



LOVELAND LIVING PLANET  
AQUARIUM™

# 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

### **CLASSIC FARMER'S BREAKFAST**

Scrambled eggs, thick cut bacon, crispy golden hash browns, toast, fresh fruit

### **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 MAXIMUM | CHOICE OF (1) OPTION | OPTIONS INCLUDE COFFEE, JUICE, FRESH FRUIT PLATTER, ASSORTED DANISH, MUFFINS AND TOAST

### **CONTINENTAL**

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

### **CLASSIC FARMER'S BREAKFAST BUFFET**

Scrambled eggs, thick cut bacon, sausage patties, and crispy hash browns

### **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, home-fried potatoes, and buttermilk biscuits and sausage gravy

### **BLUE COLLAR BREAKFAST**

Scrambled eggs, seasoned grilled sirloin steak, thick cut bacon and oven roasted baby red breakfast potatoes with onions, buttermilk biscuits and sausage gravy

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



# BREAKS

## BREAK SELECTIONS

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

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

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

### **SUNRISE | \$16**

Assorted danish and breakfast pastries, sliced fresh fruit, assorted granola bars, whole fruit, juice, coffee

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

Mixed nuts, trail mix, energy bars, whole fruit, juice, coffee

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

Cookies, dessert bars, candied mixed nuts, candy bars, chips, assorted snacks, whole fruit, soda, juice, coffee

### **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 50 GUEST MINIMUM. ALL OPTIONS INCLUDE SODA, WATER AND LEMONADE.

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

### **LOADED POTATO SALAD**

Bacon, sour cream, green onions, cheddar

### **SUPERFOOD COLESLAW**

Kale, brussels, cabbage, mustard dressing

### **BOAR'S HEAD DELI MEATS**

Shaved ham, roast beef and turkey breast

### **ASSORTED SLICED CHEESES**

Cheddar, swiss, muenster

### **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 50 GUEST MINIMUM. ALL OPTIONS INCLUDE SODA, 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

### CHEDDAR POTATO CASSEROLE

Utah's classic

### TOPPINGS & CONDIMENTS

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

### TRIPLE CHOCOLATE BROWNIES

Ghirardelli chocolate

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# BOX LUNCH MENU

## **STANDARD BOX | \$18**

25 GUESTS MINIMUM | CHOICE OF ONE (1) OPTION | OPTIONS INCLUDE SODA, WATER AND LEMONADE.

### **CHICKEN SALAD CROISSANT**

Shredded chicken breast, cubed smoked gouda cheese, grapes, celery and cashews on a croissant roll

### **CAPRESE CIABATTA**

Fresh sliced mozzarella, tomatoes, baby spinach, basil, pickled red onions, with white balsamic basil aioli and a ciabatta roll

### **HAM AND SWISS**

Shaved applewood smoked ham, swiss cheese, and pickles with dijon mayonnaise on a french baguette

### **HARVEST SALAD**

Sweet spring mix, dried apples, red onions, shredded carrots, dried cranberries, candied pecans, gorgonzola cheese and maple mustard vinaigrette  
(Add chicken for \$3)

### **TURKEY BACON CLUB**

Turkey, bacon, red leaf lettuce, tomatoes, red onions with avocado aioli on grilled peasant bread

## **EXECUTIVE BOX | \$22**

50 GUESTS MINIMUM | CHOICE OF TWO (2) OPTIONS (\$5 PER PERSON FOR ADDITIONAL SELECTIONS)  
INCLUDES KETTLE CHIPS, COOKIE, FRESH FRUIT, BOTTLED WATER AND CONDIMENTS

### **GRILLED STEAK WRAP**

Flank steak, chimichurri aioli, pickled red onion, tomato, shredded lettuce, Oaxaca cheese, spinach wrap

### **KOREAN PORK TENDERLOIN BAGUETTE**

Glazed and roasted pork tenderloin, red cabbage slaw, crunchy roll

### **GRILLED SALMON COBB SALAD**

Salmon, romaine lettuce, blue cheese, tomato, egg, black olive, bacon

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# PLATED LUNCH

## 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

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# 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

### BOURSIN-STUFFED CHERRY TOMATO

Micro-basil

### 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 CONE

Pineapple sesame dressing, wonton cone

### TERIYAKI CHICKEN THIGH

Crispy rice, green onion-pineapple relish

### DUCK CONFIT BLUE CORN PANCAKE

BBQ duck confit, red pepper emulsion

### BUFFALO CHICKEN TORTILLA 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 QUESADILLA

Candied pineapple-jalapeno relish, Oaxaca cheese

### SESAME SEARED TUNA

Wasabi caviar, wonton crisp

### MISO BLACK COD SKEWER

Candied shitake mushroom relish

### CRAB STUFFED MUSHROOM

Red pepper emulsion

### COCONUT-BREADED CRISPY SHRIMP

Orange horseradish marmalade

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# RECEPTION DISPLAYS

ALL PRICING PER PERSON | REFLECTIVE OF 1.5 HOURS OF SERVICE | MINIMUM OF 50 GUESTS

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

Chef selected cured meats & pate, assorted international and domestic cheeses, grapes, seasoned hazelnuts and almonds, local honey, mustards & house made pickles

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

Marinated and grilled squash, olives, roasted peppers & artichoke hearts, focaccia and crispy breadsticks  
Add-on: Chef-selected cured meats & cheeses +\$6 per person

## **GREENS FROM THE GARDEN DISPLAY | \$20**

Assorted greens, heirloom carrot, shaved red onion, house-baked croutons, cucumber, hard-boiled egg, candied nuts, roasted beets, heirloom cherry tomatoes, dried fruit, local cheese, served with choice of two dressings; buttermilk ranch, green goddess dressing, balsamic vinaigrette or grainy mustard dressing

## **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 pepitas  
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

## **MEZE DISPLAY | \$21**

Hummus and tabbouleh, served with pita and focaccia; Marinated olives, dried fruit

## **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

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# CHEF ATTENDED STATIONS

## HIBACHI STATION

CHOICE OF TWO SELECTIONS | \$25

### 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

## PASTA STATION

CHOICE OF TWO SELECTIONS | INCLUDES GARLIC, RED PEPPER FLAKES, PARMESAN CHEESE | \$22

### 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

Steamed clams, garlic white wine butter sauce, chive

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

# RECEPTION STATIONS

## SLIDER STATION

CHOICE OF TWO SELECTIONS, ONE OF EACH PER PERSON | \$21

SELF-SERVE OR CHEF-ATTENDED | \$165 CHARGE FOR EACH CHEF ATTENDANT (PER 50 GUESTS)

### SEARED BEEF SLIDERS

Utah cheddar, bacon jam, garlic aioli

### ADOBO GLAZED SEASONAL FISH

Sweet peppers and onions, spiced aioli

### CRISPY CHICKEN SANDO

Pickles, ranch aioli, iceberg

### BLUE CORN CRAB CAKE

Arugula, spicy aioli, pickled red onion

Includes appropriate condiments and assorted flavored fresh kettle chips

Add-on: French Fries served in individual cups +\$3 per person

## 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, bacon jam

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

Assorted BBQ sauces, dill pickles, onions

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# RECEPTION STATIONS

## HAND-CRAFTED STREET TACOS

CHOICE OF TWO SELECTIONS, ONE OF EACH PER PERSON | \$18

BUILD YOUR OWN OR CHEF-ATTENDED | \$165 CHARGE FOR EACH CHEF ATTENDANT (PER 50 GUESTS)

### QUESABIRRIA TACOS

Cheesy griddle tacos, shredded beef, cilantro and onions

### PORK AL PASTOR

Pineapple and cilantro relish, cabbage

### TEQUILA-TIME MAHI MAHI

Cilantro chipotle slaw, salsa tatemada

### BRAISED PORK CARNITAS

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

## DESSERT STATIONS

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

### FUN CLASSICS TABLE

Chef selected assortment of classic 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 Lehi Bakery 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 1.5 HOURS OF SERVICE | MINIMUM OF 50 GUESTS**

**ADDITIONAL CHEF-ATTENDANT: \$165 PER 50 PEOPLE**

## SALADS

### **BEET CARPACCIO | \$5**

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

### **ITALIAN CHOPPED SALAD | \$6**

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

### **MINI ALBACORE TUNA NICOISE | \$8**

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

## VEGETARIAN

### **ROASTED CAULIFLOWER STEAK | \$7**

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

### **BUTTERNUT SQUASH RAVIOLI | \$7**

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

## SEAFOOD

### **SEARED SCALLOP | \$10**

Truffle risotto, pumpkin seed granola, bacon agrodolce

### **BLUE CORN CRAB CAKE | MARKET PRICING**

Fennel salad, smoked carrot vinaigrette, cilantro poblano pesto

### **PAN-SEARED BLACK COD | \$10**

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

### **SEARED SALMON | \$10**

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



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ADDITIONAL CHEF-ATTENDANT: \$165 PER 50 PEOPLE

## BEEF

### GRILLED FLANK STEAK | \$9

Garlic roasted fingerling potatoes, pickled red onion, chimichurri

### BRAISED SHORT RIB | \$10

Natural jus, potato gratin, local baby vegetables

### SMOKED BEEF BRISKET | \$10

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

### BEEF STRIPLOIN | \$11

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

## PORK

### BRAISED PORK CHEEK | \$8

Utah cheddar polenta, maple mustard reduction, fried brussels sprouts

### PORK TENDERLOIN | \$9

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

## POULTRY

### SMOKED DUCK BREAST "PASTRAMI" | \$9

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

### ANCHO-GLAZED BBQ CHICKEN BREAST | \$7

Cheddar cheese grits, ancho BBQ sauce, fried onion straws

### KOREAN BBQ CHICKEN | \$8

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



# DINNER BUFFETS

INCLUDES ARTISAN ROLLS WITH BUTTER, WATER, LEMONADE, HOT TEA AND CARIBOU COFFEE

## THE REEF | \$65

### LOCAL GREENS

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

### ORECCHIETTE PASTA SALAD

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

### GLAZED CARROTS

Herb vinaigrette, brown butter breadcrumbs, smoked yogurt

### FINGERLING POTATO HASH

Bacon, onions

### MUSTARD BARBECUED CHICKEN

Crispy leeks

### BARREL CUT NEW YORK STRIPS

Cowbody butter

### SEASONAL FRUIT COBBLER

## NAPA VALLEY | \$75

### FARM GREENS

Arugula, frisée, citrus, fennel pollen, cabernet vinaigrette

### MARKET FISH

Thyme, butter, verjus

### ROASTED BRUSSELS SPROUTS

Pearl onions, mustard dressing

### PEAR CLAFOUTIS

### SEASONAL BISQUE

Chef selected garnish (Ask for seasonal selection)

### BRAISED SHORT RIB

Natural jus, smoky bacon-sherry vinegar caramel

### ROUBUCHON POTATOES

Yukon gold potatoes, butter



# DINNER BUFFETS

INCLUDES ARTISAN ROLLS WITH BUTTER, WATER, LEMONADE, HOT TEA AND CARIBOU COFFEE

## 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

### CHERRY 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

### CHICKEN SALTIMBOCCA

Prosciutto and sage-wrapped chicken topped with provolone, jus

### SEARED STRIPED BASS

Lemon caper butter sauce

### TIRAMISU

## SOUTHWEST | \$70

### CHILI AND LIME SPICED TORTILLA CHIPS

Salsa Tatemada

### SPICED CRUSTED STRIPLOIN

House steak sauce

### ROASTED ASPARAGUS & MUSHROOM

Toasted pecans, blue cheese, red chile-mustard vinaigrette

### CILANTRO LIME RICE

### CHOP-CHOP SALAD

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

### AGAVE GLAZED SALMON

Black bean sauce, jalapeno crema

### TWO-TONE CORNBREAD

Chili-lime honey butter

### CHILLED HORCHATA RICE PUDDING



# 3-COURSE PLATED DINNERS

INCLUDES ARTISAN ROLLS WITH BUTTER, FIRST-COURSE SELECTION, ENTRÉE SELECTIONS, DESSERT SELECTION, WATER, LEMONADE, HOT TEA, AND CARIBOU COFFEE

CHOICE OF ONE VEGETARIAN OPTION AND TWO NON-VEGETARIAN OPTIONS ENTRÉES. FOR ADDITIONAL ENTRÉE 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, tepary 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, bleucheese, 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, heirloom cherry tomato, pickled French green beans, fried quail egg, EVOO, poached fingerling potatoes, sherry vinaigrette

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

Brunoise vegetables, micro cilantro, aji Amarillo-mango dressing

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

braised oxtail, seasonal vegetables, reggianocream

### BLUE CORN CRAB CAKE (+MARKET PRICE)

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

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# 3-COURSE PLATED DINNERS

## ENTREÉ 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, honey and banana purée, rosemary streusel, Cabernet demi-glace

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

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

### **ROASTED CAULIFLOWER STEAK | \$50**

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

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

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

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

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

### **ACHIOTE PORK TENDERLOIN | \$50**

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

### **SIRLOIN STEAK | \$55**

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

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# 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

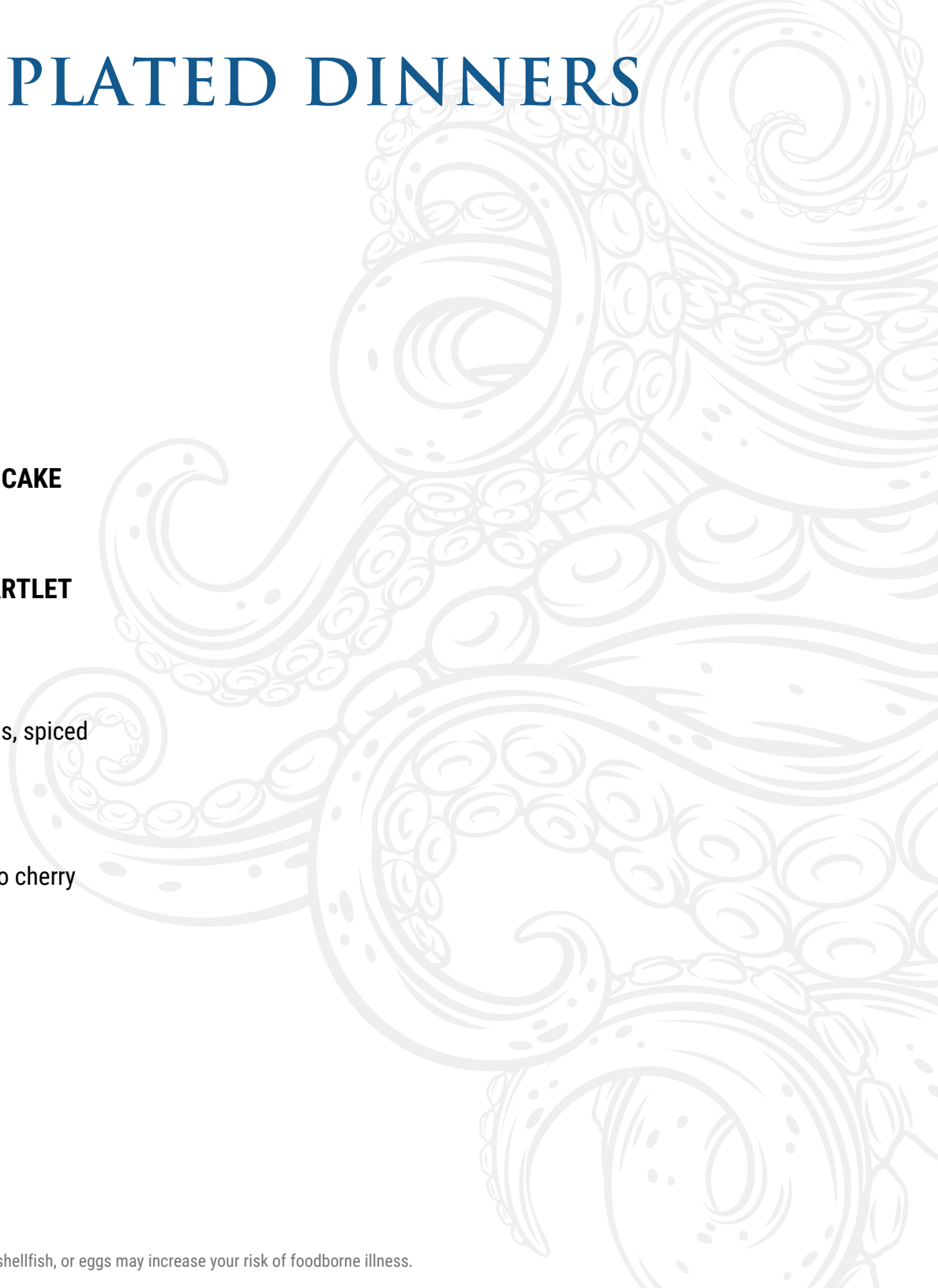
Chocolate sauce

### CARROT CAKE

Cream cheese mousse, pineapple coulis, spiced  
gingerbread crumbs

### ROCKY ROAD MOUSSE

Biscotti crust, caramel popcorn, luxardo cherry



# BAR SERVICES

\$350 PER BAR SET UP FEE INCLUDES 1 BARTENDER (WAIVED WITH \$1,000 INSALES PER BAR)

## CASH HOSTED BAR

Bars will be provided a variety of 4 beers: Domestic, Premium, and Local for your guests' enjoyment

1 BARTENDER REQUIRED PER 75 GUESTS

EACH ADDITIONAL BARTENDER: \$200 (4 HOURS)

CALL LIQUOR | \$10

PREMIUM LIQUOR | \$11

LUXURY LIQUOR | \$12

DOMESTIC BEER | \$8

PREMIUM/CRAFT BEER | \$9

HOUSE WINE BY THE GLASS | \$7

BOTTLED STILL WATER | \$4

BOTTLED SPARKLING WATER | \$4

COCA-COLA SOFT DRINKS | \$3

WINE BY THE BOTTLE  
(OPTIONS IN "WINE SELECTIONS")

## STANDARD LIQUOR

SVEDKA VODKA

JIM BEAM BLACK BOURBON

DON Q CRYSTAL RUM

SEAGRAM'S 7 WHISKEY

BEEFEATERS GIN

SAUZA GOLD TEQUILA

DEWAR'S WHITE LABEL

KORBEL BRANDY

## PREMIUM LIQUOR

TITO'S VODKA

BACARDI SUPERIOR RUM

CAPTAIN MORGAN  
ORIGINAL SPICED RUM

JOHNNIE WALKER  
RED LABEL SCOTCH

TANQUERAY GIN

MAKERS MARK BOURBON

SEAGRAM'S VO WHISKEY

1800 SILVER TEQUILA

COURCOISER VS BRANDY

## LUXURY/TOP SHELF LIQUOR

GREY GOOSE VODKA

OCEANS VODKA

BACARDI SUPERIOR RUM

SAILOR JERRY SPICED RUM

HENDRICKS GIN

CROWN ROYAL WHISKEY

JACK DANIELS WHISKEY

KNOB CREEK BOURBON

JOHNNY WALKER BLACK  
LABEL SCOTCH

HENNESSY PRIVILEGE  
VSOP BRANDY

PATRON SILVER TEQUILA



# 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

CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA | \$157

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

**BUDWEISER**

**BUD LIGHT**

**COORS LITE**

**O'DOUL'S (N/A) (12OZ)**

**MICHELOB ULTRA**

**MILLER LITE**

## 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

**BLUE MOON**

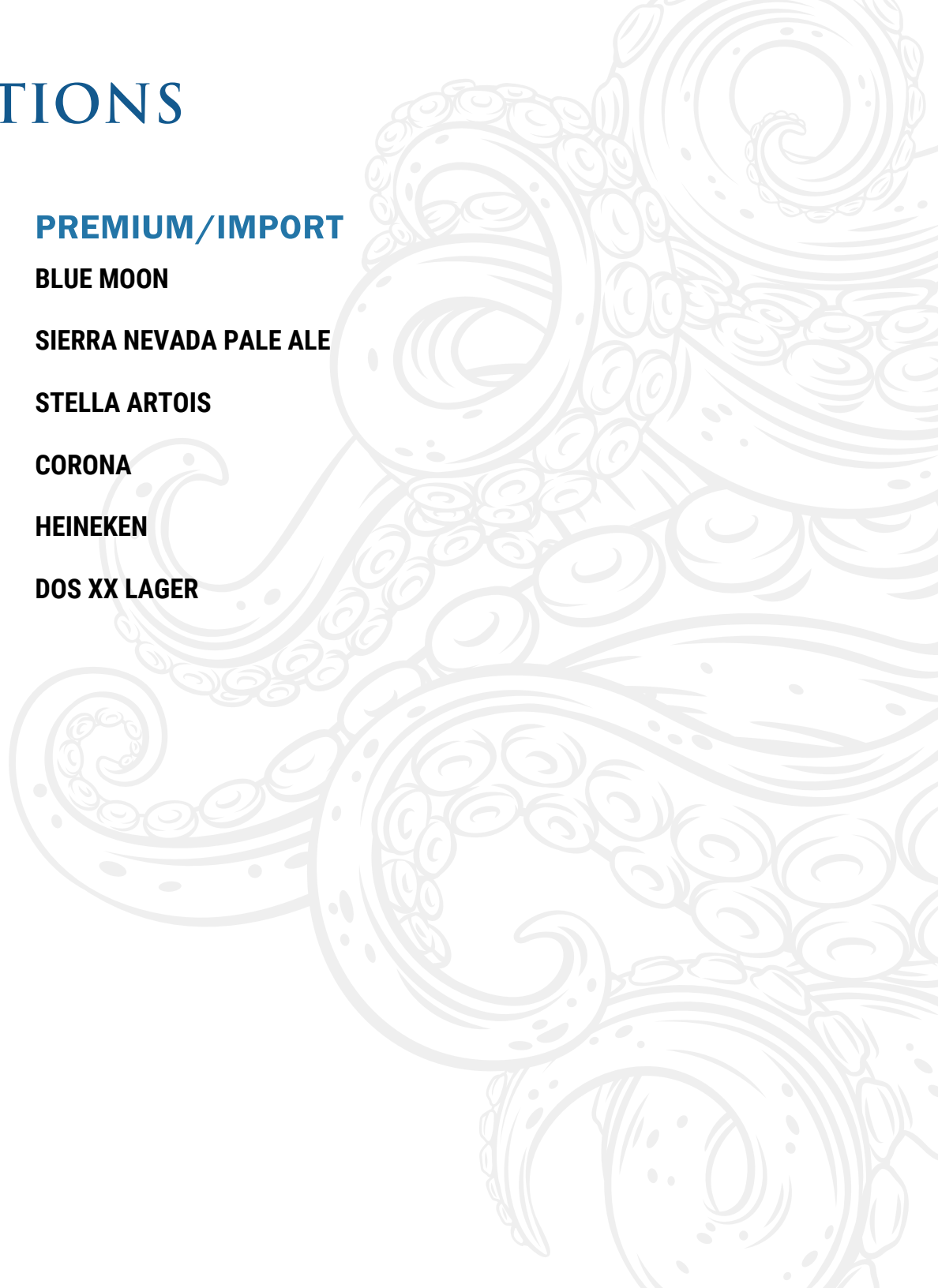
**SIERRA NEVADA PALE ALE**

**STELLA ARTOIS**

**CORONA**

**HEINEKEN**

**DOS XX LAGER**



# NON-ALCOHOLIC BEVERAGES

## SOFT 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 \$3.00**

## MOCKTAILS

**MINIMUM 32 MOCKTAILS PER CHOICE - \$275 PER BATCH**

### **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

## **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 will prepare food and beverage for guest guarantee +5% (not to exceed 25 persons)

## **Service Times**

Our pricing is based on the following food service times:

One hour buffet service - One- and 1/2-hour reception style - Events lasting more than four hours will require an additional \$35 per hour per server/bartender

## **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.

## **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**

Visa, MasterCard, American Express. We do not accept cash or checks.

## **Deposit**

A deposit of 50% of estimated final invoice is due upon booking. Deposits must be made by credit card. We do not accept cash or checks.

## **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. Payment must be made by credit card. We require a credit card on file and authorization for additional charges incurred on the actual event date.

## **Pricing**

All prices are subject to change and cannot be guaranteed earlier than six months prior to the event.

