



Buffet Meals

Casual Wedding Buffets

Served with House Garden Salad & one choice of Dressing (add second dressing for \$0.55 each)
and Lemonade (\$0.79 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
\$12.29

Swedish Meatballs with Creamy Gravy

Served with Cranberry Chutney on the Side,
House Mashed Potatoes & Buttered Green Beans
\$13.59

Chicken Cordon Bleu


Served with Mornay Sauce, House Mashed Potatoes
And Buttered Green Beans
\$16.55

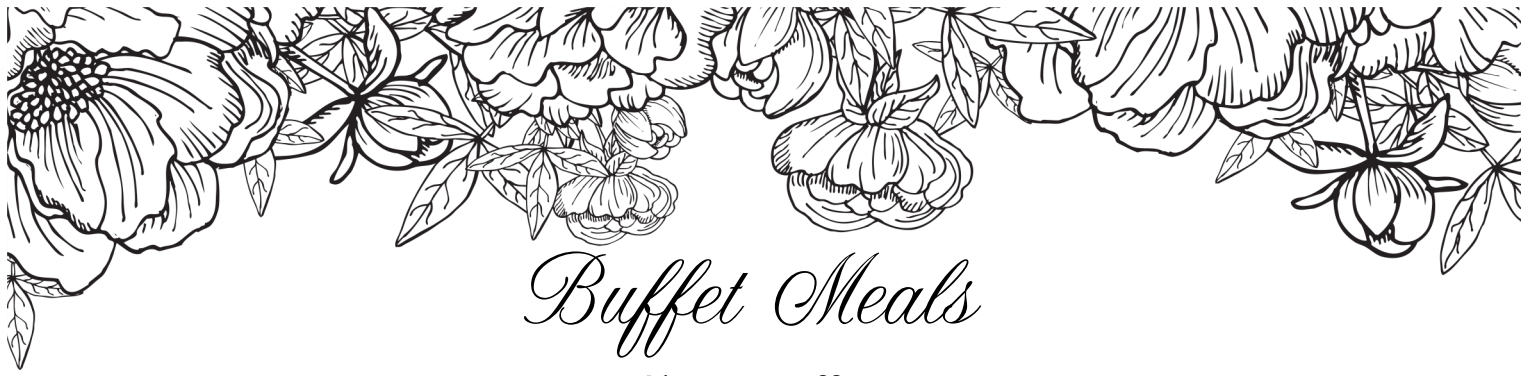
Sirloin Steak

Served with Champignon Sauce, House Mashed Potatoes,
And Buttered Green Beans,
\$18.69

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 \$2.99

Choice of Beverage & Water
\$18.10

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 \$3.75
Beef Lasagna \$5.35
Vegetable Lasagna \$3.75
Meatballs \$2.69 (3pp)

Choice of Beverage & Water
\$15.75

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
\$21.85

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 Relleno (1 per person)

Choose One:

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

Choice of Beverage & Water
\$18.90

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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
 \$23.20

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
 \$19.00
 Barbeque Brisket of Beef
 \$20.25
 Grilled Salmon
 \$24.50

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 \$19.20
 8 oz. New York Steak \$24.50

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

\$25.29

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

\$25.29

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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

\$33.89

*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:

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

\$25.70

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