

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

\$6 per person (1 Hour Unlimited; Extra \$75 Per 1/2 HR and \$500 minimum)

NACHO BAR

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

\$6 per person

LATE NIGHT GOURMET PRETZEL TABLE

Three Varieties of Pretzels, Warm Beer Cheese Dip, Sweet & Hot Mustard Dip, Creamy Tex-Mex Dip, Chocolate & Peanut Butter Crème Dip

\$6 per person

COLD (Price per 50 pieces)

Smoked Salmon & Cream Cheese Pate on Cucumber Slice \$175

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 \$225

Jumbo Shrimp Cocktail \$225

16" Cheese, Meat, and Vegetable Tray \$125

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 \$225

Crab & Shrimp Stuffed Mushrooms \$225

Bacon Wrapped Scallops \$225

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

Pricing is based per person.

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)

\$60 Select Two Entrées | \$65 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

Each additional side dish \$3 per guest

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
- *\$1,000 minimum. There are no refunds on pre paid bar tabs.

Option 2: Host Bar by Bottle

- Call Liquour \$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 Liquor \$175
(Ex. Margarita, Cosmopolitan, Lake Cruzer, Manhattan)
- Two Main Liquors or Premium Liquor \$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 Bar will be stocked with general selections. Customization is available at an additional cost.

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 \$8 Per Person (Glass Flutes)



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

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