Plated Meals

Poultry

All prices include water service and choice of beverage, rolls, butter, linens and china service.

Cider Glazed Chicken Breast
Served with Apple Cider Chutney, Browned Butter-Pecan Rice and Steamed Asparagus
$13.25

Seared Almond Butter Chicken Breast with Chopped Chives
Served with Roasted Baby Yukon Potatoes and a Zucchini Yellow Squash Button Mushroom Tomato Medley
$13.25

Lime Cilantro Chicken
Served with Green Enchilada Sauce, Spanish Rice, Confetti Corn and Black Beans, and Garnished with Tri-Colored Tortilla Crisps
$11.00

Caprese Chicken Breast
Served with Marinated Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze with sides of Roasted Garlic Infused Orzo and Roasted Garden Vegetables
$13.25

House-Made Chicken Cordon Bleu with Shaved Ham, Shredded Gruyere, and Toasted Panko
Served with Mornay Sauce, House Mashed Potatoes and Seasonal Vegetables
$13.35

Catering

Brigham Young University
801-422-5001
Plated Meals

Beef

All prices include water service and choice of beverage, rolls, butter, linens and china service.

Tender Beef Pot Roast
with Au Jus
Served with Smashed Red Potatoes and Seasonal Vegetables
$13.75
(minimum order of 20)

Cilantro Chili Lime Grilled Flank Steak
Served with Chimichurri Sauce, Santa Fe Mashed Potatoes, and Southwest Roasted Vegetables
$15.50

Grilled Montreal Sirloin Steak
with Shallot Demi-Glace
Served with Mashed Yukon Potatoes and Haricots Verts (Tender Green Beans) with Lemon Butter & Almonds
$16.00
(minimum order of 20)

Carne Asada Grilled Flank Steak
with Cowboy Salsa
Served with Roasted Garlic Cilantro Fingerling Potatoes and Grilled Onions & Bell Peppers
$16.00
(minimum order of 20)

Grilled Herbed Tri-Tip Steak
Served with Tomato Confit, Creamy Risotto, and Sauteed Zucchini with Fresh Basil and Sun-dried Tomatoes
$16.00
(minimum order of 20)

New York Strip Steak,
Served with Mushroom Demi Glace, Herb Roasted Yukon Potatoes and Seasonal Vegetables
$18.50

House Rubbed Roast Tenderloin Steak
Served with Demi Glace, House Mashed Potatoes and Seasonal Vegetables
$26.95

Beef Tenderloin Filet & Baked Salmon Filet
Served with Bearnaise Sauce, Roasted Red Potatoes & Seasonal Vegetables
$30.75

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Plated Meals

Roasted Apple Herb Pork Loin Steak
Served with Apple Thyme Cream Sauce, Roasted Garlic Mashed Yukon Potatoes, and Sliced Buttered Carrots
$13.50

Roasted Pork Loin Roulade
(minimum order of 20)
$15.00

Bacon-Wrapped Pork Tenderloin
Served with Honey-Lime Brown Sugar Glaze, Cheddar Mashed Potatoes and Sauteed Zucchini & Yellow Squash
$16.00

Smoked Pork Tenderloin
Served with Citrus Cream Sauce, Wild Rice Blend Pilaf & Chef’s Choice Seasonal Vegetables
$16.00

All prices include water service and choice of beverage, rolls, butter, linens and china service.

Catering
Brigham Young University
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Plated Meals
Seafood

All prices include water service and choice of beverage, rolls, butter, linens and china service.

**Baked Salmon Filet**
Served with Hollandaise Sauce, Country Harvest Rice Pilaf and Seasonal Vegetables
$17.25

**Roasted Salmon**
with Braised Fennel Tomato Caper Broth
Served with Steamed Asparagus and Roasted Garlic Mashed Potatoes
$17.25

**Baked California Halibut**
Served with Hollandaise Sauce, Roasted Baby Yukon Potatoes and Seasonal Vegetables
$21.85

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Plated Meals
Vegetarian

Includes water service and choice of beverage, rolls, butter, linens and china service.
Please ask your consultant about pricing.

Caprese Quinoa Stuffed Portobello Mushroom*
Served with Balsamic Drizzle

Pan Fried Gnocchi with Sun-dried Tomatoes & White Beans
Served with Pesto Drizzle

Three Cheese Alfredo Broccoli Artichoke Calzone

Southwest Spaghetti Squash Nest*
Served with Rice, Black Beans, Roasted Corn, Sauteed Onions and Bell Peppers, Ancho Crème, Queso Fresco, Cilantro and Sliced Avocado

Tempeh Tagine with Apricots & Dates*
Served with Moroccan Couscous

Avocado Egg Rolls with Sticky Rice and Steamed Broccoli*
Served with Sweet Chili Sauce

Acorn Squash Manicotti
Served with Pesto Cream and Chef’s Choice Vegetables

Chef’s Choice
Let our experienced and qualified chefs tickle your taste buds by creating a meal made just for your event.
Ask about pricing.

* Starred entrees can be made Vegan-Friendly

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Brigham Young University
801-422-5001
Plated Meals
Entrée Salads

Includes water service and choice of beverage, rolls, butter, linens and china service.

European Chicken Salad
Mixed Greens and Arugula, Lemon Grilled Chicken, Chevre, Pimiento, Caramelized Onions, Pine Nuts, House Croutons with Choice of Dressing
$12.50

Mediterranean Salad
Spinach Romaine with Israeli Couscous, Roasted Asparagus, Grape Tomatoes, Chopped Kalamata Olives, Golden Raisins, Chick Peas, and Parmesan Crisps with Choice of Dressing
$12.50

Pork Harvest Salad
Harvest Mixed Greens, Spice-Rubbed Pork Tenderloin (Cinnamon, Cumin, Paprika), Red Quinoa, Heirloom Tomatoes, Green Beans, White Cheddar, Croutons
$10.75

Traditional Cobb Salad
Iceberg Blend with Diced Chicken, Diced Bacon, Avocado, Sliced Egg, Diced Tomato, Green Onion, Shredded cheddar Cheese, and Sweet White Corn with choice of Dressing
$10.75

Salad Dressings
Creamy: Avocado Ranch, Caesar, Lime Cilantro Ranch, Ranch, Southwest Ranch
Vinaigrettes: Apple Cider, Bleu Cheese, Citrus, Dark Balsamic, Golden Balsamic, Honey Poppyseed, House Italian, Olive Oil and Lemon, Raspberry, Vanilla Bean

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