

DELICIOUS DINNER



HOTEL
Valley Ho
Scottsdale, AZ

HVH PLATED DINNERS

Includes selection of One Salad, One Side, One Entrée, or One Entrée Duet and One Dessert with Tableside Coffee Service

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

Salad

Select One

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Greens, Heirloom Cherry Tomatoes, Shaved Radish and Julienned Carrots with White Balsamic Vinaigrette and Dollop of Green Goddess

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Greens with Basil Vinaigrette

Roasted Beet, Laura Chenel Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette

Baby Greens with Razz Cherries, Candied Pecans and Blue Cheese with Balsamic Vinaigrette

Entrée

Select One

Stuffed Chicken Breast with Spinach, Mushrooms and Boursin

\$70 per guest

Sesame-Crusted Salmon with a Ginger Glaze

\$74 per guest

Lemon Herb-Crusted Seasonal Fish with a Basil Butter Sauce

\$76 per guest

Pan Seared Sea Bass with Chardonnay Chive Sauce

\$76 per guest

Slow Braised Beef Short Ribs in Natural Jus

\$81 per guest

Grilled Filet of Beef with a Merlot Demi-Glace

\$84 per guest

Vegetarian | Vegan Entrée

Cous Cous with Lentils, Roasted Vegetables, Mushrooms, and Cilantro with a Roasted Pepper Coulis

\$70 per guest

Entrée Duet

Select One Duet

Oven-Roasted Chicken Breast and Pepper Corn-Crusted Sirloin with a Mushroom Demi-Glace

\$90 per guest

Petite Filet of Beef with Demi-Glace and Grilled Seasonal Fish

\$92 per guest

Petite Filet of Beef with Demi-Glace and Shrimp Scampi

\$92 per guest

Petite Filet of Beef with Demi-Glace and Butter Poached Lobster Tail

\$125 per guest

Side

Select One

Wild Rice Pilaf, Roasted Garlic Mashed Potatoes, Potatoes Au Gratin, Herb-Roasted Fingerlings, Twice Baked Garlic Potatoes with Sharp Cheddar and Caramelized Onions, Parmesan Herbed Orzo Pasta, or Tomato and Herb Polenta

All Plated Dinners Accompanied by Chef's Selection of Braised and Steamed Vegetables with Rolls and Butter and Coffee and Tea Service

Desserts

Select One

Crème Brûlée with Berries

Strawberry Fruit Tart with Crème Anglaise

Pecan Bread Pudding with a Rum Butter Sauce

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

Chocolate and Raspberry Torte

New York Style Cheesecake with Cherry Compote

HVH PLATED DINNER ENHANCEMENTS

Starters

Mushroom Ravioli with Spinach and Coriander Butter Sauce | **\$14 per guest**

Crab Cake with Cajun Remoulade | **\$17 per guest**

Antipasti Platter with Dips and Breads

Served Family Style | **\$8 per guest**

Roasted Red Pepper Soup | **\$9 per guest**

Lobster Bisque with Snipped Chives | **\$13 per guest**

Plated Dinner Service:

Full table set and service 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.

Tableside wine service is suggested with plated dinners.

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

DELICIOUS DINNER



HOTEL
Valley Ho
Scottsdale, AZ

HVH DINNER BUFFETS

California Fresh

\$86 per guest

Basket of Crisp Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives and Capers

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

Fresh Greens with Frisee, Pecorino Romano, Fennel and Pine Nuts
with a Mustard Vinaigrette

Arugula, Watermelon and Feta Cheese with a Basil Vinaigrette

Marinated Chicken Breast with Lemongrass Butter Sauce and
Mango Salsa

Pistachio-Crusted California White Fish with Roasted Artichokes,
Tomatoes and Lemon Cous Cous

Cheese Tortellini with Braised Leeks in a Sweet Corn Veloute

Gingered Glazed Baby Carrots

Chocolate Dipped Strawberries

Meyer Lemon Angel Food Cake with Mint Infused Macerated Berries

Strawberry Mascarpone Parfait with Sliced Almonds

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The New Yorker

\$100 per guest

Marinated and Grilled Vegetable Platter

Trumpet Salad with Bibb Lettuce, Mushrooms, Slivered Almonds
with Buttermilk Dressing and Garnished with Fresh Parsley

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

Roasted Chicken, Smoked Tomato and Basil Sauce with Wild Rice

Seared Sea Bass in a Citrus Beurre Blanc

Charbroiled New York Strip in a Green Peppercorn Reduction

Smoked Cheddar Mashed Potatoes

Crispy Steamed Vegetables

Flourless Chocolate Cake

Big Apple NY Cheesecake

Long Island Carrot Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The Jimmy "Buffet"

\$90 per guest*

Chilled Peach and Mint Soup

Crisp Romaine with Sweet Chili Vinaigrette

Chow Mein Noodle Salad

Sweet Hawaiian Rolls and Butter

Carved Glazed Pork Loin

Miso Marinated Seasonal Fish with Julienned Vegetables
in a Ginger Butter Sauce

Slow-Roasted Chicken Breast Curry with Traditional Condiments

Braised Baby Bok Choy and Crispy Vegetables

Coconut-Infused Jasmine Rice

Key Lime Cheesecake

Coconut Cream Pie

Chocolate Banana Torte

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The San Antonio

\$86 per guest

Chicken Tortilla Soup with Lime Crème Fraîche

Southwestern Caesar Salad Garnished with Tortilla Strips

Baby Spinach, Cucumbers, Queso Fresco with Tomato Cumin Vinaigrette

Cheese Enchiladas

Roasted Salmon with Lime and Cilantro

Grilled Beef Tenderloin with Chili Corn Jus

Grilled Squash

Cumin Scented Rice

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Buffet Dinner Service:

*1.5 hours of service, full table set and 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.

Gluten-Free options available upon request.

**Chef Fee of \$150 per 75 guests.*

Tablesides wine service is suggested for buffet dinners.

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