

AT SECRET GARDEN

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PRIVATE DINING & EVENT MENUS

The Private Dining Facilities at The House at Secret Garden

The Urban Barn

A unique indoor venue located in the original barn owned by Walter R. Strong on the beautiful estate at The Secret Garden, located at 24th Street and Baseline Road in Phoenix, Arizona. This charming facility boasts an authentic rustic atmosphere, complete with gleaming wood tables, barstools and chairs bringing modern touches of elegance to the urban environment. Complete with its own tin-topped bar, outdoor patio, and a private restroom facility, The Urban Barn is the perfect venue for a cocktail party, casual meeting, or an exclusive dinner.

Seating for 50 guests.

Reception for 60 guests.

For exclusive use of The Urban Barn:

\$1,000 Minimum in Food and Beverage Lunch – Monday–Saturday.

\$1,500 Minimum in Food and Beverage Dinner Monday–Thursday.

\$2,000 minimum in Food and Beverage Dinner Friday–Saturday.

The Sun Room and The Sun Room Patio

A sun-filled private dining room within the restaurant at The House at Secret Garden. Surrounded by abundant light and charm, the original French doors leading into the room can be closed off for total seclusion. A delightful outdoor garden-style private patio is located off of the Sun Room and provides additional seating.

Seating for a minimum of 12 guests, and a maximum of 16 guests in The Sun Room.

Seating for a minimum of 15 guests, and a maximum of 31 guests combined, when using both The Sun Room and The Sun Room Patio.

For exclusive use of The Sun Room and The Sun Room Patio:

\$500 Minimum in Food and Beverage Lunch – Monday–Saturday.

\$1,000 Minimum in Food and Beverage Dinner -- Monday–Saturday.

Pre-set Menus are Required for Parties of 12 Guests, or More.

Hors d'oeuvres

(Before Dinner Appetizers to be Combined with a Full Menu)

Appetizers

Select Three (not including Cheese Board)

\$13.95 per person ++

Bruschetta

*Grilled Focaccia with Black Mesa Ranch Goat Cheese,
Marinated Cherry Tomatoes, Basil and Red Pepper Flakes*

Polenta Fries with House Dipping Sauce

Golden Polenta Fries Served with Hand Made Aioli

Golden and Chioggia Beet Skewers

Twice Cooked Organic Beets Drizzled with Local Honey Dressing

Smoked Brisket Sliders

3 sliders with arugala, grilled onions, tomatoes and white cheddar

Sweet Potato Planks

Sweet Potato Skins with Crème Fraîche, Scallions and Pancetta Wheels

Sautéed Pork Belly

Pork Belly Medallions with Pistachios, Basil,

Dried Figs and Queen Creek Aged Balsamic

\$6.00++additional charge per person

Flash Fried Shrimp Crusted with Anson Mills Grits

Jumbo Shrimp in Crispy Grits with a Street Corn Dipping Sauce

\$6.00++additional charge per person

Artisan and Farmstead Cheese Board

Select Three

\$6.00 per person ++

Salemville Blue • Black Mesa Ranch Goat Cheese

Life in Provence Double Cream Brie

VaccheRosse Parmigiano Reggiano

Black Mesa Ranch Feta

Prairie Breeze White Cheddar

Coffee, Tea or Iced Tea

++ Tax of 9.3% and a 20% Service Charge will be added

“The House Menu”
Three Course Pre-Set Menu with No Options

Salad

Field Greens with Fresh Herbs Tossed in Balsamic Vinaigrette & Parmesan

Entrée

Lemon Grilled Chicken

*Sage and Lemon Marinated Grilled Chicken with
Smashed Potatoes and Fried Rosemary*

Dessert

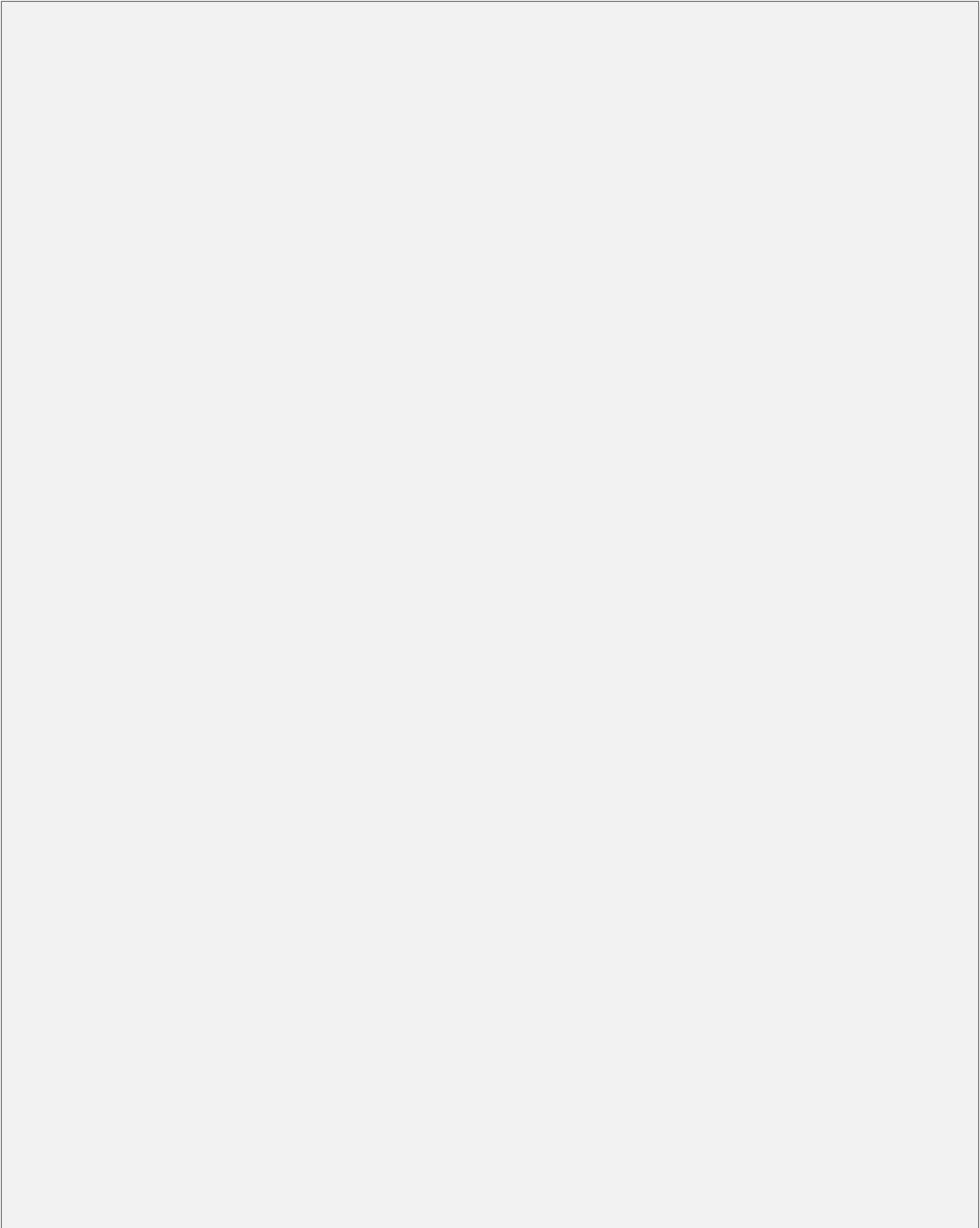
Chocolate Cloud Cake

With House Made Fleur de Sel Caramel and a Cloud of Sweetened Whipped Cream

Coffee, Tea or Iced Tea

\$30.00 per person ++

++ Tax of 9.3%, and a 20% Service Charge will be added.



“The Classic Menu”

Three Course Pre-Set Menu with Options

Choice of Soup or Salad:

Chef Seasonal Soup

Utilizing Local and Seasonal Ingredients

or

Field Green Salad

Organic Greens with Fresh Herbs Tossed in Balsamic Vinaigrette and Parmesan

Choice of Entrée:

“House Dinner Plates”

Pork Scaloppini

*Spicy Heirloom Cherry Tomato Sauce Topped with Parmesan
and Garnished Fennel and Arugula Salad*

or

Lemon Grilled Chicken

*Sage and Lemon Marinated Grilled Chicken with
Smashed Potatoes and Fried Rosemary*

Choice of Dessert:

Dried Berry Bread Pudding

Tart Cherry, Figs, Almonds with Crow's Dairy Goat Milk Pecan Gelato and Bourbon Maple Anglaise

or

Chocolate Cloud Cake

With House Made Fleur de Sel Caramel and a Cloud of Sweetened Whipped Cream

Coffee, Tea or Iced Tea

\$35.00 per person ++

++ Tax of 9.3% and a 20% Service Charge will be added.

“The South Mountain Menu”
Three Course Pre-Set Menu with Options

Choice of Soup or Salad:

Chef Seasonal Soup

Utilizing Local and Seasonal Ingredients
Or

Beet Goat Cheese Salad

*Golden & Chioggia Beets with Crushed Walnuts, Shallots,
Basil and Greens with Desert Blossom Honey Dressing*

Choice of Entrée:

“House Dinner Plates”

Lemon Grilled Chicken

*Sage and Lemon Marinated Grilled Chicken with
Smashed Potatoes and Fried Rosemary*
or

Osso Bucco

*Braised Veal Shank with Tomato Sauce and Mirepoix Served with
Garden Herb Gremolata*

Choice of Dessert:

Dried Berry Bread Pudding

Tart Cherry, Figs, Almonds with Crow’s Dairy Goat Milk Pecan Gelato and Bourbon Maple Anglaise
or

Chocolate Cloud Cake

With House Made Fleur de Sel Caramel and a Cloud of Sweetened Whipped Cream

Coffee, Tea or Iced Tea

\$40.00 per person ++

++ Tax of 9.3% and a 20% Service Charge will be added.

“The Chef’s Menu”

Four Course Pre-Set Menu with Options

First Course – Choice of Soup or Salad:

Chef Seasonal Soup

Utilizing Local and Seasonal Ingredients

or

Beet Goat Cheese Salad

*Golden & Chioggia Beets with Crushed Walnuts, Shallots,
Basil and Greens with Desert Blossom Honey Dressing*

Second Course – Choice of:

Local and Organic Veggies “Scampi” Style

Grilled Focaccia with Seasonal Veggies and Black Mesa

or

Bowl of Mussels with Grilled Bread

White Wine Steamed Mussels with Butter, Cherry Tomatoes & Shallots

Third Course – Choice of:

House Dinner Plates

Pan Seared Diver Scallops

*Carrot Puree, Citrus, Candied Zest, Arugula and
Blood Orange Vinaigrette*

or

Osso Bucco

*Braised Veal Shank with Tomato Sauce and Mirepoix Served with
Garden Herb Gremolata*

Choice of Dessert:

Caribbean Sweet Potato Cake

Spiced Whipped Cream, Pistachios, Fleur de Sel Caramel and Vanilla Ice Cream

or

Dried Berry Bread Pudding

Tart Cherry, Figs, Almonds with Crow’s Dairy Goat Milk Pecan Gelato and Bourbon Maple Anglaise

Coffee, Tea or Iced Tea

\$49.00 per person ++

++ Tax of 9.3% and a 20% Service Charge will be added.

Dinner Stations

(Served Buffet Style)

Station 1

Seasonal Soup

With Locally Grown Ingredients

Seasonal Bruschetta

Grilled Focaccia with Seasonal Veggies and Black Mesa Ranch Goat Cheese

Sweet Potato Planks

Sweet Potato Skins with Crème Fraîche, Scallions and Pancetta Wheels

Station 2

Beet and Goat Cheese Salad

*Golden and Chioggia Beets with Crushed Walnuts, Shallots, Basil and Greens
with Desert Blossom Honey Dressing*

Braised Short Ribs

Served with Whipped Potatoes and Roasted Carrots

Station 3

Flash Fried Shrimp Crusted with Anson Mills Grits

Jumbo Shrimp in Crispy Grits with a Street Corn Dipping Sauce

Hand Made "Seasonal" Arancini

Chef's Selection

Station 4

Chocolate Cloud Cake

*Served with Buttercream Frosting, Chocolate Sauce, Candied Coconut and Fleur de
Sel Caramel*

Coffee Station

Organic Coffee Station

Coffee, Decaffeinated Organic Coffee offered with Cream and French Sugar Cubes

\$55.00++

++ Tax of 9.3% and a 20% Service Charge will be added.