

Catering Menu*

*see terms/gratuity below-Catering services are subject to availability.

Hor D'oeuvres

Charcuterie Boards- Displayed on a stylish black or wood board, we serve a mixture of crackers, 2 meats, 2 cheeses, grapes and Seasonal berries.

\$8.25 per person

Fruit Tower and Veggie display- A beautiful mix of fruits and veggies, beautifully displayed.

\$7.00 per person

Pretzel Bar- Includes full size pretzels, cute pretzel stand, cinnamon sugar and salted pretzels, 4 dips: nacho cheese, caramel cream cheese, honey mustard, and cinnamon honey butter. Served on individual paper trays with their own dip cups.

\$8.50 per person

Other Hor D'oeuvres

May consist of mixing the following to create a beautiful spread. **A mix of 3 minimum required when serving Hor D'oeuvres only:**

Chips and Salsa-

\$3.25 per person

Artichoke dip and Pita Chips

\$3.50 per person

Caprese bites- Fresh Mozzarella, Cherry tomato and Basil with Balsamic glaze

\$3.50 per person

Kettle Cooked Potato Chips-served individual paper bags

\$2.25 per person

Veggie Tray- Mix of Carrots, Olives, Cucumber, Cherry Tomato, and sugar snap peas, served with Ranch Dip

\$3.50 per person

Fruit Kabob- Strawberry, Pineapple and purple grape

\$3.75 per person

Fruit Tower- Strawberries, Grapes, Pineapple and Apple slices, displayed on a serving tower.

\$3.50 Per person

Cheese & Crackers-Variety of cheeses, and crackers.

\$3.25 per person

Meatballs-Warm savory meatballs in a creamy gravy.

\$3.75 per person

Entrees

All Entrees come with your choice of 2 sides unless noted** Additional sides may be added from sides menu below.

Street Tacos- **This menu option does not include two sides

Delicious street tacos including both seasoned beef and chicken. Served with chopped cabbage, fresh cilantro, chopped onion, shredded cheese, Green & Red salsas, and fresh limes. Served with a warm tortilla.

\$11.50 per person

Gourmet Sandwiches- Gourmet Sandwich duo or trio. Deli Sandwiches with your choice of turkey, ham or roasted chicken deli meat, served on your choice of croissants, seeded bread or pinwheel. Sandwich duo \$10.50 per person.
Sandwich Trio

\$12.50 per person

Pulled Pork Slider- Pulled Pork slider served on a gourmet roll.

\$12.00 per person

Cheeseburger Slider- Cheeseburger Slider topped with Cheddar cheese, tomato, purple onion, lettuce, pickle and homemade Aioli sauce. Served with individual servings of gourmet Kettle Cooked potato chips.

\$13.00 per person

Pasta Bar- Pasta paired with two types of gourmet sauces. Marinara and meatballs, and our homemade Chicken Alfredo Sauce. Served with Parmesan Cheese and red pepper flakes.

\$13.75 per person, Add Pesto- Garlic butter Shrimp Scampi for an additional \$2.75 per person

Hawaiian Chicken Skewers- A tender chicken skewer, cooked to perfection with our homemade teriyaki and Pineapple Glaze.

\$13.50 per person

Chicken Cordon Bleu- A generous breast of chicken, lightly breaded and stuffed with ham and creamy swiss cheese, served with a side of homemade Hollandaise Sauce.

\$14.50 per person

Italian Chicken- Slow roasted tender chicken breast, in a creamy Italian sauce, accented with Parsley.

\$14.50 per person

Lemon Herb Salmon- Herb Cooked Salmon, perfectly cooked with a slice of Lemon on top, served with our homemade Dill Aioli Sauce.

\$16.25 per person

Savory Crepes- **This menu option does not include 2 sides

Made from Scratch Crepes, served warm with Grilled Chicken slices, Spinach, Mushrooms, Grilled onions and our home made Hollandaise Sauce. Other toppings include bacon bits, sour cream and shredded cheese.

\$12.50 Per person

Choose from the following sides to add to your Entrees (all entrees include two of these sides unless noted above. Additional costs if any are listed)		Cost to add as additional side option:
Spinach Salad	-	\$2.50 Per person
Potato salad	-	\$2.50 per person
Baked beans	-	\$1.50 per person
Pasta salad	(additional \$0.50 per person)	\$2.50 per person
Fresh baked White dinner roll with butter	-	\$1.50 Per person
Fresh Sourdough bread, served warm with butter	(additional \$1 per person)	\$1.75 Per person
Toasted Garlic Bread	-	\$1.75 Per person
Cheese and crackers	-	\$2.50 Per person
Chips and Salsa	-	\$1.75 Per person
Caprese bites	-	\$2.50 per person
Artichoke dip with pita chips	(additional \$0.50 per person)	\$3.00 per person
Kettle cooked chips served individual servings	-	\$1.50 per person
Rosemary herb cooked red potato	-	\$2.75 Per person
Mashed potato	-	\$2.75 Per person
Italian herb rice pilaf	-	\$2.50 Per person
Baked potato with butter and sour cream	-	\$2.75 Per person
Veggie tray with ranch dressing- carrots, olives, cucumber, cherry tomato, & sugar snap peas	-	\$2.50 per person
Fruit Kabob- strawberry, pineapple and purple grape	(additional \$1 per person)	\$2.75 per person
Fruit Tower- apple slices, pineapple, grapes and strawberries	-	\$2.75 per person

Desserts

Gourmet Cheesecake- Gourmet New York Cheesecake buffet, with a variety of toppings, including: Berry Compote, Chocolate Sauce and a Caramel Sauce

\$5.50 per person

Dessert Trio- A display of Mini Cheesecake bites, Gourmet Bundt cakes, and a mix of plain, German Chocolate and Mint Brownie

\$5.00 per person

Brownies A 'LA Mode- Hand Scooped Creamy Vanilla Ice Cream on top of delicious chocolate brownies. Topped with a homemade Hot Fudge Sauce.

\$6.00 per person

Milk and Cookies- Fresh Baked Chocolate Chip cookie wrapped in Parchment paper, served with a cold refreshing milk in an individual carton, and a coordinating straw.

\$5.50 per person

Ice Cream Sundaes- Hand scooped Creamy Vanilla Ice Cream with a variety of traditional sundae toppings: Chocolate Syrup Caramel Sauce, Whipped Cream Banana slices, and Maraschino Cherries.

\$5.00 per person

French toast bar-French toast bar with French toast sticks, 3 dipping sauces. Caramel, chocolate, maple syrup, strawberries and cream, powdered sugar. Served in cute trays and dipping cups.

\$6.50 per person

Sweet Crepe Buffet- Fresh Warm French Crepes, made from Scratch. Served with the following fillings: Fresh Sliced Strawberries, Sliced Bananas, Bavarian Cream, Our Famous Chocolate-Hazelnut Mousse, Caramel Sauce, and Whipped cream.

\$9.50 per person- Additional \$2 pp if adding Creamy Vanilla Ice Cream to serve A'la mode.

Belgium Liege Waffles- Fresh handmade Authentic Belgium Waffles. Served with the following toppings: Fresh Sliced Strawberries, Sliced Bananas, Our Famous Chocolate-Hazelnut Mousse, Biscoff-Cookie Spread, whipped Cream.

\$9.00 per person- Additional \$2 pp to add Creamy Vanilla Ice Cream to Serve A'la Mode.

Individual Desserts-

May be added to any of the desserts above or if ordering desserts only, they must be combined together with a minimum of 3 choices.

Homemade Strawberry Trifle- Individual servings of layered Homemade vanilla cake, Bavarian cream, fresh sliced Strawberries and whipped Cream.

\$3.75 per person. 100 person minimum

Chocolate and Lemon Bundt cake

\$2.75 per person

Brownie- Your choice of Chocolate frosting, German Chocolate, Peanut Butter or Mint

\$2.25 Per person

Macarons- Your choice of Coconut,

\$3.00 each, also includes macaron cake tower. Minimum of 75 people required

Cream puffs

\$1 each

Mini Cheesecake squares

\$1.50per sq

Scoop of vanilla ice cream

\$2 per person

Cupcakes with coordinating colored frosting-

\$2.75 regular size or Mini \$1.50 each. Minimum of 50 each

Custom colored donuts-Variety of delicious donuts that can be color coordinated to your wedding. Variety can include Chocolate cake with chocolate frosting, plain glazed, and glazed donut with a drizzle of your wedding color. Cute copper donut display included.

\$3.50 per person. 100 person minimum.

Individual mini Pies- In a variety of 4 flavors (chefs choice) that may include Apple, peach, cherry, lemon, pumpkin, pecan (some flavors seasonal) Served with cream

\$2.25 per person- Scoop of Vanilla Ice cream is additional \$2 per person

Beverages:

Lemon Ice Water- Cold Refreshing Ice Water with or without Sliced Lemons
Complimentary with every Catering order

Lemonade- Cold Refreshing Yellow or Pink Lemonade with Slices of Fresh Lemons or Limes
\$2 Per person

Lemonade Bar-Classic Lemonade with fresh Lemons, Raspberry Lemonade with Fresh Raspberries, Lime-aid with Fresh lime and Mint Leaves, & Ice Water with Orange slices.
\$3.25 per person

Italian Soda Bar- Soda Served with 8 self-dispensing Flavors, vanilla creamers, whipped cream and sipping straws to create the perfect combination for a customized drink that is fun for everyone.
\$3.50 per person

Hot Cocoa Bar- Hot Cocoa served in a beautiful silver Urn, accompanied by Marshmallows and whipped Cream.
\$2.75 per person
Additional \$1.50 per person to add second urn with Hot Apple Cider
Additional \$1.50 per person to add *extended toppings to the hot cocoa barn:
***Extended include:** Andes mint pieces or crushed candy canes (seasonal), chocolate chips,white chocolate chips, and cinnamon

Herbal Tea Bar- Hot Water served in a beautiful silver urn. Basket of a variety of Herbal teas with a variety of flavored honeys and sugar.
\$2.50 per person

Alcohol services- We require a \$400 Alcohol fee for serving alcohol in our venues. However, we do not provide or service the alcohol. We do have 2 preferred vendors that we prefer you use for this. Please call our office for their number, and to discuss our rules and policies associated with this. 801-770-4642

Specials:

Taste of Europe- A variety of Horse d'oeuvres including: cheese & crackers, fresh-cut fruit, fresh veggies & ranch dip. Accompanied with a variety of mini-desserts including: delicious cream puffs, your choice of mint or German chocolate brownies and mini Cheesecake bites. Your choice of refreshing lemonade or pink lemonade.

\$14.50 per person

Sweet & Savory Crepes- Fresh warm savory crepes with a variety of fillings and toppings including: chicken, spinach, mushrooms, onions, our homemade hollandaise sauce, sour cream, and shredded cheese. Accompanied with sweet crepes for dessert with a variety of fillings and toppings including: delicious sliced strawberries, sliced bananas, Bavarian creme, our famous chocolate-hazelnut mousse, caramel & whipped cream. This also includes your choice of refreshing lemonade or pink lemonade.

\$17.50 per person- an additional \$2 per person if you would like to add Creamy Vanilla Ice Cream and serve Sweet Crepes A'la mode

Banquet Feast- A variety of Horse d'oeuvres including: Turkey triangle sandwiches, Swedish meatballs, cheese & crackers, fresh-cut fruit, fresh veggies & ranch dip. Accompanied with a variety of mini-desserts including: mint or German chocolate brownies, delicious cream puffs & mini cheesecake. Your choice of refreshing lemonade or pink lemonade.

\$18.00 Per person

~ We also love creating Custom options for you, so if there is something you don't see on the menu, just ask, and we can get you a price! ~

***Terms/Gratuity**

General Terms:

- Minimum of \$500 is required for all menu options (subtotal, before sales tax)

-All of our catering includes "Worry free Catering": Delivery & travel, buffet set up, buffet enhancements (such as risers, chafing dishes, nice platters, etc), as well as stocking the buffet table, table busing, and cleaning up at the end of the night. We also include the plastic Crystal cups, plates, napkins and utensils.

-Hand-service is also available on select or custom menu items for an additional \$3.00pp service charge.

-We do not rent or provide real dishes. We provide nice crystal/plastic tableware with the cost per person.

Gratuity- A minimum 12% gratuity is added to any catering order. If you feel our staff has exceeded your expectations or needs, please show them your gratitude by adding on any additional gratuity at the time of your event.

--Other Policies & FAQs: Leftovers may be taken home after the event "if requested in advance"; You must provide your own "leftover containers"