



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.TheSpringsDining.com



Harbor Room Catering Menu

Hors D' Oeuvres

COLD: (Price per 50 pieces)

- ~Smoked Salmon & Cream Cheese Pate on Cucumber Slice \$100
- ~Bruschetta with Tomato, Basil, & Red Onion in a Balsamic Reduction \$100
- ~Caprese Skewers: Basil, Salami, Fresh Mozzarella, Cherry Tomato \$150
- ~Seared Sesame Tuna Points with Ginger & Wasabi Relish \$150

HOT: (Price per 50 pieces)

- ~Asparagus & Asiago Pastry Bites \$125
- ~Raspberry & Almond Baked Brie Bites \$125
- ~Swedish Meatballs (also available in BBQ or Italian) \$50
- ~Teriyaki Chicken Skewers \$100
- ~Buffalo Wings \$150
- ~Spanakopita Points (Spinach and Cheese filled Pastry) \$100
- ~Coconut Shrimp with Mango Pineapple Salsa \$150
- ~Crab & Shrimp Stuffed Mushrooms \$150
- ~Bacon Wrapped Scallops \$150
- ~Pot Stickers (Pork) \$125

PLATTERS: (Price per 50 pieces)

- ~Big Board (2'x 3') Butcher Block with Sliced Salami Sliced Cajun Turkey, Swiss, Cheddar, Gouda, Assorted Crackers, Grapes, Pecans, Deli Mustard Dip, & Artichoke Spinach Spread (Feeds approx. #100 guests) \$350
- ~Jumbo Shrimp Cocktail \$175
- ~Fresh Fruit Platter (Feeds approx. #50 guests) \$135
- ~Fresh Vegetable Platter (Feeds approx. #50 guests) \$135

Miscellaneous Food & Services

Springs Giant Breakfast Buffet \$18

- ~Scrambled Eggs, South West Scrambled Eggs
- ~Biscuits & Gravy, Bacon, Sausage, Country Potatoes, Fresh Fruit, Cottage Cheese, Muffins or Pastries, OJ & Coffee Set Up

Springs Continental Breakfast Buffet \$14

- ~Muffins, Pastries, Cottage Cheese
- ~Fresh Fruit Mix, Yogurt, Cereal, OJ & Coffee Set Up

Coffee Set Up \$100

- ~Coffee Set Up-\$25 per Airpot (Serves #15) Unlimited-\$100

Cookies \$1 ea. / Biscotti \$2 ea.

Champagne Toast

- ~\$5 Per Person (Glass Flutes)

Cake Cutting

- ~\$25

Bar Options

Option 1: Set Tab Amount

- (Example) #1 \$1500, then cash bar
- (Example) #2 \$1500 & \$200 Draft Keg, then cash bar
- (Example) #3 \$1500 Beer & Wine Only, then cash bar

Option 2: Host Bar by Bottle

- Call Liquor \$125 per bottle (Includes all mixers & misc.)
- Keg Beer Premium / Import \$ 225 per ½ keg/\$125 per ¼ keg
- Keg Beer Domestic \$ 200 per ½ keg/\$100 per ¼ keg
- Bottle Beer \$ 3.50 Domestic/\$ 4.50 Import & Premium
- Wine \$ 5.00 glass/\$20 bottle (750 ml)

Option 3: Host Bar

Domestic Draft, Bottle Beer, House Wine, & Well liquor, Soda

- (Includes all mixers & misc.)
- #75-100 guests \$1000 per hour (4-hr minimum)
- #101-150 guests \$1500 per hour (4-hr minimum)
- #151-225 guests \$2500 per hour (4-hr minimum)

Premium Draft, Bottle Beer, Premium Wine, & Call liquor, Soda

- (Includes all mixers & misc.)
- #75-100 guests \$1250 per hour (4-hr minimum)
- #101-150 guests \$1850 per hour (4-hr minimum)
- #151-225 guests \$2800 per hour (4-hr minimum)

Option 4: No Host Bar or Cash Bar

Priced accordingly per Havasu Springs Resort pricing at The Springs Dining.

Buffet Luncheons (11AM-3PM)

Lunch Entrée Choice Levels Below

Includes:
(one) Chef Vegetable
(one) Potato/Rice

Cold Salads (Italian, Spiral Pasta, 3-Cheese Tortellini, Potato, Coleslaw, or Ham & Pea)

\$18 - Select One

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

(Boneless White Chicken Breast on above entrees)

(Add second main entrée from here or below for additional \$2)

\$25 - Select One

- ~Grilled Salmon with raspberry Chipotle Glaze
- ~Stuffed Salmon with sautéed Garlic Spinach Filling
- ~Blackened Mahi Mahi, or Blackened Salmon
- ~C.A.B. 6-oz. Sirloin Steak

(Add second main entrée from here or above for additional \$2)

Maximum (3) Main Entrées per event

(2) vegetable choice options (add \$1)

(2) potato, or rice choice options (add \$1)

Pricing is based per person.

Plated Dinner Entrees

Includes Dinner Rolls, Dinner Salad, Chef Vegetable, and Potato/Rice

(Caesar Salad, Spinach Salad, Bleu Cheese Wedge add \$2)

\$28 - Select One

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

(Boneless white chicken breast on above entrees)

\$33 - Select One

- ~Grilled Salmon with Raspberry Chipotle Glaze
- ~Stuffed Salmon with Sautéed Garlic Spinach Filling
- ~Blackened Mahi Mahi, or Blackened Salmon

\$38 - Select One

- ~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-\$75)

\$40 - Select One

- ~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
- ~SPRINGS Prime Rib Carving Buffet (Carving station set up fee-\$75)
- ~Petite Surf & Turf (6-oz. Filet & 5-oz. Lobster Tail)

Any menu can be custom designed and priced for your convenience.

Pricing is based per person.

Buffet Dinners

Includes Dinner Rolls, Dinner Salad, Chef Vegetable, and Potato/Rice

(Caesar Salad, Spinach Salad, Bleu Cheese Wedge-add \$2)

\$28 - Select One

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

(Boneless white chicken breast on above entrees)

\$32 - Select One

- ~Grilled Salmon with Raspberry Chipotle Glaze
- ~Stuffed Salmon with Sautéed Garlic Spinach Filling
- ~Blackened Mahi Mahi, or Blackened Salmon

\$37 - Select One

- ~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-\$75)

\$38 - Select One

- ~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
- ~SPRINGS Prime Rib Carving Buffet (Carving station set up fee-\$75)
- ~Petite Surf & Turf (6-oz. Filet & 5-oz. Lobster Tail)

Maximum (3) Main Entrées per event

(2) vegetable choice options (add \$1)

(2) potato, or rice choice options (add \$1)

Pricing is based per person.

Themed Buffets \$23-\$35

All American \$23

- ~Nacho Chips & Salsa with Chili, Cheese, & Jalapeños
- ~Stadium Style Hot Dogs With All the Fixings, Hot Delicious Hamburgers & Cheeseburgers
- ~Creamy Coleslaw, Potato Chips, Granny's Old-Tyme Potato Salad, Apple Cobbler or Turnovers

Country BBQ \$28

- ~Crispy Garden Salad with Cool Ranch Dressing, Corn Bread Muffins
- ~BBQ Chicken, BBQ Ribs, Baked Sweet Potatoes, Corn on the Cob, BBQ Baked Ranch Beans, Creamy Coleslaw
- ~Giant Otis Spunkmeyer Chocolate Chip Cookies

Louisiana Cajun \$30

- ~Polly-Wog Pot-Stickers, YA-YA Bayou Creamy N'Awlins Style
- ~Mac N Cheese [Crawfish optional],
- ~[Choose two entrees] JACK DANIEL'S Glazed Ribeye Sliders, Blackened Chicken Sliders, or Springs Shrimp Creole with Dirty Rice and "TNT" Vegetables
- ~Mix of Roasted Red Peppers, Green Beans & Mushrooms, Thick Slice of Chocolate Cake

Caribbean Beach \$30

- ~Island Volcano Salad, Luau Lava Rolls, Seared Ahi Tuna Platter
- ~[Choose two entrees] Big Kahuna Fish Kabobs, Hawaiian Fire Chicken, Rip Tide Bacon Wrapped Scallops, or Tiki Steak Skewers with Surfboard Veggies and Waikiki Cinnamon Yam Mash
- ~Polynesian Tropical Rice, Slice of Mango Mousse Cake

Italian Feast \$27

- ~Caesar Salad, Garlic Rolls, Anti-Pasta Platter
- ~[Choose two entrees] Chicken Alfredo, Chicken Parmesan, Chicken Marsala, or Steak Italiano Style
- ~Roasted Chef's Vegetables, Grilled Asparagus [seasonal]
- ~Tiramisu

Mexican Fiesta \$25

- ~Tortilla Chips with Freshly Made Guacamole & Salsa, Spanish Rice
- ~Black Beans w/ Cojita Cheese, Warm Flour Tortillas, Flash Fried Corn Tortillas
- ~[Choose two entrees] 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
- ~Raspberry Stuffed Churros, Cinnamon Crispas

Pricing is based per person.