**ARIZONA'S ORIGINAL STEAKHOUSE** 

## Banquet Menu



EST 1947

ARIZONA'S ORIGINAL STEAKHOUSE

Banquet Menu

\$80 Per Person Tax and Gratuity Excluded

> — Salads — Pre-Select (1) One

HOUSE SALAD

Orange Balsamic Vinaigrette

CAESAR SALAD Shaved Parmesan

**WESTERN WEDGE**Tomatoes, Bacon, Pickled Onions, Baked Goat Cheese, Garlic Ranch

— Entrées

Pre-Select No More Than (3) Three

(Groups of 50 or more must Pre-Select (1) One Item)

8 oz. FILET MIGNON

12 oz. NEW YORK STRIP

12 oz. RIBEYE

HERB ROASTED CHICKEN

Madeira Mushroom Pan Sauce

SKILLET SALMON

Lemon Butter Sauce

All Steak Entrées served with Whiskey Peppercorn Demi-Glace All Entrées accompanied by Garlic Whipped Potatoes, Roasted Asparagus and Baby Carrots, Biscuits with Honey Butter

Dessert —

Pre-Select (1) One

**CHOCOLATE MOUSSE** 

Raspberry Sauce, Fresh Berries, Mint

**BLUEBERRY COBBLER** 

Vanilla Ice Cream

**LEMON TART** 

Lemon Scented Whipped Cream

**PECAN PIE** 

Bourbon Caramel Sauce, Candied Pecans

RED VELVET CHEESECAKE

COFFEE, ICED TEA & SODA INCLUDED

**ARIZONA'S ORIGINAL STEAKHOUSE** 

### =Banquet Options=

— *Appetizers* — Pre-Select (1) One

#### PLATED APPETIZERS

CLASSIC SHRIMP COCKTAIL (3)\$18	LOBSTER BISQUE \$10
CRAB CAKE\$24 Mixed Greens, Housemade Remoulade, Lemon	WILD BOAR & \$22 VENISON SAUSAGE Apple-Cranberry Chutney

#### ASSORTED APPETIZER BUFFET Pre-Select (3) Three or More

BAKED BRIE EN CROUTE \$8	GRILLED VEGETABLE PLATTER \$8
WITH CANDIED ALMONDS	ITALIAN SALAMI AND\$8
SALT AND PEPPER CALAMARI \$10	IMPORTED CHEESE TRAY
·	
BURRATA CAPRESE\$10	STOCKYARDS MEATBALLS \$8
CRAB CAKE \$12	SPINACH AND ARTICHOKE DIP \$8
SEAFOOD TOWER MP	·
Poached Shrimp, Snow Crab, Claws Oysters	

#### — Menu Enhancements Pre-Select for Group

PARMESAN POTATOES	ROASTED YUKON POTATOES \$8 Fresh Garlic, Rosemary	8
LOBSTER TAIL 5 OZ MP	SHRIMP BY THE PIECE \$6 Scampi or Cocktail	6

GRILLED VEGETABLE AND TOFU KABOBS

**PASTA PRIMAVERA** 

GRILLED MISO GLAZED PORTABELLA STACK

ARIZONA'S ORIGINAL STEAKHOUSE

## Entree Pairngs

Salads Pre-Select (1) One

#### **HOUSE SALAD**

Orange Balsamic Vinaigrette

#### CAESAR SALAD

Shaved Parmesan

#### **WESTERN WEDGE**

Tomatoes, Bacon, Pickled Onions, Baked Goat Cheese, Garlic Ranch

Pre-Select (1) One

5 oz. FILET MIGNON & SOUTHWESTERN SHRIMP SCAMPI......\$80

5 oz. FILET MIGNON & HERB ROASTED CHICKEN......\$80

5 oz. FILET MIGNON & SKILLET SALMON......\$80

5 oz. FILET MIGNON & LOBSTER TAIL.....MP

All Steak Entrées served with Whiskey Peppercorn Demi-Glace

All Entrées accompanied by Garlic Whipped Potatoes, Roasted Asparagus and Baby Carrots, Biscuits with Honey Butter

Dessert —

Pre-Select (1) One

#### **CHOCOLATE MOUSSE**

Raspberry Sauce, Fresh Berries, Mint

#### **BLUEBERRY COBBLER**

Vanilla Ice Cream

#### **LEMON TART**

Lemon Scented Whipped Cream

#### **PECAN PIE**

Bourbon Caramel Sauce, Candied Pecans

#### RED VELVET CHEESECAKE

#### COFFEE, ICED TEA & SODA INCLUDED

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Lunch	Manu —	
Start	iers ———	
Pre-Select (1) One		
CUP OF TENDERLOIN CHILI\$7.00	CLASSIC SHRIMP COCKTAIL (3) \$18.00	
CUP OF STOCKYARDS STEAK SOUP or SOUP OF THE DAY	HOUSE SALAD	
Sandw	iches ———	
NEW YORK STEAK SANDWICH\$34.00	HALF POUND STEAK BURGER \$22.00 Grilled Onions and Cheddar Cheese	
Above sandwicher your choice of Potential Steaks & Pre-Select No More	ato Salad or Fries  Entrées ————	
8 oz FILET MIGNON \$51.00	SKILLET SALMON\$34.00	
5 OZ FILET MIGNON \$40.00	Lemon Butter Sauce	
8 oz NEW YORK STRIP\$34.00  All Steak Entrées served with Whiskey Peppercorn Demi-Glace	HERB ROASTED \$24.00 CHICKEN BREAST Madeira Mushroom Pan Sauce	
All Entrées accompanied by Garlic Whipped Pota Biscuits with Ho		
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Pre-Select (		
CHOCOLATE MOUSSE	BLUEBERRY COBBLER\$10.00 Vanilla Ice Cream	
LEMON TART\$8.00 Lemon Scented Whipped Cream	PECAN PIE\$10.00 Bourbon Caramel Sauce, Candied Pecans	

COFFEE, ICED TEA & SODA INCLUDED

RED VELVET CHEESECAKE.....\$10.00

ARIZONA'S ORIGINAL STEAKHOUSE

Banquet Rooms

### Cattleman's Room



### Rose Room



### The Saloon



### Gold Coast Room





#### ARIZONA'S ORIGINAL STEAKHOUSE

## =Banquet Guidelines

A signed Banquet Event Order and Credit Card Authorization are required to guarantee your event.

We offer three, four and five course menus. Banquets of 21 or more are required to order from the Banquet Menus. A pre-selected menu will be provided if a group increases to 21 or more guests and a menu has not been selected.

Guarantees for attendance are required 72 hours prior to your scheduled event. Charges are based on the guarantee number provided unless the attendance is greater. Adjustments to the guarantee are not accepted once the number is provided. If a guarantee number is not provided, we will charge based on the expected number of guests on the Banquet Event Order.

- Local Sales Tax and a gratuity of 22% will be added to all Banquets.
- One check is provided. We do not offer separate checks for groups.

Seating for large parties is at the discretion of the restaurant, unless you have arranged private dining. Groups of 17 or more will require a minimum of two tables. We will make every effort to accommodate seating requests; however without a private reservation we cannot guarantee seating. Public Addresses and Audio-Visual presentations must be approved by the Stockyards Special Events Manager. Some of our private dining spaces do have sound restrictions. Cocktails receptions prior to dinner do require private space or can be arranged in our 1889 Saloon.

Full payment is required upon conclusion of your event. We do not offer direct billing.