



Hors d'oeuvre Menu

*Menu items are based on seasonality of product and are subject to change.
24-48 HOUR NOTICE IS REQUIRED to ensure availability.*

The minimum order of hors d'oeuvres is one dozen.

Vegetarian

Tomato Basil & Mozzarella Crostini
Caramelized Onion & Brie Tartlet
Spanakopita
Spinach, Herb & Shallot Stuffed Mushroom Caps
Potato & Raclette Galette with Chive Crème Fraiche & Pickles
Mini Grilled Cheese Sandwiches (Comté on Sourdough)

Seafood

Coconut Shrimp with Tropical Fruit Salsa
Crab Cakes with Jalapeno Remoulade
Teriyaki Smoked Salmon with Sesame Crisps
Mini Lobster & Bresaola "B.L.T." sandwiches
Crab Stuffed Jumbo Mushroom Caps
Potato & Smoked Salmon Galette with Dill Crème Fraiche
Iced Shrimp Cocktail with Sauce
Utah Trout Salad, Crostini, Black Pepper, Sweet Sour Cream

Poultry, Meat & Game

Indian Chicken Tandoori, Mint Chutney
Traditional Deviled Eggs
Hot & Sweet Jumbo Chicken Wings with Blue Cheese Sauce
Panko Crusted Chicken Strips with Sweet Soy Sauce
Peking Duck Rolls with Plum Sauce
Duck Confit Tamales with Pico De Gallo
Bacon Wrapped Chicken Livers with Mustard Sauce
Miniature Artisan Cheese Burgers
Swedish Style Meatballs
Sausage Stuffed Mushrooms
Ham & Asparagus Roulades
Elk Saté with Peanut & Red Chili Sauce
Venison Meatballs with Sauce Grande Venuer



Hors d'oeuvre Menu continued

Stationary Hors d'oeuvre Platters

Available in small, medium and large.

Small platters serve approximately 12-20 guests.

Medium platters serve approximately 20-45 guests.

Large platters serve approximately 50-75 guests.

Artisan Cheese Platter

Classic Style of Cheese Platter with Imported & Domestic Cheeses, garnished with Roasted Nuts, Chutney and Fruit.

Antipasto Platter

Assortment of Italian Style Appetizer featuring Roasted Red Peppers, Marinated Artichoke Hearts, Grilled Vegetables, Fresh Mozzarella Cheese, Cured Meats & Crostini.

Chef Brian's Sweet Soy Cured Salmon Platter

Fresh All Natural Salmon Cured with Tamari, Ginger, Garlic & Raw Sugar, Lightly Smoked & served with Sticky Rice, Citrus Salsa & Seaweed Salad.

Fresh Vegetable Platter

Fresh Seasonal Vegetables accompanied by Housemade Dip.

Bruschetta Platter

Fire Grilled Crostini brushed with Olive Oil and Garlic, served with Three Rustic Toppings, Tomato Basil, Olive Tapanade & Italian White Bean and Fresh Thyme.

Fresh Seasonal Fruit Platter

We pick the freshest Fruit available and garnish with Fresh Berries.

Poached Cocktail Shrimp Platter

Small (60 Shrimp)

Medium (135 Shrimp)

Large (225 Shrimp)

Based on 3 Shrimp per person.

Additional Shrimp may be purchased based on the appetite of your guests.



Hors d'oeuvre Menu continued

Hot Carved Items

The minimum order on carved items is 20.

Slow Roasted Beef Tenderloin

Served with Horseradish Cream Sauce, Mayonnaise & Dijon Mustard and Homemade Dollar Rolls.

Utah All Natural Turkey

Served with Our Fresh Orange Cranberry Relish, All Natural Turkey Gravy and Homemade Dollar Rolls.

Smoked Pork Rack

Served with Seasonal Fruit Sauce, Spicy Mustard and Homemade Dollar Rolls.

PLEASE CONTACT THE CATERING DEPARTMENT
FOR FURTHER INFORMATION.