

STARTERS + STATIONS



HOTEL
Valley Ho
Scottsdale, AZ

HAND-CRAFTED HORS D'OEUVRES

Butler Passed

\$6.50 per piece

Grilled Artichoke Skewer with Sopressata, Olive, Mozzarella Sun-Dried Tomato, Extra Virgin Olive Oil

Grand Noir Blue Cheese, Grape, Candied Pecan on a Crostini

Crab Cake with Spicy Remoulade

Seafood Cocktail Shooter with Ceviche Crab, Shrimp + Avocado

Smoked Salmon with Lemon, Dill, Crème Fraîche, Cucumber, Capers on Marble Rye

Lobster Rangoon with Sweet Chili Sauce

Chicken Pot Pie Puffs

Classic BLT with Avocado Aioli

Southwest Chicken Salad on a Crispy Pita Point

Chicken Fundido with Herbed Cheese, Roasted Chiles Wrapped in a Crispy Tortilla

Honey-Glazed Pork Belly Skewer with Blistered Tomato and Caperberry

Whipped Brie, Apple + Grape Chutney on Sourdough Crostini

Heirloom Tomato Bruschetta on Toasted Focaccia

Roasted Filet Of Beef on a Crostini with Horseradish Cream + 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 Garlic and Red Pepper Hummus with Pita Crisps + Raw Vegetables

\$8 per guest

Bruschetta Bar:

Heirloom Tomato Bruschetta

Marinated Artichoke Bruschetta with Chopped Marinated Roasted Peppers, Olives and Capers on Chef's Selection of Artisan Breads

\$9 per guest

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

\$10 per guest

Charcuterie Platter:

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

\$10 per guest

Antipasti Display:

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 Fruit Jam Served with Pretzel Sticks and Crackers

\$10 per guest

Warm Artichoke Spinach Dip Served with Herb-Seasoned Pita Points

\$9 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce

\$300 per 50 pieces

U12 Prawns, Crab Claws, Lemon Wedges, Cocktail Sauce and Spicy Remoulade

\$350 per 50 pieces

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.

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HVH STATIONS

Antipasti Station

\$24 per guest

Imported and Domestic Artisan Display with Soft + Hard Cheeses

Raw + 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 + Balsamic Vinegar

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

Marinated Mushrooms + 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 Seafood Alfredo with Shrimp, Lobster + Spinach

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

Baked Mac and Cheese with Green Chiles + Bacon

Garganelli Bolognese with Parmesan

Fresh-Grated Parmesan and Focaccia Sticks

**Chef Fee Applies or Set as Chaffer Station*

Flatbread Station

\$20 per guest for two

\$22 per guest for three

Poached Pear, Grand Noir Blue + Arugula

Prosciutto, Fig, Crow's Dairy Goat Cheese

Salami, Spicy Coppa, Ricotta Cheese + Marinara

Margarita with Mozzarella, Tomato + Fresh Basil

All Served on Herbed Flatbreads

Asian Station

\$24 per guest*

Fried Wontons with Spicy Mustard Dipping Sauce

Warm Lo Mein Noodles

Steamed Jasmine Rice

Crispy Asian Vegetables

Sweet N Sour Chicken, Soy Ginger Beef + Crispy Tofu in Choice of Hoisin Bbq Sauce or Sweet Chili Sauce

**Set as Chaffer Station or with Chef Upon Request*

Slider Station

\$20 per guest*

Angus Beef Sliders with Cheddar, Pickle Chips + Chipotle Ketchup

Fried Chicken, Pickled Vegetables with Togarashi Aioli

Hoisin Bbq Pork Sliders with Pickled Cucumber + Sriracha Mayonnaise

Pork Belly BLT wwith Tomato Jam + Shredded Lettuce

Vegetable Grain with Red Pepper Spread

All Sliders Served on King's Hawaiian Rolls

**Chef Fee Applies, Select Three Options*

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

Taco and Nacho Bar

\$17 per guest*

Marinated Shredded Chicken

Pulled Pork Carnitas

Two Salsas, Guacamole, Warm Chili Con Queso, Black Beans, Diced Tomatoes + Pickled Jalapeños

Warm Corn Tortillas, Yellow Corn Tortilla Chips

**Set As Chaffer Station*

Street Taco Station

\$20 per guest* for three options

Marinated Shredded Chicken + Lettuce with Salsa

Pulled Pork Carnitas And Cotija with Salsa Verde

Grilled Shrimp with Mango Salsa

White Fish with Pineapple Cabbage Slaw + Baja Sauce

**Chef Fee Applies*

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CARVER STATIONS

Chef Carved

Roasted Breast of Turkey with Cranberry Chutney and Soft Rolls

\$18 per guest*

Herb-Crusted Pork Loin with Whole Grain Mustard Sauce and Soft Rolls

\$18 per guest*

Whole Cedar Flank Sides of Salmon with Lemon Butter Sauce

\$18 per guest*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream, Port Wine Sauce and Soft Rolls

\$24 per guest*

Dual Carver Station

\$32 per guest*

Roasted Breast of Turkey with Cranberry Chutney

Herb Crusted Prime Rib with Gourmet Mustard, Horseradish Cream + Port Wine Sauce

Served with Soft Rolls

Two Chefs Required Per 75 Guests

50% Beef with 50% Turkey Will Be Prepared

HVH DESSERT STATIONS

Dessert Shooter Station

\$20 per guest

Lemon Meringue, Black Forest, Key Lime, Banana Crème, Tiramisu + Berry Shortcake

Minimum of 25 guests

Pastry Chef's Dessert Station

\$10 per guest for one option*

\$14 per guest for two options*

Bananas Foster or Cherries Jubilee Served Over Vanilla Ice Cream

**Chef fee applies, minimum of 25 guests*

Old Fashioned Float Station

\$20 per guest

Vanilla Bean and Chocolate Ice Cream

Bottled Retro Sodas: Vanilla Cream, Root Beer, Cola, Ginger Ale, Black Cherry and Orange Cream

Minimum of 25 guests ♦

Station Service:

90 Minutes of Service with Small Plates and Reception Style Seating.

Per-Person Menus will Be Charged on Full Guest Count.

Gluten-Free Options Available Upon Request.

**Chef Fee of \$150 Per 75 Guests.*

♦Attendant Fee of \$45 Per Hour.

Per-Person Menus Must Be Ordered in Combination With Additional Menu Items.

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Dessert Platters

\$60 per dozen, minimum two dozen per flavor

Assorted Handcrafted Petit Fours, Chocolate-Dipped Strawberries, Fresh Berry Tartlets, Mini Cheesecakes, French Macarons, Flourless Chocolate Cake Bites, Crème Puffs or Eclairs

Mini Cupcake Treats

\$46 per dozen, minimum of two dozen per flavor

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing, Meyer Lemon with Toasted Meringue, Red Velvet with Cream Cheese Frosting or Brown Butter with Praline Frosting

Fresh Fruit and Berries Display

\$8 per guest

Sliced Melon, Pineapple and Fresh Berries

ENHANCEMENT

Warm Chocolate Dipping Sauce | \$4 per guest

Coffee Station

\$80 per gallon or \$46 per ½ gallon

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Tea and Herbal Teas

*Includes a Selection of 2% Milk and Half/Half
(Soy, Coconut, or Almond Milk Upon Request)*

Deluxe Coffee Station

\$86 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Tea Forté Gourmet Tea and Herbal Teas, Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup + Whipped Cream

*Includes a Selection of 2% Milk and Half/Half
(Soy, Coconut, or Almond Milk Upon Request)*

Dessert Service:

Per-Person Menus Will Be Charged on Full Guest Count.

Gluten-Free Options Available Upon Request.

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