

# 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 Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Micro Greens + Basil Breadcrumb with a Balsamic Reduction

Roasted Beet, Goat Cheese, Marcona Almonds, Citrus Segments, Shaved Fennel + Arugula with Red Wine Vinaigrette

Spicy Coppa, Melon, Mozzarella, Arugula, Torn Basil with Herb Oil

### Entrée

#### Select One

Roasted Free-Range Chicken Breast  
\$70 per guest

Seared Scottish Salmon  
\$74 per guest

Chef's Selection of Seasonal Fish  
\$76 per guest

Pork Osso Bucco  
\$80 per guest

Slow Braised Beef Short Ribs  
\$81 per guest

Grilled Filet of Beef  
\$84 per guest

Chilean Sea Bass  
\$90 per guest

### **Vegetarian | Vegan Entrée**

Roasted Vegetable Risotto with Spinach, Mushrooms + Lemon Oil  
\$70 per guest

### Entrée Sauces

#### Select One to Pair with Entrée

Pork/Beef: Red Wine Veal Demi, Korean Bbq Glaze, and Chimichurri

Chicken: Korean Bbq Glaze, Lemon Butter Sauce, Chimichurri, Spicy Romesco, Pan Jus or Brown Butter Caper Vinaigrette

Fish: Lemon Butter Sauce, Chimichurri, Spicy Romesco or Brown Butter Caper Vinaigrette

### Entrée Duet

#### Select One Duet and One Sauce for Each Protein

Roasted Free-Range Chicken Breast and Braised Short Ribs  
\$90 per guest

Filet of Beef and Seasonal Fish  
\$92 per guest

Filet of Beef and Grilled Shrimp  
\$92 per guest

Filet of Beef and Lobster Tail  
\$125 per guest

### Side

#### Select One

Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, Smash Fingerling with Herbs and Honey, Cheesy Herb Polenta Cake

*All Plated Dinners Accompanied by Chef's Selection of Roasted Vegetables Consisting of Kale, Butternut Squash, Brussels, Sun-Dried Tomato + Heirloom Baby Carrots, Served with Rolls and Butter*

### Desserts

#### Select One

Coconut Bavarian with Passion Fruit

Salted Caramel Brûlée

Raspberry Tart with Toasted Meringue

Chocolate Praline Tart

White Chocolate Cheesecake with Blueberry Compote

## HVH PLATED DINNER ENHANCEMENTS

### Starters

Mushroom Truffle Soup | \$14 per guest

Crab Cake with Cajun Remoulade | \$17 per guest

Shrimp Cocktail | \$16 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



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## HVH DINNER BUFFETS

### California Fresh

**\$86 per guest**

Basket of Toasted Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives + Capers

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

Fresh Greens with Citrus Segments, Fennel + Sliced Almonds  
with White Balsamic Vinaigrette

Arugula, Watermelon, Goat Feta, Cucumber, Grapes + Spiced Pepitas  
with Citrus Vinaigrette

Marinated Chicken Breast with Lemongrass Butter Sauce +  
Roasted Vegetable Cous Cous

California White Fish with Mango Salsa

Cheese Tortellini with Braised Greens in a Basil Cream Sauce

Honey-Glazed Baby Carrots

Strawberry Panna Cotta

Meyer Lemon Angel Food Cake with Mint-Infused Macerated Berries

Mascarpone Cheesecakes

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

### The New Yorker

**\$100 per guest**

Marinated and Grilled Vegetable Salad

Caesar Salad with Shaved Parmesan + Garlic Croutons

Parker House Rolls + Butter

Roasted Chicken, Smoked Tomato Sauce with Roasted Cauliflower

Seared Sea Bass in a Lemon Beurre Blanc

Charbroiled New York Strip in a Port Demi

Boursin Mashed Potatoes

Roasted Brussels with Fennel + Bacon

New York Cheesecake

Big Apple Crisps

Long Island Carrot Cake

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

### Smokehouse

**\$90 per guest**

Cheddar Cornbread

Redskin Potato Salad with Bacon, Scallions, Onion, Celery and Egg

Mixed Green Salad with Avocado, Cucumber, Cherry Tomato,  
Toasted Sunflower Seeds with a Raspberry Vinaigrette

Cauliflower Coleslaw

Smoked Brisket with Natural Jus Drippings

Burnt Ends Mac and Cheese

Bourbon Apple Pulled Pork

Corn on the Cob

Green Beans

Mini Cobblers with Seasonal Fruit

Brown Butter Bread Pudding with Toffee Sauce

Pecan Tartlets

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

### Sonoran

**\$86 per guest**

Chicken Tortilla Soup

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

Southwestern Kale Salad

Street Corn With Mayonnaise, Cotija, Cilantro + Lime

Marinated Chicken Breast with Salsa Verde + Pepper Jack Cheese

Seasonal Fresh Fish in a Chipotle Butter Sauce

Grilled Beef Tenderloin in Achiote Demi Glaze

Vegetarian Mexican Rice + Refried Beans

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

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

## Tablesides Wine Service, Wine Selections Available

### 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.*

**Dietary Request:** Please Notify Your Catering Manager of Special  
Dietary Requests, Vegan or Vegetarian Meals Needed. Custom Chef Menus  
Can Be Created Upon Request.

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