

An outdoor wedding banquet menu cover featuring a scenic view of a grassy terrace with tables and chairs. The tables are set with white linens, glassware, and floral centerpieces. The chairs are wooden with white seat cushions. In the background, there are mountains and a clear sky. Two strings of warm white string lights are visible in the foreground, hanging from a tree on the left. The overall atmosphere is romantic and elegant.

# WEDDING BANQUET MENU

**ADERO**<sup>®</sup>

SCOTTSDALE

THE WEDDING YOU'VE ALWAYS DREAMED OF,  
IN AN INTIMATE DESERT SETTING YOU WON'T BELIEVE.





## PLATED DINNERS

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### Tier One—\$139 per person

Includes complimentary sparkling wine toast, bread rolls, coffee, and tea with dinner service.

#### HORS D'OEUVRES | PICK 3

**Smoked Salmon Crostini**

*Cream Cheese, Roasted Tomato Relish*

**Chicken Almond Skewer**

*Almond Crusted Chicken, Lemon Aioli*

**Tomato & Basil Relish**

*Basil, Balsamic Glaze, Crostini*

**Stuffed Mushrooms**

*Spinach, Parmesan*

**Chicken Satay**

*Sweet Chili Sauce*

**Cucumber Shrimp Remoulade**

*Cucumber Coins, Poached Shrimp,  
Vegetable Aioli*

#### SALADS | CHOICE OF 1

**Mixed Green Salad**

*Olives, Blistered Tomatoes, Cucumbers,  
Red Wine Vinaigrette*

**Organic Field Lettuce**

*Egg, Radish, Cherry Tomato, Sweet Corn, Pepitas,  
Beluga Lentils, Avocado, Balsamic Vinaigrette*

**Traditional Caesar**

*Torn Croutons, Romaine, Treviso, Parmesan*

#### ENTRÉES | CHOICE OF 2

**Smoked Center Cut Pork Chop**

*White Bean Cassoulet, Braised Mustard Greens*

**Farmer's Pasta**

*Pesto, Sun Dried Tomato, Asparagus, Arugula,  
Smoked Almonds, White Sauce, Shaved Parmesan*

**Grilled Salmon**

*Meyer Lemon Aioli, Rice Pilaf, Bok Choy,  
Ginger, Bacon*

**Grilled Chicken Breast**

*White Cheddar Mash, French Beans,  
Honey Thyme Drizzle*

**Demi-Glace Ribeye**

*Roasted Fingerling Potatoes, Broccolini*

#### WEDDING CAKE

*(Provided by preferred vendor)*



## PLATED DINNERS

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### Tier Two—\$149 per person

Includes complimentary sparkling wine toast, bread rolls, coffee, and tea with dinner service.

#### HORS D'OEUVRES | PICK 4

**Seared Tuna Wonton**

*Wasabi Cream, Radish, Cilantro*

**Tenderloin Crostini**

*Balsamic Onion, Blue Cheese*

**Stuffed Mushrooms**

*Sausage, Parmesan*

**Stuffed Dates**

*Goat Cheese, Bacon*

**Hummus**

*Crostini, Cucumber & Olive Relish*

#### SALADS | CHOICE OF 1

**Traditional Caesar**

*Torn Croutons, Romaine, Treviso, Parmesan*

**Grilled Pear**

*Treviso, Kale, Crispy Prosciutto, Walnuts,  
Blue Cheese, Sherry Vinaigrette*

**White Bean and Roasted Vegetable**

*Grilled Gem Lettuce, Cannellini Beans, Cauliflower,  
Carrots, Cherry Tomatoes, Lemon Dressing*

#### ENTRÉES | CHOICE OF 2

**Dijon Herb Trout**

*Creamed Potatoes, Buttered Leeks,  
Baby Carrots, Carrot Nage*

**Seafood Pasta**

*Mussels, Scallops, Shrimp, Spinach, Tomatoes,  
Roasted Garlic, White Wine, Chili Flakes, Basil,  
Shaved Parmesan*

**Bistro Style Strip Loin**

*Blistered Tomatoes, Torn Basil, Garlic Chips, Shallot  
Mustard Greens, Cherry Balsamic, EVOO, Sea Salt*

**Braised Short Rib**

*Creamy Parmesan Polenta, Baby Vegetables,  
Chanterelle Mushrooms, Demi-Glace*

**Crab Stuffed Salmon**

*Lemon Picatta Sauce, Asparagus*

#### WEDDING CAKE

*(Provided by preferred vendor)*



## PLATED DINNERS

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### Tier Three—\$159 per person

Includes complimentary sparkling wine toast, bread rolls, coffee, and tea with dinner service.

#### HORS D'OEUVRES | PICK 5

**Crispy Shrimp Wonton**

*Cream Cheese, Ginger Aioli, Green Onion*

**Lamb Lolli Pop**

*Single Bone Lambchop, Demi-Glace*

**Jumbo Lump Crab**

*Lemon Meyer Aioli*

**Beef Skewer**

*Chipotle Aioli, Micro Cilantro*

**Short Rib Wonton**

*Gruyère, Horseradish Cream*

**Tuna Tartare Spoon**

*Cucumber, Green Onion*

**Goat Cheese Bruschetta**

*Goat Cheese, Figs, Tomato Jam*

#### SALADS | CHOICE OF 1

**Traditional Caesar**

*Torn Croutons, Romaine, Treviso, Parmesan*

**Beet & Watercress**

*Grapefruit, Avocado, Organic Beets,  
Shaved Fennel, Champagne Vinaigrette*

#### ENTRÉES | CHOICE OF 2

**Sea Scallops**

*Seafood Risotto, Crispy Leeks, Romesco,  
Chive Oil, Saba*

**Braised Lamb Shank**

*Potato Artichoke Ragout, Olive Garlic, Mint,  
Demi-Glace, Gremolada*

**Sesame Crusted Ahi**

*Tomato Sherry Vinaigrette, Sesame,  
Bok Choy, Chinese Rice*

**Surf & Turf**

*Filet Oscar, Crab Meat, Béarnaise, Asparagus,  
Roasted Red Pepper, White Cheddar Mashed Potatoes*

#### WEDDING CAKE

*(Provided by preferred vendor)*



## PLATED DINNERS

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### Wedding Buffet—\$145 per person

Includes complimentary sparkling wine toast, bread rolls, coffee, and tea with dinner service.

#### HORS D'OEUVRES

##### Charcuterie Display

*Assortment of Meats, Cheeses,  
Fresh and Dried Fruit*

#### SALADS

##### Traditional Caesar

*Torn Croutons, Romaine, Treviso,  
Parmesan*

##### Garden Salad

*Blistered Tomatoes, Cucumbers,  
Onion, Mustard Vinaigrette*

#### ENTRÉES | CHOICE OF 3

Airline Chicken

Chicken Marsala

Corvina Sea Bass

Grilled Salmon

Prime Rib Carving Station

*(Requires Chef Attendance Fee)*

#### WEDDING CAKE

*(Provided by preferred vendor)*

#### SIDES | CHOICE OF 3

Seasonal Vegetables

Ratatouille

Flourish Brussel Sprouts

White Cheddar Mash



## LIBATION PACKAGES

### Select\*

First Hour: \$18 Per Person  
 \$15 Per Person Each  
 Additional Hour  
 (Two Hour Minimum)

#### SPIRITS

Pinnacle Vodka  
 Pinnacle Gin  
 1800 Silver Tequila  
 Flor de Cana Rum  
 Johnnie Walker Red Scotch  
 Four Roses Bourbon  
 Redemption Whiskey

#### BEER

Budweiser  
 Bud Light  
 Miller Light  
 Corona  
 Coors Light  
 Non-Alcoholic Beer

#### WINE

Tom Gore Chardonnay  
 Tom Gore Cabernet  
 Da Luca Prosecco

### Premier\*

First Hour: \$20 Per Person  
 \$17 Per Person Each  
 Additional Hour  
 (Two Hour Minimum)

#### SPIRITS

Ketel One Vodka  
 Ketel One Citroen Vodka  
 Bombay Sapphire Gin  
 Bacardi Rum  
 Maker's Mark Bourbon  
 Patron Silver Tequila  
 Johnnie Walker Black Scotch  
 Jack Daniel's Whiskey

#### BEER

Fat Tire  
 Heineken  
 Blue Moon  
 Modelo Especial  
 Miller Lite  
 Non-Alcoholic Beer

#### WINE

Napa Cellars Chardonnay  
 Napa Cellars Cabernet  
 Chateau St. Michelle Sparkling

### Non-Alcoholic\*

Under 21  
 \$10 Per Person Per Hour

Ask about our additional selection of beer and wine to customize your package based on preferences and availability.

*\*Bartender fee is applicable per bar. One bartender is required for every 75 guests.*



SCOTTSDALE

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