

# 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

25.95 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 Poppysseed 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.