



# DINNER MENU

---

## **PORK CHOP PICCATA.....\$17.00**

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

## **CHICKEN CORDON BLEU.....\$18.00**

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

## **CITRUS SALMON.....\$19.25**

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

## **PETITE SIRLOIN MARSALA.....\$18.50**

*Grilled mid-rare/medium, served with marsala cream sauce & porcini mushrooms*

## **CARVED STRIP ROAST.....\$25.50**

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

## **BRAISED BEEF.....\$18.25**

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

## **CHICKEN SALTIMBOCCA.....\$18.50**

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

## **ROAST PORK TENDERLOIN.....\$19.75**

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

## **TURKEY STEAK.....\$16.25**

*Chopped turkey breast steaks with a rich mushroom sauce*

## **ADDITIONAL ADD ONS**

*Carving Station.....Market Price*

*Prosciutto wrapped pork loin with a lemon caper sauce  
New York strip roast with a horseradish cream & auju  
Seasonal selection*

*Swedish Meatballs.....\$3.85*

*Polenta Cakes.....\$3.85*

*with shiitake mushroom ragout  
or bolognese sauce*

## **MASHED POTATOES**

*Your choice of homestyle, garlic or garlic and cheddar mashed potatoes*

## **SOUR CREAM POTATOES**

*Diced russets in a sour cream sauce with parmesan crumble*

## **ROASTED RED POTATOES**

*Rosemary red potatoes roasted with onions, bacon & cheese*

## **ROASTED GREEN BEANS**

*Roasted green beans served with bell peppers*

## **ROASTED ASPARAGUS (seasonal)**

*Roasted asparagus with feta cheese, lemon, & cherry tomatoes*

## **ROASTED ROOT VEGETABLES**

*Savory seasoned diced carrots, parsnips & turnips*

## **BROWN SUGAR CARROTS**

*Baby carrots in a warm brown sugar & dill sauce*

## **BELL PEPPER PILAF**

*Long white rice, white onion & assorted bell peppers*

## **CHOPPED GREEN SALAD**

*Our house blend of romaine, cabbage, iceberg & spinach*

## **VEGGIE CHOP + \$0.75**

*Cucumbers, cherry tomatoes, red onions & croutons*

## **ARUGULA RADICCIO + \$1.75**

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

## **SPINACH SALAD + \$1.75**

*Apples, blue cheese, spiced walnuts, dried cranberries & spiced vinaigrette*

## **FIELD GREENS + \$1.75**

*Toasted almonds, pears, goat cheese, & honey mustard vinaigrette*

*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 include black plasticware. For china, call for a quote.  
All catered events are subject to a 20% service charge and a 8.25% 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.*