



Holiday Specials

Happy Holidays from Utah Food Services! Each year our chefs put together some of their favorite recipes for the season but as always, our sales team will work with you to customize your holiday event.

Buffets

All prices are on a "per-person" basis for a minimum of two hours of (Includes Carafes of Chilled Beverage & Iced Water, Coffee and Tea Service)

Traditional Roasted Turkey Dinner \$25.50

- Assorted Artisan Rolls with Butter
- Romaine and Spinach Mix with Craisins, Caramelized Walnuts, Cucumber, Green Onion served with Spiced Apple Cider Vinaigrette and Creamy Maple Balsamic Dressing
- Oven Roasted Turkey Breast with Natural Gravy
- Celery and Sage Stuffing
- Caramelized Shallot Mashed Potatoes
- Green Bean Amantine
- Cranberry Orange Compote
- (Add Honey Baked Ham with Dijon Mustard for \$1.95 p/p)
- Tartlet Collection with Whipped Cream (Varies daily but may include: Cranberry Crumb, Pumpkin Cream, Apple Spice, Peach Crumb and Chocolate Nutcracker)

Merry Surf and Turf \$35.95

- Fresh Assorted Artisan Rolls with Butter
- Seasonal Greens, Sliced Pears, Caramelized Pecans, Gorgonzola Crumbles, Pomengranate Seeds with Cranberry Vinaigrette
- Roasted Brussel Sprouts & Sweet Potatoes with a Balsamic Glaze
- Escalloped Potatoes
- Herb Marinated Tri Tips with Chimichurri
- Pan Roasted Trout with Basil and Roasted Tomatoes
- Dessert Trio (Pumpkin Spice Tartlet, Pecan Pie Tarlet, and Chocolate Espresso Petite Pots du Creme)

Mediterranean Holiday \$25.95

- Fresh Assorted Artisan Rolls with Butter
- Arugula, Romaine, and Torn Basil, Cherry Tomatoes, Cucumber and Bocconcini Mozzarella with Creamy Basil Pesto Dressing
- Oven Roasted Top-on Baby Carrots with Dill
- Garlic Herb Orzo
- Chicken Puttanesca with Crushed Tomatoes, Kalamata Olives, Garlic and Capers
- (Add Tuscan Herb Rubbed Salmon for \$6.95 p/p)
- Assorted Fresh Filled Eclairs and Florentine Cookies

Hand Served Meals

Lemon and Sage Roasted Statler Chicken \$27.95

- Assorted Artisan Rolls with Butter
- Baby Spinach and Romaine Salad, Dried Cranberries, Toasted Walnuts, Blue Cheese Crumbles, Shaved Red Onion, and Sherry Vinaigrette
- Lemon & Sage Roasted Statler Chicken with Nautral Au Jus
- Apple Fennel and Sage Stuffing
- Sauteed Broccoli with Shallots
- Gingerbread Spiced Roulade Cake with Cinnamon Spiced Cream Filling, finished with Chocolate Ganache

Fig and Apricot Stuffed Pork Loin \$27.50

- Fresh Assorted Artisan Rolls with Butter
- Candied Apple, Curly Red Peppers and Pecans atop Radicchio and Spinach served with Cranberry Vinaigrette
- Fig and Apricot stuffed Pork Loin finished with Honey Glaze
- Oven Roasted Fingerling Potatoes
- Autumn Harvest Roasted Root Vegetables
- Hazelnut Pear Torte with Dulce de Leche or New Year Noir (Rich Chocolate Decadence Cake)



Tis' the Season Station Reception

Please contact our sales department to customize a reception for your guests. The menus listed below can be served all together or separately. Your sales person will modify the price and menu to fit the number of guests and type of service requested. Chef Service Charge is \$60/hr per chef.

Ocean Treasures \$21.95

- Shrimp Cocktail Shooter with 4 Alarm Sauce and Lemon
- Panko and Shredded Coconut Crusted Shrimp with Jalapeno Jam and Orange Marmalade Sauce
- Shrimp Scampi sauteed with White Wine, Garlic and Butter, served over Angel Hair Pasta
- Lobster Mac & Cheese

Just Chillin \$15.95

- Romaine and Baby Spinach with Candied Apples, Roasted Pepitas, Julienne Jicama, and Chevre Goat Cheese, tossed with Spiced Apple Vinaigrette
- Grilled Vegetable Platter with Chilled Seasonal Squashes, Red and Green Bell Peppers, Grilled Portobello Mushrooms, Top-on Carrots, garnished with Kalamata Olives and Artichoke Hearts
- Imported and Domestic Cheese Display with a Variety of Cheddar, Pepperjack, Provolone, Swiss, Brie and Boursin garnished with Grapes and Strawberries
- Artisan Bread Assortment with Butterballs

Sushi and Dim Sum Steamers \$19.95

- Selection of Assorted Dumplings such as: Vegetable Pot Stickers, Chicken Egg Rolls, Pork Shomai served with Tamari, Soy Sauce, Hot Mustard and Sweet n' Sour Sauce
- Hand Rolled Sushi Assortment such as California Rolls, Smoked Salmon Rolls, Smoked Trout Rolls and Roasted Vegetable Rolls. Presented with Gari, Soy Sauce, Wasabi, and Chop Sticks

Carvery \$9.25

- Assorted Bread Rolls and Baguettes with Sweet Creamery Butter
- Oven Grilled Tri-Tip Roast topped with Authentic Argentine Chimicurri, Caramelized Onions and Mushrooms

Dessert Display \$12.95

- Chocolate Decadence Petite Fors with Whipped Cream & Raspberries
- Assorted Holiday Shooters such as Peppermint Grinch, Salted Caramel, Chocolate Noel, Sugar Plum Fairy, and Spiced Eggnog
- Seasonal Cookie Collection changes daily such as: Holiday Cut-Outs, Peppernuts, Chocolate Jubilees, Meringue Swirls, Fruit Pinwheels, Blackberry Streusel, Thumbprints, Red Velvet, Gingersnaps, English Shortbread and Macaroons



Baby Its Cold Outside Hot Chocolate Bar \$2.95

Housemade Ghirardelli Hot Chocolate (16 oz p/p)
Accompanied by Mini Marshmallows and Fresh Whipped Cream
Kick it up with the following upgrades:

- Torani flavorings such as: Salted Caramel, Irish Cream, Hazelnut, Vanilla and White Chocolate (\$.50 p/p per flavor)
- Caramel or Chocolate Dipped Edible Spoons (\$3.00 each)
- Rock Candy Sticks (\$1.95 each)
- Chocolate Chips (\$.25 p/p)
- Maraschino Cherries (\$.25p/p)
- Plain Donut Holes (\$12.95 per dozen)
- Mini Milky Way Bars (\$.50 each)
- Crushed Peppermint (.25 p/p)
- Almond Tea Cookies (\$12.95 per dozen)
- Assorted Mini Cookies (\$18.95 per dozen)
Double Chocolate, Chocolate Chip, Sugar and Snicker Doodle



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