



Catering Menu

Contact: 408-596-6565
Charles A. Lindner IV

PLATED BREAKFAST MENU

Cream Cheese-Stuffed French Toast

Served with Ham and Grilled Pineapple

\$6.95

Scrambled Eggs with Shitake Mushrooms and Fresh Chives

Choice of Link Sausage, Cured Ham or Hickory-Smoked Bacon
Breakfast Potatoes

\$7.95

Eggs Benedict with Chive Hollandaise Sauce

Served with Fresh Asparagus Spears and Home-Style Potatoes

\$9.95

Steak & Scrambled Eggs

Broiled Center Cut Sirloin Served with Fresh Salsa and Breakfast Potatoes

\$9.95

Add Juice or Coffee per \$1.50 pp

**Prices Include applicable Taxes*

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CONTINENTAL BREAKFAST MENU

Healthy Start Buffet

Sliced Seasonal Fruit
Assorted Breakfast Pastries
Preserves and Butter
Selection of Freshly Squeezed Juices
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
\$6.95

First Light Continental Breakfast

Breakfast Breads, Danishes & Assorted Muffins
Sliced Fruit Tray
Individual Fruit Yogurts
Served with Butter & Preserves
Orange Juice, Apple Juice, Cranberry Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
\$8.95

The Wasatch Continental Breakfast

Einstein Bagels & Assorted Cream Cheeses
Assorted Dry Cereals with Milk
Sliced Seasonal Fresh Fruit
Individual Fruit Yogurts
Served with Butter & Preserves
Orange Juice, Apple Juice, Cranberry Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate
\$10.95

**Prices Include applicable Taxes*

BREAKFAST BUFFET MENU

Salt Lake Breakfast Buffet

Orange Juice
Denver-Style Scrambled Eggs
Smoked Bacon
Hash Browns
Assorted Muffins & Pastries
Sweet Butter & Preserves
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
\$9.95

Mountain Breakfast Buffet

Organic Farmed Scrambled Eggs with Chives and Smoked Gouda
Applewood Smoked Bacon & Sage Sausage
Breakfast Potatoes
Assorted Dry Cereal Selection
Sliced Seasonal Fresh Fruit
Assorted Breakfast Pastries, Muffins & Croissants
Sweet Butter, Preserves & Jellies
Orange Juice, Apple Juice, Cranberry Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
\$12.95

A LA CARTE MENU

Beverages

Freshly Brewed Starbucks Coffee or Brewed Decaffeinated Coffee	\$20.00 per gallon
Herb Tropical Fruit Punch or Lemonade	\$15.00 per gallon
Freshly Squeezed Orange Juice	\$18.00 per gallon
Chilled Juices	\$8.00 per carafe
Perrier Mineral Water	\$1.50 each
Assorted Individual Natural Juices	\$1.75 each
Assorted Individual Soft Drinks	\$.95 each
Individual Milk Cartons	\$1.25 each

Fruits & Yogurts

Seasonal Whole Fresh Fruit	\$1.00 each
Assorted Fruit Yogurt	\$1.00 each
Sliced Fresh Fruit (serves 50)	\$60.00

Breads & Pastries

Miniature French Pastries	\$20.00 per dozen
Croissants	\$20.00 per dozen
Apple or Cherry Turnovers	\$20.00 per dozen
Mini Fruit Tarts	\$20.00 per dozen
Bagels with Cream Cheese	\$20.00 per dozen
Danish Pastries	\$20.00 per dozen
Blueberry or Bran Muffins	\$20.00 per dozen

**Prices Include applicable Taxes*

Fudge Brownies
Assorted Cookies
Soft Pretzels w/Condiments

\$20.00 per dozen
\$20.00 per dozen
\$20.00 per dozen

SPECIALTY BREAKS

Going to the Movies

Popcorn, Caramel Corn and Mixed Nuts
Warm Salty Pretzels with Mustard
Assorted Soft Drinks and Bottled Water
\$5.50

Brownies & Sundaes

Double Fudge Brownies
Chocolate and Vanilla Ice Cream
Warm Fudge Sauce
Sliced Strawberries and Whipped Cream
Assorted Sodas and Bottled Water
\$6.50

Cookies & Brownies

Chocolate Chip Cookies & Brownies
Assorted Individual Candy Bars
Assorted Soft Drinks & Bottled Water
\$7.50

Fitness Break

Sliced Fresh Fruit & Seasonal Berries
Oat Bran Muffins & High Fiber Cookies
Yogurts & Granola Bars
Assorted Juices, Sports Drinks, and Bottled Water
(Includes Diet & Caffeine-Free Drinks)
\$8.50

Trail Blazer

Warm Soft Pretzels with Mustard
Tortilla Chips & Salsa Picante
Guacamole
Nachos with Chili con Queso
Honey Roasted Peanuts
Assorted Soft & Sports Drinks & Bottled Water
\$10.95

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PLATED LUNCH MENU

All Plated Luncheon Entrees Include:

House Salad, Rolls and Butter, Dessert, Passion Fruit Punch
Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Add \$2.00 for Salad and Dessert

Salads

Your Choice of One:

House Mixed Green Salad with Tomatoes, Cucumbers and Ranch Dressing
Hearts of Romaine with Caesar Dressing and Grape Tomatoes

Entrées

(you can choose up to two entrees for an additional \$1.00 per person)

Prosciutto & Spinach Roulade of Chicken

Served with Rice Pilaf, Seasonal Vegetables & Chanterelle Mushroom Sauce
\$10.95

Teriyaki Chicken

Broiled Chicken Breast, Broccoli, Peppers, Celery and Carrots Stir-Fried with Teriyaki Glaze
Served with Ginger Lemon Infused Jasmine Rice
\$9.95

Slow Roasted Plum-Barbeque Chicken

Slow-Roasted Barbeque Chicken Breast Served with Roasted Corn Mashed Potatoes and Vegetables
\$9.95

Lime & Herb Encrusted Atlantic Salmon

Orzo & Spinach Pasta, Seasonal Vegetables and Sangria Sauce
\$11.95

Roasted Wild Mushrooms & Farfalle Pasta

Farfalle Pasta with Wild Mushrooms, Oven-Roasted Vegetables and Artichokes with a
Creamy Pomodoro Sauce
\$9.95

Dutch Oven Pot Roast

Served with Roasted Corn, Leek Mashed Potatoes and Mushroom-Onion Gravy.
\$12.95

Desserts

Your Choice of One:

Black Forest Cake

Caramel Apple Pie

Raspberry Coulis Cheesecake

Grand Marnier Pettit Cannoli

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LUNCH BUFFETS

Deli Luncheon Buffet

Mixed Field Greens with Grape Tomatoes, Bermuda Onions and Cucumbers
with Raspberry Vinaigrette or Ranch Dressing
Roasted Red Potato Salad
Seasonal Fruit and Berry Salad
Cured Ham, Smoked Turkey Breast and Roasted Beef
Swiss, Monterey Jack & Cheddar Cheeses
Sliced Pickles, Tomatoes, Onions & Crown Leaf Lettuce
Dijon & Whole Grain Mustard
Mayonnaise
Assorted Potato Chips
Chef's Selection of Assorted Desserts
Passion Fruit Punch
\$10.95

Viva Italia Buffet

Classic Caesar Salad with Parmesan Croutons
Capellini with Herb Marinara Sauce
Tri-Colored Fusilli Pasta with Creamy Alfredo Sauce
Chicken Picatta
Array of Roasted Vegetables Including Red and Yellow Peppers,
Zucchini, Squash and Marinated Mushrooms
Parmesan Bread Sticks
Tiramisu
Passion Fruit Punch
\$13.95

Texas & Mexico Buffet

Chicken Tortilla Salad with Cilantro-Lime Ranch Dressing
Roasted Corn and Pepper Salad
Tri-Colored Tortilla Chips with Guacamole, Sour Cream and Salsa
Cheese Enchiladas with Roasted Chili Sauce
Beef and Chicken Fajitas with Warm Flour Tortillas
Refried Beans and Spanish Rice
Chef's Selection of Assorted Desserts
Passion Fruit Punch
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate
\$13.95

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LUNCH BUFFETS (Continued)

East Meets West Buffet

Mandarin & Water Chestnut Mixed Green Salad with Sesame and Peanut Vinaigrette
Udon Noodle Salad
Baby Corn and Snap Pea Salad with Ginger Sesame Dressing
Stir-Fry Beef & Broccoli
Chicken Tempura with Peanut Sauce
Tepanyaki-Style Vegetables
Fried Rice
Chef's Selection of Assorted Desserts
Passion Fruit Punch
\$13.95

EXECUTIVE BOXED LUNCHESES

YOUR CHOICE OF:

Turkey Avocado Croissant

Smoked Turkey Breast Salad with Caramelized Onions,
Avocado Mayonnaise and Pepper Jack Cheese
Served with Potato Salad, Assorted Chips and Cookie
\$7.95

Rotisserie Ham and Smoked Gouda Cheese

Rotisserie Honey Ham with Smoked Gouda and Honey Mustard Mayonnaise on a Seven Grain Roll
Served with Potato Salad, Assorted Chips and Cookie
\$7.95

Prime Roast Beef and Cheddar Cheese

Slow-Roasted Prime Roast Beef with Horseradish Mayonnaise on a Hoagie Roll
Served with Potato Salad, Assorted Chips and Cookie
\$8.95

Grilled Portobello and Vegetable Sandwich

Grilled Portobello and Vegetable Sandwich with Lemon Basil Aioli on a Whole Grain Roll
Served with Pasta Salad, Assorted Chips and Cookie
\$7.95

Mandarin Orange & Jicama Salad

Broiled Chicken, Mandarin Orange, Jicama, Toasted Walnuts, Grape Tomatoes, Cucumber and Pineapple
Served with Mango Vinaigrette
\$9.95

Grilled Chicken Caesar

Marinated Grilled Chicken Breast with Croutons, Roma Tomatoes, Red Onions, and Parmesan
Served on Romaine Lettuce with Caesar Dressing on the Side
Cheesecake
\$9.95

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HORS D'OEUVRES

Cold Hors D'Oeuvres

(50 pieces)

Bruschetta with Tomato, Garlic & Basil	\$50.00
Gazpacho Shrimp Shooters	\$85.00
Shrimp Ceviche in a Spoon	\$50.00
Mini California Rolls with Pickled Ginger	\$99.00
Roasted Asparagus Wrapped in Prosciutto	\$75.00
Deviled Egg with Tobiko Caviar	\$65.00
Tropical Fruit Skewers with Fresh Mango Yogurt	\$85.00
Mini Croissants with Almond Chicken Salad	\$85.00

DISPLAYED ITEMS

(Serves 50)

Domestic & Imported Cheese

Domestic and Imported Cheeses with Dried Fruit and Crackers
\$90.00

Fresh Vegetable Crudités

Fresh Field Vegetables served with Parmesan Ranch Dressing
\$70.00

Sliced Fresh Fruit with Seasonal Berries

\$70.00

Antipasto Display

Grilled Vegetables and Italian Cured Meats
\$85.00

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HORS D' OEUVRES (Continued)

Hot Hors D'oeuvres

(50 pieces)

Buffalo Wings	\$ 60.00
Pork Pot Stickers with Soy Dipping Sauce	\$ 60.00
Pork Fried Egg Rolls with Oyster Sauce	\$ 60.00
Vegetable Egg Rolls with Sweet and Sour Sauce	\$ 60.00
Thai Chicken Satays with Peanut Sauce	\$ 70.00
Coconut Shrimp with Plum Sauce	\$ 99.00
Assorted Mini Quiche	\$ 65.00
Mini Beef Taquitos with Spicy Barbeque Sauce	\$ 65.00
Spanikopita	\$ 65.00
Swedish Meatballs	\$ 65.00

From The Carvery

(\$65.00 Attendant Fee)

Herb-Roasted Whole Turkey

With Orange and Cranberry Chutney and Assorted Rolls

\$100.00 (Serves 30)

Dried Berry and Sage-Stuffed Pork Loin

Apple & Pear Mustard Demi-Glace with Rolls

\$130.00 (Serves 40)

Whole Grain and Honey Baked Ham

Honey Bourbon Glaze with Assorted Rolls

\$100.00 (Serves 50)

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Roasted Prime Rib of Beef

Creamy Horseradish and Dijon Mustard with Assorted Rolls

\$150.00 (Serves 50)

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Live Stations

(Minimum of 25)

Attendant Fee \$165.00 (Minimum Four hours-\$41.25 per hour after)

Enhance Your Buffets With One Of These Live Stations:

Pasta Station

Choice of Two Pastas and Sauces:

Tortellini, Penne Pasta or Bow Tie Pasta

Three-Cheese Alfredo Sauce, Herb Marinara Sauce or Pesto Cream Sauce

Served with Toasted Pine Nuts, Freshly Grated Parmesan Cheese, Cracked Black Pepper
and Garlic Toast

\$9.50

The Pacific Rim Station

Sesame Beef Stir-Fry with Vegetables and Fried Rice

Pot Stickers with Thai Dipping Sauce

Chicken Satays with Spicy Peanut Sauce

Spring Rolls with Sweet and Sour Dipping Sauce

\$ 9.95

South-of-the-Border Station

Marinated Beef & Grilled Chicken, Grated Cheddar Cheese, Fresh Guacamole,
Shredded Lettuce, Pico de Gallo, Sautéed Onions with Bell Peppers, Sour Cream & Tortillas

\$9.50

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