

LUNCHEON OR DINNER

50 GUEST MINIMUM

Includes choice of salad, vegetable, potato or rice, rosemary herbed rolls, dessert and cherry lemonade. Plated or Buffet

Pasta Buffet (only)

15.50 pp

Two pasta choices, fettuccine and penne, marinara and Alfredo sauces, grilled chicken, meatballs, sautéed vegetables, green garden salad, herbed rolls and choice of two desserts

Single Dish Option

15.75 pp

Choose any item from Buffet Option #1, served with choice of vegetable, and potato, green garden salad, herbed rolls and choice of two desserts

Option #1

17.95 pp

Choose any 2 Meats from the Following:

Focaccia Chicken

with tarragon cream sauce

California Chicken

Grilled with artichoke hearts in creamy sauce served over rice or with garlic Parmesan potatoes

Marsala Chicken

Lightly breaded and smothered in buttery mushroom sauce

Chicken Picata

Lightly breaded and layered with lemons and capers in creamy butter sauce.

-Raspberry Chicken: Grilled Chicken with raspberry glaze and fresh raspberries

Chicken Margarit (add 1.00)

Grilled chicken topped w/fresh mozzarella, pesto, garlic, tomatoes & fresh basil

Brown Sugared Ham

Roasted Turkey Breasts

Herb rubbed turkey, slowly roasted (stuffing 1.00 additional)

Cola Marinated Pork Loin

Served with cranberry orange salsa

Tuscan Style Roasted Pork

Rosemary, sage and garlic

Option #2

19.50 pp

Choose any chicken item from Option #1 to pair with either one of the following:

Roast Beef

Slow roasted with gravy

Bacon Wrapped Italian Stuffed Pork Loin

Pork Tenderloin w/ Apple Cider Sauce

Option #3

23.95 pp

Choose any chicken item from Option #1 to pair with either one of the following:

Salmon Fillet

Lemon-rosemary butter sauce

New York Steak

Sliced and drizzled with rosemary garlic oil or chimichurri

Prime Rib and Chicken

24.95 pp

Choose any chicken item from Option #1 to pair with:

Rick's Famous Slow Smoked Prime Rib

Served with mild creamy horseradish and homemade au jus

Stuffed Salmon

25.95 per plate

Grilled salmon fillets stuffed with sausage, tomatoes, onions, and muenster cheese

Beef Tenderloin

25.95 per plate

Slow Cooked, served with grilled peppers and onions OR mushroom-red wine sauce

Filet Oscar

25.95 per plate

Steak topped with crab meat, blanched asparagus tips and Béarnaise sauce

Oscar Halibut

Market Price per plate

Halibut fillet, topped with asparagus, crab meat and warm Béarnaise sauce

Salad Choices

Included in Menu Pricing

Spring Berry with honey vinaigrette, Green Garden with creamy ranch, or Harvest Apple with Poppyseed dressing

Vegetable Choices

Included in Menu Pricing

Maple carrots, mixed vegetables with herb butter, or Green Beans with Almonds

Potato Choices

Included in Menu Pricing

Loaded (creamed with corn, bacon and onion), Garlic Parmesan, Three Cheese Scalloped, or Roasted

Dessert Choices

Included in Menu Pricing

Fresh Berries with ice-cream, Brownie with ice-cream, raspberry LaCreme, Italian Cream cake, Carrot Cake, Chocolate Caramel cake, Apple cake with warm butter sauce, Strawberry Shortcake, Chocolate Ganache, Lemon Cake, or Cheesecake

Children's Pricing

Children between the age of 1-4

2.00

Kids 5-8 yrs

8.00-10.00

Facility Fee

Please refer to "Venue" pricing

Includes

On site catering services: Standard set-up for 75 guests. Additional set-up- 30.00 per table of 8. Tables, linens and optional in house centerpieces. Off site catering services: Buffet set up and service with high quality one-time-use tableware. Both: Any left over food, up to the original count, will be packed and left with the party. Subject to 7.75% Utah Prepared Food Tax and 15% Gratuity Added. Pricing subject to change without notice.