

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

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

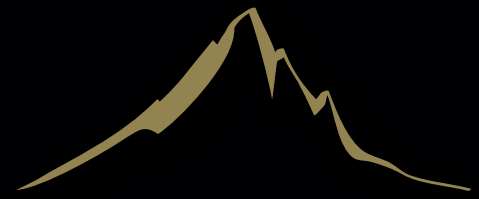
Liquor

Contact for availability.

Bottled Water

Still + sparkling

Craft Sodas



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S E D O N A

T A P H O U S E

CATERING MENU

For location information visit,
www.sedonataphouse.com

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

Soup + Salad

Serves approximately 12 people | price per person.
Salads served with bread + butter.

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 42 | 3.5
Organic greens, tomatoes, red onion, heart of palm. House made balsamic vinaigrette. GF HH V+

Caesar Salad 49 | 4.08
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Julie's Farmer Salad 70 | 5.83
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette dressing. GF HH VO+

Starters

Serves approximately 12 people | price per person.

Guacamole 77 | 6.42
Hand crafted. Avocado, red onion, tomato, lime, jalapenos, cilantro. Corn tortilla chips**. GF HH VO+

Desert Fire Jalapeños 77 | 6.42
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot + spicy. GF

Hummus Duo 77 | 6.42
Classic and red pepper hummus with feta. Cucumbers and flatbreads. GFO 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 105 | 8.75
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Steamed Shrimp 152 | 12.67
Old Bay, house made cocktail sauce, horseradish. GF HH

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

Entrée

Serves approximately 12 people | price per person.

Chicken Marsala 136 | 11.33
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms. GF

Wild Man Steak 160 | 13.33
USDA Choice, Black Angus flat iron*, grilled and topped with melted fontina cheese, mushrooms, and a gorgonzola cream sauce. GF

Chuckawalla Chicken 136 | 11.33
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF

Grilled Salmon* + Mango Salsa 140 | 11.67
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
Organic, certified sustainable, fresh caught. 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+ = Vegan VO+ = Vegan Option

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, 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.