

**Utah Valley State
Culinary Arts Institute
Catering Menus**



Breakfast

Minimum 20 guests
Priced per person

Continental Breakfast

Pastries, donuts, bagels with cream cheese
Assorted fruit juices
Brewed coffee

Deluxe Continental Breakfast

Morning baked goods
(muffins, pastries, donuts, bagels with flavored cream cheese)
Fresh fruit tray or basket of whole fruit
Assorted fruit juices
Brewed coffee

Culinary Creation Breakfast

Morning Baked Goods
(Muffins, pastries, bagels with flavored cream cheese)
Fruit Tray or basket of whole fruit
Cheese Blintzes with fruit sauce
Assorted quiche
Chef choice Breakfast meats
Country style potatoes

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Catering Menus

Plated Lunches

Minimum of 35 guests

Lunches are served with your choice of House or Caesar Salad
Chef choice vegetable, assorted breads, fruit punch and
Your choice of assorted fruit pies or cheesecakes
Lemonade

Grilled Chicken Breast

4 oz. boneless, skinless, grilled Chicken Breast
Served with a Mushroom Supreme Sauce
And Rice Pilaf

Stuffed Chicken Breast

Chicken Breast stuffed with wild rice
Served with Chasseur Sauce

Beef Stroganoff

Beef tips in a rich Mushroom and Sour Cream Sauce
Served over rice

Grilled Salmon Filet

Fresh Northwest Salmon, grilled with a brown sugar
Lime glaze, served with Rice Pilaf

Assorted Sandwich Plate

Your choice of Turkey, Ham, or Roast Beef with cheese
Prepared on a Kaiser roll
Served with Potato or Pasta Salad

Box Lunches

Your choice of sandwich, pasta salad, whole fresh fruit
Cookie and canned soda

Discount for groups over 1000

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Dinner Selections

Minimum of 35 guests

All meals are served with your choice of Salad, Starch, Vegetable,

Dessert, plus rolls and butter and lemonade.
Sparkling Apple or Pear Kristian Regale 2.00 per person extra

Salad Choices

Mixed baby greens with choice of dressing
(Ranch, Chef Choice Vinaigrette, House)
Caesar Salad with fresh Parmesan Cheese
Pasta Salad
Tomato Cucumber Salad
Spinach Salad with Balsamic Vinaigrette

Starches

Garlic Mashed Potatoes
Rice Pilaf
Herb Roasted Red Potatoes
Wild Rice Pilaf with Cranberries
Apple and Sausage Stuffing
Scalloped Potatoes

Vegetables

Green Beans with toasted Almonds
Stir Fry Vegetable Medley
Glazed Carrots
Sweet Peas
Steamed Broccoli, Cauliflower and Carrots

Desserts

Carrot Cake with Cream Cheese Frosting
Assorted Fruit Pies
Assorted Cheesecakes
Strawberry Shortcake (seasonal)
White Chocolate Mousse (additional cost)
Chocolate Mousse Cake (additional cost)

We can also custom make a special occasion dessert for you from our Pastry Kitchen
For an additional Cost

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Dinner Entrees

Minimum of 35 guests

Roasted Turkey

Sage and Apple Gravy

Roasted Pork Loin
Dried Fruit Sauce

Beef Stroganoff
Fresh Mushroom Sauce

Grilled Chicken Breast
Mushroom Supreme Sauce

Stuffed Chicken Breast
Stuffed with your choice if stuffing

Grilled Northwest Salmon
Brown Sugar and Lime Glaze
Fruit Salsa

Marinated London Broil
Sauce Bordelaise

Roasted Prime Rib of Beef
Carved in Room

Surf and Turf
5 ounce Tenderloin served with 3 grilled prawns

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Filet of Halibut
Served with a lemon dill sauce
Market Price

Lobster tail and Petite Tenderloin Steak
Served with clarified and garlic butter
Market Price

Buffets

All meals can be turned into a buffet. For a 2 entrée buffet add 2.50 to the higher priced entrée per person, and for 3 entrees add 3.75 to the higher priced entrée.

All buffets include assorted rolls, 2 salads, 2 starches, 2 vegetables, lemonade and choice of dessert.

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Breaks and Hors D'oeuvre

Minimum of 35 guests
All prices are per person

Grandma's Cookie Jar

Beautiful display of assorted cookies from
Chef Di's kitchen
Coffee and Sodas

Italian Display

Variety of Brochette
French Baguette sliced, brushed with Olive Oil
Grilled and a trio of different toppings on top
Fruit and domestic Cheese Tray with crackers
Punch Bowl

Domestic Cheese and Cracker Tray

Sparkling Apple or Pear Kristian Regale
With imported cheeses

Fresh Vegetable Display

Variety of in season fresh vegetables
Served with a ranch or dill dip
Punch Bowl

Hot appetizers, sweets, fruit, vegetables and breads can all be added into a display.
Priced accordingly

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Budget Fare School Year 2006-2007

We have created a budget fare for lunches with a discount price. Some organizations have limited resources and we try to accommodate them as best we can. Because we are a Culinary Institute our students are learning different concepts. They may be learning to cut up or debone a chicken, how to properly fillet a salmon, or how to stuff a pork loin. They may be learning braising, grilling, dry heat or moist heat methods. Let us decide the menu. We will guarantee a beautiful meal with salad, entrée, starch, vegetable, rolls, and a dessert* for 15.00 inclusive.

Maybe you are interested in even a lighter fare. How about one of our dinner size salads? We offer:

Grilled Chicken Caesar

Generous portion of Romaine lettuce
Parmesan Cheese or Parmesan Cracker
Grilled and sliced 4 ounce Chicken Breast

Served with Creamy Caesar Dressing
Can also be made with a marinated beef

Traditional Cobb Salad

Greens, sliced hard boiled eggs, ham, turkey, avocado, bacon, tomato
Cheese crumbles and spicy vinaigrette

All Salads are served with rolls and butter and a standard dessert. (Cookies or Brownies)
Extra Cost for High End Desserts