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DINNER



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DESSERT

CHRISTOPHER'S PRIME EVENTS



BREAKFAST BUFFETS

Minimums may apply

All prices are per person and are subject to a 21% service charge and 8.6% Utah state sales tax

Continental \$13

Assorted petite muffins with honey butter
 Assorted European Danish
 Fresh Croissants with whipped butter and strawberry preserves
 Fresh-cut fruit medley
 Greek yogurt parfait with honey toasted granola and fresh berries
 Orange Juice & Apple Juice

Power Breakfast \$15

Breakfast skillet potatoes with chopped bacon and scrambled egg with cheese
 Breakfast slider biscuits (1 per person)
 Jumbo croissants with whipped butter and strawberry preserves
 Fresh-cut fruit medley
 Greek yogurt parfait with honey toasted granola and fresh berries
 Orange Juice & Apple Juice

Hot Buffet \$17

American breakfast potatoes
 Natural Applewood smoked bacon
 Natural spiced sausage links
 Utah all natural free-range scrambled brown eggs
 French toast sticks with maple syrup
 Fresh-cut fruit medley
 Orange Juice & Apple Juice

ADD Our made to order Omelet Station for \$5 pp

The Wasatch Full Breakfast \$21

Smothered chorizo breakfast burritos
 Buttermilk biscuits & sausage pan gravy
 American breakfast potatoes
 Natural Applewood smoked bacon
 Utah all natural free-range scrambled brown eggs
 Belgian waffles with berry compote and whipped cream
 Fresh-cut fruit medley
 Orange Juice & Apple Juice

ADD Our made to order Omelet Station for \$5 pp

ALA CARTE ITEMS

Chorizo Breakfast Burritos \$8 ea.

Natural pork chorizo made locally, chopped breakfast potatoes, scrambled eggs, Jack and cheddar cheese in a jumbo fresh flour tortilla with roasted tomato salsa and sour cream

The Breakfast Sandwich \$7 ea.

Natural Applewood smoked bacon, grilled uncured ham, scrambled egg, fried hashbrown patty and cheddar cheese on a butter grilled ciabatta – served with ketchup and hot sauce

Wood Fired Breakfast Pizza \$14 ea.

(feeds approx. 4 ppl each)

Scrambled egg, chopped bacon, crumbled sausage, Jack and cheddar cheese & hot sauce

Bakery Dozens \$39

Choose 1 per dozen ordered (feel free to mix & match dozens)

- Fresh jumbo muffin assortment with honey butter
- Assorted European Danish
- Fresh Jumbo Croissants with strawberry preserves
- Assorted savory & sweet bagels with plain cream cheese and veggie herb spread

Fresh-cut Fruit Medley w/ dip \$4pp

Cantaloupe, Honeydew, Pineapple, Grapes

Greek Yogurt Parfait \$5.25 pp

Vanilla Greek yogurt with honey toasted granola, fresh assorted berries

Coffee Service \$38 gal

Fresh bean grind provided by Star Mountain Roasters in Salt Lake City

Juice Service \$10 caraffe

Choose from Orange, Apple, Grapefruit, Tomato



PLATED & SERVED BREAKFASTS

Minimums may apply

*All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

All of our plated breakfasts are accompanied by a pre-set, Fresh-cut fruit medley cup, orange juice and buttery croissant with whipped butter and strawberry preserves

Buttermilk Biscuits and Sausage Gravy \$13

Scratch made biscuit atop American breakfast potatoes then smothered with home-made sausage pan gravy

Belgian Waffle \$14

Fresh made brown sugar and cinnamon kissed Belgian waffle with Oregon berry compote & fresh whipped cream

ADD 2 Strips of Natural Applewood Smoked Bacon for \$4

Classic \$12

American breakfast potatoes
Two strips of Natural Applewood smoked bacon
Two sausage links
Scrambled eggs

Frittata \$13

Fresh spinach, un-cured ham, roasted mushroom, Swiss cheese folded into farm fresh brown eggs and baked to fluffy perfection – finished with pesto parmesan sauce & American breakfast potatoes

Smothered Breakfast Burrito \$14

Natural pork chorizo made locally, chopped breakfast potatoes, scrambled eggs, Jack and cheddar cheese in a jumbo fresh flour tortilla with roasted tomato salsa and sour cream drizzle

Eggs (fried green tomato) Benedict \$15

American Breakfast Potatoes
Two poached eggs, grilled un-cured ham, crispy fried green tomato, rosemary kissed hollandaise

Steak & Eggs \$19

American Breakfast Potatoes
USDA Prime sliced shoulder steak with roasted red pepper hollandaise
Two scrambled eggs



BREAKS & SNACKS

Minimums may apply

*All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

Coffee Break \$6

Star Mountain Roasters fresh bean coffee / decaf
Assorted Tazo Hot Teas
Chocolate dipped biscottis

The Power Break \$7

Star Mountain Roasters fresh bean coffee / decaf
Assorted Tazo Hot Teas
Bottled spring water
KIND branded all natural protein bars
Smoked Almonds
Fresh Grape clusters

Health Buzz \$8

Star Mountain Roasters fresh bean coffee / decaf
Assorted Tazo Hot Teas
Bottled spring water
Assorted Bai water/juice
Natural granola nut bars
Apples and Oranges and Bananas
Greek Yogurts

Comfort Foods \$9

Star Mountain Roasters fresh bean coffee / decaf
Assorted Tazo Hot Teas
Bottled spring water
Assorted Cookies
Assorted candy bars: Snickers, Skittles, M&M's
Frito "Pie" bar : taco seasoned ground beef, cheeses, pico de gallo, peppers

Carnival \$10

Star Mountain Roasters fresh bean coffee / decaf
Assorted Tazo Hot Teas
Bottled spring water
Flavored Popcorns (Caramel or sweet, buttered and savory)
Hot roasted peanuts in the shell
Chocolate dipped smoked bacon
Mini hot dogs and buns with condiments/dressings

Coffee Service \$38 gal

Fresh bean grind provided by Star Mountain
Roasters in Salt Lake City

Soft Drinks / Bottled Water \$3



LUNCH BUFFETS

Room rental | 30 Person minimum

All prices are per person and are subject to a 21% service charge and 8.6% Utah state sales tax

Each of our luncheon buffets includes NA beverage choice, Fresh-cut fruit, Cookies/brownies, Chef's daily salad

Boxed Lunch \$11 (10 box minimum)

Choose from:

Turkey avocado club :: Steak Caprese Sandwich :: Grilled Portabella wrap :: BBQ Chicken & Havarti
Includes fresh-cut fruit, cookie/brownie, Chef's fresh salad

Build Your Own Artisan Deli \$13

Sliced hard salami & Slow roasted thin sliced roast beef
Fresh roasted all natural turkey breast
Sliced and grilled zucchini or portabella mushroom
Sliced Swiss and Cheddar cheese
Assorted artisan sourdough, whole grain and herbed rolls
Pesto aioli, roasted red pepper hummus and other condiments
Kettle potato chips

Potato Bar \$14

Sea Salt Rubbed Baked Potatoes
Vegetarian black bean chili
Spicy BBQ slow roasted pork shoulder
Fire roasted root vegetable medley
Jack/cheddar cheese blend
Butter, sour cream and chives
Chopped bacon

Mexican Steak House \$18

8oz. grilled Prime Steak, rice and black bean burritos
BYO Poblano roasted chicken tacos
Cheese enchiladas
Spanish style toasted cumin rice

Tony Chan's \$18

Spicy Plum Glazed Ribs with House-Made Kimchi
4-5 oz. Teriyaki chicken with pineapple salsa and green onion
Vegetable fried rice
Veggie spring rolls with orange chili sauce

Kabobs \$18

Marinated USDA Prime steak kabobs with onions and bell pepper
Spicy plum glazed chicken kabobs with bell pepper and pineapple
Garlic, dill and roasted red pepper rice pilaf

The BBQ \$20

Trio of BBQ Baby Back Ribs
Balsamic, marmalade and brown sugar roasted ¼ chicken
Twice cooked Greek potatoes with parmesan
Honey and chili rubbed street corn

The Grill \$25

4oz. Spinach and Parmesan Stuffed Steak Tenderloin with Garlic Peppercorn Sauce
4-5oz. Petite Creole chicken on house "dirty rice"
Herb roasted red potatoes
Fire roasted vegetable medley



PLATED & SERVED LUNCHES

*Room rental | Food & Beverage minimums may apply
All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

Our plated and served lunches include chef's choice salad, Sourdough roll with honey butter, fresh lemonade

Turkey Avocado Club \$15

Fresh roasted turkey, Applewood smoked bacon, Swiss cheese, avocado, Chimichurri aioli, lettuce and tomato on a butter grilled ciabatta & Kettle chips

Chicken Teriyaki \$16

Marinated and teriyaki kissed chicken breast with veggie fried rice and fresh pineapple salsa

Korean BBQ Medallions \$17

Sliced steak medallions with Korean BBQ glaze, roasted garlic mashed potato, roasted green beans with miso ginger sauce

Bacon Wrapped Steak Medallion & Chicken Picatta \$18

Our center cut shoulder steak wrapped with Applewood smoked bacon paired with our parmesan crusted scaloppini of chicken with lemon caper cream sauce, roasted red potatoes & roasted asparagus

Spinach & Parmesan Crusted Salmon \$18

Fresh salmon filet with our creamy parmesan spinach, roasted red potatoes and lemon butter grilled asparagus

Steak Creole & BBQ Shrimp \$23

Zesty creole shoulder steak medallion paired with our BBQ bacon shrimp and pineapple skewer with cheesy grits and citrus grilled zucchini ribbons

Lump Crab Cakes \$27

Maryland jumbo lump crab cakes with spicy tartar, roasted red potatoes and twice cooked Brussel sprouts with bourbon bacon butter

Petite Filet Mignon \$32

Our most tender prime steak classically prepared with roasted garlic and white cheddar mashed potato, fire roasted asparagus and peppercorn demi-glace



Hors de oeuvres (25 piece minimum)

HOT (priced each piece unless noted)

- Beer Battered Onion Rings \$34 (25 ppl)
- Potato, bacon, cheddar spring roll \$2
- Tony Chan's Sweet/Spicy Ribs \$3
- BBQ Pork Sliders with slaw \$2.25
- Tempura Artichoke Hearts \$45 (25 ppl)
- Lobster Mac Toast w/ spicy mayo \$3
- Steak Martini w/asparagus \$4
- Grilled cheese/Tomato Basil Soup Cups \$3
- Thai Chicken Satay \$2.75
- Curried Turkey Meatballs \$3 (2pcs pp)
- Buffalo Chicken Strips w/bleu cheese \$2
- Crab & Andouille Stuffed Mushrooms \$2.75
- Bacon wrapped chicken w/garlic jam \$2.75
- Steak Sliders w/ jalapeno aioli \$3.50
- Mini-Lobster Corndogs \$5
- Bourbon Peppercorn Meatballs \$3 (2pcs. pp)
- Hot Spinach artichoke dip w/chips \$65 (25ppl)
- Maryland Lump Crab Cakes \$100 (25 pcs.)

COLD (priced each piece unless noted)

- Ceviche Shots with chip \$2.40
- Ahi Tuna Potato Chip \$2.75
- Smoked Salmon Cucumber Cup \$2.50
- Spicy Steak Summer Roll \$3.25
- Poblano Chicken Micro Tostada \$2.25
- Jumbo Shrimp Cocktail Cup \$3.25
- Pesto turkey Pinwheel \$1.85
- Red Hummus/Portabello Pinwheel \$2
- Sliced Steak Canape w/ bleu cheese \$3.75
- Cucumber, Mint & Jalapeno Summer Roll \$3
- Mini Lobster Rolls \$3.50
- Chilled Oyster Shots \$3.75
- Pesto Goat Cheese/Tomato Bruschetta \$2.25
- Turkey Avocado Sliders w/chimichurri \$2.75
- Spicy pork wonton w/orange chili sauce \$2.50
- Chips, roasted salsa, guacamole \$25 (20ppl)
- Strawberry caprese skewer/balsamic honey \$3
- Creole shrimp/avocado on sourdough \$3.25

Chilled Trays & Displays

Vegetable Crudit  \$30 (25 ppl) \$48 (50 ppl) \$85 (100ppl)

Fresh celery sticks, carrot sticks, cucumber wheels, zucchini sticks, bell pepper, grape tomato, poached asparagus, mushroom quarters, radishes with roasted garlic Ranch dip and roasted red pepper hummus

Fruit Display \$45 (25 ppl) \$63 (50 ppl) \$120 (100ppl)

Example (based on seasonal availability): Sliced cantaloupe, sliced honeydew, sliced watermelon, sliced pineapple, strawberries, mango, blackberries, red grapes, vanilla bean Greek yogurt & honey dip

Artisan Cheese Display \$90 (25 ppl) \$175 (50 ppl) \$280 (100 ppl)

Example: Heber Valley aged white cheddar, Heber Valley pepperjack, Herbed goat cheese, Pt. Reyes Bleu cheese, Smoked Swiss, Almond crusted Brie with honey, dried fig, dried apricot, red grapes, crackers and toast points

Antipasto Display \$85 (25 ppl) \$165 (50 ppl) \$270 (100 ppl)

Hard salami, sopresseta, prosciutto, Asiago, roasted artichoke, balsamic roasted mushrooms, herb roasted onion, lemon grilled asparagus, caprese skewers, House flatbread

Jumbo Shrimp Cocktail \$150 (25 ppl) \$280 (50ppl) \$500 (100 ppl)

Giant black tiger shrimp, spicy cocktail sauce, lemon wedges and grilled lemon



APPETIZER PACKAGES

Take the headache out of planning by selecting one of our pre-packaged receptions to kick off your event or as entire event unto itself.

40 Person minimum :: Portion limits may apply

Classic Reception \$9pp 30min \$15 2 hrs

- ★ Fresh vegetable crudité with roasted red pepper hummus and garlic ranch dip
- ★ Roasted turkey and avocado sliders
- ★ Bourbon peppercorn meatballs
- ★ Ceviche Shots (Passed)

Full Reception \$15pp 30min \$23 2 hrs

- ★ Goat cheese heirloom tomato bruschetta (Passed)
- ★ Tony Chan's spicy Asian ribs
- ★ Steak & jalapeno aioli sliders
- ★ Artisan Cheese Display
- ★ Antipasto Display
- ★ Mini-lobster rolls (Passed)

Elegant Reception \$31pp 2hrs

- ★ Jumbo Shrimp Cocktail Display
- ★ Artisan Cheese & Fruit Display with house made crackers and toast points
- ★ Heirloom tomato & Goat cheese bruschetta
- ★ Spicy bacon wrapped chicken with garlic jam
- ★ Smoked Salmon Cucumber Cups (passed)
- ★ Bourbon peppercorn meatballs



How Much Will They Eat?

If your main event is a dinner and you are simply supplying some "bites" for a cocktail hour, plan on a variety of 3-4 selections at about 2 pieces per person.

For Appetizer ONLY receptions, up the variety to 5-7 selections and add 1-2 of our action stations and some desserts; Order enough for 4 pieces per person

★ Live action station featuring event dedicated chef (selections supplied when booking)



DINNER BUFFETS

*Room rental | Food & Beverage minimums may apply
All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

Each of our dinner buffets includes soft drink, sourdough roll with honey butter

Classic \$27

6oz. Pesto stuffed chicken cordon bleu with Dijon sauce
Roasted potatoes
Sautéed green beans with toasted almonds
Green house salad with balsamic vinaigrette
Pre-set Double chocolate torte with raspberry

Classic(er) \$34

6oz. Pesto stuffed chicken cordon bleu with Dijon sauce
4 oz. Slow roasted peppercorn London broil steak
Horseradish roasted potatoes
Sautéed green beans with toasted almonds
Classic Caesar with herbed croutons
Pre-set double chocolate torte with raspberry

Steak House \$38

6oz. Bacon wrapped petite tenderloin steak with peppercorn sauce
White cheddar and roasted garlic mashed potato
Herb & lemon roasted asparagus
Pasta Pomodoro with fresh parmesan
Strawberry pecan salad with bleu cheese & citrus vinaigrette
Pre-set vanilla bean crème brûlée

Surf & Turf \$43

6oz. Bacon wrapped petite tenderloin steak with peppercorn sauce
Trio of Baked Creole shrimp with andouille sausage
White cheddar and roasted garlic mashed potato
Herb & lemon roasted asparagus
Pasta Pomodoro with fresh parmesan
Strawberry pecan salad with bleu cheese & citrus vinaigrette
Pre-set vanilla bean crème brûlée

Signature Prime \$54

Chef carved slow roasted prime rib au jus with horseradish cream
Trio of Shrimp scampi with heirloom tomato
Roasted red pepper pesto and feta dressed penne pasta
Horseradish roasted potatoes
Herb & lemon roasted asparagus



Strawberry, cranberry, pecan and bleu cheese salad with citrus vinaigrette
Pre-set vanilla bean crème brulee

PLATED & SERVED DINNERS

Minimums may apply

*All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

Each of our dinner plated & served dinners include soft drink, sourdough roll with honey butter

The Salt Lake \$39

House Salad

Local greens, grape tomato, cucumber, herbed croutons, balsamic vinaigrette

Entrée Choices

Bacon Wrapped Tenderloin Medallions

Twin 5oz. medallions with horseradish roasted potatoes, lemon roasted asparagus and Cabernet Dijon sauce

Chicken Cordon Bleu

Stuffed with pesto, Swiss cheese, un-cured smoked ham. Served with horseradish roasted red potatoes, lemon roasted asparagus and Utah spicy mustard cream sauce

Dessert

Double chocolate torte with raspberry and crème anglaise

The Wasatch \$59

Chopped Salad

Iceberg, romaine, bleu cheese, smoked bacon, bleu cheese, tomato, red onion, cucumber, cranberry, candied pecan, chopped egg, creamy garlic dressing

Entrée Choices

12oz USDA Prime Sirloin Oscar

Our natural prime sirloin topped with a crab cake, asparagus and béarnaise sauce – served with white cheddar and roasted garlic mashed potato

Artichoke Salmon

Roasted artichoke feta crust, Toasted orzo pilaf, lemon grilled asparagus and basil butter

Butternut Squash Ravioli

Butternut squash and goat cheese ravioli with heirloom tomato, arugula, chardonnay cream

Dessert

Vanilla bean crème brulee with berries



The Uintah \$69

Chopped Salad

Iceberg, romaine, bleu cheese, smoked bacon, bleu cheese, tomato, red onion, cucumber, cranberry, candied pecan, chopped egg, creamy garlic dressing

Entrée Choices

8oz. Filet Mignon

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

Parmesan Crusted Halibut

Parmesan and panko crust, bacon kissed Brussel sprouts, and white cheddar roasted garlic mashed potato – with red pepper pesto aioli

Butternut Squash Ravioli

Butternut squash and goat cheese ravioli with heirloom tomato, arugula, chardonnay cream

Dessert

Vanilla bean crème brulee with berries

The Park City \$79

Strawberry Pecan Salad

Chopped strawberry, candied pecan, local greens, bleu cheese, black garlic vinaigrette

Entrée Choices

14oz. USDA Prime New York Strip

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

Spicy Ahi Tuna

Wasabi potato chips, Asian long bean, crème fraiche, caviar, micro cilantro

Butternut Squash Ravioli

Butternut squash and goat cheese ravioli with heirloom tomato, arugula, chardonnay cream

Dessert

Vanilla bean crème brulee with berries

Main Street \$99

Strawberry Pecan Salad

Chopped strawberry, candied pecan, local greens, bleu cheese, black garlic vinaigrette

Entrée Choices

18oz. USDA Prime Dry Aged “Cowboy” Bone-in Ribeye

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

7oz. Petite Filet Mignon & 10oz. Lobster

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

Butternut Squash Ravioli

Butternut squash and goat cheese ravioli with heirloom tomato, arugula, chardonnay cream

Dessert



Vanilla bean crème brulee with berries

Desserts

Manhattan Cheesecake

Raspberry, Mixed berry, Strawberry, Caramel

Double Chocolate Torte

With crème anglaise, fresh raspberry

New Orleans Style Bread Pudding

Bourbon butter sauce, caramel

Key Lime Pie

Tangy and creamy with graham cracker crust

Carrot Cake

Giant, moist, cream cheese frosting

Vanilla Bean Crème Brulee

Classic custard dessert with a torched candy shell and berries

Assorted Gourmet Cookies \$30 dozen

Rocky Road with white chocolate
Double chocolate chip & toffee
White chocolate Macadamia Nut
Snickerdoodle
Oatmeal Raisin

Double Fudge Brownies \$30 dozen

French Macaroons \$33 dozen

Hazelnut
Lemon
Pistachio
Berry
Coconut
Chocolate

Mini Cheesecakes \$39 dozen

Strawberry
Café Mocha
Amaretto almond
Lemon
White chocolate drizzle
Plain