

Action Stations

Action Stations (4 ounce servings) make perfect receptions or great additions to any dinner service. Chef Station charge for two hours of service equals \$75.00 per station.

From the Wok of Fire

Penne Pasta Fresca **\$7.95 p/p**

Penne Pasta seared with Vine Ripened Tomatoes, Kalamata Olives, Roasted Garlic, Shallots and the Herbs of Tuscany

Forest Mushrooms (Tree Oyster, Shiitake, Enoki, Portabella & Button) **\$7.95 p/p**

Pan seared with Shallots, Garlic, Bok Choy and Marsala Wine served over Spinach Fettucini

Classic Shrimp Scampi over Pasta Shells **\$8.95 p/p**

Sesame Chicken with Stir-fry Vegetables **\$8.25 p/p**

served over Garlic and Ginger infused Udon Noodles
(Can substitute shrimp & scallops for an additional \$2.00 p/p)

Carving Stations

Petite Sandwich Portions (2 each - 1.5 oz.) Served with a silver dollar roll and appropriate condiments

- Honey and Pineapple Glazed Utah Ham **\$3.95 p/p**
- Roasted Turkey Breast with an Orange Cranberry Relish **\$3.95 p/p**
- Peppercorn Melange & Horseradish Crusted Tenderloin of Black Angus Beef **\$8.95 p/p**

Soups

Add a cup of soup to any lunch or dinner service for \$3.50 p/p

Cream of Spinach with Artichoke and Parmesan • Roasted Corn Tortilla • Cream of Gorgonzola & Pear • Carrot and Juniper Berry • Roasted Tomato Shrimp Bisque • Butternut Squash Soup (Vegetarian) • Roasted Corn and Crab Chowder • Classic New England Clam Chowder • Pumpkin Soup (Vegetarian) • Home-style Chicken Noodle • Tomato Florentine (Vegetarian) • Salmon Chowder • Beef Barley • Chipolte Black Bean • Cheeseburger • Miso

Lunch Selections

Box Lunch Selections

**Box Lunches available from our Mobile Facility only
(Not at the SPCC or STEC)**

(3 Choice Maximum—15 person Minimum)

(All Box Lunches include a Bag of Chips, Choice of Pasta or Potato Salad, Whole Fresh Fruit or Gourmet Cookie and UFS Bottled Water)

CLASSIC **\$10.50**

Ham, Roast Beef, Veggie or Turkey Sandwiches
Served on a Kaiser Roll with Lettuce, Tomato, Cheddar Cheese & Condiments

BEEF TENDERLOIN **\$13.50**

Tenderloin of Beef with Horseradish Aioli, Sliced Beefsteak Tomato, Arugula, and Shaved Parmesan served on a Pretzel Roll

NEW ENGLANDER **\$10.95**

Sliced Turkey Breast topped with Baby Red & Green Frisee, Caramelized Onions, Cranberry & Cream Cheese Spread served on a French Bread Baguette

FRENCH COUNTRYSIDE **\$10.95**

Grilled Chicken with Apple Slices, Gruyere and Baby Spinach with Citrus Aioli served on Focaccia Bun

VEGETARIAN **\$10.50**

Portabella Mushroom, Tomato, Baby Spinach, Basil and Chevre with Roasted Red Pepper Vinaigrette served on Ciabatta Bread

Luncheon Blue Plate Specials

(All Blue Plate Specials served as a buffet on plastic-ware. Lunches include Fresh Rolls with Butter, Garden Salad & Dressing, Carafes of Lemonade and Iced Water)

TURKEY BUFFET **\$15.95**

Roasted Turkey Breast with Chef's Natural Gravy, Cranberry Sauce, Mashed Potatoes, Green Beans, and Apple Pie with Whipped Cream

CHICKEN CORDON BLUE **\$15.95**

Served with Minnesota Rice, Roasted Vegetable Medley, and Cheesecake

BREAST OF CHICKEN PICATTA **\$16.50**

Served with Sunset Rice Blend, Honey Glazed Carrots, and Carrot Cake

Buffet Service

All buffet menus include choice of 2 buffet salads, artisan breads & butter, buffet dessert, carafes of lemonade & iced water and coffee & tea service

Holiday Hurrah **\$24.75**

- Green Bean Amandine
- Caramelized Shallot and Sage Mashed Potatoes
- Cranberry Orange Compote
- Crackling Cornbread Stuffing
- Roasted Turkey Breast with Natural Gravy
- Honey Baked Ham with Dijon Mustard

Autumn Harvest **\$27.50**

- Honey Glazed Baby Carrots (Tops on)
- Potatoes AuGratin
- Herb Encrusted & Ginger Marinated, Fire Seared London Broil
- Cranberry and Apricot Glazed Chicken Breast

Solstice Celebration **\$33.50**

- Fresh Seasonal Vegetables slowly roasted with Garlic Butter
- Asiago and Shallot Roasted Fingerling Potatoes
- Porcini and Herb Crusted Tenderloin with Red Currant Demi-Glace
- Salmon Filets glazed in a Plum and Balsamic Reduction

Buffet Salads

Choose 2 of the following to accompany your buffet meal:

- Radicchio, Green Leaf & Spinach with Caramelized Walnuts, Fried Onions Craisins, and Julienne Cucumbers tossed in Raspberry Balsamic Dressing
- Baby Field Greens with Citrus Segments, Cucumber Noodles, Caramelized Walnuts, Craisins and Crumbled Feta with Blood Orange Vinaigrette
- Haricot Vert, Red Pepper Strips, Slivered Almonds, Julienne Radicchio tossed in Italian Vinaigrette
- Classic Caesar Salad with Torn Romaine, Garlic Croutons and Shaved Parmesan
- Tuscan Salad with Green Beans, Cannellini Beans, Black Olives, Slivers of Red Onion and Shaved Parmesan on top of Torn Romaine tossed in Lemon Vinaigrette
- Tri-colored Orzo Pesto Pasta Salad with Sun-Dried Tomatoes, Greek Olives, and Feta Cheese
- Roasted Baby Beet Salad with Citrus Zest



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