

# ★ *All-Star* Catering

2009/10

## *Continental Breakfast Menus*

### **THE TIME OUT**

Assorted Breakfast Danish

Donuts

Assorted Juices

Coffee Service

**\$6.75 per person**

### **THE MAJOR LEAGUE**

Assorted Breakfast Danish

Assorted Bagels and Cream Cheese

Variety of Donuts and Muffins

Fresh Sliced Fruit Tray

Assorted Juices

Milk

Coffee and Tea Service

**\$9.70 per person**

### **THE ALL-AMERICAN**

Assorted Breakfast Danish

Assorted Breakfast Breads and Butter

Donuts and Muffins with Butter and Jellies

Fresh Sliced Fruit Tray

Variety of Cold Cereals and Milk

Individual Fruit Yogurts

Assorted Juices

Coffee and Tea Service

**\$11.25 per person**

## ***Hot Breakfast Menus***

### **MVP**

Golden Cinnamon French Toast with Butter and Maple Syrup  
Assorted Breakfast Danish  
Scrambled Eggs  
Individual Yogurts  
Fresh Sliced Fruit Tray  
Assorted Juices  
Milk  
Coffee and Tea Service  
**\$12.10 per person**

### **WASATCH MOUNTAIN QUICHE**

Asparagus and Roasted Tomato Quiche baked to perfection in a  
Flaky Crust and topped with a Triple Cheese Blend  
Crisp Bacon or Sausage Links  
Fresh Sliced Fruit with Yogurt Dip  
Assorted Juices  
Milk  
Coffee and Tea Service  
**\$13.35 per person**

### **THE GOLD MEDAL**

Breakfast Burrito with Fresh Salsa or  
Fluffy Scrambled Eggs with Diced Tomatoes and Cheese  
Golden Hash Browns or Home Fried Potatoes with Fresh Red and Green Bell Peppers  
Crisp Bacon or Sausage Links  
Fresh Sliced Fruit Tray  
Assorted Juices  
Milk  
Coffee and Tea Service  
**\$15.70 per person**

### **THE ALL-STAR**

OMELETTE STATION OR CREPE STATION  
(Exhibition Chef)

Freshly made-to-order Omelet with all your favorite Fillings and Topping or  
Fruit Filled Crepes – your choice of Apple, Peach, Strawberry, or Berry filled Crepes  
With a Vanilla-Cinnamon Sauce and Whipped Cream Topping  
Scrambled Eggs topped with Cheddar Cheese  
Golden Hash Browns or Home Fried Potatoes  
Crisp Bacon, Sausage, or Ham  
Fresh Sliced Fruit Tray with Yogurt Dip  
Assorted Juices

Milk  
Coffee and Tea Service  
**\$17.30 per person**

**THE HALL OF FAMER**

**WAFFLE STATION**

(Exhibition Chef)

Freshly prepared Waffles with Butter, Whipped Cream and a  
Variety of Mixed Berry Toppings  
Accompanied with Cheese Blintz  
Scrambled Eggs topped with Diced Tomatoes and Cheddar Cheese  
Bacon, Sausage, or Ham  
Fresh Sliced Fruit Tray  
Assorted Juices  
Milk  
Coffee and Tea Service  
**\$18.20 per person**

***Morning Breaks and Snacks***

**SUNRISE BREAK**

Variety of Breakfast Breads and Butter  
Assorted Whole Fruit  
Individual Fruit Yogurts  
Refresh Coffee  
**\$6.05 per person**

**UNITA MOUNTAIN BREAK**

International and Domestic Cheese with Assorted Crackers  
Assorted Candy Bars  
Fresh Whole Fruit  
Vegetable Tray with Dip  
Refresh Coffee  
**\$8.20 per person**

**THE GREAT SALT and "SWEET" LAKE BREAK**

Pretzel Twists  
Gold Fish  
Assorted Ice cream Novelties  
Fresh Baked Cookies  
Swedish Fish  
Variety of Brownies  
**\$9.60 per person**

## ***Luncheons***

### **BOX LUNCHESES**

Your Choice of Deli Style Meats and Cheeses  
Ham, Turkey, Roast Beef, Swiss, Provolone, or Cheddar  
Assorted Breads and Rolls  
Individual Bag of Chips  
Apple or Orange  
Cookie or Candy Bar  
Bottled Water or Assorted Sodas  
**\$9.72 per person**

### **LITE LUNCH**

Make Your Own Salad Bar:  
(Includes Fresh Crisp Lettuce, Cucumbers, Tomatoes, Olives, Sliced Mushrooms,  
Onions, Carrots, Bean Sprouts, Croutons, and Four Assorted Dressings)  
or  
Your Choice of Salad:  
Mandarin Chicken Cashew Salad with Oriental Vinaigrette  
Chicken Caesar Salad with Caesar Dressing  
Cobb Salad with Assorted Dressings  
Pasta Salad with Feta Cheese  
Fresh Sliced Fruit Tray  
**\$11.80 per person**

### **PRE-PLATED LUNCH**

Chicken Salad or Tuna on Mini Croissant  
Half Ham or Turkey and Swiss on a Fresh Roll  
Condiments and Relishes  
Pasta Salad  
Fresh Sliced Fruit Display  
Assorted Cookies  
**\$13.65 per person**

### **DELI TORPEDO SANDWICH**

Three Feet Long Sandwich with Ham, Turkey, and Swiss Cheese  
Mixed Green Salad with Assorted Dressings  
Potato Salad or Pasta Salad  
Fresh Sliced Fruit Tray  
Potato Chips with Onion Dip  
Assorted Cookies or Brownies  
**\$16.70 per person**

**DELI PLATTER BUFFET**

New York Style Deli Meats and Cheeses  
Assorted Breads and Rolls  
Condiments and Relishes  
Mixed Green Salad with Assorted Dressings  
Fresh Sliced Fruit  
Pasta or Potato Salad  
Potato Chips  
Assorted Cookies and Brownies  
**\$17.30 per person**

**IT'S A WRAP**

Assorted Wraps and Swirls with Dipping Sauce  
Fresh Vegetable Platter with Ranch Dip  
Fresh Sliced Fruit Tray with Yogurt Dip  
International and Domestic Cheese Platter with Assorted Crackers  
Pita Points with Hummus  
Seven Layer Dip with Tortilla Chips and Salsa  
Dessert Bars  
**\$18.85 per person**

**WASATCH EXECUTIVE LUNCH**

Fresh Salad Bar with Assorted Dressings  
Choice of Turkey and Swiss, Ham and Cheddar, Roast Beef and Jack Cheese  
Dollar Roll Sandwiches with Condiments and Relishes  
Jumbo Shrimp with Cocktail Sauce  
Sushi with Soy Sauce and Wasabi  
Marinated Tomatoes and Cucumbers  
Fresh Sliced Fruit with Yogurt Dip  
International and Domestic Cheese Display with Assorted Crackers  
Cold Poached Salmon with Condiments  
Pasta Salad with Feta Cheese  
New York Style Cheesecake with Fruit Topping  
Assorted Cookies  
**\$24.00 per person**

**LATE AFTERNOON SNACKS**

Deluxe Mixed Nuts	\$9.70 lb.
Pretzel Twists	\$6.10 lb.
Popcorn Bowl – Large	\$18.20
Tortilla Chips with Guacamole & Salsa	\$30.40
Plain Potato Chips with Onion Dip	\$21.90

## ***Hot Lunch Sandwich Specials***

All Sandwich Specials include mixed green salad with assorted dressings, fresh sliced fruit, your choice of pasta or potato salad, condiments and relishes, rolls, and assorted fresh baked cookies.

### **WESTERN BBQ SANDWICHES**

BBQ Pulled Pork Sandwich

or

BBQ Beef Brisket

or

Honey Buffalo Chicken Breast

### **PHILADELPHIA VIA PARIS**

Traditional Philly Cheese Steak Sandwich

or

French Dip with Au Jus

**\$17.55 per person**

## ***International Hot Lunches***

### **A LITTLE BIT OF ITALY**

Penne Pasta with Marinara Sauce and Chicken Pesto Cream Sauce

Meat or Vegetarian Lasagna

or

Chicken Marsala

Riviera Steamed Vegetables

Mixed Green Salad with Assorted Dressings

Garlic Breadsticks

Tiramisu

**\$18.15 per person**

### **SOUTH OF THE BORDER**

Chicken or Beef Fajitas, Warm Flour Tortillas, Assorted Toppings and Condiments

Cheese Enchiladas

or

Taco Bar with Soft and Hard Shells

Cheese Enchiladas

Spanish Rice  
Refried Beans  
Tortilla Chips with Guacamole and Salsa  
Fresh Sliced Fruit  
Caramel Flan or Assorted Desserts  
**\$18.15 per person**

**ASIAN STATION**

Beef or Pork Stir-fry  
Teriyaki Chicken  
Ham Fried Rice  
Oriental Blend Vegetables  
Fresh Sliced Fruit  
Jumbo Chocolate Dipped Fortune Cookie  
**\$19.40 per person**

## *Hot Lunches*

Lunch includes:  
Mixed Green Salad with Assorted Dressings  
Fresh Steamed Vegetables  
Choice of Potato, Rice, or Pasta  
Fresh Sliced Fruit  
Rolls and Butter  
Chef's Dessert Selection

Sliced Citrus Ham  
**\$16.60 per person**

Traditional Chicken Parmesan  
**\$16.85 per person**

Old-fashioned Pot Roast  
**\$17.60 per person**

Grilled Chicken Breast with a White Wine or Mushroom Cream Sauce  
**\$16.95 per person**

Prosciutto Wrapped Chicken Stuffed with Gouda Cheese and a Sun-dried Tomato Cream  
Sauce  
**\$19.20 per person**

Baked Orange Roughy  
**\$21.50 per person**

Baked Orange Roughy  
**\$21.50 per person**

Baked Halibut with Lemon Dill Sauce  
**\$23.70 per person**

Shrimp Scampi  
**\$29.05 per person**

**HAND CART PICNIC or PICNIC IN THE PARK**

Flame Broiled Hamburgers with Cheese

Jumbo Hot Dogs

Condiments and Relishes

Assorted Rolls and Buns

Potato Chips

Watermelon Slices

Assorted Cookies

Lemonade

**\$12.10 per person**

**HOME ON THE RANGE**

Sliced BBQ Brisket

Honey Buffalo Chicken Breast

Assorted Rolls and Buns

Baked Beans

Potato Salad

Fresh Sliced Fruit Tray

Assorted Cookies and Brownies

Lemonade

**\$19.75 per person**

**THE ROUND UP**

Grilled BBQ Chicken Breast

Charbroiled Hamburgers with Cheese

Jumbo Hot Dogs

Condiments and Relishes

Assorted Rolls and Buns

Baked Beans

Potato Salad

Mixed Green Salad with Assorted Dressings

Fresh Sliced Fruit Tray

Assorted Pies and Cakes

Lemonade

**\$22.80**

**BBQ CHUCK WAGON**

BBQ Ribs

BBQ Boneless Breast of Chicken

Sliced BBQ Beef Brisket

Assorted Rolls and Buns

Baked Beans

Corn on the Cob

Old-fashioned Potato Salad  
Assorted Fresh Sliced Fruit  
Cornbread Muffins with Honey Butter  
Butterflake Rolls and Butter  
Apple or Peach Crisp with Whipped Cream  
Lemonade  
**\$32.20 per person**

**THE CATTLE DRIVE**

Charbroiled New York Steak  
BBQ Chicken Breast  
BBQ Baby Back Ribs  
Roasted Red Potatoes or Baked Potatoes  
Baked Beans  
Corn on the Cob  
Potato Salad  
Garden Salad with Assorted Dressings  
Fresh Sliced Assorted Fruit  
Cornbread Muffins with Honey Butter  
Butterflake Rolls with Butter  
Peach Cobbler with Whipped Cream  
Cherry and Apple Pies with Vanilla Ice Cream  
Lemonade  
**\$36.40 per person**

**If you would like to select a luncheon menu for dinner, add \$4.55 per person for larger portions**

## *Dinner Menus*

Dinner includes:  
Mixed Green Salad with Assorted Dressings  
Choice of Potato, Rice, or Pasta  
Fresh Vegetables  
Fresh Sliced Fruit  
Rolls and Butter  
Chef's Dessert Selection

Cilantro Lime Marinated Chicken Breast with Roasted Chile Pepper and Tomatillo Sauce  
**\$21.90 per person**

Artichoke Stuffed Chicken Breast with Cream Sauce  
**\$22.80 per person**

Carved Roasted Turkey with Turkey Gravy and Cranberry Sauce  
**\$23.00 per person**

Sliced Flank Steak with Mushroom Demi Glaze  
**\$24.25 per person**

Honey Soy Glazed Salmon  
**\$26.70 per person**

Pork Roast with Forestiere Sauce  
**\$26.70 per person**

Sliced Tri Tip of Beef with Foyot Sauce  
**\$25.45 per person**

Baked Salmon Florentine on a bed of Spinach  
**\$29.05 per person**

Teriyaki Marinated Pork Loin  
**\$29.75 per person**

Beef Wellington  
Tenderloin of Beef with Mushrooms and Onions in Puff Pastry  
**\$36.40 per person**

Baked Salmon Wellington in Puff Pastry  
**\$32.70 per person**

Roast Prime Rib of Beef with Au Jus and Horseradish Cream Sauce  
**\$32.70 per person**

New York Strip Loin  
**\$33.95 per person**

Dungeness Crab Cakes  
**\$34.65 per person**

Beef Tenderloin with Béarnaise sauce  
**\$36.20 per person**

Beef Tenderloin Medallion topped with Crab Meat and Asparagus with Béarnaise Sauce  
**\$39.50 per person**

### ***Combination Dinners***

Teriyaki Pork Loin and Artichoke Stuffed Chicken Breast  
**\$38.40 per person**

Beef Tenderloin and Honey Soy Glazed Salmon  
**\$39.50 per person**

New York Strip Loin and Shrimp & Scallop Habana  
**\$43.50 per person**

### ***Exhibition Desserts***

Peach Foster  
Bananas Foster  
Cherries Jubilee  
Strawberries Jubilee  
**\$8.50 per person**

### ***Additional Desserts***

Mini Desserts (petit fours, éclairs, tartlets) - **\$3.70 per person**  
Assorted Tortes, Cakes, Cheesecakes - **\$6.30 per person**  
Assorted Pies - **\$5.20 per person**  
Ice Cream Novelties - **\$4.55 per person**  
Traditional Ice Cream Sundae - **\$5.80 per person**

## ***Beverages***

**Soda Service (Machine) - \$1.80 each**

**Soda Cans - \$2.05 each**

**Minute Maid Juices - \$2.50 each**

**Dasani Bottled Water (12oz.) - \$2.05 each**

**Assorted Juices (carafes - \$2.05 each**

**All day beverage service for rooms with soda fountains - \$3.50 per person**

**Please add 18% service charge and 7.85% tax to all above prices**

## ***Hors D'oeuvres***

*(Serves 12)*

### **COLD**

- Smoked Salmon with Capers and Condiments - **\$110.99**
- Exhibition Guacamole Station - **\$44.05**
- Bruschetta with Tomato and Basil - **\$44.05**
- Sushi and Wasabi - **\$131.56**
- Assorted Canapés - **\$52.14**
- Smoked Salmon Ball with Crackers - **\$89.21**
- Fresh Assorted Vegetable with Crudités Dip - **\$39.85**
- Imported and Domestic Cheese - **\$53.18**
- Smoked Trout with Condiments - **\$107.52**
- Jumbo Crab Claws - **\$137.28**
- Deviled Eggs - **\$48.07**
- Jumbo Shrimp with Cocktail Sauce and Lemon Wedges - **\$125.80**
- Antipasto Platter - **\$58.35**
- Mini Dollar Sandwiches with Condiments - **\$52.02**
- Hummus with Pita Points - **\$40.59**
- Fresh Fruit with Yogurt Dip - **\$44.60**
- Assorted Wrap Platter with Dipping Sauces - **\$52.03**
- Oysters on the Half Shell - **\$125.80**
- 7 – Layer Dip with Tortilla Chips - **\$44.05**

### **HOT**

- Pot Stickers with Hoisin Sauce - **\$55.49**
- Petite Crab Cakes with Roasted Pepper Aioli or Spicy Remoulade Sauce - **\$85.80**
- Coconut Shrimp with Orange Jalapeno Marmalade - **\$97.24**
- Chicken and Beef Satay with Asian Thai Dipping Sauce - **\$86.07**
- Traditional Buffalo Wings with Ranch, Bleu Cheese Dressing - **\$40.04**
- Southwest Chicken Crispadoras - **\$38.88**
- Chicken Tenders with BBQ, Honey Mustard, and Ranch Sauces - **\$40.04**
- Meatballs – Swedish and BBQ - **\$41.19**
- Artichoke and Cheese Dip with Dipping Croutons - **\$62.92**
- Trio of Chips and Dips - **\$30.58**
- Mini Quiche - **\$33.77**
- Bacon Wrapped Scallops - **\$109.83**
- Mini Beef Wellington with Madeira Sauce - **\$96.08**
- Vegetable Egg Rolls with Soy Sauce – **\$48.62**
- Stuffed Mushroom Caps - **\$54.89**
- Calamari with Cocktail Sauce - **\$96.08**
- Mini Cordon Bleu - **\$68.64**
- Boneless Chicken Wings with Ranch, Carrots, and Celery - **\$43.17**
- Phyllo Wrapped Triangles of Spinach and Feta Cheese - **\$41.19**

**Please add 18% service charge and 7.85% tax to all above prices**