



**UTAH FOOD SERVICES**

## Plated Lunches

### PLATED CHILLED SALAD LUNCHEON

Served with Fresh Baked Rolls, House Dessert, and Chilled Beverage & Iced Water Carafes. Add on Coffee & Tea Service for an additional cost.

**SOUTHWEST CHICKEN CAESAR SALAD \$24.00 pp**

Sliced Mesquite Grilled Breast served on a Bed of Romaine Lettuce, with Fresh Cilantro, Grilled Peppers, Sliced Tomatoes, Roasted Corn, Tortilla Strips and Caesar Chipotle Dressing.

**CARNE ASADA SALAD \$25.00 pp**

Thin Sliced Grilled Skirt Steak on a bed of Iceberg, Romaine, Black Beans, Roasted Red Peppers, and Cashews w/ Cilantro Lime Vinaigrette

**ASIAN SALAD \$27.00 pp**

Hoisin Glazed and Flame Grilled Tenderloin of Pork or Chicken. Breast. (Or substitute w/ Salmon + \$1.50) Radicchio, Green Leaf and Spinach, Fried Wonton Skins, Mandarin Oranges, Water Chestnuts, Shiitake Mushrooms, Roasted Red Pepper, Toasted Sesame Seeds and Citrus Vinaigrette

**LONE PEAK COBB SALAD \$25.00 pp**

Roasted Turkey Breast, Fresh Avocado, Roma Tomato, Crisp Bacon, Hard Cooked Egg, Scallions and Bleu Cheese served on Mixed Field Greens with Balsamic Vinaigrette and Peppercorn Ranch Dressing.

**KAHULA PORK SALAD \$25.00 pp**

Tender Shredded Pork on Iceberg, Kale, Carrots, Red Peppers and Cashews w/ a Ginger Miso Soy Dressing

**SALMON SALAD \$27.00 pp**

Grilled Salmon served on a bed of Linguine with Pesto and Sun-dried Tomatoes. Served with Chilled Asparagus.

### PLATED HOT LUNCHES

Served with Fresh Breads, Seasonal Vegetables, House Salad, House Dessert, Coffee & Tea Service, Chilled Beverage & Iced Water Carafes.

**CHICKEN MARINARA MOZZARELLA \$26.00 pp**

Boneless Tender chicken breast topped with rich marinara, melted mozzarella, and a hint of fresh basil. Served over Penne Pasta.

**CHICKEN CORDON BLEU \$26.00 pp**

Crisp breaded chicken stuffed with savory ham and creamy Swiss cheese, finished with a delicate white wine sauce. Served with Rice Pilaf.

**PORK or CHICKEN CHILE VERDE \$26.00 pp**

Tender Pieces of Pork or chicken simmered in our delicious Mild Chile Verde Sauce. Served Mexican Style Rice and Beans.

**ROASTED TURKEY BREAST \$26.00 pp**

Roasted Turkey Breast with Natural Gravy Cranberry Sauce, Sage Dressing and Parsley Buttered Mashed Potatoes.

**LONDON BROIL \$29.00 pp**

Juicy, ginger marinated flank steak, grilled to perfection and thinly sliced complemented by a red wine reduction or mushroom ragout. Accompanied by Escalloped Potatoes.

**CHICKEN PICATTA \$26.00pp**

Boneless pan-seared chicken breast bathed in a zesty lemon-caper sauce, accompanied by nutty wild red ruby rice.



# UTAH FOOD SERVICES

## Plated Lunches

### PLATED HOT LUNCHES

Served with Fresh Breads, Seasonal Vegetables, House Salad, House Dessert, Coffee & Tea Service, Chilled Beverage & Iced Water Carafes.

**CHICKEN ENCHILADA WITH MOLE POBLANO** **\$26.00pp**

Slow-cooked chicken wrapped in soft corn tortillas, drenched in a rich and velvety Mole Poblano sauce. Topped with crumbled queso fresco, freshly chopped cilantro, pickled onions and a drizzle of Mexican crema. Served with a side of mexican red rice and charro beans.

**CHICKEN PROVENCAL** **\$27.50 pp**

Seared Statler Chicken simmered with tomatoes, olives, and aromatic herbs, capturing the essence of southern France. Served with Rice Pilaf.

**ROSEMARY PORK TENDERLOIN** **\$26.00 pp**

Sliced Rosemary Pork Medallions Served with a Peppercorn Red Wine Demi-Glace and Cinnamon Apple Sauce Served with Oven Roasted Red Jacket Potatoes.

**FRESH SALMON FILLET** **\$31.00 pp**

Fresh Fillet of Salmon with your choice of: Maple Ginger Glaze, Honey Tamari Glaze or Lemon Butter Sauce; Served with Roasted Sweet Potatoes or rice pilaf.

### HOUSE SALAD *Selections*

**GARDEN SALAD**

Mixed Greens with Fresh Tomato, Sliced Cucumber, Croutons, Black Olives, Carrots and served with Tomato Basil Vinaigrette.

**SPINACH SALAD**

Baby Spinach & Romaine Lettuce accompanied with Craisins, Crispy Fried Onion Rings, Hard Boiled Egg, Cucumber, served with Lingonberry Vinaigrette.

**TRADITIONAL CAESAR**

Torn Romaine Lettuce with Garlic Croutons and Shaved Parmesan; Served with Caesar Dressing.

**PEAR CASHEW SALAD**

Market Greens, Toasted Cashews, Pear Slices, Craisins, and Bleu Cheese Crumbles with Balsamic Vinaigrette.

**STRAWBERRY FIELDS SALAD**

Spinach, Romaine, Strawberries, Green Onions, Crumbled Feta and Candied Walnuts; Served with Balsamic Raspberry Dressing.

**ASIAN SALAD**

Torn Romaine Lettuce, Green Leaf, Fried Wonton Skins, Mandarin Oranges, Water Chestnuts, Shiitake Mushrooms, Toasted Sesame Seeds and Citrus Vinaigrette



**UTAH FOOD  
SERVICES**

## *Plated Lunches*

### *Plated Vegetarian* **OPTIONS**

#### **PENNE PASTA ARRABIATA**

Penne Pasta tossed with Arrabiata Sauce accompanied by a Herbed Fire Roasted Portabella Mushroom with Feathered Asiago

#### **GRILLED TOFU RISOTTO**

Sun-dried Tomato Risotto with a Grilled and Marinated Tofu Triangle and topped with Wild Mushroom Ragout.

#### **THREE CHEESE & SUN-DRIED TOMATO RAVIOLI**

Fresh Ravioli filled with Chèvre and Sun-dried Tomatoes, tossed in Garden Pesto Cream Sauce.

#### **CONFETTI QUINOA STUFFED PEPPER**

Bell Pepper stuffed with Quinoa and Vegetable Confetti, Asparagus, and Roasted Pearl Onions with Fire Roasted Tomato Coulis.

### **HOUSE DESSERT**

#### *Selection*

#### **FRENCH STRUDEL**

Seasonal Fruit Strudel  
Served with Vanilla Bean Infused Whipped Cream.

#### **FRUIT AND NUT TARTS (CHOICE OF ONE)**

Seasonal Fruit, Chocolate Bourbon Pecan or Boston Cream Pie Tart.

#### **SPECIALTY CAKES (CHOICE OF ONE)**

Carrot Cake, Chocolate Noir, Crème Brulee Cake, Double Chocolate, or Tiramisu Torte.

#### **CHEESECAKE**

Traditional New York Cheesecake with Mixed Berries

#### **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.

