Handhelds

Serves 10-12

'Kobe Beef'* Sliders

99.9

Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions.

Dixie BBQ Sliders

92.9

Slow-roasted pulled pork and house-made jicama slaw.

Cuban

GFO | 99.9

Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.

Sweet

Serves 10-12

Salted Caramel Cheesecake

98.9

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

Chocolate Decadence

GF | 98.9

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

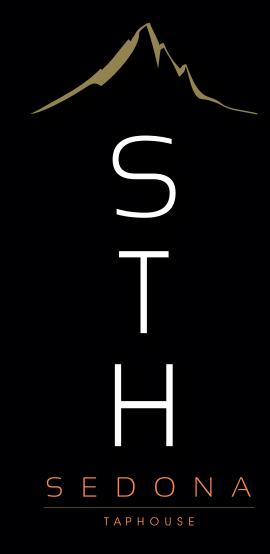
Bottled Beer

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 and butter.

Tomato Basil Soup 29.9

Two quarts. House-made.

STH Clam Chowder 54.9

Two quarts. House-made. Award Winning.

Sedona House Salad GF HH V+ | 41.9

Organic greens, tomatoes, red onion, heart of palm. House-made balsamic vinaigrette.

Caesar Salad GFO | 46.9

Romaine hearts, parmesan, croutons. House-made Caesar dressing. Anchovies upon request.

Julie's Farmer Salad GF HH VO+ | 57.9

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

Starters

Serves 12

Guacamole** GF HH VO+ | 49.9

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.

Desert Fire Jalapeños GF | 71.9

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

Mediterranean Hummus GF HH VO+ | 46.9

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.

Canyon Crab Flatbread GFO | 89.9

Crabmeat, melted cheese, rémoulade.

Spicy Thai Shrimp GF HH | 84.9

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

Steamed Shrimp GF HH | 79.9

Old Bay, house-made cocktail sauce, horseradish.

Southwest Wings GF | 82.9

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

Mini Crab Cakes GF | 129.9

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



Entrée

Serves 10-12

Chicken Marsala

GF | **119.9**

Topped with our house made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak

GF | **134.9**

USDA Choice Black Angus flat iron*, topped with a melted fontina cheese and a gorgonzola cream and mushroom

Chuckawalla Chicken

GF | **119.9**

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

Roman Parmesan Crusted Chicken

Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella.

Crab Cakes

GF | **154.9**

House-made, jumbo lump crab cakes with house made rémoulade.

Grilled Salmon*

GF HH | 134.9

Certified sustainable, grilled. Topped with pineapple-mango salsa.

Devil's Pass Pasta

GFO | 119.9

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

Pasta Rustico

GFO | 119.9

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

Pasta Primavera

GFO V VO+ | 99.9

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

Sides

Garlic Whipped Potatoes GF | 41.9
Roasted Brussels Sprouts GF | 41.9
Steamed Broccoli GF | 41.9
Macaroni + Cheese GFO | 46.9

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, poulty, 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.