

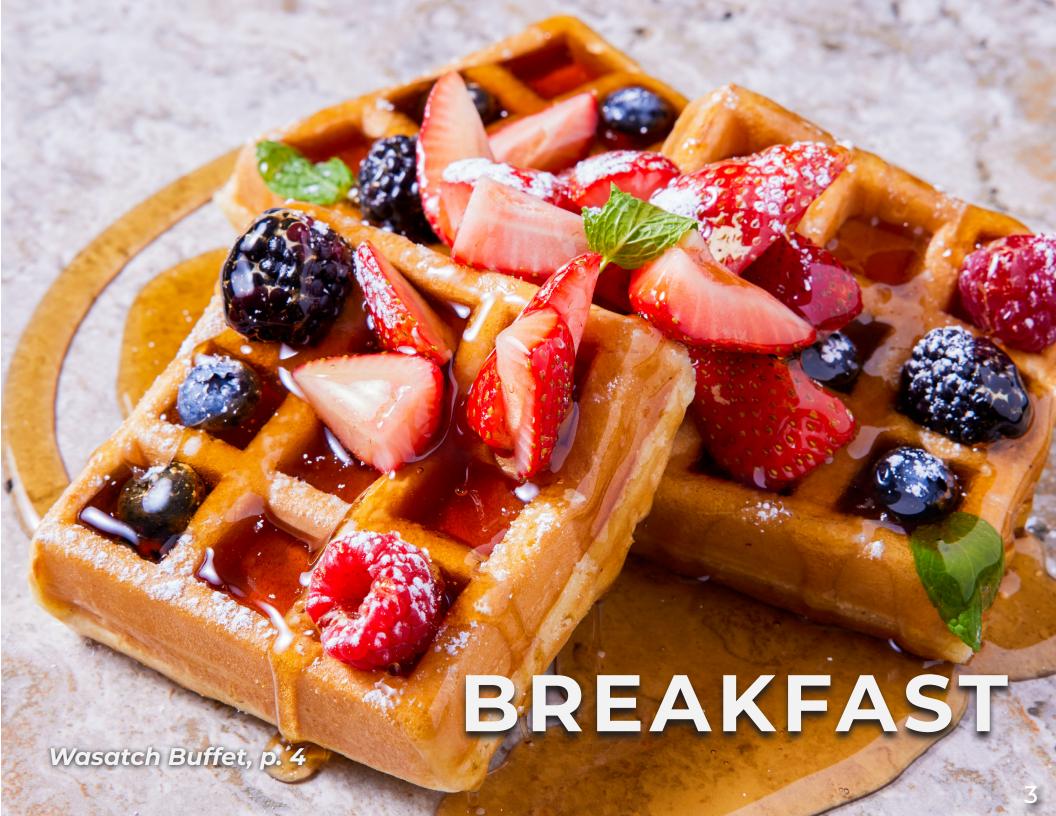
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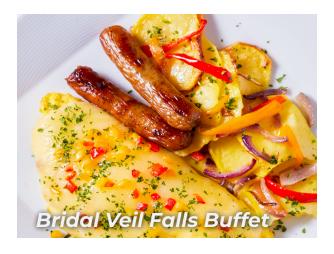
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All prices subject to change and do not include current taxes (7.45% Sales Tax and 1% Restaurant Tax) or Catering Management Charge (22%). Consumption of raw or undercooked meat products may result in foodborne illness.







# **BREAKFAST**

# Continental

Served with fresh brewed coffee, orange juice, and ice water.

12 guest minimum. Service time of up to 75 minutes.

#### **Hobble Creek**

Assorted Mixed Berries (3)
Seasonal Diced Melon (3)
Honey Granola
Vanilla Yogurt (3)

# **Timpanogos**

Assorted Pastries
Assorted Muffins
Assorted Bagels
Cream Cheeses &
Seasonal Fresh Fruit

# Buffet

Served with fresh brewed coffee, orange juice, and ice water.

30 guest minimum. Service time of up to 75 minutes.

#### **Bridal Veil Falls ®**

Cheese Omelet Breakfast Potatoes Seasonal Fresh Fruit Hickory Smoked Bacon Link Sausage

#### **Y Mountain**

Scrambled Eggs & French Toast
Maple Syrup & Butter & Breakfast Potatoes & Seasonal Fresh Fruit & Vanilla Yogurt & Honey Granola Hickory Smoked Bacon & Link Sausage &

#### Wasatch

Waffles with Toppings
Strawberry Compote
Assorted Berries
Whipped Cream
Maple Syrup
Butter
Scrambled Eggs ®
Breakfast Potatoes ®
Seasonal Fresh Fruit ®
Link Sausage ®



# **BOXED LUNCH**

Service time of up to 75 minutes.

# Sandwiches

Includes your choice of pasta salad, potato salad, or whole fruit, gourmet deli chips, Grandma's Cookies for dessert, and soda or bottled water. Served with mustard and mayonnaise packets.

#### **Ham and Provolone**

Sourdough Ciabatta Roll Honey Ham Green Leaf Lettuce Provolone Cheese

#### **Roast Beef and Cheddar**

Sourdough Ciabatta Roll Lean Roast Beef Green Leaf Lettuce Cheddar Cheese

# **Smoked Turkey and Swiss**

Sourdough Ciabatta Roll Smoked Turkey Green Leaf Lettuce Swiss Cheese

# Salads

Includes gourmet deli chips, Grandma's Cookies for dessert, and soda or bottled water.

### **Chicken Caesar Salad**

Grilled Chicken Chopped Romaine Lettuce Parmesan Cheese Caesar Dressing Croutons (on the side)

## **Vegetarian Salad** ®

Salad Greens
Spinach
Cucumbers
Shredded Carrots
Bell Peppers
Red Onion
Tomatoes
Quinoa
House Dressing













# PLATED LUNCH

Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 12 auest minimum.

For split entrée service, \$2 will be added to the price of each entrée.

### **Beef Short Rib** ®

Braised Beef Short Rib Red Wine Demi Glace

#### **Center Cut Sirloin**

Grilled Sirloin Steak

#### Pot Roast ®

Slow-roasted Choice Tender Beef Natural Jus

### **Chicken Mushroom Ragout ®**

Bone-in Chicken Breast Mushroom Cream Sauce

#### Chicken Cordon Bleu ®

Pan-seared Bone-in Chicken Breast Virginia Ham Smoked Gouda Dijon Cream Sauce

#### **Lemon Rosemary Chicken ®**

Oven-roasted, Bone-in Chicken Breast Lemon Rosemary Pan Sauce

#### **Herb-Encrusted Pork Loin ®**

Herb-encrusted Pork Loin Apricot Demi Glace

#### Pan-Seared Salmon ®

Pan-seared Salmon Filet Lemon Saffron Sauce

#### Salads

Classic Caesar Salad Romaine Lettuce Shaved Parmesan Caesar Dressing Croutons (on the side) Garden Salad ®
Romaine Lettuce
Cucumbers
Red Onions
Balsamic Vinaigrette

Chopped Green Salad Maxed Salad Greens
Cherry Tomatoes
Sweet Corn
Garbanzo Beans
Italian Vinaigrette

#### Starches ®

Herb Wild Rice Forbidden Rice Mascarpone Mashed Potatoes Oven-roasted Bliss Potatoes Roasted Yams Whipped Yukon Gold Potatoes

## **Vegetables ®**

Braised Carrots Broccoli, Cauliflower, and Carrots Sautéed Green Beans Seasonal Squash Spaghetti Squash

#### **Desserts**

Cheesecake
Chocolate Torte 
Lemon Cream Cake
Strawberry Cream Cake
Tuxedo Chocolate Cake
Apple Pie



# **BUFFET LUNCH**

Served with lemonade and ice water. 30 guest minimum. Service time of up to 75 minutes.

#### Italian

Chopped Romaine Salad Salad Salad Salad Salad Parmesan Zesty Croutons (on the side)
House Dressing Salad Beef-and-Sausage Lasagna Chicken Marsala Salad Rosemary Carrots Salad Herb Rice Salad S

#### **Mexican Fiesta**

Mixed Green Salad 🔞 Mixed Salad Greens Tomatoes Cucumbers Salsa Ranch Dressing ® Chicken Enchiladas (8) Green Chile Sauce Chicken Fajitas Peppers Onions Flour Tortillas Spanish Rice 🕲 Black Beans 🛞 Fiesta Corn 🛞 Sour Cream 🔞 Salsa 🛞 Shredded Cheese ® Cinnamon and Sugar Churros

### **Texas BBQ**

Mixed Green Salad 
Mixed Salad Greens
Tomatoes
Cucumbers
House Dressing 
Cornbread
Butter 
Barbecue Roasted Chicken 
Beef Brisket 
Roasted Red Potatoes 
Buttered Corn 
Apple Pie



# CREATE YOUR OWN LUNCH BUFFET



Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 30 Guest minimum. Service time of up to 75 minutes.

#### Entrees (select one) ®

Pot Roast Chicken Mushroom Ragout Chicken Cordon Bleu Herb-encrusted Pork Loin Lemon Rosemary Chicken Pan-seared Salmon

## Vegetables (select one) ®

Braised Carrots
Broccoli, Cauliflower, and
Carrots
Sautéed Green Beans
Seasonal Squash
Spaghetti Squash

#### Salads (select one) 🛞

Chopped Green Salad Mixed Salad Greens Cherry Tomatoes Sweet Corn Garbanzo Beans Italian Vinaigrette

Classic Caesar Salad Romaine Lettuce Shaved Parmesan Caesar Dressing Croutons (on the side)

Garden Salad **®**Romaine Lettuce
Cucumbers
Red Onions
Balsamic Vinaigrette

#### **Desserts**

Cheesecake Chocolate Torte **3** Lemon Cream Cake Strawberry Cream Cake Tuxedo Chocolate Cake Apple Pie

#### Starches (select one) (8)

Herb Wild Rice Forbidden Rice Mascarpone Mashed Potatoes Oven-roasted Bliss Potatoes Mashed Yams Whipped Yukon Gold Potatoes



# PLATED DINNER

Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 12 quest minimum.

For split entrée service, \$2 will be added to the price of each entrée.

#### **Beef Short Rib ®**

Braised Beef Short Rib Red Wine Demi Glace

#### **Center Cut Beef Sirloin ®**

Grilled Top Sirloin Baseball Steak Herb Maître d'Hôtel Butter Bordelaise Demi Glace

#### Petite Tender Filet Chimichurri®

Petite Tender Filet Chef's Original Chimichurri

#### **Chicken Cordon Bleu ®**

Pan-seared Bone-in Chicken Breast Virginia Ham Smoked Gouda Dijon Cream Sauce

### Chicken Marsala ®

Oven-roasted Bone-in Chicken Breast Marsala Mushroom Sauce

## **Lemon Rosemary Chicken ®**

Oven-roasted Bone-in Chicken Breast Lemon Rosemary Pan Sauce

#### **Herb-Encrusted Pork Loin ®**

Herb-encrusted Pork Loin Apricot Demi Glace

#### Pan-Seared Salmon ®

Pan-seared Salmon Filet Lemon Saffron Sauce



# Vegetarian Entrees

### **Stuffed Bell Pepper ®**

Steamed Bell Pepper Moroccan Spiced Vegetable Confetti Quinoa Rice Pilaf Red Pepper Sauce

#### **Stuffed Portobello Mushroom ®**

Marinated Portobello Mushroom Sautéed Garden Vegetables Mozzarella Cheese Red Pepper Sauce



# **Options**

### **Salads**

Mixed Salad Greens Cherry Tomatoes Sweet Corn Garbanzo Beans Italian Vinaigrette

Chopped Green Salad ® Garden Salad ® Romaine Lettuce Cucumbers **Red Onions** Balsamic Vinaigrette

Classic Caesar Salad Romaine Lettuce Shaved Parmesan Caesar Dressing Croutons (on the side)

### Starches ®

Herb Wild Rice Forbidden Rice Mascarpone Mashed Potatoes Oven-roasted Bliss Potatoes Mashed Yams Whipped Yukon Gold Potatoes

# **Vegetables** ®

Braised Carrots Broccoli, Cauliflower, and Carrots Sautéed Green Beans Seasonal Squash Spaghetti Squash

### **Desserts**

Chocolate Layer Cake New York Cheesecake Raspberry Cheesecake Chocolate Bundt Lava Cake Italian Lemon Cake Tiramisu Cake Chocolate Torte 🕲



# **BUFFET DINNER**

Served with lemonade and ice water. 30 guest minimum. Service time of up to 75 minutes.

#### **Mexican Fiesta**

Chopped Salad 🚷

Mixed Salad Greens

Tomatoes

Cucumber

Red Onion

Corn

Black Beans

Creamy Avocado Tomatillo Dressing ®

Cilantro Lime Chicken 🛞

Jalapeño Cream Sauce

Grilled Steak Fajitas

Flour Tortillas

Peppers

Onions

Spanish Rice 🛞

Black Beans 🕲

Fiesta Corn 🕲

Sour Cream ®

Pico de Gallo 🕲

Guacamole 🕲

Salsa 🛞

Shredded Cheese ®

Tortilla Chips 🛞

Mango Cheesecake

### **All American**

Garden Salad 🕲

Cucumbers

Red Onion

Tomatoes

House Dressing 🚷

Barbecue Chicken 🛞

Old-fashioned Pot Roast ®

Herb-braised Carrots ®

Whipped Yukon Potatoes ®

Dinner Rolls

Butter 😵

Apple Pie

### **Taste of Rome**

Chopped Romaine Salad ®

Shaved Parmesan 🗞

Zesty Croutons

House Dressing 😵

Beef-and-Sausage Lasagna

Chicken Marsala 🕲

Broccoli, Cauliflower, and Carrots 🛞

Herb Rice 🔞

Garlic Bread Sticks

Raspberry Cheesecake





# CREATE YOUR OWN DINNER BUFFET

Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 30 quest minimum. Service time of up to one and a half hours.

#### Entrees (select one) ®

Pot Roast Chicken Marsala Chicken Cordon Bleu Herb-Encrusted Pork Loin Lemon Rosemary Chicken Pan-Seared Salmon

#### Salads (select one)

Chopped Green Salad 🕲 Mixed Salad Greens Cherry Tomatoes Sweet Corn Garbanzo Beans Italian Vinaigrette

Classic Caesar Salad Romaine Lettuce Shaved Parmesan Caesar Dressing Croutons (on the side)

Garden Salad 🕲 Romaine Lettuce Cucumbers Red Onions House Vinaigrette

## Vegetables (select one) ®

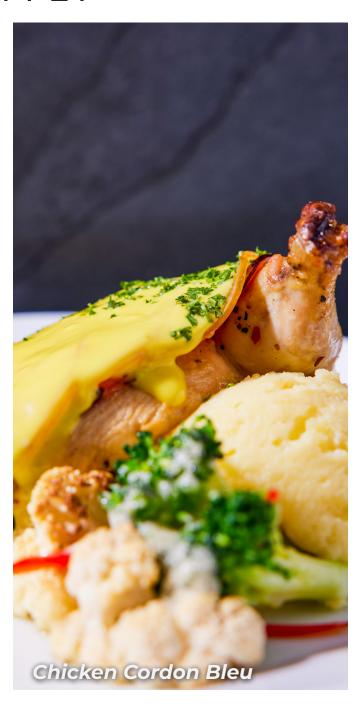
Braised Carrots Broccoli, Cauliflower, and Carrots Sautéed Green Beans Seasonal Squash Spaghetti Squash

Herb Wild Rice Forbidden Rice Mascarpone Mashed Potatoes Oven-roasted Bliss Potatoes Roasted Yams Whipped Yukon Gold Potatoes

Starches (select one) (8)

### **Desserts** (select one)

Chocolate Layer Cake New York Cheesecake Raspberry Cheesecake Chocolate Bundt Lava Cake Italian Lemon Cake Tiramisu Cake Chocolate Torte (8)







# **BREAKS**

Pricing per person. Service time of up to 75 minutes.

### **Candy Store**

Plain M&M's Peanut M&M's Skittles Reese Pieces Mike and Ikes

#### **Donut Bar**

Assorted Gourmet Donuts Served with Coffee and your choice of White Milk or Chocolate Milk.

## **Healthy Choice**

Whole Fruit ®
Granola Bars
Veggie Cups with Ranch Dressing ®
Yogurt Cups ®
Trail Mix ®

#### Ice Cream Bar Break

Häagen-Dazs Almond Coated Ice Cream Bars **3** Waffle Nut Ice Cream Cones Fat Boy Ice Cream Sandwiches

#### Nacho Bar ®

Corn Tortilla Chips Nacho Cheese Chili Salsa Sour Cream Sliced Jalapenos Guacamole (add for \$2 per person)

### **Sweet & Salty**

Crisp Rice Cereal Treats & Assorted Potato Chips Pretzels
Cracker Jacks & Candy Bars & Assorted Grandma's Cookies



# À LA CARTE ITEMS

Pricing per dozen. Service time of up to one and a half hours.

Assorted Bags of Chips and Pretzels
Assorted Danish
Assorted Gourmet Donuts
Assorted Muffins
Assorted Yogurt Cups 
Assorted Snack Packages
Bagels and Cream Cheese
Candy Bars 
Cinnamon Rolls

Crisp Rice Cereal Treats ®
Fudge Brownies
Granola Bars
Ice Cream Bars ®
Jumbo Chocolate Chip Cookies
Chocolate Chip Cookies
Lemon Bars
Popcorn Machine ®
Whole Fruit ®







# HORS D'OEUVRES À LA CARTE BEVERAGES

Pricing per dozen. Service time of up to 75 minutes..

Antipasto Skewers ®

**BBQ** Meatballs

Bordelaise Meatballs

Bruschetta

Cheese Tray ⊗

Chicken Satay ®

Chilled Shrimp ®

Coconut Shrimp

Fruit Kabobs 🛭

Fruit Tray 🛞

Kalbi Baby Back Ribs ®

Pineapple Tree and 200 Skewers®

Pork Pot Stickers

Southwest Egg Rolls

Steak Satay ®

Tandoori Chicken ®

Thai Spring Rolls

Turkey Pinwheels

Veggie Pinwheels

Veggie Tray **®** 

Pricing per person.

**Bottled Water** 

Sparkling Water

Table Water Service

Milk

Assorted 12 oz. Sodas\*

**Energy Drinks** 

Sport Drinks

**Bottled Juice** 

Hot Tea (packets)

Hot Chocolate (packets)

Pricing per gallon

Hot Chocolate

Coffee

Ice Water

Infused Water

Orange Juice

Apple Juice

Cranberry Juice

Lemonade

\*Soda assortments may include:

Pepsi Diet Mountain Dew

Diet Pepsi Lemonade
Dr. Pepper 7 Up
Diet Dr. Pepper Sunkist

Mountain Dew A&W Root Beer

For a specific assortment for your event, consult your event manager a minimum 10 days prior to your event.



# ALCOHOLIC BEVERAGES

#### **Domestic Beer**

Budweiser Bud Light

# **Imported Beer and Microbrews**

Heineken Stella Artois Uinta Cutthroat Pale Ale Uinta Golden Spike Hefeweisen

#### White Wine

Kendall Jackson Chardonnay Beringer White Zinfandel Parducci Pinot Grigio

#### **Red Wine**

J. Lohr Seven Oaks Cabernet Clos do Bois Merlot

# **Spirits**

Absolut Vodka
Cuervo Silver Tequila
Tanqueray Gin
Appleton Estate Rum
Jack Daniel's Tennessee Whiskey
Seagram Gold VO Whiskey
Johnnie Walker Red Label Scotch

# **Hosted or Non-Hosted Bar**

There is a \$300 fee for each bar requested. This includes: 3 hours of service time, 1 bartender, and 1 security attendant. Additional service time is \$75 per additional hour, which will include 1 bartender and 1 security attendant for the additional hour.

For each additional bar, the cost is \$200 and includes 3 hours of service time and 1 bartender. An additional security attendant may be required depending on attendance and number and location of bars. Additional service time is \$50 per additional hour.

Hosted bars are charged by consumption. For non-hosted bars, guests pay for their own drinks.



All alcoholic beverages will be assessed an 8.45% sales and restaurant tax.



All Food and Beverage and Audio Visual services are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the venue owner/operator and is used to cover that party's costs and expenses in connection with the administration of the event (excluding employee tips, gratuities, and wages).

The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.





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