

CATERING YOUR EXPERIENCE



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 Please note that while we offer gluten-free items, our kitchen is not a dedicated gluten-free facility and cross-contamination may occur.

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.



Continental

*Served with fresh brewed coffee, orange juice, and ice water.
Service time of up to 75 minutes.
12 guest minimum.*

Timpanogos	14.50
Assorted Danish Muffins Bagels Cream Cheese Fresh Seasonal Fruit	
Hobble Creek	15.50
Assorted Mixed Berries Seasonal Diced Melons Honey Granola Vanilla Yogurt	

Buffet

*Served with fresh brewed coffee, orange juice, and ice water.
Service time of up to 75 minutes.
30 guest minimum.*

Bridal Veil Falls 🍷	20
Cheese Egg Omelet Diced Breakfast Potatoes [^] Link Sausage* Smoked Bacon* Fresh Seasonal Fruit	
Wasatch	21
Scrambled Eggs Waffles Maple Syrup Butter Fresh Berries Whipped Cream Diced Breakfast Potatoes [^] Link Sausage Fresh Seasonal Fruit	
Y Mountain	22
Scrambled Eggs French Toast Maple Syrup Butter Diced Breakfast Potatoes [^] Link Sausage* Smoked Bacon* Fresh Seasonal Fruit Vanilla Yogurt Granola	



**Substitute with your choice of Link Sausage or Smoked Bacon or Canadian Bacon*

[^]Substitute with your choice of Shredded Breakfast Potatoes or Diced Sweet Potatoes



Sandwiches

Served with your choice of pasta salad or potato salad, gourmet deli chips, Grandma's Cookies, and soda or bottled water. Each sandwich is served on a ciabatta roll and includes mustard and mayonnaise packets.

Service time of up to 75 minutes.

Ham and Provolone	19
Sliced Ham Provolone Cheese Green Leaf Lettuce	
Roast Beef and Cheddar	19
Sliced Roast Beef Cheddar Cheese Green Leaf Lettuce	
Smoked Turkey and Swiss	19
Sliced Smoked Turkey Swiss Cheese Green Leaf Lettuce	

Salads

Served with gourmet deli chips, Grandma's Cookies or a bag of sliced apples, and soda or bottled water.

Service time of up to 75 minutes.

Chicken Caesar Salad	19
Romaine Lettuce Chicken Breast Parmesan Cheese Croutons (on the side) Caesar Dressing Packet	
Vegetarian Salad 🌱	19
Mixed Greens Tomato Wedges Cucumbers Shredded Carrot Peppers Red Onion Quinoa Balsamic Dressing Packet	

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

Entrees

Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert.

Bacon-Wrapped Pork Loin with Whole Grain Mustard Demi-Glace 🍷	30
Bone-In Pork Chop with Apple Cider Glaze 🍷	30
Old Fashioned Pot Roast 🍷	34
Chicken Cordon Bleu with Dijon Cream Sauce	34
Lemon Artichoke Thyme Chicken 🍷	39
Bison Meatloaf with Mushroom Sauce	39
Garlic Mushroom Chicken 🍷	39
Flat Iron Steak 🍷	42
Seared Salmon with Rosemary Beurre Blanc 🍷	45
Beef Short Rib with Red Wine Sauce 🍷	45

Vegetarian Entrees

Served with dinner rolls, butter, lemonade, ice water, Herb Wild Rice, Honey Glazed Carrots, and your selection of salad and dessert.

Stuffed Bell Pepper 🍷	30
Steamed Bell Pepper Moroccan Spiced Vegetable Confetti Quinoa Rice Pilaf Red Pepper Sauce	
Stuffed Portobello Mushroom 🍷	30
Marinated Portobello Mushroom Sautéed Garden Vegetables Mozzarella Cheese Red Pepper Sauce	
Eggplant Parmesan	30
Pan-Fried Eggplant San Marinara Sauce Mozzarella Cheese Parmigiano-Reggiano Cheese	
Eggplant Roulade 🍷	30
Rolled Eggplant stuffed with Ricotta Cheese Creamy Pomodoro Sauce	





Salads (select one)

Southern Green Salad ☒

Romaine Lettuce | Cherry Tomatoes | Sweet Corn | Garbanzo Beans | House Dressing

Classic Caesar Salad

Romaine Lettuce | Parmesan Cheese | Caesar Dressing | Croutons

Garden Vegetable Salad ☒

Mixed Greens | Cucumber | Cherry Tomatoes | Red Onion | House Dressing

Mixed Green Salad

Mixed Greens | Cherry Tomatoes | Red Onion | Croutons | House Dressing

Starches (select one) ☒

Forbidden Rice

Herb Wild Rice

Mascarpone Mashed Potatoes

Mashed Yams

Oven-Roasted Bliss Potatoes

Whipped Yukon Gold Potatoes

Vegetables (select one) ☒

Braised Carrots

Broccoli, Cauliflower, and Carrots

Sautéed Green Beans

Seasonal Squash

Spaghetti Squash

Desserts (select one)

Assorted Cheesecake

Assorted Dessert Bars

Carrot Cake

Chocolate Torte ☒

German Chocolate Cake

Iced Chocolate Cake

Layered Triple Chocolate Cake

Lemon Shortcake

Strawberry Shortcake

Tiramisu Cake

Served with lemonade and ice water.
 Gluten friendly items will be identified on the buffet line.
 Service time of up to 75 minutes.
 30 guest minimum.

Asian 29.95

Hoisin Pork Loin | Teriyaki Chicken | Sticky Rice | Vegetable Spring Rolls or Pork Potstickers | Asian Salad with Sesame Dressing | Dinner Rolls with Butter | Fortune Cookies

Mexican Fiesta 29.95

Chicken Enchiladas with Green Chili Sauce | Chicken Fajitas with Peppers and Onions | Flour Tortillas | Corn Tortillas | Shredded Cheese | Salsa | Sour Cream | Pinto Beans | Fiesta Corn | Spanish Rice | Southern Green Salad with House Dressing | Cream-Filled Churros

Tailgater 29.95

Hot Dogs with Buns | Hamburgers with Buns | Grilled Onions and Sautéed Mushrooms | Bacon | Cheddar Cheese | Provolone Cheese | Lettuce | Tomatoes | Pickles | Red Onion | Hot Sauerkraut | Chopped Onions | Ketchup, Mustard, and Mayo | Potato Salad or Pasta Salad | Jumbo Cookies

Southern Comfort 31.95

Chicken Fried Steak with Country Gravy | Meatloaf | Macaroni and Cheese | Baked Beans | Green Beans with Onions | Southern Green Salad with House Dressing | Corn Bread with Butter | Bread Pudding with Caramel Drizzle

Italian 32.95

Lasagna | Chicken Marsala | Herb Wild Rice | Rosemary Carrots | Classic Caesar Salad | Breadsticks | Assorted Cheesecakes

Texas Barbecue 32.95

Barbecue Chicken Thighs | Smoked Brisket with Barbecue Sauce | Roasted Yukon Gold Potatoes | Sweet Corn | Mixed Green Salad with House Dressing | Corn Bread with Butter | Apple Pie

South Pacific 32.95

Huli Huli Chicken | Kalua Pork | Coconut Rice | Ginger Baby Carrots | Mixed Green Salad with House Dressing | Kings Hawaiian Rolls with Butter | Cheesecake with Mango Topping | Strawberry Lemonade



MARKET BUFFET 29.95

Served with ice water, fruit salad and assorted cheesecakes.

Soups (select two)

- Butternut Squash 🍴
- Broccoli Cheese
- Chicken Noodle
- Chicken Tortilla 🍴
- Minestrone
- Roasted Tomato Basil 🍴
- Soup of the Season

Salads (select two)

- Cobb
- Grilled Chicken Caesar
- Mediterranean 🍴
- Mixed Greens Berry (contains nuts) 🍴
- Salad of the Season
- Southwest Chicken

Salad Dressing (select two)

- Balsamic Vinaigrette 🍴
- Caesar Dressing 🍴
- House Dressing 🍴
- Poppy Seed 🍴
- Ranch Dressing 🍴
- Salsa Ranch 🍴

Bread (select one)

- Breadsticks
- Dinner Rolls & Butter

Agua Frescas (select one) 🍴

- Strawberry Banana
- Mango Pineapple
- Coconut Passion Fruit
- Watermelon Peach

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

BUILD YOUR OWN LUNCH BUFFET

35.95

Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert.

Entrees (select two)

- Barbecue Chicken Thighs 🍴
- Beef Brisket 🍴
- Chicken Cordon Bleu
- Chimichurri Turkey 🍴
- Herb-Encrusted Pork Loin 🍴
- Lemon Rosemary Chicken 🍴
- Old Fashioned Pot Roast 🍴

Salads (select one)

- Southern Green Salad 🍴
Romaine Lettuce | Cherry Tomatoes |
Sweet Corn | Garbanzo Beans | House
Dressing

Classic Caesar Salad

- Romaine Lettuce | Parmesan Cheese |
Caesar Dressing | Croutons

Garden Vegetable Salad 🍴

- Mixed Greens | Cucumber | Cherry
Tomatoes | Red Onion | House Dressing

Mixed Green Salad

- Mixed Greens | Cherry Tomatoes | Red
Onion | Croutons | House Dressing

Starches (select one) 🍴

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

Vegetables (select one) 🍴

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

Desserts (select one)

- Assorted Cheesecakes
- Assorted Dessert Bars
- Carrot Cake
- Chocolate Torte 🍴
- German Chocolate Cake
- Iced Chocolate Cake
- Layered Triple Chocolate Cake
- Lemon Shortcake
- Strawberry Shortcake
- Tiramisu Cake

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

Entrees

Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert.

Boneless Pork Ribeye Chop with Demi-Glace ⑈	38
Chicken Cordon Bleu	38
Roasted Pork Loin with Apple and Caramelized Onion Demi-Glace ⑈	40
Tuscan Chicken Marsala with Portobello Mushrooms ⑈	44
Raspberry Balsamic Chicken ⑈	44
Rosemary Chicken Picatta ⑈	44
Citrus Ginger Beurre Blanc Salmon ⑈	51
Petite Tender Filet with Red Wine Demi-Glace ⑈	51
Beef Short Rib with Demi-glace ⑈	54
New York Strip Steak with Herb Peppercorn Maître d'Hôtel Butter ⑈	Market Price

Vegetarian Entrees

Served with dinner rolls, butter, lemonade, ice water, Herb Wild Rice, Honey Glazed Carrots, and your selection of salad, and dessert.

Stuffed Bell Pepper ⑈	35
Steamed Bell Pepper Moroccan Spiced Vegetable Confetti Quinoa Rice Pilaf Red Pepper Sauce	
Stuffed Portobello Mushroom ⑈	35
Marinated Portobello Mushroom Sautéed Garden Vegetables Mozzarella Cheese Red Pepper Sauce	
Eggplant Parmesan	35
Pan-Fried Eggplant San Marinara Sauce Mozzarella Cheese Parmigiano-Reggiano Cheese	
Eggplant Roulade ⑈	35
Rolled Eggplant stuffed with Ricotta Cheese Creamy Pomodoro Sauce	





Salads (select one)

Classic Caesar Salad

Romaine Lettuce | Parmesan Cheese |
Caesar Dressing | Croutons

Southern Green Salad 🌱

Romaine Lettuce | Cherry Tomatoes |
Sweet Corn | Garbanzo Beans | House
Dressing

Garden Vegetable Salad 🌱

Mixed Greens | Cucumber | Cherry
Tomatoes | Red Onion | House Dressing

Mixed Green Salad

Mixed Greens | Cherry Tomatoes | Red
Onion | Croutons | House Dressing

Starches (select one) 🌱

Dauphinoise Potatoes

Forbidden Rice

Herb Wild Rice

Lyonnais Potatoes

Mascarpone Mashed Potatoes

Mashed Yams

Oven-Roasted Bliss Potatoes

Vegetables (select one) 🌱

Braised Carrots

Broccoli, Cauliflower, and Carrots

Heirloom Carrots

Sautéed Green Beans

Seasonal Squash

Spaghetti Squash

Desserts (select one)

Carrot Cake

New York Cheesecake

Chocolate Chip Cookie Cake

Chocolate Torte 🌱

Dulce De Leche Cake

Italian Cream Cake

Orange Phyllo Cake

Triple Chocolate Mousse Cake

Tuxedo Truffle Mousse Cake

BUFFET DINNER

*Served with lemonade and ice water.
Gluten friendly items will be identified on the buffet line.
Service time of up to 90 minutes.
30 guest minimum.*

Taste of Rome 36.95

Lasagna | Chicken Marsala | Herb Rice | Broccoli | Classic Caesar Salad | Breadsticks | Assorted Cheescakes

All American 38.95

Pot Roast | Barbecue Chicken | Whipped Yukon Potatoes | Herb-Braised Carrots | Garden Vegetable Salad with House Dressing | Dinner Rolls with Butter | Apple Crisp with Whipped Cream

Mexican Fiesta 40.95

Chimichurri Chicken | Grilled Steak Fajitas with Peppers and Onions | Pinto Beans | Spanish Rice | Corn with Peppers and Onions | Flour Tortillas | Corn Tortillas | Guacamole | Pico de Gallo | Salsa | Shredded Cheese | Sour Cream | Southern Green Salad with House Dressing | Butter Toffee Churro Cake

South Pacific 42.95

Teriyaki Chicken | Kalua Steak | Coconut Rice | Ginger Baby Carrots | Mixed Green Salad with House Dressing | Kings Hawaiian Rolls with Butter | Cheesecake with Mango Topping | Strawberry Lemonade





BUILD YOUR OWN DINNER BUFFET

40.95

Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selection of salad, starch, vegetable, and dessert. Service time of up to 90 minutes. 30 guest minimum.

Entrees (select one)

- Beef Brisket ☒
- Chicken Cordon Bleu
- Chicken Marsala ☒
- Chimichurri Turkey ☒
- Fish - Chef's Choice ☒
- Herb-Encrusted Pork Loin ☒
- Old Fashioned Pot Roast ☒
- Raspberry Chicken ☒

Salads (select one)

- Classic Caesar Salad
Romaine Lettuce | Parmesan Cheese |
Caesar Dressing | Croutons
- Southern Green Salad ☒
Romaine Lettuce | Cherry Tomatoes |
Sweet Corn | Garbanzo Beans | House
Dressing
- Garden Vegetable Salad ☒
Mixed Greens | Cucumber | Cherry
Tomatoes | Red Onion | House Dressing
- Mixed Green Salad
Mixed Greens | Cherry Tomatoes | Red
Onion | Croutons | House Dressing

Starches (select one) ☒

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

Vegetables (select one) ☒

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

Desserts (select one)

- Carrot Cake
- New York Cheesecake
- Chocolate Chip Cookie Cake
- Chocolate Torte ☒
- Dulce De Leche Cake
- Italian Cream Cake
- Orange Phyllo Cake
- Triple Chocolate Mousse Cake
- Tuxedo Truffle Mousse Cake

BREAKS

Pricing per person.
Service time of up to 60 minutes.

BYU Creamery Ice Cream Break	6.50
BYU Creamery Ice Cream 8 oz Cups <i>(choose up to three flavors)</i>	
Chocolate Chip Cookie Dough Cookies & Cream Graham Canyon In-Shane-ly Chocolate Raspberry Lemonade Sherbet ☒ Roasted Almond Fudge ☒	
Popcorn Break ☒	6.50
Movie Theater Popcorn Soda Bottled Water	
Candy Store ☒	8.50
Plain M&M's Peanut M&M's Skittles Gummy Bears Swedish Fish Mike & Ikes Soda Bottled Water	
Healthy Choice	10.50
Whole Fruit Yogurt Cups Granola Bars Trail Mix Veggie Cups with Ranch Dressing	
Nacho Bar ☒	10.50
Tortilla Chips Nacho Cheese Chili Con Queso Salsa Sour Cream Sliced Jalapenos Guacamole <i>(add for an additional \$2 per person)</i>	
Sweet & Salty	10.50
Crisp Rice Cereal Treats Cracker Jacks Assorted Chips Pretzels Grandma's Cookies Candy Bars	
Donut Bar	12.50
Donuts Milk Coffee	



DIRTY SODA STATION

5

Self-serve.
Pricing per person.

Pepsi Products	
Pepsi Pepsi Zero Dr. Pepper Dr. Pepper Zero Mountain Dew Mountain Dew Zero Lemonade 7 Up Root Beer	
Syrups <i>(select four)</i>	
Cherry Coconut Peach Strawberry Vanilla	
Garnishes	
Creamer Lime Wedges Lemon Wedges Maraschino Cherries	

À LA CARTE ITEMS

Pricing per dozen.
Service time of up to 60 minutes.

Granola Bars	24
Assorted Bags of Chips and Pretzels	32
Assorted Muffins	32
Assorted Yogurt Cups ☒	32
Assorted Danish	32
Assorted Candy Bars ☒	32
Crisp Rice Cereal Treats	32
Jumbo Chocolate Chip Cookies	36
Fudge Brownies	40
Assorted Snack Packages ☒	45
Lemon Bars	48
Assorted Gourmet Donuts	50





HORS D'OEUVRES

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

- Fruit Kabobs 🍷
- Antipasto Skewers 🍷
- Turkey Wraps
- Assorted Cheese and Crackers
- Veggie Crudites 🍷
- Fruit Display 🍷
- Veggie Wraps 🍷
- Chicken Drumettes with Barbecue Sauce 🍷
- Chicken Satay with Peanut Sauce
- Tandoori Chicken 🍷
- Bruschetta
- Kalbi Baby Back Ribs
- Mini Pork Shanks with Pork Demi-Glace 🍷
- Chilled Shrimp 🍷
- Pepperoni Calzones with Marinara Sauce
- Thai Spring Rolls with Teriyaki Sauce
- Pot Stickers with Plum Sauce
- Green Chili and Chicken Taquitos with Salsa 🍷
- Bordelaise Meatballs
- Barbecue Meatballs
- Steak Satay with Peanut Sauce
- Coconut Shrimp with Sweet Chili Sauce
- Pineapple Tree (200 skewers) 🍷

À LA CARTE BEVERAGES 🍷

Pricing per person.

	Bottled Water	3
	Half Pint Milk Carton <i>(White or Chocolate)</i>	3
	Assorted 12 oz. Soda*	3
	Hot Tea <i>(packets)</i> ^	3
	Hot Chocolate <i>(packets)</i> ^	3
32	Sparkling Water	4
32	Bottled Juice	4
32	Gatorade	4
32	Rockstar Energy Drink	5

32	<i>Pricing per gallon</i>	
32		
32	Ice Water	10
45	Infused Water	20
45	Apple Juice	35
45	Cranberry Juice	35
50	Lemonade	35
55	Strawberry Banana Agua Fresca	35
65	Mango Pineapple Agua Fresca	35
65	Coconut Passion Fruit Agua Fresca	35
65	Watermelon Peach Agua Fresca	35
65	Hot Chocolate	36
65	Coffee	38
65	Orange Juice	42

	<i>Soda assortments* may include:</i>	
80	Pepsi Pepsi Zero Dr. Pepper Dr.	
80	Pepper Zero Mountain Dew Mountain	
400	Dew Zero Lemonade 7 Up Root Beer	

**For a specific assortment for your event, consult your event manager a minimum of 10 days prior to your event.
^Minimum charge of 6 packets.*



ALCOHOLIC BEVERAGES

Domestic Beer	5.50
Budweiser	
Bud Light	
Imported Beer and Microbrews	6.50
Heineken	
Uinta Cutthroat Pale Ale	
Uinta Golden Spike Hefeweisen	
Uinta Pack It Out IPA	
White Wine	9.50
Barefoot White Zinfandel	
Kendall Jackson Chardonnay	
Red Wine	9.50
Clos do Bois Merlot	
J. Lohr Seven Oaks Cabernet	
Spirits	9.50
Absolut Vodka	
Captain Morgan White Rum	
Crown Royal Canadian Whisky	
Cuervo Silver Tequila	
Jack Daniel's Tennessee Whiskey	
Johnnie Walker Red Label Scotch	
Tanqueray Gin	

HOSTED OR NON-HOSTED BAR

Bar Packages are available for \$300 per bar requested. This package includes (3) hours of service time, (1) bartender, and (1) security attendant. Additional service time is \$75 per 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. Please note that we are a cashless venue.

All alcoholic beverages will be assessed a 7.45% sales tax and 1% restaurant tax.

MOCKTAILS ☼

Mermaid on the Beach	6
Blue Curacao Pineapple Juice Lemonade Club Soda Pineapple Foam* Pineapple Wedge Maraschino Cherry	
Passion Fruit Tsunami	6
Pineapple Juice Passion Fruit Puree Piña Colada Mix 7 Up Lime Slice Maraschino Cherry	
Peach Bellini	6
Peach Puree Sparkling Cider Peach Wedge Maraschino Cherry	
Pineapple Castaway	6
Pineapple Juice Vanilla Syrup Piña Colada Mix Pineapple Foam* Pineapple Wedge Maraschino Cherry	
Orange Ginger Breeze	6
Orange Juice Pineapple Juice Ginger Ale Orange Slice Maraschino Cherry	
Strawberry Sparkler	6
Strawberry Puree Sparkling Water 7 Up Lime Juice Strawberry Slice Maraschino Cherry	



HOSTED OR NON-HOSTED MOCKTAIL BAR

Mocktail Bar Packages are available for \$200 per bar requested. This package includes (3) hours of service time and (1) mocktail bartender. For additional mocktail bar hours, the cost is \$50 per hour.

For each additional mocktail bartender, the cost is \$100 for (3) hours of service time and \$25 for each additional hour.

Hosted bars are charged by consumption. For non-hosted bars, guests pay for their own drinks. Please note that we are a cashless venue.

**This item contains egg whites.*



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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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