



RED LION HOTEL
Salt Lake Downtown

Catering
Menu





RED LION HOTEL®
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Catering
— Menu —

Table of Contents

Breakfast **page 3**

- Plated Breakfasts 3
- Continental Breakfasts 4
- Breakfast Buffets 5

Lunch **page 7**

- Lunch Entrées 7
- Lunch Salads 8
- Lunch Sandwiches 9
- Lunch Buffets 9
- Boxed Lunches 11

Hors d’Oeuvres **page 12**

- Tray Passed Hors d’Oeuvres 12
- Reception Buffets 13
- Display Hors d’Oeuvres 14
- Action Stations 15
- Carving Stations 15

Dinner **page 16**

- Dinner Entrées 16
- Dinner Buffets 19

Breaks and Packages **page 20**

- Morning and Afternoon 20
- Theme Breaks 20
- À la Carte Refreshments 21



Breakfast

Plated Breakfasts

Served with freshly baked breakfast breads and choice of fresh seasonal fruit or freshly squeezed orange juice.

Includes freshly brewed coffee, decaf or hot Tazo tea.

Country fresh scramble

Fluffy scrambled eggs with your choice of hickory smoked bacon, country ham or sausage. Served with hash brown potatoes.

Eggs Benedict

Poached eggs with grilled tomato and hollandaise sauce. Served with hash brown potatoes.

Breakfast Quiche

Vegetable quiche with choice of hickory smoked bacon or country ham. Served with a mornay cheese sauce.

Low Cholesterol

Crunchy grilled French toast and choice of orange juice or cranberry juice.

Low fat

Egg white vegetable frittata, bowl of oatmeal and seasonal berries and freshly squeezed orange juice.

Carb Conscious

Eggs benedict with steak and roasted tomato and choice of tomato juice or V8® juice.



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Breakfast Continued

Continental Breakfasts

Minimum 25 people • provided for one hour

To Your Health granola Bar

- Freshly brewed coffee, decaf, traditional and herbal Tazo teas
- Make your own parfait:
Crunchy granola, vanilla yogurt, dried fruits, candied pecans, bananas and mixed berries
- Wholesome muffins and apple butter

The Timpanogos Bagel

- Orange, apple and cranberry juices
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas
- Assorted bagels
- Flavored, light and garden vegetable cream cheeses
- Fruit preserves and butter

The Granary Healthystart

- Orange, grapefruit, apple and tomato juices
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas
- Fresh pineapple, honeydew, cantaloupe and strawberries
- Assorted bagels
- Flavored, light and garden vegetable cream cheeses
- Fruit preserves and butter
- Breakfast breads and Danish
- Warm signature wholesome muffins
- Assorted cold cereals
- Hot oatmeal, brown sugar and raisins
- House-made granola
- Assorted fruit yogurts

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Breakfast Continued

Breakfast Buffets

Minimum 25 people

Wasatch Breakfast Buffet

- Orange, apple and cranberry juices
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas
- Sliced fresh fruit and seasonal berries
- Selection of cold cereals and house-made granola
- Assortment of breakfast pastries and muffins
- Fruit and butter preserves
- Fresh country scrambled eggs
(Egg Beaters® available upon request)
- Country-style hash browns
- Bacon and sausage links

Red Lion roaring Breakfast Buffet

- Assorted chilled fruit juices
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas
- Sliced fresh fruit and seasonal berries
- House-made granola and individual yogurt
- Hot oatmeal, brown sugar and raisins
- Assortment of breakfast pastries and muffins
- Fruit and butter preserves
- Fresh country scrambled eggs
(Egg Beaters® available upon request)
- Country-style hash browns
- Bacon and sausage links
- Biscuits and sausage gravy

Buffet enhancements

Each station requires one chef at \$75.00 per hour for every 25 people.

Omelet station

- Your choice of eggs, Egg Beaters® or egg whites prepared to order by a uniformed chef
- Bacon crumbles, diced ham, mushrooms, sweet bell peppers, diced tomatoes and diced onions
- Swiss, mozzarella and cheddar cheeses

Belgian Wafflestation

- Belgian waffles prepared to order by a uniformed chef
- Fresh berry compote, pecans, bananas
- Butter, whipped cream and maple syrup

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Breakfast Continued

Brunch Buffet

*One carver is required for every 50 guests at \$75.00 each.
Minimum 50 people*

Downtown Brunch Buffet

- Orange, apple and cranberry juices
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas
- Fresh pineapple, honeydew, cantaloupe and strawberries
- Assorted yogurts with house-made granola and breakfast cereals
- Assorted bagels with flavored, light and chive cream cheeses
- Breakfast breads and Danish with fruit preserves and butter
- Warm signature wholesome muffins
- Hickory smoked bacon and breakfast sausage
- Salad bar: spinach, field greens, tomatoes, carrots, cucumbers, croutons, parmesan, onions, Caesar or seasonal vinaigrette
- Carved prime rib with au jus
- Honey baked ham with grain mustard
- Poached salmon with saffron and fennel broth
- Roasted red bliss potatoes
- Grilled asparagus, sautéed onions and yellow tomatoes
- Farm fresh scrambled eggs (Egg Beaters® available upon request)



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Lunch

Lunch entrées

*Served with your choice of starter salad and dessert.
Includes chef's choice of starch and seasonal vegetable, rolls and butter,
freshly brewed coffee, decaf, traditional and herbal Tazo teas.*

Beef

Grilled tenderloin medallions

With caramelized onion demi-glace.

Mesquite grilled strip Loin

With roasted mushrooms and cabernet sauce.

Sliced roast Beef

With onion and port wine reduction.

Chicken

Chicken Piccata

With lemon, pinot grigio, fresh garlic, capers and tomato broth.

Oven roasted Chicken

With roasted pan gravy and basil oil.

Chicken Marsala

With mushrooms and Marsala wine reduction.

French Breast of Chicken

With goat cheese, pesto crust and Madeira truffle sauce.

Seafood

Grilled salmon

With Chianti butter sauce.

Shrimp scampi

With cavatappi pasta, spinach and charred garden pepper relish.

Baked Herbed Cod

With champagne sauce and lemon curd.

Pork

Pork Provencal

Herbed Dijon mustard crusted pork loin with apple and peach chutney.

Vegetarian options

Grilled eggplant and spinach Lasagna

With roasted tomato ragu.

Wild mushroom Leek goat Cheese strudel

With smoked pepper purée.

Seared Polenta - glazed Portobello

Served with vegetable Bolognese.

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LunCH Continued

Starter salads

Caesar salad

Hearts of romaine, parmesan cheese and croutons.

Garden salad

Mixed greens, cucumber, carrots, cherry tomato and red onion.

Harvest salad

Greens, candied pecans, bleu cheese, apples and dried cranberries.

Iceberg Wedge

Cherry tomato, bleu cheese, maple pepper bacon and red onion.

Dessert selections

Cheesecake

Wild Berry Compote

Strawberry shortcake

Chantilly Cream and sliced strawberries

House-made Bread Pudding

With brandy sauce.

Chocolate ganache Cake

With vanilla cream.

Chocolate overload

With raspberry puree.

Lunch salads

Served with rolls and butter and choice of dessert.

Includes freshly brewed coffee and decaf, traditional and herbal Tazo teas.

Chicken Caesar salad

Hearts of romaine, focaccia croutons, shaved parmesan and grilled chicken.

With Oregon Bay Shrimp — Add \$1.00

With Char-grilled Salmon Filet —Add \$3.00

Shrimp Cobb salad

Grilled shrimp, maple pepper bacon, bleu cheese, egg and romaine lettuce with country ranch dressing.

Mandarin Chicken salad

Toasted cashews, bean sprouts, broccoli, scallions, lo mein noodles, mandarin oranges, crispy wonton and sesame soy dressing.

Southwest Chicken salad

Grilled chicken, cucumber, scallions, carrots, dried cranberries, pecans, bleu cheese crumbles, sliced apple and bleu cheese vinaigrette.

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LunCH Continued

Lunch sandwiches

*Served with choice of pasta, potato or garden salad and choice of dessert.
Includes freshly brewed coffee, decaf, traditional and herbal Tazo teas.*

Gourmet Chicken salad

Fresh rosemary roasted chicken and walnut salad on a house-made buttery bun.

Chicken Napa

Grilled chicken breast, avocado, maple pepper bacon, tomato and bleu cheese on focaccia.

Slow roasted Beef

Horseradish cream, burgundy braised onions, shredded lettuce and smoked Gouda on ciabatta.

Roasted Vegetable and goat Cheese

Roasted summer vegetables and garlic basil pesto on rosemary ciabatta.

Turkey and Swiss

Thin slices of turkey, shaved iceberg lettuce, Swiss cheese and cranberry cheese spread on a French roll.

Lunch Buffets

*Served with choice of punch, Tazo iced tea,
Freshly brewed coffee, decaf, traditional and herbal Tazo teas.
Minimum 25 people • Served for 1 hour*

The Midwest Lunch Buffet

- Mixed greens with cucumber, carrot, cheddar cheese and croutons
- Bleu cheese dressing and garlic-herb vinaigrette
- Grilled sausage, caramelized sweet onion and roasted pepper salad
- Orzo pasta salad
- Roast chicken with garlic pan gravy, tobacco onions
- Roasted pork loin, bacon, mushroom and rosemary ragout
- Herbed cod loin
- Sweet corn succotash
- Roasted red skin potatoes
- Sautéed green beans with onion and mushrooms
- Chocolate pie, bourbon pecan pie and apple cobbler

Backyard BBQ

- Mixed greens with cherry tomatoes, garden peppers, cucumbers and carrot
- Creamy apple coleslaw
- Loaded potato salad with bacon, cheddar cheese and scallions
- Bow tie pasta salad
- Bourbon BBQ chicken
- Braised beef brisket
- Pulled pork with Carolina BBQ sauce
- Farmhouse cheddar and macaroni casserole
- Grilled corn on the cob
- Apple cobbler and peach crisp

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LunCH Continued

Latin market Buffet

- Chili spiced jicama, watercress salad with lime vinaigrette
- Seasonal fruit bowl
- Chorizo potato salad
- Grilled skirt steak with chimichurri sauce
- Lime-rubbed chicken with ancho chili sauce
- White fish with spicy tomato and cilantro
- Vegetable quesadilla, salsa Fresca
- Stuffed peppers with black bean, corn and Monterey jack cheese
- Key lime torte, Mexican flan and warm churros with chocolate sauce

Sweet and simple

- Seasonal greens with balsamic vinaigrette and country ranch
- Cobb salad: grilled chicken, avocado, bleu cheese, egg, tomato and country ranch dressing
- Roasted broccoli and charred pepper salad with basil olive oil
- Warm house-made chips
- Gourmet sandwich halves:
Chicken and apple salad, sliced roast beef, black forest ham and slow roasted turkey
- Lemon hummus, cranberry aioli, horseradish sour cream, Dijon and mayonnaise
- Lettuce, tomato and pickles
- Focaccia, ciabatta, baguettes and pretzel rolls
- Brownies, blondies, lemon bars and cookies

Roll-in deli Buffet

Minimum 25 people

Deli Wraps

- Chef's soup of the day
- Chipotle wraps filled with cream cheese, roasted veggies and grilled chicken
- Red skinned potato salad
- Fresh seasonal fruit
- Kettle chips
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas

Build your own sandwich

- Chef's soup of the day
- Shaved turkey breast, shaved ham, char-grilled sliced chicken breast and albacore tuna salad
- Natural Swiss, smoked provolone, cheddar and dilled Havarti cheeses
- Shaved onion, sliced tomato, pickle spears, sliced pepperoncini and shredded lettuce
- Mayonnaise, mustard, horseradish, bistro sauce, olive oil and vinegar
- Assorted artisan breads
- Red skinned potato salad
- Fresh seasonal fruit
- Kettle chips
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas

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LunCH Continued

Boxed Lunches

*Includes kettle chips, whole fruit, house-baked cookie and bottled water.
Any sandwich can be prepared as a wrap upon customer request.*

Forest Ham

Smoked Gouda, maple glaze and romaine lettuce on a fresh baguette.

Oven roasted turkey

Swiss cheese, cranberry mayonnaise and lettuce on eight grain bread.

Roast Beef

Farmhouse herb Havarti, horseradish sour cream and red onion chutney on ciabatta.

Low Carb Box Lunch

Smoked turkey with mozzarella and pesto in a whole wheat wrap with cucumber, fennel and tomato salad. Served with low carb pretzels and a low carb snack bar.

Low fat Box Lunch

Marinated grilled vegetables on focaccia bread. Served with chef-crafted salad and low-fat pretzels.

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Hors D'oeuvres

Tray Passed Hors D' oeuvres

Priced per person. Choose 3 warm and 3 chilled items.

Food prepared is ample for a one hour reception prior to dinner.

Minimum 50 people.

Warm

- Steamed pot stickers
- Fig and mascarpone in phyllo
- Assorted mini quiche
- Lobster and crab stuffed mushrooms
- Vegetable spring rolls
- Kalbi sesame chicken wings
- Mushroom vol-au-vent
- Assorted mini quesadilla

Chilled

- Shrimp en croute with cocktail sauce
- Smoked salmon with capers
- Cheddar cheese mousse with a smoked almond
- Salami cornet with Spanish olive and garlic cream cheese
- Ham horn with ham mousse
- Deviled eggs with herb chive filling
- Antipasto skewer with marinated mozzarella
- Dill cheese en croute with bay shrimp

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Hors d'oeuvres Continued

Reception Buffet 1

*Priced per person. Choose 4 warm and 4 chilled items.
Food prepared is ample for a one hour reception prior to dinner.
Minimum 50 people.*

Warm

- Spicy BBQ meatballs
- Lobster and crab stuffed mushrooms
- Kalbi sesame chicken wings
- Assorted mini quiche
- Vegetable spring rolls
- Steamed pot stickers with wasabi soy

Chilled

- Crisp vegetables and flatbread with warm spinach dip
- Ham horn with ham mousse
- Chicken and ripe olives
- Smoked salmon with capers
- Deviled eggs with herb chive filling
- Fresh seasonal fruit skewers with raspberry yogurt sauce
- Sundried tomato, artichoke and spinach torte with grilled flatbread

Reception Buffet 2

*Priced per person. Choose 5 warm and 5 chilled items.
Food prepared is ample for a one hour reception prior to dinner.
Minimum 50 people.*

Warm

- Spicy BBQ meatballs
- Lobster and crab stuffed mushrooms
- Kalbi sesame chicken wings
- Assorted mini quiche
- Vegetable spring rolls
- Steamed pot stickers with wasabi soy
- Cajun turkey, carved, with artisan rolls, assorted mustards and ancho mayonnaise

Chilled

- Crisp vegetables and grilled flatbread with spinach dip
- Smoked salmon with capers
- Antipasto skewer with marinated mozzarella
- Shrimp en crouete with cocktail sauce
- Deviled eggs with herb chive filling
- Sun-dried tomato, artichoke and spinach torte with grilled flatbread
- Fresh seasonal fruit skewers with raspberry yogurt sauce
- Sweet selections:
Assorted dessert bars and cakes, chocolate dipped strawberries and assorted cheesecake with berry sauce

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Hors d'oeuvres Continued

Warm display Hors d'oeuvres

Designed to accommodate guests for one hour.

Slider station

- Beef burgers, crab cakes and pulled pork
- Lemon aioli, BBQ and ketchup (based on 3 pieces per person)

Cheddar and ale fondue

- Warm pretzels

Pub grub

- Chicken tenders
- Buffalo wings
- quesadillas
- Nachos and warm cheese sauce
- Salsa, guacamole, sour cream, bleu cheese, celery and honey mustard

Mini Baked Potato Bar

- Roasted fingerling potatoes
- Maple pepper bacon, scallions, bleu cheese, sour cream and cheddar cheese bits

Warm Portobello fries

- Charred pepper fondue

Chilled display Hors D'oeuvres

Designed to accommodate guests for one hour.

Crudité martinis

Fresh carrot, Belgian endive, pepper, asparagus, broccoli, celery and smoked tomato vinaigrette.

Antipasto station

Marinated grilled vegetables, Italian charcuterie, Italian cheeses and olives.

Rock shrimp guacamole

House-made tortilla chips.

Vietnamese Lettuce Wrap station

Lettuce, peanuts, rice noodles, sprouts, carrots, cabbage, chicken and sweet & sour vinaigrette.

Bruschetta & Hummus station

Toasted baguettes and pita bread, tomato, mozzarella, red onion, basil, roasted pepper, goat cheese, oregano, prosciutto, roasted red pepper hummus, black bean hummus, chipotle and lime hummus.

Ocean's Harvest

Shrimp cocktail, crab claws, oysters and clams on the half shell. Served with lemons, horseradish and cocktail sauce.

Domestic and international Cheese display

Danish bleu, aged cheddar, smoked Gouda, garden herb Havarti, chipotle-Colby, brie, fresh seasonal fruits, toasted baguettes and crackers.

Assorted sushi and rolls

California, dragon, spicy tuna, Philadelphia, tempura shrimp, cucumber, wasabi, pickled ginger and soy. Includes chopsticks. Based on five (5) pieces per person.

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Hors d'oeuvres Continued

Action stations

Minimum 50 people • Served for 1 hour.

Each station requires one chef at \$75.00 per hour for every 25 people.

Crème Brûlée station

Individual vanilla bean, chocolate, frangelico, berry and bourbon flavored. Torched to order.

Sorbet Bar

Lemon, berry and seasonal flavor sorbet. Toasted almonds, berries and pistachios served in mini cones.

Gourmet ice Cream Bar

Bourbon ball, vanilla bean and chocolate hazelnut ice cream. Whipped cream, cherries, M&M's, Oreos, brownies and hot fudge sauce.

Pasta station

Cavatappi, penne, bow tie, fresh basil, broccolini, olives, roasted garlic, spinach, diced tomato, Italian sausage, shrimp, prosciutto, pancetta, toasted tomato ragu and warm garlic cheese bread.

Mashed Potato Bar

Traditional mashed, garlic mashed and sweet potato mashed, broccolini, olives, roasted garlic, spinach, diced tomato, sautéed peppers, Italian sausage, shrimp, prosciutto, pancetta, diced bacon, cheddar cheese, scallions, sour cream and whipped butter.

Carving stations

Designed to accommodate guests for one hour.

Includes artisan bread rolls and butter.

A minimum guarantee is required for carved items.

A chef's fee of \$75.00 for each hour will apply per station.

Kentucky Cured Ham (serves 50)

Sweet potato purée and bourbon maple glaze.

Roasted turkey (serves 35)

Cranberry fondue, gravy, fire-roasted apple calvados jus.

Salmon (serves 25)

Fresh herbs and lemon zest with pinot noir butter sauce.

Beef tenderloin (serves 35)

Pecorino crusted tenderloin of beef roast.

Roasted Pork Loin (serves 35)

Bacon wrapped pork loin with bourbon sauce.

Carved BBQ Beef Brisket (serves 35)

South Carolina BBQ sauce.

Rosemary roasted top round (serves 50)

Horseradish sauce, mayonnaise and mustard.

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Dinner

Dinner entrées

*Served with your choice of starter salad and dessert.
Includes chef's choice of starch and seasonal vegetables, rolls and butter,
freshly brewed coffee, decaf, traditional and herbal Tazo teas.*

Beef

Grilled tenderloin medallions

With wild mushroom ragout and port wine reduction.

Grilled NY strip steak

With caramelized onions and mushrooms and peppercorn sauce.

Bacon Wrapped filet

Crusted with bleu cheese and served with cabernet sauce.

Fire grilled sirloin

With grilled vegetable ratatouille and tomato broth.

Chicken

Chicken Piccata

With lemon, pinot grigio, fresh garlic, capers and tomato broth.

Oven roasted Chicken

With pan gravy and braised pearl onions.

Chicken saltimbocca

With spinach and white wine reduction.

French Breast of Chicken

With goat cheese, pesto crust and truffle butter sauce.

Seafood

Grilled salmon

With charred tomato, basil and olive ragout.

Shrimp scampi

With cavatappi pasta spinach and charred garden peppers.

Grilled Cod

With mango black bean salsa and lime beurre blanc.

Red snapper

With lump crab, rock shrimp sauce and basil oil.

Pork

Macadamia Pork Loin

Macadamia nut crusted pork loin with calvados apple and raisin reduction.

Vegetarian

Grilled eggplant and spinach Lasagna

With roasted tomato ragu.

Wild mushroom Leek goat Cheese strudel

With smoked pepper purée.

Seared Polenta-glazed Portobello

With vegetable Bolognese.

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dinner Continued

Beef duets

Grilled filet mignon and Citrus rubbed shrimp

With port wine reduction.

Grilled filet mignon and seared salmon

With peppercorn sauce and tomato olive chutney.

Chicken duets

Grilled Chicken Breast and shrimp scampi

With pinot grigio and lemon caper sauce.

French Breast of Chicken and Bronzed salmon

With garlic thyme verloute and pepper fondue.

Soups en Croute

Tomato-Basil Bisque

Seafood navarin

With shrimp, scallops and crab in a lobster cognac bisque.

Starter salads

Caesar salad

Hearts of romaine, parmesan cheese and croutons.

Garden salad

Mixed greens, cucumber, carrots, cherry tomato and shaved red onion.

Harvest salad

Greens, candied pecans, bleu cheese, apples and dried cranberries.

Iceberg Wedge

Cherry tomato, bleu cheese, maple pepper bacon and red onion.

Grilled Hearts of romaine

Diced tomato, bleu cheese and chopped bacon.

Harvest salad deluxe

Mesclun greens, candied walnuts, bleu cheese, apples and dried cranberries with maple cider vinaigrette.

Spinach salad

Boiled eggs, grilled red onions and cherry tomatoes with pinot noir vinaigrette.

Bibb salad

Strawberries, mandarin oranges and toasted almonds with passion fruit vinaigrette.

La Provence

Frisee and Lolla Rossa lettuces, poached pears, brie and pistachios with Dijon-chive vinaigrette.

Cucumber Wrap

Mesclun greens, spaghetti carrots, cherry tomatoes and daikon radish wrapped in an English cucumber served with champagne vinaigrette.

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dinner Continued

Dessert selections

Cheesecake

With wild berry compote.

Strawberry shortcake

With Chantilly cream and sliced strawberries.

House-made Bread Pudding

With brandy sauce.

Chocolate ganache Cake

With vanilla cream.

Chocolate overload

With raspberry purée.

Bourbon Caramel Cheesecake

With toasted pecans.

Tiramisu

With marsala mascarpone and espresso mousse.

Chocolate Hazelnut truffle

With chocolate genoise and hazelnut mousse.

Key Lime tart

Crispy tart shell with lime mousse and custard.

Kentucky Bourbon Pecan Pie

With whipped cream and chocolate drizzle.

Chocolate Lava Cake

With berry compote.

Chocolate mousse trilogy

Dark, milk and white chocolate mousse gateau.



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dinner Continued

Dinner Buffets

*Includes freshly brewed coffee and decaf, traditional and herbal Tazo teas.
Add a glass of our featured wine for \$3.50 per glass.
Minimum 25 people.*

Steakhouse Buffet

- Iceberg wedge salad with bleu cheese, tomatoes and bacon
- Caesar salad with hearts of romaine, croutons and parmesan reggiano
- Mustard and dill potato salad
- Grilled sirloin steak au poivre with sautéed onions and mushrooms
- Fire-grilled salmon with herb butter
- Roasted lemon herb chicken
- Beer battered onion rings
- Baked potato bar: maple pepper bacon bits, sour cream, scallions, cheddar cheese, bleu cheese
- Creamed spinach
- Warm artisan breads and butter
- Chocolate ganache cake, New York cheesecake

An evening in the West

- Sweet potato salad: pecans, marshmallow, apples and maple bourbon dressing
- Chop chop salad: iceberg lettuce, tomato, scallions, black olives, diced cucumber and carrots
- Three bean salad
- Braised beef brisket
- Buttermilk fried chicken
- Smoked sausage and peppers
- Cheddar scallion grits
- Trail succotash
- Fried tomatoes, bacon and bleu cheese
- Cheddar drop biscuits
- Peach cobbler, apple cobbler and cream

Mount Timpanogos

- Garden salad with tomatoes, cucumber, shaved onion, carrots, red cabbage and diced bacon
- Cavatappi pasta salad: olives tomato, scallions, broccoli and basil
- Grilled vegetable salad with balsamic dressing
- Garlic and herb-roasted chicken with cranberry veloute
- Roasted pork loin with fire-roasted apples and cider jus
- Blackened tilapia
- Rosemary garlic roasted bliss potatoes
- Roasted root vegetables with caramelized onion
- Artisanal breads and butter
- Bread pudding with brandy sauce, stone fruit cobbler with vanilla custard

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Breaks & Packages

Morning Breaks

Coffee service provided for up to three hours.

Coffee service #1

Freshly brewed coffee, decaf and assorted Tazo teas.

Coffee service #2

Freshly brewed coffee, decaf and assorted Tazo teas. Assorted fruit juice, bottled spring and sparkling water.

Coffee service #3

Freshly brewed coffee, decaf and assorted Tazo teas. Assorted fruit juice, bottled spring and sparkling water. Granola bars and assorted whole seasonal fresh fruit.

Afternoon Breaks

Break #1

Freshly brewed coffee, decaf and assorted Tazo teas, assorted soft drinks, spring and sparkling bottled water.

Break #2

Freshly brewed coffee, decaf and assorted Tazo teas, assorted soft drinks, sparkling and spring water and assorted freshly baked cookies.

Break #3

Freshly brewed coffee, decaf and assorted Tazo teas, assorted soft drinks, sparkling and spring water. Assorted dessert bars, freshly baked cookies and ice cream bars.

Themed Breaks

High energy Break

- Red Bull, Vitamin Water
- Power bars, Snickers bars, Nutri-Grain bars, Milky Way bars, granola bars
- Trail mix
- Individual fruit smoothies
- Green tea and bottled water
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas

Chips and dip Break

- Warm house-made potato chips and onion dip
- Tortilla chips with salsa and guacamole
- Terra chips and vegetable dip
- Assorted soft drinks and bottled water
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas

Themed Breaks continued next page

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Breaks Continued

Sluggers Ball Park Break

- Roasted peanuts
- Cracker Jack® snacks
- Freshly popped popcorn
- Mini corn dogs and house-made ketchup
- Nachos and jalapeño cheese sauce
- Soft pretzels with assorted mustards and warm cheese
- Assorted soft drinks and bottle water
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas

Good intentions Break

- Fresh fruit kabobs and honeyed yogurt
- Granola and yogurt parfaits
- Vegetable shooters
- Mixed nut shooters
- Nutri-Grain and power bars
- Assorted individual fruit juices, coconut water
- Assorted sodas and bottled water
- Freshly brewed coffee, decaf, traditional and herbal Tazo teas

À La Carte Refreshments

Freshly Brewed Coffee, decaf and tazo tea

Lemonade

Assorted soft drinks

Bottled Waters

Assorted Snapple fruit Juice and Vitamin Water

Assorted Breads

Fruit breads, croissants, muffins and breakfast pastries.

Bagels

With plain and flavored cream cheese.

Yogurt Parfaits, fresh fruit and granola

Seasonal fruit and fresh Berries

Whole fresh fruit

Strawberries dipped in Chocolate

Freshly Baked assorted Cookies

Hazelnut fudge Brownies

Rice Crispy treats

Assorted donuts

Assorted fresh Baked Cupcakes

Assorted Variety Bars

Frozen fruit Bars

Ice Cream Bars

*All prices are subject to a 20% service charge and applicable sales tax.
Menu prices and items are subject to change without notice.*