



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

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

Pork

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

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

Stuffed with Mushrooms, Pine Nuts, Feta & Fresh Herbs, with Balsamic Demi-Glace.
Served with Brown Butter Pecan Rice, Roasted Asparagus,
Portobello Mushroom & Grape Tomatoes.
(minimum order of 20)
\$15.00

Bacon-Wrapped Pork Tenderloin

Served with Honey-Lime Brown Sugar Glaze, Cheddar Mashed
Potatoes and Sautéed Zucchini & Yellow Squash
\$16.00

Smoked Pork Tenderloin

Served with Citrus Cream Sauce, Wild Rice Blend Pilaf
& Chef's Choice Seasonal Vegetables
\$16.00

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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, Sautéed 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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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 Poppysseed, House Italian, Olive Oil and Lemon, Raspberry, Vanilla Bean

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