



DINNER MENU

PORK CHOP PICCATA.....\$15.50

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

CHICKEN CORDON BLEU.....\$16.50

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

CITRUS SALMON.....\$15.50

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

PETITE SIRLOIN MARSALA.....\$17.00

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

CARVED STRIP ROAST.....\$21.00

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

BRAISED BEEF.....\$16.75

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

CHICKEN SALTIMBOCCA.....\$17.00

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

ROAST PORK TENDERLOIN.....\$18.00

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

TURKEY STEAK.....\$14.75

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.....\$3.50

*Polenta Cakes.....\$3.50
with shiitake mushroom ragout or
bolognese sauce*

MASHED POTATOES

Your choice of homestyle or garlic or garlic 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 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 + \$0.50

Cucumbers, cherry tomatoes, red onions & croutons

ARUGULA RADICCIO + \$1.50

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

SPINACH SALAD + \$1.50

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

FIELD GREENS + \$1.50

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

*Prices include black plasticware. For china, call for a quote.
All catered events are subject to a 20% service charge and a 7.85% 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.*