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CHRIS TOPHER'S PRIME CATERING



BREAKFAST BUFFETS

*30 person minimum :: Delivery fees 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
Served in a disposable gallon pourer. Service includes disposable cups, ND creamers, sugars and stirrers

Juice Service \$3.29 ea

Choose from Orange, Apple, Grapefruit, Tomato

Soft Drinks / Bottled Water \$1.59 ea



BREAKS & SNACKS

50 person minimum :: Delivery fees 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 \$1.59



LUNCH BUFFETS

20 person minimum :: Delivery fees 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 luncheon buffets includes Fresh-cut fruit, Cookies/brownies, Chef's daily salad

Boxed Lunch \$9.69 (15 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 \$11

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 \$12

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 \$15

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

Tony Chan's \$16

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 \$17

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 \$18

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 \$22

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



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

20 person minimum :: Delivery fees 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 a sourdough roll with honey butter

Classic \$25

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

Classic(er) \$32

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
Double chocolate torte with raspberry

Steak House \$36

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
Manhattan Style Cheesecake w/toppings

Surf & Turf \$41

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
Manhattan Style Cheesecake w/toppings

Signature Prime \$50

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



Manhattan Style Cheesecake w/toppings





Desserts

All of our full-size desserts are \$7pp with a 12-16 piece minimum depending on dessert

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



THE DETAILS

DELIVERY / PICK-UP Delivery is available throughout the Wasatch Front and Summit County for a fee in addition to the order meeting our delivery minimums. Delivery minimums will vary upon distance and scope of the event, per event. The delivery fee will vary depending on distance, size and scope of the event; typically it will range from \$25 - \$500. DELIVERY DOES NOT INCLUDE DELIVERY OF RENTED ITEMS. ALL RENTAL ITEMS WILL INCUR A SEPARATE DELIVERY CHARGE.

RENTALS Christopher's offers a wide variety of china, glass, flatware, serving-ware and décor rental items. All rental quotes include rental insurance and delivery. Ask your sales manager for details.

SERVICE CHARGE / GRATUITY Most orders will be subject to a 20% service charge in order to cover expenses in producing, servicing and booking the event. Any service charge, management fee, server fee or bartender fee is priced per two (2) hour service block. This means, you (the client) would receive two hours of service from the hired staff (in addition to our set-up and tear down included time).

This service charge IS NOT A GRATUITY; the service charge is a surcharge to cover the production, transportation and service labor associated with an event. Any gratuity is always appreciated for exemplary service and is separate from any service / delivery charge.

UTAH STATE SALES TAX 8.6%

CANCELLATION We understand that life is unpredictable and plans change. For events that need to be cancelled with less than one-week notice, but within 72 hours of the event, 50% of the anticipated total amount will be charged (depending on the scope of your event). If cancellation occurs less than 72 hours prior to the event, the full amount will be charged. If an event needs to be postponed or rescheduled, contact your sales manager.

SPECIAL REQUESTS, FINAL COUNTS, MENU SELECTIONS & CHANGES All changes are due 72-hours (up) to two weeks prior to the scheduled event, depending on the size/scope of event. Any changes or special requests after this deadline cannot be guaranteed and may be subject to change order fees.

OUR MENU SEASONALITY & PRICING Due to the seasonality and freshness of our menu, from time-to-time substitutions may be required that will deviate slightly from our original menu. In these cases, every attempt will be made to maintain the same level of quality, size and scope of food. All prices subject to change.

BUFFETS: Our **DELIVERY** buffet pricing includes the following:

- recyclable wire chaffing dish
- foil pans (1 for water pan and others for food to place in water pan)
- One (1) two-hour Sterno per chaffing dish
- Black plastic tongs or spoons where appropriate
- Bakery boxes or plastic trays for all cold/room service items.

NOTE: The client is responsible for the temperature control and safety of food for the entire event. This means, you (client) agree to keep refrigerated items at or below an internal temperature of 40 degrees Fahrenheit and hot food at a temperature of at least 140 degrees Fahrenheit. We (the caterer) will attest to all food being delivered at the stated safe food handling temperatures listed. In the event the client chooses to hire our staff to watch and maintain the integrity of all food items, we (the caterer) assume all liability for the holding and serving all food items at a safe temperature and will maintain such temperatures for the entire event.

All buffets are not priced as an "all-you-can-eat"; buffets are portion allocated.

CHRISTOPHER'S PRIME CATERING :: 801-890-6616

sales@bonpatt.com