

## BREAKFAST BUFFETS

includes fresh brewed regular & decaffeinated coffee, iced tea & hot tea

### Traditional Continental

fresh whole fruit, individual yogurt, granola bars, sliced bread and bagels, butter, cream cheese, orange juice

### Robust Continental

fresh whole fruit and berries, yogurt-granola parfait, fresh bakery assortment, butter, cream cheese and jam, cold cereal and milk, orange juice, cranberry juice

### All American Breakfast

fresh fruit and berries platter, assorted bakery items with butter and jams scrambled farm eggs, breakfast potatoes, bacon, pork sausage, orange juice, cranberry juice

### Lodge Brunch

fresh fruit and berries platter, fresh bakery assortment with butter, cream cheese and jams, warm cheese blintz with blueberry sauce, omelet station\*, french toast with berry compote and whipped cream, bacon, sausage, seasonal vegetables, green salad bar, orange juice, cranberry juice

\*omelet station requires Chef Attendant +\$

### The Sereno

fresh fruit and berries platter, fresh bakery assortment with butter, cream cheese and jams, smoked salmon with bagels, capers, cream cheese, red onion, hard-boiled egg; bacon, sausage, breakfast potatoes, scrambled eggs, CHOOSE ONE (1) buttermilk pancakes OR french toast with maple syrup; orange juice, cranberry juice

### Breakfast Enhancements

Omelet Station, Breakfast Sandwiches, BYO Oatmeal Bar, etc. ask your Event Sales Manager for details and pricing.



## LUNCH BUFFETS

includes fresh brewed iced tea, hot tea, regular & decaffeinated coffee

### Soup & Salad Bar

CHOOSE ONE (1) chicken noodle soup OR tomato bisque, iceberg lettuce baby spinach, romaine, grilled chicken breast, tomatoes, cucumber, avocado, olives, carrots, dried cranberries, red onion, bacon, croutons, blue cheese crumbles, cheddar cheese, assorted dressings  
\*additional soup options may be added for an additional fee.

### The Deli

oven roasted turkey breast, black forest ham, roast beef, tuna salad tomatoes, red onion, pickle spears, pepperoncini, butter lettuce, house made chips, pasta salad, sliced cheddar, swiss and pepperjack cheeses, mayonnaise, yellow mustard, dijon mustard, sourdough, whole wheat, marbles rye, cookies and brownies

### Taco Station

CHOOSE TWO (2) carne asada, chicken, pork, shrimp; flour and corn tortillas, tortilla chips, charro beans, mexican rice, salsa, pico de gallo, limes, onions, cilantro, queso fresco, cabbage, grilled jalapenos, mexican crema, bunuelos with mexican chocolate and whipped cream  
\*additional meat options may be added for an additional fee.

### Backyard Barbecue

loaded potato salad, house salad with assorted dressings, beef burgers grilled chicken breast, bratwurst, tomatoes, onions, pickle spears, pepperoncini, butter lettuce, sauerkraut, mayonnaise, yellow mustard, ketchup, dijon mustard, relish, cheddar, swiss and pepperjack cheeses, assorted buns CHOOSE ONE (1) apple pie or seasonal cobbler

### Lunch Enhancements

Macaroni & Cheese Bar, Mashed Potato Bar, Carving Stations, etc. ask your Event Sales Manager for details and pricing.



# EVENTS + CATERING

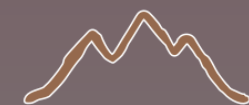


## BAR & BEVERAGES

Please contact your Event Sales Manager for pricing and details.

## DESSERT SELECTIONS

Please contact your Event Sales Manager for details or vendor recommendations.



**MOUNTAIN HOUSE LODGE**

- AT SERENO CANYON -

23860 N. 125th Place Scottsdale, AZ 85255

480.699.4274

[www.mountainhouselodgeatserenocanyon.com](http://www.mountainhouselodgeatserenocanyon.com)

Prices are subject to change without notice. Prices are per person and do not include 8.06% sales tax or 24% service charge

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## HORS D'OEUVRES

Hors d'oeuvres are priced per 50 pieces. Selections can be prepared for tray-passing or display, unless otherwise noted.

- Mozzarella-Tomato Bites
- Bruschetta
- Crudite Cups
- Caprese Crostini
- Bacon Wrapped Dates
- Brie Stuffed Figs
- Poke Spoons
- Brussels Sprouts with Bacon Jam
- Fried-Stuffed Castelvetrano Olives
- Apple & Brie Spoons
- Tempura Shrimp Skewers
- \*Tray Passed Cheeseburger Sliders
- \*Tray Passed Hot Chicken Sliders
- Coconut Shrimp
- \*Tray Passed Whiskey Burger Sliders
- Mini Aguachile Tostadas
- Pancetta Wrapped Peaches
- Charcuterie Cones
- Caviar-Creme Fraiche Tartlets
- Oven Charred Oysters
- \*Tray Passed Colorado Lamb Chops

## APPETIZER DISPLAYS

Displayed appetizers are priced per person. A minimum of 25 persons/orders per selection is required.

- Crudite + Hummus Table
- Aguachile Display
- Charcuterie Grazing Table
- Assorted Flatbreads

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## DINNER SELECTIONS

served family style. entree counts + meal cards required.  
add \$ per person for buffet service.

## SALADS

includes dinner rolls and butter

choose one (1) option for group; additional salad options may be added for an additional fee.

### Classic Caesar

sweet gem romaine, toasted torn bread, house made caesar dressing, shaved parmesan cheese

### Miniature Wedge

iceberg, pork belly, heirloom tomatoes, smoked blue cheese crumbles, balsamic glaze, house made blue cheese dressing

### MHL Bowl

baby kale, roasted brussels sprouts, dried cranberries, pistachio crumbs, green onions, apple-pear, toasted torn bread, tossed in house made honey mustard dressing

### Heirloom Tomato Ricotta

heirloom tomatoes, house made lemon ricotta cheese, micro arugula, grilled stone fruit, sea salt, balsamic glaze

## STARCHES

choose one (1) option for group; additional starch options may be added for an additional fee.

### Boursin Mashed Potatoes

### Saffron Rice Pilaf

### Roasted Pee Wee Potatoes

### Sweet Potato Casserole

### Goat Cheese Risotto

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## VEGETABLES

choose one (1) option for group; additional vegetable options may be added for an additional fee.

### Roasted Root Vegetables

### Honey Citrus Glazed Carrots

### Oven Roasted Asparagus

### Brussels Sprouts roasted or maple glazed

### Vegetable Medley zucchini, carrots, squash

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## ENTREE PROTEINS

entree selections are limited to two (2) choices, plus a vegetarian or vegan option

## BEEF

Flat Iron

Tenderloin

Espresso Rubbed New York Strip

Braised Short Ribs

## PORK

Tenderloin

Pork Chop

## POULTRY

Grilled Breast

Bone-In Baked

## SEAFOOD

Prawn

Garlic Honey Glazed Salmon

Alaskan Halibut and Artichoke  
Tomato Ragu

## VEGAN/VEGETARIAN

Bolognese

Trumpet Mushroom "Scallops"

## SPECIALTY

Duck

Lamb

Venison

Quail

Surf & Turf

## SAUCES

Choose one sauce per protein. Optional.

Chicken Veloute

Beef Jus

Chimichurri

Horseradish Cream

Red Wine Demi

Bearnaise

Lemon Caper

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