



ZERMATT UTAH

2022 BANQUET MENU



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CONTINENTAL BREAKFAST

Minimum of 20 guests or \$100 fee applies

STRAWBERRY BAY BREAKFAST

\$28.00 per person

Assorted Petite Breakfast Pastries and Muffins, Butter, Local Honey, Jams and Jellies
Assorted Flavored Yogurts, Whole Fruit
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

DUTCH HOLLOW BREAKFAST

\$32.00 per person

Assorted Petite Breakfast Pastries and Muffins, Butter, Local Honey, Jams and Jellies
Assorted Flavored Yogurts, Whole Fruit
Seasonal Sliced Fruits, Whole Berries
Zermatt Bakery Granola, Selection of Cold Cereals, Low-Fat and Skim Milk
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

JORDANELLE BREAKFAST

\$34.00 per person

Assorted Petite Breakfast Pastries and Muffins, Butter, Local Honey, Jams and Jellies
Steel Cut Irish Oats, Dried Fruit, Cinnamon and Brown Sugar, Mixed Berry Compote
Assorted Flavored Yogurts, Whole Fruit
Seasonal Sliced Fruits, Whole Berries
Zermatt Bakery Granola, Selection of Cold Cereals, Low-Fat and Skim Milk
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

CONTINENTAL BREAKFAST ENHANCEMENTS

Pricing based on selections added to continental breakfast menus

TOASTER STATION

\$6.00 per person

Sliced Wheat, White, and Sourdough Breads, Bagels

Plain and Strawberry Cream Cheese, Butter, Honey Butter, Jams and Jellies

BUILD YOUR OWN POWER BOWL STATION

\$10.00 per person

Zermatt Bakery Granola, Greek Vanilla Yogurt, Chia Seeds, Mixed Nuts

Mixed Berries, Bananas, Toasted Coconut, Honey, Agave

SMOKED SALMON & TROUT PLATTER

\$14.00 per person

Hot Smoked Utah Trout, Cold Smoked Salmon

Sliced Hard Boiled Egg, Capers, Cherry Tomatoes

Plain Bagels, Plain Cream Cheese, Lemon-Dill Cream Cheese

BOXED BREAKFAST

BREAKFAST

\$26.00 per person

Seasonal Fruit Cup, Individual Flavored Yogurt, Granola Bar
Zermatt Bakery Muffins, Butter, Jams and Jellies
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

BREAKFAST SANDWICH

\$28.00 per person

Zermatt Bakery Croissant, Scrambled Eggs, Cheddar Cheese
Select One: Smoked Bacon, Country Sausage
Seasonal Fruit Cup, Individual Flavored Yogurt, Granola Bar
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

BREAKFAST BURRITO

\$28.00 per person

Flour Tortilla, Scrambled Eggs, Bacon, Cheddar Cheese
Green Onion, Avocado, Pico De Gallo
On the Side: Cholula Hot Sauce, Sour Cream, Salsa Roja & Verde
Seasonal Fruit Cup, Individual Flavored Yogurt, Granola Bar
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

BREAKFAST BUFFETS

Minimum of 20 guests or a \$150.00 fee will apply

HEBER VALLEY BUFFET

\$34.00 per person

Offerings

Assorted Petite Breakfast Pastries and Muffins, Butter, Local Honey, Jams and Jellies
Seasonal Sliced Fruits, Whole Berries
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

Hot Offerings

Select One:

Scrambled Eggs

Scrambled Eggs with Mushrooms, Green Onions, Cheddar Cheese

Scrambled Eggs with Ham, Onion, Bell Pepper, Cheddar Cheese

Scrambled Egg Whites with Spinach, Tomato, Gruyere Cheese

Select One:

Classic Diner Hash Browns

Roasted Yukon Potatoes with, Peppers, Onions

Smoked Paprika Red Potatoes, Caramelized Onions, Parsley

Select Two:

Maple Pork Sausage

Smoked Bacon

Honey Cured Ham

Turkey Bacon

Chicken Apple Sausage

MIDWAY BUFFET

\$36.00 per person

Buffet Offerings

Assorted Petite Breakfast Pastries and Muffins, Butter, Local Honey, Jams and Jellies
Seasonal Sliced Fruits, Whole Berries
Assorted Flavored Yogurts, Whole Fruit
Starbucks Regular & Decaffeinated Coffee, Selection of Hot Tazo Teas
Squeezed and Pressed Juices

Hot Buffet Offerings

Select One:

Scrambled Eggs
Scrambled Eggs with Mushrooms, Green Onions, Cheddar Cheese
Scrambled Eggs with Ham, Onion, Bell Pepper, Cheddar Cheese
Scrambled Egg Whites with Spinach, Tomato, Gruyere Cheese

Select One:

Classic Diner Hash Browns
Roasted Yukon Potatoes with, Peppers, Onions
Smoked Paprika Red Potatoes, Caramelized Onions, Parsley

Select Two:

Maple Pork Sausage
Smoked Bacon
Honey Cured Ham
Turkey Bacon
Chicken Apple Sausage

Select One:

Butter Milk Pancakes
French Toast
Belgium Waffles

Served With:

Maple Syrup
Whipped Mascarpone
Berry Compotes
Whipped Butter

BREAKFAST BUFFET ENHANCEMENTS

Healthy Selections

\$5.00 per person

Select Two:

- Egg White Frittata, Spinach, Tomato, Goat Cheese
- Ancient Stuffed Portobella, Cherry Tomato, Fine Herbs
- Roasted Garbanzo Beans, Bell Peppers, Olives, Feta, Oregano

Omelet Station

\$15.00 per person

(1) Chef for every 75 guests per Station.
Chef Attendants at \$150 per Chef
\$75 per additional hour per Chef

- Smoked Bacon, Ham, Maple Sausage
- Spinach, Bell Peppers, Zucchini, Mushrooms, Jalapenos
- Onions, Tomatoes, Parsley, Green Onions
- Cheddar Cheese, Gruyere Cheese, Pepper Jack Cheese

SPECIALTY BREAKS

Minimum of 10 guests

Build Your Trail Mix \$12.00 per person

Bakery Granola, Mixed Nuts, Dried Fruits, Various Candies

Poppin' Good Time \$12.00 per person

Truffle Popcorn, Salted Caramel Popcorn, Cheddar Rosemary Popcorn

On the Trail \$12.00 per person

Whole Fruit, Cliff Bars, Trail Mix

Hot Chocolate Bar \$14.00 per person

Premium Hot Chocolate, Marshmallows, Peppermint Candies, Whipped Cream, Mint Chocolate, Bakery Made Biscotti's

Cookie Jar \$14.00 per person

Chocolate Chip, Snicker Doodle, Oatmeal Raisin Cookies, House Made Brownies

Cup Cake Bar \$14.00 per person

Assortment of Zermatt Bakery Artisan Cupcakes

The Chips and Dip Station \$14.00 per person

House Made Tortilla and Potato Chips, Salsa Roja, Guacamole Caramelized Shallot Dip, Spinach and Artichoke Dip

Selections Fresh Smoothies Station \$14.00 per person

Select Two:

-Kale, Celery, Green Apple, Ginger, Banana Smoothie

-Strawberry, Mago Smoothie

-Pineapple, Coconut Smoothie

Pretzel Station \$18.00 per person

Warm Pretzel Bites, Artesian Mustard, Beer Cheese, Cinnamon Sugar

Mini Sandwich Station \$20.00 per person

Turkey Club, Buffalo Chicken, Italian Hoagie, Ham and Swiss

Nacho Bar \$20.00 per person

House Made Tortilla Chips, Queso, Choriqueso, Pico De Gallo, Guacamole, Pickled Jalapenos, Pickled Onions, Black Beans, Green Onions
Choose One: Carne Asada, Carnitas, Pollo Verde

BREAKS A LA CARTE

Fresh Baked Cookies	\$28 per dozen
Fresh Baked Brownies	\$28 per dozen
Assorted Candy Bars	\$4 each
Assorted Cliff Bars	\$4 each
Assorted Granola Bars	\$4 each
Chips, Salsa and Guacamole	\$12 per person
Soft Pretzels Bites with Whole Grain Mustard	\$12 per person
Deluxe Mixed Nuts	\$27 per bowl
House Made Trail Mix	\$28 per bowl
House Made Eclairs	\$45 per dozen
Zermatt Bakery Biscotti's	\$28 per dozen
Assortment of Ice Cream Bars	\$4 each
Individual Flavored Greek Yogurts	\$4 each
Individual Bags of Chips	\$4 each
House Made Salt & Vinegar Chips w/ Caramelized Shallot Dip	\$9 per person
Zermatt Bakery Selection of Muffins	\$38 per dozen
Zermatt Bakery Selection of Pastries	\$38 per dozen

BEVERAGES A LA CARTE

Starbucks Regular & Decaffeinated Coffee, and Tazo Teas	\$80 per gallon
Juices: Orange, Apple or Cranberry	\$20 per carafe
Assorted Bottled Juices: Apple, Orange and V8 juice	\$4 each
Milk: Whole, 2%, or Skim Milk	\$20 per carafe
Hot Chocolate or Apple Cider	\$70 per gallon
Assortment of Soft Drinks & Flavored Sparkling Water	\$4 each
Dasani Bottled Water	\$4 each
Assorted Topo Chico	\$6 each
Energy Drinks	\$6 each
Fresh Brewed Iced Tea or Lemonade	\$60 per gallon
All Day Beverage Break Coffee, Decaf Coffee, Tea, Assorted Soda	\$15 per person
All Day Coffee Break Coffee, Decaf Coffee, Tea	\$12 per person

LUNCH BUFFETS

Minimum of 20 guests or a \$175.00 fee will apply: Coffee Service Available at \$80 per gallon

DELI BUFFET

\$34.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soup

Zermatt Bakery Fresh Rolls and Salted Butter

Select One:

Tomato Basil

Butternut Squash

Chicken Noodle

Salads

Select Two:

Smokehaus Coles Slaw

Classic Potato Salad

Greek Orzo Salad, Cucumber, Cherry Tomato, Bell Pepper, Olives, Herb Vinaigrette

Caprese Pasta Salad, Tomato, Basil, Fresh Mozzarella, Balsamic

Mixed Greens Salad with Various Dressings

Classic Caesar Salad, Romaine, Oven Roasted Tomatoes, Croutons

Meats

Smoked Turkey, Roast Beef, Salami, Honey Ham

Cheese

Cheddar, Swiss, Pepper Jack, Provolone

Included:

Assortment of Sliced Breads and Rolls

House Made Redmond Salt and Pepper Potato Chips

Lettuce, Tomato, Shaved Red Onion, Dill Pickles, Cherry Peppers

Mayonnaise, Horseradish Cream, Dijon and Deli Mustard

Dessert

Select One:

Assorted Petite Brownies to Include Caramel, White Chocolate Raspberry and Cheesecake

Chefs Collection of Petite Cookies to Include Madeleines, Chocolate Chip and Coconut Macaroons

SOUP AND SALAD BUFFET

\$38.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soup

Zermatt Bakery Fresh Rolls and Salted Butter

Select Two:

Tomato Basil Soup

Butternut Squash Soup

Chicken Noodle

Tortilla Soup

Zermatt Minestrone

Bison or Turkey Chili

Meats

Select Two:

Herb Marinated Grilled Chicken

Chimichurri Grilled Flank Steak

Apple-Mustard Roasted Pork Loin

Citrus Roasted Salmon (+ \$3.00 per person)

Included:

Field Greens, Spinach, and Romaine Lettuce

Cherry Tomatoes, Cucumbers, Radish, Carrots, Shaved Red Onions

Dried Fruit, Sunflower Seeds, Candied Walnuts, Garlic Croutons

Shaved Parmesan, Crumbled Blue Cheese, Cheddar Cheese

White Balsamic Vinaigrette, Herb Vinaigrette, Oil and Vinegar, Ranch

Desserts

Select One:

Assorted Petite Brownies to Include Caramel, White Chocolate Raspberry and Cheesecake

Chefs Collection of Petite Cookies to Include Madeleines, Chocolate Chip and Coconut Macaroons

THE WRAP BUFFET

\$38.00 per person

Lemonade & Freshly Brewed Iced Tea Station

The Salads

Select Two:

Smokehaus Cole Slaw

Classic Potato Salad

Greek Orzo Salad, Cucumber, Cherry Tomato, Bell Pepper, Olives, Herb Vinaigrette

Caprese Pasta Salad, Tomato, Basil, Fresh Mozzarella, Balsamic

Mixed Greens Salad with Various Dressings

Classic Caesar Salad, Romaine, Oven Roasted Tomatoes, Croutons

The Wraps

Select Two:

Southwest Turkey Wrap

Ham and Swiss Wrap

The Italian Wrap

Chicken Caesar Wrap

Grilled Vegetable and Hummus Wrap

House Made Redmond Salt and Pepper Potato Chips

Desserts

Select One:

Assorted Petite Brownies to Include Caramel, White Chocolate Raspberry and Cheesecake

Chefs Collection of Petite Cookies to Include Madeleines, Chocolate Chip and Coconut Macaroons

SOUTH OF THE BORDER BUFFET

\$42.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soup

Select One:

Chicken Tortilla, Lime Crema, Cilantro, Tortilla Strips

Butternut Squash

Vegetable Minestrone

Salad

Romaine, Corn, Black Beans, Tomatoes, Shaved Radish

Cheddar Cheese, Crisp Tortilla Strips, Chipotle Ranch

Entrees

Select Two:

Pork Carnitas

Carne Asada

Pollo Verde

Chili Lime Salmon (+ \$3.00 per person)

Sides

Refried Beans, Queso Fresco

Spanish Rice, Cilantro

Bean and Cheese Enchiladas

Corn and Flour Tortillas

Sour Cream, Pico de Gallo, Guacamole

Salsa Verde, Salsa Roja

Desserts

Select One:

Mojito Lime Tartlets

Assorted Mexican Cookies

Warm Cinnamon Sugar Churros

LITTLE ITALY BUFFET

\$42.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soups

Zermatt Bakery Rolls, Salted Butter

Select One:

Minestrone Soup

Italian Wedding

Roasted Tomato Bisque

Salads

Orzo Pasta, Provolone, Salami, Cucumber, Olives, Red Bell Peppers, Red Onion,
Herb Vinaigrette

Heirloom Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction

Mains

Select Two:

Italian Sausage and Rice Stuffed Peppers

Smoked Mozzarella Meat Lasagna

Chicken Parmesan Over Penne

Baked Ziti with Mushroom, Spinach and Fennel Cream

Italian Meat Balls, Marinara, Fusilli Pasta

Roasted Salmon Piperade, Fingerling Potatoes (+ \$3.00 per person)

Desserts

Select One:

Amaretto Cheesecake Bites

Mini Cannoli's and Italian Wedding Cookies

THE SMOKEHAUS BUFFET

\$44.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soups

Zermatt Bakery Rolls, Seasoned butter

Select One:

Smoked Turkey Chili

Roasted Tomato Bisque

Sides

Select Three:

Smokehaus Cole Slaw

Classic Potato Salad

Baby Wedge Salad, Green Onions, Tomatoes, Bacon, Blue Cheese Dressing

Ranchero Beans

Funeral Potatoes

Mac n' Cheese

Fixings

BBQ Sauce, Shaved Red Onions, Pepperoncini

Cornbread Muffins, Buns

Main

Select Two:

Pulled Pork

Pulled Chicken

Chopped Beef

Sliced Brisket

Smoked Salmon (+ \$3.00 per person)

Desserts

Select One:

Fresh Fruit Cobbler

Devil's Food Cake

BOXED LUNCH

\$34.00 per person

ALL BOXED LUNCHES INCLUDE:

Bottled Water, Chips, Condiments, Whole Fruit, Freshly Baked Cookie

SELECT THREE:

Chicken Caesar Wrap

Romaine, Parmesan, Marinated Tomatoes, Whole Wheat Tortilla

Italian Hoagie

Salami, Hot Capicola, Black Forest Ham, Lettuce, Tomato, Onion, Pepperoncini
Provolone, Red Wine Vinaigrette, Italian Hoagie

Grilled Vegetable Wrap

Marinated Portabella Mushroom, Eggplant, Bell Peppers, Red Onions, Hummus, Goat
Cheese

Spinach and Herb Tortilla

Southwestern Turkey

Avocado, Lettuce, Tomato, Onion, Aged Cheddar, Chipotle Aioli
Sun Dried Tomato Tortilla

Roast Beef Sandwich

Arugula, Pickled Red Onion, Tomato, Aged Gruyere, Horseradish, Marbled Rye

HOR D'OEUVRES

one dozen minimum

\$2 per person fee to have passed service

Hot

Buffalo Cauliflower, Blue Cheese Mousse	\$30.00 per dozen
Goat Cheese Stuffed Dates, Pistachios, Honey	\$30.00 per dozen
Chicken Satay, Peanut Sauce	\$32.00 per dozen
Mini Grilled Ham and Swiss	\$34.00 per dozen
Stuffed Mushroom, Italian Sausage	\$36.00 per dozen
Shrimp and Corn Fritter, Cajun Rémolade	\$38.00 per dozen
Fried Lobster Mac n' Cheese	\$44.00 per dozen
Short Rib Tarts, Celery Root puree	\$46.00 per dozen
Mini Crab Cakes, Old Bay Aioli	\$46.00 per dozen

Cold

Tomato Mozzarella Skewer, Basil, Balsamic Reduction	\$30.00 per dozen
Goat Cheese Tartlet, Tomato Basil Jam	\$30.00 per dozen
Endive Cup, Walnut, Honey, Dried Cranberry, Blue Cheese	\$30.00 per dozen
Olive Tapenade Crostini	\$30.00 per dozen
Smoke Salmon Tartare	\$34.00 per dozen
Tuna Poke	\$38.00 per dozen
Mini Lobster Rolls	\$46.00 per dozen
Shrimp Cocktail	\$46.00 per dozen

RECEPTION STATIONS

ten person minimum

The Mezza Station

\$20.00 per person

Traditional Hummus, Roasted Red Pepper Hummus, Spinach and Artichoke Dip
Selection of Grilled Flat Bread and Pita, Prosciutto Wrapped Melon, Feta Cheese
Marinated Olives and Mozzarella, Assorted Raw and Preserved Vegetables

Cheese and Charcuterie

\$26.00 per person

Local and Imported Selection of Artisan Cheese and Charcuteries
Grilled Flat Breads and Baguette Crostini, Assorted Pickles, House Made Mustard
Local Preserves, Assorted Dried Fruits, Mixed Nuts

Slider Station

\$34.00 per person

Wagyu Beef Sliders, Aged Cheddar, Pickle, Secret Sauce
Pulled Pork, Smokehaus BBQ Sauce, Coleslaw
Rare Ahi Tuna, Jalapeño Cilantro Slaw, Hoisin Aioli
Spicy Fried Chicken Slider, Pickle, Alabama White BBQ

The Game Night

\$38.00 per person

Butter Popcorn, Smoked Paprika Ranch Popcorn, Truffle Parmesan Popcorn
House Made Chips, Caramelized Shallot and Sour Cream Dip, Spicy Queso
Spicy and BBQ Wings, Ranch, Blue Cheese, Celery and Carrots
Buffalo Cauliflower, Bacon Wrapped Jalapeños

Oktoberfest Station

\$38.00 per person

Soft Pretzels Bites, Ale Mustard, Cheese Sauce
Beer Bratwurst, Soft Roll, Sauerkraut
Mushroom and Spinach Strudels, Goat Cheese

Zermatt's Seafood Display

\$70.00 per person

Shrimp Cocktail, Spicy Cocktail Sauce
Oysters on the Half Shell, Mignonette
Alaskan King Crab Legs, Butter
Smoked Utah Trout and Cold Smoked Salmon, Dill Cream Cheese, Red Onion, Capers,
Tomatoes
Assortment of Crackers and Crostini

CARVING STATIONS

(1) Chef for every 75 guests per Carving Station.

Chef Attendants at \$150 per Chef

\$75 per additional hour per Chef

Apple Mustard Glazed Pork Loin Rosemary Apple Compote	\$22.00 per person
Roasted Strip Loin of Beef Mushroom Au Jus yes	\$24.00 per person
Smokehaus Beef Brisket Haus BBQ Sauce	\$24.00 per person
Prime Rib Roast Red Wine Au Jus, Horseradish Cream	\$32.00 per person

DESSERT RECEPTION STATIONS

The Zermatt Bakery An Assortment of Cookies, Bars and Brownies	\$12.00 per person
A Touch of Europe To Include Mini Cannoli's, Chocolate Eclairs, Fruit Tartlets, and Strudel	\$14.00 per person
Mini Pies and Tarts Banana Cream, Double Chocolate, Lemon Meringue, Dutch Apple Spice, Brown Butter Apricot	\$14.00 per person
Cheesecake Collection Raspberry Swirl, Chocolate Chip, New York, or Seasonal Flavors	\$14.00 per person

DINNER BUFFETS

Minimum of 20 people; Coffee Service Available at \$80 per gallon

DEER CREEK BUFFET

\$64.00 per person

Lemonade & Freshly Brewed Iced Tea Station
Zermatt Bakery Fresh Rolls and Seasoned Butter

Soup

Roasted Apple and Butternut Squash Soup

Salads

Select Two:

Arugula, Radicchio, Fennel, Sliced Apple, Goat Cheese, Candied Walnut,
Lemon Vinaigrette

Mixed Greens, Shaved Carrots, Shaved Radish, Cherry Tomatoes, Cucumber,
Herb Vinaigrette

Baby Kale and Farfalle, Salami, Roasted Tomato, Artichoke, Balsamic Mushroom,
Parmesan, Balsamic Dressing

Sides

Select Two:

Olive Oil and Parsley Smashed Potatoes
Chef's Selection of Seasonal Vegetables
Herbed Parmesan Polenta
Maple-Sherry Roasted Brussels Sprouts

Entrees

Select Two:

Herb Marinated Flank Steak, Sautéed Mushrooms and Onions
Roasted Chicken Breast, Roasted Shallot, Capers, Tomato
Grilled Salmon, Fennel Peperonata
Spiced Pork Chops, Dried Cherry Jus

Desserts

Select One:

Chocolate Eclairs and Profiteroles
Assorted Strudel to Include Apple, Cherry, Apricot and Blueberry

SOUTHERN ALPS BUFFET

\$66.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soup

Zermatt Bakery Fresh Rolls and Seasoned Butter

Italian Wedding Soup

Salads

Antipasti Salad, Farfalle, Cured Salami, Cucumber, Artichoke, Olives, Tomato, Herb Vinaigrette

Arugula, Radicchio, Parmesan, Orange Segments, Almond, Citrus Vinaigrette
Heirloom Tomato, Buffalo Mozzarella, Basil, Sea Salt, Extra Virgin Olive Oil, Aged Balsamic

Sides

Select Two:

Wild Mushroom Risotto, Fine Herbs, Peas, Arugula

Egg Plant Parmesan, Penne, Roasted Tomato

Roasted Brussels Sprout, Butternut Squash, Sherry Vinegar, Honey, Pine Nuts

Roasted Ratatouille

Entrees

Select Two:

Chicken Alfredo, Penne, Sun Dried Tomato, Spinach

Slow Roasted Strip Loin, Rosemary Au Jus

Lemon Roasted Sea Bass, Lemon Caper Beurre Blanc

Fennel and Shallot Roasted Pork Loin

Desserts

Select One:

Chocolate Eclairs and Profiteroles

Assorted Strudel to Include Apple, Cherry, Apricot and Blueberry

SOUTHWESTERN BUFFET

\$66.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soup

Zermatt Bakery Fresh Rolls and Seasoned Butter
Pork Tortilla Soup

Salads

Select Two:

Romaine, Corn, Roasted Tomato, Black Bean, Cilantro Lime Vinaigrette
Kale, Cotija Cheese, Avocado, Pumpkin Seeds
Bib Lettuce, Avocado, Cherry Tomato, Red Onion, Goat Cheese, Red Wine Oregano Dressing

Salsa Bar

Salsa Roja, Pico de Gallo, Guacamole
Salsa Verde, Limes, Pickled Jalapenos
House Made Tortilla Chips

Sides

Cilantro Rice and Beans
Street Corn on the Cob, Chili Butter, Queso Fresca, Cilantro, Lime
Chef's Selection of Seasonal Vegetable

Entrees

Select Three:

Chicken Mole Enchiladas
Beef Barbacoa Enchiladas
Pineapple - Chili Marinated Pork Tenderloin
Creamy Adobo Cod

Desserts

Select One:

Warm Churro Bites with Vanilla Bean Ice Cream
Baja Chocolate Cake with Smoked Chiles and Cinnamon

THE SMOKEHAUS BUFFET

\$68.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soup

Zermatt Bakery Corn Bread Muffins, Seasoned Butter

Turkey Chili, Green Onions, Cheddar Cheese, Sour Cream

Salad

Select Two:

Wedge, Baby Iceberg, Cherry Tomatoes, Green Onions, Bacon, Blue Cheese Dressing

Mixed Greens, Mixed Berries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette

Romaine, Parmesan, Garlic Crouton, Oven Roasted Tomato, Parmesan Dressing

Sides

Select Three:

Smokehaus Ranchero Beans

Cheddar Mac n' Cheese

Classic Potato Salad

Creamed Corn

Collard Greens

Entrees

Select Three:

Cedar Plank Roasted Salmon, Lemon Tarragon Beurre Blanc

Smoked Brisket

Chopped Beef

Pulled Pork

Pulled Chicken

Desserts

Select One:

Strawberry or Brown Sugar Peach Shortcakes

Chocolate Noir

Apple Blackberry Crisp

THE TIMPANOGOS BUFFET

\$75.00 per person

Lemonade & Freshly Brewed Iced Tea Station

Soup

Zermatt Bakery Fresh Rolls and Seasoned Butter
Roasted Tomato Basil Bisque

Salads

Select Two:

Orzo Pasta Salad, Arugula, Radicchio, Roasted Peppers, Herbs, Pine Nuts, Red Wine Vinaigrette
Mixed Green, Shaved Carrot, Red Onion, Cherry Tomato, Cucumber
Romaine, Parmesan, Crouton, Oven Roasted Tomato, Parmesan Dressing

Sides

Select Three:

Herb Roasted Fingerling Potatoes
Lemon and Garlic Grilled Broccolini
Aged Cheddar and Caramelized Onion Mac n' Cheese
Chef's Selection of Roasted Vegetables
Roasted Garlic Mashed Potatoes

Mains

Select Three:

Herb Roasted Chicken with Natural Jus
Trout Almandine with Toasted Almond Butter
Roasted Ribeye with Rosemary Au Jus
Apple Glazed Pork Tenderloin, Mustard Caramelized Apples

Desserts

Select One:

Chocolate Eclairs and Profiteroles
Assorted Strudel to Include Apple, Cherry, Apricot and Blueberry

PLATED DINNERS

Minimum of 15 people

Guests may select up to two entrees. Entrees must be pre-selected, and the counts of each entrée turned in with the final guarantee seventy-two (72) hours prior to the event.

Place cards for each guest indicating entrée selection, as well as a seating diagram are required, meeting planner's responsibility.

All Entrees Will Be Served with An Appropriate Selection of Starch, Seasonal Vegetables and Zermatt Bakery Freshly Baked Rolls and Butter

First Course

Select One:

Greek Wedge, Iceberg Lettuce, Tomatoes, Cucumber, Olives, Roasted Peppers, Herb Vinaigrette

Caesar Salad Romaine, Parmesan, Marinated Tomatoes, Garlic Crouton

Garden Greens, Shaved Carrots, Cucumber, Radish, Cherry Tomatoes, White Balsamic Dressing
Arugula, Apple, Fennel, Candied Walnuts, Red Wine Brined Goat Cheese

Soups

Add a soup to any entrée for an additional \$8.00 per person

Roasted Apple and Butternut Squash

Smoked Tomato Basil Bisque

Shrimp Corn Chowder

Entrees

Herb Marinated Roasted Chicken, Natural au Jus \$60.00 per person

Apple Brined Pork Chop, Apple Brandy Jus \$60.00 per person

Pan Roasted Salmon, Lemon Tarragon Beurre Blanc \$62.00 per person

Pecan Crusted Utah Trout, Orange Brown Butter Sauce \$62.00 per person

Braised Short Rib, Cipollini Onion and Mushroom Jus \$64.00 per person

Beef Strip Loin, Green Pepper Corn Gravy \$64.00 per person

Grilled Halibut, Tomato Lemon Relish \$78.00 per person

Beef Tenderloin, Red Wine Demi Glaze \$88.00 per person

Vegetarian Options

Mushroom Risotto, Green Pea, Spinach \$56.00 per person

Portabella and Eggplant Osso Bucco, Hearts of Palm, Tomato Emulsion \$56.00 per person

Polenta Cake, Fennel Peperonata \$56.00 per person

Desserts

Select One:

Chocolate Noir, Flourless Chocolate Cake with Macerated Berries and Lavender Crème

Lemon Blueberry Cheesecake, Lemon Curd and Chantilly Crème

Tiramisu, Espresso Soaked Ladyfingers and Mascarpone

Salted Caramel Pot De Crème, Caramel Custard and Biscotti

SPIRITS, BREW AND WINE

BAR SERVICE FEES

Beer and wine bar minimum \$250.00, Full bar minimum \$350.00

\$150 bartender fee for two (2) hour bar, \$75 per hour for each additional bartender.

Bar Selection

Domestic Beer	\$ 7.00
Imports and Microbrews	\$ 8.00
Well Brands	\$ 9.00
Premium Brands	\$12.00
House Wines	\$10.00
Cordials	\$12.00
Specialty Cocktails	\$14.00

WELL BRANDS

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, El Jimador Silver Tequila, Captain Morgan Spiced Rum, Jim Beam Bourbon Whiskey, Jack Daniels Tennessee Whiskey, Dewar's Blended Scotch Whisky, Seagram's VO Canadian Whisky, Jameson Irish Whisky

PREMIUM BRANDS

Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Makers Mark Kentucky Bourbon Whiskey, Johnnie Walker Black Scotch Whisky, Glenlivet 12yr Scotch Whisky, Patron Silver Tequila, Captain Morgan Spiced Rum, Bacardi Silver Rum, Porter's Fire

CORDIALS

Jagermeister, Bailey's, Kahlua, Malibu, Blue Curacao, Disaronno, Peach Schnapps, Peppermint Schnapps, Triple Sec, Sweet Vermouth, Dry Vermouth

DOMESTIC & IMPORTED BEERS

Bud Light, Michelob Ultra, Corona, Squatter's Hop Rising, Bohemian Czech Pilsner

HOUSE WINE SELECTIONS

Chardonnay, Riesling, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet

STATE OF UTAH LIQUOR LAWS:

Refer to Banquet Policies and Procedures for additional information