



Holiday Specials

Happy Holidays from UFS! 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.

Buffets

All Buffet options include Iced Water, Chilled Punch, and Coffee/Decaf/Tea Station. Add on Hot Spiced Cider or Whipped Hot Chocolate for an Additional \$1.95 per person.

All prices are on a “per-person” basis and include buffet linens and service equipment. 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.

Traditional Roasted Turkey Dinner \$30.95 p/p

- Romaine and Spinach Salad with Dried Cranberries, Caramelized Walnuts, Cucumbers, Green Onions, and a Spiced Apple Cider Vinaigrette
- Roasted Beets, Mixed Greens and Goat Cheese Salad with Roasted Pecans and Red Wine Vinaigrette
- Oven Roasted Statler Turkey Breast with Natural Gravy
- Celery and Sage Stuffing
- Caramelized Shallot Mashed Potatoes
- Roasted Seasonal Root Vegetables
- Cranberry Orange Compote
- Assorted Rolls and Baguette Slices with Butter
- + (Add Honey Baked Ham for an additional \$3.25 p/p)
- Pastry Chef’s Petite Holiday Dessert Collection

Merry Surf and Turf \$42.50 p/p

- Seasonal Greens, Sliced Pears, Caramelized Pecans, Gorgonzola Crumbles, Pomegranate Seeds, and Cranberry Vinaigrette
- Classic Caesar Salad with Shredded Parmesan Cheese and Garlic Croutons
- Assorted Rolls and Baguette Slices with Butter
- Housemade Escalloped Potatoes
- Balsamic Roasted Brussels Sprouts with Blue Cheese & Bacon
- Herb Marinated Tri Tip Beef with Chimichurri Sauce
- Molasses & Bourbon Glazed Salmon Fillet
- Pastry Chef’s Petite Holiday Dessert Collection

Mediterranean Holiday \$28.95 p/p

- 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
- Assorted Rolls and Baguette Slices with Butter
- Roasted Carrots and Fennel with Garlic and Olive Oil
- Oven Roasted Red Bliss Potatoes with Rosemary
- Chicken Statler Puttanesca with Crushed Tomatoes, Kalamata Olives, Garlic, and Capers
- + (Add Tuscan Herb Rubbed Salmon for an additional \$9.75 per person)
- Pastry Chef’s Petite Holiday Dessert Collection



Hand Served Meals

All meals include Basket of Assorted Breads, Iced Water, Chilled Punch, Choice of Plated Dessert and tableside Coffee/Decaf/Tea Service.

Roasted Statler Chicken Breast \$27.95 p/p

- Baby Spinach and Romaine Salad, Dried Cranberries, Toasted Walnuts, Blue Cheese Crumbles, Shaved Red Onions, and Sherry Vinaigrette
- Herb Roasted Statler Chicken with Pomegranate Reduction
- Butternut Squash, Sweet Potato, and Yukon Gold Mashed Potatoes
- Sautéed Broccoli with Shallots

Apple & Currant Stuffed Pork Loin \$32.75 p/p

- Candied Apples, Curly Red Peppers, Feta, and Toasted Pecans atop a bed of Radicchio and Spinach, served with Cranberry Vinaigrette
- Pork Loin Stuffed with Dried Apples, Currants, Mozzarella, Garlic, and Ginger; finished with a Brandy Cream Sauce
- Tri Colored Orzo with Lemon
- Port Braised Red Cabbage and Pearl Onions

Bourbon and Maple Glazed Salmon \$36.50 p/p

- Arugula and Mixed Greens with Roasted Butternut Squash, Caramelized Walnuts, Pomegranate Seeds, Feta, and Champagne Vinaigrette
- Fresh Salmon Filet with Rosemary Bourbon Maple Glaze
- Wild Rice Medley
- Roasted Squashes with Cranberries, Thyme, Butter, and Maple Pomegranate Reduction

Eggplant Parmesan \$28.95 p/p

- Kale Mix with Shredded Brussels Sprouts, Red Onion, Orange Segments, Pomegranate Seeds, Almonds, Goat Cheese, and Red Wine Vinaigrette
- Marinated & Grilled Sliced Eggplant in a Fresh Tomato Sauce, topped with a Ricotta Cheese Custard & Fresh Basil Ribbons
- Oven Roasted Red Bliss Potatoes
- Roasted Broccolini with Lemon Zest

Beef Tenderloin and Jumbo Shrimp \$48.50 p/p

- Assorted Fresh Bread Rolls with Butter
- Baby Kale Salad with Cherry Tomatoes, Crispy Onion, Bleu Cheese Crumbles with Shallot Vinaigrette
- Tenderloin of Beef with Double Mushroom Ragout
- Jumbo Shrimp Scampi
- Red Jacket Mashed Potatoes with Gorgonzola Cheese
- Haricot Verts and Roasted Red Peppers in an Almond Butter Sauté



Vegetarian Options

All Vegetarian options are priced the same as your main entree and include Iced Water, Chilled Punch, and Coffee/Decaf/Tea Station. Add on Hot Spiced Cider or Whipped Hot Chocolate for an Additional \$1.95 per person.

Spicy Roasted New Potatoes & Brussel Sprouts

- Roasted new potatoes and brussel sprouts, mixed with pomegranate, roasted garlic, and lots of spices

Cauliflower, Mushroom, & Kale Pasta Bake

- Creamy Cauliflower sauce over Pasta packed full of Garlic, Mushrooms, Kale & Thyme
- Topped with a sprinkling of Parmesan & Breadcrumbs

Holiday Stuffed Butternut Squash

- Perfectly tender Butternut Squash roasted to perfection
- Stuffed with Tri-Color Quinoa, Vegan Apple Sage Sausage, Mushrooms, and Shallots.

Bucatini with Winter Pesto & Sweet Potatoes

- Pasta with baked Sweet Potatoes and Onions tossed with Roasted Vegetables, Garlic, Lemon Zest and Pesto

Vegetarian Ravioli

Choose One of the Following:

- Portobello Ravioli in a Basil Pesto Cream Sauce
- Three Cheese Ravioli with a House-made Roasted Tomato Sauce
- Pumpkin & Sage Ravioli with Beurre Blanc and Red Pepper Confetti



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Holiday Carving Stations

Want to upgrade your buffet? Add a Live Chef cooking your food directly in front of you and your guests! Served with Cocktail Buns (20 guest minimum). Chef Carving Fee is \$35 per hour per Chef.

Utah Honey Baked Ham **\$8.25 p/p**

- With Dijon Mustard

Grilled London Broil **\$11.50 p/p**

- With Au Jus and Caramelized Onions

Roast Prime Rib **(Market Price)**

- With Horseradish Cream and Au Jus (5oz.)

Roasted Turkey Breast **\$7.25 p/p**

- With Cranberry Sauce and Lemon Sage Aioli

Rack of Lamb Chops **\$15.95 p/p**

- With Mint Jelly and Cabernet Demi Glace
- 2 Lamb Chops per person

All prices are on a “per-person” basis for a minimum of two hours of service. Prices include buffet linens and china service. 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.



Desserts

Chocolate Peppermint Mousse Entremet

- Domed layers of mousse and cake topped with a ganache or glaze, shaped like a holiday ornament

Eggnog Cheesecake

- With Cranberry Coulis and Sugared Cranberries

Stout Gingerbread Cake

- With Salted Caramel

Spiced Pumpkin Cake

- With White Chocolate Crème Anglaise

Holiday Panna Cotta

- With White Chocolate, Dark Chocolate, & Cranberry Panna Cotta

