

# Handhelds

Serves 10-12

**Australian 'Kobe Beef'\* Sliders** 75  
Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

**Crab Cake Sliders** 95  
House made, remoulade, greens, red onion. With greens.

**Acapulco Fish Tacos** 95  
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

**Southwest Steak Tacos** 90  
Black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. GFO

# Sweet

Serves 10-12

**Salted Caramel Cheesecake** 65  
NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

**Chocolate Decadence** GF | 60  
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.

# Wine + Beer

Compliment your selections with our extensive craft beer selection and premium wine list.

Contact location for selection and pricing.

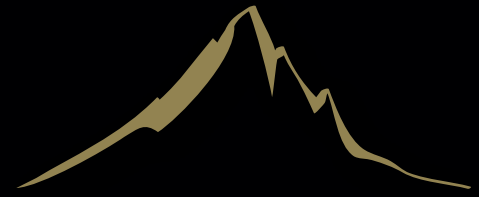
## Wine by the bottle

### Bottled Beer

### Growlers

### Kegs

Must be ordered 1 week in advance



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SEDONA  
TAPHOUSE

# CATERING MENU

For location information visit,  
[www.sedonataphouse.com](http://www.sedonataphouse.com)

Menu prices and items subject to change and may vary by location.

# Soup + Salad

Serves 10-12. Salads served with Bread + Butter.

**Tomato Basil Soup** 27 | 2 quarts

House made.

**STH Clam Chowder** 27 | 2 quarts

House made. Award Winning.

**Sedona House Salad** GFO HH V+ | 25

Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette.

**Caesar Salad** GFO | 30

House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request.

**Julie's Farmer Salad** GF HH VO+ | 40

Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette dressing.

# Starters

Serves 12

**Guacamole** GF VO+ | 45

Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips.

**Desert Fire Jalapeños** GF | 60

Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy.

**Mediterranean Hummus** GFO VO+ | 60

Classic and red pepper hummus with feta. Cucumbers and flatbread.

**Spicy Thai Shrimp** GF HH | 69.9

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

**Southwest Wings** GF | 65

Roasted and smoky with just the right amount of kick. Ranch and celery.



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# Entrée

Serves 10-12

**Chicken Marsala** 85

Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

**Smoky BBQ Short Ribs** 85

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Jicama slaw and garlic whipped potatoes.

**Chuckawalla Chicken** GF | 85

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

**Roman Parmesan Crusted Chicken** 85

Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil).

**Caesar Salad with Chicken or Steak\***

65 with chicken | 70 with steak\*

House made caesar dressing, crisp romaine hearts, parmesan cheese and croutons. Anchovies upon request. GFO

**Grilled Salmon\* + Mango Salsa** GF HH | 95

Organic, certified sustainable, fresh caught and grilled and topped with mango salsa.

**Devil's Pass Pasta** GFO | 70

Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil.

**Chicken Alfredo** GFO | 75

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

# Sides

Garlic Whipped Potatoes 85 | 25

Seasonal Squash Couscous | 25

Roasted Brussels Sprouts GF | 28

Steamed Broccoli GF | 22

Macaroni + Cheese GFO | 32

GF = Gluten Free  
V = Vegetarian

GFO = Gluten Free Option  
V+ = Vegan

HH = Heart Healthier  
VO+ = Vegan Option