



UTAH FOOD SERVICES

Dinner Buffets

Served with Chilled Beverage & Iced Water Carafes and Coffee & Tea Service

MEXICAN RIVIERA **\$39.75 pp**

- Tri-Colored Tortilla Chips served with Assorted Salsas
- **Mexicali Salad:** Romaine, Tomatoes, Jicama, Peppers, Cotija and Olives Served with Cilantro Lime Vinaigrette
- Corn, Zucchini and Poblano Chile Sauté
- Mexican Red Rice
- Black Beans Mexical
- Cilantro, Lime and Honey Glazed Tilapia topped with Tropical Fruit Salsa
- Carne Asada Marinated Beef Tenderloin Tips
- Mexican Dessert Collection

ASIAN FUSION **\$39.75 pp**

- Arugula and Bibb Lettuce with Mandarin Oranges, Mushrooms, Water Chestnuts, and Bamboo Shoots with a Mango and herb Vinaigrette
- Broccoli Slaw with a Sesame Ginger Vinaigrette
- Bok Choy, Ginger, Mushroom, Red Pepper and Green Onion Sauté
- Jasmine Rice
- Beef and Broccoli Stir Fry in Oyster Sauce
- Green Curry Mango Chicken with Sweet Carrots and Onions
- Coconut Cake with Passion Fruit Mousse

UTAH'S OWN **\$42.75 pp**

- Native Greens, Strawberries, Green Onions, Pine Nuts and Local Goat Cheese with Peach-Berry Vinaigrette
- Oven Roasted Red Bliss Potatoes
- Seasonal Garden Vegetable Medley
- Grilled Morgan Valley Lamb Chop with a Rosemary Crust (2pp)
- Pan Seared Utah Valley Trout with Lemon Zest and Cilantro, served with Sweet and Spicy Corn Relish
- Stone Fruit Crisp with Whipped Cream

A LITTLE BIT OF ITALY **\$37.50pp**

- Traditional Caesar Salad
- Farro & Green Bean Salad w/ Roasted Peppers & Shallots in a Creamy Basil Vinaigrette
- Garlic Bread
- Roasted Grilled Chicken Breast w/ a Tangy Lemon Caper Sauce
- Porcini Dusted Pork Medallions on a Brandied Mushroom Green Peppercorn Demi Glace
- Roasted Fresh Zucchini, Broccoli, & Cauliflower
- Penne Pasta w/ Garlic, Sundried Tomato, and Fresh Basil
- Mini Tiramisu Cups or Assorted Cheesecake w/ Mixed Berries

A TRIP TO DELHI **\$39.75 PP**

- Garlic Naan Bread
- Cucumber Salad: Cucumber, Red Onion, Tomato, Cilantro, Bell Pepper, and Lemon Juice
- Mixed Greens w/ Tomato, Pickled Onions, Carrots, Roasted Butternut Squash, and a Yogurt Lime & Turmeric Dressing
- Butter Chicken: Tender Boneless Chicken in a Fragrant Rich Tomato Cream w/ Hints of Garam Masala & Coriander
- Rogan Josh Lamb in a Creamy Tomato Curry
- Basmati Rice
- Coconut Curry Roasted Fresh Seasonal Vegetables
- Rice Pudding: Rice, Raisins, Pistachios, and Milk
- Gulab Jamun: Classic Indian Doughnut Balls in a Light Rose Syrup



UTAH FOOD SERVICES

Dinner Buffets

Served with Chilled Beverage & Iced Water Carafes and Coffee & Tea Service

CULINARY CLASSIC

\$33.00 pp

Served with Fresh Rolls and Butter

Choose one Salad:

- Freshly Tossed Caesar Salad
- Micro Greens, Anjou Pears, Craisins, Caramelized Pecans and Gorgonzola Crumbles with Sweet Sesame Dressing
- Mixed Field Greens with Grilled Asparagus, Grape Tomatoes and Cucumber tossed in Lemon Artichoke Vinaigrette

Choose one Compound Salad:

- Kale and Apple Salad with Apple Cider Vinaigrette
- Quinoa Salad with Butternut Squash
- Wild Rice, Garbanzo Bean and Cucumber Salad

Choose one Vegetable Side:

- Green Beans, Wax Beans, Carrot Batonnets, and Shallots
- Roasted Seasonal Vegetables with Rosemary and Olive Oil
- Parmesan Roasted Broccoli and Cauliflower
- Sugar Snap Peas and Baby Carrots

Choose one Starch:

- Roasted Fingerling Potatoes with Fresh Garlic and Herbs
- Caramelized Shallot Mashed Potatoes
- Wild Ruby Red Rice with Fresh Herbs

Choose one Entree:

- Braised Apple and Dried Cranberry Chicken with Pine Nuts in Calvados Cream
- Grilled Chicken with an Herbed Peach Velouté
- Chicken Puttanesca with Crushed Tomatoes, Garlic, Kalamata Olives and Capers
- Peppercorn Crusted Pork Tenderloin +\$1.50
- Statler Chicken with Fresh Herbs in Chardonnay Sauce + \$1.50
- Grilled Barramundi in a Mango/Pineapple Salsa +\$1.50
- Pan Seared Barramundi in a Lemon Butter Sauce +\$1.50
- Ginger Herbed London Broil in a Peppercorn Demi Glace +\$3.00
- Garlic Braised Short Ribs in a Red Wine Demi Glace +\$4.00
- Grilled Salmon in a Teriyaki Glaze +\$4.00

Choose one Dessert Option:

- Peach-Blueberry Crisp with Whipped Cream
- Cheesecake Assortment w/ Berries
- Chocolate Bread Pudding with Whipped Cream and Vanilla Bean Sauce
- Petit Dessert Collection