



# 2026 CATERING MENU

CALVIN L. RAMPTON  
**SALT PALACE**  
CONVENTION CENTER  
A SALT LAKE COUNTY FACILITY

# Welcome to Utah!

Sodexo Live! is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Calvin L. Rampton Salt Palace Convention Center.



Our style is collaborative, and our Salt Lake City team is delighted to work with you to ensure your experience here in the Salt Lake City area is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests. Much of our success comes from our attention to key details that create a truly welcoming experience. From quality ingredients and strong culinary knowledge to crisp, sincere, and attentive service; our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek. We are supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all exceedingly popular among our attendees. Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish, and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish. We look forward to serving you!

Here's to your successful event!

## *Braeden Quig*

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## Dietary Key & Allergen Notice



GLUTEN FREE



VEGAN



LOCAL PURVEYOR

We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

**Halal, Kosher, Plant Based, and other custom dietary restricted services may be available at custom pricing.** All dietary restrictions must be communicated to a Sodexo Live! sales representative at minimum of five (5) business days in advance of your event.

Sodexo Live! is committed to clear transparency in labeling allergens on all in-house menu items. We follow the FDA's guidelines and label all major nine (9) allergens as our standard practice.

## Incentive Pricing Program

Our published catering menus are a great starting point for your planning process. However, due to ongoing supply chain challenges, we encourage you to contact your Catering Sales Manager for the most current pricing and menu availability.

- **30-Day Advance Orders:**
  - Orders that are contractually confirmed 30 days or more prior to your first event date will receive incentive pricing. Advance Orders may select any food or beverage item from our published menus. Additionally, our Executive Chef and culinary team are pleased to create custom menus tailored to your group's preferences and budget.
- **Short-Term Orders:**
  - Orders confirmed within 30 days of your first event date will incur a 15% administrative surcharge to cover the additional costs of securing food, beverage, and staffing. While Short-Term Orders may choose from our full menu offerings, please note that certain products and services may be unavailable.
- **On-Site Orders:**
  - Orders confirmed within 7 days of your event date will incur a 20% administrative surcharge due to the extra efforts required to fulfill last-minute requests for food, beverage, and staffing. On-Site Orders will be limited to a specific on-site menu, and availability of certain products and services may be restricted based on demand.

## SODEXO LIVE!'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems, standards, and people in place to deliver the outstanding results our hosts expect.

We are dedicated to promoting healthy choices at events by providing a wide variety of fresh, customizable, and nutritious options. Our menus feature low-calorie, low-sodium, low-fat, low-sugar, vegan, and gluten-free selections, among others. Fresh fruits and vegetables, plant-forward entrées, and lighter menu options continue to be some of the most popular choices among our guests.

Our catering menus include:

- Fresh fruit platters and vegetable crudité
- Grilled and roasted vegetable platters
- Customizable salads
- Fresh fish and grilled chicken
- Farm-fresh vegetables and whole-grain side selections
- Hummus and carved-to-order roasted turkey and lean meats

Our culinary team is available to assist event planners throughout the planning process, helping design menus that are appealing, affordable, and tailored to meet your specific needs. We work closely with event organizers to identify the best menu selections and special options for their guests.

We also offer a wide variety of beverages, snacks, and main course options for every meal period, including retail and grab-and-go selections. Lean proteins, whole grains, water, and unsweetened beverages are always available.

Many of our event services feature Chef-attended action stations, allowing guests to personalize their meals by choosing ingredients and portion sizes—giving them complete control over what and how much goes into each dish. We look forward to serving you!





# COFFEE & REFRESHMENTS

## COFFEE A LA CARTE

### DRIP COFFEE

All freshly brewed and priced per gallon. One (1) gallon serves approx. 10-12 cups. Includes sugar, sugar substitute, and pc creamers. Each gallon is based on a two (2) hour service, with charges not based on consumption.

<b>House Coffee</b>	<b>\$74</b>
<b>House Decaffeinated Coffee</b>	<b>\$74</b>
<b>Local Premium Coffee</b>	<b>\$90</b>
<b>Local Premium Decaffeinated Coffee</b>	<b>\$90</b>
<b>Assorted Premium Teas, served with honey &amp; lemon wedges</b>	<b>\$74</b>
<b>Selection of Local Premium Teas, served with honey &amp; lemon wedges</b>	<b>\$90</b>
<b>Hot Chocolate</b>	<b>\$74</b>



### SINGLE - SERVE COFFEE MACHINES

Keurig® & Nespresso® coffee machines incur one (1) rental fee per rental period. Both packages requires one (1) 120 Volt 20amp dedicated electrical outlet per machine. Client is responsible for providing all electrical requirements.

#### **Keurig® Machine Coffee Kit \$180**

One-time set up fee includes:

26 K-Cups (16 regular, 5 decaf and 5 green tea)

Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

#### **Keurig® Coffee Pod Refill \$100**

26 K-Cups (16 regular, 5 decaf and 5 green tea)

Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

#### **Nespresso® Machine Coffee Kit \$280**

One-time set up fee includes:

26 Capsules (20 regular & 6 Decaf)

Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

#### **Nespresso® Coffee Pod Refill \$180**

26 Capsules (20 regular & 6 Decaf)

Disposable coffee cups, 3 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

***(Please contact Catering Sales for additional flavors)***

## ESPRESSO BARISTA SERVICE



### Specialty Coffee Service \$2750

Made to order Espresso Beverages includes unlimited lattes, mochas and hot chocolate based on a four (4) hour service, with charges not based on consumption. An additional fee of \$650.00 per additional hour will be applied. Includes ice, cups and lids, sugar, sugar substitute, and pc creamers.

- Vanilla, Carmel, Hazelnut and Mocha Syrups
- Whole Milk and one (1) Milk Alternative
- One (1) Espresso Machine and one (1) Coffee Bean Grinder
- One (1) Mini Fridge and one (1) Water Pump
- Two (2) Baristas'

### Package Requires:

- One (1) 30amp twist lock 3phase dedicated electrical outlet with L630 adaptor
- Three (3) 120 Volt, 20amp dedicated electrical outlet
- Counterspace at least 42 inches high, 6 feet long, and 36 inches wide
- Counter must hold minimum weight of 150 pounds

Client is responsible for providing all electrical and furniture requirements



## HYDRATION & FRESCAS

### WATER COOLERS

Each water cooler incurs one (1) rental fee per rental period and requires one (1) 120Volt, 20amp dedicated electrical outlet. Client is responsible for providing all electrical requirements

#### Water Cooler Tower Rental **\$120**

Includes five (5) gallons of cold spring water & 250 disposable cups

#### Water Cooler Tower Refill **\$40**

Price per refill; five (5) gallon replenishment of cold spring water & cup replacements

*\*Billed based on consumption*

### HYDRATION (INFUSED WATER) STATIONS

Price per five (5) gallons and served via table top beverage dispenser.

*\*\*Not billed based on consumption*

- Strawberry Mint** **\$180**
- Cucumber Lime** **\$180**
- Watermelon Lemon** **\$180**
- Blueberry Ginger** **\$180**
- Raspberry Basil** **\$180**



### AGUA FRESCAS

Price per five (5) gallons and served via table top beverage dispensers.

*\*\*Not billed based on consumption*

- Pina** **\$260**  
Pineapple
- Pepino y Limon** **\$260**  
Cucumber and Lime
- Sandia** **\$260**  
Watermelon
- Agua de Jamaica** **\$260**  
Hibiscus



## LALA'S LEMONADE CART EXPERIENCE

Price per gallon, minimum 10 gallon per service. Each gallon serves approx. 10-12 guests. Not billed based on consumption.  
 Service includes: ice, 14oz cups, lids, straws, & lemonade cart with attendant



### LEMONLICIOUS

**The Classic \$120**



*Fresh squeezed lemons, cane sugar, & filtered water*

**Fruit Burst included**

Selection of 3 flavors

*Strawberry, mango, blueberry, raspberry, peach, pineapple*

### ENCHANCE YOUR EXPERIENCE

Priced as an addition per gallon

**Creamsicle \$30**



*Fresh squeezed orangeade & house made sweet cream*

**Peaches & Cream \$32**



*Fresh squeezed orangeade, peach puree, & house made sweet cream*

**Lala Colada \$34**



*Fresh squeezed orangeade, pineapple puree & house made coconut cream*

**Strawberries & Cream \$32**



*Lala's blissful creamsicle & strawberry puree*

### CITRUS TWIST

**The Classic \$120**



*Fresh squeezed lemons, cane sugar, & filtered water*

**Orange-ade \$120**



*Fresh squeezed orange juice, cane sugar, & filtered water*

**Fruit Burst included**

Selection of 3 flavors

*Strawberry, mango, blueberry, raspberry, peach, pineapple*



## NON - ALCOHOLIC BEVERAGES

### CANNED AND BOTTLED BEVERAGES

Price per item. Each item billed based on consumption

**Dasani® Canned Water 16oz (each) \$5**

**Sparkling Bottled Mineral Water (each) \$5.50**

**Flavored Canned Topo Chico® Sparkling Water (each) \$5.50**

**Canned Coke® Products (each) \$5**

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper

**Monster® Energy Drink 16oz (each) \$7**

**Assorted Bottled Juices (each) \$5.50**

### DISPENSER BEVERAGES

Price per five (5) gallons and served via table top beverage dispensers.

\*\*Not billed based on consumption

**Iced Water \$110**

**Lemonade \$250**

**Freshly Brewed Iced Tea \$250**

**Arnold Palmer \$250**

Mix of lemonade & iced tea

**Assorted Juices \$290**

cranberry, apple, or orange juice

### UTAH'S DIRTY SODA BAR



**Signature 16oz Dirty Sodas \$6**

Craft your own custom soda creation beginning with a curated selection of premium canned Coke products.

Enhance with up to four artisan syrups, and complete the experience with fun garnishes: fresh citrus, cherries, cream, or billowed whipped cream.

Enjoy two full hours of exceptional service.

Your Catering Sales Manager will estimate consumption in advance, with final charges based on actual usage following the event.

An on-site attendant is required \$150/per 100 guests.



# SNACKS & BREAKS

# SNACKS

## FROM THE PANTRY

### LITTLE LUXURIES

Items sold per person, by the dozen, by the pound or individually packaged.

\*\*Items not billed based on consumption.

- Tortilla Chips and Salsa** (per person) \$5  
- Freshly Made Guacamole** (per person) \$4.75  
- Kettle Chips and French Onion Dip** (per person) \$6.50 

### Assorted Individual Bags of Chips (each) \$5

Potato Chips, BBQ Chips, Doritos Nacho Cheese, Doritos Cool Ranch®, and Fritos

### Freshly Popped Popcorn Station \$600

Serves approximately 100 guests, one (1) bag per person. Includes popcorn machine rental and attendant. Requires one (1) 120Volt, 20amp dedicated electrical outlet; Client is responsible for providing all electrical requirements

\*\*Due to facility regulations popcorn will be served pre-popped

### Full-Size Assorted Candy Bars (each) \$4

### Gourmet Chocolate Dipped Strawberries (dozen) \$55

### Ice Cream Novelties (each) \$7

Assorted fun flavors - Includes freezing unit

### Trail Mix (pound) \$20

### Pretzel Twists (pound) \$9

### Mixed Nuts (pound) \$35



### GOOD - FOR - YOU GOODIES

Items sold per person or individually packaged.

\*\*Items not billed based on consumption.

### Fresh Seasonal Fruit and Berries (per person) \$8

### Whole Fresh Fruit (each) \$4

### Yoplait® Yogurt (each) \$5.50

### Quaker® Oatmeal Granola Bars (each) \$5

### Assorted Kind® Bars (each) \$6

### Assorted Clif® Bars (each) \$7

# SNACKS

## HOUSEMADE SIGNATURES

### GUILT - FREE INDULGENCES

Minimum purchase of a dozen (12) pieces. Each unit comes individually packaged.

#### Chia Pudding \$78

Black chia seeds, coconut milk, maple syrup.

Selection of one (1) topping per dozen:

- Seasonal Berry
- Mango & Toasted Coconut
- Peach & Pecan

#### Overnight Oats \$86

Old-fashioned Oats, chia seeds, coconut milk

Selection of one (1) topping per dozen:

- Seasonal Berry
- Mango
- Peach

#### Yogurt & Granola Parfait \$96

Greek yogurt topped with Gluten Free granola.

Selection of one (1) topping per dozen:

- Seasonal Berry
- Mango & Toasted Coconut
- Almond & Cacao Nib

#### Hummus & Crudité Cups \$96

Assortment of carrots, celery, bell pepper, and cucumber.

Selection of one (1) hummus flavor per dozen:

- Traditional Hummus
- Avocado Hummus
- Roasted Red Pepper Hummus

#### Charcuterie Boxes \$150

Assortment of sliced meats & cheese.

Selection of one (1) accompaniment per dozen:

- Mini Caprese Skewer
- Mini Fruit Skewer
- Marinated Olive & Pickled Skewer



## SNACKS FROM THE BAKERY

Minimum purchase of a dozen (12) pieces

### Fresh Muffins \$60

*Blueberry, poppy seed, banana nut, and chocolate chip*

### Fresh Danish \$55

*Cream cheese, cherry, and apple*

### Breakfast Breads \$55

*Carrot nut, blueberry, and cranberry orange*

### Scones \$60

*Traditional, blueberry, and cinnamon*

### Assorted Fresh Einstein's® Bagels \$53

Includes assorted pc cream cheeses, pc butter and pc preserves with a complimentary toaster.

\*\*Requires one (1) 120Volt, 20amp dedicated electrical outlet; Client is responsible for providing all electrical requirements

### Banbury Cross Assorted Donuts \$58



### Fresh Baked Cookies \$45

*Chocolate chip, oatmeal raisin, and sugar*

### Brownies and Blondies \$48

### Chocolate Dipped Cheesecake Pops \$74

*Coated with an assortment of toppings to include coconut, pistachio, chopped nuts, unicorn sprinkles*



## SPECIALTY A LA CARTE ITEMS

Sold in multiples of dozen (12) pieces.

### Vegan / Gluten-Free Brownies \$170



### Vegan / Gluten Free Cookies \$145

### Vegan / Gluten-Free Cinnamon Rolls \$145



## HOUSEMADE SHEET CAKES

**Cake choice of:** vanilla cake, devil's food cake, carrot cake

**Filling choice of:** raspberry or strawberry jam

**Frosting choice of:** vanilla buttercream, chocolate buttercream, coffee, lemon, Oreo®

### Full Sheet Cake (80 slices) \$250

### Half Sheet Cake (40 slices) \$160



# SPECIALTY BREAKS

# SPECIALTY BREAKS

## TOASTY TREATS

Sold in multiples of dozen (12) pieces. Maximum two (2) hour serve time. Each package has unique electrical needs. Client is responsible for providing all electrical requirements.

### Jumbo Soft Pretzels \$68

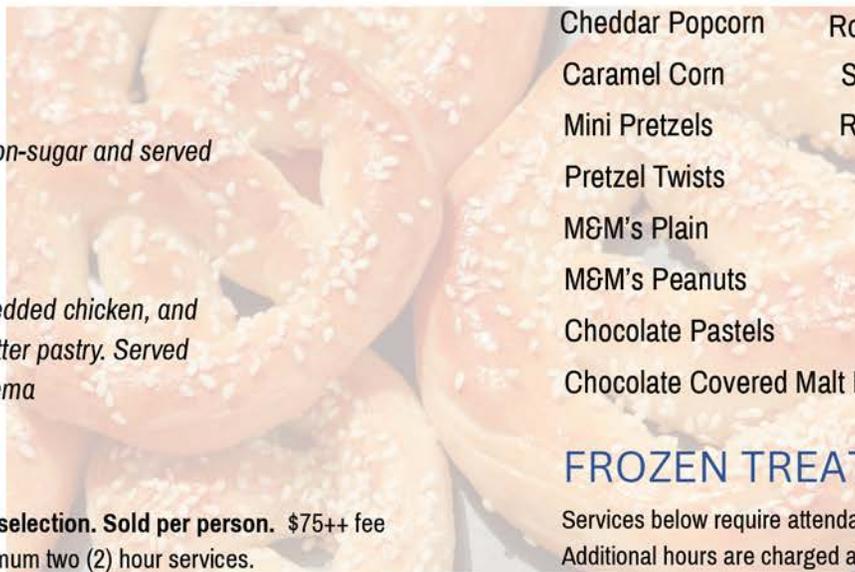
Served with mustard & cheese dip

### Warm Churros \$60

10" fried dough fritters dipped in cinnamon-sugar and served with chocolate & caramel sauces

### Housemade Empanadas \$96

Assortment of mushroom & cheese, shredded chicken, and ground beef handmade empanada in butter pastry. Served with chimichurri sauce & cilantro lime crema



## MUNCHIE BUNDLES

Minimum of twenty five (25) servings per selection. Sold per person. \$75++ fee applied for service less than minimum. Maximum two (2) hour services.

### Power Up Break \$19

Yogurt and granola parfaits, trail mix, string cheese and whole seasonal fruit

### Sweet & Salty Break \$16

Individual bags of assorted chips, pretzels, popcorn and assorted candy bars

## PICK MIX \$23

Minimum of twenty five (25) servings per selection. Sold per person. \$75++ fee applied for service less than minimum. Maximum one (1) hour service.

*Includes a selection of five (5) items below  
9oz disposable provided*

Buttered Popcorn	Trail Mix	Dried Pineapple
Cheddar Popcorn	Roasted Pistachios	Mixed Dried Fruit
Caramel Corn	Salted Cashews	Banana Chips
Mini Pretzels	Roasted Almonds	Blue Shark Gummies
Pretzel Twists		Mini Gummy Bears
M&M's Plain		Utah's Salt Water Taffy
M&M's Peanuts		Wheat Thins
Chocolate Pastels		Goldfish Crackers
Chocolate Covered Malt Balls		Chex Mix

## FROZEN TREATS

Services below require attendant(s) at \$150++ per attendant. Additional hours are charged at \$58++ per hour, per attendant

### Ice Cream Brownie Sundae Bar \$15

Premium chocolate and vanilla ice cream (GF)  
Chocolate brownie and blondie bites  
Topped with your choice of chocolate or caramel sauce (GF)  
Classic sundae bar toppings: chopped peanuts, whipped cream, sprinkles, and maraschino cherries (GF)



# BREAKFAST

# BREAKFAST BUFFETS

## CONTINENTAL BREAKFASTS

All Breakfast Buffets are served with fresh brewed coffee, decaffeinated coffee, assorted hot teas, orange juice, and iced water. Coffee service condiments include sugar, sugar substitutes, half & half Prices based on a two (2) hour service time. Prices listed are per person and with twenty five (25) guest minimum.

### **Continental Breakfast \$27**

Assorted Chef selected breakfast pastries

### **Premium Continental Breakfast \$29**

Assorted breakfast pastries, sliced fresh seasonal fruit and berries

### **Healthy Start \$34**

Whole and skim milk, Greek yogurt, seasonal berry parfaits, hard-boiled eggs, steel cut oatmeal (GF), low-fat cottage cheese, homemade granola (GF), dried fruits and nuts, assorted breakfast pastries, sliced fresh seasonal fruits and fresh berries.



# BREAKFAST

## BREAKFAST ENHANCEMENTS

Enhance your breakfast buffet or add to plated breakfasts, twenty five (25) guest minimum.

### Breakfast Sandwich Choices

- Plain Bagel (each) \$8
- Buttermilk Biscuit (each) \$8
- English Muffin (each) GF option available (\$5) \$8.50
- Flaky Butter Croissant (each) \$9

Each Sandwich includes Egg & Cheese, & a choice of smoked ham, hickory bacon, pork sausage, or vegan sausage (\$2) 

### Super Rico Breakfast Burrito (each) \$11

- Scrambled eggs, chorizo, potato, cheese blend, flame roasted peppers, & onions
- Scrambled eggs, black beans, potato, cheese blend, flame roasted peppers & onions.

### Superfood Yogurt Parfait (each) \$7

Gluten-free house-made flax seed granola, chia seed, Greek yogurt, fresh berries

### Plated Seasonal Fruit (each) \$8

Chef selection of seasonal fruit and berries



# BREAKFAST

## BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, a selection of hot teas, orange juice and iced water. Pricing is per guest and based on a two-hour service period. A minimum of 25 guests is required for all breakfast buffets; groups with fewer than 25 guests will incur a \$5 per-person surcharge.

### **Wasatch Breakfast \$36**

Fresh scrambled eggs (GF)  
Roasted breakfast potatoes (GF)  
Applewood smoked bacon (GF)  
Artisan sausage patties (GF)  
Fresh seasonal fruit (GF)  
Assorted house made pastries

### **Foothills Breakfast \$37**

Frittata with ham, onions, bell peppers and cheddar cheese (GF)  
Seasonal vegetable frittata (GF)  
Roasted fingerling potatoes with caramelized onions (GF)  
Applewood smoked bacon and artisan link sausage (GF)  
Fresh seasonal fruit (GF)  
Assorted house made pastries

***Ask Catering Sales Manager for vegan options***

### **Cottonwood Breakfast \$34**

Buttermilk pancakes with whipped butter & pc maple syrup  
Fresh scrambled eggs (GF)  
Utah potato casserole with cheese, scallions, & corn flakes  
Applewood smoked bacon (GF)  
Artisan sausage patties (GF)  
Fresh seasonal fruit (GF)  
Assorted house made pastries

### **Four Corners Breakfast \$37**

Fresh scrambled eggs (GF)  
Chorizo & eggs (GF)  
Corn tortillas, flour tortillas, house made salsa  
Applewood Smoked bacon (GF)  
Roasted southwest potatoes with onion and pepper (GF,V)  
Fresh seasonal fruit (GF)  
Assorted house made pastries

### **Pioneer Breakfast \$34**

Buttermilk biscuits & country style sausage gravy  
Fresh scrambled eggs (GF)  
Red bliss potatoes with compound butter & herbs (GF)  
Applewood Smoked bacon and artisan link sausage (GF)  
Fresh seasonal fruit (GF)  
Assorted house made pastries



# BREAKFAST

## ENHANCE YOUR BREAKFAST BUFFET

A minimum of twenty five (25) guests is required for these services.

A Chef Attendant is required at a rate of \$250 per chef

### Belgium Waffle Station \$10

One (1) chef attendant required per seventy five (75) guests

Buttermilk, blueberry, and chocolate chip waffles served with warm seasonal fruit compote, whipped butter, fresh vanilla whipped cream and maple syrup

### Farm Fresh Eggs-To-Order Station \$11

One (1) chef attendant required per fifty (50) guests

Fresh eggs, Egg Beaters®, egg whites, tofu, asparagus, peppers, onions, mushrooms, tomatoes, spinach, bacon, ham, cheddar, and Swiss cheese

### Assorted Bottled Juices (each) \$5.50

\*\*\*Not billed based on consumption

### Hot Chocolate Bar (per gallon) \$82.50

Condiments: Mini marshmallows, assorted syrup pumps

### Individual Quaker® Oatmeal (each) \$6.50

Maple brown sugar and apple cinnamon packets

### Assorted Individual Cereals with Milk (each) \$7



# BREAKFAST

## PLATED BREAKFASTS

All plated breakfasts are served with a fresh fruit “Martini”, family-style assorted breakfast pastries, freshly brewed regular and decaffeinated coffee, assorted hot teas, orange juice, and iced water. Pricing is per guest and based on a one-hour service period. A minimum of twenty five (25) guests is required.

### The American Tradition **\$33**

Fresh scrambled eggs, applewood smoked bacon, herb roasted breakfast potatoes, Parmesan baked Roma tomato, blistered asparagus

### The Westerner Breakfast **\$36**

Chorizo & onion scrambled eggs, applewood smoked bacon, cowboy style potatoes with peppers and onions, family style flour tortillas & house made salsa

### Stacked **\$30**

House-made buttermilk pancakes, fresh scrambled eggs, applewood smoked bacon. Accompanied with butter, and buttermilk maple syrup

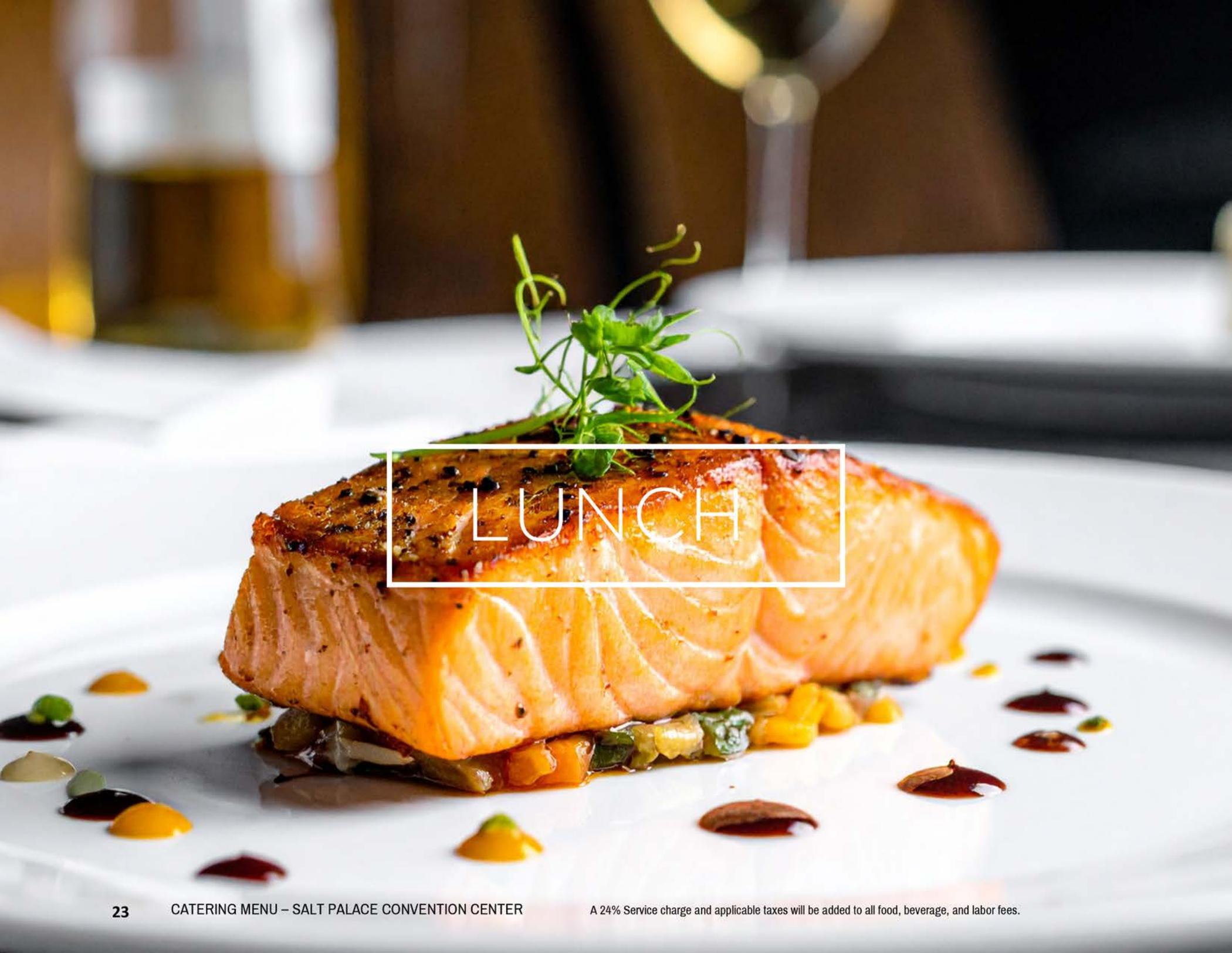
### Haas Avocado Toast **\$28**

Grilled rustic sourdough, mashed Haas avocado, marinated baby heirloom tomato, roasted piquillo peppers, pecorino Romano. Topped with arugula salad, EVOO & pickled hard boiled egg

### Salazar Steak & Eggs **\$37**

Natural beef flat iron steak, cremini mushroom & gruyere cheese omelet, salsa vaquera, & charred scallion





LUNCH

# LUNCH

## BOXED LUNCHES

### Traditional Wrap Boxed Lunch\* \$27

Minimum of twenty (20) box lunches. Beverages sold separately. Served with individual bagged chips, a piece of assorted whole fruit, a cookie, and appropriate condiments

### Turkey and Swiss Cheese

*Field mixed greens, tomato, pesto aioli*

### Roast Beef and Cheddar Cheese

*Field mixed greens, tomato, horseradish aioli*

### Ham and Swiss Cheese

*Field mixed greens, tomato, Dijonnaise*

### Grilled Vegetable and Provolone Cheese

*Field mixed greens, tomato, chipotle aioli*

### Chicken Caesar Salad Wrap

*Chopped romaine, marinated cherry tomatoes, shaved parmesan, marinated grilled chicken breast, croutons, and creamy Caesar dressing*

### Vegan Roasted Vegetable



*Roasted Vegetable with Vegan Aioli, mango salsa with grilled tofu served with cilantro lime and agave vinaigrette*

*\*All boxed lunches can be made gluten-free with gluten-free wrap or gluten-free bread and a gluten-free cookie with the additional cost of \$6.00 per box*

### Gourmet Sandwich Boxed Lunch\* \$42

Minimum of twenty (20) box lunches. Beverages sold separately. Served with individual bagged chips, a piece of assorted whole fruit, an Andes mint, a gourmet cookie, and appropriate condiments

### BBQ Chicken Sandwich

*Sliced BBQ chicken breast with smoked cheddar cheese, sliced tomato, grilled red onions, and baby arugula with honey chipotle aioli on ciabatta roll*

### California Turkey Sandwich

*Shaved mesquite turkey breast with applewood smoked bacon, sliced cucumber, pickled red onion and wild arugula with avocado aioli on ciabatta roll*

### Roasted Chicken and Kale Sandwich

*Seasoned chicken breast with kale and carrot slaw, oven roasted tomatoes with a Dijon aioli served on ciabatta roll*



# LUNCH

## SALADS & BOWLS

### SALADS

Minimum of ten (10) items per order. Beverages sold separately

#### Mediterranean \$25



Romaine, marinated cherry tomatoes, Kalamata and green olives, grilled zucchini, yellow squash, sliced cucumber, julienne carrots, crumbled feta cheese, pickled red onion, red wine oregano vinaigrette

#### Portobello Steak \$27



Roasted portobello mushroom, Mediterranean couscous, chimichurri chickpeas, roasted three bell peppers, cherry tomatoes, spring mixed greens

#### Sesame Chicken \$25



Romaine and bibb lettuce, watercress, rice noodles, julienned Napa cabbage, radicchio, broccoli, carrots, red onion, water chestnuts, cashews, toasted sesame seeds, citrus ponzu vinaigrette

#### Green Goddess Steak \$29



Herb-marinated flank steak, roasted fresh corn salad, cherry tomato, cilantro, cotija cheese, baby kale, green goddess dressing

#### Seared Salmon \$29



Field greens, crispy chickpeas, pickled onion, shaved carrots, baby tomato, balsamic vinaigrette

### BOWLS

Minimum of ten (10) items per order. Beverages sold separately

#### BBQ Tofu & Basmati Rice \$25



Korean BBQ Tofu, basmati rice, snap peas, roasted carrots, scallion, sesame seeds, gochujang sauce

#### Chicken Sesame \$27



Grilled sesame chicken, white rice, broccoli, snap peas, baby corn, sesame ginger sauce

#### Mediterranean Chicken \$27

Chicken sultani, saffron rice, hummus, chickpea tabbouleh

#### Korean Galbi \$29



Galbi marinated flank steak, stir fried vegetables, Korean potato salad, kimchi, white rice

#### Chicken Fajita \$27



Chicken, cilantro lime rice, black beans, grilled onions & peppers, house made salsa & queso fresco

#### Beef Fajita \$29



Flank steak, cilantro lime rice, black beans, grilled onions & peppers, salsa & queso fresco

# LUNCH

## BUFFET

Served with iced water and your choice of iced tea or lemonade. Minimum of 25 guests. Two (2) hour service. \$5 per person fee applied for service less than the minimum. Pricing based per person for two (2) hour service. Labor fees apply for extended hours of service.

### Cowboy \$48

*Chopped salad: iceberg lettuce, tomatoes, cucumbers, red onions, bacon, scallions, queso fresco, jalapeño ranch dressing (GF)*

*Creamy potato salad (GF)*

*Coffee-rubbed smoked brisket with house barbecue sauce (GF)*

*Grilled bone-out chicken thighs, Carolina's mustard barbecue sauce (GF)*

*Smoked sausages*

*fire-roasted peppers, and onions (GF)*

*Creamed corn casserole (GF)*

*Fruit cobbler, warm bread pudding with caramel sauce, pecan tartelette*

### Italian \$48

*Tuscan pasta fagioli soup*

*Caesar salad: grated Parmesan cheese, garlic croutons, Caesar dressing*

*Heirloom tomatoes, basil pesto, local fresh mozzarella, wild arugula (GF)*

*Orzo pasta salad, toasted pine nuts, olive oil, lemon, wilted spinach*

*Cabernet braised beef short ribs, mushroom marsala (GF)*

*Chicken parmigiana herb creamy mascarpone polenta (GF)*

*Grilled Italian vegetables (GF)*

*Tiramisu, cannoli, limoncello panna cotta*



### South of the Border \$48

*Chicken tortilla soup, cilantro, sour cream, crispy tortilla strips*

*Southwest Caesar Salad: romaine lettuce, cilantro-marinated tomatoes, pickled red onions, queso fresco, pepitas, jalapeño cornbread croutons, chipotle infused Parmesan dressing,*

*Vegetarian enchilada suiza (GF)*

*Marinated Guajillo beef and chicken tinga fajitas, flame-roasted peppers and onions (GF)*

*Frontera rice (GF)*

*Refried beans (GF)*

*Flour and corn tortillas (GF), fresh corn tortilla chips (GF)*

*Cheddar cheese, sour cream, charred tomato salsa, salsa verde, fresh guacamole (GF)*

*Tres leches cake, vanilla flan*

### Taste of Asia \$44

*Marinated Asian noodle salad: baby spinach, Napa cabbage, cashews, Mandarin oranges, honey mustard dressing (GF)*

*Mixed green salad: hearts of palm, sprouts, cherry tomatoes, ginger soy dressing (GF)*

*Szechuan beef, peppers, onions, eggplant (GF)*

*Soy ginger glazed salmon, braised baby bok choy (GF)*

*Hoisin-grilled chicken thighs, charred scallions (GF)*

*Vegetable fried rice (GF)*

*Stir-fried vegetables (GF)*

*Mango tapioca shots, coconut ginger-scented panna cotta*

# LUNCH

## BUFFET - CONTINUED

Served with iced water and your choice of iced tea or lemonade. Minimum of 25 guests. Two (2) hour service. \$5 per person fee applied for service less than the minimum. Pricing based per person for two (2) hour service.

Labor fees apply for extended hours of service.

### **Off the Farm \$52**

*Whisper Creek Farm roasted tomato bisque, garlic crostini  
Field greens, baby tomatoes, local blue cheese crumbles, Two Doves  
cucumber, toasted almonds, sourdough croutons, Green Goddess dressing  
Toasted farro, heirloom tomatoes, fennel, lemon dressing  
New potato salad, tarragon dressing  
Market fish, braised greens, fennel marmalade  
Myers lemon scented rotisserie chicken, fortified chicken jus  
Herb-roasted pork tenderloin, white bean and pepper stew  
Corn and roasted pepper rice, heirloom tomato and okra  
Seasonal country desserts*

### **Salt Lake BBQ \$46**

*Chopped Salad: iceberg lettuce, Roma tomato, shredded white cheddar  
cheese, crispy buttermilk onions, bleu cheese dressing  
Classic potato salad (GF)  
Southern style coleslaw (GF)  
All-beef charbroiled burgers (GF)  
Hickory BBQ glazed chicken breast (GF)  
Jumbo Kosher hot dogs (GF)  
All the Fixin's: lettuce, sliced tomato, shaved onion, American, cheddar,  
Swiss, Dijon mustard, ketchup, mayonnaise, dill pickles and fresh  
hamburger and hot dog buns, BBQ-dusted kettle potato chips  
Baked beans (GF)  
Assorted cookies and brownies*



### **Traditional Deli \$40**

Market soup  
Farmer's green salad, selection of house dressings (GF)  
Pasta salad with artichokes, arugula, peppers, sun dried tomato vinaigrette  
Classic tuna salad (GF)  
Deli meats: classic smoked turkey breast, black forest ham, roast beef,  
mortadella (GF)  
Aged cheddar, Havarti, Monterey Jack, Provolone (GF)  
Shredded lettuce, tomato, onion, sliced pickles, mayonnaise, mustard, pesto  
spread (GF)  
Selection of bread and artisan rolls  
House-made kettle chips  
Cookies, brownies, and cupcakes



# PLATED DINING

# DESIGN A PLATED EXPERIENCE

Selection of one (1) salad, one (1) entree, and one (1) dessert

Served with fresh baked assorted rolls & butter, ice water, and your choice of iced tea or lemonade. Coffee, decaf, and assorted teas available upon request.

Includes: sugar, sugar substitute, creamer, & a dairy alternative.

Minimum ten (10) guests. Two (2) hour service. \$5 per person fee applied if minimum not met. Labor fees apply for extended hours of service.

## SELECTION OF ONE (1) SALAD

### Classics

#### Baby Spinach **\$10**

Baby spinach, grape tomatoes, sliced cucumbers, hard-boiled eggs, candied pecans, golden raisins, spicy mustard vinaigrette

#### Caesar **\$9**

Chopped romaine, marinated cherry tomatoes, shaved Parmesan, croutons, Caesar dressing

#### Field Greens **\$9**

Sweet cherry tomatoes, sliced radish, shredded carrot, cucumbers, pickled red onion, sherry vinaigrette

#### Southwest Salad **\$10**

Chopped romaine, flame-roasted corn, black bean salsa, pickled jalapenos, shaved radish, crispy tortilla chips, cilantro lime vinaigrette

#### Garden Salad **\$9**

Mixed greens, shredded carrot, cherry tomatoes, cucumber, sliced red onion, ranch dressing

### Elevated

#### Beet Salad **\$13.50**

Mixed greens, frisee, roasted red beet root, toasted pepitas, golden raisins, champagne vinaigrette

#### Wild Berry Field Salad **\$11**

Mixed greens, strawberries, blackberries, raspberries, crumbled goat cheese, spiced pecans, beehive honey vinaigrette

#### Poached Pear Salad **\$13.50**

Fresh baby spinach, frisee, red wine poached pears, Sicilian pistachio, shaved Manchego cheese, apple cider vinaigrette

#### Market Field Salad **\$10**

Mixed greens, frisee, marinated artichoke, cherry tomatoes, cucumber, pickled red onion, red wine vinaigrette

**Ask your Catering Sales Manager for vegan options**

# DESIGN A PLATED EXPERIENCE

Selection of one (1) salad, one (1) entree, and one (1) dessert

Served with fresh baked assorted rolls & butter, ice water, and your choice of iced tea or lemonade. Coffee, decaf, and assorted teas available upon request.

Includes: sugar, sugar substitute, creamer, & a dairy alternative.

Minimum ten (10) guests. Two (2) -hour service. \$5 per person fee applied if minimum not met. Labor fees apply for extended hours of service.

## SELECTION OF ONE (1) ENTREE

### Chicken Florentine \$37

Whipped Yukon gold potatoes, sautéed zucchini, yellow squash, red pepper, Asiago cream sauce

### Chicken Piccata \$38

Lightly breaded chicken breast, parmesan roasted garlic risotto, grilled asparagus, oven-roasted tomatoes, lemon caper garlic sauce

### Truffle Chicken \$42

Thyme-roasted airline chicken breast, parmesan risotto, grilled asparagus, white truffle oil, Madeira demi-glace

### Mesquite Bourbon Grilled Pork Chop \$35

Boneless center-cut pork chop, whipped honey sweet potatoes, green beans, flame-roasted corn, charred apple onion demi

### Smoked Berkshire Bone-in Roasted Pork Chop \$40

Creamy stone ground grits, roasted heirloom carrots, pan jus

### Muhammara Roasted Cauliflower Steak \$38

Sauteed kale & broccolini, eggplant mole with serrano emulsion

### Grilled Top Sirloin Steak \$46

Grass-fed beef sirloin, mashed red skin potatoes, broccolini, roasted carrots, brandied green peppercorn demi-glace

### Grilled Flat Iron Steak \$49

Horseradish and white cheddar whipped Yukon gold potatoes, grilled asparagus, roasted carrots, cabernet demi-glace

### Natural Grass-Fed Slow Braised Beef Short Rib \$52

Truffled whipped potatoes, caramelized Cipollini onion, wild mushroom mélange, braising jus

### Natural Grass-Fed Petite Beef Tenderloin \$62

Pancetta-onion relish crusted, horseradish whipped potato, roasted garlic butter tossed baby squash

### Mustard Salmon \$54

Mustard crusted salmon, mushroom farro risotto, roasted gala apple chutney, poached cranberries, fresh broccolini, lemon garlic beurre blanc

### Sockeye Salmon \$54

Lemon thyme crusted salmon filet, paella rice, roasted peppers, and broccolini, bouillabaisse sauce

**Ask your Catering Sales Manager for vegan options**

## DESIGN A PLATED EXPERIENCE

Selection of one (1) salad, one (1) entree, and one (1) dessert

Served with fresh baked assorted rolls & butter, ice water, your choice of iced tea or lemonade. Coffee, decaf, and assorted teas available upon request.

Includes: sugar, sugar substitute, creamer, & a dairy alternative.

Minimum ten (10) guests. Two (2) hour service. \$5 per person fee applied is minimum not met. Labor fees apply for extended hours of service.

### SELECTION OF ONE (1) DESSERT

#### Deconstructed Cheesecake \$9

*New York style cheesecake, graham cracker crumbs, fruit compote, fresh berries*

#### Dark Chocolate Mousse with Fresh Berries \$10

*Dark chocolate mousse, mascarpone whipped cream, Oreo crumbs and seasonal berries*

#### Carrot Cake \$10

*House made carrot cake, cream cheese frosting, blueberries*

#### Red Velvet Cake \$10

*Cream cheese buttercream, seasonal berries, Chantilly cream*

#### Lemon Cake \$10

*Lemon sponge cake, citrus whipped cream, toasted almonds, mixed berry coulis*

#### Triple Chocolate Mousse Bombe \$11

*Hand crafted Pate au bombe chocolate mousse, chocolate fudge cake, Oreo crumbs, chocolate ganache, seasonal berries*

#### Praline Vanilla Pound Cake \$10

*Vanilla pound cake, vanilla buttercream, seasonal berries, praline crunch*

#### Flourless Chocolate Torte \$11

*Mascarpone cheese, white chocolate, seasonal berries*

#### Tahitian Vanilla and Key Lime Tartelette \$11

*Key lime and Tahitian vanilla mousse, graham cracker tartelette, torched meringue, coconut garnish*

#### Dark Chocolate Pot de Crème \$10

*Dark chocolate pots de crème, seasonal berries, chocolate ganache*



**Ask your Catering Sales Manager for vegan options**



# RECEPTION

# RECEPTION

## CHILLED TAPAS

Sold by piece. Minimum fifty (50) pieces per selection. \$75++ fee applied for services less than minimum. Tray pass service requires banquet attendant starting at \$150++ per 2 hours minimum shift, per attendant. Additional hour(s) are charged \$58++ per hour, per attendant.

**Braised Leek and Onion Goat Cheese Tartelette \$7**

**Wine Poached Pear and Almond Brie Crostini \$7**

**Curry Chicken Salad Toast \$8**

*Apple chutney*

**Prosciutto and Melon Canapé \$8**

*Mascarpone Dijon cream*

**Spicy Tuna Tartare \$10**

*Wakame salad on wonton crisp*

**Spicy Shrimp Crostini \$9**

*Red pepper aioli*

**Paprika Seared Beef Tenderloin \$9**

*Onion confit, creamy horseradish on toasted baguette*

**Smoked Salmon Lavash Crisp \$9**

*Dill lemon cream*

**Shrimp Cocktail Shooter \$9** 

*Horseradish cocktail sauce*

**Salmon Ceviche \$9** 

*Sashimi grade salmon, mango, habanero, gochugaru, furikake, spring onion*

**Layered Mezze \$7**  

*Hummus, muhammara, Baba ghanoush, garden vegetables*



*Ask Catering Sales Manager for vegan options*

# RECEPTION

## HOT BITES

Sold by piece. Minimum fifty (50) pieces per selection. \$75++ fee applied for services less than minimum. Tray pass service requires banquet attendant starting at \$150++ per two (2) hour minimum shift, per attendant. Additional hour(s) are charged \$58++ per hour, per attendant.

**Spanakopita \$8**

**Vegan Mushroom Arancini Ball \$8**  

**Coconut Shrimp \$8**  
*Sweet chili Thai lime dip*

**Scallop or Shrimp Wrapped in Bacon \$9**

**Crispy Spring Rolls**  
*garlic sweet chili dip*

**Vegetable \$8**

**Ginger Chicken \$9**

**Shrimp & Scallion \$9**

**Empanadas**

*chimichuri dip*

**Chicken & Vegetable \$9**

**Mushroom \$9**

*Ask Catering Sales Manager for vegan options*

## STATIONARY SOCIALS

Sold by piece. Minimum fifty (50) pieces per selection. \$75++ fee applied for services less than minimum.

**Vietnamese Chicken Spring Roll \$9**   
*Spicy coconut dipping sauce*

**Mushroom Florentine Fritter \$9**

**Spicy Chicken Quesadilla \$8**  
*Cilantro crema*

**Spiced Lamb Lollipop (GF) \$12**  
*Date mint chutney*

**Potstickers**

**Vegetable \$8**

**Lemongrass Chicken \$9**

**Pork & Cabbage \$9**

**Mini Skewers** 

**Marinated & Grilled Tofu \$8** 

**Za'atar Chicken \$9**

**Petite Beef Yakatori \$9**

**Sliders**

**Caprese Pesto \$8**

**Crispy Hoisin Pork Belly \$9**

**Cowboy Butter Steak \$10**



# RECEPTION

## MARKET STATION DISPLAY

Minimum fifty (50) guests. \$75++ fee applied for services less than minimum. Pricing based per person for two (2) hour service. Labor fees apply for extended hours of service.

### Local Farm to Table \$42

*Grilled zucchini, yellow squash, asparagus, and roasted baby carrots (GF)*

*Raw celery and carrot sticks, marinated cherry tomatoes, cucumbers, and bell peppers (GF)*

*Cured meats: salami, capicola, prosciutto and rosemary ham (GF)*

*Local beehive cheese and domestic cheeses (GF)*

*Honey-smoked salmon: dill and herb cheese, cream cheese, crispy capers, chopped egg, diced red onions (GF)*

*Lemon hummus and Vidalia onion dip (GF)*

*Warm spinach and artichoke dip toasted crostini*

*Assorted crackers, lavash and sliced baguette*



### Little Mezze \$25

*Vegan dolmas, rice, herbs, onion, pine nuts, & lemon stuffed in grape leaves*

*Whipped labneh, Za'atar spice, EVOO, & crushed pistachios*

*Muhammara, roasted red pepper, pomegranet molasses, bread crumbs, aleppo*

*Baba ganoush, fire roasted eggplant mashed with tahini, garlic & cilantro*

*Classic hummus, tahini, EVOO, garlic, & parsley*

*House pickles, marinated olives, lavash and pita*

# RECEPTION

## MARKET STATION DISPLAY CONTINUED

Pricing based per person for two (2) hour service. Labor fees apply for extended hours of service.  
Minimum twenty five (25) guests. \$75++ fee applied for services less than minimum.

### BOARDS & PLATTERS

**Sliced Seasonal Fresh Fruit and Berries Display \$8**



**Farm Fresh Vegetable Crudités \$11**



*Tomatoes, cucumber, broccoli, cauliflower, bell peppers, celery, carrots, zucchini, yellow squash, pink peppercorn ranch and Vidalia onion dip*

**Local Artisanal Cheese Board \$16**

*Assorted local cheese from Cache Valley, Beehive, & Heber Valley creameries. Paired with local preserves, honey, dried & fresh fruits, nuts, selection of crisps, flat breads, & breads.*



**Charcutier Meat Board \$20**

*Chef's selection of sliced meats, pickled veg, olives, mustards, dried fruits, nuts, artisanal crisps, and assorted breads*



# RECEPTION

## STATION & DISPLAYS

Pricing based per person for two (2) hour service. Labor fees apply for extended hours of service. Minimum twenty five (25) guests. \$75++ fee applied for services less than minimum.

### Dip Station **\$13.50**

*GF Spinach and artichoke dip, blue crab dip, buffalo chicken dip, traditional hummus, roasted red pepper hummus Fresh tortilla chips, pita, crostini, grilled flat breads, lavash, grissini and crackers*

### Gourmet Mac & Cheese Bar **\$21**

*Elbow macaroni, creamy four-cheese sauce, herb gratin topping, Shell pasta, rotisserie chicken, applewood smoked bacon, caramelized red onions, smoked cheddar cheese sauce  
Gemelli pasta, asparagus, mushrooms, grilled zucchini, Vidalia onions, roasted bell peppers, white cheddar cheese sauce*

### Slider Bar **\$32**

*Mini cold cut Italian grinder with salami, pepperoni, and mortadella  
Petite beef, caramelized onions, smoked cheddar cheese, pickle  
Smoked pork belly, roasted green chilies, pickled red onion*

### Utah Slider Bar **\$37.50**

- *Local Beehive cheese grilled cheese slider*
- *Bison Slider with jalapeño jack cheese, lettuce, tomato, onion and Utah fry sauce.*
- *Angus beef and pastrami slider with smoked cheddar Cheese, heirloom tomato, pickle and Utah fry sauce.*

Customized menu items are available for your event upon request. Please contact your Catering Sales Representative for further inquiry

### Fresh Iced Seafood Display Market Price

*\*Price per 100 pieces*

- **Jumbo Shrimp** (16/20, peeled)
- **Atlantic Oysters** (on the half shell)
- **Snow Crab Claws** (seasonal)
- **Jonah Crab Claws** (seasonal)
- **Stone Claws** (seasonal)

Horseradish cocktail sauce, Tabasco sauce, lemons, and crackers  
*(per 100 pieces)*



# RECEPTION

## CULINARY EXPERIENCE

Requires culinary attendant(s) starting at \$250++ per two (2) hour minimum shift, per attendant.

Additional hours are charged at \$58++ per hour, per attendant.

Some concepts require one (1) 120 volts, 20 amps dedicated electrical outlet.

The client is responsible for providing all electrical requirements.

Pricing based per person for two (2) hour service. Labor fees apply for extended hours of service.

Minimum twenty five (25) guests. \$75++ fee applied for services less than minimum.

### Freshly Tossed Salads \$21

minimum requirement of two (2) chef attendants per 100 guests

#### Caesar Salad:

Romaine lettuce, shaved Parmesan, garlic crouton, white anchovies,  
Caesar dressing

#### Chopped Salad:



Iceberg, cherry tomatoes, bacon bits, red onion, radish,  
bleu cheese dressing

#### Mixed Greens Salad:



Orange segments, spicy pecans, roasted red pepper, onion,  
citrus vinaigrette

### Dim Sum \$29

Shrimp shumai, chicken lemongrass pot sticker, char siu bao (BBQ  
pork bun), vegetables spring roll, sea salt edamame, garlic ginger soy  
sauce, Thai dipping sauce

### Paella \$38

Slow cooked saffron rice, classic mixed seafood, chicken, smoked pork  
belly, chorizo, sweet peas, red peppers, artichokes, roasted peppers,  
yellow squash, asparagus, mushrooms



### Esdras Street Tacos \$24

Includes corn tortillas, house made tomatillo and red salsas, chopped  
onions, and cilantro.

Minimum requirement of two (2) chef attendants per 100 guests

#### Selection of 3 of the following items:

Carne asada

Al pastor pork



Chicken tinga

Ropa Viejo style jackfruit

Al pastor cauliflower



# RECEPTION

## CULINARY EXPERIENCE CONTINUED

Requires culinary attendant(s) starting at \$250++ per two (2) hour minimum shift, per attendant. Additional hours are charged at \$58++ per hour, per attendant. Concepts require one (1) 120 volts, 20 amps dedicated electrical outlet. The client is responsible for providing all electrical requirements.

Pricing based per person for two (2) - hour service. Labor fees apply for extended hours of service. Minimum 50 guests. \$75 fee applied for services less than minimum.

## CARVED TO ORDER



### **French-Cut Sage Butter Basted Turkey Breast \$195**

(Serves approximately 25 guests)

*Orange cranberry chutney, and house rolls*



### **Christiansen's Berkshire Pork Loin \$330**

(Serves approximately 25 guests)

*Roasted with spices and a salt crust natural jus, served with garlic aioli and house rolls*



### **Smoked Pit Ham \$260**

(Serves approximately 35 guests)

*Dijonnaise, grilled pineapple chutney, and house rolls*



### **Utah Natural Grass-Fed Strip Loin \$620**

(Serves approximately 30 guests)

*Roasted with herbs and garlic Bordelaise sauce, horseradish cream, stone ground mustard, and house rolls*



### **Paizlee's Grass-Fed Beef Prime Rib \$975**

(Serves approximately 40 guests)

*Natural jus, horseradish cream, and house rolls*



### **Cracked Pepper Crusted Top Round of Beef \$440**

(Serves approximately 50 guests)

*Creamy horseradish, stone ground mustard, and house rolls*

*Customized menu items are available for your event upon request. Please contact your Catering Sales Representative for further inquiry*



# RECEPTION

## DESSERT STATIONS

Price listed per person. Minimum of twenty five (25) guests. Two (2) hour service. \$75++ fee applied for service less than the minimum. Labor fees apply for extended hours of service.

### **Strawberry Shortcake Bar \$13.25**

*Shortcake and pound cake  
Strawberries and soft whipped cream*

### **Confections on a Stick \$12**

Selection includes:  
*Plain and chocolate dipped rice crispy treats, chocolate dipped cheesecake pops coated with an assortment of toppings: coconut, pistachio, chopped nuts and unicorn sprinkles*

### **Fruit Filled Utah Hand Pie Display \$14**

*Brigham City peach, hill top cherry, paradise apple,  
and Bear Lake raspberry*

### **SLC Sugar Shooters \$7**

*Jell-O Belt shooters - lime green, cherry red, and berry blue topped with whipped topping*



*Bear Lake chocolate raspberry shooter - layers of chocolate mousse and raspberry compote*

*Brigham City peach cobbler shooter - peaches and house made cobbler crumble*

*Beehive whipped honey shooter - vanilla pound cake with whipped creamed honey and seasonal berries*

Services below require attendant(s) at \$150++ per attendant. Additional hours are charged at \$58++ per hour, per attendant

### **Sundae Bar \$15**

Price listed per person. Two (2) hour service. \$75+ fee applied for service less than the minimum

*Premium chocolate and vanilla ice cream (GF)  
Chocolate brownies, and blondies bites  
Topped with your choice of chocolate or caramel sauce (GF)  
Classic sundae bar toppings: chopped peanuts, whipped cream, sprinkles, and Maraschino cherries (GF)*



### **Joy Pop Cart \$800**

Price based on a minimum of 100 paletas, two (2) hours of service. Includes: branded cart, branded napkins, stickers, & drip guards.

#### **Please select 5 flavors max**

*Cookies & Cream, Berry Cheesecake, Mojito,  
Raspberry Mint Limeade, Strawberry Mango  
Mangonada, Tropical, Cookie Butter, Sugar Cookie*





# SPIRITED SERVICES

# SPIRITED SERVICE

## HOSTED BARS

A bartender fee of \$225.00 per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per additional hour will be applied. All alcoholic beverages must be dispensed by a Sodexo Live! bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with client based on product availability.

### Deluxe by the cocktail

#### Spirits \$11

Jack Daniel's Whiskey  
Seagram's 7 Canadian Whiskey  
Tito's Vodka  
Dewar's White Label Scotch  
Cruzan Rum  
Beefeater Gin  
Hornitos Tequila

#### Wine \$9

Red & White Selection

### Premium by the cocktail

#### Spirits \$12

Bulleit Bourbon  
Monkey Shoulder Scotch  
Ketel One Vodka  
Bacardi Rum  
Tanqueray Gin  
Seagram's VO Whisky Canadian Whiskey  
Herradura Silver Tequila

#### Wine \$10

(2) Red & (2) White Selections

### Super Premium by the cocktail

#### Spirits \$13

Woodford Reserve Bourbon  
Johnnie Walker Black Label Scotch  
Grey Goose Vodka  
Captain Morgan Spiced Rum  
Hendrick's Gin  
Crown Royal Canadian Whisky  
Patrón Tequila

#### Wine \$11

(2) Red & (2) White Selections

## BEER, SELTZER, CANNED SODAS, & WATER

### Domestic \$9

Budweiser, BUD LIGHT, Coors  
LIGHT, Michelob ULTRA

### Local & Craft \$11

Uinta, Bohemian, Kiitos

### Import & Non-Alcoholic \$10

Modelo, Stella Artois,  
Michelob ULTRA Zero (Non-  
Alcoholic)

### Hard Seltzers \$11

Press

### Canned Dasani Water, 16oz \$5

Still Water

### Topo Chico Sparkling Water \$5.50

Assorted Flavors

### Coke Products, 12oz \$5

Coke, Diet Coke, Coke Zero,  
Sprite, Dr. Pepper, Diet Dr. Pepper

### Assorted Fruit Juices \$5.50

Orange, Apple, & Cranberry

# SPIRITED SERVICE

## HOSTED BARS *CONTINUED*



A bartender fee of \$225.00 per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per additional hour will be applied. All alcoholic beverages must be dispensed by a Sodexo Live! bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Client based on product availability.

## COCKTAIL CARTS

Price per gallons. Two (2) gallons serves approximately 20–22 guests.

All cocktails are blended with Top Hat Provisions Craft Mixers.

No substitutions or modifications. Items below are not sold based on consumption.

Two (2) gallon minimum per selection

### Margarita Bar **\$168**

*Classic* - tequila, agave nectar, Top Hat craft margarita

*Spicy* - tequila, Top Hat spicy agave nectar, lime

*Passion Fruit* - zero proof tequila, Top Hat pasión margarita, lime

### Mule Bar **\$168**

*Moscow* - vodka, Top Hat original ginger beer, lime

*Kentucky* - bourbon, Top Hat original ginger beer, lime

*Pathfinder* - zero proof amaro, Top Hat original ginger beer, lime

### Martini Bar **\$168**

*Bees Knees* - gin, lavender, Utah honey, Top Hat lemonade

*Espresso* -vodka, coffee liquor, Top Hat cold brew

*Cosmopolitan* - zero proof spirit, Top Hat craft margarita mix, cranberry juice, lime

### Gin & Tonic Bar **\$168**

*Catalan* -gin, Top Hat east India tonic, herbs & fruit

*Indigo* - gin, Top Hat butterfly truth serum, east India tonic, grapefruit

*Salted Lemon* -zero proof gin, Top Hat east India tonic, salted lemon



# SPIRITED SERVICE

## KEGS

All kegs are purchased by the host. They are charged based on what is ordered and agreed per the banquet event order. No refunds or returns.

Pricing does not include keg equipment.

Require one (1) 120 volts, 20 amps dedicated electrical outlet per keg.  
Client is responsible for providing all electrical requirements.

Ask your catering sales manager for a list of seasonal options

**Domestic Keg \$600**

**Local & Craft \$700**

**Imported \$900**

A bartender fee of \$225.00 per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per additional hour will be applied. All alcoholic beverages must be dispensed by a Sodexo Live! bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar



# SPIRITED SERVICE

## WINE

Please inquire with Catering Sales Manager for selections available

### Deluxe

*By the Glass* \$9

*Bottle* \$40

### Premium

*By the Glass* \$10

*Bottle* \$48

### Super Premium

*By the Glass* \$11

*Bottle* \$58

### Sparkling Wine and Champagne

*By the Glass* \$9

Glass and bottle options are available. Prices will vary



A bartender fee of \$225.00 per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per additional hour will be applied. All alcoholic beverages must be dispensed by a Sodexo Live! bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar.



# GENERAL INFORMATION

\* 10% Service charge and applicable taxes will be added to all bills, including gratuity and labor fees.

# GENERAL INFORMATION

## POLICIES & PROCEDURES

### Exclusivity

Sodexo Live! holds the exclusive rights to any and all food, beverage and wait staff service offered at the Salt Palace Convention Center. No outside services are permitted without the written consent of Sodexo Live!. In special cases, to be determined by Sodexo Live!, a buy-out arrangement subject to fees, may be made.

### Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. Orders placed below the stated guest minimum, may be subject to an additional fee of \$100.

### Event Guidelines

Food and Beverage requirements are to be sent to your catering manager no less than six (6) weeks prior to the start of your event. Additional charges may be incurred for catering orders placed after this time. The signed Banquet Contract and all deposits are needed in order for services to occur. The signed Banquet Event Orders (BEOs) confirming all customer requirements is to be submitted to your catering managers no later than three weeks prior to the start of your event. Additional charges will be assessed for catering orders placed within five (5) business days of your event. All functions are subject to the rules and regulations of Sodexo Live! and conditions set forth below. Failure to return the Banquet Contract and Banquet Event Orders will not release customers commitments agreed upon and stated herein, since no reply shall constitute implied agreement. Sodexo Live! requires that all Banquet Event Orders be signed and confirmed with all additional food and beverage

consumptions charges and increases in the amount served on the day of the event. Failure to sign the final Banquet Event Orders and consumption sheets will not release Customer from commitments agreed upon and stated herein.

Disputes or objections must be received, by your salesperson, in writing, within five (5) business days of receipt of invoice. The balance, less the disputed amount will still be due within 15 days of your function. Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

### Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Sodexo Live! prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Sodexo Live!. In addition, full payment for all services must be received in advance of your first event.

### Service Charge and Tax

A 24% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 24% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or

# GENERAL INFORMATION

## POLICIES & PROCEDURES *CONTINUED*

give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the State of Utah, the customer must deliver to Sodexo Live! satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

### Payment Policy

A 50% deposit and signed Food and Beverage contract is due 60 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due fourteen (14) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 10 days following receipt of the Final Invoice. Sodexo Live! will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. All deposits are non-refundable should the event be canceled within a two-week period prior to the scheduled event.

The above deposit policy may not be modified without the written consent of an executive officer of Sodexo Live! All advance payments can be in the form of a company check drawn on a U.S. Bank, wire transfers, or money orders. Sodexo Live! also requires that a major credit card be left on file in our office before your event begins so that any onsite replenishment or additional orders may be processed. Please be advised services will not be provided without the signed credit card authorization on file prior to the event.

### China Service

All food and beverage located in the Exhibit Halls and Non-Carpeted areas with the exception of plated meals, are accompanied by high-grade disposable ware. If china is preferred, the following fees will apply:

·Breakfast, Lunch, Reception and Dinners: \$5.00++ per person, per meal period.

·Refreshment or Coffee Breaks: \$3.00++ per person, per break.

### Linen Service

Sodexo Live provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

### Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. At the time of booking the Event, Sodexo Live will notify the Customer of the estimated labor fees based on information supplied by the Customer.

### Force Majeure

It is agreed that Sodexo Live! and the Customer shall not be held responsible for any losses resulting from the non-fulfillment or any terms or provisions of this agreement if they shall be delayed or prevented because of war, revolution, riot or other disorders, strike or any other labor troubles, fire, flood, act of God or without limiting any of the foregoing any other act not within reasonable diligence it is unable to prevent.

### Moving Products

Moving products and/or events from the contract specified location to another location on the day of the event will be assessed a fee of not less than \$250.00 depending on the complexity of the move.

# GENERAL INFORMATION

## POLICIES & PROCEDURES *CONTINUED*

### Security

At the discretion of the Salt Palace Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please contact your Event Coordinator for details.

### Alcoholic Beverage Guidelines

Sodexo Live! is the sole holder of liquor licenses for the Salt Palace Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

### Cancellation Policy

Cancellation by Customer shall be in writing. If Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the total payment due hereunder. If Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer. If Customer cancels between thirty-one days and sixty (60) days shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall be refunded to Customer. If Customer cancels the Event outside of sixty (60) days, Customer shall be responsible for (i) any specialty items or perishable items that have been purchased or

ordered by Sodexo Live! for the Event; (ii) any services that have been purchased or ordered by Sodexo Live! for the Event; (iii) any equipment that has been rented by Sodexo Live! for the Event.

### Sustainability

Sodexo Live! at the Salt Palace Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. Sodexo Live! actively participates in all Salt Palace Convention Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Sodexo Live! sources and utilizes the finest and freshest ingredients to create first class dining experiences. Sodexo Live! supports regional based vendors and farms to incorporate local, seasonal items whenever possible. Sodexo Live! partners with community-based organizations to minimize the waste of leftover items that provide for Salt Lake City's under served. Sodexo Live! offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

### Guarantees

The Customer shall notify Sodexo Live!, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected. If Customer fails to notify Sodexo Live! of the guaranteed attendance within the time required, Sodexo Live! shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Sodexo Live! will be prepared to serve five percent (3%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage) for plated meal functions.

# GENERAL INFORMATION

## POLICIES & PROCEDURES *CONTINUED*

·If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax. ·Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges. ·Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Sodexo Live! will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or al a carte items at the same price per person or per item plus the house charge and local taxes. ·Should the Guaranteed Attendance increase or decrease by 20%ormore from the original contracted number of guests, an additional chargeof20%per guaranteed guest will apply. Meal functions of 2,000 and above are considered “Specialty Events” and may require customized menus. Your Catering Sales Manager and Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the Facility which the Event will be held.

### Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Sodexo Live! and the Salt Palace Convention Center.

### Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of the Salt Palace Convention Center must have written approval prior to the event and adhere to the following guidelines:

·A company/organization may only distribute samples for food and non-alcoholic beverage products that the company/ organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.

·Food and non-alcoholic beverage samples are limited to two (2) ounce portions.

·A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Sodexo Live!. Approval of sampling arrangements to the sampling company/ organization will be provided in writing only.

·Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Salt Lake County Health Permits.

·Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Sodexo Live!.



MAKE THE MOST OUT OF EVERY  
MOMENT®

As a leader in event hospitality, Sodexo Live! is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

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