

The Perfect Banquet Location

Please contact our Special Events Manager; Janet Wortmann for Group Reservations (480) 699-3398 | Janet@stockyardssteakhouse.com

ARIZONA'S ORIGINAL STEAKHOUSE

The LUNCH Banquet Menu

Starters.....(Select One from Below)

□ Cup of Stockyards Steak Soup	☐ Cup of Creamy Tomato Soup or Ground Tenderloin Chili		
Western Wedge Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon \$ 6.00++ per person Shrimp Cocktail (2) \$12.00++ per person \$12.50++ per p			
Shrimp Cocktail (2)	☐ House Salad <i>Orange Balsamic Vinaigrette</i>	\$ 6.00++	per person
Salads & Sandwiches	☐ Western Wedge Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon	\$ 6.00++	per person
Fire Roasted Chicken Salad with Pecans	☐ Shrimp Cocktail (2)	\$12.00++	per person
Chicken Caesar Salad Shaved Parmesan			
□ Turkey Cobb			
Spinach Salad with Seasonal Berries Candied Almonds Feta Cheese, Poppy Seed Vinaigrette			
Feta Cheese, Poppy Seed Vinaigrette \$19.50++ per person Grilled Chicken Sandwich Potato Salad \$19.50++ per person Open Face BBQ Brisket On a Toasted Roll with Coleslaw \$21.50++ per person Half Pound Steak Burger Served on a Toasted Roll with Lettuce, Tomato and Onion Garnish & Potato Salad \$21.50++ per person New York Strip Steak Sandwich Potato Salad \$21.50++ per person New York Strip Steak Sandwich Potato Salad \$28.50++ per person Seasonal Vegetables and Biscuit with Whipped Potatoes, Seasonal Vegetables and Biscuit with Honey Butter Grilled Chopped Steak 12oz Patty Caramelized Onions and Mushroom Gravy \$25.50++ per person Bison Meatloaf Pan Gravy \$27.50++ per person Herb Roasted Chicken Breast Mustard Pan Gravy \$22.50++ per person Skillet Salmon Citrus Chile Glaze \$33.50++ per person Soz Filet Mignon Béarnaise Sauce \$35.50++ per person Soz Filet Mignon Béarnaise Sauce \$45.50++ per person Mixed Grills* (Select One from Below) *Not available if offering other entrée choices, please select one Mixed Grill for the group Soz Filet Mignon Béarnaise Sauce & Skillet Salmon Citrus Chile Glaze \$44.00++ per person Soz Filet Mignon Béarnaise Sauce & Skillet Salmon Citrus Chile Glaze \$44.00++ per person Soz Filet Mignon Béarnaise Sauce & Skillet Salmon Citrus Chile Glaze \$44.00++ per person Soz Filet Mignon Béarnaise Sauce & Suthwestern Scampi \$44.00++ per person Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person Seasonal Berry Shortcake \$7.00++ per person Seasonal Berry Shortcake \$7.00++ per person \$7.00++ per person \$8.00++ per person \$9.00++ per person \$9.00++ per person \$9.00++ per pers	· · · · · · · · · · · · · · · · · · ·	\$19.50++	per person
Grilled Chicken Sandwich Potato Salad	·	¢10.50	
Open Face BBQ Brisket On a Toasted Roll with Coleslaw	117		
□ Half Pound Steak Burger Served on a Toasted Roll with Lettuce, Tomato and Onion Garnish & Potato Salad \$21.50++ per person New York Strip Steak Sandwich Potato Salad \$28.50++ per person Seasonal Vegetables and Biscuit with Whipped Potatoes, Seasonal Vegetables and Biscuit with Honey Butter □ Grilled Chopped Steak 12oz Patty Caramelized Onions and Mushroom Gravy \$25.50++ per person □ Bison Meatloaf Pan Gravy \$27.50++ per person □ Herb Roasted Chicken Breast Mustard Pan Gravy \$22.50++ per person □ Skillet Salmon Citrus Chile Glaze \$33.50++ per person □ Soz Filet Mignon Béarnaise Sauce \$33.50++ per person □ Soz Filet Mignon Béarnaise Sauce \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Skillet Salmon Citrus Chile Glaze \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scampi \$44.00++ per person ■ Soz Filet Mignon Béarnaise Sauce & Southwestern Scamp			
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☐ Seasonal Berry Shortcake			
BeveragesCoffee, Iced Tea or Soda	· · · · · · · · · · · · · · · · · · ·	,	1: It 2:22:1
	BeveragesCoffee	, Iced Tea	or Soda



Seats up to 50



Seats up to 60



Seats up to 75



5009 East Washington Street Phoenix, Arizona 85034

> Banquet Sales Office (480) 699-3398

ARIZONA'S ORIGINAL STEAKHOUSE

THE STOCKYARD'S DINNER BANQUET

Salad Course.....(Select One from Below)

House Salad *Orange Balsamic Vinaigrette*Classic Caesar *Shaved Parmesan*Western Wedge *Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon*

Entrée Course

All Entrées are accompanied by Whipped Potatoes, Seasonal Vegetables, and Biscuits with Honey Butter

Groups of 50 or LESS may offer their guests the following menu

Choice of: Chicken, Salmon & *One* Beef *Selection from Below:* 8 oz. Filet Mignon • 12 oz. New York Strip • 12 oz. Ribeye

-OR- Select One Entrée Choice for all of your guests

**Groups over 50 must choose one Entrée from below:

Filet Mignon Whiskey Peppercorn Demi-Glaze
New York Strip Whiskey Peppercorn Demi-Glaze
Ribeye Whiskey Peppercorn Demi-Glaze
Herb Roasted Chicken Breast Stone Ground Mustard Gravy
Skillet Salmon Citrus Chile Glaze

Mixed Grill A: Filet Mignon & Skillet Salmon

B: Filet Mignon & Herb Roasted Chicken Breast

C: Filet Mignon & Scampi Style Southwestern Shrimp

Chocolate Chip Fudge Brownie *Ala Mode* Seasonal Berry Shortcake *Whipped Cream* Sour Cream Cheese Cake *Very Berry Sauce* Pairing of Brownie and Cheesecake

Coffee, Iced Tea or Soda

\$60.00++ per person

OPTIONAL UPGRADES

5 oz. Lobster Tail	\$25.00
(2) Jumbo Shrimp	\$12.00
Seafood Gratin Appetizer	\$10.00
Parmesan Potato Stack or Twice Baked Potato	\$5.00
Steamed Asparagus or Creamed Spinach	\$5.00

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.



Seats up to 50



Seats up to 60



Seats up to 75



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ARIZONA'S ORIGINAL STEAKHOUSE

THE CATTLEMAN'S DINNER BANQUET

Appetizer Course...... (Select One from Page 4)

Salad Course.....(Select One from Below)

House Salad *Orange Balsamic Vinaigrette*Classic Caesar *Shaved Parmesan*Western Wedge *Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon*

Entrée Course

All Entrées are accompanied by Whipped Potatoes, Seasonal Vegetables, and Biscuits with Honey Butter

Groups of 50 or LESS may offer their guests the following menu

Choice of: Chicken, Salmon & *One* Beef *Selection from Below:* 8 oz. Filet Mignon • 12 oz. New York Strip • 12 oz. Ribeye

-OR- Select One Entrée Choice for all of your guests

**Groups over 50 must choose one Entrée from below:

Filet Mignon Whiskey Peppercorn Demi-Glaze
New York Strip Whiskey Peppercorn Demi-Glaze
Ribeye Whiskey Peppercorn Demi-Glaze
Herb Roasted Chicken Breast Stone Ground Mustard Gravy
Skillet Salmon Citrus Chile Glaze

Mixed Grill A: Filet Mignon & Skillet Salmon

B: Filet Mignon & Herb Roasted Chicken Breast

C: Filet Mignon & Scampi Style Southwestern Shrimp

Chocolate Chip Fudge Brownie *Ala Mode* Seasonal Berry Shortcake *Whipped Cream* Sour Cream Cheese Cake *Very Berry Sauce* Pairing of Brownie and Cheesecake

Coffee, Iced Tea or Soda

\$75.00++ per person

OPTIONAL UPGRADES

5 oz. Lobster Tail)
(2) Jumbo Shrimp\$12.00)
Seafood Gratin Appetizer\$10.00)
Parmesan Potato Stack or Twice Baked Potato\$5.00)
Steamed Asparagus or Creamed Spinach \$5.00)

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more.

An attendance quarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.



Seats up to 50



Seats up to 60



Seats up to 75



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ARIZONA'S ORIGINAL STEAKHOUSE

THE BARON'S DINNER BANQUET

Soup Course......(Select One from Page 4)

Salad Course.....(Select One from Below)

House Salad *Orange Balsamic Vinaigrette*Classic Caesar *Shaved Parmesan*Western Wedge *Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon*

Entrée Course

All Entrées are accompanied by Whipped Potatoes, Seasonal Vegetables, and Biscuits with Honey Butter

Groups of 50 or LESS may offer their guests the following menu

Choice of: Chicken, Salmon & *One* Beef *Selection from Below:* 8 oz. Filet Mignon • 12 oz. New York Strip • 12 oz. Ribeye

-OR- Select One Entrée Choice for all of your guests

**Groups over 50 must choose one Entrée from below:

Filet Mignon *Whiskey Peppercorn Demi-Glaze* New York Strip *Whiskey Peppercorn Demi-Glaze* Ribeye *Whiskey Peppercorn Demi-Glaze*

Herb Roasted Chicken Breast Stone Ground Mustard Gravy

Skillet Salmon Citrus Chile Glaze

Mixed Grill A: Filet Mignon & Skillet Salmon

B: Filet Mignon & Herb Roasted Chicken Breast

C: Filet Mignon & Scampi Style Southwestern Shrimp

Chocolate Chip Fudge Brownie *Ala Mode* Seasonal Berry Shortcake *Whipped Cream* Sour Cream Cheese Cake *Very Berry Sauce* Pairing of Brownie and Cheesecake

> Coffee, Iced Tea or Soda \$81.00++ per person

OPTIONAL UPGRADES

5 oz. Lobster Tail	\$25.00
(2) Jumbo Shrimp	\$12.00
Seafood Gratin Appetizer	\$10.00
Parmesan Potato Stack or Twice Baked Potato	\$5.00
Steamed Asparagus or Creamed Spinach	\$5.00

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.



Seats up to 50



Seats up to 60



Seats up to 75



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ARIZONA'S ORIGINAL STEAKHOUSE

APPETIZER & SOUP SELECTIONS

Make one selection only from the Plated Appetizer Selections
-OR- you may select the Buffet Style Appetizers

Plated Appetizer Selections

Crabcake

Lump crabcake served atop mesclun greens with a spicy remoulade.

Chicken Stack

Seared chicken breast served atop a warm chive potato cake then drizzled with shiitake mushroom demi-glaze.

Portabella Mushroom Stack

Grilled balsamic marinated portabella mushroom, beef steak tomato and pesto goat cheese round.

Shrimp Cocktail

\$3.00 Additional Upgrade
Three jumbo gulf shrimp served
chilled with house-made cocktail
sauce & lemon wedges.

Scampi Style Southwestern Shrimp \$3.00 Additional Upgrade Three jumbo gulf shrimp sautéed & served with a southwestern cream sauce.

Seafood Gratin Appetizer \$10.00 Additional Upgrade Lobster, shrimp and scallops baked in a garlic cream sauce.

Buffet Style Appetizers

(Only Available in a Private Dining Room)

Includes the following:

Assorted Cheese & Smoked Sausage Tray

Assorted domestic cheese, variety of smoked sausage & crackers.

Garden Vegetable Tray

Assorted fresh vegetables served with garlic ranch dip.

Stockyards Meatballs

Barbecue sauce and mushroom pan gravy.

Chips & Salsa

Soup Selections

(Select One from Below)

Optional: Add a Cup of Soup to any Menu for \$6.00

Stockyard's Steak Soup Tenderloin Chili

Soup of the Day

Tomato Basil



Seats up to 50



Seats up to 60



Seats up to 75



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BANQUET BEVERAGE PACKAGES

Stockyards Well Brands and Premium Brands

Well Brands

1 **Hour**. . . \$20.00++ per person

2 Hours.. \$24.00++ per person

3 Hours. . \$28.00++ per person

Premium Brands

1 Hour. . . \$23.00++ per person

2 Hours. . \$27.00++ per person

3 Hours. . \$31.00++ per person

Well

Premium

Scotch	Famous Grouse	Johnnie Walker Red
Bourbon	Evans Williams	Jack Daniels
Vodka	Skyy	Absolut
Gin	Gilbeys	Tanqueray
Rum	Cruzan	Bacardi
Brandy	Christian Bros.	Hennessey
Teguila	Sauza	Cuervo Gold

Packages include Cocktails, Draft or Bottled Beer, House Wine, Bottled Water, Juice, and Soda.

Premium Wines may be added to any package for \$6.00 ++ per hour Raymond Cabernet Sauvignon La Crema Chardonnay

Beer, Wine and Soda Packages

Domestic Bottled Beer, Non-Alcoholic Beer, House Wines and Soda

1 Hour... \$18.00++ per person

2 Hours.. \$21.00++ per person

3 Hours.. \$24.00++ per person

Premium Wines may be added to any package for \$6.00 ++ per hour Raymond Cabernet Sauvignon La Crema Chardonnay



SYOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

5009 East Washington Street Phoenix, Arizona 85034

Banquet Sales Office (480) 699-3398

Fax Number (480) 838-98<u>88</u>

The Stockyards Restaurant and 1889 Saloon has been serving the finest hand-cut aged steaks and prime rib for over 70 years.

The menu also features wild game, pork, poultry, seafood and a wide variety of appetizers, salads and desserts.

Our central location, only 10 minutes from Downtown Phoenix, Scottsdale & Tempe, offers private dining accommodations for groups of 20-225.

Be sure to visit the 1889 Saloon where you will find a solid mahogany, hand-carved bar, crystal chandeliers and historic walls adorned with original murals from the 1950's.

Step back in time... relax...and enjoy an Arizona Landmark!