

# LAVISH LUNCH



HOTEL  
**Valley Ho**  
Scottsdale, AZ

## HVH BUFFET LUNCHES

### The San Antonio

**\$52 per guest**

Soup du Jour

Southwestern Caesar Salad

Tomato, Cucumber + Avocado Salad with Arugula  
+ Cilantro Vinaigrette

Cheese Enchiladas

Seasonal Fish with Lime + Cilantro

Steak Flank with Ancho Chili Demi

Grilled Squash + Zucchini

Mexican Wedding Cookies

Ibarra Chocolate Pudding

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

### The Rat Pack

**\$52 per guest**

Soup du Jour

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

Classic Caesar with Shaved Parmesan + Garlic Croutons

Warm Focaccia Bread with Olive Oil

Oven-Roasted Scottish Salmon Over Herbed Vegetable Orzo

Chicken Piccata with Lemon + Capers

Crispy Eggplant Medallions Topped with Marinara,  
Parmesan + Herbs

Fresh Berries with Orange Sabayon

Tiramisu Parfait

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

### Country Picnic

**\$50 per guest**

Soup du Jour

Raw and Grilled Vegetables with an Aioli Dip

Potato Salad with Crispy Bacon + Caramelized Onions

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes  
with Basil Vinaigrette

Basket of Sliced Breads and Full Romaine Leaves

Sliced Turkey, Roast Beef, Tuna Salad + Southwest Chicken Salad

Condiment Platter: Crispy Pecanwood Bacon, Sliced Cheeses,  
Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado Relish,  
Hummus + Condiments

Choice of Two Mini Pie-Filled Mason Jars: Peach Cobbler,  
Lemon Meringue, Cherry Crisp or Chocolate Crème

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

### The Market

**\$51 per guest**

Pickled Vegetables and Marinated Olives

Arugula, Watermelon and Goat Feta, Cucumber, Grapes  
+ Spiced Walnuts in a Citrus Vinaigrette

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

Soup du Jour

Assorted Plattered Sandwiches:

Grilled Tri-Tip of Beef with Pickled Red Onion +  
Horseradish Havarti Cheese on Rye

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

Turkey, Jicama Slaw, Swiss with Cranberry Mayonnaise  
on Pretzel Bread

Roasted Vegetable Wrap with Mixed Greens, Red Pepper  
Hummus in a Spinach Tortilla

Lemon Bars, Berry Tarts + Coconut Macaroons

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

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

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## Soup 'N Salad

**\$52 per guest**

Choice of Two Soups: Curry Lentil, Chicken Noodle, Tomato Basil, Clam Chowder, Miso Mushroom, Potato Bacon or Soup du Jour

Shredded Kale + Brussel Caesar Salad with Blistered Tomatoes, Whole Grain Croutons, Shaved Parmesan + Yogurt Caesar Dressing or Mixed Greens with Baby Spinach

Salad Topping Bar to Include: Cherry Tomatoes, Cucumbers, Candied Pecans, Radish, Avocado, Sliced Almonds, Pepitas, Dried Cranberries, Roasted Beets, Blue Cheese Crumbles + Goat Cheese

Choice of Two Dressings: Strawberry Vinaigrette, Aged Balsamic, Champagne Vinaigrette, Yogurt Ranch, Citrus Vinaigrette, Thai Chili Vinaigrette or Apple Cider Vinaigrette

Protein Bar to Include: Grilled Chicken, Seared Scottish Salmon + Marinated Tofu

Summer Berry Salad with Angel Food Croutons

Yogurt Panna Cotta with Blood Orange Curl

Almond Butter Chocolate Cake

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

## Asian Kitchen

**\$52 per guest**

Miso Mushroom Soup

Hot Asian-Style Vegetables

Togarashi Wonton Chips with Hot Mustard Dipping Sauce

Romaine Salad with Carrots, Peppers, Cucumbers + Cashews with Sweet Chili Vinaigrette

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

Fried Rice with Sugar Snap Peas, Carrots + Baby Bok Choy  
Served with Choice of One Protein: Shrimp, Pork or Beef

Coconut Tapioca Pudding

House-Made Fortune Cookies

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + 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, Jicama Slaw + Cranberry Aioli  
on 9-Grain Bread

Chicken Salad with Crisp Lettuce + Tomato on Sourdough

Classic BLT with Avocado Aioli on Whole Grain Bread

Roast Beef, Onion Confit, Horseradish Havarti Cheese and Lettuce  
on Marble Rye

Muffuletta Sandwich with Salami, Coppa, Dijon, Olive Tapenade,  
Mozzarella + Mortadella on Focaccia

Grilled Vegetable Wrap, Mixed Greens, Red Pepper Spread  
in a Spinach Tortilla

### Includes:

Choice of One: Harvest Grain Quinoa Salad, Potato Salad  
or Orzo Salad

Bag of Chips

House-Made Trail Mix

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

Condiments with Napkin + 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.*

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## HVH PLATED LUNCHES

### THE EXECUTIVE LUNCH

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

*Up to Three Entrée Selections Offered with Client Provided Place Cards.*

*Entrée Counts Due 72 Hours Prior to Event.*

#### **Starter**

##### *Select One*

Arugula, Burrata, Marinated Tomato, Toasted Crostini  
with Balsamic Glaze

Classic Caesar Salad with Shaved Parmesan + Garlic Croutons

Mixed Baby Greens with Apples, Blue Cheese + Candied Pecans  
with a White Balsamic Vinaigrette

Classic Wedge Salad, Bacon, Tomato, Onion, Blue Cheese  
+ Toasted Sunflower Seeds with Ranch Dressing

#### **Entrée**

##### *Select One*

Free-Range Chicken Breast with Onion Pan Jus

**\$36 per guest**

Pork Tenderloin with Bacon Apple Chutney

**\$38 per guest**

Scottish Salmon with Citrus Butter

**\$38 per guest**

Roasted Petit Tenderloin of Beef with Red Wine Demi

**\$44 per guest**

Cauliflower Steak with Red Pepper Chimichurri

**\$34 per guest**

#### **Side**

##### *Select One*

Mushroom Risotto, Yukon Mashed Potatoes, Brown Rice with Furikake  
or Smashed Fingerlings with Herbs + Honey

*All Executive Lunches Accompanied by Vegetable Medley of Kale,  
Butternut Squash, Sun-Dried Tomatoes + Heirloom Carrots,  
Served with Freshly Baked Rolls with Butter*

#### **Dessert**

##### *Select One*

Chocolate Pot De Crème with Dulce De Leche, Banana  
+ Toasted Peanuts

Mascarpone Mousse with Blood Orange Gelee, Manuka Honey  
+ Caramelized Almond Crumble

Yuzu Bar with Thai Basil, Toasted Coconut Meringue + Raspberries

Vanilla Bean Cheesecake with Roasted Strawberries,  
Florentine Tuile + Fresh Mint

#### **Beverage Service**

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

#### **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.*