Buffet Meals

Casual Wedding Buffets
Served with House Garden Salad & one choice of Dressing (add second dressing for $0.50 each) and Lemonade ($0.75 per person upgrade to other beverage)
Choose from one Cookie, Brownie or slice of White or Chocolate Sheet Cake—one serving per person

Fettucine Alfredo Primavera
Served with Alfredo Sauce, Julienne Vegetables & Freshly Baked Breadsticks
Add Chicken for an additional $1.65
$11.50

Swedish Meatballs with Creamy Gravy
Served with Cranberry Chutney on the Side, House Mashed Potatoes & Buttered Green Beans
$12.75

Chicken Cordon Bleu
Served with Mornay Sauce, House Mashed Potatoes And Buttered Green Beans
$15.50

Sirloin Steak
Served with Champignon Sauce, House Mashed Potatoes, And Buttered Green Beans,
$14.75

Catering
Brigham Young University
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Buffet Meals

Classic Buffets

(Desserts sold separately. these menus include only what is listed)

Islander Buffet
Kalua Pork
Sticky Rice
Stir Fry Vegetables
Macaroni Salad
Hawaiian Rolls with Butter
Water & Choice of Beverage

Choose One:
Mixed Oriental Greens w/Oriental Vinaigrette
OR House Garden Salad w/2 Dressings

Choose One:
Shoyu Chicken Thighs OR Sweet & Sour Chicken

Add a Fruit Bowl for $2.80
Choice of Beverage & Water
$17.00

Pasta Buffet
Fettuccine and Rotini Pastas
Alfredo, Bolognese (meat) and Marinara Sauces
Seasonal Vegetables
Warm Breadsticks
Creamy Tossed Caesar Salad
Seasonal Fruit Bowl

Suggested Additions:
Cheese-stuffed Ravioli $3.50
Beef Lasagna $5.00
Vegetable Lasagna $3.50
Meatballs $2.50 (3pp)

Choice of Beverage & Water
$14.75

Western Buffet
Carved Grilled Herbed Tri-Tip
with Au Jus or Creamy Horseradish
Barbeque Quarter Cut Chicken
Seasonal Vegetables
House Rolls with Butter

Choose One:
Dutch Oven Potatoes
Baked Potatoes with Condiments
Mashed Potatoes with Gravy

Choose One:
House Garden Salad with 2 Dressings
Overnight Coleslaw
Southwestern Pasta Salad
Seasonal Fruit Bowl

Choice of Beverage & Water
$20.50

Tex Mex Buffet
Tortilla Chips and Salsa

Choose Two:
Spanish Rice
Black Beans
Refried Beans
Confetti Corn

Choose One:
Beef Fajitas (2 per person)
Chicken Enchiladas (2 per person)
Chiles Rellenos (1 per person)

Choose One:
Taco Salad with choice of Dressing
Southwestern Pasta Salad
Vegetable Tray with Ranch Dip

Choice of Beverage & Water
$17.75

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Buffet Meals, continued

**Premium Pasta Buffet**

- Penne & Farfalle Pasta
- Mushroom Alfredo Sauce
- Bolognese Sauce
- Italian Sausage & Peppers in Roasted Red Pepper & Tomato Sauce
- Five-Cheese Ravioli in Roasted Garlic Butter Sauce with Fresh Basil & Diced Tomatoes
- Antipasto Salad: Tomato, Artichokes, Olives & Fresh Mozzarella with Pesto Dressing
- Roasted Garlic French Bread

**Choice of Beverage & Water**
$21.75

**Chuckwagon Roundup**

- Barbeque Baked Beans
- Dutch Oven Potatoes

**Choose One:**
- House Rolls with Sweet Cream Butter
- Corn Muffins with Honey Butter

**Choose Two:**
- House Garden Salad with Choice of Dressing
- Seasonal Fresh Fruit Bowl
- Pesto Potato Salad
- Red Potato Salad
- Vegetable Tray with Ranch Dip
- Coleslaw

**Choose One:**
- Quarter-cut Barbeque Chicken
  $17.85
- Barbeque Brisket of Beef
  $19.00
- Grilled Salmon
  $23.00

**Choice of Beverage & Water**

**Chicken or Steak Fry**

Includes Dinner Rolls with Sweet Cream Butter

**Choose One from the Following:**
- Dutch Oven Potatoes
- Baked Potatoes with Condiments

**Choose Two from the Following:**
- House Garden Salad with 2 Dressings
- Melon Wedges
- Pasta Salad
- Red Potato Salad
- Vegetable Tray with Ranch Dip
- Coleslaw
- Corn on the Cobb

**Choose One from the Following:**
- 5 oz. Grilled Chicken Breast $18.00
- 8 oz. New York Steak $23.00

**Choice of Beverage & Water**

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Buffet Meals, continued

**Autumn Feast**
House Rolls with Butter
Sage Stuffing
Quattro Cauliflower Brussel Sprout Petals
and Almond Butter

**Choose One:**
Balsamic Cream Chicken with Braised Mushrooms
Grilled Orange Dijon Chicken with Orange Shallot Glaze
Tender Beef Pot Roast with Au Jus
Roasted Apple Herb Pork Loin
with Apple Thyme Cream Sauce

**Choose One**
Carved Brown Sugar Crusted Smoked Pork Tenderloin
with White Balsamic Raspberry Plum Glaze
Carved Grilled Herbed Tri Tip with Demi Glaze
Carved Honey Dijon Applewood Ham
Carved Turkey Breast with Turkey Gravy

**Choose One:**
House Mashed Potatoes
Roasted Baby Yukon Potatoes
Scalloped Potatoes
Herb Roasted Red Potatoes

**Choose Two:**
Spinach Apple Bacon Salad with Cider Vinaigrette
Pasta Salad
Broccoli Kale Slaw
House Garden Salad with 2 Dressings
Red Potato Ranch Salad
Kale Quinoa Salad
with Craisins, Candied Pecans & Goat Cheese

Choice of Beverage and Water
$23.60

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**Mediterranean Buffet**
Pita Bread with Hummus
Rosemary & Garlic Focaccia Bread
Roasted Asparagus, Portobello Mushroom & Grape Tomato

**Choose Two:**
House Garden Salad with 2 dressings
Caesar Salad with Caesar Dressing
Caprese Bowtie Pasta Salad
Antipasto Salad with Grape Tomatoes, Artichokes, Black Olives
and Fresh Mozzarella with Pesto Dressing
Italian Pasta Salad
Panzanella Salad
Greek Cucumber, Olive, Tomato, Onion & Feta Salad

**Choose One:**
Moroccan Couscous
Herb Roasted Red Potatoes
Mashed Yukon Potatoes
Vermicelli Rice Pilaf with Toasted Almonds
Orecchiette Pasta with Olive Oil, Garlic, Roasted Tomatoes, Chives
and Shaved Parmesan

**Choose One:**
Agrodolce Braised Chicken with Cipollini Onions & Pancetta
Chicken Marbella with Mediterranean Relish
Lemon Paprika Chicken Thighs with Lemon Broth & Fresh Parsley
Creamy Lemon Chicken with Lemon Cream Sauce
Sirloin Steak with Pine Nut Picada Sauce

**Choose One:**
Carved Grilled Herbed Tri Tip Steak with Pesto Sauce
Carved Grilled Flank Steak with Roasted Garlic Cream
Carved Smoked Herbed Pork Tenderloin with Pesto Jus Lie

Choice of Beverage and Water
$23.60

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Buffet Meals, continued

The Grand Buffet

Cheese Board with Grapes and Assorted Crackers
House Rolls with Butter
Carved Grilled Tri Tip Steak with Horseradish Jus Lie Sauce
Fettuccine Pasta with Marinara and Alfredo Sauce
Seasonal Vegetables

Choose Two:
House Garden Salad with choice of Two Dressings
Caprese Bowtie Pasta Salad
Red Potato Salad
Caesar Salad
Southwestern Pasta Salad
Spinach Apple Bacon Salad with Cider Vinaigrette
Vegetable Tray with Ranch Dressing
Wild Rice Salad with Peas and Bacon
Tomato, Mozzarella and Basil Salad
Deli Pasta Salad

Choose One:
Fillet of Salmon, Hollandaise Sauce, Lemon Wedges and Rice Pilaf
Herb Roasted Pork Loin with Rice Pilaf
Balsamic Cream Chicken with Braised Mushrooms
and Festival Rice Pilaf

Choose One:
Herb Roasted Potatoes
Horseradish Mashed Potatoes
Steamed Red Potatoes
Mashed Red Potatoes

Choice of Beverage and Water
$31.75

*To add shrimp, please speak to your consultant

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Buffet Meals, continued

Build a Buffet

House Rolls & Sweet Cream Butter

Choose Two:
- House Garden Salad with choice of Dressing
- Creamy Caesar Salad with Caesar Dressing
- Green Salad with Raspberries, Pistachios, Pears, Ricotta Salata
- Romaine & Spinach Salad with Candied Nuts & Craisins
- Vegetable Tray with Ranch Dip
- Cheese Board with Grapes and Crackers
- Red Potato Salad
- Deli Pasta Salad
- Coleslaw
- Fruit & Berries
- Broccoli & Cauliflower Salad
- Macaroni Pasta Salad
- Fattoush Salad
- German Potato Salad
- Tabbouleh Salad
- Southwestern Pasta Salad
- Spinach Apple Bacon Salad
- Kale Quinoa Salad with Craisins, Candied Pecans & Goat Cheese

Choose One:
- Roasted Baby Yukon Potatoes
- Moroccan Couscous
- Wild Rice & Vegetable Pilaf
- House Mashed Potatoes
- Au Gratin Potatoes
- Mashed Yukon Potatoes
- Browned Butter-Pecan Rice
- Smashed Red Potatoes

Choose One:
- Seared Almond Butter Chicken with Chopped Chives
- Grilled Herbed Chicken Breast with Red Pepper Cream
- Chicken Cacciatore with Sauce
- Caprese Chicken with Tomato, Balsamic Glaze and Basil
- Herbed Pork Loin Steak with Creamy Onion Sauce
- Sirloin Steak with Mushroom Shallot Demi Glaze
- Baked Salmon with Lemon Thyme Aioli ($1.80 upgrade)

Choose One:
- Carved Applewood Ham with Apple Fig Chutney
- Carved Turkey and Gravy
- Grilled Coriander Beef Tri Tip with Chimichurri
- Herb Roasted Pork Loin with Cara Cara Orange Cream Sauce
- Grilled Garlic Herb Pork Tenderloin with Agave Honey Lime Glaze
- Carne Asada Grilled Flank Steak with Cowboy Salsa
- Slow Roasted Prime Rib with Mushroom Shallot Demi Glace (with a minimum of 40 guests, $5.00 upgrade per guest)

Choice of Beverage and Water
$22.25