

Catering to the Senses!



Hors D'oeuvres

Platter Displays

Imported and Domestic Cheese Display **\$6.75 p/p**
with Wheels of Brie, garnished with an array of Dried Fruit and Grape Clusters accompanied by Crusty French Bread Baguettes and Gourmet Crackers

Domestic Cheese Board **\$4.50 p/p**
A variety of Cheddar, Pepperjack, Provolone and Swiss Cheeses served with Fresh Baguettes and Gourmet Crackers

Grilled & Chilled Vegetable Presentation **\$4.50 p/p**
A Flavorful Array of Zucchini, Sun-Dried Tomatoes, Artichoke Hearts, Eggplant, Baby Carrots, Red & Yellow Peppers and Kalamata Olives; Lightly drizzled with Virgin Olive Oil & Balsamic Vinegar

Smoked Salmon Platter **\$7.75 p/p**
Side of Smoked Salmon served with Chopped Eggs, Herbed Cream Cheese, Bermuda Onions, Cucumber, and Capers accompanied with Fresh Baguettes

Warm Hors D'oeuvres Displays

Meatballs served with Sliced Baguettes **(4 each) \$3.95 p/p**

- Classic Swedish with Lingonberry Sauce
- Oven roasted & finished with a Forest Mushroom Demi-Glace
- Boar Bacon & Roquefort Cream Sauce

Crab & Artichoke Dip **\$2.25 p/p**
with Sautéed Onions & Garlic; served with Herbed Crostinis

Sates and Skewers (Select up to 3 kinds) **(2 each) \$4.50 p/p**

- Guava Glazed Chicken Skewers
- Fire-roasted Chicken Sate with a Tangerine Cascabel Glaze
- Ginger Marinated London Broil with Dijon Mustard Honey Glaze
- Tuscan Herb Crusted Shrimp with a Sun-Dried Tomato & Greek Olive
- Grilled Pork with a Molasses and Bourbon Glaze

Stuffed Mushrooms **(2 each) \$3.95 p/p**

- Blackened Crabmeat and Gouda Cheese
- Roasted Garlic, Spinach and Artichoke with Creamed Cheese
- Whiskey Fennel Sausage, Cheddar Cheese and Roasted Shallots

Butler Service

Cured Smoked Salmon Pinwheel **(2 each) \$2.75 p/p**
with Creme Fraiche on a Pumppernickel Crisp

Cajun Blackened Grilled Shrimp Skewer **(4 each) \$7.95 p/p**

London Broil Goat Cheese Crostini **(2 each) \$2.75 p/p**
with Caramelized Onion and Daikon Sprouts

Flatbread Selections **(2 each) \$3.50 p/p**
Choose one of the following:

- Grilled Red Onion & Gorgonzola Flatbread
- Grilled & Diced Shrimp with Garlic, Chickpea and Kalamata Olive Pesto
- Smoked Chicken with Arugula, Caramelized Onion, Grilled Eggplant and Roasted Garlic with a Light Saffron Béchamel Sauce

Sweet Potato & Butternut Squash Filo Wraps **(2 each) \$3.50 p/p**
drizzled with a Teriyaki Glaze

Tomato and Artichoke Bruschetta **(2 each) \$2.75 p/p**
with Feathered Romano topped with Feta and Balsamic Reduction

Seared Rare Ahi Tuna **(2 each) \$3.50 p/p**
With an Asian Peppercorn Crust, served on a Rice Cracker with Wasabi Aioli

Fresh Baked (Spinach, Black Bean or Tomato) Filo Cup Tartlets **(2 each) \$3.50 p/p**
Filled with one of the following:

- Brie and Caramelized Pear with Lingonberry Garnish
- Roasted Chicken and Roquefort Mousse
- Curried Crabmeat, Roasted Red Pepper and Boursin Cheese



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Action Stations

Action Stations (4 ounce servings) make perfect receptions or great additions to any dinner service. Chef Station charge for two hours of service equals \$75.00 per station.

From the Wok of Fire

Penne Pasta Fresca **\$7.95 p/p**
Penne Pasta seared with Vine Ripened Tomatoes, Kalamata Olives, Roasted Garlic, Shallots and the Herbs of Tuscany

Forest Mushrooms (Tree Oyster, Shiitake, Enoki, Portabella & Button) **\$7.95 p/p**
Pan seared with Shallots, Garlic, Bok Choy and Marsala Wine served over Spinach Fettucini

Classic Shrimp Scampi over Pasta Shells **\$8.95 p/p**

Sesame Chicken with Stir-fry Vegetables **\$8.25 p/p**
served over Garlic and Ginger infused Udon Noodles
(Can substitute shrimp & scallops for an additional \$2.00 p/p)

Carving Stations

Petite Sandwich Portions (2 each - 1.5 oz.) Served with a silver dollar roll and appropriate condiments

- Honey and Pineapple Glazed Utah Ham **\$3.95 p/p**
- Roasted Turkey Breast with an Orange Cranberry Relish **\$3.95 p/p**
- Peppercorn Melange & Horseradish Crusted Tenderloin of Black Angus Beef **\$8.95 p/p**

Soups

Add a cup of soup to any lunch or dinner service for \$3.50 p/p

Cream of Spinach with Artichoke and Parmesan • Roasted Corn Tortilla • Cream of Gorgonzola & Pear • Carrot and Juniper Berry • Roasted Tomato Shrimp Bisque • Butternut Squash Soup (Vegetarian) • Roasted Corn and Crab Chowder • Classic New England Clam Chowder • Pumpkin Soup (Vegetarian) • Home-style Chicken Noodle • Tomato Florentine (Vegetarian) • Salmon Chowder • Beef Barley • Chipolte Black Bean • Cheeseburger • Miso

Lunch Selections

Box Lunch Selections

**Box Lunches available from our Mobile Facility only
(Not at the SPCC or STEC)**

(3 Choice Maximum—15 person Minimum)

(All Box Lunches include a Bag of Chips, Choice of Pasta or Potato Salad, Whole Fresh Fruit or Gourmet Cookie and UFS Bottled Water)

CLASSIC **\$10.50**

Ham, Roast Beef, Veggie or Turkey Sandwiches
Served on a Kaiser Roll with Lettuce, Tomato, Cheddar Cheese & Condiments

BEEF TENDERLOIN **\$13.50**

Tenderloin of Beef with Horseradish Aioli, Sliced Beefsteak Tomato, Arugula, and Shaved Parmesan served on a Pretzel Roll

NEW ENGLANDER **\$10.95**

Sliced Turkey Breast topped with Baby Red & Green Frisee, Caramelized Onions, Cranberry & Cream Cheese Spread served on a French Bread Baguette

FRENCH COUNTRYSIDE **\$10.95**

Grilled Chicken with Apple Slices, Gruyere and Baby Spinach with Citrus Aioli served on Focaccia Bun

VEGETARIAN **\$10.50**

Portabella Mushroom, Tomato, Baby Spinach, Basil and Chevre with Roasted Red Pepper Vinaigrette served on Ciabatta Bread

Luncheon Blue Plate Specials

(All Blue Plate Specials served as a buffet on plastic-ware. Lunches include Fresh Rolls with Butter, Garden Salad & Dressing, Carafes of Lemonade and Iced Water)

TURKEY BUFFET **\$15.95**

Roasted Turkey Breast with Chef's Natural Gravy, Cranberry Sauce, Mashed Potatoes, Green Beans, and Apple Pie with Whipped Cream

CHICKEN CORDON BLUE **\$15.95**

Served with Minnesota Rice, Roasted Vegetable Medley, and Cheesecake

BREAST OF CHICKEN PICATTA **\$16.50**

Served with Sunset Rice Blend, Honey Glazed Carrots, and Carrot Cake

Buffet Service

All buffet menus include choice of 2 buffet salads, artisan breads & butter, buffet dessert, carafes of lemonade & iced water and coffee & tea service

Holiday Hurrah **\$24.75**

- Green Bean Amandine
- Caramelized Shallot and Sage Mashed Potatoes
- Cranberry Orange Compote
- Crackling Cornbread Stuffing
- Roasted Turkey Breast with Natural Gravy
- Honey Baked Ham with Dijon Mustard

Autumn Harvest **\$27.50**

- Honey Glazed Baby Carrots (Tops on)
- Potatoes AuGratin
- Herb Encrusted & Ginger Marinated, Fire Seared London Broil
- Cranberry and Apricot Glazed Chicken Breast

Solstice Celebration **\$33.50**

- Fresh Seasonal Vegetables slowly roasted with Garlic Butter
- Asiago and Shallot Roasted Fingerling Potatoes
- Porcini and Herb Crusted Tenderloin with Red Currant Demi-Glace
- Salmon Filets glazed in a Plum and Balsamic Reduction

Buffet Salads

Choose 2 of the following to accompany your buffet meal:

- Radicchio, Green Leaf & Spinach with Caramelized Walnuts, Fried Onions Craisins, and Julienne Cucumbers tossed in Raspberry Balsamic Dressing
- Baby Field Greens with Citrus Segments, Cucumber Noodles, Caramelized Walnuts, Craisins and Crumbled Feta with Blood Orange Vinaigrette
- Haricot Vert, Red Pepper Strips, Slivered Almonds, Julienne Radicchio tossed in Italian Vinaigrette
- Classic Caesar Salad with Torn Romaine, Garlic Croutons and Shaved Parmesan
- Tuscan Salad with Green Beans, Cannellini Beans, Black Olives, Slivers of Red Onion and Shaved Parmesan on top of Torn Romaine tossed in Lemon Vinaigrette
- Tri-colored Orzo Pesto Pasta Salad with Sun-Dried Tomatoes, Greek Olives, and Feta Cheese
- Roasted Baby Beet Salad with Citrus Zest



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Buffet Desserts

Choose 1 of the following to accompany your buffet meal:

- New York & Swirl Cheesecakes and Assorted Mousse Parfaits
- Assorted Tarts and Seasonal Cookie Platters
- Seasonal Fruit Cobbler with Whipped Cream, Cake Petit Fors & bite-size Cookies
- Dessert Buffet to include: Dreambars, Chocolate Fudge Brownies, Blondies, Linzertorte, Beestings, and Macaroons
- Strawberry & Vanilla Napoleons and Petite Chocolate Cups filled with Assorted Mousses
- Holiday Dessert Display Special (ask for monthly special)

Plated Service

All plated meals include choice of plated salad, assorted artisan rolls & butter, plated dessert, carafes of lemonade & iced water, and coffee & tea service

Land and Sea \$41.50

- Fire Roasted Zucchini and Yellow Squash
- Yukon Gold Potatoes Roasted with Cilantro and Garlic
- Beef Tenderloin loaded with Fresh Baby Spinach, Smoked Provolone Cheese and Sun-Dried Tomatoes served with a drizzled Bearnaise
- Cashew and Mint Crusted Flame Grilled Salmon Filet

Double Feature \$32.00

- Oven Roasted Vegetable Medley
- Whipped Sweet Potatoes infused with Maple-Honey Butter
- Thyme and Peppercorn Crusted Roast Loin of Pork; sliced and served over a bed of Wilted Spinach and Roasted Apples Topped with a Rich Port Wine Demi Glace
- Asiago & Herb Breaded Grouper served in a Lemon Dill Beurre Blanc

Giving Thanks \$21.50

- Green Bean Amandine
- Traditional Mashed Potatoes
- Cranberry Orange Compote
- Sage and Cran-Apple Dressing
- Rosemary Roasted Breast of Turkey with Chef's Natural Gravy

Winter Comfort \$33.95

- Orange & Ginger Glazed Top-on Baby Carrots
- Twice Baked Boursin Cheese Potatoes
- Roast Prime Rib of Beef Au Jus with Horseradish
- Forest Mushroom and Onion Saute

Snowed In \$27.50

- Parmesan Roasted Asparagus
- Scalloped Potatoes
- Five Peppercorn and Fresh Herb Grilled Pork Tenderloin with an Apricot Plum Glaze
- Garnished with Flower Confetti and a Rosemary Sprig

Fall Line Up \$23.50

Choose one vegetable side dish:

- Yellow Wax Bean, Green Bean, Fennel and Shallot Medley
- Oven Roasted Garden Vegetables
- Roasted Fennel and Green Tipped Baby Carrots

Choose the starch of your choice:

- Sunset Rice with Lemon Garlic and Sweet Potato Orzo
- Caramelized Shallot Mashed Potatoes
- Boiled New Potatoes tossed in a Dill Compound Butter

Choose the entree of your choice:

- Stuffed Artichoke and Parmesan Chicken Breast served in a pool of Cranberry Beurre Blanc; garnished with Fresh Chives & Creme Fraiche
- Horseradish and Ginger Crusted Chicken Breast in a Blackberry Brandy Glaze
- Pear, Marscarpone & Horseradish Stuffed Chicken Breast topped with a Citrus and Brandy Reduction

Vegetarian Options

Choose one for the vegetarians in your group:

- Pumpkin & Sage Ravioli with Spiced Sweet Potato & Carrot Beurre Blanc
- Stuffed Eggplant with Wild Mushroom Ragout & Basil Pesto Ricotta in a Roasted Red Pepper Cream Sauce
- Herb & Garlic seasoned Tofu Squares served over Steamed Quinoa with Fresh Basil topped with Almond Pesto, Diced Tomato, and Sprouts
- Stuffed Red Pepper with Tricolored Orzo, Tofu and Julienne Vegetables served with Polenta Triangles and Pear Tomato Coulis

Plated Salads

Choose 1 of the following to accompany your hand served meal:

- Field Greens with Anjou Pear Slices, Roquefort Crumbles, Craisins and Pine Nuts with Fresh Herbs and Balsamic Vinaigrette
- Mixed Green Salad with Roasted Baby Beets, Green Apples and Spring Onion and Orange Vinaigrette
- Fresh Tossed Arugula & Spinach Salad with Craisins, Toasted Pine Nuts and Crispy Fried Onions in Gorgonzola Vinaigrette
- Seasonal Field Greens with Tomato, Fresh Mozzarella, tossed in Herb Champagne Vinaigrette topped with an Asiago Cheese Crisp
- Baby Red and Green Oak, Frisée and Romaine Greens with Hearts of Palm, Grilled Portabella Filet, Roasted Pancetta, Kalamata Olives, Croutons; served with Cranberry Vinaigrette
- Mixed Field Greens with Grilled Asparagus Spears, Caramelized Walnuts, Grape Tomatoes tossed in a Port Wine Reduction Vinaigrette and topped with Blueberry Croutons

Plated Desserts

Choose 1 of the following to accompany your hand served meal:

- Pear and Hazelnut Crumb Pie with Whipped Cream
- Pumpkin Mousse Torte Cake with Cinnamon Whipped Cream
- English Trifle with Seasonal Berries
- Strawberry Tiramisu served in stemware
- Mocha Genoise with Cream Anglaise
- Tiramisu Torte Cake garnished with Fresh Berries
- Chocolate Torte with your choice of Mousse Filling
- Fresh Carrot Cake with Cream Cheese Frosting
- Apple Strudel with Whipped Cream
- New York or Assorted Swirl Cheesecake
- Blueberry-Mandarine Yogurt Cake



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Grand Finale

Chocolate Fountain \$225 Fountain rental + 3.75 p/p*

Cascading Chocolate Fountain with your choice of Milk, Dark or White Chocolate accompanied by Seasonal Berries, Melons, Pineapple, Macaroons, Lady Fingers, Marshmallows, and Meringue Bites

* Cost includes fountain rental and technician, service attendant for 2 hours of service and all of the items listed above

Crepes Jamaican Style \$7.50 p/p

- Crepes filled with Banana Flambe, pan seared with Butter, Molasses and Rum; topped off with Caramelized Pecans, and Whipped Cream. (May substitute Peaches or Pears)
- Chef station charge for two hours of service equals \$75.00 per station.

Cherries Jubilee \$7.50 p/p

- Dark Sweet Cherry Flambe with Molasses, Brown Sugar and Kirsh; served over a Delicate Crepe with Whipped Cream or a Scoop of Vanilla Bean Ice Cream
- Chef station charge for two hours of service equals \$75.00 per station.

Coffee and Biscotti Bar \$7.25 p/p

- Freshly Roasted Coffee, Regular and Decaf
- Selection of International Teas
- Condiments to include: Raw Sugar, 1/2 & 1/2, Sweetened Cream, Cinnamon Stix, Chocolate Shavings, Lemon & Honey
- Assorted Dipped Biscotti in White and Dark Chocolate, Macaroons, Chocolate Florentines, Gingersnaps & Almond Tea Cookies

Our Policy:

All prices are on a "per-person" basis for two hours of service. Prices include buffet linens, a decorative centerpiece and china service (except where noted). All catering requires a 15 person minimum. Prices shown do not include service charge, travel, set-up and breakdown labor and applicable sales tax. This menu is valid at any location except where noted.

Please note that most menus can be modified to be served either buffet or plated style. For more details please check with our sales department.



Serving Salt Lake, Davis and Summit Counties