



CUISINE PRIVÉ

Wedding Packages

Our primary catering service is providing the care and attention you need for your special day. Allow us to represent you to the highest standard in catering services.

Our world fusion cuisine is personally curated by our classical trained executive chef. We source local and organic with fully customizable menus to accommodate your needs. We love food and would love you to experience the food you crave with us.

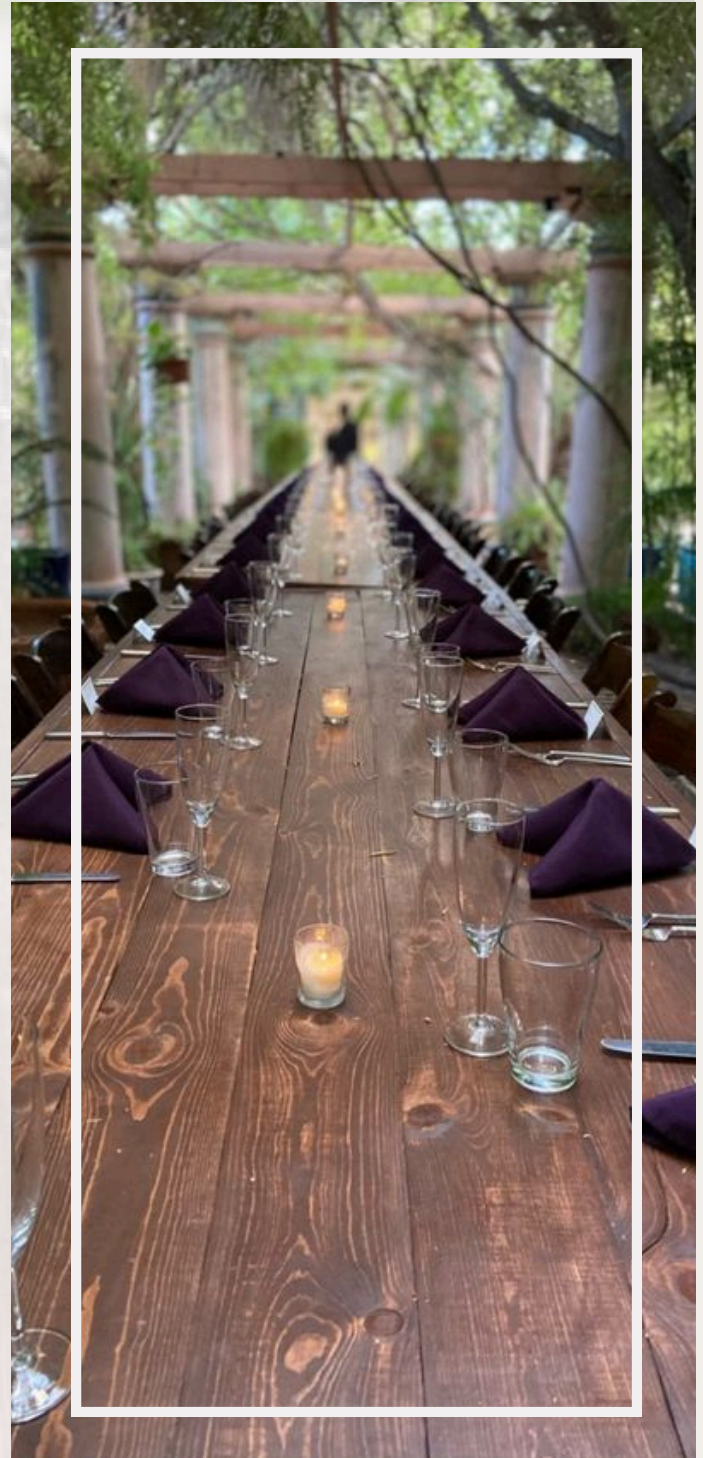
- ☎ (602) 237-5418
- ✉ chef@eatcuisineprive.com
- 🌐 eatcuisineprive.com
- 🏠 3260 N Hayden Road, Scottsdale, AZ 85251

ORGANIC.
LOCAL.
CURATED.

ALL PACKAGES INCLUDE:

- Service Staff {up to 5 hours}
- China & Silverware
- Water Goblets & Water Service
- Cocktail Napkins Provided with All Starters
- Black or Ivory Linen Napkins
- Cake Cutting Service Available Upon Request
- Fine Disposable Plates & Forks

{Elevate your package with any of our upgrades}



FOOD YOU CRAVE

Menu and pricing subject to change without notice

75-PERSON MINIMUM

Tier 1 - Buffet

\$50 PER PERSON

STARTERS THREE OPTIONS

Heirloom Tomato Basil Bruschetta (VG)

Crostini

Watermelon & Feta Stack (V)(GF)

Thyme, Sumac, Chili

Crudité Platter (VG)(GF)

Ranch & Hummus

Prosciutto Wrapped Dates (GF)

Goat Cheese

Mini Potato Skins (GF)

Bacon & Parmesan

Caprese Skewer

Fresh Mozzarella & Heirloom Tomato
Basil, Pesto & Aged Balsamic

Pigs in a Blanket

Honey Mustard Sauce

Stuffed Jalapeños *GF

Sausage

Sweet Potato Fries (VG)(GF)

Chipotle Aioli

Baked Brie Bites (V)

Balsamic Shallot

Stuffed Mushrooms *GF

Spinach, Artichoke, Parmesan

Goat Cheese and Prosciutto Arancini (GF)

Chives

SALADS ONE OPTION

Wild Arugula Salad (GF)(V)

Raspberries, Candied Pecans, Goat Cheese
& Balsamic Vinaigrette

Privé Caesar Salad *GF

Parmigiano Reggiano, Ciabatta Croutons,
Tomatoes, Caper Parmesan Vinaigrette

Power Greens Salad (GF)

Grapes, Tomatoes, Scallions, Radish, Feta
Cheese, Sumac Vinaigrette

ENTREES TWO OPTIONS

Pan Seared Buttermilk Chicken Breast (GF)

Jus

Chicken Piccata (GF)

Capers, Mushrooms & Preserved Lemons

Bolognese Lasagna

Beef, Pork, Bechamel, Spicy Pomodoro
Parmesan & Mozzarella

Green Chile Braised Pork (GF)

Pickled Slaw & Tortilla

Shiner Boch Braised Beef Brisket

BBQ Sauce & Crispy Onions

Pan Seared Hen (GF)

Ranchero Sauce

SIDES TWO OPTIONS

Marinated Roasted Vegetable Platter (GF)

Asparagus, Portobello Mushrooms, Zucchini,
Baby Bell & Balsamic Reduction

Creamy Herb Mashed Potatoes (V)(GF)

Creamy Mac 'n Cheese & Bacon *V

Potato Parsnip Au Gratin (GF)

Gruyere

Herb Butter Roasted Fingerling Potatoes (GF)

Cilantro Lime Jasmine Rice (VG)(GF)

Sofrito Black Beans (VG)(GF)

****8.1% TAX & 20% OPERATIONAL FEE WILL BE ADDED TO THE INVOICE****

(VG)-Vegan

(V)-Vegetarian

(GF)-Gluten Free

*GF-Gluten Free Option Available

*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

75-PERSON MINIMUM

Tier 2 - Buffet

\$60 PER PERSON

STARTERS

THREE OPTIONS FROM TIER 1 & ONE OPTION BELOW

Charcuterie & Artisan Cheese Board *GF

Aged Cheddar, St. Andre Triple Cream Brie,
Aged Gouda, Cranberry Goat Cheese,
Prosciutto, Salami, Spicy Capicola, Assorted
Nuts, Grapes, Strawberries, Pesto, Jams,
Pickled Jardiniere Grilled Baguette, Gluten
Free Crackers

Bruschetta Station

Heirloom Tomato Basil, Prosciutto & Burrata
Balsamic Glazed Figs & Goat Cheese, Spicy
Artichoke Dip, Crostini

Chipotle Lime Grilled Chicken Wings (GF)

Chipotle Lime Chicken Skewers (GF)

Chipotle Lime Shrimp Skewers (GF)

Guacamole & Salsa (GF)(VG)(V)

Tortilla Chips

Tomato Basil Soup Shooter (V)

Grilled Cheese Sandwich

Lamb Meatballs (GF)

Yogurt Sauce

Crispy Coconut Shrimp *GF

Thai Chili Sauce

Jumbo Lump Crab Cakes *GF

Tangy Aioli

Gourmet Cheeseburger Sliders

Maple Sirloin Patty, Gruyere, Piquillo Aioli
Brioche

SALADS

ONE OPTION

Wild Arugula Salad (GF)(V)

Raspberries, Candied Pecans, Goat Cheese
& Balsamic Vinaigrette

Privé Caesar Salad *GF

Parmigiano Reggiano, Ciabatta Croutons,
Tomatoes, Capers Parmesan Vinaigrette

Power Greens Salad (GF)

Grapes, Tomatoes, Scallions, Radish, Feta
Cheese, Sumac Vinaigrette

ENTREES

ONE OPTION FROM TIER 1 & ONE OPTION BELOW

Paella Valencia (GF)

Mussels, Shrimp, Chicken

Grilled Shrimp Skewers (GF)

*Grilled Lamb Kabob (GF)

Yogurt Sauce

SIDES

TWO OPTIONS

Marinated Roasted Vegetable Platter (GF)

Asparagus, Portobello Mushrooms, Zucchini,
Baby Bell & Balsamic Reduction

Creamy Herb Mashed Potatoes (V)(GF)

Creamy Mac 'n Cheese & Bacon *V

Potato Parsnip Au Gratin (GF)

Gruyere

Herb Butter Roasted Fingerling Potatoes (GF)

Cilantro Lime Jasmine Rice (VG)(GF)

Sofrito Black Beans (VG)(GF)

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75-PERSON MINIMUM

Tier 3 - Buffet

\$70 PER PERSON

STARTERS

TWO OPTIONS FROM TIER 1 & TWO OPTIONS BELOW

Charcuterie & Artisan Cheese Board *GF

Aged Cheddar, St. Andre Triple Cream Brie, Aged Gouda, Cranberry Goat Cheese, Prosciutto, Salami, Spicy Capicola, Assorted Nuts, Grapes, Strawberries, Pesto, Jams, Pickled Jardiniere Grilled Baguette, Gluten Free Crackers

Bruschetta Station

Heirloom Tomato Basil, Prosciutto & Burrata Balsamic Glazed Figs & Goat Cheese, Spicy Artichoke Dip, Crostini

Chipotle Lime Grilled Chicken Wings (GF)

Chipotle Lime Chicken Skewers (GF)

Chipotle Lime Shrimp Skewers (GF)

Guacamole & Salsa (GF)(VG)(V)

Tortilla Chips

Tomato Basil Soup Shooter (V)

Grilled Cheese Sandwich

Lamb Meatballs (GF)

Yogurt Sauce

Crispy Coconut Shrimp *GF

Thai Chili Sauce

Jumbo Lump Crab Cakes *GF

Tangy Aioli

Gourmet Cheeseburger Sliders

Maple Sirloin Patty, Gruyere, Piquillo Aioli Brioche

SALADS

ONE OPTION

Wild Arugula Salad (GF)(V)

Raspberries, Candied Pecans, Goat Cheese & Balsamic Vinaigrette

Privé Caesar Salad *GF

Parmigiano Reggiano, Ciabatta Croutons, Tomatoes, Caper Parmesan Vinaigrette

Power Greens Salad (GF)

Grapes, Tomatoes, Scallions, Radish, Feta Cheese, Sumac Vinaigrette

Fresh Hand Pulled Mozzarella & Heirloom Tomato, Arugula (GF)

Basil Pesto, Aged Balsamic

ENTREES

ONE OPTION FROM TIER 2 & ONE OPTION BELOW

*Grilled New Zealand King Salmon (GF)

Sumac

Build Your Own - Live Action Pasta Station

Sautéed Onion, Sautéed Peppers, Tomatoes, Red Onions, Arugula, Shrimp, Chicken, Sausage Pomodoro Sauce, Mornay, Pesto, Linguini, Artisan Pasta & Parmesan

*Beef Tenderloin Carving Station (GF)

Chimichurri Sauce, Horseradish Cream Sauce & Rolls

\$500 UPGRADE

*Spice Rubbed Prime Rib Roast (GF)

Rosemary Jus, Horseradish Cream & Ciabatta Rolls

\$500 UPGRADE PER 50 PEOPLE

\$10 PER PERSON OVER 50 PEOPLE

SIDES

ONE OPTION FROM TIER 2 & ONE OPTION BELOW

Wild Mushrooms Risotto (V)

Parmesan, Grilled Asparagus, Mascarpone Madeira

Mac 'n Cheese Station (V)

Bacon, Jalapeño, Green Chili Pork, Grilled Onions, Red Pepper Flakes, Blue Cheese

Mashed Potatoes Bar (V)

Potato and Sweet Potato Mash, Bacon, Truffle Mushrooms, Scallions, Cheddar, Sour Cream, Crispy Onions & Gravy

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75-PERSON MINIMUM

Plated Dinner

Pamper your guests with our plated dinner service. Plated dinners offer a more elegant and formal dining experience, perfect for intimate or upscale receptions.

STARTERS

TWO OPTIONS

Watermelon & Feta Stack (V)(GF)

Thyme, Sumac & Chili

Mini Potato Skins (GF)

Bacon & Parmesan

Heirloom Tomato Basil Bruschetta *GF(VG)

Crostini

Prosciutto and Goat Cheese Arancini (GF)

Honey

ONE OPTION

Chipotle Lime Shrimp Skewers (GF)

Crispy Coconut Shrimp *GF

Thai Chili Sauce

Jumbo Lump Crab Cake *GF

Tangy Aioli

SALADS

ONE OPTION

Wild Arugula Salad (GF)

Raspberries, Candied Pecans, Goat Cheese

Balsamic Vinaigrette

Gem Lettuce Salad (GF)

Anjou Pear, Candied Pecan, Chèvre Honey

Pomegranate Vinaigrette

Butter Lettuce & Lemon Confit Salad

Candied Pecan & Crouton Crumbs

Prosciutto & Burrata Salad (GF)

Arugula, Aged Balsamic Reduction

Fresh Hand Pulled Mozzarella & Heirloom

Tomato Arugula (GF)

Basil Pesto, Aged Balsamic

Goat Cheese & Pear Tart Salad

Arugula, Pine Nuts, Honey Lemon Vinaigrette

Riesling Poached Apple Salad (GF)

Arugula, Walnuts, Gorgonzola Balsamic

Vinaigrette

ENTREES

THREE OPTIONS

Roasted Vegetable Lasagna (GF)(V)

Eggplant, Zucchini, Sweet Peppers,

Mushrooms with Pesto, Cauliflower Purée &

Spicy Marinara

Roasted Sweet Potatoes Corn and Quinoa

Stuffed Poblano (GF)(V)

Ranchero Sauce

Pan Seared Hen (GF)

Cilantro Rice, Grilled Zucchini & Ranchero

Sauce

Bolognese Lasagna

Beef, Italian Sausage Bechamel, Pomodoro,

Pesto, Parmesan & Mozzarella

Pan Seared Cornish Hens

Black Pepper Stuffing, Oven Roasted Root

Vegetables & Thyme Jus

\$70 PER PERSON

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Pan Seared Chicken Breast

Roasted Garlic Mashed Potatoes, Asparagus
& Thyme Jus

\$75 PER PERSON

Trout Almondine (GF)

Glazed Haricots Vert & Brown Butter
Almond Sauce

\$80 PER PERSON

Wild Mushrooms and Chicken Risotto

Parmesan, Grilled Asparagus & Mascarpone
Madeira

Lamb Chops (GF)

Herb Garlic Fingerling Potatoes, Glazed Baby
Carrots & Mint Chutney

\$90 PER PERSON

Pinot Gris Braised Short Ribs (GF)

Gruyere & Potato Parsnip Gratin with Glazed
Heirloom Carrots & Jus

Char Grilled Prawn Risotto (GF)

Parmesan, Grilled Zucchini, Lemon Zest,
Mascarpone & Spicy Pomodoro Sauce

Grilled Prime Ribeye Steak (GF)

Gruyere & Potato Parsnip Gratin, Grilled
Asparagus & Herb Butter

\$95 PER PERSON

Pan Seared King Salmon

Herb Butter Roasted Baby Potatoes, Grilled
Asparagus & Caper Lemon Beurre Blanc

Beef Tenderloin (GF)

Toasted Garlic Fingerling Potatoes, Asparagus,
Fire Roasted Vine Tomato & Salsa Verde

Pan Seared Chilean Seabass (GF)

Haricots Verds, Fingerling Potatoes &
Tomato Caper White Wine Sauce

Surf & Turf Butter Maine Lobster Tail & Oven

Roasted Beef Tenderloin (GF)

Black Truffle Baked Potato, Asparagus, Char
Grilled Tomato Beurre Blanc & Toasted
Garlic Herb Butter

\$105 PER PERSON

Beef Prime Rib Roast (GF)

Black Truffle Twice Baked Potato, Grilled
Asparagus & Au Jus

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ELEVATE YOUR EXPERIENCE

NON-ALCOHOLIC BEVERAGES

Sodas & Water	\$5.00	Beverage Table	\$5.00
Coffee	\$3.00	Iced Tea, Privé Lemonade, & Water	

PLATED DESSERTS

Berries in Heaven (GF)	\$12.00	Lemon Chiffon Cake (GF)	\$12.00
Limoncello Zabaglione Guwersterminer Berry Coulis		Banana Rum Sauce & Vanilla Bean Ice Cream	
Chocolate Fondants *GF	\$12.00	Rum Cake *GF	\$12.00
Port Wine Reduction & Vanilla Bean Ice Cream		Eggnog Crème Anglaise	
Cinnamon Apple Crisp *GF	\$9.00	Apple Rum Raisin Bread Pudding	\$12.00
Citrus Zest, Brown Butter Granola & Vanilla Bean Ice Cream		Vanilla Bean Ice Cream	

ADDITIONAL AMENITIES

Café Bar	\$6.00	Bread & Butter	\$2.00
Latte, Cappuccino, Espresso, & Cold Brew		Colored Linen Napkins	\$2.00
Dessert Bar	\$12.00		
Mini Key Lime Tarts, Berries in Heaven, Mini Chocolate Fondants			

GLASSWARE

Water Glasses	\$1.50
Wine Glasses	\$1.50
Specialty Glassware	\$2.00
Flutes, Rocks, Martini	

Restocking Fee \$50

SERVICE STAFF

Pourer	\$150
Holiday Rate	\$275
Additional Hour - Staff	\$500

Service staff scheduled up to 5 hours

PRICING IS BASED PER PERSON

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