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## ∞ SPECIALTY HOLIDAY BUFFETS ∞

Pricing based on parties of 100 – BUFFET STYLE SERVICE – ADD \$2.00/PERSON FOR A SIT-DOWN SERVICE

All menus can be customized

### **Selection A- \$14.95/person**

California Mixed Greens w/Choice of Apple Cider Vinaigrette & Ranch

Turkey Roulade Filled w/An Apple Walnut Stuffing

Mashed Potatoes & Sage Gravy

Seasoned Root Vegetables

Freshly Baked Rolls & Sweet Butter

White Cake Topped w/Berries & Cranberry & Apple Streusel

Holiday Punch

### **Selection B- \$16.95/person**

Mixed Greens w/A Cranberry Orange Vinaigrette & Ranch

Cider Glazed Turkey w/Fresh Sage Gravy & Honey Glazed Baked Ham

Roasted Red Potatoes or Mashed Potatoes & Sage Gravy

Oven Roasted Butternut Squash in Brown Butter

Freshly Baked Ciabatta Bread w/Tuscany Dip or Freshly Baked Rolls & Sweet Butter

Cheesecake w/Cranberry Sauce, Pumpkin Mousse

Holiday Punch

### **Selection C- \$16.95/person**

Mixed Greens w/Cranberry Orange Vinaigrette & Ranch

Lightly Smoked Turkey w/A Pear Stuffing & Roasted Pork Loin w/Poached Plums

Buttermilk Mashed Potatoes & Gravy

Sautéed Haricot Verts

Freshly Baked Rolls & Sweet Butter

4" Tarts- Chocolate Mousse, Caramel Bread Pudding

Holiday Punch

## **Selection D- \$21.95/person**

Mixed Greens w/Apple Cider Vinaigrette & Ranch

Black Walnut Smoked Prime Rib w/Horseradish Crème, Herb Crusted Salmon & Mesquite Marinated Turkey

Buttermilk Mashed Potatoes w/Fresh Sage Gravy

Sautéed Haricot Verts

Freshly Baked Ciabatta Bread w/Tuscany Dip

Caramel Walnut Cheesecake, 4" Tarts- Chocolate Mousse, Pumpkin Mousse, Cranberry & Apple Streusel

Holiday Punch



### **Other Beef Options**

- Country Swiss Steak w/Rancher's Gravy
  - Asian Glazed Short-Ribs
- Apple-Wood Smoked Sirloin in a pool of Bordelaise
  - Braised Beef w/Tomato Gravy
- Oak Roasted Sirloin-Tip w/Sun-Dried Tomato & Roasted-Pepper Relish
- Wine Braised Brisket of Beef w/Caramelized Pearl Onions & Dried Apricots



### **Other Poultry Options**

- Prosciutto and Swiss filled Cordon Bleu with Tarragon Béarnaise
  - Miso Glazed Chicken Breast
  - Lemon Picardy Chicken with Capers
- Panko Crusted Chicken Kiev with Herbed Compound Butter
- Seared Chicken Breast with Whole Grain Mustard Zabaglione
  - Shallot Champagne Roasted Chicken
    - Grilled Moroccan Chicken
    - Classical Chicken Cordon Bleu
    - Lemon Pepper Chicken
- Southwestern Turkey with Red Chile Gravy
  - Grilled Turkey Stroganoff
- Rosemary Citrus Miso-Rubbed Turkey Breast

### **Seafood and Pork Options**

- \*Grilled Halibut topped with a Romesco Sauce
- \*Parmesan Crusted Trout with Sun-Dried Tomato Pesto
  - \*Macadamia and Coconut Crusted Salmon Fillet
- \*Baked Salmon with Slow-Roasted Tomatoes and Lemon Oregano Oil
- \*Hoisin Lime Salmon · \*Grilled Salmon with Red Wine Butter
  - \*Honey Orange Barbecued Salmon
  - \*Seafood Risotto
  - \*Shrimp Scampi

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## **Pasta Entrees**

- Buckwheat Pasta Primavera with a Sun-Dried Tomato and Shitake Sauté
- Garlic Turkey Sausage and Spinach Lasagna
- Thai Style Beef with Asian Noodles in a Honey Soy Sauce
  - Grilled Roasted Manila Clam Linguine
- Linguini with Tomatoes, Olives, Feta, and Parmesan
- Creamy Garlic Penne Pasta with Mushrooms and Prosciutto
- Pasta Puttanesca – sautéed Olives, Anchovies, Capers, and Basil served over Spaghetti
  - Roasted Chicken Macaroni and Cheese Gratin
- Angel Hair Pasta with Fresh Pomodori Tomatoes with Basil
  - Oven Roasted Tomato and Sweet Pepper Tortellini
- Spaghetti with Turkey Meatballs in a Seared Tomato Sauce
  - Pasta Shells with Halibut and Oven Roasted Ratatouille
    - Four Cheese Lasagna
    - Chicken Alfredo Lasagna
  - Italian Sausage Ragu Marinara Lasagna
  - \*Lobster Mac and Cheese



## **Other Dessert Options**

- Pumpkin Squares with Cream Cheese Frosting
- Apple Spice Squares with Cream Cheese Frosting
- Warm Apple Phyllo Crisp with Streusel and Whipped Cream
  - Rich Chocolate Mousse· Spice Pumpkin Mousse
  - Southern Peach Cobbler· Strawberry Shortcake
- Fresh Fruit with Zabaglione· White Chocolate Mousse
- Rich White Cake topped with Mixed Berry Sauce and Whipped Cream
  - Dark Chocolate Cake topped with Chocolate Ganache and Whipped Cream· Boston Cream Pie in a Champagne glass
- Assorted New York Cheesecake to include:

## **Other Beverage Options**

- Cranberry and Lemon Infused Water Punch
- Lemonade · Peach Punch



May be an additional charge  
Many more upon request.....

Catering includes: a full-service staff, china, silver, glasses and linen napkins

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*Call for more information . . . Jamie Curtis*  
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