

# CATERING MENU

- Buffet Style -

## ENTRÉES

\$21.49 | 2 entrées | \$24.49 | 3 entrées |

### Tri-Tip

Santa Anna Texas-style tri-tip - Served with a demi glace

### Teriyaki Chicken

Served with sliced pineapple and teriyaki sauce

### Herb Chicken

Roasted Rotisserie Herb Chicken - served with a lemon butter glaze

### Prime Rib (+ 5.00 / guest)

Slowly roasted - served with creamy horseradish

### Turkey breast

Sliced and served with savory sage shallot gravy

### BBQ Chicken

Chicken Breast served with Memphis-style house bbq sauce

### Paprika Chicken

Baked chicken - mushrooms & onions in a light gravy

### Roast Pork Loin

Served with natural au jus

### Salmon (+ 2.00 / guest)

Asian-glazed Atlantic salmon

## SALADS

| Choice of 1 |

### Classic Wedge

Served with bleu cheese dressing

### Beehive Chop

Served with our house vinaigrette

### Mediterranean

Served with greek vinaigrette

### Caesar

Tossed with Caesar dressing

### Mixed Greens

Served with assorted dressings

### Seasonal

Chef's choice - ask upon booking

## SIDES

| Choice of 1 |

### Garlic Mashed Potatoes

### Roasted Herb Red Potatoes

### Warm Potato Salad

Red potatoes tossed in honey mustard vinaigrette

### Garden Rice Pilaf

## DESSERTS

| Choice of 2 |

### Turtle Cake

(+ 1.00 / guest)

### Loaded Caramel Brownie

### Cheesecake

New York-style with berry compote

### Gelato Shooters

House gelato

### Citrus Custard

Served with fresh berries

### Raspberry Crisp

Served with whipped cream

## INCLUDED

Artisan Bread & Butter

Seasonal Vegetable

Beverage & Water Service

Buffet Table Linens

Heavy Disposables



| Guest Favorite |

# CATERING DETAILS

## ADD - ONS

Optional - Request upon booking

### **Linen** (+ 6.00 / table)

Additional linen for guest tables

### **Full China Service** (+ 3.00 / guest)

Includes china, plates, goblets, flatware and a linen napkin for all guests

### **Executive Heavy Disposables** (+ 1.00 / guest)

Reserve for more info

## ADDITIONAL INFORMATION

### **Drop-Off + Delivery Only**

\$50.00 for locations within Cache Valley - mileage will be applied for outside of The Valley

### **Drop-Off + Delivery + Setup Only**

\$100.00 for locations within Cache Valley - mileage will be applied outside of Cache Valley

### **Setup + Delivery + Full-Service**

Wait staff will arrive (approximately) 1 hour prior to event for setup. Once the event begins, staff will serve for a total of 2 hours. If more than 2 hours is needed, an additional \$25.00 fee - per hour and per staff member - will be applied.

### **Sales Tax**

An 8% sales tax will be included on all catering orders

### **Gratuity**

A 25% gratuity will be included on all full-service caterings



## APPETIZERS

| Request pricing upon booking |

### Street Taco Station

Pork Carnitas & Carne Asada tacos - Served with salsas, guacamole, pico de gallo

### Sliders

An assortment of sliders: Choice of pulled pork, turkey bacon avocado, BLT, Juicy Lucy, Ham & Swiss

### Chicken

Polynesian-style - Served with fresh pineapple

### Swedish Meatballs

With carmalized onions & mushrooms

### Skewers

Chicken satay on skewers - Served with a Thai peanut sauce

| or |

Asian Beef on skewers - Served with a house teriyaki sauce

### Cocktail Shrimp

Cocktail shrimp on ice - Served with cocktail sauce

### Thai Lettuce Wraps

Butter lettuce with crisp Asian vegetables, chicken, and rice noodles - Served with peanut satay, Thai chili, and soy ginger

### Bruschetta

Toasted Artisan bread topped with olive oil, salt, tomatoes, and basil - Served with

### Fondue

Spinach & Artichoke Fondue - Served with tortilla chips

| or |

Bleu Cheese & Bacon Fondue - Served with house potato chips

### Nacho Bar

House queso, salsas, guacamole

### Soup Shooters

An assortment of soups - Served with crackers

### Cheese & Cracker Tray

Domestic cheeses with assorted crackers

### Charcuterie Board

An assortment of meats, cheeses, nuts, and fruits

### Vegetable Crudites

Vegetable crudites tray with dill dip

### Fresh Fruit Tray

| Seasonal Item |

Ask about availability upon booking

### Hummus

Roasted Garlic Hummus - Served with pita bread

### Seasonal Salads

An assortment of salads

### Gelato Shooters

House gelato - choice of flavor

### Cookies

Freshly baked assortment of cookies

### Truffles

Assorted chocolate or toffee truffles

### Panna Cotta Shooters

Sweetened custard

### Shortcake Trifle

Layers of strawberries, shortcake, and cream

### Crêpe Station

Fruit and toppings

### Mini Crème Brûlée

The miniature version of a classic favorite - Custard topped with hardened sugar and berries

### Parfait

Choice of chocolate or peanut butter



# BREAKFAST

- Buffet Style -

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## The Continental \$11.95 / guest + tax + 25% gratuity

- Fresh Fruit
- Yogurt Parfait/House Granola
- Assorted Muffins/Pastries
- Orange Juice

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## The Denver Scrambler \$15.95 / guest + tax + 25% gratuity

- Egg Scramble - *Ham, peppers, tomatoes & cheese*
- Lyonnaise Potatoes - *Oven roasted red potatoes with onions & bacon*
- Smoked Bacon/Sausage Links
- Fresh Fruit
- Yogurt Parfait/House Granola
- Assorted Muffins/Pastries
- Orange Juice

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## The Huevos Ranchero \$15.95 / guest + tax + 25% gratuity

- Scrambled Eggs
- Pork Chile Verde
- Cuban Black Beans
- Pico de Gallo, guacamole, & tortilla strips
- Lyonnaise Potatoes - *Oven roasted red potatoes with onions & bacon*
- Fresh Fruit
- Assorted Muffins/Pastries
- Orange Juice

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## The French Breakfast \$20.49 / guest + tax + 25% gratuity

- Fresh crêpes - *mixed berry compote & sweet cream*
- Soufflé - *smoked ham, mushrooms, gruyère & hollandaise sauce*
- Lyonnaise Potatoes - *Oven roasted red potatoes with onions & bacon*
- Fresh Fruit
- Yogurt Parfait/House Granola
- Assorted Muffins/Pastries
- Orange Juice

