

# BANQUET & CATERING MENU

## LUNCH & DINNER

Plated banquet entrees. Lunch available until 3:00pm.

All plated lunch and dinner entree options served with one choice from our salad menu, appropriate potato or rice, vegetables, warm rolls, and beverage. Dinners served with dessert. Tax and gratuity additional.

### CHICKEN CORDON BLEU

Crispy golden brown breaded chicken breast stuffed with Swiss cheese and ham, topped with a smoked Gouda cream sauce.

Lunch 12.99 Dinner 14.99

### GRILLED SESAME CHICKEN

Marinated chicken breast with grilled pineapple, red pepper, zucchini, and ginger sesame glaze.

Lunch 10.99 Dinner 12.99

### ROAST TURKEY

All white oven roasted turkey served with fresh cranberry sauce and sage dressing.

Lunch 12.99 Dinner 14.99

### CHICKEN SALTIMBOCCA

Tender baked chicken with mushrooms, red onion, capers, and prosciutto. Served with a chardonnay cream sauce.

Lunch 12.99 Dinner 14.99

### CHICKEN MARSALA

Sautéed boneless breast with mushrooms, bell peppers, and red onions, in a rich marsala wine sauce.

Lunch 12.99 Dinner 14.99

### ANGUS PRIME RIB

Slow roasted to perfection and served with a rich au jus and horseradish sour cream sauce.

Lunch 15.99 Dinner 18.99

### YANKEE POT ROAST

Slow simmered until fork tender with caramelized carrots and onions in a rich beef gravy.

Lunch 12.99 Dinner 14.99

### HERB ENCRUSTED PORK TENDERLOIN

Tenderloin medallions, rubbed with fresh garlic, herbs, and olive oil. Served with a rich pork gravy.

Lunch 12.99 Dinner 14.99

### FRESH GRILLED ATLANTIC SALMON

Grilled, blackened, or lemon peppered and served with cucumber dill sauce.

Lunch 11.99 Dinner 13.99

### MACADAMIA NUT INCRUSTED HALIBUT

Filet of fresh Alaskan halibut with a macadamia nut breading and topped with a citrus butter.

Lunch 16.99 Dinner 18.99

### B-B-Q PLATE

Baby back ribs or quartered chicken, slow smoked and served with our homemade B-B-Q sauce.

Lunch 12.99 Dinner 14.99

## OPTIONS

Options available for plated banquet entrees, Lunch Buffets, and Dinner Buffets.

### SALAD OPTIONS

1. Mixed greens with ranch dressing
2. Baby spinach with dried cranberries, toasted walnuts and raspberry vinaigrette
3. Asian salad with almonds and crisp wontons in a sesame ginger dressing

### DESSERT OPTIONS

- A. New York Cheesecake with seasonal fruit topping
- B. Chocolate Decadence Cake
- C. Carrot Cake

## LUNCH BUFFETS

Available for groups of 30 or more.

Lunch buffets available before 3:00pm. All lunch buffets include homemade cookies and beverage

### MARKET DELI BOARD

A variety of deli meats and cheeses served with an assortment of fresh breads, chips, pasta, potato or green salad. - 9.99

### FIESTA BAR

Grilled, marinated chicken or beef served with Spanish rice, black beans, shredded cheese, lettuce, tomato, sour cream and warm tortillas. - 10.99

### SOUP & SALAD BAR

Choice of soup: broccoli cheese, minestrone or one of your favorites. Choice of salad from our salad options. Served with a basket of warm breads - 9.99

### ITALIAN LUNCH BUFFET

Choice of one pasta dish: lasagna or Jay's favorite. Served with tossed green salad and basket of warm breads - 10.99

## DINNER BUFFETS

Available for groups of 30 or more.

### TRADITIONAL BUFFET

Choice of two meats: Roast Turkey and sage dressing Yankee Pot Roast Glazed Ham Served with mashed potatoes, vegetables, tossed salad, warm rolls, dessert and beverage. - 16.99

### ITALIAN DINNER BUFFET

Chicken Saltimbocca and Italian sausage lasagna, antipasto tray with fresh greens, warm garlic bread, dessert and beverage. - 15.99

### SMOKE HOUSE B-B-Q BUFFET

Smoked B-B-Q ribs and chicken with our home-made "grown-up" mac & cheese or potato salad, green salad or cole slaw, warm rolls, dessert and beverage - 16.99

### ASIAN DINNER BUFFET

Grilled sesame chicken with sautéed veggies, ham fried rice, and pineapple. Served with Asian salad, warm roll, dessert and beverage. - 13.99 add grilled steak - 15.99

## CONTINENTAL BREAKFAST

Available for groups of 20 or more.

### DAYBREAK

Fresh baked muffins or our famous scones with honey butter. Chilled juice and coffee. - 5.99

### FIRST TRACKS

Fresh baked muffins or our famous scones with honey butter. Seasonal sliced fruit. Chilled juice and coffee. - 6.99

### HEALTH NUT

Steaming hot oatmeal served with raisins, brown sugar and cream, or yogurt and granola. Seasonal sliced fruit and low-fat muffins. Chilled juice and coffee. - 8.99

## HOT BREAKFAST BUFFETS

Available for groups of 20 or more.

### MOUNTAIN MAN

Crisp bacon and country links. Scrambled eggs with cheese and salsa condiments. Breakfast potatoes. Choice of two of the following: our famous scones with honey butter, buttermilk and blueberry pancakes, cinnamon french toast, or biscuits and gravy. Chilled juice and coffee. - 10.99

### FARMHOUSE BREAKFAST

Scrambled eggs with diced ham and melted cheddar cheese, salsa on the side. Breakfast potatoes. Fresh baked muffins. Chilled juice and coffee. - 8.99

Add fresh sliced fruit to our Hot Breakfast buffets for 1.50

# CONTRACTS, POLICIES & PAYMENT

## DEPOSITS AND CANCELLATIONS

A deposit is required at the time your reservation is made. The amount of the deposit is determined by the size of your group and the date of your booking. Deposits may be made by check, cash, or credit card. Cancellations must be made at least 30 days prior to your event (60 days for December bookings). If these conditions are not met, the deposit will be forfeited.

## GUEST COUNT

A final binding guest count is required three business days prior to your event. This will be the minimum guaranteed count for which you will be billed, and is not subject to reduction. We will set for 5% above your guarantee. At the conclusion of your event, you will be billed for the number of guests served or guarantee count, whichever is greater. Food must be purchased for all members of your group. Groups with less than 20 are subject to a room rental fee.

## MENU CHOICE

In order to better serve your group, we request that your final food selections be made no less than 14 days prior to your event. Maximum of two entree choices will be made available to your group. Outside food and beverage services are not permitted. Food left remaining on a buffet is not available for take-out.

## SERVICE CHARGES AND SALES TAX

All food and beverage prices are subject to state sales tax. State tax exempt groups must provide a copy of their tax exempt certificate. Service charges of 18% for in-house groups and 20% for off-site catering does apply. Entertainment must be approved at time of booking.

## PAYMENT

Billing is completed on a single invoice due at the time of your event. We accept credit cards, cash and check. If you desire credit, a credit application is available and must be received 7 days prior to your event.

## ROOM RENTAL

Our banquet rooms are available for meetings and seminars that require no food service. The room fee is determined by the size of your group and the length of your stay. All evening functions must conclude by 10:00pm or additional charges will apply.

## ALCOHOL AND SMOKING

The Utah clean air act forbids smoking in all public buildings. Jeremiah's is a state liquor licensee. Hosted and cash bars are available, arrangements must be made in advance. "Brown bagging" is not permitted. Jeremiah's reserves the right to end bar service at any time at the discretion of the management.

Thoroughly cooking foods on animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Consult your physician or public health official for further information.

Gratuity (18%) and current sales tax will be added to all prices.