First Course Salads

House Garden Salad
$2.25

Caesar Salad with Crooutons, Parmesan & Grape Tomatoes
Suggested Dressing: Creamy Caesar
$2.65

Spinach Strawberry Salad
Suggested Dressings: Honey Poppyseed, Vanilla Bean Vinaigrette
or Balsamic Vinaigrette
$2.65

Romaine & Spinach with Craisins & Candied Nuts
Suggested Dressings: Honey Poppyseed, Spice Vinaigrette
or Apple Cider Vinaigrette
$2.65

Spring Greens with Tomato Wedges & House Croutons
$2.65

Pear Spring Green Gorgonzola Salad with Spiced Nuts
Suggested Dressing: Bleu Cheese Vinaigrette
$3.65

Spinach, Apple, Bacon Salad
Suggested Dressing: Apple Cider Vinaigrette
$3.65

Mixed Greens with Raspberries, Pistachios, Pears & Ricotta Salata
Suggested Dressing: Vanilla Bean Vinaigrette
$3.85

Kale Quinoa Salad with Craisins, Candied Pecans & Goat Cheese
Suggested Dressing: Citrus Vinaigrette
$3.85

Spinach, Bacon, Gorgonzola & Pine Nut Salad
Suggested Dressings: Balsamic Vinaigrette, Shallot Vinaigrette
or Caramelized Onion vinaigrette
$4.60

Salad Dressings

You May Choose Two:

CREAMY
BYU Ranch
Avocado Ranch
Lime Cilantro Ranch
Southwest Ranch
Creamy Caesar
Honey Poppyseed
Green Goddess

VINAIGRETTES
House Italian
Raspberry Vinaigrette (Fat-free)
Golden Balsamic Vinaigrette
Apple Cider Vinaigrette
Blue Cheese Vinaigrette
Chipotle Lime Vinaigrette
Maple Vinaigrette
Dark Balsamic Vinaigrette
Vanilla Bean Vinaigrette
Citrus Vinaigrette
Lemon Herb Vinaigrette
Oriental Vinaigrette
Red Wine Vinaigrette
Shallot Vinaigrette
Strawberry Vinaigrette
Spice Vinaigrette
Caramelized Onion Vinaigrette

First Course Soups

8-oz. Bowl, $2.99

Broccoli Cheese
Butternut Squash
Chicken Noodle
Corn Chowder
Cream of Potato
Minestrone
New England Clam Chowder

Poblano Chicken
Texas Style Chili
Tomato Basil
Tortilla
White Bean Chicken Chili
Canadian Cheese
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
$11.25

**Salisbury Steak Topped with Caramelized Shallot Mushroom Sauce**
Served with Mashed Yukon Potatoes and Roasted Garden Vegetables
$12.80

**Grilled Montreal Sirloin Steak with Pesto Cream Sauce**
Served with Smashed Red Potatoes and Chef’s Vegetable Medley
$13.90

**Cilantro Chili Lime Grilled Flank Steak**
Served with Chimichurri Sauce, Santa Fe Mashed Potatoes and Southwest Roasted Vegetables
$13.90

**Grilled Herbed Tri-Tip Steak**
Served with Tomato Confit, Creamy Risotto, and Sauteed Zucchini with Fresh Basil and Sundried Tomatoes
$13.90

**Grilled Tri-Tip with Paprika Mushroom Jus and Crème Fraiche**
Served with Herbed Spaetzle and Grilled Asparagus
$14.25

**Grilled Coriander Beef Tri-Tip Medallions**
Served with Jalapeno Hollandaise, Lime-Infused Creamy Risotto, Roasted Butternut Squash, Asparagus and Sweet Potatoes with Cilantro Garlic Butter
$16.50

**New York Strip Steak**
Served with Mushroom Demi Glace, Herb Roasted Yukon Potatoes and Seasonal Vegetables
$16.50

**New York Strip Steak with Herbed Compound Butter**
Served with Quinoa Rice Pilaf, Steamed Asparagus and Garnished with a Waffle Chip
$16.80

**House Smoked Beef Brisket with Barbeque Demi-Glace**
Served with Buttermilk Mashed Potatoes and Stewed Tomatoes, Carrots and Onions
$22.70

**Braised Boneless Beef Short Ribs with Au Jus and Ragout**
Served with Demi-Glace, House Mashed Potatoes and Seasonal Vegetables
$23.60

**House Rubbed Roast Tenderloin Steak**
Served with Demi Glace, House Mashed Potatoes and Seasonal Vegetables
$24.50

**Beef Tenderloin Pinwheel Roulade**
Stuffed with Fresh Garlic and Herbs de Provence, and served with Bearnaise Sauce, Roasted Yukon Potatoes and Steamed Asparagus
$26.50

**Filet of Beef Tenderloin & Baked Salmon Filet**
Served with Bearnaise Sauce, Roasted Red Potatoes and Seasonal Vegetables
$27.85

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Catering
Brigham Young University 801-422-5001
## Cider Glazed Chicken Breast
Served with Apple Cider Chutney, Browned Butter-Pecan Rice and Steamed Asparagus
$10.50

## Jamaican Chicken with Pineapple Mango Glaze
Served with Jasmine Rice and Steamed Broccoli & Sliced Carrots
$10.50

## Seared Almond Butter Chicken Breast with Chopped Chives
Served with Roasted Baby Yukon Potatoes and a Zucchini Yellow Squash Button Mushroom Tomato Medley
$10.50

## Lime Cilantro Chicken
Served with Green Enchilada Sauce, Spanish Rice, Confetti Corn and Black Beans, and Garnished with Tri-Colored Tortilla Crisps
$10.50

## Crispy Coconut Chicken Breast with Pineapple Lime Sriracha
Served with Rice and Steamed Ginger Sugar Snap Peas
$10.75

## Cajun Chicken
Served with Vermicelli Rice Pilaf, Creme Fraiche, and Haricot Verts with Onion Straws & Lemon Zest
$10.75

## Garlic Basil Chicken Breast
Served with Tomato Butter Sauce, Baby Roasted Yukon Potatoes and Sauteed Zucchini & Yellow Squash Blend
$11.25

## Creamy Lemon Chicken Breast
Served with Lemon Cream Sauce, Moroccan Couscous and Roasted Garden Vegetables
$11.50

## Crisp Honey Garlic Chicken Breast with Honey Garlic Glaze
Served with Jasmine Rice and Napa Cabbage, Shiitake Mushroom, Red Pepper Medley
$11.50

## Chicken Scallopine with Lemon Caper Parsley Cream Sauce
Served over Angel Hair Pasta with Sliced Mushrooms, Sundried Tomatoes, and Spinach
$11.60

## Roast Turkey
Served with Turkey Gravy, Sage Stuffing, House Mashed Potatoes and Maple Glazed Carrots
$11.60

## Lemon Paprika Chicken Thigh in Lemon Parsley Broth
Served with Mashed Buttermilk Red Potatoes and Sauteed Zucchini with Fresh Basil & Marinated Tomatoes
$11.65

## Seasoned Chicken Breast in Cream Sauce with Bacon and Mushrooms
Served with Herbed Steamed Red Potato Wedges and Chef’s Vegetable Medley
$11.85

## Balsamic Cream Chicken Breast
Served with Smashed Red Potatoes and Chef’s Vegetable Medley
$12.60

## House-Made Chicken Cordon Bleu with Shaved Ham, Shredded Gruyere, and Toasted Panko
Served with Mornay Sauce, House Mashed Potatoes and Seasonal Vegetables
$12.85

## Caprese Chicken Breast
With Marinated Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze
Served with Roasted Garlic Infused Orzo and Roasted Garden Vegetables
$12.85

## Shallot, Spinach & Roasted Tomato Stuffed Chicken
Served with Choron Sauce, Steamed Red Potato Wedges and Broccolini with Olive Oil

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**Catering**

801-422-5001
## Plated Meals

### Pork

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Singapore Pork Loin</strong></td>
<td>Asiana Barbeque Sauce, Sticky Rice, Broccoli &amp; Sliced Carrots</td>
<td>$11.80</td>
</tr>
<tr>
<td><strong>Creamy Garlic Mushroom Balsamic Pork Roast Medallions</strong></td>
<td>Served with Steamed Red Potatoes and Buttered Green Beans</td>
<td>$11.80</td>
</tr>
<tr>
<td><strong>Cranberry Glazed Pork Roast</strong></td>
<td>Apple Nut Stuffing, House Mashed Potatoes and Maple Glazed Carrots</td>
<td>$11.80</td>
</tr>
<tr>
<td><strong>Roasted Pork Loin Roulade</strong></td>
<td>Stuffed with Bacon, Apricots, Spinach, Fresh Thyme, and served with Orange Rosemary Marmalade, Roasted Yukon Potatoes and Buttered Green Beans (minimum order of 20)</td>
<td>$13.50</td>
</tr>
<tr>
<td><strong>Roasted Apple Herb Pork Loin Steak</strong></td>
<td>Served with Apple Thyme Cream Sauce, Roasted Garlic Mashed Yukon Potatoes, and Sliced Buttered Carrots</td>
<td>$13.50</td>
</tr>
<tr>
<td><strong>Pork Loin Cordon Bleu Roulade</strong></td>
<td>Served with Mornay Sauce, Roasted Zucchini &amp; Bell Peppers and Smashed Red Potatoes (minimum order of 20)</td>
<td>$13.50</td>
</tr>
<tr>
<td><strong>Bacon-Wrapped Pork Tenderloin</strong></td>
<td>Served with Honey-Lime Brown Sugar Glaze, Cheddar Mashed Potatoes and Sauteed Zucchini &amp; Yellow Squash</td>
<td>$19.85</td>
</tr>
<tr>
<td><strong>Marinated Pork Tenderloin Medallions with Cider Demi-Glace</strong></td>
<td>Served with Sautéed Herb-Butter Gnocchi, Haricots Verts with Onion Straws, Lemon Zest and Chopped Parsley</td>
<td>$19.85</td>
</tr>
<tr>
<td><strong>Cornmeal Chili Lime Crusted Pork Tenderloin</strong></td>
<td>Served with Creamy Adobo Sauce, Roasted Garlic Cilantro Fingerling Potatoes and Broccolini with Cumin Pine Nut Butter</td>
<td>$19.85</td>
</tr>
<tr>
<td><strong>Carolina Sweet Pork Plate with Sweet Carolina Glaze</strong></td>
<td>Served with Mashed Buttermilk Red Potatoes and Green Beans and Shallots &amp; Oyster Mushroom Medley</td>
<td>$19.85</td>
</tr>
<tr>
<td><strong>Smoked Pork Tenderloin</strong></td>
<td>Served with Tart Cherry Demi-Glace, Creamy Polenta and Roasted Root Vegetables</td>
<td>$19.85</td>
</tr>
</tbody>
</table>
**Plated Meals**

**Seafood**

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

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**Coconut Curry Shrimp**
Peas, Cashews, Garlic, Ginger, Red Peppers, Basil, Cilantro, Onions, and Coconut Milk
Served on a bed of Long Grain Rice
$14.45

**Shrimp Pad Thai**
Shrimp, Sprouts, Carrots, Red Pepper, Green Onions, Snow Peas, Cilantro, Green Chilies
Served on a bed of Pad Thai Noodles with Peanut Chili Sauce
$14.45

**Baked Salmon Filet**
Served with Hollandaise Sauce, Country Harvest Rice Pilaf and Seasonal Vegetables
$15.50

**Chili Fennel-Crusted Salmon**
Served with Mediterranean Salsa, Israeli Couscous and Roasted Vegetables
$15.50

**Roasted Salmon with Braised Fennel Tomato Caper Broth**
Served with Steamed Asparagus and Roasted Garlic Mashed Potatoes
$15.50

**Seared Sesame Maple Glazed Salmon with Sriracha Mayo Drizzle**
Served with Lemon Grass Saffron Sticky Rice and Steamed Green Asparagus
$15.50

**Baked Salmon with Caramelized Shallot and Tarragon Bearnaise**
Served with Diamond Pommes Anna and Haricot Verts with Lemon Butter
$16.60

**Ancho Chili Honey Glazed Cedar Plank Salmon**
Served with White Cheddar Candied Bacon Smashed Potatoes and Shiitake Oyster Mushroom & Zucchini Medley
$17.25

**Coriander Crusted Grilled Salmon**
Served with Cilantro Peanut Pesto, Whipped Sweet Potato & Couscous, and Toasted Cumin Zucchini & Piquante Peppers
$17.65

**Baked Pacific Cod with Shallot Ginger Glaze**
Served with Sticky Rice and Sugar Snap Peas, Red Bell Peppers & Bok Choy
$18.30

**Grilled Peppercorn Salmon**
Served with Lemon Herb Gastrique, Fingerling Potatoes with Olive Oil & Herbs and Sauteed Zucchini with Roma Tomatoes & Sea Salt
$19.70

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

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

Please ask your consultant about pricing

Creamy Polenta with Grilled Portobello Slices & Asparagus
Served with Balsamic Drizzle

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

Za’atar Roasted Chickpea Quinoa Black Bean Pilaf

Stuffed Bell Pepper with Quinoa and Roasted Vegetable Pilaf
Served with Sweet Chili Sauce and Seasonal Vegetables

Tempeh Tagine with Apricots & Dates
Served with Moroccan Couscous

Cheese Ravioli with Pesto Cream
Served with Seasonal Vegetables

Vegetable Lasagna
Served with Marinara Sauce
(Minimum order of 12)

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.