Handhelds

Serves 10-12

'Kobe Beef'* Sliders

70

Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

Dixie BBQ Sliders

70

Smoked pulled pork BBQ sliders topped with jicama slaw.

Cuban

70

Smoked pulled pork and chicken, melted cheeses, mustard, pickles

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.

Lemon Cake

65

Moist yellow cake filled with tart lemon curd and vanilla buttercream, 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

50% off regular menu price

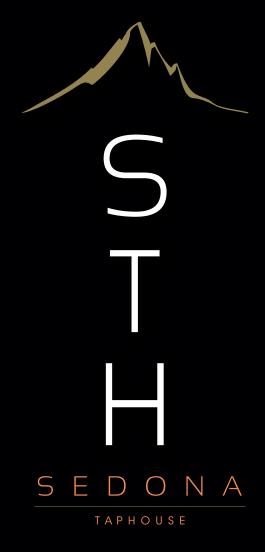
Bottled Beer

50% off regular menu price

Growlers

Kegs

Must be ordered 1 week in advance



CATERING MENU

For location information visit, www.sedonataphouse.com

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

Soup+Salad

Serves 10-12

Tomato Basil Soup

21.9 | 2 quarts

House made.

STH Clam Chowder

36.9 | 2 quarts

House made. Award Winning.

Sedona House Salad GFO HH V+ | 26.9

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+ | 38

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

Starters

Serves 10-12

Guacamole*

GF HH VO+ | 32

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.

Canyon Crab Flatbread

GFO | **69**

Crabmeat, melted cheese, remoulade.

Spicy Thai Shrimp

GF HH | 69.9

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

Southwest Wings

GF = Gluten Free

V = Vegetarian

GF | 70

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



www.sedonataphouse.com

GFO = Gluten Free Option V+ = Vegan HH = Heart Healthier VO+ = Vegan Option

Entrée

Serves 10-12

Chicken Marsala

85

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

Wild Man Steak*

GF | 89.9

Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild mushrooms and a gorgonzola cream sauce.

Chuckawalla Chicken

GF | 80

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

Roman Parmesan Crusted Chicken

80

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*

GFO | 65 with chicken | 70 with steak

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

Grilled Salmon* + Mango Salsa

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

Thai Glazed Salmon*

125

Grilled, sweet with a hint of heat.

Crab Cakes

GF | 175

Jumbo lump crab cakes with house made remoulade.

Devil's Pass Pasta

GFO VO | 90

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

Add Italian fennel sausage +12

Chicken Alfredo

GFO VO | 82

Grilled chicken over fettuccine, creamy alfredo sauce, mushrooms.

Pasta Primavera

GFO V VO+ | 70

Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce.

Sides

Garlic Whipped Potatoes	GF 25
Roasted Brussels Sprouts	GF 28
Steamed Broccoli	GF 25
Macaroni + Cheese	GFO 35

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, 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, and sesame.