



# UTAH FOOD SERVICES

# Receptions

## SMALL BITES *Selection*

BUFFET OR HAND PASSED

### **\$31.00 Per Dozen**

- Cambozola Mouse Crostini w/ Lingonberry Jam
- Classic Tomato Bruschetta W/ Shaved Romano
- Sun-Dried Tomato & Kalamata Olive Tapenade Crostini
- Brie w/ Honey Roasted Figs & Balsamic Drizzle on a Crostini
- Kalamata Olives, Artichoke, Tomato & Capers w/ Shredded Gouda on Pita Bread
- Apple Chutney, Brie, and Caramelized Walnuts Fillo Cup
- Crostini w/ Honey Infused Diced Strawberries and Basil Ribbons w/ Sweet Balsamic Reduction
- Roma Tomato, Buffalo Mozzarella and Basil Crostini drizzled with Virgin Olive Oil
- White Bean and Sage w/ Toasted Garlic and Shaved Parmesan Crostini
- Roasted Eggplant and Red Pepper w/ Feta Cheese on Grilled Flat Bread
- Balsamic Fig and Goat Cheese Flatbread

### **\$34.00 Per Dozen**

- Smoked Chicken Crostini with Arugula, Caramelized Onions and Roasted Garlic
- Tuscan Chicken Bruschetta with Sun-dried Tomatoes, Herb Medley and Asiago
- Ginger Marinated and Fire Seared London Broil w/ Horseradish Cream and Onion Jam atop a Crostini
- Roasted Chicken, Asparagus and Chevre Goat Cheese Fillo Cup
- Chicken Mole Mini Tostada Served w/ Pickled Onions & Mexican Crema
- Mascapone Strawberries
- Herbed Cream Cheese Stuffed Baby Bell Peppers

### **\$38.00 Per Dozen**

- Housemade Hummus or Ranch Cups 5oz w/ Spears of Carrots, Red Peppers, and cucumber
- Cheddar, Swiss, And Pepper Jack Skewers
- Fresh Fruit Skewers w/ Pineapple, Cantaloupe, & Strawberry
- Teardrop Tomato, Buffalo Mozzarella and Kalamata Olive with Honey Balsamic Drizzle Skewer
- Antipasto Skewers w/ Sopressata, Provolone, Tomato, Cheese Tortellini, & Olive
- Patacon Relleno - Fried Plantain Topped w/ Shredded Adobo Chicken & Cilantro Crema
- Shrimp Ceviche Shooter

### **\$44.00 Per Dozen**

- Shrimp Cocktail (2 Shrimp Per Person)
- Seared Ahi Tuna Spoon w/ Rice, Avocado, & Ginger Drizzled w/ Wasabi Aioli and Sesame Seeds
- Ahi Tuna Poki Cup w/ grilled pineapple, cucumber, & sesame oil, served over rice

### **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.



## CHILLED *Displays*

BUFFET OR HAND PASSED

### **FRESH FRUIT PRESENTATION** **\$5.50pp**

Seasonal Fruit such as Watermelon, Cantaloupe, Honey Dew Melon, Pineapple and Berries.

### **SILVER DOLLAR SANDWICHES** **\$5.50pp**

(2 sandwiches per person) your choice of:

- Toasted Almond Chicken and Grape Salad
- Crabmeat and Shrimp
- Roasted Turkey, Cheddar & Cranberry Aioli
- Honey Ham and Swiss with Dijonnaise
- Roast Beef, Provolone & Horseradish Cream
- Grilled Portabella, Zucchini & Boursin Smear

### **VEGETABLE CRUDITÉS DISPLAY** **\$6.50pp**

An abundance of Fresh Seasonal Vegetables including: Broccoli and Cauliflower Florets, Bell Pepper Strips, Celery Sticks and Baby Carrots with Red Pepper Hummus and Blue Cheese Dip.

### **GRILLED VEGETABLE PRESENTATION** **\$7.50pp**

A Flavorful Chilled Array of Zucchini, Summer Squash, Eggplant, Baby Carrots, Red and Yellow Peppers; Lightly Drizzled with Virgin Olive Oil and Aged Balsamic Vinegar.

### **IMPORTED & DOMESTIC CHEESE DISPLAY** **\$7.50pp**

A Variety of Local & Domestic Cheddar, Pepper Jack, Provolone and Swiss Cheeses, Wheels of Brie and Boursin Cheese; garnished with Grape Clusters and Strawberries & served with Fresh Baguettes and Crackers

### **CHARCUTERIE BOARD** **\$9.00 pp**

Artisan Cured Meat Assortment w/ a Variety of Pickles, Mustards, Olives, Crackers, & Baguette Slices

### **SMOKED/GRILLED or CHILLED SALMON** **\$10.50pp**

Served with Fresh Dill Cucumber Sauce, Lemon Wedges, Capers, Baguettes & Gourmet Crackers.

### **SHRIMP COCKTAIL PRESENTATION** **\$11.50pp**

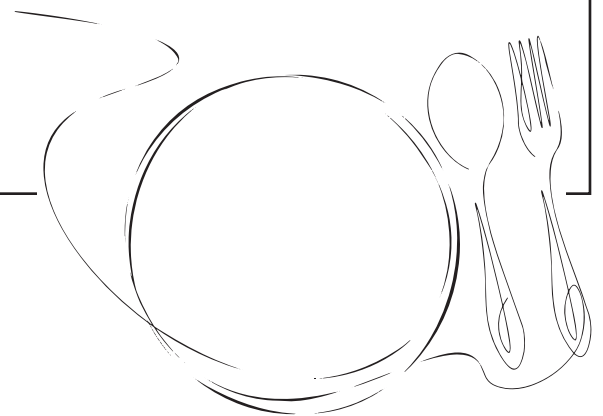
Artfully Presented with Fresh Sliced Lemons and Horseradish Cocktail Sauce (4 shrimp pp)

### **GRAZING TABLE** **\$13.50pp**

Combine our Grilled Vegetable Presentation, Imported Cheese Display and Charcuterie Board to Create an Abundant, Visually Appealing Lavish Display. Our Grazing Table Creates a Stunning Display of Different Flavors, Textures, and Colors

### **SEAFOOD EXTRAVAGANZA** **\$21.00 pp**

Shrimp, Scallops, Smoked Salmon, Oysters, Crab Claws, and Yucatan Style Ceviche served chilled w/ Assorted Dips, Sauces, Salsas, Crackers, and Chips





**UTAH FOOD  
SERVICES**

# Receptions

## WARM

### *Hors D'oeuvres*

**BUFFET OR HAND PASSED**

Select 1 for \$6.50 per Person

Select 2 for \$12.00 per Person

#### **BRIE EN CROUTE**

Wheels of Brie Baked in Puff Pastry with Dried Fruits & Nuts, served with Sliced Baguettes (Buffet only)

#### **CHICKEN DRUMETTES(3PP)**

with a Sweet Honey Glaze

#### **VEGETABLE SPRING ROLLS, PORK SPRING ROLLS OR CHICKEN EGG ROLLS (2PP)**

Served with Sweet Chili Sauce, Chinese Mustard

#### **BACON-WRAPPED CHEESE STUFFED DATES (2PP)**

#### **CHICKEN WINGS (3PP)**

Traditional or Boneless

Sauces: Authentic Buffalo, Sweet Chili Lime, Spicy Red Adobo, Parmesan Garlic, Honey BBQ, Teriyaki

#### **CHILI PEPPER POPPERS (3PP)**

#### **MUSHROOM CAPS (2PP)**

Choice of OneType: Spinach Sauté & Fontina Cheese, Applewood Smoked Bacon and Gorgonzola

#### **COCONUT SHRIMP OR SHRIMP TEMPURA(2PP)**

Served with Sweet Chili Sauce

#### **KABOBS(2PP)**

- Ginger and Asian Spiced Glazed Chicken
- Brandy Peach Glazed Pork Tenderloin
- Marinated London Broil
- Teriyaki Glazed Chicken
- Red Adobo Glazed Chicken
- Mediterranean Lamb w/ Tzatziki Sauce
- Veggie Kabobs
- Miso Glazed Shrimp (+\$1.00)
- Bourbon & Brown Sugar Salmon (+\$2.00)

#### **GOURMET MEATBALLS(3PP)**

Served in your choice of: Cabernet Demi-Glace, Wild Mushroom Demi-Glace, Classic Marinara, Sweet n' Sour, or Teriyaki.

#### **CRAB CAKES (1.5PP)**

Add an Additional \$2.00pp Cajun Style Served with Lemon Aioli

#### **DIM SUM (3.5 PP)**

Crispy Shrimp & Pot Stickers w/ Sweet Chili Sauce  
Steamed Shumai & Pot Stickers w/ Ponzu Dipping Sauce & Hoisin Aioli