



# RECEPTION MENU

## HAND-CRAFTED COLD HORS D'OEUVRES

*minimum order of 25 at \$6.50 per piece*

### **Stuffed Mini Sweet Pepper** (GF)

with hummus and feta cheese relish

### **Avocado Bruschetta**

with cotija cheese

### **Heirloom Tomato Caprese Skewer** (GF)

with basil oil and aged balsamic

### **Brûléed Brie on Baguette**

with apricot compote

### **Togarashi Tuna Poke Bowl**

in a crispy wonton

## HAND-CRAFTED HOT HORS D'OEUVRES

*minimum order of 25 at \$6.50 per piece*

### **Vegetable Spring Roll**

with sweet chili sauce

### **Mini Beef Wellingtons**

### **Coconut Shrimp**

with honey sambal dip

### **Fiery Peach BBQ Brisket Skewer** (GF)

### **Chicken Quesadilla Cone**

## RECEPTION ENHANCEMENT PLATTERS

*serves 25, price varies*

### **Vegetable Trio Platter** (GF) | **100**

raw, grilled + marinated vegetables

served with lemon basil aioli

### **Roasted Garlic Hummus** (GF) | **125**

with pita crisps + raw vegetables

### **Warm Artichoke Spinach Dip** (GF) | **150**

served with herb-seasoned pita points

### **Shrimp Cocktail** (GF) | **150 for 25 pieces, 300 for 50 pieces**

served on ice with lemon wedge + cocktail sauce

### **Charcuterie Platter** (GF) | **175**

imported, sliced + cured meats,  
mediterranean olives + gourmet mustards,  
with sliced rustic breads + artisan crackers

### **Antipasti Display** (GF) | **225**

marinated vegetables, imported + domestic cheeses,  
sliced + cured meats, mediterranean olives,  
with sliced rustic breads + artisan crackers

**(GF) Item is Gluten-Free / Gluten-Free Version Available**

*The highest priced entrée selected will be charged for all guests. Taxes and automatic 23% gratuity will be applied to final bill.  
Charges may apply for additional menu selections. All food is fully customizable.*

*\*Arizona State food code requires us to inform you that under-cooked eggs, meat, and fish may increase risk of food-borne illness. These items can be cooked to temperature at guest request.*



# PLATED DINNER MENU

## SEASONAL

### STARTER ENHANCEMENTS

Add to your event or meeting with appetizers that are sure to get any crowd excited for what comes next.

**Yellowtail Hiramasa Crudo\* | +19 per person**  
soy yuzu crack, scallion, sesame, lime + chile oil

**Hawaiian Ahi Tuna Poke (GF) | +18 per person**  
smashed avocado, yuzu kosho ginger cream,  
macadamia nuts, cilantro, jalapeños,  
crispy shallots + taro chips

**Roasted Pumpkin Risotto (GF) | +13 per person**  
parmesan cheese, pepitas + fried sage

**Baked Brie\* (GF) | +14 per person**  
pink pepper + elderflower caramel, chives,  
marcona almonds + grilled mj bread

**Burrata\* (GF) | +14 per person**  
grapefruit, mint walnut pesto, toasted coriander,  
sourdough crostini

### SOUP OR SALAD

choice of one

**Soup Du Jour**  
locally driven, chef inspired

**Red + Black Quinoa Spoon Salad (GF)**  
tuscan kale, cranberries, wasabi peas, roasted tomatoes,  
sunflower seeds, avocado + cilantro chimichurri

**Chopped BLT Salad (GF)**  
cherry tomatoes, cucumber, avocado, cheddar,  
marcona almonds, candied bacon + green goddess dressing

**Brussels Sprout + Kale Caesar\* (GF)**  
parmesan crisps, sourdough croutons + capers

### ENTRÉE

choice of two entrées, pricing includes soup or salad +  
dessert, add \$10 per person to add choice of third entrée

**Roasted Chicken Breast\* (GF) | 52**  
grilled lemon, ZuZu exotic sauce, broccoli rabe  
+ crusty bread

**Scottish Salmon\* (GF) | 55**  
fennel + orange salad, roasted baby carrots,  
parsley pine nut pistou + herbed carrot purée

**60 Day Dry Aged Pork Porterhouse (GF) | 62**  
aji pepper + maple brine, candied kombucha squash  
+ brussels sprouts

**Braised Beef Short Rib (GF) | 61**  
boursin mash, slab cauliflower, charred sweet peppers  
+ hoisin beef jus

**14oz. Prime Ribeye | 67**  
black pepper marinade, broccolini, pickled kohlrabi,  
grilled herb chimichurri + fried onion strings

### DESSERT

choice of one

**Coconut Bavarian (GF)**  
with passion fruit

**Salted Caramel Crème Brûlée (GF)**  
chantilly cream

**Chocolate Praline Tarte**  
fresh berries + mint

**Raspberry Tarte**  
with toasted meringue

**White Chocolate Cheesecake**  
with blueberry compote

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# PLATED DINNER MENU

## YEAR-ROUND

### STARTER ENHANCEMENTS

#### Caprese | +14 per person

heirloom tomatoes, buffalo mozzarella, balsamic glaze,  
fresh basil, olive oil + sea salt

#### Crab Cake | +16 per person

cajun remoulade + petite greens

### SOUP OR SALAD

*choice of one*

#### Soup Du Jour

locally driven, chef inspired

#### Caesar Salad\* (GF)

classic caesar salad with shaved parmesan  
+ garlic croutons

#### Chopped BLT Salad (GF)

cherry tomatoes, cucumber, avocado,  
cheddar, marcona almonds, candied bacon  
+ green goddess dressing

#### Mixed Greens Salad

heirloom cherry tomatoes + shaved carrots  
with white balsamic vinaigrette

### ENTRÉE

*choice of two entrées, pricing includes  
soup or salad + dessert, add \$10 per person  
to add choice of third entrée*

#### Roasted Free Range Chicken Breast (GF) | 52

onion pan jus, whipped potatoes  
+ baby carrots

#### Seared Scottish Salmon\* (GF) | 55

lemon butter sauce, jasmine rice  
+ grilled asparagus

#### Slow-Braised Beef Short Rib (GF) | 59

brandy braising jus, mashed potatoes  
+ brussels sprouts

#### Grilled Filet of Beef\* (GF) | 62

red wine demi-glace,  
roasted fingerling potatoes,  
wild mushrooms + caramelized onion

#### Vegetable Risotto (GF) | 42

with spinach, mushrooms + lemon oil

### DESSERT

*choice of one*

#### Coconut Bavarian (GF)

with passion fruit

#### Salted Caramel Crème Brûlée (GF)

chantilly cream

#### Chocolate Praline Tarte

fresh berries + mint

#### Raspberry Tarte

with toasted meringue

#### White Chocolate Cheesecake

with blueberry compote

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