



Prices are based on a minimum guest count of 40 and include heavy decorative plastic wares. Orders of 20 are for pick-up only. Utah state food tax will be added to each order. Please call for delivery and questions about our on-site service fee for full service events.

Contact us: 801-368-7296 info@landmarkcateringutah.com landmarkcateringutah.com

DINNER & DESSERT MENUS

PASTA MENU

All of our sauces are House Made
(add \$1.95 per person for a Full Salad Bar)

Baked Manicotti

Cheese stuffed pasta, baked with a zesty Italian marinara sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.50 per person

Chicken Alfredo

Fettuccine topped with tender grilled chicken breast and our creamy alfredo sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.95 per person

Chicken w/Butternut Squash Cheese Sauce

Linguini topped with our house made sauce and sliced chicken breast. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$14.95 per person

Lasagna

A classic favorite. Select from beef or vegetarian. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.95 per person

Sirloin Tips

Braised in a Hunter sauce with mushrooms & onions, and served with homemade egg noodles. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$13.95 per person

Spaghetti

Your choice of a Bolognese sauce or marinara with Italian meatballs on the side. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$11.95 per person

Blackened Chicken

Served with linguini and our signature Alfredo sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$12.95 per person

Caprese Chicken

Chicken breast with tomato slice, mozzarella cheese slice, and fresh basil leaf. Served with Pesto sauce. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$16.95 per person

Chicken de Regiano

Original Italian stuffed chicken breast. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$16.95 per person

Combination Pasta Special

Choice of 3 different pasta's, 3 sauces, chicken and Italian meatballs. Served with a spinach or green salad, parmesan rolls w/ butter, lemonade and a light dessert.

\$15.95 per person

A Taste of Italy

(For groups of **75** or more, for less than 75 additional costs will apply)

Live station with our Chef's to cook it fresh on site. Additional cost for live chefs.

Pasta Bar: Our most popular menu choice! Select from several gourmet pastas, homemade specialty sauces (marinara, alfredo, and creamy oven roasted bell pepper). 18 selections of vegetable and meat toppings. Also includes a full salad bar, rolls/butter, beverage and light dessert.

\$16.95 per person

THEME MENU

Mexican Fiesta

Chicken enchiladas, shredded beef burritos, Spanish rice, refried beans, shredded pork and chicken tacos. Served with a house mixed greens salad, lemonade, a light dessert, chips and fresh salsa. Add tamales for \$2.95 per person

\$15.95 per person

A Taste of Italy

(For groups of **75** or more, for less than 75, additional costs will apply)

Live station with our Chefs to cook it fresh on site

Pasta Bar: Our most popular menu choice! Select from several gourmet pastas, homemade specialty sauces (marinara, alfredo, and creamy roasted bell pepper). Make selections from a variety of vegetable and meat toppings, and have it cooked fresh in front of you! Served with rolls, butter, and full salad bar, beverage, and light dessert.

\$16.95 per person

Hawaiian Luau

Hawaiian chicken w/fresh pineapple tidbits, Polynesian rice, specialty green salad, tropical fruit salad, rolls w/ butter, tropical lemonade and a light dessert. (Add fresh cut fruit in season for \$1.50 per person, Kalua Pork for \$2.95 per person)

\$12.95 per person

Oriental Rice Bowl Bar

(Groups of **75** or more for less than 75, additional costs will apply)

Sautéed by our Chef Onsite

Choice of three kinds of rice (white long grain, white sticky, and brown), make selections from a variety of meats and oriental vegetables, then select from our three homemade sauces, (teriyaki, sweet and sour, and honey sesame), and served with a full salad bar, rolls, butter, lemonade and a light dessert.

\$16.95 per person

Broccoli Beef

Served with Jasmine rice, fried won tons and sweet & sour sauce. Served with oriental green salad, lemonade and a light dessert. (For brown rice add \$1.50 per person)

\$13.95 per person

Orange Chicken

Served with Jasmine rice, and stir-fry vegetables, wontons, sweet & sour sauce, lemonade, and a light dessert.

\$11.95 per person

Beef or Chicken Red Thai Curry

Served with jasmine rice and Pad Thai noodles, oriental green salad, soft rolls w/ butter, lemonade and a light dessert.

\$14.95 (Chicken) \$15.95 (Beef) per person

Chicken Lettuce Wraps (Appetizer only)

Must be ordered with a regular menu item.

\$6.95 per person

Western Roundup BBQ

Select your favorite meat, and 3 side dishes.

Served with rolls and butter OR on a bun.

(We are able to cook on site)

Western Special: Steak and Chicken

(We serve certified Angus Beef)

BBQ Smoked Beef Brisket

Steak

Beef Country Style Ribs:

BBQ Chicken:

Market Price

\$18.00 per person

Market Price

Market Price

\$15.95 per person

BBQ Hamburgers & Hot Dogs \$14.95 per person
Gourmet Hamburger Bar: \$16.95 per person

House made burgers w/bun and the following sides: Tomatoes, pickles, lettuce, onions, sautéed mushrooms and onions, bacon, guacamole, cheese, ketchup, mustard, mayo, and fry sauce. Served with lemonade and a light dessert.

Western BBQ Sides:

Baked Beans
Potato Wedges
Baked Potato
Herb Garlic Potatoes
Mashed Red Potatoes
Potato Salad
Rice Pilaf
Corn on the Cob (seasonal)
Corn w/ Peppers
House-Made Mac & Cheese
Spinach Salad
Coleslaw
Broccoli Salad
Baby Greens Tossed Salad
Italian Pasta Salad
Caesar Salad
Tropical Fruit Salad
Fresh Cut Fruit (seasonal)
(add .75 per person)
Watermelon (seasonal)

DINNER ENTREES

All entrees are served with a green salad (add \$1.50 more for a full salad bar), rolls & butter, two hot side dishes, lemonade, and light dessert, (see dessert menu for selections).

All of our sauces are house made

Chicken Cordon Bleu

Breaded and stuffed with ham & cheese and topped with a specialty cream sauce
\$17.95 per person

Southwestern Style Chicken

Chicken breast topped with sautéed bell peppers & onions and pepper jack cheese
\$16.95 per person

Chicken Marsala

Sautéed chicken breast with a flavorful marsala sauce
\$16.95 per person

Hawaiian Chicken

Sautéed chicken breast with fresh pineapple and a teriyaki glaze

\$16.95 per person

Stuffed Chicken Breast

Breast filled with sun dried tomatoes and cream sauce

\$16.95 per person

Italian Stuffed Chicken

Breast stuffed with spinach and three chesses, topped with an Italian red sauce

\$16.95 per person

Chicken Parmesan

Seasoned breaded chicken breast topped with Italian red sauce

\$16.95 per person

Chicken Pepper Natta

Lightly breaded chicken breast with a creamy red bell pepper sauce

\$16.95 per person

Mandarin Orange Chicken

Grilled chicken breast with a sweet & sour orange glaze.

\$16.95 per person

Oven Roasted Chicken (Bone-in)

Slow cooked tender and juicy.

\$15.95 per person

Danish Cranberry Chicken

Chicken breast with a sweet cranberry glaze.

\$15.95 per person

Sicilian Chicken

Chicken breast topped with ham and Italian cheese sauce.

\$16.95 per person

Caprese Chicken

Chicken breast with a tomato slice, mozzarella cheese slice, and a fresh basil leaf

Served with Pesto sauce.

\$16.95 per person

Raspberry Chicken

Chicken breast with a sweet and savory raspberry glaze

\$16.50 per person

Chicken de Regiano

Original Italian stuffed chicken breast.

\$17.95 per person

Creamy French Chicken

Chicken breast topped with our specialty creamy French wine sauce

\$16.95 per person

Roasted Turkey Breast

Tender and moist, served with our famous apple cranberry stuffing and turkey gravy

\$17.95 per person

Pot Roast

Slow roasted with our chef's own flare of spices. Served with beef gravy.

\$16.95 per person

Smoked Beef Brisket

Slowly smoked, and served with a zesty BBQ sauce.

\$18.95 per person

Roast Beef (Best as a carving Station)

Served with Au jus

Market Price

New Your Steak

Market Price

Flat Iron Steak

Market Price

Smothered Sirloin Steak

Tender sirloin in a flavorful specialty sauce.

Market Price

Grilled Tri Tip

Served with a Pomegranate Balsamic Reduction

\$18.95 per person

Fillet Mignon

Tender and topped with a specialty glaze

\$32.00

Prime Rib

Succulent prime rib with Au jus & a horseradish cream sauce.

\$31.50

\$31.50

Beef Tenderloin

Topped with a Pomegranate Balsamic glaze

Market Price

Tender Honey Ham

Sliced and topped with a sweet honey glaze.

\$15.95 per person

Pork Loin

Topped with a creamy béarnaise sauce. (other sauces available)

\$16.50 per person

Smoked Shredded Pork

Slowly smoked and served with a zesty BBQ sauce

\$15.95 per person

Herb Encrusted Breaded Cod

Topped with a light lemon cream sauce

\$17.95 per person

Teriyaki Salmon Fillet

Topped with a pineapple teriyaki glaze

\$19.95 per person

Honey Soy Glazed Salmon

Served with sautéed bell peppers and onions over brown rice

\$19.95 per person

Grilled Halibut

Slowly grilled with a lemon & pepper seasoning

Market Price

Side Dishes:

Roasted Herb & Garlic Potatoes
Mashed Potatoes
Baked Potato w/sour cream/butter
Potatoes Au Gratin
Sour Cream Potatoes
Sweet Potatoes w/maple glaze
Baked Beans
Pasta w/sauce (add \$.95 pp)
Rice pilaf
Spanish rice
Polynesian Rice
Jasmine Rice
Sweet Cilantro Rice
Stir-fry Rice
Chow Mein Noodles
Brown Rice (add \$1.00 per person)
Black Beans
Refried Beans

Salads:

House Salad
Caesar
Spinach
Spring Baby Greens
Specialty Salads (add \$.75 pp)

Salad Dressing Choices:

House made Ranch
Toasted Sesame
Italian
Poppy Seed
Caesar
Raspberry Vinaigrette
Olive Oil/Balsamic Vinaigrette
Bleu Cheese (additional cost)
Creamy Tomatillo Cilantro Dressing
(additional cost)

Chef's Vegetable:

Honey Glazed Baby Carrots
Slender Green Beans
Vegetable Medley
Steamed Broccoli
Corn w/peppers
Stir-Fry Vegetables (add \$.85 pp)
Corn on the Cob (in season)
Asparagus (in season)
Zucchini/Yellow Squash
w/red bell pepper

Breads:

Soft Rolls
Parmesan Soft Rolls
Artisan Rolls
Artisan Bread
Garlic Bread
Corn Bread
Jalapeno Corn Bread (add \$.50 pp)
Parmesan Bread Sticks (add \$.75 pp)
Focaccia Bread (add \$.75 pp)

DESSERT MENU

Light Dessert Selection

Included in the entrée menu price or add \$1.95 per person al a carte.

Apple or Peach Crisp w/ whipped Cream
Sherbet Ice Cream or Vanilla Ice cream
Fudge Brownies
Cheesecake Brownies
Pumpkin pie crumble (in season)
Carrot Cake
Chocolate Cake
Lemon Bundt Cake
Chocolate Peanut Butter Cake
(add \$.75 per person)

Sugar Cookies w/ Cream Cheese Frosting
Pie: Apple, Peach, Berry, Coconut Cream,
Banana Cream, Lemon Meringue
(add \$.85 per person)
Assorted Gourmet Cookies
Pound Cake w/Berries and Cream
(add \$1.00 per person)
Black Forrest Crisp (add \$.75 per person)

Gourmet Dessert Selections

Add \$2.95 more per person to the entrée menu price
or \$3.95 per person al a carte.

Traditional Cheesecake w/mixed berry sauce or caramel sauce
Assorted Cheesecake Flavors
Key Lime pie
Raspberry, Chocolate, or Key lime Parfaits
Chocolate Mousse Pie
Lemon Delight Layer Cake
Chocolate Dream Layer Cake
Italian Cream cake (seasonal)
Gourmet Ice Cream Bar: Vanilla Ice Cream, chocolate, strawberry, and caramel syrups, Oreo
cookie crumbs, chocolate chips cookie crumbs, sprinkles, and toffee bits.
Homemade 4 layer cakes:
Chocolate w/raspberry filling
Chocolate w/chocolate fudge filling
German chocolate w/pecan coconut filling
Carrot w/cream cheese filling
White Chocolate Raspberry
Coconut w/tropical fruit filling

These are just a few of our most popular. Ask about our additional flavors and fillings.