



UTAH FOOD SERVICES

Holiday Specials



Below is a small sample of menus that we are showcasing for the season. Please connect with our sales staff to explore other menus or to customize your own! We can be reached at sales@utahfoodservices.com, or at 801.531.0226.

Holiday Plated Entrees

Hand Served Meals for the Holidays include Baskets of Assorted Bread, Iced Water, Chilled Punch, and tableside Coffee/Decaf/Tea Service

BOURBON & MAPLE GLAZED SALMON \$35.95 P/P

SALAD

Arugula and Mixed Greens with Roasted Butternut Squash, Caramelized Walnuts, Pomegranate Seeds, Feta, and Champagne Vinaigrette

ENTREE

Fresh Salmon Filet with Rosemary Bourbon Maple Glaze

SIDES

- Wild Rice and Ancient Grains Medley
- Roasted Squash with Cranberries, Thyme, Butter, and Maple Pomegranate Reduction

DESSERT

Blood Orange Panna Cotta with a Coconut Tuille Garnish

ROASTED STATLER CHICKEN BREAST \$35.95 P/P

SALAD

Baby Spinach and Romaine Salad, Dried Cranberries, Toasted Walnuts, Blue Cheese Crumbles, Shaved Red Onions, and Sherry Vinaigrette

ENTREE

Herb Roasted Statler Chicken with Pomegranate Reduction

SIDES

- Celery and Sage Stuffing
- Butternut Squash, Sweet Potato, & Yukon Gold Mashed Potatoes
- Sauteed Broccoli with Shallots

DESSERT

Gingerbread Spiced Cake with Cinnamon Cream and Caramel Glaze

APPLE & CURRANT STUFFED PORK LOIN \$32.95 P/P

SALAD

Candied Apples, Curly Red Peppers, Feta, and Toasted Pecans atop a bed of Radicchio and Spinach, served with Cranberry Vinaigrette

ENTREE

Pork Loin Stuffed with Dried Apples, Currants, Mozzarella, Garlic, and Ginger; finished with a Brandy Cream Sauce

SIDES

- Tri Colored Orzo with Lemon
- Port Braised Red Cabbage and Pearl Onions

DESSERT

Hazelnut Pear Tart with Dulce de Leche

MUSHROOM & ONION EN COCOTTE \$30.95 P/P

SALAD

Kale Mix with Shredded Brussels Sprouts, Red Onions, Orange Segments, Pomegranate Seeds, Almonds, Goat Cheese, and Red Wine Vinaigrette

ENTREE

Wild Mushrooms and Caramelized Onions, set in a Mushroom Broth & Baked in a Rarebit Dish

SIDES

- Asiago Mashed Potatoes

DESSERT

Chocolate Decadence Cake with Fresh Whipped Cream and Candied Ginger

(801) 531-0226 | utahfoodservices.com

Sept 2019- Mar 2020

Prices subject to change

Holiday Buffets

Buffets include Iced Water, Chilled Punch, and Coffee/Decaf/Tea Station

TRADITIONAL TURKEY BUFFET \$31.95 P/P

SALADS

Romaine and Spinach Salad with Dried Cranberries, Caramelized Walnuts, Cucumbers, Green Onions, and a Spiced Apple Cider Vinaigrette (Veg, GF)

Roasted Beets, Mixed Greens and Goat Cheese Salad with Roasted Pecans and Red Wine Vinaigrette (Veg, GF)

ENTREE

Oven Roasted Statler Turkey Breast with Natural Gravy (GF)

Add Honey Baked Ham +\$3.95 p/p

Add Vegetarian/Vegan Ravioli +\$3.25 p/p

SIDES

Celery and Sage Stuffing

Add Sausage to Stuffing +\$1.95 p/p

Caramelized Shallot Mashed Potatoes (Veg, GF)

Roasted Seasonal Root Vegetables (Veg, GF)

Cranberry Orange Compote (Veg, GF)

Assorted Rolls and Baguette Slices with Butter

DESSERT

Assorted Petite Eclairs and Cream Puffs with flavors such as Apple Spice, Pumpkin Cream, Chocolate Nutcracker, Citrus Pistachio, and Blood Orange (Veg)



MERRY SURF 'N TURF \$38.95 P/P

SALADS

Seasonal Greens, Sliced Pears, Caramelized Pecans, Gorgonzola Crumbles, Pomegranate Seeds, and Cranberry Vinaigrette

Classic Caesar Salad with Shredded Parmesan Cheese and Garlic Croutons

ENTREE

Herb Marinated Tri Tip Beef with Chimichurri Sauce

Pan Roasted Trout with Fresh Basil and Roasted Tomatoes

SIDES

Assorted Rolls and Baguette Slices with Butter

Housemade Escalloped Potatoes

Balsamic Roasted Brussels Sprouts with Blue Cheese and Bacon

DESSERT

Amaretto Truffles, Harvest Apple Petite Tartlets, and Dark Chocolate Pot Du Crème topped with a White Chocolate Mousse Kiss

MEDITERRANEAN HOLIDAY BUFFET \$35.95 P/P

SALADS

Arugula & Romaine Salad with Torn Basil, Cherry Tomatoes, Cucumbers, Fresh Mozzarella, and Creamy Basil Pesto Dressing

Quinoa Salad with Butternut Squash, Roasted Vegetables, and Citrus Vinaigrette

ENTREE

Chicken Statler Puttanesca with Crushed Tomatoes, Kalamata Olives, Garlic, and Capers
Add Tuscan Herb Rubbed Salmon +\$7.95 P/P

SIDES

Assorted Rolls and Baguette Slices with Butter

Roasted Carrots and Fennel with Garlic and Olive Oil

Oven Roasted Red Bliss Potatoes with Rosemary

DESSERT

Assorted Mini Cannolis and Crispy Florentine Cookies



Holiday Hors D'oeuvres

ROASTED CARROT & CURRY BITES \$13.95/DOZ

Rainbow carrot medley on top of pita triangles with a roasted carrot and curry puree

GOAT CHEESE & PICKLED APPLE BITES \$17.95/DOZ

Caramelized beets with pickled apple and goat cheese on a crostini

BEEF & ARUGULA BITES \$25.99/DOZ

Beef Tenderloin bites with an arugula and caper micro salad tossed in vinaigrette

CRANBERRY WALNUT BRIE BITES \$25.99/DOZ

Brie Cheese topped with Cranberry Chutney, nestled into a Petite Filo Cup & finished with Caramelized Walnuts (Veg)

Holiday Carving Stations

served with Cocktail Buns Chef Carving Fee is \$35.00 per hour per chef (20 guest minimum)

UTAH HONEY BAKED HAM WITH DIJON MUSTARD \$7.50 p/p

TRI TIP ROAST WITH CHIMICHURRI & CAMELIZED ONIONS \$10.95 p/p

ROAST PRIME BEEF RIB WITH HORSERADISH & SAUTEED MUSHROOMS (6 OZ.) \$15.50 p/p



Holiday Treats

HOLIDAY CUT-OUT SUGAR COOKIES FROSTED WITH SEASONAL CHEER \$25.95/DOZ

SUGAR PLUM FAIRY CUPCAKES WITH PLUM JAM AND CRYSTAL SUGAR \$26.95/DOZ

GINGERBREAD SPICED CAKE WITH CINNAMON CREAM & CARAMEL GLAZE ... \$3.95 P/P

PASTRY CHEF'S ASSORTED PETITE HOLIDAY BITES \$3.50 P/P

ROLLED RED VELVET CAKE W/ PEPPERMINT CREAM CHEESE FROSTING \$4.50 P/P

ROLLED CHOCOLATE CAKE W/ BLOOD ORANGE BUTTERCREAM FROSTING \$4.50 P/P

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 (All catering requires a 15 person minimum and \$15.00 per-person minimum. Prices shown do not include event production charges nor applicable sales tax. Please note that most menus can be modified to be served either buffet or plated style. Mobile menu Pricing not valid in the Salt Palace Convention Center or Mountain America Expo Center.

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