

DINNER MENU



Side Dishes

CHICKEN MARSALA.....\$16.50

Roasted chicken breast, served with marsala cream sauce & porcini mushrooms

CHICKEN CORDON BLEU.....\$20.00

Chicken stuffed with pit ham & swiss cheese, served with lemon cream sauce

CHICKEN CACCIATORE.....\$20.50

Braised chicken thigh and vegetables in a hearty tomato sauce

CHICKEN SALTIMBOCCA.....\$17.00

Roasted chicken breast accompanied by a savory prosciutto, lemon, and caper cream sauce.

STUFFED CHICKEN SALTIMBOCCA..\$20.50

Chicken breast stuffed with sage, prosciutto & havarti cheese, served with a lemon caper cream sauce

BRAISED BEEF.....\$20.25

Sirloin tip roast, braised to fork tender, served with horseradish cream & pan gravy

BEEF BURGUNDY.....\$23.00

Classic French beef stew, slowly cooked with a medley of carrots, onions, garlic, pearl onions, and mushrooms.

BEEF STROGANOFF\$21.00

Braised chuck steak in a creamy mushroom brandy sauce

CARVED STRIP ROAST.....\$27.50

Roasted to mid-rare/medium, served with horseradish cream & au jus

ROAST PORK TENDERLOIN.....\$20.75

Pork wrapped in prosciutto & sage, finished with a white wine pan sauce

PORK CHOP PICCATA.....\$18.00

Grilled center-cut pork loin, finished with a caper & lemon butter

CITRUS SALMON.....\$21.25

Citrus-poached salmon, served with a cilantro remoulade on a bed of bell pepper pilaf

MASHED POTATOES

Your choice of homestyle, garlic or garlic and cheddar

SOUR CREAM POTATOES

Diced russets in a sour cream sauce with parmesan crumble

ROASTED RED POTATOES

Your choice of simple, or loaded with bacon, onion, and cheese

AU GRATIN POTATOES

Thinly sliced potatoes roasted in a parmesan cheese cream sauce

RICE PILAF

Your choice of bell pepper pilaf, or french onion

ROASTED ROOT VEGETABLES

Savory seasoned diced carrots, & parsnips

BROWN SUGAR CARROTS

Baby carrots in a warm brown sugar & dill sauce

ROASTED ASPARAGUS (seasonal)

Roasted asparagus with feta cheese, lemon, & cherry tomatoes

ROASTED GREEN BEANS

Fresh trimmed green beans lightly seasoned and roasted

BROCCOLINI +\$0.50

Roasted broccolini, lightly seasoned

Salads

CHOPPED GREEN SALAD

Our house blend of romaine & cabbage,

VEGGIE CHOP + \$0.75

Cucumbers, cherry tomatoes , red onions & croutons

ARUGULA RADICCIO + \$1.75

Citrus, toasted pistachios, feta cheese, red onion & citrus vinaigrette

SEASONAL SPINACH SALAD + \$1.75

Seasonal fruit, blue cheese, toasted almonds, dried cranberries & spiced vinaigrette

FIELD GREENS + \$1.75

Creamy Balsamic, Apples, Fontina, Spiced Walnuts

All entrees served with our house chopped salad + dressing, two side dishes, rolls with butter + cranberry lemonade + water (To include a second entree, add \$3.95 to the higher priced item.)

Prices includes a choice of tan plates with black plasticware or clear. For china, call for a quote. All catered events are subject to a 25% service charge and a Utah prepared food sales tax. Actual final charges will be based on the number of guests booked or number of guests in attendance; whichever is greater.