

Handhelds

Half Serves 5-6 / Full Serves 10-12

Australian 'Kobe Beef'* Sliders

Full \$80 | Half \$45

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

Dixie BBQ Sliders

Full \$65 | Half \$36

Smoked pulled pork BBQ sliders topped with jicama slaw.

Cuban

Full \$70 | Half \$38

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

Canyon Crab Flatbread

Full \$70 | Half \$38

Crabmeat, melted cheese, remoulade. GFO

Sweets

Half Serves 5-6 / Full Serves 10-12

Salted Caramel Cheesecake

Full \$80 | Half \$45

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

Chocolate Decadence

Full \$75 | Half \$40

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

Wine + Beer

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

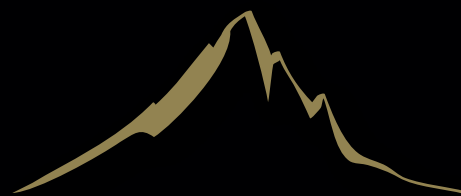
Contact location for selection and pricing.

Wine by the bottle

50% off regular menu price

Bottled Beer

50% off regular menu price



STH

SEDONA
TAPHOUSE

CATERING MENU

For location information visit,
www.sedonataphouse.com

An 18% catering service charge will be applied to all orders.

Soup + Salad

Half Serves 5-6 / Full Serves 10-12
Salads served with Bread + Butter.

Italian Wedding Soup Full \$40 | Half \$25
House made.

STH Clam Chowder Full \$40 | Half \$25
House made. Award Winning.

Sedona House Salad Full \$35 | Half \$20
Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette.

Caesar Salad Full \$35 | Half \$20
House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request.

Julie's Farmer Salad Full \$50 | Half \$30
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette dressing.

Starters

Half Serves 5-6 / Full Serves 10-12

Guacamole Full \$35 | Half \$20
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF VO+

Desert Fire Jalapeños Full \$60 | Half \$32
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy. GF

Spicy Thai Shrimp Full \$80 | Half \$45
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Southwest Wings Full \$90 | Half \$50
Roasted and smoky with just the right amount of kick. Ranch and celery. GF

Mini Crab Cakes Full \$125 | Half \$70
Petite jumbo lump crab cakes broiled and served with roasted red pepper sauce and micro greens. GF



www.sedonataphouse.com

Entrée

Half Serves 5-6 / Full Serves 10-12

Chicken Marsala Full \$80 | Half \$45
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak* Full \$110 | Half \$60
Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild mushrooms and a gorgonzola cream sauce. GF

Chuckawalla Chicken Full \$80 | Half \$45
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF

Roman Parmesan Crusted Chicken Full \$80 | Half \$45
Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil).

Crab Cakes Full \$150 | Half \$80
'No filler' jumbo lump crab cakes with house made remoulade. GF

Grilled Salmon* + Mango Salsa Full \$125 | Half \$65
Organic, certified sustainable, fresh caught and grilled and topped with mango salsa. GF HH

Devil's Pass Pasta Full \$90 | Half \$50
Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil. GFO

Pasta Primavera Full \$80 | Half \$45
Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce. GFO V VO+

Sides

Garlic Whipped Potatoes, GF	Full \$35 Half \$18
Roasted Brussels Sprouts, GF	Full \$35 Half \$18
Steamed Broccoli, GF	Full \$24 Half \$12
Macaroni + Cheese, GFO	Full \$50 Half \$28

GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option