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 $2.50
$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.
$17.50

Catering
Brigham Young University
801-422-5001
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

Catering
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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
Buffet Meals, continued

**Autumn Feast**
House Rolls with Butter
Sage Stuffing
Quattro Cauliflower Brussels 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
Fattouch Salad
German Potato Salad
Tabbouleh Salad
Southwestern Pasta Salad
Spinach Apple Bacon Salad
Kale Quinoa Salad with Craisins, Candied Pecans & Goat Cheese

Choose One:
Chefs Seasonal Vegetable
Steamed Asparagus
Steamed Broccoli
Buttered Green Beans
Buttered Carrots
Haricots Verts (French Green Beans)
Zucchini Yellow Squash Button Mushroom Tomato Medley
Roasted Garden Vegetables

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 Glaze (with a minimum of 40 guests, $5.00 upgrade per guest)

Choice of Beverage and Water
$22.25