



UTAH FOOD SERVICES

Buffet Lunches

All Hot Lunch Buffets are Served with Chilled Beverage and Iced Water.
Add on a Coffee Service for an additional cost.

PASTA PRIMAVERA **\$24.50pp**

Penne Pasta tossed with Asiago, Herbed Chicken, Sun-dried Tomatoes, Portabella Mushrooms, Red Onions, Artichokes, Served with Roasted Red Pepper Garlic Cream Sauce, Seasonal Roasted Vegetables & Garlic Bread or Bread Sticks.

Salads:

- Kale and Spinach Salad with Poppy seed Dressing
- Classic Caesar Salad.

Desserts: Pastry Chef's Assorted Dessert Collection.

ITALIAN FEAST **\$24.50 pp**

Traditional Lasagna Marinara with Lean Ground Beef and Sausage and/or Vegetarian Lasagna Marinara. Served with Seasonal Roasted Vegetable Medley. Garlic Bread or Bread Sticks.

Salads

- Kale and Spinach Salad with Poppy seed Dressing.
- Classic Caesar Salad.

Desserts: Pistachio Cannoli.

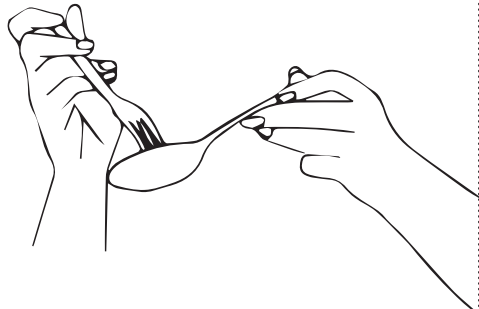
COMFORTS OF HOME **\$24.50 pp**

Beef Meatloaf with Home Style Gravy Served with Garlic Mashed Potatoes and Green Bean Medley. + Fresh Rolls & Butter

Salads

- Spinach & Romaine Salad
- Iceberg Salad

Desserts: Pastry Chef's Assorted Collection.



UPTOWN FAJITAS **\$24.50 pp**

Strips of Marinated Chicken with Onions & Bell Peppers. Served with Corn & Flour Tortillas, Mexican Red Rice and Black Beans. Tortilla Chips, Salsas, Pico de Gallo, Sour Cream, Shredded Cheese, and Our Hot Sauce Collection.

** Replace Chicken with Flank Steak for +\$2.00 pp*

** Add Flank Steak for +\$4.00 pp*

** Add Fresh Guacamole for +\$2.00 pp*

Salad: Mixed Green Salad with Diced Tomatoes, Jicama, Bell Peppers, Cotija, and Cilantro Lime Vinaigrette.

Desserts: Mexican Wedding Cookies and Aztec Brownies.

PHILLY FEAST **\$24.50 pp**

Philly Beef Brisket or Pulled Chicken in a Smokey BBQ Sauce with Sautéed Onions and Peppers. Served with Fresh Hoagie Buns, and Shredded Cheese.

** Replace Chicken w/ Beef Brisket for +\$1.50pp*

** Add a Second Protein for an additional \$4.50 pp*

Salads

- Red Jacket Potato Salad
- Garden Salad with Sun-Dried Tomato Vinaigrette.

Dessert: Assorted Cheesecakes & Boston Cream Pie Tarts.

BEEF & BROCCOLI STIR FRY **\$24.50 PP**

Beef & Broccoli Stir Fry served with fried rice and steamed veggies. Chinese Fortune Cookies

** Add Orange Chicken for an additional \$4.00 pp*

Salads

- Asian Romaine Salad
- Ginger Sesame Slaw

Desserts: Pastry Chef's Assorted Collection.



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THAI RED CURRY \$25.00 pp

Choice of Cauliflower & Tofu or Chicken
Served w/ Assorted Veggies, Basmati Rice,
and Garlic Pita.

Salads:

- Mixed Greens Garden Salad
- Cucumber Salad w/ Tomato, Onion, and Rice Wine Vinaigrette

Dessert: Mango Tapioca Pudding

PASTA BAR \$25.00 pp

Penne Pasta with Meatballs or Chicken Strips
and choice of Creamy Alfredo Sauce or Hearty
Red Tomato Sauce. Served with Roasted
Vegetables and Garlic Bread

Salad

- Classic Caesar Salad
- Mixed Greens Garden Salad

Add Chicken Strips +\$2.50pp

Desserts: Pistachio Cannoli

HAWAIIAN BBQ \$26.00 pp

Hawaiian Teriyaki Chicken w/ Macaroni Salad,
Choice of White or Brown Rice, served over a bed of
shredded cabbage. Hawaiian Rolls.

Substitute with Kalua Pork +\$2.50pp

Add Kalua Pork +\$4.00pp

Salad: Farro Pineapple Salad w/ a Light Balsamic
Vinaigrette

Dessert: Pastry Chef's Assorted Desserts Collection.

YELLOW VEGETABLE CURRY \$25.00 pp

Choice of Cauliflower & Tofu or Chicken
Served w/ Assorted Veggies, Basmati Rice, and
Garlic Pita.

Salads:

- Mixed Greens Garden Salad
- Wild Rice Salad w/ Currents, Jicama, and Roasted Butternut Squash

Dessert: Mango Tapioca Pudding

SOUTH OF THE BORDER \$26.00 pp

Chicken Enchilada Bake served with Black Beans
and Yucatan Rice, Salsas, and Tortilla Chips.
Mixed Green Salad with Diced Tomatoes, Jicama,
Bell Peppers, Cotija Cheese, and Cilantro Lime
Vinaigrette, Tortilla Chips, Salsas, Pico de Gallo,
Sour Cream, Shredded Cheese, and Our Hot Sauce
Collection. *Add Guacamole for an Additional \$2.00 pp*

Desserts: Coconut Tres Leches Cake and Aztec
Chocolate Brownies.

THE WILD WEST \$28.00 pp

Country Style Pork Ribs with BBQ Sauce and BBQ
Roasted Chicken. Served with Vegetarian Baked
Beans and Roasted Vegetable Medley.

Salads

- Red Jacket Potato Salad
- Garden Salad with Ranch Dressing, Cornbread Muffins with Butter.

Dessert: Apple, Berry, Cherry, or Peach Crisp with
Whipped Cream.

BUILD YOUR *Own Buffet* \$26.50 PP

Served with Chilled Beverage and Iced Water Carafes.
Add on a Coffee and Tea Service for an additional cost.
Vegetarian/Vegan/Gluten Free Options Available.

Choose One of Each of the following:

PROTEINS

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| Butter Chicken | | Chicken Cordon Bleu |
| Chicken Masala | | Lemon Butter Tilapia |
| Chicken Piccata | | New England Style Pot Roast |
| Chicken Parmesan | | Pork or Chicken Chili Verde |

STARCHES

- Wild Ruby Red Rice
- Pesto Penne Pasta
- Roasted Red Jacket Potatoes
- Shallot Mashed Potatoes

SALADS

- Classic Caesar
- Garden Salad
- Spinach Strawberry Salad
- Asian Romaine Salad

DESSERTS

- Chefs Collection
- Assorted Cheesecakes
- Assorted Cake Squares