin Hope | Paso Robles | \$89
Grgich Hills | Napa Valley | \$98
Caymus California | Monterey | \$113
Silver Oak | Alexander Valley, CA | \$150

Interesting Reds

BenMarco Malbec | Argentina | \$37
Chateau Ste Michelle Indian Wells Merlot | Columbia Valley, WA | \$42
Walking Fool by Caymus | Suisun Valley, CA | \$52
Terrazas Malbec | Mendoza, Argentina | \$33
Seghesio Zinfandel | Sonoma, CA | \$51
Stag's Leap "The Investor" | Napa, CA | \$58
Michael David "Inkblot" Cabernet Franc | CA | \$60
Harvey & Harriet Red | San Luis Obispo, CA | \$59
Symmetry Red Meritage | Alexander Valley, CA | \$96
The Prisoner Red Blend | Napa Valley | \$80
Black Stallion Red Blend | Napa Valley | \$88
Niner Red Bootjack | Paso Robles, CA | \$36
Cain Cuvee | Napa Valley | \$61

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LOVELY LIBATIONS



SCOTTSDALE, AZ

HOSTED + CASH BARS

Valley Ho Bar

Included Liquors

hosted \$12* | cash \$14*

New Amsterdam Vodka and Flavored Vodka, New Amsterdam Gin, El Jimador Tequila, Mahina Rum, Jim Beam Bourbon, Jack Daniels, Courvoisier VS

Wines by the Glass

hosted \$11 | cash \$12

Markstone Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Zonin Gran Cuvee

Chilled Beers

domestic: hosted \$7 | cash \$8

import & craft: hosted \$8 | cash \$9

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), and Assorted Hard Seltzers

Bottled Beverages

hosted \$7 | cash \$8

Sedona Sparkling Water, Red Bull, Bottled Juices

VH Bottled Waters + Soft Drinks

hosted \$6 | cash \$7

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Supreme Bar

Included Liquors

hosted \$13* | cash \$15*

Tito's Vodka, Selection of Flavored Vodkas, Sipsmith Gin, Corrido Blanco and Reposado Tequila, Bacardi Rum, Captain Morgan Rum, Courvoisier VSOP, Rum Haven, Malibu, Four Roses Bourbon, Jameson, Crown Royal Whiskey, Dewar's White Label Scotch

Wines by the Glass

hosted \$12 | cash \$13

Benzing Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Ruffino Prosecco

Chilled Beers

domestic: hosted \$7 | cash \$8

import & craft: hosted \$8 | cash \$9

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), and Assorted Hard Seltzers

Bottled Beverages

hosted \$7 | cash \$8

Sedona Sparkling Water, Red Bull, Bottled Juices

VH Bottled Waters + Soft Drinks

hosted \$6 | cash \$7

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Luxury Bar

Included Liquors

hosted \$14* | cash \$16*

Grey Goose Vodka, Belvedere Vodka and Flavored Vodka, Hendrick's Gin, Empress Gin Patron Reposado Tequila, Fletcha Azul Blanco, Real McCoy Rum, Glenlivet 12-Year Scotch, Maker's Mark Bourbon, JW Black Label, Woodford Reserve, Remy Martin VSOP

Wines by the Glass

hosted \$13 | cash \$14

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Domaine Chandon, Blanc de Pinot Noir

Chilled Beers

domestic: hosted \$7 | cash \$8

import & craft: hosted \$8 | cash \$9

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), and Assorted Hard Seltzers

Bottled Beverages

hosted \$7 | cash \$8

Sedona Sparkling Water, Red Bull, Bottled Juices

VH Bottled Waters + Soft Drinks

hosted \$6 | cash \$7

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Additional Options

Cordial Selection

hosted \$16 | cash \$17

Baileys Irish Cream, Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier, Kahlua

Non-Alcoholic Punch

\$75 per gallon

Non-Alcoholic Mocktails

hosted \$9 | cash \$10

Assorted Seedlip Drinks

Bar or Cocktail Table Snacks

\$18 per pound, per item ordered

House-Made Trail Mix, Mixed Nuts, or Wasabi Peas

Libation Service

One bar/bartender per 75 guests required. \$200 bar setup/ bartender fee applies. Pool events require plastic glassware.

*The following beverages will incur a \$2 upcharge: On the Rocks, Neat, Martini, Manhattan, and Old Fashion

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

LOVELY LIBATIONS



SCOTTSDALE, AZ

BAR PACKAGES

Valley Ho Bar Package

\$42 per guest for 3 hrs. | \$48 per guest for 4 hrs.

Included Liquors

New Amsterdam Vodka and Flavored Vodka, New Amsterdam Gin, El Jimador Tequila, Mahina Rum, Jim Beam Bourbon, Jack Daniels, Courvoisier VS

Wines

Markstone Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Zonin Gran Cuvee

Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), and Assorted Hard Seltzers

Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices, VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Supreme Bar Package

\$48 per guest for 3 hrs. | \$54 per guest for 4 hrs.

Included Liquors

Tito's Vodka, Selection of Flavored Vodkas, Sipsmith Gin, Corrido Blanco and Reposado Tequila, Bacardi Rum, Captain Morgan Rum, Courvoisier VSOP, Rum Haven, Malibu, Four Roses Bourbon, Jameson, Crown Royal Whiskey, Dewar's White Label Scotch

Wines

Benzinger Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Ruffino Prosecco

Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), and Assorted Hard Seltzers

Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices, VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Luxury Bar Package

\$54 per guest for 3 hrs. | \$60 per guest for 4 hrs.

Included Liquors

Grey Goose Vodka, Belvedere Vodka and Flavored Vodka, Hendrick's Gin, Empress Gin Patron Reposado Tequila, Fletcha Azul Blanco, Real McCoy Rum, Glenlivet 12-Year Scotch, Maker's Mark Bourbon, JW Black Label, Woodford Reserve, Remy Martin VSOP

Wines

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Domaine Chandon, Blanc de Pinot Noir

Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), and Assorted Hard Seltzers

Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices, VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Bar Package Service

3-hour bar package is based on 6 drinks maximum per guest. 4-hour bar package is based on 8 drinks maximum per guest. Each additional hour is \$6 per person. Pricing is guaranteed 90 days prior to event.

The hotel reserves the right to refuse service at its sole discretion to any guest who appears to be impaired or intoxicated.

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