Handhelds

Serves 10-12

'Kobe Beef'* Sliders **99.9**
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions.

Pork 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.

STH

SEDONA

TAPHOUSE

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.

SEDONA
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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 sauce.

Chuckawalla Chicken GF | **119.9**
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Roman Parmesan Crusted Chicken **119.9**
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, 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.