



CUISINE PRIVÉ

2025 Wedding Catering 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.

ORGANIC.
LOCAL.
CURATED.

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.

Custom Menus Available

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

Our Buffets Include:

Service Staff {up to 5 hours} Additional Hour for Staffing - \$500
China & Silverware
Water Goblets & Water Service
Cocktail Napkins Provided with All Starters
Linen Napkins: Black or Ivory
Cake Cutting Service Available *Upon Request
with Fine Disposable Plates & Forks

{Elevate your package with any of our upgrades}



FOOD YOU CRAVE

75 person minimum

Buffet Dinner

TIER THREE \$70 per person

Starters

TWO OPTIONS FROM TIER ONE & 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

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

Tortilla Chips

Chipotle Lime Grilled Chicken Wings (GF)

Tomato Basil Soup Shooter (V)

Grilled Cheese Sandwich

Lamb Meatballs (GF)

Yogurt Sauce

Chipotle Lime Chicken Skewers (GF)

Chipotle Lime Shrimp Skewers (GF)

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)

Raspberries, Candied Pecans, Goat Cheese & Balsamic
Vinaigrette

Privé Caesar Salad *GF

Parmigiano Reggiano, Ciabatta Croutons, Tomatoes, Red Onions
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 TWO & ONE OPTION BELOW:

*Beef Tenderloin Carving Station (GF) \$500 additional

With Chimichurri Sauce, Horseradish Cream Sauce &
Rolls

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

*Grilled New Zealand King Salmon (GF)

Sumac

*Spice Rubbed Prime Rib Roast (GF)

Rosemary Jus, Horseradish Cream &
Ciabatta Rolls

(\$500 UPGRADE)

Sides

ONE OPTION FROM TIER TWO & 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

8.1% Tax & 20% Operational fee will be added to the SoHo63 invoice
(24% for holidays)

(VG)-Vegan (V)-Vegetarian (GF)-Gluten Free *GF-Gluten Free option available

*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

Buffet Dinner

TIER TWO \$60 per person

Starters

THREE OPTIONS FROM TIER ONE & 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

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

Tortilla Chips

Chipotle Lime Grilled Chicken Wings (GF)

Chipotle Lime Chicken Skewers (GF)

Chipotle Lime Shrimp Skewers (GF)

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)

Raspberries, Candied Pecans, Goat Cheese & Balsamic Vinaigrette

Privé Caesar Salad *GF

Parmigiano Reggiano, Ciabatta Croutons, Tomatoes, Red Onions Caper Parmesan Vinaigrette

Power Greens Salad (GF)

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

Entrees

ONE OPTION FROM TIER ONE & ONE OPTION BELOW:

Paella Valencia (GF)

Mussels, Shrimp, Chicken

*Grilled Lamb Kabob (GF)

Yogurt Sauce

Pinot Gris Braised Short Ribs (GF)

Jus

Grilled Shrimp Skewers (GF)

Sides

TWO OPTIONS:

Creamy Herb Mashed Potatoes (GF)(V)

Creamy Mac 'n Cheese & Bacon *V

Marinated Roasted Vegetable Platter (GF)(VG)(V)

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

Potato Parsnip Au Gratin (GF)(V)

With Gruyere

Herb Butter Roasted Fingerling Potatoes (GF)(V)

Cilantro Lime Jasmine Rice (GF)(VG)(V)

Sofrito Black Beans (GF)(VG)(V)

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75 person minimum

Buffet Dinner

TIER ONE \$50 per person

Starters

THREE OPTIONS:

Heirloom Tomato Basil Bruschetta (VG)

Crostini

Watermelon & Feta Stack (GF)(V)

Thyme, Sumac, Chili

Crudités Platter (GF)(VG)

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

Sausage

Sweet Potato Fries (GF)(VG)

Chipotle Aioli

Baked Brie (V)

Balsamic Shallot & Grapes

Stuffed Mushrooms *GF

Spinach, Artichoke, Parmesan

Goat Cheese and Prosciutto Arancini (GF)

Chives

ONE OPTION:

Wild Arugula Salad (GF)

Raspberries, Candied Pecans, Goat Cheese & Balsamic Vinaigrette

Privé Caesar Salad *GF

Parmigiano Reggiano, Grilled Ciabatta Croutons, Tomatoes, Caper Parmesan Vinaigrette

Power Greens Salad (GF)

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

All salads are Vegetarian

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 Chili Braised Pork (GF)

Pickled Slaw & Tortilla

Shiner Boie Braised Beef Brisket

BBQ Sauce & Crispy Onions

Pan Seared Hen (GF)

Ranchero Sauce

Sides

TWO OPTIONS:

Creamy Herb Mashed Potatoes (GF)(V)

Creamy Mac 'n Cheese & Bacon *V

Marinated Roasted Vegetable Platter (GF)(VG)(V)

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

Potato Parsnip Au Gratin (GF)(V)

Gruyere

Herb Butter Roasted Fingerling Potatoes (GF)(V)

Cilantro Lime Jasmine Rice (GF)(VG)(V)

Sofrito Black Beans (GF)(VG)(V)

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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.*

Our Plated Dinner Includes:

Service Staff {up to 5 hours} Additional Hour for Staffing - \$500
China & Silverware
Water Goblets & Water Service
Cocktail Napkins Provided with All Starters
Linen Napkins: Black or Ivory
Set up & Clean up
Cake Cutting Service Available *Upon Request

{Elevate your package with any of our upgrades}



Starters

TWO OPTIONS:

Watermelon & Feta Stack (GF)(V)

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

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75 person minimum

Plated Dinner

Entrees

THREE OPTIONS:

\$70 per person

Roasted Vegetable Lasagna (GF)(V)

Eggplant, Zucchini, Sweet Peppers, Mushrooms with Pesto, Cauliflower Purée & Spicy Marinara

Bolognese Lasagna

Beef, Italian Sausage Bechamel, Pomodoro, Pesto Parmesan & Mozzarella

Roasted Sweet Potatoes Corn and Quinoa Stuffed

Poblano (GF)(V)

Ranchero Sauce

Pan Seared Cornish Hens

Black Pepper Stuffing, Oven Roasted Root Vegetables & Thyme Jus

Pan Seared Hen (GF)

Cilantro Rice, Grilled Zucchini & Ranchero Sauce

\$75 per person

Pan Seared Chicken Breast

Roasted Garlic Mashed Potatoes, Asparagus & Thyme Jus

\$80 per person

Trout Almondine (GF)

Glazed Haricots Vert & Brown Butter Almond Sauce

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

\$95 per person

Pinot Gris Braised Short Ribs (GF)

Gruyere & Potato Parsnip Gratin with Glazed Heirloom Carrots Jus

Beef Tenderloin (GF)

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

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

\$105 per person

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 with Toasted Garlic Herb Butter

Beef Prime Rib Roast (GF)

Black Truffle Twice Baked Potato, Grilled Asparagus & Au Jus

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Elevate Your Experience

Additional Amenities

*Wine Glasses

\$1.25 per glass

*Champagne Flutes

\$1.50 per glass

Bread & Butter

\$1.00 per person

Additional Hour for Staffing

\$500

Colored Linen Napkins

\$2/each

**Restocking Fee \$50.00*

Plated Desserts

Berries in Heaven (GF)

\$12/person

Limoncello Zabaglione

Guwersterminer Berry Coulis

Chocolate Fondants *GF

\$12/person

Port Wine Reduction & Vanilla

Bean Ice Cream

Cinnamon Apple Crisp *GF

\$9/person

Citrus Zest, Brown Butter Granola

& Vanilla Bean Ice Cream

Lemon Chiffon Cake (GF)

\$12/person

Banana Rum Sauce & Vanilla Bean

Ice Cream

Rum Cake *GF

\$12/person

Eggnog Crème Anglaise

Apple Rum Raisin Bread Pudding

\$12/person

With Vanilla Bean Ice Cream

*Add on Desserts to a Buffet Dinner
for only \$8/person.
{3 options}*

Beverage Table

**Water, Iced Tea (Sweet/Unsweet),
& Lemonade (Sweetened)**

\$5/person
(50 people min.)

Coffee & Hot Tea

\$3/person

*Decaf & Regular Coffee, Assorted Tea
Bags, Cups, Lids, Stirrers, Cream,
Half 'n Half, Oat Milk, & Sweeteners.*

(50 people
min.)

Additional Information

Cancellation:

\$500 Cancellation Fee

Vendor Meals

Don't forget to add meals for your vendors!

Please contact for pricing.

Tasting:

Tasting is \$150 for 2 people, but will be credited to balance if booked catering service.

Tasting will take place at Cuisine Privé's kitchen,
located at:

21 W Baseline Rd, Tempe, Az 85283

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