

About Us



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

Welcome to Utah Food Services!

At Utah Food Services (UFS) you will find a multi-talented and dedicated staff to handle all of your food and beverage service needs, from the initial planning phase through the final evaluation. As a leader in the service industry for over 30 years, UFS continually researches and implements new menu concepts and presentations. In addition to our exclusive contracts with the Salt Palace Convention Center and South Towne Exposition Center, our mobile division provides food and beverage service at numerous locations throughout the Wasatch Front, such as Red Butte Garden, Rice Eccles Stadium, McCune Mansion, the Depot, the Leonardo, Natural History Museum of Utah, Grand Hall, Utah Museum of Fine Arts, Viridian Event Center, Clark Planetarium, Gallivan Center, Memorial House, Jewish Community Center, Utah Olympic Park, and Utah Olympic Oval. Even though we cater to a wide range of clients in a variety of venues, our goal remains the same: to provide each guest with a high quality food product, freshly prepared, artfully presented and served in an atmosphere of attentive and courteous service.

UFS promotes mindful and creative ways to reduce our carbon footprint through various recycling programs. We believe that in conjunction with protecting our planet through green initiatives, we must also take care of its people. Feeding the hungry, helping our neighbors and supporting local charities are just some of the ways we act locally.

Décor, Floral and Special Effects

Catering today is so much more than meal service. Action Stations engage the senses as chefs prepare the menu in giant "Woks of Fire" or on "Evo-Tabletop Grills." Salads can be shaken (not stirred) to the delight of the guests at custom tossed salad stations. The UFS floral and décor team are available to design guest table and buffet centerpieces. Vertical displays, stone beds, glass blocks, stainless table tops, unique florals and rich linens are part of our décor repertoire. We believe reinvesting earnings in state of the art equipment and trendy décor while sharing profits with employees leads to our success as an innovator in the hospitality industry.

For more information, photos and testimonials about florals, décor and other services offered please visit our website at utahfoodservices.com or follow us on Facebook.

Sustainability - UFS Seafood Policy

While our focus is to help people make seafood choices that are good for the ocean, the Monterey Bay Aquarium has identified a list of seafood that's caught or farmed responsibly AND is excellent for human health. Our seafood menus highlights products that are currently on the Monterey Bay Aquarium Seafood Watch "Best/Good Choices" list, are low in mercury and are good sources of long-chain omega-3 fatty acids. Please ask one of our Sales Manager for available options in favor of sustainable seafood. Please consider these options and our commitment to a future with healthy oceans.

Getting Started

Please review the enclosed menu packet to begin the planning process. Our knowledgeable sales staff will work directly with you to achieve your ideal look, layout and customize a menu to suit your theme. Every effort will be made to accommodate all guests with special dietary requirements.

The prices listed (unless otherwise noted) include all service-ware needed such as silverware, glassware and china.

Linens

UFS provides complimentary linen for all groups ordering meal service, based on guest tables of 8 - 10 people as well as any buffet tables, break services tables, food stations, and reception tables. Catered break services without meals include complimentary buffet, break, station, and reception linen, with additional linen fees for guest tables. For room sets with guest seating other than rounds of 8 - 10 guests (i.e. classroom or crescent style seating), additional linen fees may be applicable. Please ask your Utah Food Services sales manager for details and pricing.

Service Durations

- Pre-dinner receptions - 1.5 hours.
- Breakfast, lunches and dinner buffets, receptions and hand served meals - 2 hours.
- Catered events that include additional time needed for guest speakers, performers, entertainment and late arrivals may be assessed additional labor/service fees.

Exclusive Service

Utah Food Services retains the exclusive right to provide, control and retail all food and beverage services throughout the Salt Palace Convention Center and the South Towne Expo Center including catering, concessions, the sale of alcohol and non-alcoholic beverages. Clients, booth demonstrators, guests and attendees may not bring food or beverage onto the convention center premises unless arrangements have been made in advance. Advanced approval is necessary to distribute any product. Applicable rules:

- Food samples must be one ounce (or less).
- Beverage samples must be 2 ounces (or less) and served in a 3 ounce (or less) portion cup.
- The sampling company will be fully responsible for any and all liabilities that may result from consumption of their products and they shall waive any and all liability against Utah Food Services, SMG and Salt Lake County.
- There is a fee for any item (other than sample size) being distributed in either the Salt Palace Convention Center or the South Towne Exposition Center. This fee is approximately 50% of the listed retail price in our menu packets.
- Storage, handling and delivery fees may apply.

Policies



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Payment Terms:

UFS will apply 22% gratuity to all hosted functions and/or additional labor charges for services rendered and 7.85% state tax as applicable. If the client is tax exempt, UFS must receive the tax exempt number prior to the first scheduled event.

A deposit is required upon signing the catering contract and is payable to Utah Food Services, 100 South West Temple, SLC, UT 84101. UFS is not obligated to pay the customer interest on the required deposit or any amount thereof.

- 75% deposit due 30 days prior to the event.
- 100% of payment due three business days prior to the event.
- Cancellations of events more than four business days (96 hours) prior to the event may incur cancellation charges dependant upon the scope of the event.
- Cancellations of events less than four business days (96 hours) prior to the event start time will incur fees equaling 50% of the estimated food and beverage charges.
- Cancellations of events within 48 hours of the event will incur fees equaling 80% of the estimated food and beverage charges.
- If collection is made by suit or otherwise, client will be liable for collection costs and attorneys' fees.

Payment in full is required for all catering services rendered on the date indicated above unless credit has been established to the satisfaction of UFS. If a UFS representative approves credit, the balance is due and payable thirty days from the date of the final invoice. A late payment fee of 1% per month (12% annual rate) shall be assessed to any late, unpaid balance due to UFS.

Credit card handling fees will be assessed in an amount equal to the credit card processing fee for transactions over \$10,000. This fee will be calculated on the total invoice.

No services will be performed without the required deposits/ payments and signed contract(s) on file at UFS administrative offices. All prices guaranteed 75 days prior to the event.

Contracts, Guarantees, Deadlines and Conditions:

1. Event Contract(s) must be signed and returned to UFS 30 days prior to the event.
2. Guest counts of 500 or less – guaranteed attendance amount is due three business days prior to the event.
3. Guest counts between 500 and 1500 people - guaranteed attendance amount is due five business days prior to the event.
4. Guest counts between 1501 and 2500 people - guaranteed attendance amount is due seven business days prior to the event.

5. Guest counts between 2501 and 3500 people - guaranteed attendance amount is due ten business days prior to the event.
6. Guest counts above 3500 people - guaranteed attendance amount is due fourteen business days prior to the event. Guarantee decreases of 10% or less will be accepted ten business days prior to the event with no penalty.
7. Final Guarantee: Once the final guarantee is received, the guest count may not be decreased. UFS will always prepare and set for 5% (not to exceed 30 guests) over the final guarantee. If the guest count increases after the final guarantee is received, UFS will make every effort to accommodate the change. Additional fees will apply if the Event Order changes within 3 business days prior to the event.
(Examples of changes include: guest count increase, room number change, room set change, menu change, date change, time change, any revision made to the event order.)

Applicable fees for changes to event orders within 3 business days of the event:

1 - 1500 guests

- If the change request is received within 24 hours of the event's start time, then a \$500 change fee will apply.
- If the change request is received within 48 hours of the event's start time, then a \$300 change fee will apply.
- If the change request is received within 72 hours of the event's start time, then a \$200 change fee will apply.

1501+ guests

- If the change request is received within 24 hours of the event's start time, then a \$1000 change fee will apply.
- If the change request is received within 48 hours of the event's start time, then a \$750 change fee will apply.
- If the change request is received within 72 hours of the event's start time, then a \$500 change fee will apply.

8. If the customer does not provide UFS with the guaranteed attendance in writing by the required date for final service, UFS will use the "Number Expected" listed on the sales order for that function as the "Guaranteed Attendance."
9. Cancellation of any event order must be sent in writing to your UFS sales manager. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s). If the client cancels or modifies special order products, any cost incurred will be the responsibility of the client.
10. Product restocking fees will apply when consumption is lower than the amount ordered.

Breakfast



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Continental Breakfasts

All Continental Breakfasts include Orange and Cranberry Juices, (Apple Juice upon Request), Iced Water, Coffee and Tea Service. (25 Guest Minimum)

CONTINENTAL EXPRESS _____ **\$11.95 p/p**

Assorted Breakfast Pastries, Muffins and Breakfast Breads Served with Butter and Jam

FRESH FRUIT CONTINENTAL _____ **\$14.95 p/p**

Assorted Breakfast Pastries, Muffins and Breakfast Breads, Fresh Assorted Bagels
Served with Butter, Jam and Cream Cheese
Seasonal Fruit Presentation with Fruited Yogurt Dip

UPTOWN CONTINENTAL _____ **\$16.95 p/p**

Assorted Muffins and Petite Croissants
Served with Jam and Butter
Fresh Bagels and Cream Cheese
Smoked Salmon Presentation with Diced Bermuda Onion, Capers and Dill infused Cream Cheese
Fresh Fruit Platter and Yogurt Dip

THE NATURAL _____ **\$15.25 p/p**

Fresh Fruit Presentation
Crunchy Granola with Dried Fruit
Individual Fruit Yogurts
Assorted House Baked Muffins

BLACK FOREST _____ **\$16.95 p/p**

Assorted Breakfast Pastries with Butter and Jam
Pink Grapefruit and Orange Segments in Natural Juice
Housemade Strudel with Fluffy Scrambled Eggs in a Puff Pastry together with your choice of one of the following:

- Spinach, Mushroom and Jack Cheese
- Sage Sausage, Cheddar Cheese and Scallions
- Honey Baked Ham with Swiss Cheese and Bell Peppers (10 Slices per Strudel)

Upgrade to a Fresh Fruit Platter for an additional \$1.25 p/p

Breakfast Buffets

All Buffets include Baskets of Freshly Baked Muffins, Pastries, Orange and Cranberry Juices (Apple Juice upon Request), Iced Water, Coffee and Tea Service. (25 Guest Minimum)

SLOPESIDE SCRAMBLER _____ **\$18.50 p/p**

Freshly Scrambled Eggs served with a Croissant, Hash Brown Potatoes and Fresh Fruit Presentation with Fruit Flavored Yogurt Dip, Sausage Patties and Crisp Bacon

THE CROWD PLEASER _____ **\$19.25 p/p**

Assorted Cold Cereals, Crunchy Granola and Milk
Fresh Fruit Presentation with Fruit Flavored Yogurt Dip
Scrambled Eggs with Salsa on the Side
Breakfast Sausage and Hickory Smoked Bacon
Country Fried Potatoes

THE CONTINENTAL DIVIDE _____ **\$19.95 p/p**

Fresh Fruit Presentation with Fruited Yogurt Dip
Country Scrambled Eggs with Peppers, Onion, and Cheddar Cheese and a side of Mild Salsa
Texas Style French Toast
Served with Syrup and Powdered Sugar
Hickory Smoked Bacon
Hash Wellington

THE WASATCH FAULT _____ **\$18.50 p/p**

Fresh Fruit Presentation with Fruited Yogurt Dip
Potatoes O'Brien (Diced Potatoes with Peppers and Onions)
Choose one of the following Designer Quiches:
• Sun-Dried Tomato, Spinach and Feta Cheese
• Spicy Italian Sausage, Roma Tomato, Grilled Peppers, Caramelized Onion, Cheddar Cheese and Fresh Herbs
• Fire Grilled Asparagus, Parma Prosciutto, Jarlsburg Cheese and Wild Mushroom

SUNRISE BRUNCH _____ **\$25.50 p/p**

Fresh Fruit Display with Fruit Flavored Yogurt Dip
Smoked Salmon Display with Accoutrements
Bagels and Cream Cheese
Cinnamon Swirl French Toast with Warm Apple Compote
Served with Whipped Cream and Breakfast Syrup
Sage Sausage and Crisp Bacon
Mushroom, Spinach and Cheddar Strudel
Omelet's made to Order
Chef's Dessert Du Jour Collection
(Chef Station Charge = \$30 per hour, per station)

Breakfast



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Plated Breakfast

All plated breakfasts include Baskets of Freshly Baked Muffins, Pastries, Orange Juice, Coffee and Tea Service

HOME AGAIN _____ **\$17.50 p/p**

Freshly Scrambled Eggs
Cottage Fried Potatoes
Choice of Bacon, Sausage or Ham
Fresh Fruit Skewer

MORNING HARVEST _____ **\$17.95 p/p**

Vegetable Frittata with Asparagus, Wild Mushrooms, Onion, Roma Tomatoes and Chives
Hash Browns
Fresh Fruit Salad with Peach Yogurt Dip

STUFFED FRENCH TOAST _____ **\$19.25 p/p**

(Maximum 350 guests)

Texas Style French Toast Stuffed with Cinnamon Cream Cheese Topped with Whipped Cream and Warm Berry Compote
Served with Three Slices of Bacon
Cottage Fried Potatoes and Fresh Fruit Garnish

FRENCH CONNECTION _____ **\$19.95 p/p**

Roasted Heirloom Potato Medley tossed in Fresh Herbs
Fresh Fruit Garnish

Savory Crepe topped with Hollandaise and filled with your choice of one of the following Scramblers:

- Sage Sausage, Monterey Cheese and Scallions
- Asparagus, Mushroom, Onion and Colby Jack
- Smoked Salmon, Capers, Onions and Fresh Dill

(add \$1.00 p/p)

QUICHE THYME _____ **\$18.95 p/p**

Fresh Fruit Salad
Maple Sage Sausage or Crisp Bacon
Cottage Fried Potatoes
Choice of one quiche:

- Mushroom, Shallot, Thyme and Gruyere Cheese
- Asparagus, Broccoli, Sun-dried Tomatoes and Feta Cheese
- Baby Spinach, Bacon, Leek and Swiss Cheese

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Action Stations

(Chef Station charge is \$30 per hour, per station. Prices listed are in addition to any Continental or Breakfast Buffet.)

OMELET ACTION STATION _____ **\$5.75 p/p**

Farm Fresh Eggs with your choice of:
Mushrooms, Spinach, Onions, Roma Tomatoes,
Bell Peppers, Diced Ham, Cheddar, Feta and
Jack Cheese

BUTTERMILK PANCAKE STATION _____ **\$5.25 p/p**

Housemade Buttermilk Pancakes flipped to
perfection on our indoor table-top grill
Served with Flavored Syrups, Berry Compote, Butter
and Whipped Cream

BELGIAN WAFFLE BAR _____ **\$5.75 p/p**

Topped with Fresh Bananas, or Warm Blueberry,
Strawberry or Peach Compote
Accompanied by Whipped Cream, Chopped Nuts
Powdered Sugar, Butter and Maple Syrup

Savory Add-ons

(In addition to any Continental or Breakfast Buffet)

WARM STRUDEL SCRAMBLER (10 Slices) _____ **\$4.50 p/p**

Fluffy Scrambled Eggs in a Puff Pastry
Together with your choice of one of the following:
• Spinach, Mushroom and Jack Cheese
• Warm Sage Sausage, Cheddar Cheese and Scallions
• Honey Baked Ham with Swiss Cheese and Bell Peppers
Served with Housemade Salsa

GRAB and GO EGG SCRAMBLER BURRITO _____ **\$ 4.95 p/p**

Egg Scrambler served in a Soft Flour Tortilla with
Fresh Salsa
Choose one of the following:
• Country Sausage, Leeks, Roasted Potato, Red
Peppers and Swiss
• Spinach, Mushroom, Chive, Sun-dried Tomatoes and Feta
• Applewood Smoked Bacon, Roasted Peppers,
and Cheddar

DESIGNER QUICHE (8 slices) _____ **\$3.50 p/p**

Choose one of the following:
• Wild Mushroom, Asparagus and Sun-Dried Tomatoes,
and Feta
• Fire Grilled Asparagus, Parma Prosciutto, Cheddar
and Ripe Olive
• Broccoli, Roma Tomato, Jarlsburg Cheese and
Green Onion

OATMEAL BAR _____ **\$4.95 p/p**

Chef Prepared Oatmeal served with Low-fat Milk,
Chopped Nuts, Dried Cranberries, Raisins, Cinnamon
and Sugar

BREAKFAST SANDWICH STOP _____ **\$4.95 p/p**

A fresh English Muffin filled with your choice
accompanied by Ketchup and Hot Sauces
Choose 1 of the following:
• Canadian Bacon, Egg and Gouda
• Turkey Sausage, Egg and Pepper Jack
• Sage Sausage, Egg and Cheddar
• Spinach, Sun-dried Tomatoes, Egg and Provolone

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Morning Brew and More

FRESHLY BREWED HOUSE COFFEE

Regular or Decaffeinated
Per Gallon (serves 16, 8 oz cups) _____ **\$47.50**
Per Pot (serves 8, 8 oz cups) _____ **\$23.75**

SALT LAKE ROASTING COMPANY RAINFOREST ALLIANCE CERTIFIED COFFEE

Regular or Decaffeinated
Per Gallon (serves 16, 8 oz cups) _____ **\$60.00**
Per Pot (serves 8, 8 oz cups) _____ **\$30.00**

TEA SELECTION

(International Blends, Herbal, Green and Black)
Per Gallon (serves 16, 8 oz cups) _____ **\$29.50**
Per Pot (serves 8, 8 oz cups) _____ **\$14.75**

HOT CHOCOLATE

Per Gallon (serves 16, 8 oz cups) _____ **\$34.50**
Per Pot (serves 8, 8 oz cups) _____ **\$17.25**

HOT CINNAMON APPLE CIDER (with cinnamon sticks)

Per Gallon (serves 16, 8 oz cups) _____ **\$39.50**
Per Pot (serves 8, 8 oz cups) _____ **\$19.50**

KEURIG SINGLE CUP COFFEE SERVICE _____ **\$146.00**

(48 single cup pods per kit)
Includes a "Keurig Single Shot" Coffee Brewer, Assorted Gourmet Coffee Flavors, Tea and Hot Chocolate.

SINGLE POD REFILL _____ **\$2.50**

FRESH SQUEEZED ORANGE JUICE

Per Gallon (serves 21, 6 oz cups) _____ **\$46.50**

FRUIT JUICES

Apple, Cranberry, Orange
Per Gallon (serves 21, 6 oz cups) _____ **\$38.00**
Per Carafe (served 5, 6 oz cups) _____ **\$10.00**
Bottled (10 oz assorted) _____ **\$3.25**

MILK (Whole, 2%, Skim or Low-Fat Chocolate)

Per 12 Pint _____ **\$2.25**

BOTTLED WATERS

Dasani (12 oz) _____ **\$2.75**
Perrier Sparkling Water (11 oz) _____ **\$3.50**

A'la Carte

FRESH APPLES, ORANGES, or BANANAS _ \$1.95 ea
Seasonal fruit is also available at the market price

GRAPEFRUIT and ORANGE SEGMENTS ___ \$2.25 p/p
in Natural Juices

FRESH FRUIT PRESENTATION _____ \$4.50 p/p
Served with a Fruit Yogurt Dip

FRUIT FLAVORED YOGURTS _____ \$2.95 ea
(4 oz per single serving)

GREEK YOGURTS _____ \$3.95 ea
(4 oz per single serving)

HOUSEMADE PARFAITS _____ \$4.50 ea
Fresh berries and housemade granola layered with vanilla yogurt, served in 5 oz stemware

From the Bakery

All pricing by the dozen, unless otherwise noted.
Served with Appropriate Condiments.

ASSORTED MUFFINS _____ \$23.95 dz
Pastry Chefs' assortment of the season's best fruits and spices along with culinary classics.

ASSORTED DANISH _____ \$25.95 dz
Assorted Fruit, Cream Cheese and Pecan

BREAKFAST BREADS (12 slices per loaf) ___ \$19.95 ea
Apple Streusel, Banana, Cranberry Citrus,
Seasonal Favorites (Pumpkin Chocolate Chip and more)

DECADENT COFFEE CAKE (16 slices/cake) \$27.95 ea
Ginger Spice, Raspberry Preserve, Cinnamon Walnut,
Caramel Apple Streusel

PETITE CROISSANTS _____ \$27.50 dz
Plain, Pecan and Chocolate (Pain Au Chocolat)

FRESHLY BAKED DONUTS _____ \$27.95 dz
Classic collection assortment

GOURMET DONUT COLLECTION _____ \$ 29.95 dz
Cinnamon Rolls, Cream Filled, Maple Bars

ENGLISH TEA SCONES _____ \$27.95 dz
Pastry Chefs' Variety of Scones from Traditional to Trendsetting served with Assorted Jams, Honey and Butter

FRESH NY BAGELS and CREAM CHEESE __ \$35.95 dz
Assorted Bagels served with Cream Cheese,
Butter and Jam

Box Lunches



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Box Lunch Selections

All Box Lunches include a Bag of Chips, Choice of Pasta or Potato Salad, Whole Fresh Fruit OR Gourmet Cookie, and a Sweet Treat

(2 Choice Maximum - 25 people or less) (3 Choice Maximum - 26 people or more)
(Beverages sold separately, see page 20)

Sandwiches

CLASSIC _____ **\$14.25 p/p**

Ham, Roast Beef, Veggie or Turkey Sandwiches
Served on a Kaiser Roll with Lettuce, Tomato, Deli Cheese, Mayo and Mustard

ITALIAN CLUB _____ **\$14.95 p/p**

Salami, Honey Baked Ham, Capicola and Provolone Cheese served on a Hoagie Roll with Lettuce, Peppers, Olives and Italian Dressing

FRENCH COUNTRYSIDE _____ **\$15.50 p/p**

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

ROASTED VEGETARIAN _____ **\$15.50 p/p**

Balsamic Roasted Vegetables on a Ciabatta Roll, topped with Alfalfa Sprouts and a smear of Hummus

UFS CLUB _____ **\$16.25 p/p**

Ginger Marinated and Fire Seared London Broil (chilled), Smoked Provolone Cheese, Crisp Bacon, Red Leaf Lettuce topped with Horseradish and served on a Ciabatta Bun.

(Upgrade to a Pretzel Roll for an additional \$1.25)

TURKEY CLUB _____ **\$15.75 p/p**

Roasted Turkey Breast, Crisp Bacon, Roma Tomato, Torn Romaine, Boursin Crumbles, Avocado Aioli and served on a Ciabatta Roll

Wraps

ANASAZI _____ **\$15.95 p/p**

Soft Flour Tomato Tortilla filled with Mesquite Chicken, Fresh Spinach, Jalapeno Cheese, Diced Tomatoes, Onions, Roasted Chilies with a Cilantro Aioli

ASIAN CHICKEN _____ **\$15.50 p/p**

Grilled Chicken, Shredded Napa Cabbage, Sweet Onion, Bamboo Shoots and Fresh Pineapple drizzled with Sweet Teriyaki Aioli served on a Spinach Tortilla

CAESAR _____ **\$14.95 p/p**

Grilled Chicken, Fresh Romaine Lettuce, Tomatoes, Shaved Parmesan and Caesar Dressing Rolled in a Red Pepper Tortilla

BEVERLY HILLS _____ **\$15.95 p/p**

A Soft Flour Whole Wheat Tortilla bursting with Smoked Turkey Breast, Sun-Dried Tomatoes, Bleu Cheese Crumbles, Micro Greens and Lemon Lime Aioli

TEXAN _____ **\$15.95 p/p**

Roast Beef, Crisp Lettuce, Diced Tomato, Provolone and Horseradish Cream in a Flour Tortilla

GRILLED VEGGIE _____ **\$15.50 p/p**

Grilled Portabella Mushroom, Grilled Eggplant, Sun-Dried Tomatoes, Boursin Cheese, Spring Mix and White Bean Hummus wrapped in a Tomato Basil Tortilla

The Executive Box Lunch

(Lunches include Fresh Whole Wheat Rolls unless noted otherwise)

Choose 1 Side from the following:

Penne Pasta Salad, Red Jacket Potato Salad or Fresh Fruit Slices

Choose 1 Dessert Bar from the Following:

Seven Layer, Caramel Brownies, Lemon Cheesecake Bars, or Raspberry White Chocolate Bars

(2 Choice Maximum - 25 people or less)

(3 Choice Maximum - 26 people or more)

(Beverages sold separately, see page 20)

PEPPERCORN BEEF _____ **\$18.95 p/p**

Chilled Sliced Peppercorn Beef with Horseradish Cream on a bed of Romaine with Grilled Seasonal Vegetables (Marinated and served Chilled)

ASIAN CHICKEN _____ **\$18.95 p/p**

Orange Thai Seared Chicken Breast atop Spring and Spinach Mix with Baby Corn, Straw Mushrooms, Mandarin Oranges, Fried Wonton Skins and Roasted Red Peppers; served with Sesame Ginger Dressing

THE PACIFIC _____ **\$19.95 p/p**

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

CAESAR COMBO _____ **\$18.50 p/p**

Fresh Tossed Caesar Salad with Shaved Parmesan and Croutons

1/2 of Smoked Turkey Breast Sandwich with Guacamole, Bacon, Lettuce and Tomato sprinkled with Lemon Garlic Aioli

Soup and Salad



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Soup and Salad Buffet

(25 Person Minimum and 500 Maximum)

Create your own Soup and Salad Buffet ___\$18.75 p/p

Choose 2 Soups, 2 Tossed Salads and 1 Compound Salad.

Served with Assorted Country Rolls with Butter, Chilled Beverage and Iced Water Carafes, Coffee and Tea Service, Chef's Dessert Du Jour Collection

Add Pre-made Classic Sandwiches for ___\$4.50 p/p

Add Pre-made Specialty Sandwiches for ___\$6.50 p/p

SOUPS

Choose 2 of the following:

Black Bean Bisque with Roasted Sesame Seeds (Vegetarian)

Butternut Squash Soup (Vegetarian)

Classic New England Clam Chowder

Corn Tortilla Soup (Vegetarian/Vegan)

Cream of Asparagus with Roasted Garlic (Vegetarian)

Curried Cauliflower (Vegetarian/Vegan)

Home-style Chicken Noodle

Roasted Corn Chowder (Vegetarian)

Roasted Tomato Shrimp Bisque

Thai Coconut Curry (Hot and Spicy) (Vegetarian)

Tomato Florentine (Vegetarian)

Vegetable Barley (Vegetarian/Vegan)

Tossed Salads

(All tossed salads include Ranch Dressing and the dressing listed)

Choose 2 of the following:

SOUTHWESTERN CHICKEN CAESAR SALAD

Sliced Mesquite Grilled Chicken Breast on a Bed of Romaine Lettuce with Fresh Ginger, Fresh Cilantro, Grilled Peppers, Sliced Roma Tomatoes, Roasted Corn, Crispy Tortilla Strips and Caesar Dressing

FRESH SPINACH SALAD

Served with Crisp Bacon, Craisins, Chopped Walnuts, Fresh Mushrooms, Hard Boiled Egg, Bermuda Onion Tossed with Cranberry Vinaigrette

CLASSIC TOSS

Mesclun Mix with Sliced Roma Tomatoes, Shredded Carrots, Sliced Cucumbers and Garlic Croutons Accompanied by Bleu Cheese Dressing or Raspberry Vinaigrette

ASIAN ROMAINE SALAD

Torn Romaine, Fried Wonton Skins, Mandarin Oranges, Water Chestnuts, Straw Mushrooms, Roasted Red Pepper, Toasted Sesame Seeds with Blood Orange Vinaigrette

Compound Salads

Choose 1 of the following:

Asian Quinoa Salad

Quinoa, Asian Vegetables and Scallions tossed in Sesame Soy Dressing with Lime Juice and Ginger

Fresh Fruit Platter

Seasonal Fresh Fruit which may include: Cantaloupe, Watermelon, Honey Dew Melon, Pineapple, Seasonal Berries and Grapes

Kale and Apple Salad

Fresh Kale and Diced Apples, Dried Cranberries and Toasted Pine Nuts tossed in Apple Cider Vinaigrette topped with Gorgonzola Crumbles

BBB Salad

Barley, Bulgur and Black Beans together with Roasted Yams, Jalapeno, Pickled Onion tossed in Chili Cilantro Vinaigrette

Rotelle Pasta Salad

Pasta Salad with Crisp Broccoli, Red Peppers, Shredded Carrots, Artichoke Hearts and Asparagus tossed in a Lemon Roasted Garlic Vinaigrette

Linguine Pesto Salad

Linguine tossed with Roasted Pine Nuts, Sun-dried Tomatoes, Feta Cheese and Fresh Basil Pesto

Sandwiches

CLASSIC PREMADE SANDWICHES _____\$4.50 p/p

Turkey, Ham and Roast Beef with Cheddar Cheese, Lettuce, Tomato served on Fresh Marble, Rye, White, or Wheat Bread, served with appropriate condiments

SPECIALTY PREMADE SANDWICHES _____\$6.50 p/p

Choose 2 of the following:

- Grilled Chicken Breast (Chilled), Caramelized Onion, Marinated Portabella Mushroom, Smoked Gouda, Roma Tomato and Baby Spinach with Cilantro Pesto
- Thin-Sliced Honey Turkey, Applewood Smoked Bacon, Roma Tomatoes, Romaine Spears, Baby Swiss and a Smear of Chipolte Cream Cheese
- Tender Shaved Ham with Fresh Tomato, Red Leaf Lettuce, Bermuda Onion, Jarlsburg Cheese with Dijon Mustard
- Roast Beef, Micro Greens, Roasted Pepper Medley, Creamy Horseradish and Pepperjack Cheese
- Grilled Eggplant, Zucchini and Portabella Mushroom with Caramelized Onions, Sun-dried Tomatoes, Torn Romaine and a Smear of Boursin Cheese

Lunch Buffets



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Sandwich Buffet

THE DELI BUFFET _____ **\$17.95 p/p**

(If guest count exceeds 150 the sandwiches will be pre-made to expedite)

Smoked Turkey, Roast Beef, Black Forest Ham, Swiss and Cheddar Cheese
 Assorted Deli Breads and Rolls
 Lettuce and Tomatoes, Pickles, Olives, Pepper Rings, and Bermuda Onion
 Appropriate Condiments
 Potato Chips
 Red Jacket Potato Salad
 Mixed Green Salad with House Made Dressings
 Gourmet Cookies and Brownies
 Chilled Beverage and Iced Water

Hot Lunch Buffets

All Hot Luncheon Buffets include Coffee and Tea Service, Chilled Beverage and Iced Water

THE WILD WEST _____ **\$24.50 p/p**

Country Style Pork Ribs with BBQ Sauce
 Raspberry Chipolte Glazed Roasted Chicken
 Honey Baked Pork and Beans
 Roasted Vegetable Medley
 Red Jacket Potato Salad
 Garden Salad with Ranch Dressing
 Cheddar and Green Chile Cornbread Muffins
 Cherry or Peach Cobbler and Whipped Cream

SOUTH OF THE BORDER _____ **\$23.50 p/p**

Chicken Enchilada Bake or Lean Beef Taco Bar
 Black Bean Mexicali and Yucatan Rice
 Assorted Salsas and Tri-Colored Tortilla Chips
 Mixed Green Salad with Cilantro-Lime Vinaigrette
 Coconut Tres Leche Cake or Key Lime Tarts, and Aztec Chocolate Brownies

ITALIAN FEAST _____ **\$22.75 p/p**

Traditional Lasagna Marinara with Lean Ground Beef and Sausage and/or Vegetarian Lasagna Marinara
 Seasonal Vegetable Sauté
 Kale and Spinach Salad with Sliced Apples, Craisins, Caramelized Walnuts with Poppyseed Dressing
 Caesar Salad with Garlic Croutons and Shaved Parmesan
 Garlic Bread or Bread Sticks
 Tiramisu Torte or Chocolate Eclairs, and Biscotti

BACKYARD BBQ _____ **\$21.50 p/p**

1/3 lb Hamburgers, Veggie Burgers and All Beef
 Hot Dogs with Fresh Buns
 Relish Platter of Sliced Tomatoes, Lettuce, Pickles and Sweet Bermuda Onions
 Sliced Cheddar and Swiss Cheeses
 Traditional Condiments
 Potato Chips and Penne Pasta Salad
 Double Fudge Brownies and Gourmet Cookies

PHILLY FEAST _____ **\$21.00 p/p**

Philly Beef Brisket (or Chicken) in a Smokey Molasses Sauce with Sautéed Onions and Peppers
 Served with Fresh Hoagie Buns and Shredded Cheese
 Red Jacket Potato Salad
 Fresh Garden Salad with Sun-dried Tomato Vinaigrette
 Lemon Cream Cheese Bars and Boston Cream Pie Tarts

COMFORTS OF HOME _____ **\$23.75 p/p**

Chicken Pot Pie with Baby Carrots and Green Peas
 Or Turkey or Beef Meatloaf with Home-style Gravy
 Garlic Mashed Potatoes
 Green Bean and Wax Bean Medley with Roasted Shallots
 Retro Iceberg Salad with Pear Tomatoes, Diced Celery, Carrot Shavings, Craisins, Pumpernickel Croutons served with 1000 Island and Creamy Italian Dressing
 Cran-Apple Crisp with Whipped Cream

BUILD YOUR OWN BUFFET _____ **\$24.75 p/p**

Assorted Fresh Rolls and Butter

Choose One Protein:

- Chicken Picatta
- Marinara Mozzarella Chicken Breast
- Chicken Cordon Bleu

Choose One Starch:

- Kansas City Wild Rice Medley
- Pesto Penne Pasta
- Oven Roasted Red Jacket Potatoes

Choose One Vegetable:

- Ginger Glazed Carrots
- Fire Roasted Garden Vegetables
- Roasted Garlic, Pepper and Broccoli Sauté

Choose One Salad:

- Classic Caesar Salad
- Mixed Field Greens, Cucumber, Shredded Carrots, Grape Tomatoes and Black Olives with Choice of Dressing
- Tossed Spinach Salad with Dried Cranberries, Candied Walnuts, Green Onions and Feta Cheese with Raspberry Vinaigrette

Choose One Dessert:

- The Dessert Bar may include: White Chocolate Raspberry Bars, Espresso Caramel Brownies, Cashew Squares and Cheesecake Brownies
- Chef's Collection such as: Double Chocolate Brownies, Blondies, Cake Bites and Petite Cookies
- Assorted Cake Squares such as: Chocolate Raspberry, Carrot, Vanilla and Lemon Poppyseed

Plated Lunch



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

Plated Chilled Salad Luncheon

Served with Fresh Baked Breads, House Dessert, Coffee and Tea Service, Chilled Beverage and Iced Water Carafes

SOUTHWEST CHICKEN CAESAR SALAD _____ **\$19.95 p/p**
Sliced Mesquite Grilled Breast served on a Bed of Romaine Lettuce, with Fresh Cilantro, Grilled Peppers, Sliced Roma Tomatoes, Fresh Ginger, Baby Corn, Crispy Tortilla Strips and Caesar Salad Dressing

ASIAN SALAD _____ **\$19.95 p/p**
Hoisin Glazed and Flame Grilled Tenderloin of Pork or Chicken Breast, Radicchio, Green Leaf and Spinach, Fried Wonton Skins, Mandarin Oranges, Water Chestnuts, Straw Mushrooms, Roasted Red Pepper, Toasted Sesame Seeds and Tangerine Vinaigrette

LONE PEAK COBB SALAD _____ **\$20.95 p/p**
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

Plated Hot Lunches

Served with Fresh Baked Breads, Seasonal Vegetable, House Salad, Housemade Dessert, Coffee and Tea Service, Chilled Beverage and Iced Water Carafes

CHICKEN MARINARA MOZZARELLA _____ **\$23.50 p/p**
Boneless Breast of Chicken topped with Pear Tomato Marinara Sauce, Mozzarella and Romano Cheeses; served over Penne Pasta

CHICKEN PICCATA _____ **\$24.95 p/p**
Boneless Breast of Chicken prepared with Sliced Mushrooms, Artichoke Hearts and Capers in a Lemon Butter Sauce; Served with Minnesota Wild Rice Pilaf

CHICKEN CORDON BLEU _____ **\$24.25 p/p**
Chicken Breast stuffed with Provolone and Baked Ham and topped with a Roasted Chicken Veloute; Served with Rice Pilaf

MAPLE GINGER SALMON _____ **\$27.75 p/p**
Fresh Fillet of Salmon with a Maple Ginger Glaze; Served with Roasted Sweet Potatoes

LONDON BROIL _____ **\$27.75 p/p**
Ginger Marinated and Flame Seared London Broil and Mushroom Pepper Sauté Accompanied by Escaloped Potatoes

ROSEMARY ROASTED PORK LOIN _____ **\$25.25 p/p**
Sliced Rosemary Pork Medallions Served with a Five Peppercorn Bordeaux Sauce and Chunky Cinnamon Apple Sauce Served with Oven Roasted Red Jacket Potatoes

ROASTED TURKEY BREAST _____ **\$23.50 p/p**
Roasted Turkey Breast with Natural Gravy Cranberry Sauce, Sage Dressing and Parsley Buttered Mashed Potatoes

Plated Vegetarian Options

PENNE PASTA ARRABIATA
Penne Pasta tossed with Arrabiata Sauce accompanied by a Balsamic and Herbed Fire Roasted Portabella Mushroom with Feathered Asiago

CONFETTI ORZO STUFFED PEPPER
Bell Pepper stuffed with Orzo and Vegetable Confetti, Grilled Baby Bok Choy, Broccoli Rabe and Roasted Pearl Onions with Cilantro Red Pepper Coulis

GOAT CHEESE AND SUN-DRIED TOMATO RAVIOLI
Fresh Ravioli filled with Chevre and Sun-dried Tomatoes, tossed in Garden Pesto

GRILLED TOFU RISOTTO
Porcini Mushroom and Sun-dried Tomato Risotto with a Grilled and Marinated Tofu Triangle and topped with Pesto Cream Sauce

Plated Lunch



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

House Salad Selections

STRAWBERRY FIELDS

Baby Spinach, Romaine, Fresh Strawberries, Green Onion, Crumbled Feta and Candied Walnuts; Served with Balsamic Raspberry Dressing

TRADITIONAL CAESAR

Torn Romaine Lettuce with Garlic Croutons and Shaved Parmesan tossed in Caesar Dressing

GARDEN SALAD

Mixed Greens together with Fresh Tomato, Sliced Cucumber, Croutons, Black Olives, Shredded Carrots and served with Tomato Basil Vinaigrette and Ranch Dressing

SPINACH SALAD

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

PEAR CASHEW

Market Greens, Toasted Cashews, Anjou Pear Slices, and Bleu Cheese Crumbles topped with Balsamic Vinaigrette

House Dessert

CHEESECAKE COLLECTION (Choice of One)

Chocolate Raspberry Swirl, New York, Lemon, or Seasonal Flavors

SPECIALTY CAKES (Choice of One)

Carrot Cake with Cream Cheese Icing, Layered Latte, Chocolate Noir, Strawberries and Cream, Creme Brulee Cake, or Double Chocolate

FRUIT AND NUT TARTS (Choice of One)

The selection varies by the season but may include: Apple Spice, Peach, Coconut Cream, Banana Cream or Chocolate Bourbon Pecan

FRENCH STRUDEL

Apple, Apricot, Blueberry or Stone Fruit served with Cinnamon Infused Whipped Cream

Dinner Buffets



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

Dinner Buffets

Served with Chilled Beverage and Iced Water Carafes, Coffee and Tea Service

ITALY INSPIRATION _____ \$35.50 p/p

- Rosemary Focaccia Bread, Parmesan-Onion Baguettes and Soft Italian Rolls
- Caprese Salad (Mesclun Greens, Grape Tomatoes, Mozzarella, Basil, Champagne Vinaigrette and Olive Oil)
- Marinated and Grilled Vegetable Platter with Olive Oil and Balsamic Vinegar
- Parmesan Roasted Broccoli with Toasted Pine Nuts
- Chicken and Mushroom Marsala
- Portabello Ravioli with Pesto Cream
- Polenta Pound Cake with Fresh Berries or Macchiato Chocolate Cake, and Biscotti

MEXICAN RIVERIA _____ \$31.50 p/p

- Cornbread Muffins with Whipped Honey Butter
- Tri-Colored Tortilla Chips served with Assorted Salsas
- Mexicali Salad with Torn Romaine, Diced Tomatoes, Jicama, Bell Peppers, Shredded Cheddar and Black Olives Served with Honey Lime Vinaigrette
- Corn, Zucchini and Poblano Chile Sauté
- Cumin Scented Rice
- Cilantro, Lime and Honey Glazed Tilapia topped with Papaya Fresca
- Grilled and Marinated Beef Tips with Chipotle Hollandaise
- Margarita Tartlets or Aztec Chocolate Cake, and Sopapilla Cookies

ASIAN FUSION _____ \$34.50 p/p

- Assorted Rolls and Butter
- Arugula and Bibb Lettuce with Mandarin Orange Segments, Pomegranate Seeds, Straw Mushrooms and Bamboo Shoots with Mango and Herb Vinaigrette
- Sweet and Sour Green Bean Salad
- Bok Choy, Ginger, Mushroom, Red Pepper and Green Onion Sauté
- Jasmine Rice
- Beef and Broccoli Stir Fry in Oyster Sauce
- Green Curry Mango Chicken with Sweet Carrots and Onions
- Coconut Cake with Lychee Mousse or Five Spice Chocolate Tarts, and Chai Moon Cookies

UTAH'S OWN _____ \$46.50 p/p

- Sour Dough and Wheat Rolls with Butter
- Native Greens, Strawberries, Green Onions, Toasted Pine Nuts and Local Goat Cheese with Peach-Berry Vinaigrette
- Oven Roasted Red Bliss Potatoes
- Seasonal Garden Vegetable Medley
- Grilled Morgan Valley Lamb Chop with a Rosemary Crust
- Pan Seared Utah Valley Trout with Lemon Zest and Cilantro, served with Sweet and Spicy Corn Relish
- Stone Fruit Cobbler with Whipped Cream or Milk & Honey Cake, and Shortbread Cookies

CULINARY CLASSIC _____ \$29.95 p/p

Served with Fresh Rolls and Butter

Choose one Salad:

- Freshly Tossed Caesar Salad
- Micro Greens, Anjou Pears, Craisins, Caramelized Pecans and Gorgonzola Crumbles with Walnut and Date Vinaigrette
- Mixed Field Greens with Grilled Asparagus, Grape Tomatoes and Cucumber tossed in Lemon Artichoke Vinaigrette

Choose one Vegetable Side:

- Green Beans, Wax Beans, Carrot Batonnets, and Shallots
- Roasted Seasonal Root Vegetables with Rosemary and Olive Oil
- Sauté of Green Peas and Pearl Onions

Choose one Starch:

- Roasted Fingerling Potatoes with Fresh Garlic and Herbs
- Caramelized Shallot Mashed Potatoes
- Kansas City Wild Rice Medley with Fresh Herbs

Choose one Entree:

- Braised Apple and Dried Cranberry Chicken with Pine Nuts in Calvados Cream
- Brandy Peach Glazed Chicken
- Chicken Puttanesca with Crushed Tomatoes, Garlic, Kalamata Olives and Capers

Choose one Dessert Option:

- Peach and Blueberry Cobbler with Whipped Cream
- Seasonal Mini Cupcake Display
- Housemade Petit Fours

Plated Dinner



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

Plated Dinner Entrees

All Entrees Served with House Salad, Seasonal Vegetable, Fresh Baked Roll and Butter, Housemade Dessert, Coffee and Tea Service, Chilled Beverage and Iced Water Carafes

Poultry

GARDEN PESTO CHICKEN _____ **\$31.95 p/p**
Basil Pesto seared Chicken Breast with Roasted Shallot Cream Sauce; Served with Penne Pasta tossed with Sun-dried Tomatoes, Fresh Italian Herbs and Olive Oil

CHICKEN PICCATA _____ **\$29.95 p/p**
Boneless Breast of Chicken prepared with Sliced Mushrooms, Artichoke Hearts and Capers in a Lemon Butter Sauce; Served with Kansas City Wild Rice Medley with Fresh Herbs

CHICKEN ROULADE _____ **\$34.95 p/p**
Hand Rolled Chicken filled with Portabella Mushrooms, Sun-dried Tomatoes, Spinach, Baby Swiss and Ricotta Cheese topped with Bechamel Herb Sauce; Served with Garlic Mashed Russet Potatoes

APRICOT CHERRY CHICKEN _____ **\$31.95 p/p**
Marinated and Grilled Chicken served with Apricot and Cherry Chutney; accompanied by Banana Fingerling Potatoes tossed with Cilantro, Shallots and Olive Oil

CHICKEN CALVADOS _____ **\$31.95 p/p**
Served with Braised Apples, Toasted Pine Nuts and Basmati Rice

TUSCAN STYLE CHICKEN _____ **\$35.50 p/p**
Country Style Airline Chicken Breast (Bone-in), Seasoned with Fresh Herbs, topped with Chardonnay Butter Sauce; Served with Au Gratin Potatoes

Seafood

PAN SEARED SALMON _____ **\$39.75 p/p**
Cracked Dijon and Sun-dried Tomato Crusted Salmon; Accompanied by Wild Mushroom and Chardonnay Risotto

ROCKY MOUNTAIN TROUT _____ **\$38.50 p/p**
Blue Corn Tortilla Chip Crusted Trout served with Sweet Onion Corn Relish and a Roasted Garlic and Asiago Potato Cake

SWEET AND SPICY TILAPIA _____ **\$31.50 p/p**
Orange Zest and Jalapeno Pepper Rubbed Tilapia with Honey Tomatillo Glaze served with Israeli Cous Cous and Vegetable Confetti

Beef

FIRE SEARED LONDON BROIL (7 OZ) _____ **\$38.95 p/p**
Herb Encrusted, Ginger Marinated and Thinly Sliced London Broil; Served over a bed of Caramelized Onions and Spinach and topped with Peppercorn Demi Glace Accompanied by Rosemary Roasted Heirloom Potatoes

BEEF TENDERLOIN (6 OZ) _____ **\$45.50 p/p**
Horseradish, Rosemary and Garlic Crusted Tenderloin served in a Black Currant Demi Glace accompanied by Caramelized Shallot Mashed Potatoes

ROASTED NY STRIP LOIN (10 OZ) _____ **\$48.50 p/p**
Served in a Forest Mushroom Demi-Glace accompanied by Scalloped Potatoes

Pork

PEPPER and HERB CRUSTED PORK TENDERLOIN _____ **\$34.95 p/p**
With Smoked Tomato and Apple Chutney; Served with Maple Sweet Potato Puree

STUFFED PORK CHOP _____ **\$36.50 p/p**
Apple and Dried Cherry stuffed Pork Chop with Mango Salsa Served with Sun-dried Tomato and Wild Mushroom Cous Cous

*Wild Game and Local Meats Available

Land and Sea Entrees

BEEF TENDERLOIN AND SEA SCALLOPS _____ **\$49.95 p/p**
Roasted Beef Tenderloin in a Peppercorn Crust topped with Cabernet Demi-Glace, served with Roasted Garlic Whipped Red Jacket Potatoes;
Two Large Sea Scallops Sautéed with Butter, Fresh Herbs and Garlic, finished with a Splash of Vermouth Cream Sauce served over a bed of Spinach and Swiss Chard

LONDON BROIL AND SHRIMP SCAMPI _____ **\$42.50 p/p**
Fire Seared and Ginger Marinated London Broil served with Peppercorn Mélange Demi Glace Shrimp Scampi served on a bed of Linguine

PEPPERCORN AND THYME ROASTED PORK TENDERLOIN AND GRILLED SALMON _____ **\$42.50 p/p**
Peppercorn and Thyme Crusted Pork Tenderloin topped with Sun-dried Cherry Compote
Grilled Salmon with a Fresh Mango Cilantro Salsa
Served with a Garlic Potato Cake

Plated Dinner



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

Vegetarian Options

(Choose one of the following to be served to the vegetarians in your group)

EGGPLANT PARMESAN

Breaded and Herbed Eggplant with Roasted Roma Tomato Sauce, Mozzarella and Provolone Cheese

FRESH VEGETABLE NAPOLEON

Grilled Portabella Mushroom, Zucchini, Roma Tomato, Asparagus and Mozzarella layered with Puff Pastry and topped with Roasted Garlic and Kalamata Olive Bechemal

GORGONZOLA KISSED POLENTA

Polenta and Gorgonzola Cake topped with Fresh Swiss Chard and Parsley Pesto Pomodoro

VEGETABLE WELLINGTON

Zucchini, Roma Tomato, Wild Mushroom Duxelle and Provolone Cheese wrapped in a Delicate Puff Pastry served over Tomato and Red Pepper Coulis

Dinner House Salad Selections

HOUSE FAVORITE

Butterleaf Romaine and Frisee with Purple Peruvian Potato Slices, Crumbled Gorgonzola, Grape Tomatoes, Housemade Focaccia Croutons with a Citrus Vinaigrette

HARVEST TIME

Romaine and Baby Spinach with Candied Apples, Caramelized Walnuts, Julienne Jicama and Chevre served with Spiced Apple Cider Vinaigrette

STRAWBERRY SEASON

Spinach Salad with Strawberries, Fried Prosciutto Crisps, Shaved Manchengo and Toasted Pinenuts with a Forest Berry Vinaigrette

GARDEN SENSATION

Mixed Field Greens with Grilled Asparagus Spears, Caramelized Walnuts, Grape Tomatoes tossed with Port Wine Reduction Vinaigrette and Blueberry Croutons

ROASTED BEET (Seasonal)

Roasted Red and Yellow Beet Salad with Arugula, Feta, Caramelized Pecans in a Blood Orange Vinaigrette

MARKET GREENS

Romaine and Spring Greens together with Pumpnickel Croutons, Roma Tomatoes, Artichoke Hearts, Cucumber, Black Olives and Chopped Rosemary with Creamy Italian Vinaigrette

CAPRESE SALAD

Roma Tomatoes, Torn Basil and Fresh Mozzarella on a bed of Romaine with Basil Pesto Vinaigrette

Plated Dinner Desserts

CHOCOLATE NOIR

Dark Chocolate Cake topped with Chocolate Ganache and served with Fresh Berries

LEMON AND BLUEBERRY TORTE

Lemon Curd and Blueberry Compote served atop a Shortbread Bottom

BUTTERSCOTCH POT DE CREME

Creamy Rich Butterscotch Custard served with a Biscotti Garnish (1000 Maximum)

MOUSSES AND PARFAITS (Choice of One)

Boston Cream Pie Parfait, Sticky Toffee Pudding, Limoncello with Dark Chocolate Curls, Triple Chocolate, or Seasonal Specialty (1000 Maximum)

CHOCOLATE BOMBE WITH SEASONAL FRUIT

Dark Chocolate Mousse with Midnight Cake Accompanied by the Season's Freshest Fruit (500 Maximum)

SEASONAL SPECIALTY DESSERTS ARE AVAILABLE

Dessert Action Stations

Chef Station charge is \$30 per hour, per station. (100 guest minimum or additional fees may apply)

The Crepery _____ \$6.25 p/p

Banana Foster or Cinnamon Apple Flambe served in a Warm Crepe accompanied by Whipped Cream, Chopped Nuts and Shaved Milk Chocolate (Includes Chef to Prepare Warm Crepes on the Cast Iron Grill)

Chocolate Fountain

Cascading Dark, White or Milk Chocolate, featuring the Season's Freshest Fruits and Assorted Confections such as Lady Fingers, Macarons and Marshmallows

Chocolate, Fruit and Confections _____ \$5.50 p/p

*Various chocolate fountain upgrade packages are available, talk to your sales representative for more dipping treats

Action Stations



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

Short Plate Action Stations

Our giant Woks of Fire and Table Top "Evo" Cast Iron Grills will ignite any event! All action stations (5 oz servings) have a 30 guest minimum. Chef Station charge is \$30 per hour, per station.

Pastabilities _____ **\$10.95 p/p**

Portabella Mushrooms, Artichokes, Red Onion, Fire Roasted Peppers, Zucchini Sticks tossed in Basil Pesto Infused with Red Pepper; Served over Penne Pasta (Add Chicken \$1.50 or Shrimp \$4.50)

Ginger Chicken _____ **\$12.50 p/p**

Ginger and Lime Marinated Chicken Breast Stir-fried with Baby Corn, Snap Peas, Red Pepper, Straw Mushrooms, Bamboo Shoots and Green Onions; Served on a bed of Coconut infused Rice

Shrimp Scampi (4 p/p) _____ **\$14.50 p/p**

Pan Seared Prawns with Fresh Garlic, Shallots, Capers, Tomatoes, Herbs, tossed in Fresh Lemon Juice and White Wine Served over Baby Shell Pasta

Forest Mushroom _____ **\$12.75 p/p**

Medley of Forest Mushrooms Pan Seared with Shallots, Garlic, Bok Choy, Carrots and Water Chestnuts with Marsala Wine; Served over Fettuccine

Mango Curry Chicken _____ **\$12.50p/p**

Stir-fried Chicken Breast with Mangos, Sweet Onion, Shredded Napa Cabbage, Julienne Carrots, Chayote Squash and finished with a hint of Curry and Cream; Served over a bed of Pineapple Rice

Slider City _____ **\$11.50 p/p**

Choose 2 Types - 2 per person
Handmade Mini Angus Beef, Ground Turkey, Gourmet Sausage and Housemade Vegetable Burgers
Upgrade and add an additional:
Buffalo (\$5.00), Salmon Burgers (\$2.50), Dungeness Crabcake with Lemon Saffron Aioli (\$5.00)
Served on Fresh Baked Buns with Lettuce, Tomato, Bermuda Onion, Cheddar Cheese, Tomato-Basil Relish, Mustard and Ketchup; Served with Kettle Chips and Roasted Onion Dip.

Savory Tenderloin Tips _____ **\$14.50 p/p**

Montreal seasoned and seared to perfection, served in a Cabernet Demi-Glace; Accompanied by Asiago and Roasted Shallot Mashed Potatoes and Asparagus Tips

Citrus Chicken _____ **\$12.95 p/p**

Citrus Glazed Chicken Tenders served over Creamy Risotto infused with Lemon and Cranberries, on a bed of Caramelized Apples and Spinach

Peach and Cherry Pork Tenderloin _____ **\$13.50 p/p**

Asiago and Herb Crusted Pork Tenderloin with Peach and Cherry Chutney, accompanied by Rosemary and Garlic Golden Yukons and Snap Peas with Carrots

Foiled Again _____ **\$15.95 p/p**

Rocky Mountain Trout seasoned with Fresh Onion, Garlic, Dill, Lemon, Capers and Chardonnay; Served over a bed of Swiss Chard and Spinach, wrapped in a Foil Pouch

Build Your Own Lettuce Wraps _____ **\$ 10.95 p/p**

Green Leaf Lettuce Cups, Crispy Noodles and Savory Asian Fillings accompanied by Shredded Carrots and Hoisin Sauce

Choice of Two: Ground Pork, Ground Chicken, Ground Beef or Vegetable Confetti

(Fillings prepared with Ginger, Garlic, Shiitake Mushrooms and Soy Sauce)

Baja Fish Tacos _____ **\$10.95 p/p**

Seasoned Tilapia Baja Style; Served with Flour Tortillas, Shredded Napa Cabbage, Cheddar Cheese, Fresh Cilantro, Lime Creme Fraiche, Pico de Gallo and Spanish Rice

Quesadilla Creations _____ **\$10.95 p/p**

Flour Tortillas loaded with your choice of fillings; accompanied by Pico de Gallo, Sour Cream, Guacamole and Bottled Hot Sauces

Choose Two of the Following:

- Tequila Lime Marinated Chicken, Cilantro and Queso Fresco
- Three Cheese with Tomato, Onion and Cilantro
- Grilled Shrimp, Mango, Emmentaler and Green Tomatillo Salsa
- Chipotle Glazed Pork, Monterey Jack and Green Onion

Guacamole and Pico De Gallo Bar _____ **\$9.95 p/p**

Freshly made Guacamole prepared by a uniformed chef with an oversized "mortar and pestle". Accompanied by Pico de Gallo and Tomatillo Salsa and displayed among Fresh Whole Avocados and Tomatoes surrounded by a mountain of Tortilla Chips.

Add Guacamole Bar to Any Action Station _____ **\$4.95 p/p**

Hors D'oeuvres



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

Chilled Displays

GRILLED VEGETABLE PRESENTATION _____ **\$6.50 p/p**

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

VEGETABLE CRUDITÉS DISPLAY _____ **\$5.25 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

ANTIPASTO DISPLAY WITH GRILLED _____ **\$13.95 p/p** **and MARINATED VEGETABLES**

A Display of Seasonal Squashes, Eggplant, Sun-Dried Tomatoes, Kalamata Olives, Asparagus Spears (seasonal), Roasted Red and Yellow Peppers, Forest Mushrooms, Artichoke Hearts, Portabella Filets, Prosciutto, Genoa Salami, Crumbled Feta; Seasoned with Virgin Olive Oil and Aged Balsamic Vinegar; Garnished with Roasted Garlic Bulbs and Served with Assorted Fresh Baguettes

IMPORTED AND DOMESTIC _____ **\$7.95 p/p** **CHEESE DISPLAY**

A variety of Cheddar, Pepperjack, Provolone and Swiss Cheeses, Wheels of Brie, Havarti, Smoked Gouda and Boursin; Garnished with Grape Clusters and accompanied by Crusty French Bread Baguettes and Gourmet Crackers

(Ask your sales person for "Utah's Own Cheese Collection and applicable pricing)

FRESH FRUIT PRESENTATION _____ **\$4.50 p/p**

Seasonal Fruit such as Watermelon, Cantaloupe, Honey Dew Melon, Pineapple and Berries; accompanied by Fruited Yogurt Dip

SMOKED SALMON PLATTER _____ **\$9.50 p/p**

Served with Fresh Dill Cucumber Sauce, Lemon Wedges, Capers and Fresh Baguettes

(Poached Salmon also available)

SHRIMP COCKTAIL PRESENTATION _____ **\$10.95 p/p**

(Four Large Shrimp p/p)

Artfully Presented with Fresh Sliced Lemons and Horseradish Cocktail Sauce

TRADITIONAL SUSHI PRESENTATION _____ **\$9.95 p/p**

(4 pieces p/p)

An Assortment of Hand Rolled Sushi including: California Rolls, Smoked Salmon Rolls, Smoked Trout Rolls and Roasted Vegetable Rolls. Artfully presented served with Gari, Soy Sauce, Wasabi, and Chop Sticks

Two Bites

CROSTINI PLATTER (2 pieces p/p) _____ **\$4.50 p/p**

Choose 3 of the following:

- Cambozola Mousse with Lingonberry Jam finished with a Green Onion Baton
- Sesame Crusted Seared Ahi Tuna drizzled with Wasabi Aioli
- Classic Tuscan Bruschetta with Shaved Romano Cheese
- Sun-dried Tomato and Kalamata Olive Tapenade with Crumbled Feta Cheese
- Smoked Chicken with Arugula, Caramelized Onions and Roasted Garlic
- Roma Tomato, Buffalo Mozzarella and Basil drizzled with Virgin Olive Oil
- Ginger Marinated and Fire Seared London Broil with Horseradish Cream and Onion Jam atop an Herbed Crostini
- Tuscan Chicken Bruschetta with Sun-dried Tomatoes and Fresh Herb Medley topped with Shaved Asiago

PETITE CROISSANT SANDWICHES (1 p/p) _____ **\$4.50 each**

Filled with Toasted Almond Chicken and Grape Salad, Honey Ham, Roast Beef or Roasted Turkey

SILVER DOLLAR SANDWICHES (2 p/p) _____ **\$4.50 p/p**

Choice of 2 from the following:

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

MINI FILO CUPS (2 p/p): _____ **\$4.50 p/p**

- Roasted Chicken, Asparagus and Chevre Goat Cheese
- Refried Beans, Spicy Guacamole, Creme Fraiche and Cilantro
- Apple Chutney, Brie and Caramelized Walnuts

GENOA ANTIPASTO SPEARS (2 p/p) _____ **\$3.95 p/p**

Salami, Provolone, Red Pepper Strip and an Olive

PROSCIUTTO WRAPPED (2 p/p) _____ **\$4.75 p/p**

GRILLED ASPARAGUS OR CANTALOUPE

With Herb infused Mascarpone

Hors D'oeuvres



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

Warm Hors D'oeuvres

BRIE EN CROUTE (15 person minimum) _____ \$5.95 p/p

Brie baked in Puff Pastry with Caramelized Pears or Peaches and Pecans served with Sliced Baguettes

CHICKEN WINGS OF FIRE (4 p/p) _____ \$5.75 p/p

Served with Fresh Celery and Carrot Sticks and Bleu Cheese Dressing

CHICKEN DRUMMETS (2 p/p) _____ \$5.25 p/p

Basted with a Sweet Honey Glaze

CHILI PEPPER POPPERS (2 p/p) _____ \$4.50 p/p

Served with Popper Jam

COCKTAIL SMOKIES (4 p/p) _____ \$4.50 p/p

Smothered in Mango Peach BBQ Sauce

COCONUT SHRIMP (2 p/p) _____ \$6.50 p/p

Served with Orange Marmalade Honey Dip

CRAB CAKES (1 p/p)

- Bayou Crab Cakes with Lemon _____ **\$6.95 p/p**
Cilantro Aioli
- Southwestern with Black Bean Chipolte _____ **\$6.95 p/p**
Salsa, Peppers, Onion and Roasted Corn
- Blue Crab with Asparagus, Manchego _____ **\$7.95 p/p**
Cheese and Sun-dried Tomato Aioli

GOURMET MEATBALLS (4 p/p) _____ \$5.95 p/p

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

MUSHROOM CAPS (Choose One): (2 p/p) _____ \$5.95 p/p

- Crab and Saffron with Hollandaise
- Spinach Sauté, Fontina Cheese, Roasted Shallots and Herbs
- Applewood Smoked Bacon and Gorgonzola

SKEWERS (Choose Two Types) (2 p/p) _____ \$6.95 p/p

- Ginger and Blackberry Glazed Chicken
- Brandy Peach Glazed Grilled Pork Tenderloin
- Marinated London Broil with Sun-dried Cherry Espagnole Sauce
- Bourbon and Molasses Glazed Salmon

DIM SUM SAMPLER (3 pieces per person) _____ \$6.50 p/p

A variety of Pot Stickers and Shoami served with Sweet Chili Sauce and Chinese Mustard

CRISPY SPRING ROLLS (1 per person) _____ \$3.50 p/p

Choice of Vegetable, Pork, or Chicken served with Sweet Chili Sauce and Chinese Mustard

Hand Passed Hors D'oeuvres

STRAWBERRY INFUSION (1 p/p) _____ \$2.95 p/p

Strawberries filled with Blueberry infused Mascarpone Cheese (1000 guest maximum)

ASPARAGUS WRAP (2 p/p) _____ \$4.75 p/p

A fresh asparagus spear, accompanied with savory Asiago cheese, hand wrapped in crisp buttery phyllo and finished with a light drizzle of Balsamic Glace

SHRIMP TEMPURA (1 p/p) _____ \$4.95 p/p

Shrimp dipped in a traditional tempura batter, dusted in rice crisps. Served with Sweet Chili Sauce

MEDITERRANEAN MEDLEY(2 p/p) _____ \$4.25 p/p

Fire Grilled Pita Crisps with a Concasse of Kalamata Olives, Artichoke, Tomato and Capers; Finished with Shredded Gouda

SHOOTERS (1 p/p) _____ \$4.50 p/p

Shrimp Ceviche Shooter

UTAH SMOKED TROUT (1 p/p) _____ \$3.95 p/p

Pulled Utah Smoked Trout served on a Polenta Crisp

CHILLED SKEWERS (1 p/p):

- Sweet Chili and Cilantro Glazed Shrimp _____ **\$6.95 p/p**
(2 Shrimp per Skewer)
- Teardrop Tomato, Buffalo Mozzarella and _____ **\$4.50 p/p**
Kalamata Olive on a Bamboo Skewer with Honey Balsamic Drizzle
- Three Cheese and Grape Skewer _____ **\$3.75 p/p**
- Fresh Fruit Kabob with Pineapple, _____ **\$4.25 p/p**
Honey Dew, Cantaloupe and Strawberry

Butcher Block



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

Enhance your reception or dinner with a chef action carving station. Fresh herb crusted, slow roasted meats are presented at well appointed carving stations with condiments, cocktail buns and accompaniments as noted below.

Select either a "Reception Carving Station" or an "Entree Carving Station." All prices are per person and based upon 1.5 hours of chef carving service. We will create artfully designed stations to meet any of your desires; ask your sales representative for more customized options including wild game.

Roasted Breast of Turkey

Reception Service: (2 sandwiches p/p) _____ \$5.95 p/p
Sage and Cracked Pepper Crusted, Slowly Roasted Turkey Breast; Served with Lemon Infused Mayonnaise, Cranberry Sauce and Cheddar Cocktail Buns.

Entree Service: _____ \$7.95 p/p
Served with a Pinot Inspired Turkey Gravy and Cranberry Sauce.

Baron Of Beef (Minimum 40 guests)

Reception Service: (2 sandwiches p/p) _____ \$7.95 p/p
Tuscan Herb Crusted Certified Black Angus Beef; Presented with Bacci Rolls, Creamy Horseradish, Smoked Applewood Mayonnaise and Cracked Dijon Mustard.

Entree Service: _____ \$9.95 p/p
Served with a Cabernet and Balsamic Demi Glace and Horseradish Sauce.

Steamship Round of Beef (Minimum 125 Guests)

Reception Service: (2 sandwiches p/p) _____ \$7.50 p/p
Oregano, Thyme and Three Peppercorn Crusted Full Leg of Beef...This is the 'Big Boy.' Served with Soft Sour Dough Rolls and Seeded Whole Grain Rolls. Accompanied by Wasabi Mayonnaise and Chipolte BBQ 'Southern Catsup.'

Entree Service: _____ \$9.50 p/p
Accompanied by a Merlot Peppercorn Demi Glace and Fresh Horseradish Sauce.

Roast Pork Loin

Reception Service: (2 sandwiches p/p) _____ \$6.95 p/p
Rosemary, Thyme, Sage and Sea Salt Crusted Loin of Pork; Accompanied by Rustic Rolls, Green Apple Inspired Mayonnaise and Honey Mustard.

Entree Service: _____ \$8.95 p/p
Accompanied by a Natural Pork Gravy enhanced with Pinot Grigio and Fresh Herbs. Served with Warm Cinnamon Apple Sauce and Corn Bread.

Tenderloin of Beef (Minimum 20 guests)

Reception Service: (2 sandwiches p/p) _____ \$14.95 p/p
Herb Crusted and Flame Seared Black Angus Beef Tenderloin; Served with Bacci and Sour Dough Rolls. Accompanied by Roasted Maui Onion Mayonnaise and Teriyaki Inspired Horseradish.

Entree Service: _____ \$24.95 p/p
Served with Black Truffle and Pink Peppercorn Cabernet Demi Glace. Accompanied by a Medley of Pan Seared Trumpet, Portabella and Tree Oyster Mushrooms blended with Fresh Steamed Lemon Spinach.

Buffalo Tri Tip

Reception Service: (2 sandwiches P/P) _____ \$15.50 p/p
Apple Jack Whiskey and Herb Marinated Wild West Buffalo served with Honey Wheat Rolls and Sour Dough Rolls. Accompanied by Roasted Blueberry and Brown Sugar Mayonnaise and Fennel Honey Mustard.

Entree Service: _____ \$25.50 p/p
Served with a Cast Iron Skillet Medley of Root Vegetables and a Smoky BBQ Sauce with a Hint of Lavender and Applewood Smoke.

Baked Honey Ham

Reception Service: (2 sandwiches p/p) _____ \$5.95 p/p
Clove and Honey Baked Ham; Served with Rye Bread Rolls and Bacci Rolls. Accompanied by Dijon Mustard and Roasted Pineapple Mayonnaise.

Entree Service: _____ \$7.95 p/p
Served with Fire Grilled Pineapple Slices, Clove infused Dijonnaise and Steamed Swiss Chard with Mangos.

Snacks & Breaks



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

House Baked by the Dozen

DESSERT BARS AND BROWNIES

- Seven Layer Bars **\$22.50**
- Caramel Espresso or Cheesecake Brownies **\$21.50**
- Lemon Cheesecake Bars **\$21.50**
- Raspberry White Chocolate Bars **\$21.50**
- Double Fudge, Mint, or Cinnamon Brownies **\$20.50**
- Blondie Bars **\$20.50**

GOURMET COOKIES

- Almond Tea Cookies **\$13.95**
- Assorted Coconut Macaroons **\$14.95**
- Lemon Drops or Ginger Snaps **\$14.95**
- Biscotti **\$21.95**
- English Shortbread **\$21.95**
- Almond Cherry or Pistachio Shortbread (GF) **\$24.95**
- Raspberry Pecan Oat Bars (GF) **\$24.95**
- Rice Krispie Treats (GF) **\$23.95**
- Gourmet Cookie Assortment (3 1/2") **\$19.95**

May include: Chocolate Chip, Dark Chocolate and White Chocolate Chip, Sugar, Snickerdoodle, Oatmeal Raisin, and White Macadamia Nut

OTHER SWEETS

- Cream Puffs or Éclairs (3") **\$27.95**
(Dark Chocolate, Caramel Apple, Chocolate Mousse, Pistachio, and more)
- Chocolate Dipped Strawberries **\$27.95**
- Petite Fresh Tartlets (2"): **\$27.95**
Varies daily but may include: Red Berry, Key Lime, Chocolate Kahlua Mousse, Lemon Blueberry, Tropical, and more.

Snacks (by piece)

- FRUIT FLAVORED YOGURT (4 oz)** **\$2.95**
- GREEK YOGURTS (4 oz)** **\$3.95**
- CHIPS (Variety of 1 oz bags)** **\$1.95**
- LARGE SOFT PRETZELS WITH DIJON MUSTARD** **\$3.50**
- ICE CREAM NOVELTIES (Classic Assortment)** **\$3.75**
- ICE CREAM NOVELTIES (Specialty Collection)** **\$4.95**
- CANDY BAR (Full Size Hershey Assortment)** **\$2.95**
- SEASONAL WHOLE FRUIT** **\$1.95**
Bananas, Apples, Oranges and Seasonal Whole Fruit
- CLIF BARS** **\$3.50**
(Black Cherry and Almond, Honey Graham Z, Mountain Mix Mojo, Peanut Butter Crunchy and Oatmeal Raisin Walnut)
- QUAKER OAT GRANOLA BARS** **\$1.75**
(Chocolate Chip, Peanut Butter Chocolate Chip, Blueberry and S'mores)
- KASHI GRANOLA BARS** **\$2.25**
(Trail Mix and Honey Almond Flax)

Individual Snack Packets

(Minimum of 100 packets and 3 weeks notice required)

- **Honey Roasted Peanuts (2 oz)** **\$2.50 p/p**
- **Almonds - Roasted and Salted (2 oz)** **\$3.95 p/p**
- **Mixed Nuts - Roasted and Salted (2 oz)** **\$4.50 p/p**
- **Oriental Snack Mix (2 oz)** **\$2.95 p/p**
Rice Crackers, Roasted Whole Almonds, Spanish Peanuts, Cashews and Blanched Peanuts
- **Utah Trail Mix (2 oz)** **\$2.95 p/p**
Cashews, Almonds, Sunflower Seeds, Dates, Pineapple, Raisins, Chocolate Chips and Chocolate Buttons
- **New Orleans Mix (2 oz)** **\$2.95 p/p**
Honey Roasted Peanuts and Sticks, Cajun Pepitas and Sticks and Nacho Flavored Corn Sticks
- **Yogurt Covered Pretzels (2 oz)** **\$4.25 p/p**
- **Yogurt Covered Raisins (2 oz)** **\$3.25 p/p**

Snacks (in bulk)

- POTATO CHIPS WITH ROASTED ONION DIP** **\$2.95 p/p**
(1 oz portions)
- TORTILLA CHIPS AND SALSA** **\$3.50 p/p**
- MIXED NUTS** **\$24.50 lb**
- STARLIGHT MINTS** **\$5.50 lb**
- MINI PRETZEL TWISTS** **\$8.95 lb**
- YOGURT COVERED RAISINS** **\$10.75 lb**
- YOGURT COVERED PRETZELS** **\$20.95 lb**
- THEATER POPCORN (1 oz Portion)** **\$1.75 p/p**
- POPCORN STARTER KIT (serves 50)** **\$50.00**
 - 6 - popcorn/oil packages for Tabletop Popper (\$65/day) or Popcorn Wagon (\$95/day)
 - 50 popcorn portion bags
 - Additional 8 oz. popcorn packages available for \$8.00 each
- POPCORN WAGON (Rental Per Day)** **\$95.00**
- TABLETOP POPCORN MACHINE** **\$65.00**
Necessary to Arrange For 110 Volt, 20 Amp Electrical Requirements and Table (Rental Per Day)
- Break Selections**
- DONUT STOP** **\$6.25 p/p**
Assorted Freshly Baked Donuts and Coffee with Accompaniments (Add \$.75 for Filled Donuts)
- HEALTH NUT** **\$10.75 p/p**
Assorted Bottled Fruit Flavored Smoothies, Clif Protein Bars, Dried Fruit and Nut Mix
- MEXICAN SIESTA** **\$8.50 p/p**
Passion-Guava Punch, Salsa Bar to include Traditional, Mango and Tomatillo Salsas with Tortilla Chips and Coconut Macaroons (Add Guacamole for an additional \$1.75 p/p)
- SWEET INDULGENCE** **\$7.50 p/p**
Chef's Selection of Fresh Baked Cookies, Brownies and Cake Squares served with White and Chocolate Milk Pcs (8 oz)
- PENNY CANDY STORE (100 person min.)** **\$4.25 p/p**
Penny Candy inside Old Fashioned Candy Jars

Bar & Beverage



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Coffee, Tea, Soft Drinks and Such

FRESHLY BREWED COFFEE

Regular or Decaffeinated
Per Gallon (serves 16, 8 oz cups) **\$47.50**
Per Pot (serves 8, 8 oz cups) **\$23.75**

SALT LAKE ROASTING COMPANY RAINFOREST ALLIANCE CERTIFIED COFFEE

Regular or Decaffeinated
Per Gallon (serves 16, 8 oz cups) **\$60.00**
Per Pot (serves 8, 8 oz cups) **\$30.00**

TEA SELECTION

(International Blends, Herbal, Green and Black)
Per Gallon (serves 16, 8 oz cups) **\$29.50**
Per Pot (serves 8, 8 oz cups) **\$14.75**

HOT CHOCOLATE

Per Gallon (serves 16, 8 oz cups) **\$34.50**
Per Pot (serves 8, 8 oz cups) **\$17.25**

HOT CINNAMON APPLE CIDER (with cinnamon sticks)

Per Gallon (serves 16, 8 oz cups) **\$39.50**
Per Pot (serves 8, 8 oz cups) **\$19.50**

KEURIG SINGLE CUP COFFEE SERVICE **\$146.00**

(48 single cup pods per kit)
Includes a "Keurig Single Shot" Coffee Brewer, Assorted Gourmet Coffee Flavors, Tea and Hot Chocolate.

SINGLE POD REFILL **\$2.50**

REFRESHMENTS

(Raspberry Lemonade, Country-Style Lemonade, Flavored Iced Teas, Mango Peach Punch, White Grape Punch)
Per Gallon (serves 21, 6 oz glasses) **\$30.00**
Per Carafe (serves 5, 6 oz glasses) **\$9.00**

FRUIT JUICES

Apple, Cranberry, Orange
Per Gallon (serves 21, 6 oz glasses) **\$38.00**
Per Carafe (serves 5, 6 oz glasses) **\$10.00**
Bottled (10 oz assorted) **\$3.25**

MILK

Per 12 Pint **\$2.25**
Whole, 2%, Skim or Low Fat Chocolate

SOFT DRINKS

Coca-Cola Products (12oz) **\$2.75**

MINUTE MAID LEMONADE (12 oz) **\$2.75**
(Lite and Regular)

MOUNTAIN BLAST POWERADE (12 oz) **\$3.75**

MONSTER ENERGY DRINK (8.3 oz) **\$4.75**
(Regular and Diet)

BOTTLED WATERS

Dasani (12 oz) **\$2.75**
Sparkling Water **\$3.50**

(When ordering beverages on consumption, restocking fees may apply.)

Water Service

WATER COOLERS

Refrigerated Water Cooler Rental and Set-up **\$115.00**
One 5 Gallon Purified Water Tank and 250 Cups
Replacement 5 Gallon Purified Water Tank **\$20.50**
and additional Cups

(110 volt electrical power source is necessary for the cooling capabilities)

CLASSROOM WATER SERVICE

(Includes water goblets, ice and water carafes)
Per person - 4 hour period **\$1.00 p/p**
(1 refresh)
Per person - 8 hour period **\$1.95 p/p**
(3 refreshes)

CONVENTION ROOM WATER SERVICE **\$24.50**

(Five gallon water dispenser, plastic cups and plenty of ice, serves 80 guests)

Bar & Beverage



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Alcohol Policy

For hosted or cash bars, state law requires that wine and spirits be purchased through the state control system, the Utah Department of Alcoholic Beverage Control. Utah Food Services maintains a Catering Liquor License therefore, no additional permits are necessary for events held within the Salt Palace Convention Center. Off-site events may require special permits. Your sales representative can address any specific needs.

Bartenders are billed at \$30 per hour and Cashiers are billed at \$20 per hour with a three-hour minimum. However, this charge may be waived if sales per bartender exceed \$750 over the three-hour shift for events held at the SPCC and STEC only.

Beer and Soft Drinks

DOMESTIC BEER (12 oz bottle) _____ \$4.50 ea
Budweiser, Bud Light, Coors, Coors Light, MGD, Miller Lite

MICRO BEER (12 oz bottle) _____ \$5.25 ea
Local brews available from Uinta, Wasatch and Squatters Breweries (Ask your sales person for the seasonal list)

IMPORTED BEER (12 oz bottle) _____ \$5.25 ea
Heineken, Amstel Lite, Corona and more

SOFT DRINKS AND BOTTLED WATER _____ \$2.75 ea

SPARKLING WATER _____ \$3.50 ea

Full Strength and Draught Beers are also available. A list of available beers can be obtained from your sales representative.

Spirits

HOUSE LIQUORS:

Skyvodka, Seagram's Extra Dry Gin, Bacardi Superior White Rum, Jim Beam Bourbon, Dewar's White Label Scotch, Sauza Tequila, Canadian Club Whiskey

PREMIUM LIQUORS:

Absolut Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Bacardi Superior White Rum, Jack Daniels Whiskey, Crown Royal Whisky, Johnnie Walker Red Scotch, Cazadores Blanco Tequila

HOUSE LIQUOR MIXED DRINK _____ \$6.00 ea

PREMIUM LIQUOR MIXED DRINK _____ \$7.50 ea

Cordials and Specialty Liqueurs are also available, please speak with your sales person for more details.

Wine

UFS updates our wine offerings on a monthly basis in conjunction with the availability at the UDABC. Varietals include: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc and Pinot Grigio.

HOUSE WINE (by the glass) _____ \$6.00

PREMIUM WINE (by the glass) _____ Market

Our Wine Steward is available to assist you with your wine selection, to accompany your menu. Sparkling wines are also available, please speak with your sales person for details.

Granita Machine, Specialty Cocktails and Blended Drinks are available

Tablesides Wine and Cocktail Steward Service are also available