WELCOME TO THE PHOENICIAN TAVERN

Menus change seasonally to feature the best quality available. Vegetarian or gluten-free entrée options available with advance order.

All beverage is charged on consumption. Open bar is available through the service team.

Maximum 50 people.
Event ++: 8.6% tax and 20% gratuity applies to food & beverage charges. Room Rental Fee + tax applies for event set up. A.V., floral, décor available for order.

THE PHOENICIAN
6000 E Camelback Rd (Clubhouse) Scottsdale, AZ 85251
Restaurant Event Sales Coordinator: Antonia.Esposito@LuxuryCollection.com
480 423 2746
THE PHOENICIAN TAVERN - PRIVATE DINING

HORS D’OEUVRES  SELECT 3 – $21 PER PERSON  |  SELECT 4 – $29 PER PERSON  |  SELECT 5 – $35 PER PERSON - MAX 50 PPL
PASSED BY SERVER  |  1.5 PIECES PER PERSON OF EACH SELECTION

COLD

“B.L.T.” LETTUCE WRAP
smoked bacon, blue cheese, tomato, chive, lettuce cup

CHILLED SHRIMP
cilantro lime cocktail

TUNA POKE
avocado, tostones

SMOKED WAGYU TRI TIP BRUSCHETTA*
five onion spread, horseradish, toasted baguette

HOT

NASHVILLE HOT FRIED CHICKEN OYSTER
dill pickle chip, buttermilk ranch

GRILLED LAMB LOLLIPOP
jalapeño relish, curry mayo

KALE & ARTICHOKE BRUSCHETTA
parmesan cheese, toasted baguette

SHORT RIB EGG ROLL
sriracha dipping sauce

CRAB “TATER TOTS”
truffle thyme aioli

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
# THE PHOENICIAN TAVERN - PRIVATE DINING

## 2-COURSE PLATED LUNCH

$38 PER PERSON - MIN 12 PPL, MAX 50 PPL  
**INCLUDES ICED TEA & ICE WATER | INCLUDES CHIPS & FIRE ROASTED SALSA**

<table>
<thead>
<tr>
<th>ENTRÉES</th>
<th>DESSERT</th>
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<tr>
<td><strong>pre select 3</strong></td>
<td><strong>select one</strong></td>
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| **AZ CHICKEN COBB SALAD**  
avocado, black beans & corn, eggs, cotija cheese, red pepper ranch dressing | **CHOCOLATE STOUT CAKE**  
chocolate mousse & stout cream |
| **TURKEY BURGER**  
grilled run pineapple, sriracha mayo, mozzarella, slaw, ginger soy vinaigrette | **WARM BUTTER CAKE**  
raspberry sauce, vanilla ice cream |
| **THE PLAYERS CLUB WITH TAVERN FRIES**  
grilled chicken, bacon, guacamole, pepper jack cheese, red pepper mayo, toasted bread | |
| **WAGYU PASTRAMI**  
shaved pickles, beer mustard, toasted marble rye | |
| **TAVERN BURGER WITH TAVERN FRIES**  
prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle | |
| **BLACK BEAN BURGER WITH TAVERN FRIES**  
green chili mayo, poblano pepper, Oaxaca cheese, guacamole | |

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THE PHOENICIAN TAVERN - PRIVATE DINING

3-COURSE PLATED DINNER  $55 PER PERSON - MAX 50 PPL
INCLUDES ICED TEA & ICE WATER

STARTERS  
select one

CHOWDA
littleneck clams, smoked bacon, potatoes, herbs, Tavern crackers

PUB SALAD
mustard vinaigrette

BURRATA MOZZARELLA
V • heirloom tomatoes, charred red onion, basil, aged balsamic, toasted pine nut crumble

ENTRÉES  
select three

WOOD FIRED HALF CHICKEN
GF • roasted asparagus, whipped potatoes

STOUT BRAISED SHORT RIB
whipped potatoes, oven roasted tomato, parmesan

ROCK SHRIMP CAVATELLI PASTA
roasted peppers, asparagus lemon, garlic parsley butter

GRILLED SALMON *
GF • lemon quinoa, garlic wilted greens, red chimichurri

DESSERT  
select two

CHOCOLATE STOUT CAKE
chocolate mousse & stout cream

HOT COOKIE CUP
chocolate chip & pecan cookie, vanilla ice cream

SALTED CARAMEL CHEESECAKE
banana, whipped cream, pretzel

4-COURSE PLATED
ADD APPETIZERS "FOR THE TABLE"
$12 PER PERSON ADDITIONAL

select two

KALE & ARTICHOKE DIP
V • warm corn chips

ANCHIOTE CHICKEN NACHOS
jalapeño cheese sauce, pico de gallo, avocado, lime crema, green onion

CRAB TOTS
lump crab, lemon zest, truffle thyme mayo

NASHVILLE HOT CHICKEN BITES
buttermilk ranch

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BUFFET  
$60 PER PERSON - MIN 30 PPL, MAX 75 PPL  
SERVICE IS 90 MINUTES IN LENGTH

“HAND HELD”
select three  |  each additional $10 per person

TAVERN BURGER*  
prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle

SMOKED WAGYU TRI TIP*  
beer braised onions, horseradish cream, hoagie roll

SMOKEHOUSE BURGER*  
house blend prime beef & Neuskie's bacon, Copper City bourbon onions,  
BBQ sauce, smoked gouda

BLACK BEAN BURGER  
green chili mayo, poblano pepper, Oaxaca cheese, guacamole

THE PLAYERS CLUB  
grilled chicken, bacon, guacamole, pepper jack cheese, red pepper mayo, talera roll

CASHEW CHICKEN SALAD  
sun dried cranberries, grapes, watercress, toasted brioche bun

SALADS
select two

PUB SALAD  
mustard vinaigrette

BURRATA MOZZARELLA  
V • heirloom tomatoes, charred red onion, basil, aged balsamic, toasted pine nut crumble

SIDES
select two

TAVERN FRIES  
garlic & parmesan

SWEET POTATO FRIES  
maple Thai chili dip

MAC ‘N’ CHEESE  
V • garganelli pasta, buttered crumb topping

ROASTED ASPARAGUS  
V • lemon, olive oil

DESSERT
select two

CHOCOLATE STOUT CAKE  
chocolate mousse & stout cream

HOT COOKIE CUP  
chocolate chip & pecan cookie, vanilla ice cream

SALTED CARAMEL CHEESECAKE  
banana, whipped cream, pretzel

BUFFET  
$60 PER PERSON - MIN 30 PPL, MAX 75 PPL  
SERVICE IS 90 MINUTES IN LENGTH

“HAND HELD”
select three  |  each additional $10 per person

TAVERN BURGER*  
prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle

SMOKED WAGYU TRI TIP*  
beer braised onions, horseradish cream, hoagie roll

SMOKEHOUSE BURGER*  
house blend prime beef & Neuskie's bacon, Copper City bourbon onions,  
BBQ sauce, smoked gouda

BLACK BEAN BURGER  
green chili mayo, poblano pepper, Oaxaca cheese, guacamole

THE PLAYERS CLUB  
grilled chicken, bacon, guacamole, pepper jack cheese, red pepper mayo, talera roll

CASHEW CHICKEN SALAD  
sun dried cranberries, grapes, watercress, toasted brioche bun

SALADS
select two

PUB SALAD  
mustard vinaigrette

BURRATA MOZZARELLA  
V • heirloom tomatoes, charred red onion, basil, aged balsamic, toasted pine nut crumble

SIDES
select two

TAVERN FRIES  
garlic & parmesan

SWEET POTATO FRIES  
maple Thai chili dip

MAC ‘N’ CHEESE  
V • garganelli pasta, buttered crumb topping

ROASTED ASPARAGUS  
V • lemon, olive oil

DESSERT
select two

CHOCOLATE STOUT CAKE  
chocolate mousse & stout cream

HOT COOKIE CUP  
chocolate chip & pecan cookie, vanilla ice cream

SALTED CARAMEL CHEESECAKE  
banana, whipped cream, pretzel

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**TAVERN DINNER BUFFET**  $68 PER PERSON - MIN 30 PPL, MAX 75 PPL  
SERVICE IS 90 MINUTES IN LENGTH

**SALADS**

**PUB SALAD**  mustard vinaigrette

**B.L.T. WEDGE**  
wedges of lettuce, smoked heirloom tomato, red onion, pork belly, blue cheese dressing

**BURRATA MOZZARELLA**  
V • heirloom tomatoes, charred red onion, basil, aged balsamic, toasted pine nut crumble

**ENTRÉES**  
select two  |  each additional $12 per person

**STOUT BRAISED SHORT RIB**

**WOOD FIRED HALF CHICKEN**

**GRILLED SALMON**  
red chimichurri

**SIDES**  
select three

**MAC N CHEESE**  
V • garganelli pasta, buttered crumb topping

**WHIPPED YUKON POTATOES**  
butter, parsley

**ROASTED ASPARAGUS**  
lemon, olive oil

**BUTTERED GREEN BEANS**  
toasted almonds

**DESSERT**

**CHOCOLATE STOUT CAKE**  
chocolate mousse & stout cream

**SALTED CARAMEL CHEESECAKE**  
banana, whipped cream, pretzel

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# THE PHOENICIAN TAVERN - PRIVATE DINING

## GOLF BUFFET
$35 PER PERSON - MIN 16 PPL, MAX 75 PPL
INCLUDES ICED TEA & ICE WATER | SERVICE IS 90 MINUTES IN LENGTH

### ENTRÉES
*select two*  
*additional 3rd option $10 per person*
- ALL BEEF HOT DOGS
- BEEF BURGERS*
- GRILLED CHICKEN BREAST

### SIDES
- MIXED GREENS SALAD  
  cherry tomatoes, cucumber, carrot  
  ranch dressing, mustard vinaigrette
- POTATO SALAD  
  bacon, grain mustard
- INDIVIDUAL BAGS OF KETTLE CHIPS

### ACCOMPANIMENTS
- SWISS CHEESE
- CHEDDAR CHEESE
- AMERICAN CHEESE
- LETTUCE
- TOMATOES
- RED ONION
- PICKLES
- MUSTARD
- KETCHUP
- RELISH
- MAYO

- additional accompaniments
- $3 each per person

- SLICED AVOCADO
- SMOKED BACON
- CARAMELIZED ONIONS
- BACON KRAUT

### DESSERTS
*select one*
- FRESH BAKED COOKIES
- DARK CHOCOLATE BROWNIES

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