

Catering Menu

Appetizers – \$4 per selection/per person

- Grilled Steak, Roasted Red Pepper On Crostini
- Artichoke Bruschetta
- Tarte Flambé
- Pita With Hummus, Olive, & Feta
- Crostini With Burrata, Olive Oil, & Sea Salt
- Shrimp, Cucumber Avocado Relish

One Entree Buffet – \$34 Per Person, **Two** Entree Buffet – \$42 Per Person

Three Entree Buffet – \$46 Per Person

- Plated Dinners – \$6 Supplement Fee

All Entrees Come With Your Selection Of: One Salad, One Vegetable, One Starch, And One Dessert. All Entrees Come With House-Made Rolls, Butter, And Ice Water.

Salads

- Beet & Arugula, Utah Goat Cheese, Citrus, Fennel
- Mixed Lettuces, Pears, Blue Cheese, Pecans, House Dressing
- Caesar Salad, Roasted Garlic Dressing, Parmesan, Grilled Croutons
- Bibb Lettuce, Blue Cheese Dressing, Radish, Scallion

Vegetables

- Broccolini, Jalapeño
- Roasted Winter Squash, Thyme & Butter
- Braised Carrots, Caramelized Onions
- Tuscan Kale, Garlic

Starch

- Mashed Potatoes, Butter, & Cream
- Mashed Potatoes, Sour Cream, & Scallions
- Creamy Polenta, Parmesan
- Roasted Red Potato, Caramelized Onions

Entrees

- Organic Roasted Chicken, Chicken Jus
- Braised Short Ribs, Horseradish Crème
- Utah Pork Loin, Red Onion Jam
- Alaskan King Salmon, Mustard Vinaigrette
- Wagyu Skirt Steak With Mint Chimichurri
- Fettucine With Creamy Tomato Sauce, Basil, & Parmesan

Dessert

- Chocolate Mousse, Marinated Berries
- Lemon Tart, Mascarpone Whipped Cream
- Apple Crisp, Vanilla Ice Cream