

# 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 Snickers 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.

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# 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.

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# 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

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