



3213 East Camelback Road Phoenix Arizona 85018
602.955.8100 ♦ Fax 602.955.8181 ♦ tarbells.com

HORS D'OEUVRES

PASSED OR DISPLAYED

\$6.50 each, per person

- Mini Fish Taco with Avocado Mousse
- Grilled NY Strip on Peppered Crostini with Caramelized Onion and Bleu Cheese
- Spicy Ahi Tuna Spoons with cucumber-horseradish mignonette
- Mini Buratta on Crostini
- Grilled Vegetable Tapenade on Endive with Sea Salt
- Miniature Crab Cakes with Remoulade
- Lime Marinated Shrimp with Salsa Verde
- Smoked Salmon on Cucumber Chip with Tarragon Crème Fraîche
- Wild Mushroom Crostini
- Vegetarian Beggars' Purse
- Mini Meatball with Shaved Parmigiano-Reggiano
- Cucumber Crisp with Goat Cheese and Mint
- Mini Tostadas with Chicken, Shrimp, or Pork
- Grilled Lamb Lollipops with Mint Chimichurri

DISPLAYED ONLY

Prices Shown Are Per Person

- Artisan Cheese & Charcuterie Board – 10
- Domestic and imported cheeses, fruit, crackers, cured meats, savory jams, house-pickled veggies
- Cheese Board Only – 8
- "Beyond Prime" Carpaccio with Parmigiano-Reggiano – 6
- Grilled Flatbread with Hummus, Tapenade and Salsa Verde – 6
- Hand-Crafted Bruschetta with Assorted Chef's Toppings – 6
- Fresh Seasonal Fruit Platter with Yogurt Dipping Sauce - 7
- Smoked Salmon Platter with Crispy Capers and Hard-boiled Egg – 8
- Chilled Jumbo Shrimp with House-Made Cocktail Sauce – 10
- Salsa Bar with House-Made Pico de Gallo, Guacamole, Con Queso, Tortilla Chips - 6
- Grilled Seasonal Vegetable Platter – 6



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PLATED MENU OPTIONS

Four Course Menu - \$90 Per Person

Three Course Menu - \$72 Per Person

Passed Hors d'Oeuvres Reception – Add \$13.00 Per Person – Select 2 from Menu on Page 1

First Course – Select One

Wood Oven Roasted Wild Mushrooms with Local Tarragon
Baked Oysters with Shallots, Butter, and House-Made Sausage
Hamachi Crudo with Cucumber and Fresh Herb Salad
Citrus Cured Sashimi Grade Tuna
Ahi Tuna Tartare with Horseradish Mignonette and Avocado Mousse

Second Course – Select One

Chopped Salad with Fresh Local Veggies and Seasonal Dressing
Warm "Bacon Candy" Salad with Soft Boiled Egg and Black Pepper Vinaigrette
Farmer's Market Salad and Fines Herbes Dressing with Roasted Vegetables
Beet Salad with Meyer Lemon/Poppy Seed Vin and Crow's Dairy Goat Cheese
Chilled Lobster Salad with Orange Vinaigrette
Poached Maine Lobster with Avocado Mousse and Citrus Vinaigrette
Jumbo Lump Crab Cake with Apple-Arugula Salad

Third Course – Select One, or up to Two for "Choice Of"

Grilled Scottish Salmon with Molasses-Lime Glaze
Seasonal Very Fresh Fish - Chef's Preparation
Seared Ahi Tuna
Pan-Seared Jumbo Shrimp with Lemon Caper Sauce
Roast Loin of Pork Brined in Juniper
Slow-Braised Short Ribs
Mark's Famous Spaghetti and Meatballs with house-made organic tomato marinara
Slow Roasted Scotch Beef with Velvet Demi-Glace
Whole Barolo-Poached Beef Tenderloin
Coffee-Glazed Beef Tenderloin Fillets
Prime Rib Roast
Grilled Angus Beef NY Strip with Demi-Glace

Side – Select One

Roasted Green Beans with Sea Salt
Maple Caraway Carrots
Wood Fired Brussels Sprouts with Bacon
Buttermilk Mashed Potatoes
Potatoes Au Gratin with Comté Cheese (A Tarbell's Classic)
Roasted Red Potatoes
Mark's Mom's Mac n Cheese
Roasted Butternut Squash with Apples
Creamy Polenta



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Dessert – Select One

Our Beloved Chocolate Mousse with Freshly Whipped Cream
Southern Bread Pudding with Kentucky Bourbon Sauce
Classic Tarte Tatin with Crème Fraîche
Coconut Cream Pie
Carrot Cake with Cream Cheese Frosting
Seasonal Berries with Lemon Curd
Freshly Baked Cookies, Brownies, and Blondies
Strawberry Shortcake with Freshly Whipped Cream (Seasonal)

SPECIALTY WINE DINNERS

A custom menu will be created for you and paired with wines selected to compliment the menu. Wines are at Tarbell's discretion and will always be premium, exciting choices that will make your dinner party unique and intriguing!

Four Course - \$150 Per Person

Five Course - \$200 Per Person

Six Course - \$250 Per Person

~ Add a Reception with Sparkling Wine and Passed Hors d'Oeuvres for \$30 Per Person ~

DISPLAY (BUFFET) OPTIONS

We Provide Staffed Buffets with Plate Service, But You May Request Self-Serve If You Prefer.

Salads

\$7 Per Person, Per Selection

Baby Tuscan Kale Caesar Salad
Organic Field Green Salad with Seasonal Vinaigrette
Local Roasted Beet Salad with Crow's Dairy Goat Cheese
Farmer's Market Vegetables with Caramelized Shallot/Sherry Vinaigrette

Entrees

\$22 Per Person, Per Selection.

Roasted Strip Steak with Demi-Glace
Grilled Scottish Salmon with Molasses Lime Glaze



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DISPLAY (BUFFET) OPTIONS CONTINUED - Entrees

Stuffed Pork Tenderloin with Apple Mustard Glaze
Pulled Pork with Mole
Tar's Scotch Beef with Demi-Glace
Lollipop Lamb Chops with Minted Lamb Jus
Mark's Famous Spaghetti & Meatballs with house-made organic marinara
Matt's Sunday Meatloaf
Braised Beef Short Ribs
Thick Cut Pork Chops with Bourbon-Brown Sugar Glaze
Grilled Chicken with Lemon Caper Butter
Cioppino - Blend of the Freshest Vegetables and Seafood Available
Chicken Chiliquiles

Sliders

\$15 Per Person - Select Up To Three Varieties

Scotch Beef with Horseradish Cream and Au Jus
Lamb Burgers with Mint Aioli and Feta Cheese
American Classic Burger with Secret Sauce and Traditional Fixings
Mini Meatball with Shaved Parmigiano-Reggiano and Marinara Sauce
Sloppy Joe with American Cheese
Chicken Salad with Fresh Herbs
Grilled Farmer's Market Vegetable with Arugula Pesto
BLT with Organic Tomato
Braised Shredded Lamb with Mint Yogurt Sauce

Taco Bar

\$18 Per Person - Select Up To Three Varieties

Taco Bar includes handmade corn tortillas, shredded cabbage, chili sauce, Cotija cheese and our house-made salsa verde.

Chipotle Marinated Chicken
Grilled Rock Shrimp
Seasoned Marinated Tofu
Slow Roasted Pork al Pastor with Charred Pineapple and Guajillo Chiles
Beef Barbacoa with toasted chilies and cumin

Action Stations

Stations require additional staffing and rentals.
Prices Shown Are Per Person

Bikini Station: Hot Crisp Mini Sandwiches Cooked to Order - Assorted Combinations Available - 12

Stir Fry Station: Made To Order Stir Fry with Beef, Chicken and Shrimp Options - 18

Risotto Bar: Made to Order Risottos - 14

Carving Station: Select Prime Rib Roast or Roast Loin of Pork - 20

Seafood Station: Assorted Fresh Seafood on Ice with House-Made Sauces - 30



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DISPLAY (BUFFET) OPTIONS CONTINUED

Sides

\$6 Per Person, Per Selection

Roasted Green Beans with Sea Salt
Maple Caraway Carrots
Wood Fired Brussels Sprouts with Bacon
Buttermilk Mashed Potatoes
Roasted Red Potatoes
Roasted Baby Bakers
Mark's Mom's Mac n Cheese
Roasted Butternut Squash with Apples
Roasted Broccoli with White Cheddar Sauce
Creamy Polenta

Desserts

\$8 Per Person, Per Selection

The Beloved Chocolate Mousse with Freshly Whipped Cream
Southern Bread Pudding with Kentucky Bourbon Sauce
Classic Tarte Tatin with Crème Fraîche
Coconut Cream Pie
Carrot Cake with Cream Cheese Frosting
Seasonal Berries with Lemon Curd
Freshly Baked Cookies, Brownies, and Blondies
Strawberry Shortcake with Freshly Whipped Cream (Seasonal)

Miniature Desserts

\$12 Per Person - Select Up To Three Varieties

Our Beloved Chocolate Mousse with Freshly Whipped Cream
Carrot Cake Squares with Cream Cheese Frosting
Cheesecake Bites with Rosemary Caramel Sauce
Lemon Tartlets with Freshly Whipped Cream
Bread Pudding "Spoons" with Kentucky Bourbon Sauce

Extras

Prices Shown Are Per Person

House-Made Kennebec Potato Chips with Dill Dip - 4
Crunchy Baked Kale Chips with Parmesan - 4
Crispy Chickpeas with Lemon and Parmesan - 4
Grilled Flatbreads with Hummus - 5
Fresh Tortilla Chips with House-made Salsa Verde - 4
Seasonal Fresh Fruit – 7





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WINE TASTINGS

Wine Tastings may be arranged in The Wine Store space. Prices will vary based on the wines selected, the style of the Tasting, rental glassware that may be required, and your staffing needs. Staffing needs (see explanation of Staffing Costs on page 7) will be dependent on the size of your group, the number of wines you select, and whether or not you will serve food.

An **INFORMAL** Tasting will be set up somewhat like a cocktail party, with guests tasting wines without a specific agenda or collateral materials. A qualified staff member will talk briefly about the wine(s) as they are served. There is no additional fee for an Informal Tasting.

A **FORMAL** Tasting will be a seated event, with tasting placemats, pre-poured wines, and educational collateral. A staff member will lead the guests through a structured step-by-step tasting. There is a \$250 fee (in addition to costs noted above) for a Formal Tasting. Existing seating in The Wine Store can accommodate 10 guests for a Formal Tasting.

For more than 10 guests it will be necessary to rent table(s) and chairs.

You may add a **TASTING WHEEL** to a Formal Tasting for an additional \$25.00 per person. A Tasting Wheel is composed of small portions of five foods that highlight the interaction of food and wine in a Tasting.



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FOOD AND BEVERAGE

All of our food is freshly hand prepared at Tarbell's or The Tavern restaurant using the same impeccable ingredients we serve to our restaurant guests. We use organic, local, and sustainable products as much as is possible. Our seafood is flown in, primarily from the East Coast, and is always the best that we can source. We are equally particular about the poultry and meats that we use; our steaks, for example, are hand-selected and aged especially for us. All meat, fish, and poultry is hand cut on site to ensure freshness and to meet our exacting standards. In fact, we're so diligent about using only the best that some of the items listed in this menu may not be available at all times.

We can accommodate many different requests. Please don't hesitate to ask for something you don't see here, or to customize something you do. We are able to accommodate most dietary restrictions.

We are happy to recommend beverage pairings for your event.
You may also purchase Wine and Beer through our venue The Wine Store.

STAFFING AND FEES

At Your Location

In order to provide you with the level of service that Tarbell's is known for, we will recommend the number of culinary and service personnel you will need for your event's set up and the type of menu you've selected. Our staff is \$35 per person, per hour. Two hours are allotted prior to and after your event for prep and load in, then clean up and load out. Thus the average event fee is for 8 to 9 hours. Our staff will arrive in uniform, and will leave your home immaculate. We use our own culinary and service employees, who have been carefully trained to deliver the experience for which Mark Tarbell has earned more than 75 awards since opening Tarbell's in 1994.

We can provide a full bar set up to assist in serving your alcohol. The fee for this service is \$6.00 per person. It includes garnishes such as olives and freshly cut fruit, mixers such as tonics and sodas, as well as ice, cocktail straws, and black paper cocktail napkins.

While we provide a full service catered experience we are not a "catering company" and as such, it is necessary for us to rent items such as tables, chairs, linens, silver, china and glass. We use a reputable third party and bill you as a direct pass-through. We do not charge additional handling fees or mark-ups.

There is a 20% Special Event Fee applied to the food, beverage, and labor portion of your event. This is a standard industry charge covering operations such as production, equipment, auxiliary labor (culinary and administrative), insurance, and other overhead expenses. It will be retained by Tarbell's and is not a tip or a gratuity for service staff. Their wages will be included in the Cost Proposal given to you and while you are always free to give an additional gratuity, it is not expected.

At Our Location

If we assign your event designated Server(s) who will therefore be unable to collect gratuities as they normally do, we will charge you Catering Staff rates as outlined above. If the Server(s) attend to your group while still covering other tables, we will add a 20% gratuity to your food and beverage.

If we are able to accommodate your event with tables, chairs, linens, glassware, plates and cutlery available in house we will do so. If it's necessary for us to rent any or all of these items we will bill you as outlined above.

The Special Event Fee is also applied to events held at our location.