

Catering Menu

***See terms/gratuuity below-Catering services are subject to availability**

***Pricing has recently changed to cover extra costs associated with new food handling guidelines according to the CDC. Buffet service is no longer permitted.**

All food will be served and plated by our staff.

Hor D'oeuvres

***Due to CDC food handling guidelines, these options may not be able to be displayed. Please inquire with staff for serving recommendations.**

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

\$9.50 per person

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

\$15.00 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.

\$15.00 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:

Kettle Cooked Potato Chips-served individual paper bags

\$5.00 per person

Chips and Salsa-

\$5.00 per person

Cheese & Crackers-Variety of cheeses, and crackers.

\$5.00 per person

Artichoke dip and Pita Chips

\$5.00 per person

Caprese bites- Fresh Mozzarella, Cherry tomato and Basil with Balsamic glaze **\$3.50 per person**

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

\$5.00 per person

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

\$5.00 Per person

Fruit Kabob- Strawberry, Pineapple and purple grape

\$5.00 per person

Meatballs-Warm savory meatballs in a creamy gravy.

\$5.00 per person

Entrees

All Entrees come with your choice of 2 sides unless noted

** Additional sides may be added from the side menu below.

Gourmet Sandwiches- Gourmet Sandwich duo or trio. Pick from gourmet Club Sandwiches, Pinwheels, or Chicken Salad Sandwiches on Croissants.

Duo \$17.50 per person

Trio \$21.50 per person

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

\$19.50 per person

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

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

\$20.50 per person

Savory Crepes- **This menu option does not include two 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.

\$20.50 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.

\$20.00 per person

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

\$18.50 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.

\$21.75 per person, Add Pesto- Garlic butter Shrimp Scampi for an additional \$2.75 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.

\$22.50 per person

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

\$22.50 per person

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

\$24.25 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	-	\$5 Per person
Potato salad	-	\$5 per person
Baked beans	-	\$5 per person
Pasta salad	(additional \$1 per person)	\$5 per person
Fresh baked White dinner roll with butter	-	\$3 Per person
Fresh Sourdough bread, served warm with butter	(additional \$1.50 per person)	\$3 Per person
Toasted Garlic Bread	-	\$3 Per person
Cheese and crackers	-	\$4 Per person
Chips and Salsa	-	\$3.25 Per person
Caprese bites	-	\$5 per person
Artichoke dip with pita chips	(additional \$1 per person)	\$5 per person
Kettle cooked chips served individual servings	-	\$3 per person
Rosemary herb cooked red potato	-	\$5 Per person
Mashed potato	-	\$5 Per person
Italian herb rice pilaf	-	\$5 Per person
Baked potato with butter and sour cream	-	\$5 Per person
Veggie tray with ranch dressing- carrots, olives, cucumber, cherry tomato, & sugar snap peas	-	\$5 per person
Fruit Kabob- strawberry, pineapple and purple grape	(additional \$1 per person)	\$5 per person
Fruit Tower- apple slices, pineapple, grapes and strawberries	-	\$5 per person

Desserts

***Due to CDC food handling guidelines, these options may not be able to be displayed. Please inquire with staff for serving recommendations.**

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.

\$5 per person. *100 person minimum when adding to other dessert options or 150 minimum/\$500 catering minimum applies if choosing as only option

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

\$8.50 per person

Dessert Trio- A display of Cheesecake slices plain,with chocolate sauce or berry compote, mini cream puffs, and a mix of plain, German Chocolate and Mint Brownies

\$15.00 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.

\$8.50 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.

\$10.00 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.

\$12.50 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.

\$15.00 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.

\$20.50 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.

\$20.50 per person- Additional \$2 pp to add Creamy Vanilla Ice Cream to Serve A'la Mode.

Individual Desserts:

Options below 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:

Brownies-Mix of Chocolate frosting, German Chocolate and Mint
\$5 Per person

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 whipping cream
\$5 per person

Homemade Cupcakes with coordinating colored frosting-
\$5 regular size or Mini \$3 each. Minimum of 50 each

Macarons- Your choice of color
\$4.50 each, also includes a macaron cake tower. Minimum of 75 people required

Homemade Strawberry Trifle- Individual servings of layered Homemade vanilla cake, Bavarian cream, fresh sliced Strawberries and whipped Cream.
\$7.50 per person. 100 person minimum

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
\$3.50 Per person

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.
\$5 per person

Hot Cocoa Bar- Hot Cocoa served in a beautiful silver Urn, accompanied by Marshmallows and whipped Cream.

\$5 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 bar: *Extended include: Andes mint pieces or crushed candy canes (seasonal), chocolate chips, white chocolate chips, and cinnamon

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.

\$5 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.

\$5 per person

Sparkling Cider- Chilled Sparkling Cider is the perfect addition for a after ceremony toast, or even added as a beverage to be served with dinner.

\$5 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 a preferred vendor 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

***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 buffet style 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.

***Due to recent CDC regulations on food handling, Buffet style catering is no longer allowed. All food items will be served and plated by our staff.**

-**Hand-service** is also available on select or custom menu items for an additional \$3.50pp service charge. This is for seated and plated dinners.

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"

***We do not rent or provide real dishes. We provide nice crystal/plastic tableware with the cost per person. We can however refer you to rental companies that can provide these.**