

2016-2017



# WINTER MENU

Our sales team will work directly with you to create an ideal menu for your event. Please refer to this menu to get a sense of our seasonal collection, culinary classics and specialties. We look forward to customizing your next event!

## Breakfast Buffets

**Classic Continental** \$8.50  
• Assorted Muffins & Pastries, Orange Juice, Iced Water, Coffee, Decaf and Tea Service

### Chilled Continental Upgrades

- Individual Flavored Yogurt \$1.25
- Seasonal Fresh Fruit Presentation with Fruited Yogurt Dip \$3.50
- Yogurt Parfait (5 oz) with Vanilla Greek Yogurt, Fresh Berries and Housemade Fruit and Nut Granola \$4.50
- Einstein Bros. Bagels and Assorted Smears \$3.50

### Warm Continental Upgrades

- Fresh Scrambled Eggs with Mild Salsa & Country Potatoes \$3.50
- Breakfast Sausage, Hickory Smoked Bacon, or Honey Ham \$1.50
- Blueberry Almond French Toast Bake, Whipped Cream & Syrup \$2.50
- Honey Baked Ham Frittata with Spinach, Roasted Tomato Artichoke Hearts, Scallions, Parmesan, and Cheddar \$3.50

### Chef Action Stations

(Chef Charge = \$60 per station per hour)

- Omelets Made to Order: Mushrooms, Spinach, Onions, Tomatoes, Bell Peppers, Diced Ham, Cheddar, Feta, or Jack Cheese \$5.95
- Pumpkin Spiced Pancake Station served with Whipped Cream, Chocolate Curls, Maple Syrup, and Nutella \$5.50
- Shaved Prosciutto, Cheddar, Spinach and Egg Croissant Sandwiches served right off the grill (other flavors available) \$5.95
- Dulce de Leche French Toast served with Syrup, Jam, & Butter \$5.95

## Our Policy

All prices are on a "per-person" basis for a minimum of two hours of service. Prices include buffet linens, a decorative centerpiece and china service (except where noted). All catering requires a 15 person minimum. Prices shown do not include event production charges or applicable sales tax. Please note that most menus can be modified to be served either buffet or plated style.

Sept 2016- Mar 2017 (Prices subject to change).

Menu Pricing is not valid in the Salt Palace or South Towne Expo Center.

## Plated Breakfast

All plated breakfasts include baskets of Assorted Pastries, Muffins and Breakfast Breads, Carafes of Orange Juice, Iced Water, Coffee & Tea Service

**Rocky Mountain Breakfast** \$12.50

- Freshly Scrambled Eggs served with Salsa
- Cottage Potatoes
- Choice of Crisp Bacon, Sausage or Ham
- Fresh Fruit Skewer

**Morning Harvest Strudel** \$14.50

- Vegetable Strudel with Scrambled Eggs, Asparagus, Wild Mushrooms, Onions, and Chives wrapped in a Puff Pastry
- Choice of Crisp Bacon, Sausage or Ham
- Cottage Potatoes
- Fresh Fruit Skewer

**Quiche Muffins** \$14.50

Individual Puff Pastry Quiche Cups, Choice of:

- Applewood Smoked Bacon, Cheddar Cheese and Spinach
- Artichoke, Sun-Dried Tomato and Chevre Goat Cheese
- Honey Ham, Swiss Cheese, Green Onion and Roma Tomato
- Choice of Crisp Bacon, Sage Sausage or Ham
- Crisp Cottage Potatoes
- Fresh Fruit Skewer



**UTAH FOOD SERVICES**

## Box Lunches and Wraps

All Box Lunches include Condiments, Chips, Tuscan Pasta Salad, Apple or Gourmet Cookie, and a Sweet Mini Treat  
Add Bottled Water for \$1.25 or Canned Soft Drinks for \$1.50

3 Choice Maximum—15 person Minimum

Classic \_\_\_\_\_ \$9.95

Ham, Roast Beef, Veggie or Turkey Sandwiches  
Served on a Hand Tied Rosette Roll with Fresh Lettuce, Sliced Tomato, and Cheddar Cheese

Throwback Chicken Salad Croissant \_\_\_\_\_ \$10.95

Housemade Chicken Salad bursting with Red Grapes and Sliced Almonds served on a Fresh Croissant with Green Leaf Lettuce and Sliced Tomato

French Countryside \_\_\_\_\_ \$10.95

Grilled Chicken with Apple Slices, Gruyere and Arugula with Lemon Aioli, served on a French Baguette

Chicken Caesar Salad Wrap \_\_\_\_\_ \$10.95

Flame Seared Chicken, Torn Romaine, Shaved Parmesan and Housemade Croutons wrapped in a Sun-dried Tomato Tortilla (Substitute Blackened Shrimp for an additional \$1.50)

Turkey Cobb Salad Wrap \_\_\_\_\_ \$10.95

Sliced Turkey Breast, Torn Romaine, Plum Tomatoes, Avocado Aioli, Crumbled Bleu Cheese, and Green Onion wrapped in a Wheat Tortilla

Grilled Veggie Wrap \_\_\_\_\_ \$10.95

Grilled Portabello Mushroom, Grilled Eggplant, Sun-Dried Tomatoes, Boursin Cheese, Spring Mix and Hummus wrapped in a Spinach Tortilla

## Sandwich or Soup Buffet

The following sandwich selections include Chilled Beverage, Iced Water, Gourmet Cookies and Fudge Brownies

The Delicatessen \_\_\_\_\_ \$13.25

- Smoked Turkey, Roast Beef, Black Forest Ham, Swiss and Cheddar Cheese
- Assorted Deli Breads and Hand Tied Rosette Rolls
- Lettuce, Tomato, Pickles, Olives, Pepper Rings and Bermuda Onion
- Assorted Mustards and Mayonnaise
- Red Jacket Potato Salad or Penne Pasta Salad
- Assorted Individual Bags of Chips

Soup, Stew or Chili (8 oz serving) \_\_\_\_\_ \$11.95

Served with Fresh Rolls, Corn Bread Muffins and Butter; Fresh Garden Salad and Dressing. (Add a Bread Bowl for an additional \$.95 p/p)

Choose 1 of the following:

- Mile High Beef Stew, Chicken Tortilla Soup\*, Five Bean Chili (Vegetarian)\*, Chicken or Pork Pozole\*, Chicken Brunswick Stew, Roasted Carrot and Parsnip Bisque, Creamy Bacon-Potato-Cauliflower Chowder, or Thai Vegetable Stew

\*Served with Shredded Cheese, Diced Onion, Sour Cream and Our International Hot Sauce Collection

Add a Cup of Soup to any Lunch or Dinner Buffet for 2.95 p/p

Chilled Beverage options: Raspberry Lemonade, Country Lemonade, Guava-Passion Punch and Unsweetened Iced Tea



## Hot Lunch Buffets

Buffets include Caesar or Garden Salad with Housemade Dressing, Chilled Beverage, Iced Water, and Chef's Daily Dessert Collection

### Build Your Own Pasta Bar \_\_\_\_\_ \$16.95

Penne Pasta served with Choice of Two Sauces:  
 Classic Italian Marinara Sauce, Roasted Red Pepper Garlic Cream Sauce, Spinach Alfredo Sauce or Basil Pesto Cream Sauce  
 Accompanied by Meatballs, Colosimo Mild Italian Sausage and Roasted Vegetable Medley, Served with Garlic Bread or Baci Rolls  
 \*Upgrade to Handmade Ravioli (Three Cheese or Portabello Mushroom) for an additional \$2.00 p/p

### Tuscan Penne Toss \_\_\_\_\_ \$16.50

Penne Pasta tossed with Asiago, Sun-dried Tomatoes, Portabello Mushrooms, Red Onion, Quartered Artichokes, topped with Chopped Parsley and Roasted Red Pepper Garlic Cream Sauce served with Garlic Bread or Baci Rolls  
 \*Add Julienne Chicken \$1.00, or Shrimp \$2.00

### Hearty Lasagna \_\_\_\_\_ \$16.95

Traditional Beef and Sausage and /or Vegetable Lasagna with Marinara, Seasonal Vegetable Saute, Garlic Bread or Baci Rolls

### Uptown Fajita Bar \_\_\_\_\_ \$17.50

Sizzling Strips of Marinaded Chicken or Flank Steak tossed with Sweet Onion, Bell Peppers, Herbs and served with Flour Tortillas. Served with Cumin Scented Rice, Black Beans Mexicali, Tortilla Chips, Salsa, Pico de Gallo, Sour Cream, Shredded Cheese, Lettuce, Diced Tomato, and International Hot Sauce Selection.  
 Add \$1.95 for both Chicken & Steak.



### Asian Fusion \_\_\_\_\_ \$19.95

Green Curry Mango Chicken with Sweet Carrots; Jasmine Rice and Stir Fry of Bok Choy, Ginger, Mushroom, Red Pepper and Green Onion, Dim Sum Collection with Jalapeno Jam and Spicy Mustard, and Fresh Rolls & Butter

### Comforts of Home \_\_\_\_\_ \$16.95

Choice of:

- Turkey or Beef Meatloaf with Home-style Gravy and Garlic Mashers
  - Chicken Alfredo Baked Penne with Broccoli, Roasted Onion, Peppers, Garlic, Tomatoes and Parmesan
- Accompanied by Green Bean and Wax Bean Medley with Roasted Shallots and Cornbread with Butter

### Chef's Dessert Collection:

(Items vary daily, at least 3 varieties per platter): Fudge Brownies, Blondies, Seven Layer, Lemon Cheesecake Bars, Cheesecake Brownies, Caramel Brownies, and Red Velvet Chocolate Swirl

## Chilled Platter Displays

### Vegetable Crudites Display \$4.95 p/p

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

### Grilled & Chilled Vegetable Presentation \$5.25 p/p

A flavorful array of Zucchini, Sun-Dried Tomatoes, Artichoke Hearts, Eggplant, Baby Carrots, Red & Yellow Peppers and Kalamata Olives; lightly drizzled with Virgin Olive Oil & Balsamic Vinegar served with Fresh Baguettes

### Imported and Domestic Cheese Display \$5.50 p/p

A variety of Cheddar, Pepperjack, Provolone and Swiss Cheeses, Wheels of Brie and Boursin Cheese garnished with Grape Clusters and Strawberries; accompanied by French Bread Baguettes and Gourmet Crackers. (Upgrade to Utah's Own Collection for \$1.50)

### Sweet Potato Chip Bar \$4.50 p/p

Housemade Sweet Potato Chips served with Bleu Cheese Dip, White Bean Hummus, and Maple Bacon Dip

## Warm Hors D'oeuvres Displays

### Savory Artichoke Dip \$3.50 p/p

Warm Artichoke Dip with Herbed Crostinis

### Baked Brie en Croute (25 servings) \$4.50 p/p

Prepared with Caramelized Apples and Walnuts, garnished with Dried Fruit and Nuts, served with Crostinis

### Warm Skewers (2 p/p) \$4.95 p/p

- Boneless BBQ Chicken Wings with a hint of Mango
- Asian Spiced and Black Peppered London Broil
- Teriyaki Glazed Pork with Pineapple and Scallion

### Meatballs served with Sliced Baguettes (3 p/p) \$3.75 p/p

- Classic Swedish Meatballs with Lingonberry Sauce
- Oven Roasted Meatballs finished with Forest Mushroom Demi-Glace
- Italian Meatballs & Sausage in Marinara topped with Grated Parmesan

### Stuffed Mushrooms (2 p/p): \$2.95 p/p

- Applewood Bacon, White Beehive Cheddar, Cream Cheese & Herbs
- Fontina, Herbs and Sauteed Spinach
- Shiitake and Beef Stuffed Mushrooms with Promontory Cheddar

## Butler Service Hors D'oeuvres

### The Chef's Vault

- Eggplant Parmesan Bites served on a Basil Crisp \$16.50 doz
- Housemade Elk Meatball served with Fresh Chimichurri \$23.50 doz
- Petite Chesapeake Bay Crab Cakes with Lemon Cream Aioli \$23.95 doz
- Fire Grilled Pita Crisps with a Concasse of Kalamata Olives, Artichokes, Tomato and Capers, finished with Smoked Gouda \$13.95 doz

### Crostini Creations

- Cherry Tomato Tapenade, Basil Ribbons and Parmesan \$13.95 doz
- Utah Trout dusted in Blue Corn tortillas topped with Sweet Onion Corn Relish served on Navajo Fry Bread \$26.95 doz
- Polenta Crostini topped with Curried Chicken and garnished with Scallions and Currants \$14.95 doz
- Smoked Salmon with Herb Cream Cheese and Dill \$17.95 doz
- Southwest Pulled Pork atop Jalapeno Cheddar Cornbread garnished with Cilantro and Red Pepper Confetti \$16.95 doz
- Asian Peppercorn crusted Seared Rare Ahi Tuna with Wasabi Aioli on a Rice Cracker \$16.95 doz

### Petite Filo Cups \$17.95 doz

Filled with one of the following:

- Roasted Red Beets and Fresh Fennel with a Chiffonade of Micro Greens, Crumbled Chevre and finished with Sweet Balsamic
- Utah Smoked Trout and Dill Mousse with Cucumber Garnish
- Brie, Apple Chutney and Caramelized Walnuts

### Chilled Skewers

- Soy Lime Glazed Shrimp & Cucumber finished with Black Sesame Seeds (1 jumbo) \$26.95 doz
- Caprese Skewer: Fresh Buffalo Mozzarella, Cherry or Teardrop Tomato and Fresh Basil Leaf drizzled with Balsamic Glaze \$16.50 doz
- Three Cheese Skewers and a Grape \$14.50 doz
- Petite Fresh Fruit Kabob (3 inch Bamboo Skewer) Strawberry, Pineapple, and Grape \$12.50 doz



## Action Stations

Action Stations (5 oz serving except where noted) make perfect receptions or lively additions to any dinner service as uniformed chefs prepare Short Plates in Giant Woks, Cast Iron Grills, or Jumbo Bamboo Steamers. Chef service charge is \$60/hour per chef.

### Penne Pasta Fresca \$7.95 p/p

Penne Pasta seared with Vine Ripened Tomatoes, Kalamata Olives, Roasted Garlic, Shallots, Chardonnay and Tuscan Herbs  
(Add Chicken for \$.95 p/p or Shrimp for \$1.95 p/p)

### Risotto Station \$10.95 p/p

Traditional Arborio rice with house-made Chicken Stock and tossed with your choice of 3 toppings:  
Wild Mushrooms, Bay Shrimp, Prosciutto, Walnut Pesto, Roasted Pine Nuts, Caramelized Onion, Asparagus Tips and Fire Roasted Tomatoes

### Banh Mi Pork Belly Sliders (2 p/p) \$10.95 p/p

Asian Spiced Pork Belly served on a Slider Bun served with Pickled Daikon Slaw, Kimchi, Fresh Cilantro and an array of Hot Sauces  
Add Ginger Seared Tofu for an additional \$1.95

### Shrimp Scampi (4 p/p) \$11.95 p/p

Pan-seared Prawns with Fresh Garlic, Shallots, Capers, Tomatoes, Herbs, Lemon and White Wine served over Baby Shell Pasta

### Pulled Pork, Beef Brisket or Chicken Tacos \$10.95 p/p

Slow cooked Pulled Pork, Beef Brisket or Chicken Breast with your choice of Roasted Corn, Pepper & Onion Saute, Cilantro Lime Slaw, Roasted Jalapenos, and Our International Hot Sauce Collection



### Grown-up Grilled Cheese \$9.95 p/p (2 p/p - Choice of 2 Types)

- Brie Cheese, Green Apple and Watercress on French Bread
  - Promontory Cheddar, Prosciutto and Tomato on Marble Rye
  - Spinach, Cremini Mushroom, Goat and Jack Cheese on Sourdough
- Served with Sweet Potato Chips, White Bean Hummus and a Pickle Spear

### Quesadilla Creations \$8.95 p/p

Ten Inch Flour Tortillas (3 slices p/p) loaded with your choice of fillings; accompanied by Pico de Gallo, Sour Cream, Guacamole, and Our International Hot Sauce Collection  
Choice of two types:

- Tequila Lime Marinated Chicken, Cilantro and Queso Fresco
- Three Cheese with Tomato, Onion and Cilantro
- Carne Asada (Skirt Steak, Red & Green Anaheim Peppers, and Cheddar)
- Chipotle Glazed Pork, Monterey Jack, and Green Onion

### Savory Tenderloin Tips \$12.95 p/p

Beef Tenderloin (2 oz) seared to perfection, served with Oyster Mushroom Ragout; accompanied by Asiago and Roasted Shallot Mashed Potatoes

## Carving Stations

Petite Sandwich Portions (2 each - 1.5 oz.) Served with a fresh bread roll and condiments  
 Chef Charge \$60/hr (20 guest minimum)

- Clove and Honey Baked Ham accompanied by Dijon and Honey Mustards \$5.50 p/p
- Sage and Cracked Pepper Crusted Turkey Breast served with Cranberry Chutney and Herbed Mayo \$5.50 p/p
- Rosemary and Thyme Pan Roasted Pork Loin with Apple Chutney \$6.25 p/p
- Oven Grilled Tri-Tip Roast topped with Authentic Argentine Chimichurri, Caramelized Onions and Mushrooms \$9.25 p/p
- High West Whiskey and Herb Marinated Buffalo served with Fennel Honey Mustard and Smoky Barbecue Aioli \$12.95 p/p
- Herb Crusted and Flame Seared Black Angus Beef Tenderloin with Horseradish Cream Sauce and Roasted Onion Aioli \$11.50 p/p

## Dinner Buffet Service

All buffet menus include choice of 2 Buffet Salads, Fresh Baked Breads & Butter, Dessert, Chilled Beverage, Iced Water and Coffee & Tea service

**Build Your Own Buffet \$24.95**

Choose One Entree:

- Chicken Piccata prepared with Sliced Mushrooms, Artichoke Hearts and Capers in Lemon Butter Sauce
- Panko and Pecan Crusted Chicken finished with Apricot Brandy Glaze
- Cran-Apple stuffed Chicken Breast finished with Calvados Cream
- Chicken Puttanesca with Crushed Tomatoes, Garlic, Kalamata Olives and Capers
- Add a second Entree such as Fire Seared London Broil (\$6.95), Eggplant Parmesan (\$4.95), or Herb Butter Salmon (\$6.95)

Choose One Starch:

- Creamy Polenta infused with Ricotta and Sun-dried Tomato
- Jasmine Rice with Vegetable Confetti
- Banana Fingerling Potatoes tossed with Cilantro, Shallots & Olive Oil
- Oven Roasted Red Jacket Potatoes
- Caramelized Shallot Mashed Potatoes
- Israeli Cous Cous

Choose One Vegetable:

- Ginger Glazed Carrots
- Braised Fennel with Haricot Verts
- Roasted Cauliflower with Mornay Sauce
- Steamed Broccoli with Chestnuts
- Fire Roasted Garden Vegetables

**Harvest Roast Pork Loin \$25.95**

- Herb Crusted Pork Loin with Cranberry Orange Glaze
- Oven Roasted Red Bliss Potatoes
- Green Bean and Wax Bean Medley with Roasted Shallots
- Add Lemon Zested Pan Seared Trout with Spicy Corn Relish for an additional \$3.95 p/p

**Bourbon Maple Glazed Salmon \$28.95**

- Bourbon and Maple Glazed Salmon with Pineapple Salsa
- Fresh Seasonal Vegetables slowly roasted with Garlic Butter
- Asiago and Shallot Roasted Fingerling Potatoes
- Add Porcini and Herb Crusted Beef Tenderloin in a Cabernet Demi-Glace for an additional \$7.95

**Balsamic and Red Wine Braised Short Ribs \$28.95**

- Braised Short Ribs with Balsamic and Red Wine
- Maple Roasted Brussel Sprouts with Caramelized Chestnuts, Pancetta and Shallots
- Roasted Garlic and Cheddar Mashers
- Add Butterfly Shrimp stuffed with Crab Imperial (2 pieces p/p) for an additional (\$5.95 p/p)



## Buffet Salads

Choose 2 of the following to accompany your buffet meal:

- Radicchio, Green Leaf & Spinach with Toasted Pine Nuts, Anjou Pears, Craisins, and Crumbled Gorgonzola served with Raspberry Balsamic Dressing
- Roasted Beets, Mixed Greens and Goat Cheese topped with Caramelized Walnuts in Red Wine Vinaigrette
- Quinoa with Butternut Squash and Roasted Vegetables in Cilantro Vinaigrette
- Fattoush Salad with Torn Romaine, Grape Tomatoes, Cucumber, Mint, Parsley Sprigs, Strips of Garlic Pita Croutons and Lemon Vinaigrette
- Mixed Greens, Caramelized Walnuts, Pomegranate Seeds and Roquefort Crumbles with Champagne Vinaigrette
- Classic Caesar Salad with Torn Romaine, Garlic Croutons and Shaved Parmesan
- Haricot Vert, Red Pepper, Pine Nuts, on a Bed of Frissee tossed in Roasted Garlic and Oregano Vinaigrette and topped with Fried Capellini
- Mixed Leaf Lettuce with Roasted Pepitas, Dried Cranberries, Granny Smith Apples, and Shredded Asiago with Apple Cider Vinaigrette
- Mixed Field Greens, Cucumber Slices, Shredded Carrots, Roma Tomatoes, Black Olives topped with Asiago Cheese Crisps in a Champagne Vinaigrette

## Buffet Desserts

Choose 1 of the following to accompany your buffet meal:

- Seasonal Cupcake Display such as Belgian Dark Chocolate, Pumpkin Spice, Salted Caramel, Lemon Lover, Mocha Almond, Coconut Clementine, and Winter White Raspberry
- Tartlet Collection with Whipped Cream (Varies daily): Cranberry Crumb, Clementine Cream, Apple Spice, Caramel Pear, and Dark Chocolate Ganache
- Harvest Apple Cobbler with Whipped Cream and Seasonal Cookies
- Gingerbread Cake with warm toppings such as: Dulce de Leche and Vanilla Bean Sauce with Whipped Cream
- Cranberry White Chocolate Bread Pudding and Seasonal Cookies
- Chocolate Chip Pie with Vanilla Bean Cream and Assorted Bars
- Eclair Collection (a variety that includes) Traditional, Dark Chocolate, S'more, Salted Caramel, Praline Mousse (nuts), Tropical, Pistachio, and Pumpkin
- Assorted Seasonal Shooters (2 p/p) such as Apple Crisp, Peach Cobbler, Midnight Peppermint, Tiramisu, and Pumpkin Pie



## Plated Entrees

All plated meals include choice of Plated Salad, Starch, Vegetable, Assorted Artisan Rolls & Butter, Plated Dessert, Chilled Beverage, Iced Water, Coffee & Tea

### Roasted Pork Loin \$25.95

- Apple and Currant Chutney stuffed Pork Loin topped with Calvados Sauce

### Caprese Stuffed Statler Chicken \$27.95

- Bone-In Statler Chicken Breast with Roasted Garlic, Tomatoes, Basil, and Fresh Mozzarella

### Chicken Roulade \$27.95

- Hand rolled Chicken filled with Sun-dried Tomatoes, Spinach, Herb and Goat Cheese Blend with Dijon Cream Sauce

### Parmesan Crusted Steelhead \$28.95

- Steelhead Crusted with Parmesan and served on a bed of Shallots, Braised Red Cabbage and Leeks, finished with Garlic Cream Sauce
- Double Entree option: Tenderloin of Beef with Cremini Mushrooms and Cabernet Sauvignon Reduction (4 oz) add \$ 7.95 p/p

### Filet of Beef au Poivre and Shrimp Scampi \$38.95

- Peppercorn Crusted Pan Seared Filet served with a Mushroom Saute
- Lemon Buttered Jumbo Shrimp (2)

## Vegetarian Options

- Choice of Pumpkin & Sage Ravioli with Beurre Blanc and Red Pepper Confetti or Portobello Ravioli in a Basil Pesto Cream Sauce
- Spaghetti Squash filled with Lentils, Zucchini, Broccoli, Cauliflower, Bell Peppers and Onion topped with Marinara & Parmesan (Gluten-Free)
- Vegetable Tower with Marinated Tofu, Grilled Zucchini, Yellow Squash, Eggplant, and Portobello Mushrooms topped with melted Mozzarella and Pomodoro Sauce
- Lemony Garlic White Bean and Kale stuffed Sweet Potato
- Thinly sliced and layered Eggplant Parmesan with Marinara
- Poblano Pepper stuffed with Black Beans, Rice and Avocado Cream

## Plated Salads

Choose 1 of the following to accompany your meal:

- Field Greens with Anjou Pear Slices, Roquefort Crumbles, Craisins and Pine Nuts with Fresh Herbs and Balsamic Vinaigrette
- Arugula and Mixed Greens tossed with Roasted Butternut Squash, Caramelized Walnuts, Pomegranate Seeds served with Citrus Vinaigrette
- Red Leaf and Romaine topped with Tart Cherries, Cucumbers, Shaved Romano and Caramelized Pecans, served with Balsamic Vinaigrette
- Mixed Field Greens with Grilled Asparagus Spears, Caramelized Walnuts, Chevre Goat Cheese, Grape Tomatoes tossed in Cranberry Vinaigrette

## Starch Selection

Choose 1 of the following to accompany your meal:

- Creamy Polenta with Wild Mushrooms, Dried Cranberries and Ricotta Cheese
- Whipped Maple and Honey Butter Spiced Sweet Potatoes
- Baby Yukon Golds, Purple Peruvian and Red Jacket Potatoes oven roasted with Rosemary and Garlic
- Cous Cous and Quinoa tossed with an Asian Vegetables
- Caramelized Shallot Mashed Potatoes
- Wild Rice and Barley Pilaf
- Roasted Fingerling Potatoes with Dill



## Vegetables

Choose 1 of the following to accompany your meal:

- Honey Ginger Glazed Green Tipped Carrots
- Grilled Baby Bok Choy topped with a saute of Ginger, Mushroom, Red Peppers and Onions
- Fire Roasted Medley of Squash: Chayote, Zucchini and Yellow Squash
- Roasted Baby Carrots and Baby Beets topped with Sauteed Beet Greens
- Oven Roasted Brussel Sprouts with a touch of Balsamic and Honey
- Upgrade: Asparagus Bundle wrapped in a Carrot Ribbon (add \$1.50 p/p)

## Plated Desserts

Choose 1 of the following to accompany your meal:

- Red Fruit Pavlova with Meringue Pastry Cream
- Apple Gateaux with Dulce de Leche Filling
- Season's Finest Fruit Crisp with Whipped Cream
- Harvest Half Moon Cheesecake (Caramel Apple, Pumpkin Spice, Blood Orange, Maple Pear or Marble) (400 person max)
- Chocolate Noir with Creme Anglaise
- Gingerbread Cake with Caramel and Lemon Verbena Mascarpone
- Port Poached Pear with Cardamom Pot de Creme (200 person max)
- Midnight Chocolate Raspberry Trifle



## Grand Finale

**The Crepery (2 pieces p/p) \$5.25 + \$60 p/hr per chef**

Fillings prepared in the Wok of Fire. Crepes filled with your a choice of two flavors: Black Cherry & Chevre Cream, Hazelnut Pear, Nutella Banana or Blueberry Merlot accompanied with Whipped Cream, Chopped Nuts and Milk Chocolate Shavings

**Creme Brulee Station \$5.95 + \$60 p/hr per chef**

Midnight Chocolate, Vanilla Bean, Cappuccino, Passion Fruit, Pear, or Citrus topped with your choice of: Banana, Coconut, Apple, Pecans, Walnuts or Orange Segments; caramelized to order by a uniformed chef

**Mousse Bar Creations \$5.95 + \$60 p/hr per chef**

Choice of 2-3 Flavors: Tiramisu, Swiss Chocolate, Honey Apricot, Pistachio, Raspberry Cream, Blackberry Zinfandel, or Grand Marnier Spiked; Choose 3 toppings such as: Mini Chocolate Chips, Crushed Walnuts, Chopped Hazelnuts, M&Ms, Peanut Butter Chips, Cookie Crumbs, Gingerbread Bites, Poundcake, Seasonal Berries or Shredded Coconut, topped with Fresh Whipped Cream

**Chocolate Fountain \$175 Rental + \$3.75 p/p\***

Cascading Milk, Dark or White Chocolate accompanied by Strawberries, Melons, Pineapple, Macaroons, Lady Fingers, Pretzels, Marshmallows, and Meringue Bites

\*Cost includes fountain, service attendant for 2 hours of service