



Continental Breakfasts

The Continental \$7.95

House Baked Breakfast Pastries served with Butter & Jam, Chilled Breakfast Juices, Coffee and Decaf

Sunburst Continental \$9.95

Baskets of Fresh Baked Muffins, and Croissants served with Jam and Butter, Whole Fruit Basket, Individual Fruit Yogurts, Crunchy Granola with Dried Fruit, Chilled Breakfast Juices, Coffee and Decaf

Finnagle a Bagel \$10.50

A Variety of Fresh Bagels with Assorted Flavored Cream Cheese, Fresh Fruit Presentation with Fruited Yogurt Dip, Norwegian Smoked Salmon Display with Chopped Egg, Capers, and Diced Red Onion, Chilled Breakfast Juices, Coffee & Decaf



Lunches on the Run

(All Boxed Lunches served with UFS Bottled Water)

The Classic Lunch Box \$11.95

Honey Ham, Roast Beef, Turkey Breast or Veggie Sandwiches; Served on a Kaiser Roll with Lettuce, Tomato, Cheddar Cheese. Served with a Bag of Chips, Choice of Pasta or Potato Salad, Whole Fresh Fruit or Gourmet Cookie & Mint

French CountrySide \$13.25

Grilled Chicken with Apple Slices & Gruyere topped with Arugula Pesto Sauce served on Ciabatta Bread. Served with a Bag of Chips, Red Jacket Potato Salad and Double Fudge Brownie

UFS Club \$14.50

Oregano & Pepper Crusted Beef Tenderloin Slices, Smoked Provolone Cheese, Crisp Bacon, Red Leaf Lettuce and topped with a Horseradish Dijonaise served in a Pretzel Bun. Served with Red Jacket Potato Salad, Chips and a Beesting (Order Min of 15)

Grilled Veggie Wrap \$12.25

Grilled Vegetables including Portabella Mushrooms with Sun-Dried Tomato Aioli wrapped in an Oversized Tortilla. Served with Fruit Salad, Sunchips and Carrot Cake

The Mesquite Wrap \$12.25

Soft flour tortilla filled with Mesquite Smoked Chicken Breast Slices, Shredded Gouda Cheese, Micro Greens, and a Sweet Pickle Aioli. Served with Julienne Vegetable Pasta Salad, Chips and Blondie or Fudge Brownie

Black Forest Wrap \$12.25

Black Forest Ham, Jarlsburg Cheese, Baby Spinach and Grilled Onion in a Soft Flour Tortilla, with a Sun-Dried Tomato and Boursin Cheese Aioli. Served with Whole Fruit, Chips and a Cheesecake Square

Sushi To-Go \$13.25

Hand-rolled Sushi, choose from the following: California Rolls, Smoked Salmon, Smoked Trout, Grilled Veggies, or Spicy Shrimp. Seven Pieces accompanied by Gari, Wasabi, Soy Sauce and Chopsticks. Served with a Fortune Cookie and a Lemon Dream Bar



The Salad Luncheon Plate

(All salads served with rolls & butter, carrot cake square & UFS Bottled Water)

Blackened Fish Taco Salad \$14.50

Blackened Tilapia, Fruit Salsa, Avocado, Crispy Tortilla Strips, Shredded Sharp Cheddar Cheese, Napa Cabbage, Romaine, Chipotle Buttermilk Dressing

Oriental Chicken & Romaine Salad \$14.50

Flame Grilled Chicken Breast, Fried Wonton Skins, Mandarin Oranges, Water Chestnuts, Straw Mushrooms, Cucumber Noodles, Roasted Red Bell Peppers, Toasted Sesame Seeds in a Ginger-Tangerine Vinaigrette

Poached Salmon Salad \$15.50

Poached Salmon served over Black Pepper Linguine tossed with Sun-Dried Tomato Pesto, Fresh Spinach and Tear Drop Tomatoes; garnished with Grilled Asparagus Spears

Tofu and Marinated Vegetable Salad \$13.95

Mixed Field Greens, Julienne Asian Vegetables, Cucumber, Cherry Tomatoes and Grilled Strips of Marinated Tofu, drizzled with Sesame and Soy Vinaigrette, Toasted Almonds and Fresh Thai Basil



Platters

The Sandwich Board Served with a Mixed Salad, \$13.50

Penne Pasta Salad, Assorted Chips, Gourmet Assorted Cookies. UFS Bottled Water (Minimum of 10 sandwiches per type:)

The Garden: Roasted Portabella Mushroom and Grilled Eggplant, Goat Cheese, Roasted Red Peppers, Baby Greens with Black Olive Tapenade on Multi-seeded Baguettes

The Italian: Imported Salami, Black Forest Ham, Capicola, Jarlsburg Cheese on a 3 Ft Sub with Arugula, Sun-Dried Tomato, Radish Sprouts and a Dijonaise and sprinkled with Garlic and Herb Red Wine Vinaigrette

Turkey Club: Hickory Smoked Turkey, Applewood Smoked Bacon, Lettuce and Tomato, and topped with an Avocado Aioli spread on a Ciabatta Bread



Hot Lunch Buffets

(All hot lunch buffets served with carafes of iced tea/punch and water)

All American \$15.75

1/3 Lb Hamburgers, Hot Dogs and Veggie Burgers with Fresh Buns; Served with Relish Platters, American and Cheddar Cheese Slices, Condiments, Red Jacket Potato Salad, Penne Pasta Salad, Chips and Assorted Gourmet Cookies and Brownies

Southern BBQ \$18.25

Country Style Chicken in a Apple Whiskey BBQ Sauce and Pulled Beef smothered in a Southwest Barbecue Sauce, Boston Baked Beans with Maple Syrup and Brown Sugar; Corn Cobettes; Shell Pasta and Cajun Shrimp Salad with a Citrus Dill Aioli; Fresh Cut Summer Fruit Presentation with a Yogurt Dip; Baskets of Jalapeno Corn Muffins with Butter & Honey; Seasonal Fruit Cobblers with Whipped Cream

Eclectic Italian \$16.25

Market Lettuces, with the Season's Freshest Vegetables tossed in a Balsamic Vinaigrette; Tomato, Basil and Fresh Mozzarella Sprinkled with Olive Oil; Penne Pasta with Sun-Dried Tomato Pesto topped with a Marinated Grilled Tuscan Chicken Breast; Linguine with Spinach & Wild Forest Mushroom Cream Sauce; Roasted Provençal Vegetables; Country Style Bread & Butter; Biscotti and Cheesecake Squares



Dinner Buffets

(All dinners served with Assorted Artisan Breads, Baguettes & Sweet Creamery Butter, Carafes of Iced Tea/Punch and Water)

Summer Sensation \$29.50

Mixed Field Greens and Escarole tossed with fresh Tuscan Herbs, Roquefort and Asiago Cheese, Garlic Croutons, in a Champagne Vinaigrette

Classic Caprese Salad with Red & Yellow Pear Tomatoes (Seasonal)

Radicchio and Haricot Vert Salad with Candied Walnuts

Honey Chipotle Lime Glazed & Fire Seared Salmon Filet with Tropical Salsa

Roasted Summer Chicken with Garden Tomatoes, Peppers, Chiles, Garlic, Cilantro and Shallots, a dash of Olive Oil, Lemon Juice and Chardonnay

Minnesota Wild Rice and Pan Seared Spring Vegetables

European Strawberry Shortcake topped with an Apricot Glaze and Whipped Cream

Fresh Watermelon Slices

Pineapple Carrot Cake with Cream Cheese Icing

Perfect Combination (Scampi & Tenderloin) \$33.95

Spring Leaf & Romaine with Pear Tomatoes, Bermuda Onion, Baby Corn, Ripe Olives, Orange Segment, Caramelized Pecans and Smoked Gouda Cheese with Balsamic Dijon and Peppercorn Ranch Dressing

Grilled Vegetable Platter with Roasted Summer Squashes, Eggplant, Bell Peppers, Portabella Mushrooms, Asparagus Spears, and Kalamata Olives sprinkled with Olive Oil and Balsamic Vinegar

Shrimp Scampi in a Roma Tomato Relish Saute served on Saffron & Leek Basmati Rice (Can be prepared in a giant wok on site for an additional charge)

Porcini, Peppercorn and Herb Crusted Beef Tenderloin with Gorgonzola and Cabernet Sauvignon Sauce

Roasted Golden Yukon Potatoes with Cilantro and Shallots

Cauliflower or Broccoli Au gratin

Chocolate Thunder Cake with Raspberry Coils

Individual Fruit Tarts with an Apricot Glaze

Spring Thyme \$31.95

Baby Spinach Salad with Granny Smith Apples, Craisins, and Crispy Fried Onions in a Raspberry Vinaigrette

Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan

Shrimp, Mango and Jicama Salad in Pineapple Vinaigrette

Orange, Thyme and Ginger Marinated Pork Tenderloin in a Sherry and Wild Mushroom Demi Glace

Grouper Vera Cruz pan seared in Lemon Juice and Extra Virgin Olive Oil with Capers, Garlic, Tomatoes, Bell Peppers and Onions

Sweet Potato, Caramelized Vidalia Onion and Fiji Apple Gratin

Yellow & Green Haricot Verts with Julienne Red & Yellow Peppers tossed in Provencal Butter

Puff Pastry Layered with Fresh Fruit and Vanilla Pudding

Countryside Dessert Display with Brownies, Blondies, Beestings, Cake Squares, Chocolate Dipped Macaroons and Florentines



Plated Dinners

(All dinners served with Assorted Artisan Breads, Baguettes & Sweet Creamery Butter, Carafes of Iced Tea/Punch and Water)

Seafarer \$29.50

Classic Caesar Salad with Garlic Croutons served in Martini Stemware

Halibut Filet rubbed with Fresh Ginger, Orange, and Panko Herbs and topped Lemongrass Buerre Blanc

Sweet Corn Risotto

Sugar Snap Peas & Baby Tops-on Carrots

Strawberry and Toasted Almond Layered Cake

Sully's Favorite \$24.95

Sliced Heirloom Tomatoes, Cucumber Noodles, Bermuda Onion, Kalamada Olives & Feta Cheese Crumbles served over Fresh Garden Greens sprinkled with Balsamic Vinaigrette

Ginger Marinated and Flame Seared London Broil in a Forest Mushroom and Peppercorn Demi-Glace

Wasabi Mashed Potatoes

Roasted Garden Vegetables

Wild Berry & Vanilla Yogurt Layered Cake

Tropical Celebration \$24.95

Torn Romaine with Sliced Strawberries, Mandarin Oranges, Scallions, and Caramelized Almonds tossed in Raspberry Vinaigrette

Guava Stuffed Chicken Airline (Bone-In) Breast presented over Grilled Chayote with Mango Salsa served over a bed of Pineapple Fried Rice

Summer Vegetable Saute

Chocolate Thunder Cake

The Local Harvest \$22.50

Arugula Greens with finely diced Watermelon, Caramelized Onions, Crumbled Feta tossed with Creamy Mint Vinaigrette

Horseradish and Ginger Crusted Chicken Breast glazed with Blackberry Brandy sauce served over Risotto Primavera

Grilled Baby Green Beans

Tiramisu Tor te

Countryside Cuisine \$26.50

Baby Spinach Salad tossed with Mushrooms, Hard Boiled Egg, Craisins, in a Raspberry Vinaigrette

Slow Roasted Pork Tenderloin in a Sun-Dried Cherry and Merlot Demi Glace

Creamy Roasted Garlic Polenta

Fire Roasted Zucchini and Yellow Squash

Peaches and Cream Streusel Pie

Utahn's Land and Sea \$34.95

Roasted Baby Beet and Arugula Salad with Crumbled Gorgonzola in a Lemon Vinaigrette

Pan Seared Tilapia topped with Sweet Corn Tomato Relish

Morgan Valley Lamb Chops rubbed with Farm Fresh Herbs, Fini Balsamic, Brown Sugar and Sea Salt

Grilled Yukon Gold Potato Cake topped with Chive Crème Fraiche

Grilled Asparagus with Sweet Carrot Ribbons

Dark and White Chocolate Trifle topped with Fresh Berries, Shaved Chocolate and Whipped Cream



Butler Style Hors D'oeuvres

The following list is a sample of our summer hors d'oeuvres selections. Prices vary depending on selection and number of pieces. Talk to your sales person for more details.

Classic Tuscan Bruschetta

Spicy Mango & Ahi Tuna Ceviche served in a shot glass & garnished with Wheat Grass

Fish Taco Cones with a Citrus-Cumin Vinaigrette

Hand-rolled Rice Paper Spring Rolls with Crisp Vegetables and a Sweet Popper Jam

Grilled Pineapple & Teriyaki Chicken Skewers

Flaked Bourbon & Molasses Glazed Salmon, presented in a Puff Pastry Cup with Cucumber Noodles and Radish Sprouts

Crispy Polenta Round with Roasted Peppers & Ricotta topped with Pesto & Pinenuts

Sea Scallop, Wild Mushroom & Sliced Beet Napoleon

Oyster Shooters with 5 Alarm Cocktail Sauce

Grape Tomato, Fresh Mozzarella and Kalamata Olive Skewer

Chopped Oven Roasted Tomatoes, Shaved Parmesan & Chiffonade of Basil in a Spinach Phyllo Shell

Chilled Summer Soup Shooters:

Mango & Watermelon Puree with Blueberry Creme Fraiche with Cinnamon dusted Plantains (Awarded Most Unique Soup - CNS Art & Soup 2007)

Golden Gazpacho with a Pistachio Pesto

Chilled Watercress with a Wasabi Ginger Cream

Classic Vichyssoise with Red Beet Coillis



Summer Splash Menu

Full Beverage/Bar Service is available. May we suggest the following refreshing cocktails, perfect for the heat of summer. Due to UDABC regulations, offsite drink prices are billed by the state cost of the liquor plus a set-up fee (\$4.50 for the mixer, glass & ice). Bartenders are billed at \$30 per hour with a 3 hour minimum. Offsite events may require special permits, speak with your salesperson for more information

Mango Mojito - Mango Rum, Club Soda, Mango Puree & Muddled Mint

Sno-Cone Vodka Slushies - An adult twist on the all American Favorite

Ruby Red Grapefruit Martini - Citrus Vodka chilled with Grapefruit Juice

Wild Berry Tequila Sunrise - Jose Cuervo Silver, Wildberry Schnapps and Orange Juice, garnished with Blackberries

Tennessee Lemonade - Jack Daniels and Lemonade

Raspberry Peach Patch Tea - Raspberry Vodka, Peach Schnapps and Iced Tea garnished with Raspberries

Strawberry Sangria Blanco - White Wine Sangria with Strawberry Syrup garnished with Strawberries and Citrus Fruits

Cranberry Ginger Spritzer - Cranberry Vodka, Cranberry Juice and Ginger Ale garnished with an Orange Wedge and Cherry

Our House Peach Margarita - The Classic Shaken Margarita with a Peach Twist



Stations and Short Plates

Let us customize a dining experience where the guests can mingle while sampling an array of flavors on short plates. Additionally, UFS can set up a variety of stations including grills, sautes, and giant woks where our chefs prepare entrees while entertaining the guests. Below is a list of sample menus which may be prepared together for a station reception or served alone as hors d'oeuvres. Please talk with your sales person for more information. Wok and Grill prices vary by menu selection and the scope of the event.

From the Wok of Fire

Stir Fried Breast of Chicken with Mangos, Sweet Onion, Shredded Napa Cabbage, Julienne Carrots and Chayote. Finished with a hint of Curry and Cream and served over a bed of Pineapple Rice.

Pan Seared Spring Vegetables with Tofu and Fresh Garden Herbs in a light Teriyaki Glaze. Served over Crunchy Noodles with Assorted Hot Sauces.

Classic Shrimp & Scallop Provencal with Ripe Tomatoes, Scallions, Capers, Garlic, Shallots, Fresh Basil, Lemon, Olive Oil and Chardonnay.

Short Plate Presentations

Artichoke Tortellini with Arugula and Chevre Cream Sauce

Pan Seared Dry Pack Scallop with a Lobster Sauce over Fresh Wilted Spinach and Saffron Linguine

Smoked Gouda Cheese, Black Bean, Cilantro and Roma Tomato Quesadilla with Assorted Hot Sauces and Mango Salsa

Marinated fire charred West Coast Snapper with Shredded Cabbage, Chopped Garden Tomato and Onion with a Pico de Gallo Sauce, served over a baked Tortilla

Raspberry-Chipotle Glazed Pork Tenderloin Medallions served on a bed of Yucatan Black Sauce

Cilantro, Honey and Pasilla rubbed Grouper Filet served atop Saffron Infused Basmati Rice

Fire Grilled Thai Chicken Salad with Cilantro, Onion, Ginger, Shredded Chicken Breast, Bean Sprouts, and Romaine Spears, garnished with Fried Bean Thread Noodles

(Many of the Wok dishes and short plates can be turned into a buffet or hand served meal, ask your sales rep for more details.)

The Chocolate Cascading Fountain \$3.50 p/p+ \$275*

Milk, White or Dark Chocolate Fountains with Dipping Confections such as Strawberries, Pineapple, Cantaloupe, Marshmallows, Biscotti, Macaroons and Lady Fingers

(*\$275 Rental Charge includes Chocolate Technician for a 2 hour period - 50 person minimum)



Our Policy

The prices listed include all service-ware needed, a buffet centerpiece and standard buffet linen. Prices shown do not include service charge, travel, set-up and breakdown labor and applicable sales tax. The price per chef station is \$75 for two hours of service. The prices listed reflect a two hour event period. All luncheon menus are subject to a 25% upcharge if ordered as an evening meal. This menu is for off-premise catering only; it is not valid in the Salt Palace nor South Towne Expo.