Handhelds

Serves 10-12

Australian 'Kobe Beef'* Sliders

68

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

Dixie BBQ Sliders

55

Smoked pulled pork BBQ sliders topped with jicama slaw.

Cuban

61

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.

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

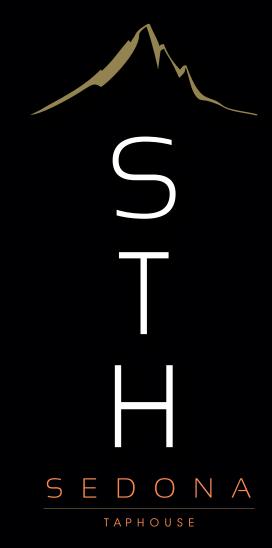
Bottled Beer

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. Salads served with Bread + Butter.

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 | **28**

House made Caesar dressing, crisp romaine hearts, parmesean 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 12

Guacamole

GF VO+ | 32

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

Desert Fire Jalapeños

GF | 52.9

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

Hummus Duo

GFO VO+ | 36.9

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

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.

Low Country Steamed Shrimp GF HH | **69.9** Old Bay, house made cocktail sauce, horseradish.

Southwest Wings

GF | 70

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

Mini Crab Cakes

GF | 110

Petite jumbo lump crab cakes broiled and served with roasted red pepper sauce and micro greens



Entrée

Serves 10-12

Chicken Marsala

75.9

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 | 77.9

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

Roman Parmesan Crusted Chicken

75.9

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

Crab Cakes

GF | 145

'No filler' jumbo lump crab cakes with house made remoulade.

Grilled Salmon* + Mango Salsa GF HH | 112.9

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

Devil's Pass Pasta

GFO | **74.9**

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

Pasta Rustico

GFO | 55.9

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

Pasta Primavera

GFO V VO+ | 65.9

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 22 |
| Macaroni + Cheese | GFO 32 |

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