



## HVH BUFFET LUNCHES

### Sonoran

**\$52 per guest**

Soup du Jour

Corn Tortilla Chips with Guacamole, Ho Salsa, Sour Cream, Jalapeños and Grated Cheese

Raw and Grilled Vegetable Platter with Red Pepper Aioli

Southwestern Caesar Salad

Sonoran Marinated Bean and Corn Salad

Marinated Chicken Breast with Salsa Verde

Seasonal Fresh Fish in a Traditional Vera Cruz Sauce

Carne Asada with Warm Flour Tortillas

Vegetarian Mexican Rice and Vegetarian Refried Beans

Mexican Wedding Cookies

Ibarra Chocolate Pudding

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

### The Rat Pack

**\$52 per guest**

Soup du Jour

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Classic Caesar with Shaved Parmesan and Garlic Croutons

Warm Focaccia Bread with Olive Oil

Oven-Roasted Citrus Marinated Seasonal Fish over Herbed Orzo Pasta

Chicken Piccata with Lemon and Capers

Crispy Eggplant Medallions Topped with Marinara, Parmesan, and Herbs

Fresh Berries with Orange Sabayon

Tiramisu Parfait

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

### Country Picnic

**\$50 per guest**

Soup du Jour

Raw and Grilled Vegetables with an Aioli Dip

German Potato Salad with New Potatoes, Crispy Bacon, and Green Onions in a Mustard Dressing

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

Basket of Sliced Breads and Full Romaine Leaves

Sliced Turkey, Sliced Pastrami, Tuna Salad and Southwest Chicken Salad

Condiment Platter: Crispy Applewood Smoked Bacon, Sliced Cheeses, Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado Relish, Hummus and Condiments

Pastry Chef's Selection of Cupcakes

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

### The Market

**\$51 per guest**

Marinated Vegetables and Mediterranean Olives

Arugula, Cubed Watermelon and Goat Cheese in a Herb Vinaigrette

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Two Soups of the Day *(One Vegetarian)*

Assorted Plattered Sandwiches:

Grilled Tri-Tip of Beef with Pickled Red Onion and Fontina Cheese on Sourdough

Chicken Caesar Wrap with Sun-Dried Tomatoes in a Spinach Tortilla

Turkey, Jicama Slaw, Gruyère with Honey Mustard on Pretzel Bread

Greek Wrap with Tomatoes, Kalamata Olives and Feta with a Lemon Garbanzo Spread in a Sun-Dried Tomato Tortilla

Chocolate Éclairs, Raspberry Oat Bars and Coconut Macaroons

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

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

# LAVISH LUNCH



HOTEL  
**Valley Ho**  
Scottsdale, AZ

## Hot BBQ

**\$52 per guest**

Crispy Slaw

Mixed Greens and Crispy Vegetables with Red Pepper Ranch Dressing and Herb Vinaigrette

Cornbread with Honey and Butter

Hot Sandwich Bar with Fresh Buns and Pretzel Rolls

Pulled BBQ Chicken

Pulled Pork

Spicy Black Bean Burger

Condiment Platter: Lettuce, Sliced Tomatoes, Pickled Bermuda Onions and Dill Pickles

Citrus Steamed Broccoli

Cut off the Cob Street Corn with Spicy Lime Aioli and Cotija Cheese

Retro Cereal Bars

Malt Chocolate Pudding with Caramel Drizzle

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

## Asian Kitchen

**\$52 per guest**

Miso Mushroom Soup

Lettuce Wraps with Chopped Chicken, Mushrooms, Water Chestnuts and Sweet Soy Ginger Sauce in Iceberg Lettuce Shells

Fried Wonton Chips with Hot Mustard Dipping Sauce

Teriyaki Salad with Spring Greens, Julianne Carrots, Red Peppers, Sugar Snap Peas, Cucumbers and Toasted Cashews in a Sweet Chili Vinaigrette

Toppings to Include: Grilled Teriyaki Chicken, Seared Soy Ginger Beef and Crispy Tofu

Vietnamese-Style Sandwich: Bánh Mì with Seasoned Pork, Cucumbers, Shredded Carrots and Cilantro with Spicy Mayo on Baguette Bread and a side of Pickled Sliced Jalapeños

Fried Rice with Sugar Snap Peas, Carrots and Baby Bok Choy

Upside Down Pineapple Cake with Coconut Shavings

Cheesecake with Ginger Orange Compote

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

## Lunch Buffet Service:

*1 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.*

*Per person menus will be charged on full guest count.*

*Gluten-free options available upon request.*

## HVH BOXED LUNCH OPTIONS

**\$32** two sandwich selections

**\$34** three sandwich selections

**\$36** four sandwich selections

Turkey Breast, Swiss, Granny Smith Apple and Cherry Aioli on 9 Grain Bread

Chicken Salad with Orange Aioli and Crisp Lettuce on Cranberry Walnut Bread

Classic BLT with Avocado Aioli on Sourdough

Rare Roast Beef, Onion Confit and Gruyère with Horseradish Aioli on Marble Rye

Asian Slaw with Sweet Chili Marinated Tofu and Julienned Vegetables with Peanut Sauce in a Tortilla Wrap

### Includes:

Caprese Salad with Basil Vinaigrette

Bag of Chips

House-Made Trail Mix, or House-Made Dry Snacks

Pastry Chef's Selection of Freshly Baked Cookies, Brownies, Retro Cereal Bars, or Rice Crispy Treats

Condiments with Napkin and Plastic Silverware

*Sandwich counts required 72 hours in advance*

## Beverages On-Consumption

Assorted Soft Drinks | **\$4.75 each**

VH Bottled Waters | **\$5 each**

Voss Sparkling Water, Fiji Artesian Waters, Bottled Fruit Juices, Republic Bottled Iced Teas, Retro Bottled Sodas, Red Bull Energy Drinks, or Gatorade | **\$5.50 each**

## Boxed Lunch Service:

*Served in meeting room or with reception style seating.*

*Gluten-free options available upon request.*

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

# LAVISH LUNCH



HOTEL  
**Valley Ho**  
Scottsdale, AZ

## HVH PLATED LUNCHES

### The Executive Lunch

*Includes Selection of One Starter, One Side, One Entrée, and One Dessert.*

*Up to Three Entrée Selections Offered with Client Provided Place Cards. Entrée Counts Due 72 Hours Prior to Event.*

*For Multiple Selections, the Highest Priced Selection will Determine Pricing for All Entrées.*

### Starter

#### Select One

Caprese Salad with Bocconcini Mozzarella, Fresh Basil and Cherry Tomatoes over Romaine with Balsamic Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Fresh Strawberries, Pickled Shallots, and Toasted Walnuts with Basil Vinaigrette

Spinach Salad with Shaved Radish, Tear Drop Tomatoes and Diced Yellow Peppers with Herb Vinaigrette

BLT Salad with Iceberg Lettuce, Chopped Tomatoes, Applewood Smoked Bacon and House-Made Corn Bread Croutons with Jalapeño Ranch

### Entrée

#### Select One

Stuffed Chicken Breast with Herbed Pecorino Romano in a Lemon Pan Jus

**\$36 per guest**

Pesto Grilled Chicken Breast with Tomatoes and Feta

**\$36 per guest**

Pork Loin with Chorizo Sausage and Cornbread Stuffing with Apple Compote

**\$38 per guest**

Sage and Mustard-Crusted Salmon with Citrus Butter

**\$38 per guest**

Roasted Petit Tenderloin of Beef with Garlic Thyme Jus

**\$44 per guest**

Roasted Vegetable Casserole with Goat Cheese Gratin

**\$34 per guest**

### Side

#### Select One

Wild Rice Pilaf, Yukon Gold Mashed Potatoes, Parmesan Herbed Orzo Pasta, or Roasted Potatoes with Rosemary Glaze

*All Executive Lunches Accompanied by Crispy Steamed Vegetables and Freshly Baked Rolls with Butter*

### Dessert

#### Select One

Raspberry Tart with Lemon Cream

Chocolate Layer Cake with Fresh Strawberries

ZuZu Double Chocolate Cupcake with Ganache and Raspberry Cream Cheese Fluff

Banana Cream Tart with Butterscotch Sauce

New York Style Cheesecake with Berry Compote

Fresh Berries with Orange Sabayon

Angel Food Cake with Macerated Berries

### Plated Lunch Service:

*Full table set and serviced in an outdoor or indoor location.*

*Based on a minimum of 8 guests, \$150 charge applies if under minimum.*

*Gluten-free options available upon request.*

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