

Handhelds

Serves approximately 12 people / price per person.

'Kobe Beef'* Sliders 108 / 9

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

Dixie BBQ Sliders 96 / 8

Smoked pulled pork BBQ sliders topped with jicama slaw.

Sweet

Serves 10-12

Salted Caramel Cheesecake 60 / 5

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

Chocolate Decadence 60 / 5

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

Mile High Peanut Butter Blast 60 / 5

Chocolate cake filled with creamy peanut butter mouse drizzled with caramel sauce.

Wine + Beer

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

Contact location for selection and pricing up to 50% off.

Wine by the bottle Bottled Beer Growlers

Kegs

Must be ordered 1 1/2 weeks in advance

Liquor

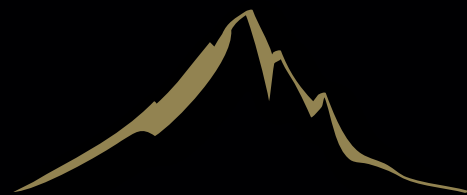
Contact location for pricing and selection.

Bottle Water

Still + Sparkling

Craft Sodas

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



STH

SEDONA

TAPHOUSE

CATERING MENU

For location information,
visit www.sedonataphouse.com

Lorem ipsum

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 60 / 5
House made. Award Winning. Classic New England clam chowder topped with bacon and chives.

Sedona House Salad 36 / 3
Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette. GFO HH V+

Caesar Salad 42 / 3.5
House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request. Option to add Chicken (+54) or Steak* (+78). GFO

Julie's Farmer Salad 60 / 5
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 72 / 6
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

Desert Fire Jalapeños 72 / 6
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy. GF

Hummus Duo 72 / 6
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Goat Cheese + Basil Flatbread 90 / 7.5
Le Chevre goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes +6. GFO V

Spicy Thai Shrimp 108 / 9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Low Country Steamed Shrimp 144 / 12
Old Bay, house made cocktail sauce, horseradish. GF HH

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



www.sedonataphouse.com

Entrée

Serves approximately 12 people / price per person.

Chicken Marsala 104 / 8.6
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms. GF

Wild Man Steak* 144 / 12
Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild mushrooms and a gorgonzola cream sauce. GF

Chuckawalla Chicken 104 / 8.6
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF

Smoky BBQ Beef Short Rib 160 / 13.3
Slow roasted, wood grilled beef short rib, smoky BBQ sauce.

Grilled Salmon* + Mango Salsa 128 / 10.6
Organic, certified sustainable, fresh caught and grilled and topped with mango salsa. GF HH

Devil's Pass Pasta 108 / 9
Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce and topped with fresh basil. GFO
Add sausage 12 / 1

Pasta Rustico 108 / 9
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan. GFO

Pasta Primavera 108 / 9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Option to add chicken (+54) or shrimp (+75).

Caesar Salad with Chicken or Steak* 96 / 12 with chicken | 120 / 10 with steak*
House made Caesar dressing, crisp romaine hearts, parmesan cheese and croutons. Anchovies upon request. GFO

Salmon* Asparagus Salad 108 / 9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

Sides

Garlic Whipped Potatoes | GF 36 / 3
Roasted Brussels Sprouts | GF 60 / 5
Vegetable of the Day | GF 30 / 2.5
Steamed Broccoli | GF 36 / 3
Macaroni + Cheese | GFO 36 / 3

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GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option