



Salt Palace and South Towne 2016 Holiday Specials

Happy Holidays from UFS! This year our chefs put together some of their favorite recipes for the season but as always, our sales team will work with you to create an ideal menu for your 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 \$26.95

- Assorted Freshly Baked Rolls with Butter
- Romaine and Spinach Mix with Craisins, Caramelized Walnuts, Cucumber, Green Onion, and 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 Amandine
- Cranberry Orange Compote
- (Add Honey Baked Ham with Dijon Mustard for \$2.50 p/p)
- Tartlet Collection with Whipped Cream (Varies daily but may include: Cranberry Crumb, Pumpkin Cream, Apple Spice, Peach Crumb and Chocolate Nutcracker)

Tis the Season's Surf and Turf \$42.95

- 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 \$31.95

- 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 \$35.50

- 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 Neutral Au Jus
- Apple Fennel and Sage Stuffing
- Sauteed Broccoli with Shallots
- Gingerbread Spiced Roulade Cake with Cinnamon Spiced Cream Filling, finished with Chocolate Ganache

All services are subject to 22% gratuity and applicable sales tax



Fig and Apricot Stuffed Pork Loin \$35.95

- Assorted Freshly Baked 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)

Herb Scented Grilled Lamb Chops \$42.95
with Mint Pesto

- Seven Seeded Rolls, Wheat Buns and Crusty French Bread Rolls with Butter
- Baby Spinach, Sliced Strawberries, Fried Prosciutto Crisps, Shredded Asiago, Toasted Pinenuts, served with Forest Berry Vinaigrette
- Herb Scented Grilled Lamb Chops with Mint Pesto (3 Petite Chops)
- Scalloped Potatoes
- Asparagus Bundle wrapped in a Carrot Ribbon (100 maximum)
- Double Entree: Jumbo Shrimp Scampi (2) for an additional \$3.95
- White Chocolate Cherry Pot du Crème

Beef Tenderloin and Jumbo Shrimp \$41.95

- Assorted Fresh Bread Rolls with Butter
- Baby Kale, Cherry Tomatoes, Crispy Onion, Bleu Cheese Crumbles with Shallot Vinaigrette
- Tenderloin of Beef with Double Mushroom Ragout served with a Baked Stuffed Jumbo Shrimp
- Potatoes Mouseline
- Haricot Verts and Roasted Red Peppers in an Almond Butter Sauté
- Red Fruit Pavlova with Cream and Chocolate Curls



Other reasons to celebrate:

- Buffalo Wrapped in Bacon with High West Whiskey Reduction
- Pepper Crusted Elk Tenderloin with Shiitake Mushrooms Madeira Reduction
- Prime Rib Carved to Order with Horseradish Cream

Holiday Cheer from our Bakery:

(Please order one week in advance)

- White Christmas Aspen Yule Log, a Rich Winter White Cake layered with Raspberry Jam and frosted with White Chocolate Buttercream and White Chocolate Curls (\$39.95)
- Evergreen Chocolate Yule Log, Midnight Chocolate Cake layered with Chocolate Buttercream (\$39.95)
- Seasonal Cookie Collection Platter for 25 (2 p/p): Holiday Cut-Outs, Peppernuts, Chocolate Jubilee, Meringue Swirls, Assorted Fruit Pinwheels, Blackberry Streusel, Molasses Thumbprints, Polenta Coins, Salted Caramel Thumbprints, Mocha Red Velvet, Gingersnap, Nut Cookie, Almond Tea Biscuit, English Shortbread, and Coconut Macaroon (\$29.95)
- Candied Fruit and Spice Bundt Cake soaked in Hot Buttered Rum served with Eggnog Crème Anglaise (\$29.95)
- Peppermint Bark, Midnight Chocolate Almond Bark, Candied Citrus White Chocolate Bark, Bourbon Pecan Praline, Peanut Toffee Brittle, and Salted Pistachio Brittle (Assorted 1 lb box \$29.95, variety changes daily, 3 varieties per box)
- Sugar Plum Fairy Cupcakes (\$25.95 per dozen) or Torte (\$39.95)

