

# HARBOR ROOM

Catering Menu



HAVASU  SPRINGS  
Resort

# Catering

## Hors D' Oeuvres



### BIG BOARD GRAZING TABLE

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

*Up to 150 Guests \$375, Over 150 Guests \$425*

### 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

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

Jumbo Shrimp Cocktail \$175

Fresh Fruit Platter (Feeds approx. #50 guests) \$135

Fresh Vegetable Platter (Feeds approx. #50 guests) \$135

# 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 Chocolate Brownies - add \$1

## Country BBQ \$30

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 - add \$1

## Louisiana Cajun \$30 - Select 2

Polly-Wog Pot-Stickers, YA-YA Bayou Creamy N'Awlins Style Mac N Cheese [Crawfish optional] 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 - add \$1

*Pricing is based per person.*



# Themed Buffets

\$23-\$35



## Caribbean Beach \$30 - Select 2

Island Volcano Salad, Luau Lava Rolls, Seared Ahi Tuna Platter  
Hawaiian Fire Blackened Fish, Jamican Jerk Chicken, Rip Tide Bacon Wrapped  
Scallops, or Tiki Teriyaki Steak, with Surfboard Veggies and Waikiki Cinnamon  
Yam Mash or Polynesian Tropical Rice  
Slice of Mango Mousse Cake - add \$1

## Italian Feast \$30 - Select 2

Garden Salad & Garlic Rolls  
Chicken Alfredo, Chicken Parmesan, Chicken Marsala, or Steak Italiano Style  
Roasted Chef's Vegetables, Grilled Asparagus [seasonal]  
Tiramisu - add \$1

## Mexican Fiesta \$28 - Select 2

Tortilla Chips with Freshly Made Guacamole & Salsa, Spanish Rice  
Black Beans w/ Cojita 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 \$1

*Pricing is based per person.*

# Custom Buffet Dinners

## Dinner Entrees

*Includes Dinner Rolls, Dinner Salad, Chef's Vegetables, and Potato/Rice (Caesar Salad, Spinach Salad, Bleu Cheese Wedge-add \$2)*

### \$30 - Select Two

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

### \$37 - Select Two

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-\$75)

### \$40 - Select Two

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 \$1)**

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

*Pricing is based per person.*

# Custom Plated

## Dinner Entrees

*Includes Dinner Rolls, Dinner Salad, Chef's Vegetables and Potato/Rice  
(Caesar Salad, Spinach Salad, Bleu Cheese Wedge -add \$2)*

### \$31 - Select Two

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

### \$38 - Select Two

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-\$75)

### \$45 - Select Two

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 & \$250 Draft Keg, then cash bar
- (Example) #3 \$1500 Beer & Wine Only, then cash bar

## Option 2: Host Bar by Bottle

- Call Liquour \$125 per bottle (Includes all mixers & misc.)
- Keg Beer Premium / Import \$275 per ½ keg/\$175 per ¼ keg
- Keg Beer Domestic \$250 per ½ keg/\$150 per ¼ keg
- Bottle Beer \$3.50 Domestic/\$4.50 Import & Premium
- House Wine \$6.00 glass/\$25 bottle (750 ml)



## Option 3: Signature Batch Drinks

- Pre-made recipe of your choice in 2.5 gallon batches
- One Main Liquor \$135  
*(Ex. Margarita, Cosmopolitan, Lake Cruzer, Manhattan)*
- Two Main Liquors or Premium Liquor \$160  
*(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.

### **Host Bar by the hour** option available by request

- Coffee Set Up \$25 Per Airpot, Unlimited \$75, Biscotti \$2 ea., Cookies \$1 ea.
- Champagne Toast \$5 Per Person *(Glass Flutes)*
- Cake Cutting \$35 Cut & Served at Cake Table





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

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