

# Catering Menu

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

## Hors d'Oeuvres

**Fruit Tower and Veggie display-** A beautiful mix of fruits and veggies, aesthetically displayed.  
**\$6.50 per person**

**Salad Bar-**Both Spinach and Romaine lettuce with a variety of toppings which include: cucumber, mushroom, tomato, croutons, craisins, feta cheese, and shredded cheddar/jack cheese. Served with poppyseed and ranch dressing and home baked rolls or bread with butter.  
**\$8.50 per person**

**Pretzel Bar-** Includes full size pretzels, decorative pretzel stand, cinnamon sugar and salted pretzels, four dips: nacho cheese, caramel cream cheese, honey mustard, and cinnamon honey butter. Served on individual paper trays with dip cups.  
**\$9.00 per person**

**Charcuterie Boards-** Displayed on a stylish black or wood board, we serve an array of crackers, two meats, two cheeses, grapes and seasonal berries.  
**\$9.50 per person**

## MIX AND MATCH Hors d'Oeuvres:

Mix and Match items must be combined together with a minimum of three choices. \$500 catering minimum applies:

**Kettle cooked chips as individual servings \$2.00 per person**

**Caprese bites \$3.00 per person**

**Cheese and crackers \$3.00 per person**

**Veggie display with ranch dressing- carrots, olives, cucumber, cherry tomato, & sugar snap peas \$3.00 per person**

**Spinach Salad-Spinach, Feta Cheese, Raspberries, Blueberries and sliced almonds with raspberry vinaigrette dressing \$3.00 per person**

**Rosemary herb cooked red potato \$3.00 person**

**Meatballs-Savory meatballs in a creamy sauce. \$3.00 per person**

**Fruit Kabob- strawberry, pineapple and purple grapes \$3.50 per person**

**Fruit Display-apple slices, pineapple, grapes and strawberries \$3.50 per person**

**Breads and Spreads- Mix of rolls and breads and served with butter, herb butter and honey butter \$4.50 per person**

## **Entrees**

**\*No substitutions. Additional side options can be added from list below for an additional cost**

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**Gourmet Sandwiches-** Gourmet sandwich duo or trio. Pick from gourmet club sandwiches, pinwheels, or chicken salad sandwiches on croissants. Served with a side of kettle chips.

**Duo \$13.50 per person**

**Trio \$14.50 per person**

**Pasta Bar-** Italian pasta paired with two types of gourmet sauces: marinara and meatballs, and our homemade chicken alfredo sauce garnished with parmesan cheese and red pepper flakes. Served with a fresh garden salad and garlic breadsticks.

**\$15.00 per person**

**Street Tacos-** Delicious street tacos with seasoned chicken and pulled pork. Served with chopped cabbage, fresh cilantro, chopped onion, shredded cheese, green & red salsa and garnished with lime wedges. Served with a warm tortilla.

**\$16.00 per person**

**Sliders-** A mix of hearty pulled pork sliders and juicy cheeseburger sliders. Cheeseburger sliders are topped with cheddar cheese, tomato, purple onion, lettuce, pickle and homemade Aioli sauce. Served with a delicious watermelon, blueberry and mint salad and individual servings of gourmet kettle cooked potato chips.

**\$16.00 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 hollandaise sauce, mashed potatoes and fresh garden salad

**\$16.50 per person**

**Lemon Cream Chicken-** Slow roasted tender chicken breast, in a creamy lemon sauce, accented with Parsley. Served with roasted herb potatoes and garden salad

**\$16.50 per person**

<b>Additional side options that can be added to entrees:</b>	<b>Cost to add:</b>
Fresh baked white dinner roll with butter	\$1.50 Per person
Fresh sourdough bread, served warm with butter	\$1.50 Per person
Chips and salsa	\$2 Per person
Spinach salad	\$3 Per person
Potato salad	\$3 per person
Baked beans	\$3 per person
Pasta salad	\$3 per person
Veggie's- carrots, olives, cucumber, cherry tomato,sugar snap peas, ranch	\$3 per person
Veggie Cup-slivered carrots,celery, cherry tomatoes, in display cup with ranch	\$3 per person
Fruit Kabob- strawberry, pineapple and purple grape	\$3 per person
Fruit Tower- apple slices, pineapple, grapes and strawberries	\$3.75 per person

## **Desserts**

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

**Custom colored donuts-** A beautiful display of fresh, soft doughnuts that can be color coordinated to your preference. Comes with a variety of chocolate cake donuts with chocolate frosting, plain glazed and glazed donuts with a drizzle of colored frosting . Our beautiful, rustic, copper donut display is included.

**\$3 per person. \*175 person minimum**

**Brownies A 'La Mode-** Hand scooped creamy vanilla ice cream on top of decadent chocolate brownies and topped with a rich hot fudge sauce.

**\$4.75 per person**

**Milk and Cookies-** Fresh baked chocolate chip cookies artistically displayed in bakers paper, served with cold refreshing milk in an individual carton and a coordinating straw.

**\$4.75 per person**

**Dessert Trio-** A delicate display of sliced cheesecake with chocolate sauce or berry compote, mini cream puffs, and a variety of frosted brownie bites including: mint, german chocolate and chocolate.

**\$6.00 per person**

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

**\$7.00 per person**

**Donuts and Cocoa-** A color coordinated display of chocolate cake donuts with chocolate frosting and glazed donuts with a drizzle of colored frosting of your preference. Our beautiful, rustic, copper donut display is included. Hot Cocoa is served with marshmallows and whipped cream.

**\$7.00 per person. \*100 person minimum**

**French toast bar-** Warm cinnamon french toast sticks served with a variety of three syrups and two toppings including: caramel, chocolate sauce, maple syrup, strawberries and cream and powdered sugar. Served in brown paper trays with dipping cups.

**\$7.50 per person**

**Sweet Crepe Buffet-** Fresh, warm, french crepes made from scratch and served with six decadent fillers including: Fresh sliced strawberries and bananas, bavarian cream, our famous chocolate-hazelnut mousse, caramel sauce and whipped cream.

**\$8.50 per person- Additional \$1 pp if adding Creamy Vanilla Ice Cream to serve A'la mode.**

## **Individual Desserts/Mix and Match:**

**Mix and Match Dessert items must be combined together with a minimum of 3 choices.  
\$500 catering minimum applies:**

### **Homemade Cupcakes**

Served with coordinating colored frosting of your preference (minimum of 50 each color)

Mini choice of two flavors **\$1.50 each**

Regular size choice of two flavors **\$2 each**

### **Brownies**

A mix of rich chocolate brownie bites with powdered sugar, german chocolate and mint

**\$2.50 per person**

### **Individual Mini Pies**

Served in a variety of four flavors (chefs choice) that may include apple with caramel drizzle, peaches and cream, cherry with a with sugar brushed crust, lemon curd, pumpkin with a maple drizzle, pecan with a caramel drizzle (some flavors seasonal) Served with whipping cream.

**\$2.50 per person**

**Additional \$1 pp to add Creamy Vanilla Ice Cream to Serve A'la Mode.**

### **Chocolate Covered Strawberries**

Chocolate dipped with white chocolate drizzle

**\$3.00 per person**

**Cookies-** A variety of fresh baked chocolate chip,snickerdoodle, and chocolate mint cookies.

**\$3.25 per person**

### **Homemade Decadent Fudge**

Served in a variety of three flavors of your choice including: cookies and cream, rocky road, peanut butter chocolate, chocolate mint, chocolate with almond and coconut, vanilla caramel

**\$3.50 per person**

**Tarlets-** A variety of dainty and decadent cream cheese strawberry and lemon raspberry bite size tartlets.

**\$3.50 per person**

**Homemade Strawberry Trifle-** Individual servings of layers of our homemade vanilla cake, bavarian cream, fresh sliced strawberries and whipped cream.

**\$3.75 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 and refreshing yellow or pink lemonade with slices of fresh lemons or limes.  
**\$2.00 per person**

**Hot Cocoa Bar-** Rich Hot Cocoa served with marshmallows and whipped cream.  
**\$2.25 per person**  
**Additional \$1.00 per person to add hot apple cider**  
**Additional \$1.00 per person to add additional toppings to the hot cocoa bar: These topping can include:** Andes mint pieces or crushed candy canes (seasonal), chocolate chips ,white chocolate chips, and cinnamon

**Tahitian Limeade-** A cold and refreshing rich citrus beverage with slices of fresh lime.  
**\$2.50 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.  
**\$3.00 per person**

**Sparkling Cider-** Chilled sparkling cider is the perfect addition for an after ceremony toast, or even added as a beverage to be served with dinner.  
**\$3 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 for all your guests.  
**\$3.25 per person**

**Sparkling Cider-** Chilled sparkling cider is the perfect addition for an after ceremony toast, or even added as a beverage to be served with dinner.  
**\$3 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 must be used for this. Please call our office for their number, and to discuss our rules and policies associated with this. 801-770-4642

## **\*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, set up, enhancements (such as risers, chafing dishes, nice platters, etc), as well as hand service by staff at the food table, table busing, and cleaning up at the end of the night. We also include the plastic crystal cups, plates, napkins and utensils.

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

**\*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.**

**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"