## Handhelds

Serves approximately 12 people | price per person.

'Kobe Beef'\* Sliders

120 | 10

Wagyu beef, cheddar cheese, house made sauce, caramelized onions.

**Dixie BBQ Sliders** 

108 | 9

Smoked pulled pork and house made jicama slaw.

### Sweet

Salted Caramel Cheesecake

60 | 5

NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. V

**Chocolate Decadence** 

60 | 5

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF V

Mile High Peanut Butter Blast

60 | 5

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. V

#### 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 1.5 weeks in advance

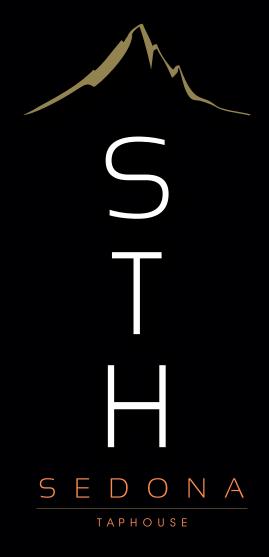
Liquor

Contact for availability.

**Bottled Water** 

Still + sparkling

**Craft Sodas** 



## **CATERING MENU**

For location information visit, www.sedonataphouse.com

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

# Soup+Salad

Serves appromixately 12 people | price per person.

Tomato Basil Soup

45 | 3.75

House made.

**STH Clam Chowder** 

75 | 6.25

House made. Award Winning. Classic New England clam chowder topped with bacon and chives.

Sedona House Salad

36 | 3

Organic greens, tomatoes, red onion, heart of palm. House made balsamic vinaigrette. GF HH V+

Caesar Salad

42 | 3.5

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Julie's Farmer Salad

60 | 5

Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette dressing. GF HH VO+

### Starters

Serves appromixately 12 people | price per person.

Guacamole

72 | 6

Hand crafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

Desert Fire Jalapeños

72 I

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

Mediterranean Hummus

72 | 6

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+

Goat Cheese + Basil Flatbread

90 | 7.5

Goat cheese, mozzarella, parmesan, fresh basil. GFO V Option to add sun-dried tomatoes +6

Spicy Thai Shrimp

108 | 9

Large shrimp, green beans, napa cappage, sautéed in a savory Thai sauce. GF HH

**Steamed Shrimp** 

144 | 12

Old Bay, house made cocktail sauce, horseradish. GF HH

Accomodations for Gluten Free, Vegan, Food Allergies and Special requests (including kid menu items) are also available.

## Entrée

Serves appromixately 12 people | price per person.

Chicken Marsala

104 | 8.6

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

Wild Man Steak

144 | 12

USDA Choice, Black Angus flat iron\*, grilled and topped with melted fontina cheese, mushrooms, and a gorgonzola cream sauce. GF

Chuckawalla Chicken

104 | 8.6

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

Smoky BBQ Beef Short Rib

165 | 13.75

Slow roasted, wood grilled beef short rib, smoky BBQ sauce.

Grilled Salmon\* + Mango Salsa

128 | 10.6

Certified sustainable, grilled. Topped with pineapple mango salsa. GF HH

Devil's Pass Pasta

155 | 12.92

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO Add sausage +12

Pasta Rustico

155 | 12.92

Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan. GFO

Pasta Primavera

155 | 12.92

Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce. GFO V VO+

Caesar Salad 114 | 9.5 (chicken) or 154 | 12.83 (steak) Romaine hearts, parmesan, croutons. House made Caesar dressing. Protein of choice. GFO

Salmon\* Asparagus Salad

182 | 15.17

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

#### Sides

Garlic Whipped Potatoes   GF	45   3.75
Roasted Brussels Sprouts   GF	60   5
Steamed Broccoli   GF	45   3.75
Macaroni + Cheese   GFO	55   4.58

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V + Vegen VO + Vegen Option

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poulty, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.