



**UTAH FOOD  
SERVICES**

*Stations*

## **CARVING STATIONS**

Chef action carving stations for your reception or dinner.  
(Minimum 40 Guests) Price per chef is \$35 per hour.

### **ROASTED BREAST OF TURKEY**

(4 oz./2 sandwiches pp) \$12.75 pp  
Sage and Cracked Pepper Crusted, Slowly Roasted Turkey Breast; Served with Lemon Aioli, Cranberry Sauce and Cocktail Buns.

### **LAMB CHOPS**

(2 chops pp) \$18.75 pp  
Roasted to perfection, each chop is tender, juicy, packed with exquisite taste and Seasoned with a blend of aromatic herbs and spices,

### **BUFFALO TRI TIP**

(4 oz./2 sandwiches pp)- Market Value -  
Whiskey and Herb Marinated Buffalo served with Honey Wheat and Sour Dough Rolls. Accompanied by Horseradish Cream and Dijon Mustard.

### **BARON OF BEEF**

(4 oz./2 sandwiches pp)(75 guest minimum)\$14.75 pp  
Tuscan Herb Crusted Certified Black Angus Beef; Presented with Bacci Rolls, Creamy Horseradish, Smoked Applewood Mayonnaise and Cracked Dijon Mustard.

### **TENDERLOIN OF BEEF**

(4 oz./2 sandwiches pp) \$18.75 pp  
Herb Crusted and Flame Seared Black Angus Beef Tenderloin; Served with Bacci and Sour Dough Rolls. Accompanied by Roasted Maui Onion & Horseradish aioli.

### **PRIME RIB**

(5oz./2 sandwiches pp) \$18.75  
Herb crusted Prime Rib served on a Bacci roll with Horseradish aioli and Au jus.



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## **ACTION STATIONS**

Our giant Woks of Fire and Table Top "Evo" Cast Iron Grills will ignite any event!  
All action stations (5 oz servings) have a 30 guest minimum.  
Chef Station charge is \$35 per hour, per station.

### **GUACAMOLE AND PICO DE GALLO BAR \$9.50 pp**

Freshly made Guacamole prepared by a uniformed chef with an oversized "mortar and pestle". Accompanied by Pico de Gallo, Tomatillo Salsa and a mountain of Tortilla Chips.

### **AVOCADO TOAST BAR \$10.50 pp**

Freshly mashed avocado prepared by a uniformed chef and served on sourdough toasts.

Your choice of 2:

#### Classic Avocado Toast

Avocado, squeeze of lemon, Sprinkle of sea salt & cracked pepper.

#### Mediterranean Delight

Avocado with feta crumbles, diced cherry tomatoes, fresh basil, drizzle of balsamic.

#### Spicy Guacamole

Guacamole with jalapeño, onion, tomatoes and cilantro. Sprinkle of chili flakes.

#### Tropical Bliss

Mashed avocado and diced mango, shredded coconut, and drizzle of honey.

#### Garden Fresh

Layered hummus and avocado, cherry tomatoes, Sprouts and seeds.

#### Smoked Salmon Elegance (+\$1.50)

Avocado, smoked salmon, Capers, onions, dill and lemon zest toppings. Avocado & Pork

#### Crackling (+\$1.50)

Avocado spread meets Savory pork crunch on a delicious rustic toast.

### **POLENTA BAR**

**\$10.50 pp**

Creamy Polenta or polenta cakes.

Your Choice of 2:

- Polenta with Wild Mushrooms and Cherry Tomatoes.
- Polenta with Roasted Vegetables and Feta.
- Polenta Tartlets with Prosciutto and Fig.
- Shredded Short Rib over Polenta (+\$3.00).
- Polenta with Shrimp & Garlic Sauce (+\$3.50).

### **CHAR SIU PORK OR TURKEY**

**\$14.50 PP**

Canton Style roasted and thin sliced Pork Tenderloin or Turkey Breast. Served with Hoisin Sauce, Chinese Mustard, Bok Choy, and White Rice.

### **STIR FRY & PAELLAS**

**\$15.50PP**

*Uniformed Chef Cooking Your Choice of 1 Stir fry Type in our Jumbo Wok of Fire. Served on a bed of infused Rice:*

#### Ginger Chicken Stir Fry

Zesty Ginger lime chicken w/ Asian style vegetables on Coconut infused rice

#### Mango Curry Chicken

Chicken breast w/ Mangos, Cabbage, Onions, and Curry Cream over Pineapple Rice ( Shrimp +1.50pp)

#### Jamaican Chicken Stir Fry

Classic fiery jerk spiced chicken over Jamaican rice and peas (with Shrimp +1.50pp)

#### Spanish Style Paella

Traditional Saffron infused rice, vegetables, Chicken, Spanish Chorizo, and a Seafood Medley.

#### Shrimp Noodle Stir Fry (Add \$1.50 pp)

Garlic Ginger Shrimp w/ Asian style vegetables and Udon noodles in a soy-sesame sauce.



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### **STREET TACO STATION**

**\$15.50pp**

Uniformed Chef Cooking 6" Street Tacos with Freshly Made Tortillas. Served with Tortilla Chips, 2 types of Salsas, Bottle Hot Sauces and Pico de Gallo.

#### **Choice of 2:**

- Carne Asada
- Red Mole Chicken
- Carnitas (Pork)
- Fish tacos
- Cheese Chicken tacos
- Jumbo Quesadillas  
(*Chicken, Pork, Beef, Veggie or Shrimp*)
- Loaded Nacho Bowl
- Shrimp tacos (+\$1.50pp)

### **JOK STATION**

**\$15.50 pp**

Thai Style Rice Porridge Station

Savory and hearty rice porridge served in a bowl and topped w/ a selection of traditional garnishes.

Boiled Egg, Fresh Ginger, Fresh Garlic, Pork Meatball, Scallions, Carrot and Daikon, Fresh Thai Basil, Shredded Chicken, Chicken Bouillon.

### **PASTA STATION**

**\$15.50PP**

Uniformed Chef Cooking Your Choice of 1 Pasta Type in our Jumbo Wok of Fire (served with Bread Sticks):

- Chicken Alfredo Pasta
- Meatball Marinara
- Chicken Udon Noodle Stir Fry
- Shrimp Udon Noodle Stir Fry (+\$2.00pp)
- Shrimp Scampi (+\$2.00pp)

### **SLIDER STATION**

**\$15.50pp**

Your Choice of 2 of the Following Sliders:

- Handmade Mini Angus Beef
- Chicken Breast
- Turkey Sliders
- Salmon Sliders
- Loaded mini hot dogs (100% beef)
- Salmon Burgers (+\$1.50pp)
- Crab Cakes (+\$2.50pp)
- Portobello Slider or Veggie Sliders

Served on Fresh Baked Buns with Lettuce, Tomato, Bermuda Onion, Cheddar Cheese, Tomato-Basil Relish, Mustard, Mayonnaise and Ketchup; Served with Kettle Chips and Roasted Onion Dip.

### **PHO STATION**

**\$15.50 pp**

Vietnamese Style hearty beef noodle soup topped w/ Traditional Ingredients

*\*Vegetarian also Available*

### **RAMEN STATION**

**\$15.50pp**

Japanese Style Noodle Soup w/ Braised Pork and Shredded Miso-Soy Chicken and served with traditional toppings.

*\*Vegetarian also Available*

### **SAVORY BEEF TIPS**

**\$16.50pp**

House Seasoned Beef Tips, served in a Cabernet Demi-Glace. Accompanied by Roasted Shallot Mashed Potatoes and Asparagus Tips.

### **BRAISED SHORT RIBS**

**\$16.50pp**

Tender ribs slow-cooked to perfection, resting atop a velvety bed of creamy mashed potatoes, creating a symphony of rich flavors and textures.



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**DESSERT ACTION STATIONS**

Chef Station charge is \$35 per hour, per station.  
(100 guest minimum or additional fees may apply)

**FLAMBEED BERRIES & CREPES \$8.00 pp**

Assorted Berries, Peaches, and Brown Sugar Flambeed with Kentucky Bourbon served with Crepes and Whipped Cream

**JAPANESE PANCAKES \$8.50 pp**

Fluffy Japanese style sweet pancakes made fresh on-site on a giant cast iron grill. Served with maple syrup, berry compote, and whipped cream.

**THE CREPERY \$8.50 pp**

Banana Foster or Cinnamon Apple Flambé served in a Warm Crepe accompanied by Whipped Cream, Chopped Nuts and Shaved Milk Chocolate (Includes Chef to Prepare Warm Crepes on the Cast Iron Grill)

**JAMAICAN BANANAS FLAMBEE \$8.00 pp**

Bananas, Butter, Brown Sugar, Orange and Lime Slices Flambeed with Dark Rum served with Whipped Cream

**DONUTS EN FUEGO \$8.50 pp**

Our action station chef will set the night (and your donut holes) afire as he flambés your confection in Dark Rum w/ Brown Sugar and Cinnamon and finishes it off w/ a splash of Kahlua. Your donut holes are served with Whipped Cream and assorted toppings.

**CHOCOLATE FOUNTAIN \$8.95 pp**

Cascading Dark, White or Milk Chocolate, featuring the Season's Freshest Fruits and Assorted Confections such as Lady Fingers, Macaroons and Marshmallows

*\*Various chocolate fountain upgrade packages are available, talk to your sales representative for more dipping treats*

**Our Policies: Menu 2024 (Prices subject to change)**

Gluten-free, Vegan, Vegetarian, and other special dietary meals can be available. All prices are on a "per-person" basis and include buffet linens, plates, cutlery, and all service-ware.

The listed prices do not include the event production charge and applicable sales tax.

An event production charge (labor and service) is assessed by the scope of each event, please speak with your salesperson for more details.

