

DINNER MENU

40 person group minimum. Prices reflect food and heavy, clear, disposable plasticware. Utah Food Sales Tax will be added to each order as well as an onsite service fee. Prices are subject to change without notice.

* Gluten-free items are marked with an asterisk.

All entrees are served with a green salad, rolls & butter, a hot side dish, a chef's vegetable, lemonade, and a light dessert (see dessert menu for selections).

All of our sauces are House Made!

Dinner Entrees

Chicken Cordon Bleu \$21.95 per person

Breaded and stuffed with ham & cheese and topped with a specialty cream sauce.

Chicken Marsala \$23.95 per person

Sautéed chicken breast with a flavorful marsala sauce.

*Creamy French Chicken \$24.50 per person

Chicken breast topped with our specialty creamy French wine sauce

*Caprese Chicken \$23.95 per person

Chicken breast topped with a tomato slice, mozzarella cheese, and a fresh basil leaf. Served with Pesto sauce.

*Raspberry Chicken \$22.95 per person

Chicken breast with a sweet and savory raspberry glaze.

*Danish Cranberry Chicken \$22.95 per person

Chicken breast with a sweet cranberry glaze.

Italian Stuffed Chicken \$24.50 per person

Chicken breast stuffed with spinach and three cheeses, topped with an Italian red sauce.

Mandarin Orange Chicken \$22.95 per person

Grilled chicken breast with a sweet & sour orange glaze.

Chicken Parmesan \$22.95 per person

Seasoned breaded chicken breast topped with Italian red sauce

*Southwestern Style Chicken \$22.95 per person

Chicken breast topped with sautéed bell peppers & onions and pepper jack cheese.

Stuffed Chicken Breast \$24.50 per person

Chicken breast filled with an apple cranberry stuffing and topped with a marsala sauce.

Hawaiian Chicken \$21.95 per person

Sautéed chicken breast with pineapple and a teriyaki glaze.

*Sicilian Chicken \$23.95 per person

Chicken breast topped with ham and Italian cheese sauce.

*Chicken de Regiano \$23.50 per person

Original Italian stuffed chicken breast.

Chicken Madeira \$24.50 per person

Chicken breast topped with our specialty Madeira wine sauce

Tuscan Chicken \$22.95 per person

Creamy sundried tomato sauce over pan-seared chicken breast

Roasted Turkey Breast \$23.00 per person

Tender and moist, served with our famous apple cranberry stuffing

*Grilled Tri Tip \$24.95 per person

Served with a Pomegranate Balsamic Reduction

Pot Roast \$24.50 per person

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

*Smoked Beef Brisket \$25.95 per person

Slowly smoked, and served with a zesty BBQ sauce.

*Roast Beef (best as a carving station) Market Price

Served with Au jus.

*Fillet Mignon Market Price

Tender and topped with a specialty glaze

*Prime Rib Market Price

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

Smothered Sirloin Steak Market Price

Tender sirloin in a flavorful specialty sauce.

New York Steak Market Price

Flat Iron Steak Market Price

*Beef Tenderloin Market Price

Topped with a Pomegranate Balsamic glaze

*Tender Honey Ham \$21.95 per person

Sliced and topped with a sweet honey glaze.

Pork Loin \$21.50 per person

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

*Smoked Shredded Pork \$19.95 per person

Slowly smoked and served with a zesty BBQ sauce.

Herb Encrusted Breaded Cod \$25.95 per person

Topped with a light lemon cream sauce

Teriyaki Salmon Fillet \$30.95 per person

Topped with a pineapple teriyaki glaze.

Honey Soy Glazed Salmon \$30.95 per person

Served with sautéed bell peppers and onions over brown rice

*Grilled Halibut Market Price

Slowly grilled with a lemon & pepper seasoning

Chef's Vegetables:

Honey Maple Glazed Carrots with Dill

Slender Green Beans

Vegetable Medley

Corn with Bell Peppers

Stir-fry Vegetables (add \$ 1.75 per person)

Corn of the Cob (in season)

Asparagus (in season)

Zucchini

Zucchini & Yellow Squash with Red Bell Pepper

Breads:

Soft Rolls

Parmesan Garlic Soft Rolls

Corn Bread

Artisan Rolls

Artisan Bread

Garlic Bread (add \$.75 per person)

Jalapeno Corn Bread (add \$ 1.50 per person)

Parmesan Bread Sticks (add \$ 1.50 per person)

Focaccia Bread (add \$ 1.00 per person)

Croissants (add \$.50 per person)

Side Dishes:

Roasted Herb & Garlic Potatoes

Sweet Potatoes with Maple Glaze (add \$.95 per person)

Mashed Potatoes

Baked Potato with Sour Cream & Butter

Au Gratin Potatoes (add \$1.25 per person)

Sour Cream Potatoes

Baked Beans

Pasta with Sauce (add \$1.25 per person)

Rice Pilaf

Spanish Rice

Polynesian Rice

Jasmine Rice

Stir-fry Rice

Sweet Cilantro Rice

Chow Mein Noodles (add \$1.00 per person)

Brown Rice (add \$1.50 per person)

Black Beans

Refried Beans

Salads:

House Salad

Caesar

Sweet Spinach

Spring Baby Greens

Specialty Salads (add \$1.00 per person)

Salad Dressing Choices:

House Made Ranch

Toasted Sesame

Italian

Poppy Seed

Caesar

Raspberry Vinaigrette

Olive Oil & Balsamic Vinaigrette

Roasted Garlic Balsamic Vinaigrette

Bleu Cheese (additional cost)

Creamy Tomatillo Cilantro (add \$.50 per person)