



THE PLAZA
BAR

PRIVATE DINING MENU
2022/23

FAIRMONT SCOTTSDALE PRINCESS
7575 E PRINCESS DR SCOTTSDALE, AZ 85255
T 480.585.2684

THE PLAZA BAR

Step into a chic Scottsdale setting, offering a unique design blending indoor residential spaces and contemporary resort bars with inviting outdoor patios and fire pits where you can enjoy a gorgeous Arizona evening with friends or family. The Plaza Bar specializes in mixology driven, signature craft cocktails, craft brewed and seasonal beers on tap, wines by the glass and a selection of fine cigars.

EXECUTIVE CHEF
JASON ALLEN



APPETIZERS

{ tray passed }

VEGETARIAN

86 / DOZEN

VEGETARIAN SPRING ROLL
sweet thai chili

ARANCINI
preserved tomato, parmesan

AVOCADO TARTINE
radish, lemon

CRUDITÉ SHOOTER
roasted garlic green goddess

FALAFEL BITES
tomato relish, dill yogurt

SEA

96 / DOZEN

SPICY TUNA NACHO
wakame, wonton

PACIFIC OYSTERS
white ponzu, tobiko

SMOKED SALMON RILLETTE
gougere, chive

LUMP CRAB CAKE
remoulade

POACHED TIGER SHRIMP
horseradish, lemon aioli

LAND

96 / DOZEN

GLAZED PORK BELLY CRACKLIN
kabayaki, sesame

FOIE GRAS GANACHE
grape gastrique, toasted peanuts

BRAISED SHORT RIB
onion jam, smoked bleu

BUFFALO CHICKEN BITE
celery salad, hot sauce

LAMB CHOP
rosemary, pistachio gremolata

8.05% TAX, 24% TAXABLE SERVICE CHARGE. GRATUITY NOT INCLUDED. MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

FLATBREADS

{ from the stone oven }

MEAT LOVERS

marinara, mozzarella, pepperoni, italian sausage, salami

21 / FLATBREAD

MARGHERITA

fresh tomatoes, basil, buffalo mozzarella

17 / FLATBREAD

FOREST MUSHROOM

béchamel, mozzarella, cremini, portobello, shiitake mushrooms,
caramelized shallots, herbs

18 / FLATBREAD

ARTICHOKE

kalamata olives, oven dried tomato, pistachio gremolata

18 / FLATBREAD

PEPPERONI

marinara, mozzarella, pepperoni, parmesan

19 / FLATBREAD

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CLASSIC

{ main selections }

POACHED TIGER PRAWN COCKTAIL

freshly-grated horseradish cocktail sauce, lemon

72 / DOZEN

BUFFALO CHICKEN WINGS

buffalo sauce, blue cheese, ranch, carrots, celery

36 / DOZEN

NASHVILLE HOT CHICKEN SLIDERS

buttermilk battered chicken, sweet heat glaze, "white lightning" slaw

108 / DOZEN

AMERICAN KOBE BURGERS

kobe beef sliders, american cheese, caramelized onions, special sauce

108 / DOZEN

BBQ PORK SLIDERS

roasted pork shoulder, bbq sauce, buttermilk fried onion

108 / DOZEN

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OCCASSION

{ main selections }

CHILLED PLATTERS

CHARCUTERIE SELECTION

cured salami, mortadella, sopressata, capicola, prosciutto, cured and brined olives, peppers, fig jam, english crackers, crusty bread selection

20 / PERSON

MARKET FRESH VEGETABLE CRUDITÉS

assorted baby vegetables served with pita chips, chunky blue cheese, peppered ranch hummus, tzatziki dipping sauces

18 / PERSON

DOMESTIC CHEESE SELECTIONS

monterey jack, wisconsin cheddar, roaring 40's blue, cowgirl creamery fromage blanc, cypress grove goat cheese with dried fruits, grapes, freshly-baked artisan breads & crackers

21 / PERSON

BUILD YOUR OWN BRUSCHETTA BAR

BREADS

rustic ciabatta, french baguette, roasted garlic focaccia

BASES

sliced mozzarella, whipped ricotta, artichoke spread, apricot jam, pesto mascarpone, tomato preserves

TOPPINGS

roasted red pepper, garlic confit, sopressata, prosciutto, pickled onion, olive tapenade, heirloom tomatoes

GARNISH

local olive oil and vinegars, sea salts

35 / PERSON

INTERNATIONAL CHEESE SELECTIONS

parmigiano-reggiano, morbier windsor red, roquefort, manchego, brie, salted & candied nuts, dried fruits, freshly-baked artisan breads, lavosh, grissini

25 / PERSON

SUSHI BAR

MAKI SUSHI

AN ASSORTMENT OF SUSHI ROLLS
nigiri sushi, tuna, salmon, whitefish, ebi shrimp, california

40 / PERSON
(5 PIECES EACH)

HAND ROLLS

AN ASSORTMENT OF TRADITIONAL HAND ROLLS
served with soy sauce, wasabi, pickled ginger, chopsticks

40 / PERSON
(5 PIECES EACH)

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DESSERTS

{mini but mighty }

ASSORTED
FRENCH PASTRIES

64 / DOZEN

ASSORTED
MINI CAKES

72 / DOZEN

ASSORTED
DESSERT SHOT GLASSES

72 / DOZEN

ASSORTED
SEASONAL FRUIT TARTS

62 / DOZEN

CHOCOLATE-COVERED
STRAWBERRIES

55 / DOZEN

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