

HARBOR ROOM

Catering Menu



HAVASU SPRINGS
Weddings

Catering

Hors D' Oeuvres



BIG BOARD GRAZING TABLE

Assortment of Four Deli Meats, Three Cheeses, Four Vegetables, Green Olives, Pepperoncinis, Two to Three Fresh Berries and Fruit, Three to Four Nuts and Three to Four Dipping Sauces

\$5 per person (1 Hour Unlimited; Extra \$75 Per 1/2 HR and \$375 minimum)

NACHO BAR

Seasoned Ground Beef, Nacho Cheese Sauce, Sour Cream, Salsa, Jalapeños, Tomatoes, Black Olives, Diced Onion

\$5 per person

COLD (Price per 50 pieces)

Smoked Salmon & Cream Cheese Pate on Cucumber Slice \$150

Bruschetta with Tomato, Basil, & Red Onion in a Balsamic Reduction \$150

Caprese Skewers: Basil, Salami, Fresh Mozzarella, Cherry Tomato \$200

Seared Sesame Tuna Points with Ginger & Wasabi Relish \$200

Jumbo Shrimp Cocktail \$200

16" Cheese, Meat, and Vegetable Tray \$80

HOT (Price per 50 pieces)

Asparagus & Asiago Pastry Bites \$150

Swedish Meatballs (also available in BBQ or Italian) \$60

Teriyaki Chicken Skewers \$150

Buffalo Wings \$175

Spanakopita Points (Spinach and Cheese filled Pastry) \$150

Coconut Shrimp with Mango Pineapple Salsa \$200

Crab & Shrimp Stuffed Mushrooms \$200

Bacon Wrapped Scallops \$200

Pot Stickers (Pork) \$150

Themed Buffets



Caribbean Beach \$45 Select Two Entrées | \$50 Select Three Entrées

Island Volcano Salad & Luau Lava Rolls

Hawaiian Fire Blackened Fish, Jamaican Jerk Chicken, Rip Tide Bacon Wrapped Scallops, or Tiki Teriyaki Ribs or Steak

Surfboard Veggies and Waikiki Cinnamon Yam Mash or Polynesian Tropical Rice
Piece of Key Lime Tart - add \$3

Italian Feast \$45 Select Two Entrées | \$50 Select Three Entrées

Garden Salad & Garlic Rolls

Chicken Alfredo, Chicken Parmesan, Chicken Marsala, or Steak Italiano Style
Roasted Chef's Vegetables, Grilled Asparagus [seasonal]

Tiramisu - add \$3

Mexican Fiesta \$43 Select Two Entrées | \$48 Select Three Entrées

Southwest Salad & Garlic Rolls

Tortilla Chips with Freshly Made Guacamole & Salsa, Spanish Rice

Black Beans w/ Cotija Cheese, Warm Flour Tortillas, Flash Fried Corn Tortillas

Seasoned Steak Strips, Seasoned Chicken Breast Strips, Blackened Tilapia Filets

Toppings: Sautéed Onions & Peppers, Diced Tomatoes, Sour Cream, Shredded

Lettuce, Shredded Cheddar Cheese, Jalapeño Peppers and more

Raspberry Stuffed Churros, Cinnamon Crispas - add \$3

Pricing is based per person.

Themed Buffets



All American \$33 Select Two Entrées | Full Buffet \$43

Nacho Chips & Salsa with Chili, Cheese, & Jalapeños

Stadium Style Hot Dogs With All the Fixings, Hot Delicious Hamburgers & Cheeseburgers, Buffalo Chicken Wings Creamy Coleslaw, Potato Chips, Granny's Old-Tyme Potato Salad

Chocolate Brownies - add \$3

Country BBQ \$45 Select Two Entrées | \$50 Select Three Entrées

Crispy Garden Salad & Corn Bread Muffins

BBQ Chicken, BBQ Ribs, or Bourbon BBQ Top Sirloin

Sweet Potato Wedges, Corn on the Cob, Mac n' Cheese, BBQ Ranch Baked Beans, Creamy Coleslaw

Giant Otis Spunkmeyer Chocolate Chip Cookies - add \$3

Louisiana Cajun \$45 Select Two Entrées | \$50 Select Three Entrées

Garden Salad & Garlic Rolls

Polly-Wog Pot-Stickers, YA-YA Bayou Creamy N'Awlins Style Chicken, Mac n' Cheese [Crawfish optional], JACK DANIEL'S Glazed Ribeye Steaks, Blackened Chicken Breasts, Chicken & Andouille Sausage Gumbo or Springs Shrimp Creole with Dirty Rice

"TNT" Vegetables, Mix of Roasted Red Peppers, Green Beans & Mushrooms

Thick Slice of Chocolate Cake - add \$3

Custom Buffet Dinners

Dinner Entrées

*Includes Dinner Rolls, Dinner Salad, Chef's Vegetables, and Potato/Rice
(Caesar Salad, Spinach Salad, Bleu Cheese Wedge-add \$4)*

\$45 Select Two Entrées | \$50 Select Three Entrées

Roasted Chicken Quarters (Lightly Seasoned, Lemon Herb, or BBQ)
Grilled "3" Pepper Pork Chops (Plain, Jamaican Jerk, or BBQ)
Chicken Marsala
Chicken Parmesan
Lemon Buttered Herb Chicken
Teriyaki Chicken Breast with Grilled Pineapple
St. Louis-Style BBQ Ribs

\$50 Select Two Entrées | \$55 Select Three Entrées

Grilled Salmon with Raspberry Chipotle Glaze
Stuffed Salmon with Sautéed Garlic Spinach Filling
Blackened Mahi Mahi or Blackened Salmon
6-oz. Ribeye Steak with Bacon Wrapped Shrimp Skewers
8-oz. New York Strip Steak
Garlic Parmesan Crusted Halibut with Shrimp Scampi
Springs Prime Rib Carving Buffet (Carving station set up fee-\$100)

\$55 Select Two Entrées | \$60 Select Three Entrées

Bourbon Glazed Beef-n-Bird (6-oz Sirloin/6-oz Breast)
Blackened Prime Rib with Cajun Cream Shrimp
Garlic Parmesan Crusted Halibut with Shrimp Scampi
Petite Surf & Turf (6-oz. Filet & 5-oz. Lobster Tail)

Maximum (3) Main Entrées per event
(2) vegetable choice options (add \$3)
(2) potato or rice choice options (add \$3)

Pricing is based per person.



Custom Plated

Dinner Entrées

Includes Dinner Rolls, Dinner Salad, Chef's Vegetables, and Potato/Rice (Caesar Salad, Spinach Salad, Bleu Cheese Wedge -add \$4)

\$55 Select Two Entrées

- Roasted Chicken Quarters (Lightly Seasoned, Lemon Herb, or BBQ)
- Grilled "3" Pepper Pork Chops (Plain, Jamaican Jerk, or BBQ)
- Chicken Marsala
- Chicken Parmesan
- Lemon Buttered Herb Chicken
- Teriyaki Chicken Breast with Grilled Pineapple

\$60 Select Two Entrées

- Grilled Salmon with Raspberry Chipotle Glaze
- Stuffed Salmon with Sautéed Garlic Spinach Filling
- Blackened Mahi Mahi or Blackened Salmon
- 6-oz. Ribeye Steak with Bacon Wrapped Shrimp Skewers
- 8-oz. New York Strip Steak
- Garlic Parmesan Crusted Halibut with Shrimp Scampi
- Springs Prime Rib Carving Buffet (Carving station set up fee-\$100)

\$70 Select Two Entrées

- Bourbon Glazed Beef-n-Bird (6-oz. Sirloin/6-oz. Breast)
- Blackened Prime Rib with Cajun Cream Shrimp
- 8-oz. Bacon-Wrapped Filet Mignon
- Garlic Parmesan Crusted Halibut with Shrimp Scampi
- Petite Surf & Turf (6-oz. Filet & 5-oz. Lobster Tail)

Any menu can be custom designed and priced for your convenience. Gluten-free and vegetarian options available.

Pricing is based per person.



Bar Options

Option 1: Set Tab Amount

- (Example) #1 \$1500, then cash bar
- (Example) #2 \$1500 & \$325 Domestic Draft, then cash bar
- (Example) #3 \$1500 Beer & Wine Only, then cash bar

Option 2: Host Bar by Bottle

- Call Liqueur \$125 per bottle (Includes all mixers & misc.)
- Keg Beer Premium / Import \$350 per ½ keg/\$200 per ¼ keg
- Keg Beer Domestic \$325 per ½ keg/\$175 per ¼ keg
- Bottle Beer \$4 Domestic/\$5 Import & Premium
- House Wine \$7 glass/\$28 bottle (750 ml)



Option 3: Signature Batch Drinks

- Pre-made recipe of your choice in 2.5 gallon batches
- One Main Liqueur \$175
(Ex. Margarita, Cosmopolitan, Lake Cruz, Manhattan)
- Two Main Liqueurs or Premium Liqueur \$200
(Ex. Black Russian, Attitude Adjustment, Long Island Tea, Patron Margarita)

Option 4: No Host Bar or Cash Bar

Priced accordingly per Havasu Springs Resort pricing at The Springs Dining

Option 5: Open Bar

Priced per event based on number of hours, guests and alcohol selection

Coffee Set Up \$30 Per Airpot, Unlimited \$85, Biscotti \$2.50 ea., Cookies \$1.50 ea.

Champagne Toast \$7 Per Person (Glass Flutes)



For more information on Havasu Springs
Resort's Catering Menu please contact:

Norm Nowak | Food & Beverage Director

Email: norm@havasusprings.com

Office: 928.667.4593

Cell: 928.208.7122

www.Havasusprings.com

