

CACTUS & SAGE

Chef-Driven Group Dining Experience

Minimum: 6 guests

Includes: Private Chef • Food • Service • Clean Up

Service Style: Family-Style — 2 Cold Starters • 2 Entrees • 2 Sides • 1 Dessert

MENU 1 — “SCOTTSDALE CHILL”

Bright • Luxe • Poolside Energy

\$100 per person

Cold Items

- *Citrus Burrata & Melon Salad* — local honey, mint, pink peppercorn, pistachio dust
- *Chilled Crab Toast* — brioche rounds, lemon aioli, micro celery

Entrees

- *Miso-Glazed Salmon* — yuzu beurre blanc, sesame crisp
- *Charred Steak Tagliata* — arugula, shaved parmesan, black garlic vinaigrette

Sides

- *Roasted Corn & Avocado Salad* — chili-lime crema, cotija
- *Truffle Fingerling Potatoes* — fresh herbs, sea salt

Dessert

- *Mini Key Lime Cheesecakes* — graham crumble, torched meringue
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MENU 2 — “MIDNIGHT BBQ”

Elevated Smokehouse • Backyard Vibes

\$125 per person

Cold Items

- *Whiskey Peach Caprese* — heirloom tomato, burrata, basil oil
- *Smoked Shrimp Ceviche Cups* — cucumber, cilantro, charred lime

Entrees

- *Coffee-Cocoa Rubbed Short Ribs* — bourbon glaze, crispy shallots

- *Honey-Harissa Grilled Chicken* — labneh drizzle, mint gremolata

Sides

- *Grilled Street Corn Salad* — cotija, aioli, chili dust
- *Sweet Potato Mash* — maple-brown butter

Dessert

- *Campfire Chocolate Pot de Crème* — smoked salt, brûléed marshmallow
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MENU 3 — “DESERT AFTER DARK”

Bold • Trendy • Modern Southwest

\$150 per person

Cold Items

- *Ahi Tuna Nachos* — wonton crisps, avocado mousse, wasabi crema
- *Compressed Watermelon Salad* — feta snow, tajin, lime pearls

Entrees

- *Tequila-Lime Grilled Shrimp* — roasted corn purée, micro cilantro
- *Cactus-Smoked NY Strip* — chipotle demi, charred scallion

Sides

- *Elote Risotto* — cotija, lime zest, chili oil
- *Blistered Shishito Peppers* — sesame crunch, togarashi

Dessert

- *Mexican Hot Chocolate Mousse* — cinnamon crumble, chili whip
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MENU 4 — “THE VIBE SUPPER”

Artful • Coastal • Instagram-Ready

\$175 per person

Cold Items

- *Crudo Trio* — ahi tuna, salmon, and branzino with citrus, yuzu & ponzu gels
- *Heirloom Tomato & Stracciatella Salad* — basil caviar, balsamic pearls

Entrees

- *Saffron Linguine with King Crab* — lemon pangrattato, chive oil
- *Charred Prime Filet Medallions* — roasted shallot demi, black truffle crumb

Sides

- *Charcoal-Grilled Asparagus* — miso butter
- *Parmesan Whipped Potatoes* — chive oil drizzle

Dessert

- *Mini Churro Doughnuts* — dulce de leche, espresso cream



Custom Menus Available

Love the vibe but want something different?

We happily design **custom menus** tailored to your group's theme, dietary needs, or aesthetic — from boho brunches to luxe late-night bites.