COOKIE LOVERS BUFFET

$13
Assorted Cookies:
Chocolate Chip
Peanut Butter
Diamond Cookies
Mudslides
Lemon Bar Cookie
Snickerdoodle
Sugar Cookie

Fresh Fruit Platter or Vegetable Platter with Spinach Dip

HOT CHOCOLATE & DONUTS

$13.50

BYU Hot Chocolate

Syrup Flavors (Choose 3)
Raspberry, Hazelnut, Caramel, Mint, French Vanilla

Toppings (Choose 5)
Whipped Cream
House-Made Marshmallows (Orange, Mint, Cinnamon, Hazelnut, Raspberry)
Crushed Peppermint Candy
Toffee Bits
White Chocolate Chips, Milk Chocolate Chips

Assorted Donuts

Fruit Platter
ICE CREAM SUNDAE BAR

$13.50
Vanilla Ice Cream
BYU Brownies

Sauces:
Caramel, Hot Fudge, Strawberry Sauce

Toppings:
Peanuts, Cherries, Whipped Cream,
Assorted Crushed Candy, Sprinkles

Fresh Fruit Platter or Vegetable Platter with Spinach Dip

CAKES & PIES BUFFET

$14.75
Cakes (Choose 3)
Carrot, German Chocolate, Coconut,
Chocolate Mousse, Chocolate Cake

Cheese Cake (Choose 2)
New York Cheesecake (Choose 1: Strawberry,
Raspberry, Caramel), Nutella, Graham Canyon,
GF Salted Caramel Cheesecake

Pies (Choose 3)
Apple, French Apple, Peach, Cherry,
Pumpkin, Chocolate Peanut Butter Pie

Fresh Fruit Platter
CASUAL WEDDING BUFFET

$17.25
Choose Two

**Beef Slider**
Caramelized Onion Compote, Gruyère Cheese, Remoulade

**Rotisserie Chicken Slider**
Aged White Cheddar, Roasted Red Pepper Aioli

**Buttermilk Fried Chicken Slider**
Crispy Fried Chicken, Coleslaw, Pickle, Garlic Mayo

**Cubano Slider**
Braised Pork, Shaved Ham, Swiss Cheese, Pickles, Dijon Mayo

**Fresh Fruit Platter or Vegetable Platter** with Spinach Dip

**Dessert Options**
Choose 1
Éclairs, Fruit Tarts, Coconut Macaroons, Lemon Bar Cookies, Mudslide Cookies
COMFORT FOOD BUFFET

$18
Choose One

Chicken Pot Pie
Stewed Chicken, Vegetables, Creamy Broth, Buttermilk Biscuit Crust

Shrimp & Grits
Sautéed Shrimp, Sausage, Peppers, and Buttery Grits

Smoked Beef Brisket or Pulled Pork
Baked Beans, Coleslaw, Corn Bread

Country-Style Macaroni and Cheese
Creamy Parmesan & local Cheddars, Toasted Breadcrumbs, with Chicken Tenders or Crispy Pulled Pork

Dessert Options: Choose 1
Assorted Cookies, Brownies, Bars, Pies
BUILD YOUR OWN APPETIZERS BUFFET

Deviled Egg
Roasted Red Pepper, Dijon Crème Fraiche, Chervil $2

Prosciutto & Melon
Fresh Honeydew and Cantelope wrapped in Prosciutto, with Olive Oil and Fresh Herbs $2.25

Portobello Mushroom
Marinated Portobello, Herbed Cream Cheese, Roasted Red Pepper, Crostini $2.50

Vegetable Crudité
Assorted Seasonal Raw Vegetables, with a Creamy Herb Dressing $2.50

Tuna Sashimi
Ahi Tuna, Avocado Puree, Soy Reduction Cucumber $3

Fruit Display
Seasonal Fruit Tray $3.15

Cheese Display
Assorted Cheeses with Fruit and Crackers $6

Charcuterie Board
Cured Meats, Cheeses, Fruits, Candied Nuts, Honey and Crackers $6.50

Custom Menus
Please contact our Wedding Consultant if you are interested in designing a custom menu. We have many types of desserts and appetizers.

Susie Griffin | susie-griffin@byu.edu
PLATED DESSERTS

**Banana Cream** $5.50
Buttery Pastry Crust, Banana Compote, Banana Vanilla Whipped Ganache, Anglaise & Salted Caramel Sauce

**Caramella** $4.25
Chocolate Cake, Salted Caramel Mousse, Chocolate Bavarois, Ganache, Salted Caramel Sauce

**Carrot Cake** $5
Carrot Cake with Walnuts, Cream Cheese Filling, and Buttercream Icing

**Cheesecake** $5
Choice of Graham Canyon, Nutella, or New York Cheesecake (New York comes with Raspberry, Strawberry, Chocolate, or Caramel Sauce) Cost listed per slice, but must be ordered by the cake (16 slices per cake)

**Coconut Cake** $5
Moist Sponge Cake, Coconut Cream Filling, and Covered with Buttercream Icing and Toasted Coconut

**Coconut Pillow** $4.25
Toasted Coconut Sponge, Strawberry Gelee, Coconut Mousse, Strawberry Sauce

**Fruit Tart** $5
3.5" Sweet Tart Shell Filled with Pastry Cream and Topped with Fresh Fruit

**Key Lime Tart** $5
3.5" Sweet Tart Shell with Key Lime Filling and Topped with Whipped Cream
PLATED DESSERTS cont.

Cherry Truffle Tart $6.25
Baked Chocolate Cream Cheese Tart, Cherry Filling, Whipped Cream, Chocolate Shavings, Chocolate & Anglaise Sauces

Chocolate Pistachio Tart $6.25
Chocolate Sable, Pistachio Cream, Chocolate Ganache, Anglaise Sauce

Limone Tart $7
Chocolate Sable Tart, Lemon Pie Filling, Lemon Crèmeux, Raspberry Sauce

Laranja $5
Crunchy Orange Streusel, Orange Dacquoise, Orange Passion Mousse, Anglaise Sauce

Peach Blueberry Cake $5
Crisp Bottom Layer, Greek Yogurt Cake, Peaches, Blueberries, Whipped Cream, Blueberry & Anglaise Sauce

Surprise $4.25
Honey Oat Crunch, Strawberry Cheesecake, Strawberry Sauce

Trudelia Chocolate Cake $5
White Sponge Cake, Chocolate Mousse Filling, and Covered with Chocolate Ganache
DESSERTS IN GLASSES $5

Cake in a Cup
Vanilla Bean Cake, Blueberry Compote, Vanilla Bean Mousse

Exotic
Caramelized Pineapple, Guava Cream, Chocolate Croquants

SWEET TREATS & TARTS

Cherry Truffle Tart $6.25
Baked Chocolate Cream Cheese Tart, Cherry Filling, Whipped Cream, Chocolate Shavings, Chocolate & Anglaise Sauces

Chocolate Pistachio Tart $6.25
Chocolate Sable, Pistachio Cream, Chocolate Ganache, Anglaise Sauce

Limone Tart $7
Chocolate Sable Tart, Lemon Pie Filling, Lemon Crèmeux, Raspberry Sauce

7 Layer Bars $1.75 individual

2" Fruit Tarts $1.75 individual
Sweet Tart Shell Filled with Pastry Cream and Topped with Fresh Fruit

2" Key Lime Tarts $1.75 individual
Sweet Tart Shell with Key Lime Filling and Topped with Whipped Cream

2" Lemon Curd Tarts $1.75 individual
Sweet Tart Shell with Lemon Curd Filling and Dipped in Chocolate

Eclairs $15.50 doz
Available with Sweet Chocolate Icing or Semi-Sweet Chocolate Shell

1.5" Cream Puffs $7.75 doz
Classic Pastries $1.75
BYU Brownies
BYU Mint Brownies
Butterscotch Brownies
Lemon Bars
Raspberry Bars
Apricot Bars

BUFFET DESSERTS

10" ROUND CAKES
$55.75/$3.75 cost per slice (must order by the cake, 16 slices per cake)
CARROT CAKE - Carrot Cake with Walnuts & Pecans, Cream Cheese Filling & Buttercream Icing
COCONUT CAKE - Moist Sponge Cake, Coconut Cream Filling, and Covered with Buttercream Icing & Toasted Coconut
GERMAN CHOCOLATE CAKE - Chocolate Cake with German Chocolate Filling (coconut and pecans) and Chocolate Ganache
NEW YORK CHEESECAKE - Vanilla Cheesecake with Choice of Raspberry, Strawberry, Chocolate, or Caramel Sauce
GRAHAM CANYON CHEESECAKE - Creamy Graham Cracker Cheesecake with Honey Comb Crunch on Graham Cracker Crust
NUTELLA CHEESECAKE $54.50/$4.50 - Oreo Crumbs Crust and Nutella Cheesecake

SHEET CAKES
$3.25 per slice
WHITE CAKE - White Sponge Cake with Sweet White Icing or Swiss Buttercream Icing
CHOCOLATE CAKE - Chocolate Cake with Sweet Chocolate Icing

$3.75 per slice
CARROT CAKE - Carrot Cake with Walnuts, Cream Cheese Filling, and Buttercream Icing
COCONUT CAKE - Moist Sponge Cake, Coconut Cream Filling, Buttercream Icing, and Toasted Coconut
GERMAN CHOCOLATE CAKE - Chocolate Cake with German Chocolate Filling (coconut and pecans) and Chocolate Ganache
CHOCOLATE MOUSSE CAKE - White Sponge Cake, Chocolate Mousse Filling, and Covered with Chocolate Ganache
PAN DESSERTS

$3.25 per serving

BREAD PUDDING - Croissant Bread Pudding with Caramel Sauce (side), served warm
APPLE CRISP - Granny Smith Apples with Crisp Topping and Whipped Cream (side), served warm
PEACH CRISP - Fresh Peaches with Crisp Topping and Whipped Cream (side), served warm
NILA WAFER BANANA PUDDING - Nilla Wafers, Fresh Bananas, and Vanilla Custard Topped with Whipped Cream and White Chocolate Shavings, served cold

TARTS

CHERRY TRUFFLE TART $6.25 - Baked Chocolate Cream Cheese Tart, Cherry Filling, Whipped Cream, Chocolate Shavings, Chocolate & Anglaise Sauces
CHOCOLATE PISTACHIO $6.25 - Chocolate Sable, Pistachio Cream, Chocolate Ganache, Anglaise Sauce
LIMONE TART $7 - Chocolate Sable Tart, Lemon Pie Filling, Lemon Crèmeux, Raspberry Sauce

PIES

Must order by the Pie. $28 ($3.50/slice)

APPLE PIE - Homemade Apple Filling in a Flaky Crust with Whipped Cream
PEACH PIE - Homemade Peach Filling in a Flaky Crust with Whipped Cream
PUMPKIN PIE - Pumpkin Filling in a Flaky Crust with Whipped Cream
CHOCOLATE PEANUT BUTTER PIE - Flaky Crust filled with Vanilla Custard and Peanut Butter Mousse, Topped with Whipped Cream and Chocolate Peanut Butter Cups
CHERRY PIE - Homemade Cherry Filling in a Flaky Crust with Whipped Cream
GLAZED BERRY PIE $40.50 ($5/slice) - Flaky Crust filled with Fresh Berries and Berry Glaze, Topped with Whipped Cream

COOKIES AND BARS

Sugar $8.50 doz
Chocolate Chip $8.50 doz
Cranberry White Chocolate Chip $8.50 doz
Oatmeal Raisin $8.50 doz
Lemon Bar $8.50 doz
Peanut Butter $8.50 doz
Mudslide $8.50 doz
7 Layer Bar $1.75 ea.
Apricot Bar $1.75 ea.
Blondie $1.75 ea.
Cheesecake Bar $2.50 ea.
Lemon Bar $1.75 ea.
Raspberry Bar $1.75 ea.
Rice Krispy $1.75 ea.
SPECIAL DIET DESSERTS

Canela Apple Cake $5
(Gluten, Dairy, Sugar Free) Cinnamon Apple Vanilla Cake

Coconut Passion Panna Cotta $6.75
(Gluten, Dairy, Sugar Free) In a Trifle Glass, Creamy Coconut Panna Cotta, Passion Fruit Gelee

Framboise $5.50
(Gluten, Egg, Dairy Free) Chocolate Cake, Raspberry Mousse

Lemon Blue $5.75
(Gluten and Dairy Free, Low Sugar) Lemon Cake, Blueberry Mousse

Gluten-Free Almond Crispies $1.50

Gluten-Free Chocolate Chip Cookie $1.50

Gluten-Free Salted Caramel Cheesecake* $5.50

Gluten-Free BYU Mint Brownie* $2.50
Only available without nuts

*Our gluten-free products are made in a facility that contains gluten. BYU Catering is not a certified gluten-free facility.
BEVERAGES

10oz Serving $1.90
Beverage Station $2.15 per person

White Grape Juice
Apple Juice
Cranberry Juice
BYU Y Sparkle
Sparkling White Grape Juice
Sparkling Apple Juice
House Made Lemonade
House-Made Raspberry Lemonade
House-Made Strawberry Lemonade

Chocolate Milk $2.25
2% Milk $1.90

Seasonal Beverages $2.10
Hot Chocolate, Spiced Cider, Wassail