



THE PHOENICIAN
SCOTTSDALE

THE
LUXURY
COLLECTION

2018 *Holiday
Menus*

Lunch Buffet

\$55⁺⁺ PER PERSON

Artisan Greens Salad

Shaved Vegetables, Champagne Vinaigrette, Gorgonzola Dressing

Harvest Grains

Cranberries, Caramelized Cipollini Onions, Delicata Squash, Watercress

Sage Roasted Turkey Breast*

Roasted Garlic Jus, Kumquat Chutney

Seared Salmon

Pomegranate, Citrus

Roasted Garlic Whipped Potatoes

French Green Beans with Crispy Shallots

Cinnamon Cheesecake

Chocolate Spice Cake

Pecan Diamonds

\$65⁺⁺ PER PERSON

Market Greens Salad

Harvest Vegetables, Red Wine Vinaigrette, Buttermilk Dressing

Roasted Brussels Sprout Salad

Pancetta, Crispy Shallots, Aged Balsamic

Merlot Braised Short Ribs

Seared Seabass

Saffron Beurre Blanc

Goat Cheese Scallop Potatoes

Cranberry, Apple, Pecan Wild Rice

Roasted Market Vegetables

Ginger Whoopie Pie

Pumpkin Cheesecake

Chocolate Butter Cookies

\$75⁺⁺ PER PERSON

Roasted Squash Soup

Walnut Crème Fraiche

Arugula and Frisee

Dried Cranberries, Roasted Butternut Squash, Goat Cheese, Caramelized Pecans, Cranberry Vinaigrette

Savoy Spinach

Blackberries, Pinenuts, Wheat Berries, Vanilla Pears, Spiced Pear Dressing

Hand Carved Prime Rib of Beef*

Cracked Pepper Jus, Creamy Horseradish

Grilled Lemon-Garlic Prawns

Parsley, Thyme

Herb Roasted Golden Potatoes

Spinach, Mushroom, Walnut Risotto

Honey and Tangerine Roasted

Heirloom Carrots

Grilled Asparagus

Pecan Pie

Pumpkin Delight

White Chocolate Cranberry Profiterole

Chocolate Butter Cookie

⁺⁺All menu items are priced per person unless otherwise noted. All prices are subject to 8.6% sales tax and 26% service charge.

*Carving chef required for additional \$200 per chef.

Dinner Buffet

\$100** PER PERSON

Market Bruschetta

Fig & Brie, Prosciutto & Arugula

Roasted Parsnip Bisque

Brown Sugar Bacon, Herbs

Harvest Grains

Cranberries, Caramelized Cipollini Onions, Delicata Squash, Watercress

Gem and Watercress Salad

Blueberries, Goat Cheese, Candied Pecans, Ciabatta Croutons, Brandied Cherry Vinaigrette

Sage Roasted Turkey Breast*

Roasted Garlic Jus, Kumquat Chutney

Seared New York Strip Loin*

Arugula Chimichurri, Tarragon Aioli

Arctic Char

Charred Citrus, Herbs

Roasted Garlic Whipped Potatoes

Harvest Corn Bread Pudding

Roasted Market Vegetables

Charred Harvest Squash

Chocolate Peppermint Tart

Caramel Apple French Cupcake

Pumpkin Cheesecake

Orange Hazelnut Opera

\$145** PER PERSON

Roasted Mushroom & Barley Soup

Imported and Domestic Cheese Board

Caramelized Figs, Arizona Honey, Crispy Lavosh

Wilcox Green Salad

Roasted Onion, Heirloom Carrots, Farmstead Cheese, Hazelnuts, Sherry Vinaigrette

Traditional Romaine Caesar Salad

Parmesan Reggiano Cheese, Garlic Croutons, Caesar Dressing

Merlot Braised Short Ribs

Pancetta Wrapped Pork Tenderloin

Cider Pommery Jus

Seared Atlantic Salmon

Tarragon Beurre Blanc

Bourbon Vanilla Whipped Sweet Potatoes

Rosemary Roasted Fingerling Potatoes

Roasted Asparagus

Lemon & Herb Charred Cauliflower

Chocolate Peppermint Tart

Caramel Apple French Cupcake

Pumpkin Cheesecake

Orange Hazelnut Opera

Chocolate Yule Log

\$175** PER PERSON

Market Bruschetta

Fig & Brie, Prosciutto & Arugula

Imported and Domestic Cheese Board

Caramelized Figs, Arizona Honey, Crispy Lavosh

Roasted Cauliflower Bisque

Arugula Chimichurri

Artisan Lettuce Salad

Pomegranate, Black Mesa Pecans, Shaved Fennel, Blood Orange Citrus Vinaigrette

Roasted Beet Salad

Shaved Granny Smith Apple, Candied Walnuts, Goat Cheese, Watercress

Herb Roasted Beef Tenderloin

Pinot Noir Glace

Roasted Tomato and Spinach Stuffed Chicken Roulade

Roasted Garlic Cream, Butter Poached Halibut, Charred Citrus

Parmesan Potato Gratin

Hatch Chile Roasted Sweet Potatoes

Roasted Harvest Vegetables

Agave Roasted Heirloom Carrots

Chocolate Peppermint Tart

Caramel Apple French Cupcake

Pumpkin Cheesecake

Orange Hazelnut Opera

Chocolate Yule Log

Roasted Pear Eggnog Cake

**All menu items are priced per person unless otherwise noted. All prices are subject to 8.6% sales tax and 26% service charge.

*Carving chef required for additional \$200 per chef.

Lunch Plated

Plated menus include house-made freshly baked breads, freshly brewed Phoenician blend Fonte coffee and decaffeinated coffee, and Barnes & Watson teas

\$45⁺⁺ PER PERSON

pre-select one item from each course

1ST COURSE

Artisan Lettuce

Roasted Grapes, Buttermilk Blue Cheese, Almonds, Shaved Red Onion, Champagne Vinaigrette

Arugula Salad

Dried Cranberries, Delicata Squash, Pumpkin Seeds, Whipped Goat Cheese, Sherry Vinaigrette

2ND COURSE

Cider Brined Chicken Breast

Herb Potato Puree, Charred Heirloom Vegetables, Roasted Cipollini Onion Jus

Pomegranate Glazed Salmon

Lemon-Thyme Risotto, Haricot Verts, Patty Pan Squash

3RD COURSE

Pecan Pie

Bourbon Sauce

Cinnamon Cheesecake

Cider Jelly, Apple Compote

\$55⁺⁺ PER PERSON

pre-select one item from each course

1ST COURSE

Purple Kale

Pomegranate, Citrus, Pumpkin Seeds, Manchego Cheese, White Balsamic Vinaigrette

Arugula and Frisee

Dried Cranberries, Roasted Butternut Squash, Goat Cheese, Caramelized Pecans, Cranberry Vinaigrette

2ND COURSE

Roasted Capon Breast

Saffron Carrot Puree, Olive Oil Poached Potatoes, Asparagus, Citrus Jus

Petite Tenderloin of Beef

Goat Cheese Potato Gratin, Market Vegetables, Peppercorn Demi Glace

3RD COURSE

Phoenician Freshly Baked

Fudge Nut Brownies

White Chocolate Peppermint Mousse, Chocolate Sauce

Apple Cranberry Pie

Cinnamon Sauce

\$65⁺⁺ PER PERSON

pre-select one item from each course

1ST COURSE

Roasted Beet

Shaved Granny Smith Apple, Candied Walnuts, Goat Cheese, Watercress

Savoy Spinach

Blackberries, Pinenuts, Wheat Berries, Vanilla Pears, Spiced Pear Dressing

Artisan Lettuce

Roasted Grapes, Buttermilk Blue Cheese, Almonds, Shaved Red Onion, Champagne Vinaigrette

2ND COURSE

Seared Strip Loin of Beef

Potato Pave, Haricot Verts, Oven Roasted Heirloom Tomatoes, Merlot Glaze

Braised Beef Short Ribs

Yukon Potato Puree, Garlic Spinach, Celery Leaf Gremolata

Seared Sea Bass

Smoked Tomato, Artichoke Risotto, Preserved Lemon Asparagus, Chardonnay Beurre Blanc

3RD COURSE

Chocolate Yule Log

Burnt Orange Sauce

Apple Crumble Cake

Calvados Cream

++All menu items are priced per person unless otherwise noted. All prices are subject to 8.6% sales tax and 26% service charge.

Dinner Plated PAGE 1

Plated menus include house-made freshly baked breads, freshly brewed Phoenician blend Fonte coffee and decaffeinated coffee, and Barnes & Watson teas

\$100** PER PERSON

pre-select one item from each course

1ST COURSE

Artisan Lettuce

Roasted Grapes, Buttermilk Blue Cheese, Almonds, Shaved Red Onion, Champagne Vinaigrette

Arugula and Frisee

Dried Cranberries, Roasted Butternut Squash, Goat Cheese, Caramelized Pecans, Cranberry Vinaigrette

Savoy Spinach

Blackberries, Pinenuts, Wheat Berries, Vanilla Pears, Spiced Pear Dressing

2ND COURSE

Roasted Capon Breast

Saffron Carrot Puree, Olive Oil Poached Potatoes, Asparagus, Citrus Jus

Petite Tenderloin of Beef

Goat Cheese Potato Gratin, Market Vegetables, Peppercorn Demi Glace

Seared Mahi Mahi

Lobster + Saffron Risotto, Haricot Verts, Herb Salad

3RD COURSE

Chocolate Praline Yule Log

Rum Spiced Mousseline, Cranberries

Roasted Sweet Potato Sponge

Cinnamon Bavarois, Burnt Marshmallow

\$150** PER PERSON

pre-select one item from each course

1ST COURSE

Purple Kale

Pomegranate, Citrus, Pumpkin Seeds, Manchego Cheese, White Balsamic Vinaigrette

Roasted Beet

Shaved Granny Smith Apple, Candied Walnuts, Goat Cheese, Watercress

Savoy Spinach

Blackberries, Pinenuts, Wheat Berries, Vanilla Pears, Spiced Pear Dressing

2ND COURSE

Braised Beef Short Ribs

Yukon Potato Puree, Garlic Spinach, Celery Leaf Gremolata

Seared Strip Loin of Beef

Potato Pave, Haricot Verts, Oven Roasted Heirloom Tomatoes, Merlot Glaze

Butter Poached Halibut

Herb Risotto, Roasted Asparagus, Oven Dried Tomatoes, Lemon Beurre Blanc

Pancetta Wrapped Pork Tenderloin

Bourbon Sweet Potatoes, Haricot Verts, Cider Pommery Jus

3RD COURSE

Pumpkin Sponge

Sea Salt Caramel Brulee, Apple Mousse

Spice Cake

Chocolate Mousse, Cranberry Compote

**All menu items are priced per person unless otherwise noted. All prices are subject to 8.6% sales tax and 26% service charge.

Dinner Plated PAGE 2

Plated menus include house-made freshly baked breads, freshly brewed Phoenician blend Fonte coffee and decaffeinated coffee, and Barnes & Watson teas

\$175⁺⁺ PER PERSON

1ST COURSE

pre-select one item

Roasted Beet

Shaved Granny Smith Apple, Candied Walnuts, Goat Cheese, Watercress

Purple Kale

Pomegranate, Citrus, Pumpkin Seeds, Manchego Cheese, White Balsamic Vinaigrette

Artisan Lettuce

Roasted Grapes, Buttermilk Blue Cheese, Almonds, Shaved Red Onion, Champagne Vinaigrette

Arugula and Frisee

Dried Cranberries, Roasted Butternut Squash, Goat Cheese, Caramelized Pecans, Cranberry Vinaigrette

Savoy Spinach

Blackberries, Pinenuts, Wheat Berries, Vanilla Pears, Spiced Pear Dressing

2ND COURSE

pre-select two items

Cider Brined Chicken Breast

Herb Potato Puree, Charred Heirloom Vegetables, Roasted Cipollini Onion Jus

Pomegranate Glazed Salmon

Lemon-Thyme Risotto, Haricot Verts, Patty Pan Squash

Petite Tenderloin of Beef

Goat Cheese Potato Gratin, Market Vegetables, Peppercorn Demi Glaze

Seared Strip Loin of Beef

Potato Pave, Haricot Verts, Oven Roasted Heirloom Tomatoes, Merlot Glaze

Braised Beef Short Ribs

Yukon Potato Puree, Garlic Spinach, Celery Leaf Gremolata

Seared Sea Bass

Smoked Tomato, Artichoke Risotto, Preserved Lemon Asparagus, Chardonnay Beurre Blanc

Braised Beef Short Ribs

Yukon Potato Puree, Garlic Spinach, Celery Leaf Gremolata

Seared Strip Loin of Beef

Potato Pave, Haricot Verts, Oven Roasted Heirloom Tomatoes, Merlot Glaze

Butter Poached Halibut

Herb Risotto, Roasted Asparagus, Oven Dried Tomatoes, Lemon Beurre Blanc

Pancetta Wrapped Pork Tenderloin

Bourbon Sweet Potatoes, Haricot Verts, Cider Pommery Jus

3RD COURSE

pre-select one item

Spice Cake

Chocolate Mousse, Cranberry Compote

Pumpkin Sponge

Sea Salt Caramel Brulee, Apple Mousse

Orange Ginger Cake

Cream Cheese Mousse, Candied Walnuts

Chocolate Peppermint Tart

Chocolate Sauce, Crushed Peppermint

++All menu items are priced per person unless otherwise noted. All prices are subject to 8.6% sales tax and 26% service charge.

Bar & Wine

SELECT BRANDS - \$14

Tito's Hand Made Vodka
Plymouth Gin
Bacardi Superior Rum
Sauza, Tres Gen Blanco Tequila
Maker's Mark Bourbon
Chivas Regal Blended Scotch Whiskey
Glenlivet 12-Year Old Scotch
Seagram's VO Canadian Whiskey

GRAND CLASS - \$17

Grand Class
Grey Goose Vodka
Tanqueray No. 10 Gin
Cruzan Single Barrel Rum
Cazadores Reposado Tequila
Woodford Reserve
Bourbon
Johnny Walker Black Scotch Whiskey
Macallan 12-Year Old Scotch Whiskey
Crown Royal Canadian Whiskey

PREMIUM BEER - \$8.50

Four Peaks Brewery (local)
Heineken (Holland)
Corona Extra (Mexico)
Stella Artois (Belgium)
Phoenix Ale, Camelback IPA (local)

DOMESTIC BEER - \$7.50

Bud Light
Coors Light
Michelob Ultra
Beck (non-alcoholic)

WINE AND MORE

Cellar Master's Selection of
Red and White Wine - **\$52 per bottle**

Still & Sparkling Mineral Water - **\$6.25**

Assorted Energy Drinks - **\$6.50**

For a complete wine list, consult your catering representative.

++All menu items are priced per person unless otherwise noted. All prices are subject to 8.6% sales tax and 26% service charge.