

# Handhelds

Serves 10-12

**'Kobe Beef'\* Sliders** 95  
Wagyu beef, cheddar cheese, house made sauce, caramelized onions.

**Dixie BBQ Sliders** 75  
Smoked pulled pork and house made jicama slaw.

**Cuban** GFO | 71  
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.

# Sweet

**Salted Caramel Cheesecake** 70  
NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Serves 10-12.

**Chocolate Decadence** GF | 65  
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. Serves 14.

# Wine + Beer

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

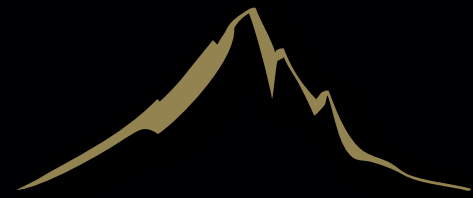
Contact location for selection and pricing.

**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



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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.

**STH Clam Chowder** 46.9 | 2 quarts  
House made. New England style. Award winning.

**Tomato Basil Soup** 45.9 | 2 quarts  
House made.

**Sedona House Salad** GF HH V+ | 36.9  
Organic greens, tomatoes, red onion, heart of palm. House made balsamic vinaigrette.

**Caesar Salad** GFO | 42  
Romaine hearts, parmesan, croutons. House made Caesar dressing.

**Julie's Farmer Salad** GF HH VO+ | 48  
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette dressing.

# Starters

Serves 12

**Guacamole\*\*** GF HH VO+ | 72  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips.

**Desert Fire Jalapeños** GF | 72  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot + spicy.

**Canyon Crab Flatbread** GFO | 85  
Crabmeat, melted cheese, remoulade.

**Spicy Thai Shrimp** GF HH | 89.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

**Southwest Wings** GF | 95  
Roasted and smoky with just the right amount of kick. Ranch and celery.

# Entrée

Serves 10-12

**Chicken Marsala** GF | 105  
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

**Wild Man Steak\*** GF | 115  
USDA Choice Black Angus flat iron, melted fontina cheese, mushrooms, and a gorgonzola cream sauce.

**Chuckawalla Chicken** GF | 100  
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

**Roman Parmesan Crusted Chicken** 100  
Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa.

**Grilled Salmon\*** GF HH | 140.9  
Organic, certified sustainable, fresh caught, grilled. Topped with pineapple mango salsa.

**Crab Cakes** GF | 165  
House made, jumbo lump crab cakes with house made remoulade.

**Devil's Pass Pasta** GFO | 109.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

**Pasta Rustico** GFO | 91.9  
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.

**Pasta Primavera** GFO V VO+ | 85.9  
Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce.

# Sides

Garlic Whipped Potatoes GF | 25  
Roasted Brussels Sprouts GF | 40  
Steamed Broccoli GF | 35  
Macaroni + Cheese GFO | 40

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

\*Foods are cooked to order. 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.