



LOVELAND LIVING PLANET  
AQUARIUM™



VERMILION HOSPITALITY GROUP  
**VHG**

# CATERING MENU

# BREAKFAST MENU

BREAKFAST MENU SELECTIONS OFFERED UNTIL 11AM

## **PLATED BREAKFAST | \$18**

50 GUESTS MAXIMUM | CHOICE OF (1) OPTION | OPTIONS INCLUDE COFFEE AND ORANGE JUICE

### **FARMER'S BREAKFAST**

Scrambled eggs, thick cut bacon, toast, fresh fruit, and breakfast potatoes

### **REEF CINNAMON ROLL FRENCH TOAST**

Custard-dipped cinnamon rolls, candied pecan granola, maple butter, fresh whipped cream, sausage links, fresh fruit

### **HEALTHY START**

Two poached eggs over grilled asparagus, fresh tomato slices served with seasoned quinoa, an English muffin, fresh fruit

## **BREAKFAST BUFFETS | \$24**

50 GUESTS MINIMUM | CHOICE OF (1) OPTION | OPTIONS INCLUDE COFFEE, ORANGE JUICE AND FRESH FRUIT PLATTER

### **CONTINENTAL**

Assorted cereal, breakfast breads, pastries, a yogurt parfait station, bagels with cream cheese, assorted jams and flavored whipped butters

### **CLASSIC BREAKFAST BUFFET**

Scrambled eggs, thick cut bacon, sausage patties, and breakfast potatoes

### **HEALTHY START**

Scrambled eggs (whites only upon request), grilled asparagus roasted cherry tomato sauté, seasoned quinoa, yogurt parfait station and English muffins

### **SOUTHERN COMFORT**

Scrambled eggs, southern fried chicken breast, shaved ham, breakfast potatoes and a buttermilk biscuit

### **BLUE COLLAR BREAKFAST**

Scrambled eggs, seasoned grilled sirloin steak, breakfast potatoes and a buttermilk biscuit

# BREAKS

## BREAK SELECTIONS

30 GUESTS MINIMUM, PER SELECTION | BASED ON A 30-MINUTE BREAK

### **SNACK ATTACK | \$15**

Snack mix, kettle chips, pretzel bites, fresh baked cookies, and fruit-infused water

### **ENERGY | \$15**

Mixed nuts, trail mix, energy bars, whole fruit, and fruit-infused water

### **SWEET & SALTY | \$15**

Cookies, mixed nuts, candy bars, chips, and fruit-infused water

### **FRUIT & CHEESE BREAK | \$18**

Assorted cheeses with grapes & fresh berries, gourmet crackers, crostini & flat breads, whole fruit and fruit-infused water

# LUNCH BUFFETS

LUNCH MENU SELECTIONS OFFERED FROM 11AM-4PM

LUNCH BUFFETS REQUIRE A 30 GUEST MINIMUM. ALL OPTIONS INCLUDE WATER AND LEMONADE.

## **WASATCH DELI | \$25**

### **LOADED POTATO SALAD**

Bacon, sour cream, green onions, cheddar

### **SUPERFOOD COLESLAW**

Kale, brussels, cabbage, mustard dressing

### **FRESH SLICED DELI MEATS**

Shaved ham, roast beef and turkey breast

### **ASSORTED SLICED CHEESES**

Cheddar and swiss

### **TRADITIONAL TOPPINGS**

Leaf lettuce, tomatoes, shaved red onion, mayonnaise, mustard, chipotle mayo

### **SOUR DOUGH & WHOLE GRAIN SEEDED BREADS**

### **HOUSE-MADE KETTLE CHIPS**

### **ASSORTED FRESH-BAKED COOKIES**



# LUNCH BUFFETS

LUNCH MENU SELECTIONS OFFERED FROM 11AM-4PM

LUNCH BUFFETS REQUIRE A 30 GUEST MINIMUM. ALL OPTIONS INCLUDE WATER AND LEMONADE.

## TASTE OF MEXICO | \$28

### CHOP-CHOP SALAD

Romaine, 3 beans, tomatoes, white cheddar, monterey jack, ancho lime dressing, crispy tortilla threads

### ESQUITES

Charred corn, cotija cheese, cilantro, scallions, lime, jalapeno

### DE LA PARILLA

Grilled carne asada and tequila lime chicken

## HAWAIIAN LUNCH | \$30

### HAWAIIAN MAC SALAD

### SWEET CUCUMBER SALAD

Shoyu sauce, ginger, garlic, sesame

### STIR-FRIED VEGETABLES

### YAKISOBA NOODLES

### STICKY RICE

## TAILGATE | \$28

### COBB SALAD

Romaine lettuce, blue cheese, tomato, egg, black olive, bacon

### MUSTARD POTATO SALAD

### FLAVORED KETTLE CHIPS

### FROM THE GRILL

Burgers & beer brats or beef franks

### FRIJOLES BORRACHOS

Pinto beans, local amber ale, bacon, onions, tomatoes and spices

### FLOUR TORTILLAS

### TOPPINGS

Pickled onions, salsa tatemada, grated cabbage, cotija cheese, radish

### TRES LECHES CUPCAKES

### KALUA PIG

Smoked and slow-roasted pork, Hawaiian sea salt, braised cabbage

### ISLAND BBQ CHICKEN THIGHS

Sweet soy-pineapple marinade

### MINI HAUPIA TARTLETS

Sweet coconut custard, whipped cream, toasted coconut chips

### FUNERAL POTATOES

Our twist on Utah's classic

### TOPPINGS & CONDIMENTS

Lettuce, tomatoes, shaved red onion, mayonnaise, mustard, chipotle mayo

### TRIPLE CHOCOLATE BROWNIES

Ghirardelli chocolate

# 3 COURSE PLATED LUNCH

LUNCH MENU SELECTIONS OFFERED FROM 11AM-4PM | 25 GUEST MINIMUM | ALL OPTIONS INCLUDE WATER AND LEMONADE  
FOR ADDITIONAL ENTREE CHOICES, ADD \$10 PER PERSON

## FIRST COURSE

### CARAMELIZED ONION SOUP

Sweet onion, crouton, aged white cheddar

### ROASTED CAULIFLOWER AND POTATO SOUP

Leeks, bacon, scallion-chile oil, pangrattato

### BABY ICEBERG WEDGE SALAD

Everything bagel seasoning, bacon, tomato, blue cheese, lemon, buttermilk dressing

### ANCIENT GRAINS SALAD

Farro, freekeh, quinoa, baby kale, sweet potato, toasted hazelnuts, whipped ricotta, blueberry balsamic vinaigrette

### SUPER GREENS SALAD

Local farm greens, snow peas, shaved radish, toasted pepitas, herbs, pecorino, green goddess dressing

## ENTREES

### PAN SEARED SALMON \$26

Sunchoke puree, charred baby bok choy, brown butter, pickled fennel slaw

### GRILLED PORK CHOP \$25

Roasted brussels sprouts, tahini dressing, crispy lentils, nduja butter

### PAN SEARED FLAT IRON STEAK \$26

Broccolini, crispy fingerling potatoes, calabrian chile aioli, Italian salsa verde

### HERB ROASTED CHICKEN BREAST \$24

Charred corn grits, edamame-sweet potato succotash, chicken jus, smoked tomato jam

### (V) PESTO GRILLED TOFU BOWL \$22

Ancient grain blend, garlicky kale, roasted brussels sprouts, tahini dressing, toasted pepitas

## DESSERT SELECTIONS

### LEMONGRASS CRÈME BRULEE

Coconut crumble, ginger jam

### BLACKBERRY FOOL WAFFLE

Blackberry jam, vanilla whipped yogurt, belgian waffle, toasted marcona almonds

### FLOURLESS CHOCOLATE TRUFFLE CAKE

Marshmallow meringue



# HORS D'OEUVRES

HAND-PASSED OR DISPLAYED | 3 SELECTIONS AT \$21 PER PERSON | 4 SELECTIONS FOR \$28 PER PERSON

## VEGETARIAN

### PRICKLY PEAR-GOAT CHEESE TARTLET

Pistachio and red onion marmalade

### GRUYERE AND ONION TARTLET

Leek fondue

### EGGPLANT AND RED PEPPER CRISP

Avocado crema, tortilla crisp

### CITRUS HUMMUS

Pita crisp, zaatar, roasted tomato

## POULTRY

### SESAME CHICKEN SALAD WONTON

Pineapple sesame dressing, wonton

### TERIYAKI CHICKEN THIGH

Crispy rice, green onion-pineapple relish

### DUCK CONFIT BLUE CORN PANCAKE

BBQ duck confit, red pepper emulsion

### BUFFALO CHICKEN CRISP

Whipped bleu cheese

### CHILE LIME BRAISED CHICKEN TOSTADITA

Slaw, aji amarillo aioli, pico, blue corn tortilla

## BEEF & PORK

### BEEF TARTARE

Mustard cream, traditional flavors, parmesan crisp

### SEARED FILET MIGNON

Red onion marmalade, creamy mascarpone, focaccia

### GINGER LEMONGRASS PORK SKEWER

Scallion pesto

### PORK DUMPLING

Spicy garlic chili crisp oil

### QUESABIRRIRA TAQUITO

Shredded beef, cilantro, onions, Oaxaca cheese

## SEAFOOD

### TAJIN-LIME SHRIMP ROLLED TACO

Candied pineapple-jalapeno relish, Oaxaca cheese

### SESAME SEARED TUNA

Wasabi caviar, wonton crisp

### MISO BLACK COD SKEWER

Candied shitake mushroom relish

### BLUE CORN CRAB CAKE

Red pepper emulsion

### COCONUT-BREADED CRISPY SHRIMP

Orange horseradish marmalade

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# RECEPTION DISPLAYS

ALL PRICING PER PERSON | REFLECTIVE OF 2 HOURS OF SERVICE | MINIMUM OF 50 GUESTS

## **CHARCUTERIE PLATTER | \$27**

Chef selected cured meats, assorted international and domestic cheeses, grapes, seasoned hazelnuts and almonds, local honey, grain mustard & house-made pickled vegetables

## **ANTIPASTO DISPLAY | \$21**

Marinated and grilled squash, olives, roasted peppers & artichoke hearts, focaccia and crispy breadsticks  
Add-on: Chef-selected cured meats & cheeses +\$8 per person

## **THE BOUNTY | \$20**

Heirloom carrot, cauliflower, broccolini, pickled sweet pepper, spicy almonds, radish, cucumber, green goddess dressing, citrus whipped feta cheese, peppadew pepper romesco

## **SUSHI AND SASHIMI DISPLAY | MARKET PRICE**

Assorted selection of fresh sushi and sashimi with wasabi, pickled ginger, and soy sauce

## **SMASHED AVOCADO STATION | \$18**

Tomato, jalapeño, cilantro, fresh lime, pomegranate seeds and chile lime tortilla chips  
Add-on: Jumbo lump crab + Market price per person | Chilled, pulled adobo chicken +\$4 per person

## **SEAFOOD DISPLAY | MARKET PRICE**

Chef's selection of seasonal oysters and shellfish

## **MEZZE DISPLAY | \$21**

Hummus and tabbouleh, marinated olives, dried fruit, served with pita and focaccia

## **CARVED FRUIT DISPLAY | \$20**

Seasonal fruit, strawberry yogurt fluff dipping sauce

## **CHIPS & DIP | \$20**

Spinach dip with pita bread, smoked onion dip with house chips, salsa tatemada and tortilla chips

# CHEF ATTENDED STATIONS

## HIBACHI SKEWER STATION

CHOICE OF TWO SELECTIONS FOR \$25 | PRICED PER PERSON | CHEF ATTENDANT REQUIRED

### BBQ SHRIMP

Apricot jalapeño barbecue glaze

### CHILI-RUBBED STEAK

Chimichurri sauce

### SEASONAL VEGETABLE SATE

Soy caramel

### TEQUILA-LIME SALMON

Cilantro poblano crema

### PORCINI-DUSTED CHICKEN THIGH

Truffle and Parmesan fondue

### GINGER LEMONGRASS PORK

Scallion pesto

## CARVING STATION

CHEF ATTENDANT REQUIRED | \$165 CHARGE FOR EACH CHEF ATTENDANT PER 50 GUESTS | NOT AVAILABLE A LA CARTE

### ROSEMARY ROASTED PORK LOIN | SERVES 25 PEOPLE | \$350

Spiced apple chutney, pomegranate molasses-mustard sauce

### HERB-CRUSTED PRIME RIB | SERVES 30 PEOPLE | \$425

Au jus, horseradish, and creamy horseradish sauce

### BRINED AND SMOKED TURKEY BREAST | SERVES 25 PEOPLE | \$350

Apricot glazed

### SMOKED BEEF BRISKET | SERVES 25 PEOPLE | \$395

Assorted BBQ sauces, dill pickles, onions



# RECEPTION STATIONS

## STROLLING PACKAGE

CHOICE OF TWO SELECTIONS FROM EACH CATEGORY | \$85 PER PERSON  
SELF-SERVE OR CHEF-ATTENDED | INCLUDES ONE CHEF ATTENDANT AT EACH STATION (PER 50 GUESTS)

### SLIDER SELECTIONS

#### SEARED BEEF SLIDERS

Beehive cheddar, bacon jam, garlic aioli

#### CRISPY CHICKEN SANDO

Pickles, ranch aioli, iceberg

Includes appropriate condiments and assorted flavored fresh kettle chips

#### ADOBO GLAZED SEASONAL FISH

Sweet peppers and onions, spiced aioli

#### SMOKED BRISKET SLIDER

House BBQ sauce, crispy onions, pickle

### PASTA SELECTIONS

#### CAVATAPPI POMODORO

Linguica sausage, extra virgin olive oil, parmesan, basil, crushed tomatoes

#### ORECCHIETTE TRUFFLE

Cremini mushroom, broccolini, truffle-Parmesan cream

#### LINGUINE AND SEASONAL CLAMS +\$3

Steamed clams, garlic white wine butter sauce, chive

#### SHORT RIB AND CHEESE TORTELLINI + \$3

Natural jus, basil pesto, shaved Parmesan

ADD FRESH PARMESAN GARLIC BREAD KNOTS +\$3 PER PERSON

### HAND-CRAFTED STREET TACOS

#### QUESABIRRIA TACOS

Cheesy griddle tacos, shredded beef, cilantro and onions

#### PORK AL PASTOR

Pineapple and cilantro relish, cabbage

#### TEQUILA-LIME MAHI MAHI

Cilantro chipotle slaw, salsa tatemada

#### BRAISED PORK CARNITAS

Ancho chile jam, cabbage, queso fresco, pickled red onion

# RECEPTION STATIONS

## DESSERT STATIONS

CHOICE OF ONE TABLE PER 50 GUESTS | \$15 PER PERSON | ONE SELECTION

### FUN CLASSICS TABLE

Chef selected assortment of cupcakes, cookies and whoopie pies with a twist

### SOUTHWESTERN TABLE

Dulce de Leche Apple Cobbler, Tequila-Lime Tartlet, Mexican Chocolate Crème Brûlée

### DONUTS AND MILK TABLE

Assorted freshly-baked donuts  
Flavored Milk: Strawberry, chocolate, and vanilla

### CAKES AND PIES TABLE

Chef selected assortment of cakes and pies

### ITALIAN TABLE

Mini cannoli, Tiramisu bites, Italian Wedding Cookies

### CARIBOU COFFEE BAR\*

\*Only available as an add-on +\$6 per person

# STROLLING SMALL PLATES

**Our chefs craft amazing two or three-bite small plates right in front of you!**

**PRICED PER PERSON, REFLECTIVE OF 2 HOURS OF SERVICE | MINIMUM OF 50 GUESTS AND 3 STATION SELECTIONS  
ONE CHEF ATTENDANT INCLUDED PER STATION PER 100 GUESTS**

## SALADS

### **BEET CARPACCIO | \$7**

Local greens, confit tomatoes, local goat cheese, and walnut vinaigrette

### **ITALIAN CHOPPED SALAD | \$8**

Salami, spicy coppa, provolone, pepperoncini, olive, heirloom tomato, cucumber, pickled red onion, roasted red pepper, parmesan herb breadcrumbs, oregano vinaigrette

### **MINI ALBACORE TUNA NICOISE | \$14**

Local baby lettuce, heirloom cherry tomato, pickled french green beans, poached quail egg, olives, fingerling potato, sherry vinaigrette

### **MINI WEDGE SALAD | \$7**

Everything bagel seasoning, bacon, tomato, blue cheese, lemon, buttermilk dressing

## VEGETARIAN

### **ROASTED CAULIFLOWER | \$9**

Hummus tahina, peppadew pepper romesco, fried chickpeas, micro cilantro

### **BUTTERNUT SQUASH RAVIOLI | \$9**

Shaved local squash, parmesan, porcini mushroom relish, sage brown butter

## SEAFOOD

### **SEARED SCALLOP | \$15**

Truffle risotto, pumpkin seed granola, bacon agrodolce

### **BLUE CORN CRAB CAKE | \$14**

Fennel salad, smoked carrot vinaigrette, cilantro poblano pesto

### **PAN-SEARED BLACK COD | \$13**

Warm couscous and herb salad, kale, lemon-basil butter sauce

### **SEARED SALMON | \$12**

Caramelized local vegetables, pistachio pistou, fregola with basil and lemon

# STROLLING SMALL PLATES

**Our chefs craft amazing two or three-bite small plates right in front of you!**

**PRICED PER PERSON, REFLECTIVE OF 2 HOURS OF SERVICE | MINIMUM OF 50 GUESTS AND 3 STATION SELECTIONS  
ONE CHEF ATTENDANCE INCLUDED PER STATION PER 100 GUESTS**

## BEEF

### **GRILLED FLANK STEAK | \$12**

Garlic roasted fingerling potatoes, pickled red onion, chimichurri

### **BRAISED SHORT RIB | \$13**

Natural jus, potato gratin, baby vegetables

### **SMOKED BEEF BRISKET | \$13**

Yukon potato purée, buttermilk onion strings, cowboy butter, baby vegetables

### **BEEF STRIPLOIN | \$14**

Garlic potato purée, bacon jam, brown butter hollandaise, grilled asparagus

## PORK

### **BRAISED PORK | \$11**

Beehive cheddar polenta, maple mustard reduction, fried brussels sprouts

### **PORK TENDERLOIN | \$12**

Cannellini bean, tomato and fennel ragu, kale, pancetta brodo, crispy leaks

## POULTRY

### **SMOKED DUCK BREAST "PASTRAMI" | \$12**

Apple arugula salad, pickled red onion, rye toast, mustard vinaigrette

### **ANCHO-GLAZED BBQ CHICKEN BREAST | \$10**

Cheddar cheese grits, ancho BBQ sauce, fried onion straws

### **KOREAN BBQ CHICKEN | \$11**

Fried rice, sesame snap peas, pickled shimeji mushroom, mint and cilantro



# DINNER BUFFETS

50 PERSON MINIMUM | INCLUDES ARTISAN ROLLS WITH BUTTER, WATER AND LEMONADE

## THE REEF | \$65

### LOCAL GREENS

Cherry tomato, red onion, cucumber, carrots, buttermilk dressing

### ORECCHIETTE PASTA SALAD

Smoked ham, Beehive cheddar, sweet bell peppers, tomatoes, creamy mustard dressing

### GLAZED CARROTS

Herb vinaigrette, brown butter breadcrumbs, smoked yogurt

## NAPA VALLEY | \$75

### FARM GREENS

Arugula, frisée, citrus, fennel pollen, cabernet vinaigrette

### SEASONAL BISQUE

Chef selected garnish (Ask for seasonal selection)

### ROASTED BRUSSELS SPROUTS

Pearl onions, mustard dressing

### POMMES PUREE

Yukon gold potatoes, butter

### FINGERLING POTATO HASH

Bacon, onions

### MUSTARD BARBECUED CHICKEN

Crispy leeks

### NEW YORK STRIP

Cowbody butter

### SEASONAL FRUIT COBLER

### MARKET FISH

Thyme, butter, verjus

### BRAISED SHORT RIB

Natural jus, smoky bacon-sherry vinegar relish

### PEAR CLAFOUTIS

# DINNER BUFFETS

50 PERSON MINIMUM | INCLUDES ARTISAN ROLLS WITH BUTTER, WATER AND LEMONADE

## TUSCAN SUN | \$65

### CHOPPED SALAD

Salami, spicy coppa, provolone, pepperoncini, olive, heirloom tomato, cucumber, pickled red onion, roasted red pepper, parmesan herb breadcrumbs, oregano vinaigrette

### TOMATO AND MOZZARELLA SALAD

Olive oil, aged balsamic, fresh cracked black pepper, basil, smoked sea salt

### TRUFFLE GEMELLI PASTA

Cremini mushroom, broccolini, truffle-parmesan cream

## SOUTHWEST | \$70

### CHILI AND LIME SPICED TORTILLA CHIPS

Salsa Tatemada

### CHOP-CHOP SALAD

Shredded romaine, 3 bean blend, tomatoes, white cheddar and Monterey jack cheeses, ancho lime dressing, crispy tortilla threads

### ROASTED ASPARAGUS & MUSHROOM

Toasted pecans, blue cheese, red chile-mustard vinaigrette

### CILANTRO LIME RICE

### CHICKEN SALTIMBOCCA

Prosciutto and sage-wrapped chicken topped with provolone, jus

### SEARED STRIPED BASS

Lemon caper butter sauce

### TIRAMISU

### AGAVE GLAZED SALMON

Black bean sauce, jalapeno crema

### SPICED CRUSTED STRIPLIN

House steak sauce

### CORNBREAD

Chili-lime honey butter

### CHILLED HORCHATA RICE PUDDING

# 3-COURSE PLATED DINNERS

INCLUDES ARTISAN ROLLS WITH BUTTER, FIRST-COURSE SELECTION, ENTREÉ SELECTIONS, DESSERT SELECTION, WATER AND LEMONADE CHOICE OF ONE VEGETARIAN OPTION AND TWO NON-VEGETARIAN OPTIONS ENTREÉS. FOR ADDITIONAL ENTREÉ CHOICES, ADD \$5 PER PERSON

## FIRST COURSE

### WHIPPED FETA AND APPLES

Roasted cauliflower, pomegranate, pistachio, pickled sumac onions, mint and fennel

### CAESAR SALAD

Baby gem lettuce, focaccia croutons, grated reggiano, Caesar dressing

### BEETS AND GREENS

Local greens, beet 'carpaccio', confit tomatoes, goat cheese, walnut vinaigrette, fennel pollen, minus 8 vinegar

### HARVEST SALAD

Local farm greens, roasted squash, cannellini beans, local goat cheese, sherry vinaigrette

### BRUSSELS SPROUTS SALAD

Frisée, shaved pears, red onion, crispy pancetta, parmesan, lemon yogurt vinaigrette

### BABY ICEBERG WEDGE SALAD

Everything bagel seasoning, bacon, tomato, bleu cheese, buttermilk dressing

## FIRST COURSE ENHANCEMENTS

Enhance your first course (salad course) or add a fourth course with any of the below signature creations

### MINI TUNA NICOISE (+\$6/\$12)

Tuna, baby lettuce, cherry tomato, pickled French green beans, fried quail egg, EVOO, poached fingerling potatoes, with sherry vinaigrette

### SHRIMP CEVICHE (+\$4/\$8)

Brunoise vegetables, micro cilantro, aji Amarillo-mango dressing

### YUKON GOLD POTATO GNOCCHI (+\$4/\$8)

braised oxtail, seasonal vegetables, reggiano cream

### BLUE CORN CRAB CAKE (+\$7/\$14)

Fennel and micro green salad, carrot and smoked yogurt puree, piquillo pepper vinaigrette

### SMOKED DUCK BREAST "PASTRAMI" (+\$7/\$13)

Apple and arugula salad, pickled red onion, duck fat rye croutons, grainy mustard vinaigrette



# 3-COURSE PLATED DINNERS

## ENTRÉE SELECTIONS

### **BEEF STRIPLOIN | \$55**

Garlic potato purée, bacon jam, brown butter hollandaise, grilled asparagus

### **PAN-SEARED BLACK COD | \$52**

Warm couscous and herb salad, kale, lemon-basil butter sauce

### **ROASTED SKIN-ON CHICKEN BREAST | \$50**

Roasted sweet potato and honey puree, rosemary streusel, Cabernet demi-glace

### **BACON-WRAPPED FILET | \$65**

Asparagus risotto, local baby vegetables, grana padano, tomato jam

### **ROASTED CAULIFLOWER | \$55**

Hummus tahina, peppadew pepper romesco, fried chickpeas, micro cilantro

### **SEARED SALMON | \$50**

Creamy green chile rice, heirloom tomato-corn salad, vegetables, citrus achiote vinaigrette

### **BRAISED BEEF SHORT RIB | \$55**

Risotto, Natural jus, smoky bacon-sherry vinegar relish , seasonal baby vegetables

### **ACHIOTE PORK TENDERLOIN | \$52**

Sweet potato-apple gratin, pumpkin seed mole, local baby vegetables

### **HERBED BREAST OF CHICKEN | \$50**

Gorgonzola polenta, oven-dried tomato and olive tapenade, garlicky kale

### **BUTTERNUT SQUASH RAVIOLI | \$50**

Shaved squash, parmesan, porcini mushroom relish, sage brown butter

### **SIRLOIN STEAK | \$52**

Ancho chile jam, fingerling potatoes, lime-charred creamed corn, pickled red onion



# 3-COURSE PLATED DINNERS

## DESSERT SELECTIONS

### SEASONAL FRUIT CLAFOUTI

Spiced sabayon

### CINNAMON BUN BREAD PUDDING

Brown sugar anglaise

### FLOURLESS CHOCOLATE TRUFFLE CAKE

marshmallow meringue

### TOLL HOUSE CHOCOLATE CHIP TARTLET

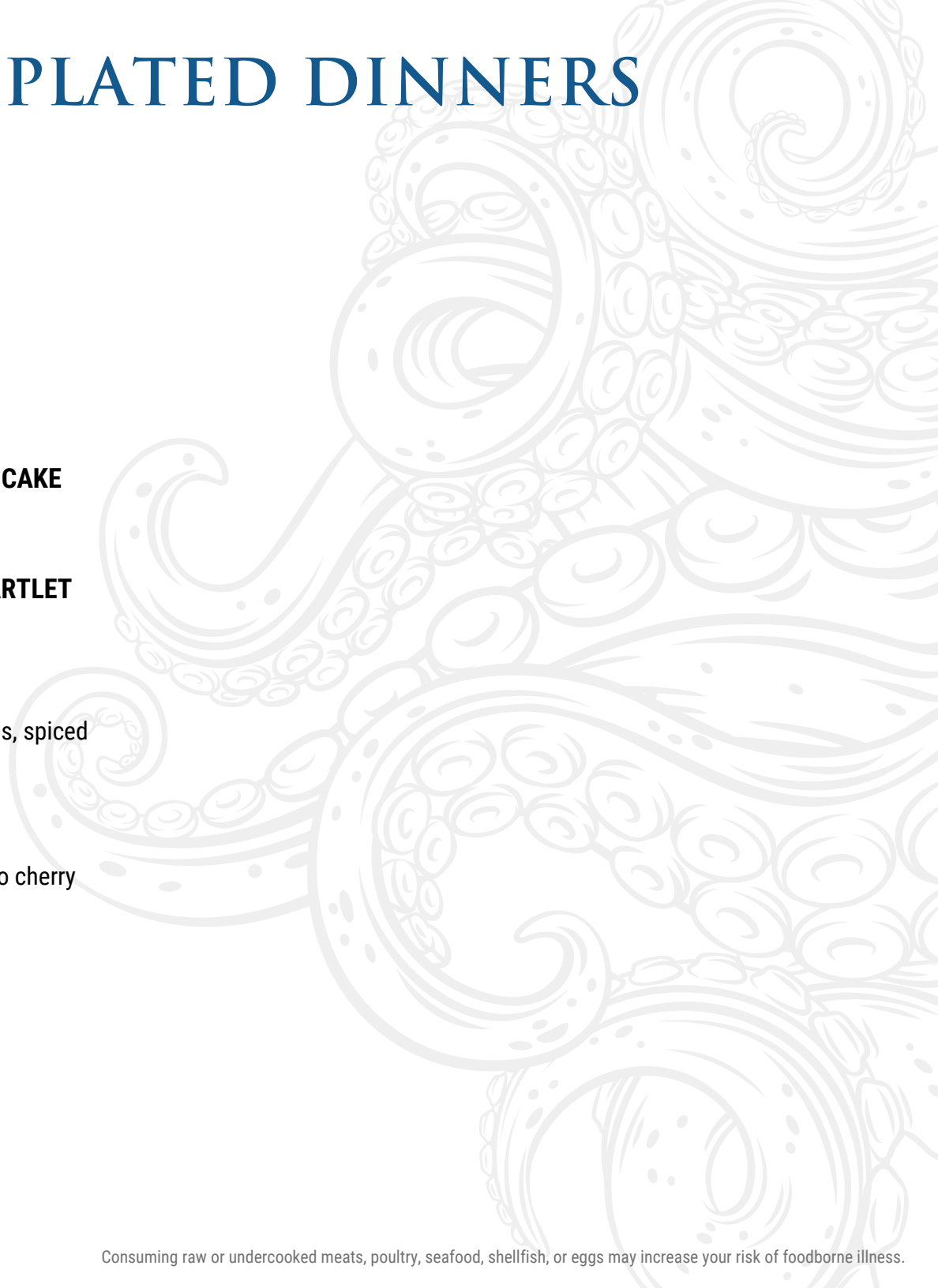
Chocolate sauce

### CARROT CAKE

Cream cheese mousse, pineapple coulis, spiced gingerbread crumbs

### ROCKY ROAD MOUSSE

Biscotti crust, caramel popcorn, luxardo cherry



# BAR SERVICES

\$250 PER BAR SET UP FEE INCLUDES 1 BARTENDER

## CASH OR HOSTED BAR

1 BARTENDER REQUIRED PER 75 GUESTS

EACH ADDITIONAL BARTENDER: \$200 (4 HOURS)

DOMESTIC BEER | \$8

PREMIUM/CRAFT BEER | \$9

HARD SELTZERS | \$9

HOUSE WINE BY THE GLASS | \$8

CANNED STILL WATER | \$4

CANNED SPARKLING WATER | \$4

COCA-COLA SOFT DRINKS | \$3

## PREMIUM LIQUOR | \$11

TITO'S VODKA

DON Q CRYSTAL RUM

CAPTAIN MORGAN  
SPICED RUM

TANQUERAY GIN

JACK DANIELS WHISKEY

JOHNNIE WALKER  
RED LABEL SCOTCH

MAKERS MARK BOURBON

EL JIMADOR TEQUILA

## TOP SHELF LIQUOR | \$12

GREY GOOSE VODKA

BACARDI SUPERIOR RUM

HENDRICKS GIN

JOHNNY WALKER BLACK  
LABEL SCOTCH

PATRON SILVER TEQUILA

CROWN ROYAL WHISKEY

NOB CREEK BOURBON



# WINE SELECTIONS

## WHITE WINE

RIESLING, CHATEAU STE. MICHELLE, WASHINGTON | \$40

PINOT GRIS, A TO Z, OREGON | \$55

WHITE BLEND, SIXPENCE, SOUTH AFRICA | \$45

ROSE, CUPCAKE, CALIFORNIA | \$42

MOSCATO D'ASTI, STELLA ROSA, ITALY | \$52

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND | \$55

SAUVIGNON BLANC, MONDAVI PRIVATE SELECT, CALIFORNIA | \$45

CHARDONNAY, JOSH CELLARS, CALIFORNIA | \$42

CHARDONNAY, ERATH, OREGON | \$70

## RED WINE

PINOT NOIR, SMOKING LOON, CALIFORNIA | \$35

PINOT NOIR, ANGELINE, CALIFORNIA | \$45

MALBEC PASCUAL TOSO, ARGENTINA | \$52

RED BLEND, BOGLE ESSENTIAL RED, CALIFORNIA | \$42

MERLOT, J LOHR LOS OSOS, CALIFORNIA | \$63

MERLOT, APOTHIC, CALIFORNIA | \$42

CABERNET SAUVIGNON, THREE THIEVES, CALIFORNIA | \$42

CABERNET SAUVIGNON, DECOY, CALIFORNIA | \$91

ZINFANDEL, GNARLY HEAD, "OLD VINE", CALIFORNIA | \$32

ZINFANDEL, FEDERALIST, CALIFORNIA | \$70

## HOUSE WINE

CHARDONNAY, DARK HORSE, CALIFORNIA | \$30

CABERNET SAUVIGNON, DARK HORSE, CALIFORNIA | \$30

## BUBBLES

PROSECCO, CUPCAKE, ITALY | \$39

SPARKLING BRUT, WYCLIFF, CALIFORNIA | \$24



# BEER SELECTIONS

## DOMESTIC

**BUD LIGHT**

**COORS LITE**

**MICHELOB ULTRA**

**BLUE MOON**

## UTAH BREWERIES

**\*SUBJECT TO CHANGE**

**SQUATTERS CRAFT BEER**

**BOHEMIAN BREWERY**

**EPIC BREWING COMPANY**

**MOAB BREWERY**

**RED ROCK BREWING COMPANY**

**UINTA BREWING COMPANY**

**WASATCH BREWERY**

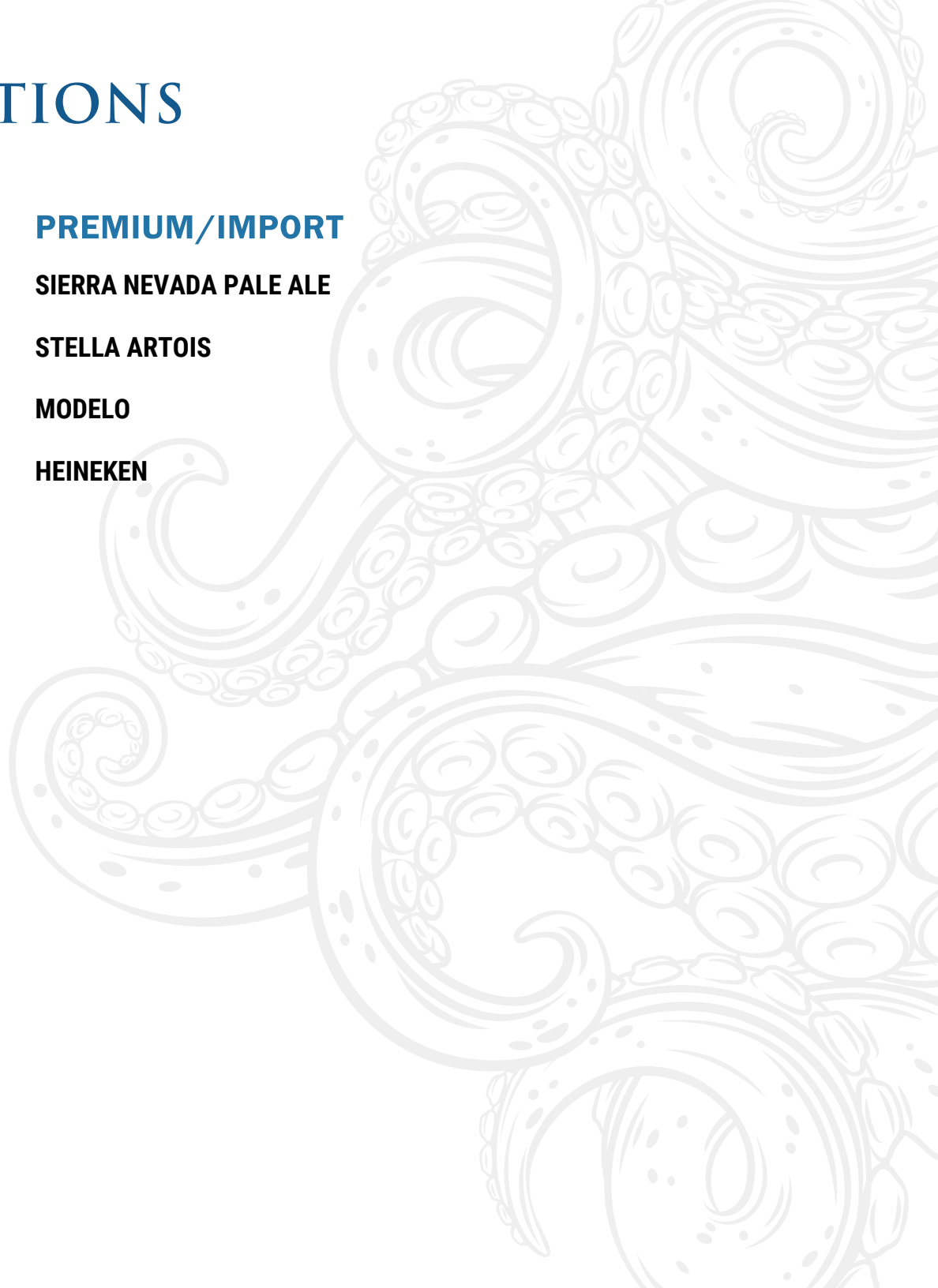
## PREMIUM/IMPORT

**SIERRA NEVADA PALE ALE**

**STELLA ARTOIS**

**MODELO**

**HEINEKEN**



## NON-ALCOHOLIC BEVERAGES

**BOTTLED STILL WATER \$4.00**

**BOTTLED SPARKLING WATER \$4.00**

**COCA-COLA SOFT DRINKS \$3.00**

**FRESH ORANGE JUICE \$3.00**

**CARIBOU COFFEE \$3.50**

**HOT TEA \$3.50**

**LEMONADE/TEA/FRUIT PUNCH \$3.50**

**INFUSED WATER \$2.00**

## SIGNATURE COCKTAILS & MOCKTAILS

**\$8 MOCKTAIL | \$13 COCKTAIL**

### **PAINKILLER**

Pineapple Juice, Orange Juice, Coconut Cream, Lime  
and Raspberry Syrup

### **JUNIPER & TONIC**

Juniper - Cardamom Syrup, Fresh Lime, Tonic

### **GRAPEFRUIT THYME FIZZ**

Agave, Grapefruit Juice, Fresh Thyme, Soda Water

### **SMOKY WATERMELON COOLER**

Watermelon - Lime Agua Fresca, Smoked Salt

### **BLACKBERRY LIMEADE SPRITZ**

House Blackberry Jam, Fizzy Limeade and Grenadine

### **THE1875**

Julep Syrup, Steeped Mint Tea, Tonic, Bourbon  
Smoked Sugar Rim, Mint



# CATERING POLICIES & INFORMATION

## **Service Charge & Sales Tax**

22% service charge and current state sales tax added to all items

## **F&B Minimums**

We may require a minimum catering purchase for food and beverage on bookings

(does not include service charge or taxes)

## **Guest Guarantee**

We require final guarantee of guest count at least 14 days prior to event date. We allow up to 5 unconfirmed guests. Any guests above that will be charged at a rate equal to 150% of the food & beverage per person average.

## **Service Times**

Our pricing is based on 2 hours of service unless otherwise noted.

## **Menu Tasting**

\$350 tasting fee includes two guests; additional guest are \$50 per person. Tasting selections are limited to 2 salads, 3 appetizers, 3 entrees. Fee will be credited back in the event of a booking. Alcohol not included.

## **Cake Cutting**

There is a \$125 cake cutting fee. We do not provide cake boxes.

## **Removal of Food & Beverage**

We do not permit the removal of any remaining/leftover food and/or beverage items after your event.

## **Ceremony Fee**

\$1000 up to 200 guests. Includes infused ice water and use of facility chairs.

## **Alcohol Service**

We support and comply with the responsible service of alcoholic beverages. In compliance with state and local laws we prohibit the service, possession and/or consumption of alcoholic beverages by minors, as well as individuals we deem as intoxicated. We reserve the right to discontinue alcohol service at our discretion at anytime.

## **Outside Food & Beverage**

We do not permit any outside food or beverage (including alcohol) to be brought on to premises for your event, other than wedding cake.

## **Forms of Payment Accepted**

Credit Card, Check and ACH.

## **Deposit**

A deposit of 25% of estimated final invoice is due upon booking.

## **Final Payment**

Final payment is due by no later than 14 days prior to event date. Final payment will be based on guaranteed guest count. We require a credit card on file and authorization for additional charges incurred on the actual event date.

## **Menus**

All menu selections and pricing are subject to change.

**Full Terms & Conditions will be listed on contract.**

