



UTAH FOOD SERVICES

Plated Dinners

All Entrees Served with House Salad, Seasonal Vegetable, Fresh Baked Roll and Butter, House made Dessert, Coffee & Tea Service, and Chilled Beverage & Iced Water Carafes

POULTRY

GARDEN PESTO CHICKEN **\$30.75 pp**

Basil Pesto seared Chicken Breast with Roasted Shallot Cream Sauce; Served with Penne Pasta tossed with Sun-dried Tomatoes, Fresh Basil and Olive Oil

APRICOT CHERRY CHICKEN **\$30.75 pp**

Marinated and Grilled Chicken served with Apricot and Cherry Chutney and Shallot/Cilantro Fingerling Potatoes

CHICKEN MARSALA **\$30.75 pp**

Breast of Chicken Sauteed w/ a Mushroom Medley and a Creamy Marsala Wine Sauce Served on Herbed Fettucini

CHICKEN PICCATA **\$30.75 pp**

Boneless Breast of Chicken prepared with Sliced Mushrooms, Artichoke Hearts and Capers in a Lemon Butter Sauce; Served with Ruby Red Wild Rice Medley with Fresh Herbs

GRILLED CHICKEN CALVADOS **\$30.75 pp**

Served with Braised Apples, Toasted Pine Nuts and Calvados Cream Sauce Served on a Rice Pilaf

TUSCAN STYLE CHICKEN **\$32.25 pp**

Statler Chicken Breast (8 oz Bone-in), Seasoned with Fresh Herbs, topped with Chardonnay Butter Sauce. Served with Au Gratin Potatoes

SEAFOOD

ROCKY MOUNTAIN TROUT **\$28.75 pp**

Blue Corn Crusted Trout served with a Sweet Corn and Peach Salsa; Accompanied by Wild Rice Pilaf

PAN SEARED SALMON **\$34.75 pp**

Dijon and Sun-dried Tomato Salmon with a Lemon Chardonnay Velouté; Accompanied by Roasted Fingerling Potatoes

BARRAMUNDI **\$28.75 pp**

Oven Roasted Barramundi topped with Fresh Tomato Basil Compote and and served with Tuscan Style Cous Cous

PAN SEARED BLACK COD **\$31.75 pp**

Black Cod on White Beans w/ Roasted Garlic and Sage Topped w/ Salsa Fresca Verde

GRILLED SEA BASS **\$41.75 pp**

Garlic Herbed Sea Bass in a Lemon Caper Sauce, Accompanied by a Cilantro Lime Rice and Premium Roasted Vegetables

PORK

EPPERCORN AND HERB CRUSTED PORK TENDERLOIN **\$30.75 pp**

In a Forest Mushroom Demi-Glace Served with Scalloped Potatoes

STUFFED PORK CHOP **\$33.75 pp**

Apple and Dried Cherry stuffed Pork Chop with a Sage Brandy Cream Sauce and Wild Mushroom Cous Cous



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BEEF

FIRE SEARED LONDON BROIL **\$31.75 pp**
Ginger, Herbed London Broil; Served with a Peppercorn Demi-Glace and Rosemary Roasted Heirloom Potatoes

BEEF TENDERLOIN **\$39.75 pp**
Horseradish, Rosemary and Garlic Crusted Tenderloin with a Black Currant Demi-Glace and Caramelized Shallot Mashed Potatoes

BRAISED SHORT RIBS **\$37.00 pp**
Garlic Braised Short Ribs in a Red Wine Demi-Glace with Creamy Herbed Mashed Potatoes

ROASTED NY STRIP LOIN **\$41.75 pp**
On a Forest Mushroom Demi-Glace with Scalloped Potatoes

**Wild Game and Local Meats Available*

DOUBLE ENTREES

STATLER CHICKEN AND GRILLED BARRAMUNDI **\$42.75 pp**
Statler Chicken w/ Fresh Herbs in a Chardonnay Sauce and Grilled Barramundi with a Fresh Citrus Cilantro Salsa Served with Fingerling Potatoes

LONDON BROIL AND SHRIMP SCAMPI **\$44.75 pp**
Fire Seared London Broil served with Peppercorn Demi Glace, and Jumbo Shrimp Scampi (3 p/p) served on a bed of Garlic Linguine

BEEF TENDERLOIN AND SALMON **\$48.75 pp**
Roasted Beef Tenderloin with a Peppercorn Crust topped with Cabernet Demi-Glace, served over Roasted Garlic Mashed Potatoes; Dijon and Sun-dried Tomato Salmon with a Lemon Chardonnay Velouté

BEEF TENDERLOIN AND SEA SCALLOPS **\$52.75 pp**
Roasted Beef Tenderloin with a Peppercorn Crust topped with Cabernet Demi-Glace, served over Roasted Garlic Mashed Potatoes; Three Jumbo Sea Scallops Sautéed with Butter, Fresh Herbs and Garlic, finished with Vermouth Cream Sauce and served over a bed of Sautéed Greens

VEGETARIAN OPTIONS

Choose one of the following to be served to the vegetarians in your group

EGGPLANT PARMESAN
Breaded and Herbed Eggplant Layered with Roasted Roma Tomato Sauce, Mozzarella and Provolone Cheese

VEGETABLE WELLINGTON
Zucchini, Roma Tomato, Wild Mushroom Duxelle and Provolone Cheese wrapped in a Delicate Puff Pastry served over Tomato and Red Pepper Coulis

QUINOA STUFFED BELL PEPPERS (VEGAN/GF)
Bell Peppers filled with Vegetable Confetti Quinoa and topped with Vegan Cheese and Fresh Tomato Sauce

VEGETABLE NAPOLEON (GF)
Grilled Portabella Mushroom, Zucchini, Roma Tomato, Tofu, Asparagus and Fresh Mozzarella topped with Tomato Basil Coulis

ROASTED SHALLOT & WHITE BEANOAT CAKES (VEGAN)
On a Sundried Tomato Coulis and Fresh Basil



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DINNER HOUSE SALAD *Selections*

HOUSE FAVORITE

Butterleaf Romaine and Frisee with Purple Peruvian Potato Slices, Crumbled Gorgonzola, Grape Tomatoes, House made Focaccia Croutons with a Citrus Vinaigrette

STRAWBERRY SEASON

Spinach Salad with Strawberries, Fried Prosciutto Crisps, Beehive Cheddar and Toasted Pinenuts with a Forest Berry Vinaigrette

MARKET GREENS

Romaine and Spring Greens together with Carrots, Croutons, Tomatoes, Artichoke Hearts and Cucumber with Creamy Italian Vinaigrette

HARVEST TIME

Romaine and Baby Spinach with Sliced Apples, Caramelized Walnuts, Julienne Jicama and Chevre served with Spiced Apple Cider Vinaigrette

GARDEN SENSATION

Mixed Field Greens with Grilled Asparagus Spears, Caramelized Walnuts, Grape Tomatoes tossed with Port Wine Reduction Vinaigrette and Blueberry Croutons

SUPERFOOD SALAD

Kale, Radicchio, Shaved Brussel Sprouts, Cabbage, Broccoli, Kohlrabi, Roasted Pumpkin Seeds, Fresh Blueberries, and Poppyseed Dressing

CAPRESE SALAD

Fresh Tomatoes, Torn Basil and Fresh Mozzarella on a bed of Romaine with a Drizzle of Extra Virgin Olive Oil and Balsamic Reduction

PLATED DINNER DESSERT *Selections*

CHOCOLATE NOIR

Flourless Dark Chocolate Cake served with Chantilly Cream and Fresh Berries (White Chocolate Noir Also Available)

SALTED CARAMEL POT DE CREME

Creamy Salted Caramel Custard served with a Mikado Stick Garnish

CREME BRULEE TORTE

White Cake Layered with Creme Brulee Cream, Garnished with Fresh Berries

LEMON AND BLUEBERRY TORTE

Lemon and Blueberry Compote served atop a Shortbread Bottom

MOUSSES AND PARFAITS (CHOICE OF ONE)

Boston Cream Parfait, Triple Berry, Triple Chocolate, or Seasonal Specialty

CHEESECAKE (CHOICE OF ONE)

New York Cheesecake served w/ Fresh Berry Coulis. Choice of Lemon, Raspberry, or Chocolate Topping

TIRAMISU TORTE

Espresso-Soaked Lady Fingers and a Delicate Mascarpone Custard Topped w/ Cocoa and Shaved Chocolate

**Seasonal Specialty Desserts are available*

