



HAND-CRAFTED HORS D'OEUVRES

Butler Passed

\$6.50 per piece

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella with Drizzle of Balsamic Reduction

Goat Cheese, Fig and Crispy Beets on a Crostini

Blue Cheese and Sweet Caramelized Onion Tart

Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto and Truffle Oil

Shrimp and Lobster Cake with Spicy Remoulade

Seafood Cocktail Shooter with Crab and Shrimp in Citrus

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

Curry Crab Salad on Crisp Wonton

Chicken Pot Pie Spoons

Classic BLT with Avocado Aioli

Southwest Chicken Salad on a Cornbread Crouton

Chicken Fundido with Herbed Cream Cheese and Roasted Chilies wrapped in a Crispy Tortilla

Grilled Chicken Artichoke Skewer with Oven-Roasted Tomato and Olive with Basil Vinaigrette Drizzle

Grilled Open-Faced Mini Reuben with Pastrami, Sauerkraut, and Gruyère on Marble Rye

Skewered Meatball with Sweet and Sour Sauce

Open-Faced Meatloaf Sandwich with Chipotle Ketchup Topped with Crispy Onions on a Toasted Parker House Roll

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Beef Wellington with Mushroom Duxelles Wrapped in Puff Pastry

Minimum 25 pieces per selection

THE PLATTERS

Vegetable Trio Platter:

Raw, Grilled and Marinated Vegetables

Served with a Lemon Basil Aioli

\$7 per guest

Roasted Tomato and Pine Nut Hummus Served with Pita Crisps, Raw and Pickled Vegetables

\$8 per guest

Classic Deviled Eggs and Tea Sandwiches:

Cucumber, Arugula, Smoked Salmon and Capers on Pumpernickel Fig, Mascarpone and Prosciutto on Grain Bread

\$10 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses Served with Sliced Breads and Artisan Crackers

\$10 per guest

Trio Crostini Platter:

Chopped Marinated Roasted Peppers, Olives and Capers on Sourdough

Blue Cheese with Pear Compote on Cranberry Walnut Bread

Tomatoes, Shaved Asparagus and Smoked Pancetta on Sourdough

\$9 per guest

Charcuterie Platter:

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Artisan Crackers

\$10 per guest

Antipasti Platter:

Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats, Mediterranean Olives with Sliced Rustic Breads and Artisan Crackers

\$12 per guest

Grilled Meats and Cheeses:

Grilled Sliced Local SW Turkey and Italian Sausages

Blue, Brie and Cheddar Cheeses with Spicy Mustard and Stone Fruit Jam

Served with Pretzel Sticks and Crackers

\$10 per guest

Warm Fontina Fondue with Wild Mushrooms

Served with Crostini and Focaccia Bread Sticks

\$9 per guest

Warm Havarti Fondue with Roasted Walnuts served with Crostini and Focaccia Sticks

\$9 per guest

Warm Artichoke Spinach Dip Served with Herb Seasoned Pita Points

\$9 per guest

ZuZu Blue Cheese Fondue with House-Made Potato Chips

\$9 per guest

Iced Shrimp with Cocktail Sauce Served on Iced Tray or in Individual Shooter Glasses

\$10 per guest

Jumbo Prawns, Crab Claws, White Fish Ceviche served with Crisp Tortilla Chips with Cocktail Sauce and Lemon Wedges

\$12 per guest

Platter Service:

Gluten-free options available upon request.

Per Person Menus will be charged on full guest count.

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

STARTERS + STATIONS



HOTEL
Valley Ho
Scottsdale, AZ

HVH STATIONS

Antipasti Station

\$24 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Basket of Toasted Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives and Capers

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

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

Marinated Mushrooms and Olives in a Red Wine Vinaigrette

Pasta Station

\$22 per guest for two pastas*

\$24 per guest for three pastas*

Cheese Tortellini with Roasted Tomatoes in a Basil Pesto Sauce

Orecchiette Pasta with Grilled Chicken, Roasted Corn, Peppers, and Red Onions in a Rosemary Garlic Olive Oil

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers, and Onions in a Tomato Marinara

Freshly Grated Parmesan Cheese and Focaccia Sticks

**Chef Fee applies or set as chaffer station*

From the Sea Pasta Station

\$15 per guest*

Farfalle Pasta with Shrimp, Lobster and Fresh Spinach in a White Wine Cream Sauce with a Fresh Parmesan Wheel

Focaccia Sticks

**Chef Fee applies*

Retro Pasta Station

\$22 per guest for two pastas

\$24 per guest for three pastas

ZuZu Mac + Cheese

Beef Stroganoff with Strozzapreti and Sour Cream

Penne in a Classic Red Sauce with Meatballs Served on the Side

Freshly Grated Parmesan and Focaccia Sticks

**Set as chaffer station*

Martini Masher Bar

\$20 per guest

Whipped Yukon Gold Potatoes

Toppings to Include:

Applewood Smoked Bacon, Caramelized Onions, Blue Cheese, Tillamook Cheddar Cheese, Chives, Sour Cream, Butter, and Mushroom Gravy

Asian Station

\$24 per guest

Fried Wontons with Spicy Mustard Dipping Sauce

Crispy Asian Slaw with Red Bell Peppers, Napa Cabbage, Red Onions and Cilantro in a Pineapple Sesame Dressing

Choice of One Fried Rice: Shrimp, Pork and Tofu Vegetarian with Snap Peas, Carrots, Water Chestnuts, Bean Sprouts and Chopped Green Onions

**Set as chaffer station or with Chef upon request*

American Classics Station

\$27 per guest

Warm Reuben Dip with Corned Beef, Swiss Cheese, Sauerkraut, and Marble Rye Toast Points

Sloppy Joes with Ground Beef in Tomato Sauce with a Basket of Mini Fresh Buns and Side of Diced Red Onions and Shredded Cheddar Cheese

Short Ribs and Jus with Cheesy American Grits

Slider Station

\$20 per guest*

Angus Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup

Ground Chicken Sliders with Fontina Cheese and Bacon Apple Jam

BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple

Meatloaf Sliders with Gruyère Cheese and a Chili Tomato Jam

Grilled Portobello Sliders with Grilled Zucchini, Tomato Compote, and Avocado Aioli

All Sliders served on fresh rolls

**Chef fee applies, select three options*

Chaffered \$7 each, minimum of 25 per item ordered

Taco and Nacho Bar

\$21 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

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

Warm Corn Tortillas, House-Made Blue and Yellow Corn Tortilla Chips

**Set as chaffer station*

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TASTY TREATS



HOTEL
Valley Ho
Scottsdale, AZ

TREATS FROM THE VH BAKE SHOP

Donut Holes

\$42 per dozen

Vanilla with Cinnamon Sugar, Lemon with Ginger Powdered Sugar, or Glazed Devil's Food Chocolate

Minimum of two dozen per flavor

Specialty Pastry

\$46 per dozen per item

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

Muffins

\$46 per dozen per item

Morning Glory, Blueberry, Bran, Zucchini, Banana Nut, Chocolate Cream Cheese, or Pumpkin

Breakfast Breads

\$42 per dozen per item

Morning Glory, Apple Cinnamon, Banana, Zucchini, Pumpkin, or Cranberry

Bagels

\$46 per dozen per item

Plain, Cinnamon Raisin or Whole Wheat Bagels with Toaster Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Assorted Freshly Baked Cookies

\$44 per dozen | \$56 per dozen for Jumbo

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Coconut Macaroon, or Sugar
Chef's Selection Always Includes Chocolate Chip

Freshly Baked Cupcakes

\$56 per dozen per item | \$46 per dozen for mini size

Angel Food with Strawberry Frosting and Balsamic Drizzle, Red Velvet with Cream Cheese Icing, ZuZu Double Chocolate Cupcake with Ganache and Raspberry Cream Cheese Fluff, Lemon Kissed with Ginger Icing, or Hazelnut with Nutella Frosting and Caramelized Banana Chip
Minimum of two dozen per flavor (Gluten-free options upon request)

Retro Cereal Bars

\$48 per dozen per item

Fruit Loops, Peanut Butter Rice Crispy with Chocolate, or Rice Crispy Treats

Fudge Brownies

\$50 per dozen per item

Choice of Topping: Pecan, Toffee, Rocky Road, Malt Ball, or Peanut Butter Crumble

Dessert Bars

\$48 per dozen per item

Salted Caramel Squares, Raspberry Streusel Bars, Lemon Bars, Orange Creamsicle Bars, or White Chocolate Blondies

Sweet Treats Service:

Treats indicated are ordered by the individual flavor, per dozen.

Gluten-free options available upon request.

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