

DELICIOUS DINNER



SCOTTSDALE, AZ

PLATED DINNERS

includes one salad, one side, one entrée or entrée duet, and one dessert with coffee service

up to three entrée selections offered with client-provided place cards

all plated dinners accompanied by chef's selection of seasonal vegetables, parker house rolls, and butter

Salads

select one

Romaine Caesar Salad with Parmesan and Crispy Capers

Mixed Greens, Heirloom Cherry Tomatoes, and Shaved Carrots with White Balsamic Vinaigrette

Beefsteak Tomatoes, Fresh Mozzarella, and Micro Basil with a Balsamic Reduction

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

Baby Spinach Salad with Sliced Strawberries, Feta Cheese, Candied Walnuts, Pickled Red Onion, and Dried Cranberries with Champagne Vinaigrette

Entrées

up to three entrée selections offered with client-provided place cards

Roasted Free-Range Chicken Breast with Onion Pan Jus
\$80 per guest

Seared Scottish Salmon with Lemon Butter Sauce
\$84 per guest

Chef's Selection of Seasonal Fish with Spicy Romesco
\$84 per guest

Slow Braised Beef Short Ribs with Brandy Braising Jus
\$89 per guest

Grilled Filet of Beef with Red Wine Demi-Glace
\$94 per guest

Chilean Sea Bass with Miso Citrus Ponzu
\$100 per guest

Roasted Vegetable Risotto with Spinach, Mushrooms, and Lemon Oil (vegetarian)
\$75 per guest

Entrées Duet

Roasted Free-Range Chicken Breast and Braised Short Ribs
\$105 per guest

Filet of Beef and Seasonal Fish
\$110 per guest

Filet of Beef and Grilled Shrimp
\$115 per guest

Filet of Beef and Lobster Tail
\$145 per guest

Sides

select one

Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, or Smashed Fingerlings with Herbs and Honey

Desserts

select one

Passion Fruit Posset with Strawberry Sauce and Mint

Chocolate Caramel Mousse, Chantilly + Berries

White Chocolate Cheesecake Tart with Raspberries and Meringue

Coconut Yuzu Panna Cotta with Blueberry Crumble

PLATED DINNER ENHANCEMENTS

Starters

Soup du Jour
\$14 per guest

Crab Cake with Cajun Remoulade
\$17 per guest

Shrimp Cocktail
\$20 per guest

Plated Dinner Service

Full table set and service in an outdoor or indoor location. Highest-price entrée prevails with multiple entrées. Entrée counts due 72 hours prior to event. Tableside wine service is suggested with plated dinners. Gluten-free options available upon request

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

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BUFFET DINNERS

Italian Table

\$105 per guest

Marinated Beefsteak Tomatoes, Roasted Piquillo Pepper, Melon, Basil, EVOO, Balsamic and Sea Salt

Arugula, Shaved Parmesan, Red Onion, and Almonds with Lemon Vinaigrette

Mixed Antipasti with Marinated Olives, Artichokes, Cornichons, Mixed Nuts, and Roasted Peppers

Short Rib Ragout with Cavatappi Pasta, Cippolini Onions, Wild Mushrooms, and Shaved Parmesan

Pan Seared Branzino with Roasted and Lemon Caper Sauce

Oven Roasted Petaluma Chicken Breast with Spicy Tomato Broth, Basil Pesto, Crispy Prosciutto with Balsamic Drizzle

Baked Orecchiette Alfredo

Dill Scented Baby Carrots

Focaccia Bread with Pesto and EVOO

Tiramisu Tarts

Strawberry Panna Cotta

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Smokehouse

\$109 per guest

Vegetarian Chili

Jalapeno Cheddar Cornbread

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

Chopped Iceberg with Blue Cheese, Pickled Onion, Herb Pecans, Cherry Tomatoes, and Roasted Garlic Vinaigrette

Honey BBQ Glazed Chicken

Smoked Beef Brisket with Natural Jus

Bourbon Glazed Baby Back Ribs

Cauliflower Casserole

Key Lime Tarts, Chocolate Mousse and Raspberry Cheesecake Tarts

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

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Old Country

\$105 per guest

Green Chili Pork Soup with Tortilla Strips

Cowboy Caviar Salad with Black Beans, Charred Sweet Corn, Cherry Tomatoes, Avocado, and Lime Tajin Vinaigrette

BLT Ranch Salad with Iceberg, Smoked Bacon, Blue Cheese, Blistered Tomatoes, Grilled Onion, Herb Pecans, and Avocado Ranch Dressing

Mashed Potatoes and Roasted Red Potatoes

Assorted Toppings:
Cheddar Cheese, Blue Cheese, Jalapeno Jack Cheese, Bacon, Scallions, Ham, Grilled Onions, Sour Cream, Broccoli Florets, and Whipped Sea Salt Butter

Carved Mesquite Flank Steak with Rosemary, Horsey Aioli, Worcestershire, and Honey Glaze

Blackened Scottish Salmon with Bulb Onions and Roasted Pepper Relish

24-hour BBQ Pulled Pork

Soft Rolls and Cole Slaw

Roasted Brussels with Fennel

Shnickers Tart

Apple Crème Puffs

Strawberry Cheesecakes

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Buffet Dinner Service

Includes full table set and 90 minutes of 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. Tableside wine service is suggested. Please notify your catering manager of special dietary requests, vegan, or vegetarian meals needed. Custom chef menus can be created upon request. Gluten-free options available upon request.

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BUFFET DINNERS

Asian Inspiration

\$110 per guest

Miso Soup with Tofu, Furikake and Shiitake Mushrooms

Steamed Edamame

Roasted Shishito Peppers with Soy Caramel and Togarishi

Ahi Tuna Poke with Greens, Shoyu Onion, Cucumber, and Pickled Chilies

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Asian Chopped Salad with Local Field Greens, Daikon Radish, Carrots, Cucumbers, and Soy Ginger Vinaigrette

Korean BBQ Short Ribs with Sesame Seed Crunch

Miso Glazed Chilean Seabass with Scallion

Stir-Fried Vegetables

Teriyaki Chicken Thighs with Sesame and Crispy Onions

Coconut Yuzu Panna Cotta

Banana Crème Pie

Chocolate Passion Fruit Torte

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

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