

MARVELLOUS

— catering —

BUFFET DINNER MENU

Prices listed are based on a **MINIMUM GROUP OF 40**

and include high quality plastic disposables. Per person price will increase for groups below 40. Prices reflect food and disposables only. Please inquire about our staffing charges applicable to all events. Please call for pickup and delivery menus 801-374-0879

**Gluten Free Item*

ENTREES

Entree prices include entree, two hot side dishes, salad, bread, dessert, drink, and clear plastic disposables

BEEF ENTREES

Classic Pot Roast **\$16.90**

Beef slow roasted with carrots and onions. Served with made-from-scratch beef gravy

French Pot Roast **\$21.25**

Beef medallions and carrots braised in wine sauce until tender

Beef Brisket* **\$18.60**

24 hr. Smoked beef brisket served with our house-made BBQ sauce

New York Strip Roast* **\$21.90**

Roasted to perfection and served with mushroom gravy on the side

Roast Tenderloin* **\$31.80**

Whole roast carved at the buffet. Served with a brandied mushroom sauce

Roast Prime Rib* **\$31.80**

Whole roast carved at the buffet. Served with a brandied mushroom sauce

CHICKEN ENTREES

Creamy Lemon Chicken **\$15.95**

Chicken breast lightly breaded and pan-seared. Served with a creamy lemon gravy and garnished with lemon slices

Grilled Chicken Breasts* **\$15.95**

Chicken breast marinated in fresh lime juice and grilled to perfection

Piccata Chicken **\$17.95**

Chicken breasts lightly breaded and pan-seared. Served with a butter lemon caper sauce

Pomegranate Chicken **\$17.95**

Grilled chicken breasts with pomegranate balsamic sauce, caramelized onions, and bacon

Savory Raspberry Chicken **\$16.95**

Chicken breasts lightly breaded and pan-seared. Served with a savory balsamic raspberry sauce. Garnished with fresh raspberries

Country Chicken **\$15.60**

Chicken breasts lightly breaded and pan-seared. Served with a creamy country gravy

Molly's French Chicken* **\$16.95**

Chicken breasts braised in white wine and cream sauce with carrots

Chicken Cordon Bleu **\$19.90**

House-made with classic ingredients: chicken, ham, and Swiss cheese. Bacon wrapped, and pan-seared and served with creamy lemon gravy

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BUFFET DINNER MENU

(CONTINUED 2 OF 4)

PASTA ENTREES

CHOOSE ONE HOT SIDE

Sun-Dried Tomato Penne Pasta \$13.95

Penne pasta and a creamy sun-dried tomato sauce with Italian sausage, chicken, and Parmesan cheese

Pasta Buffet \$14.85

Includes two pasta sauces with penne pasta and spaghetti. *Sauce options:* chicken alfredo, beef bolognese, marinara, or pesto (Add \$2.00 per person to add a third sauce)

Salmon Alfredo \$17.25

Poached salmon, penne pasta, and peas in a Parmesan cream sauce

PORK ENTREES

Classic Pork Pot Roast \$14.70

Slow roasted pork with carrots and onions.
Served with made-from-scratch pork gravy

Pork Tenderloin* \$16.95

Roasted to perfection. Served with your choice of mushroom gravy or mango salsa*

TURKEY OR SEAFOOD ENTREES

Roasted Turkey Breast* \$18.70

Roasted turkey breast accompanied with our famous fresh sage stuffing and turkey gravy.

Salmon* \$20.15

Pan-seared salmon with choice of cucumber dill sauce or mango salsa.

**Gluten Free Item*

BUFFET DINNER MENU

(CONTINUED 3 OF 4)

HOT SIDE DISHES

Choice of Two

- Marvellous Mashed Potatoes
 - Garlic Mashed Potatoes
 - Roasted Rosemary Potatoes
- Rice Pilaf (with ham and petite peas)
- Mashed Sweet Potatoes (add \$1.00)
 - Au Gratin Potatoes (add \$.95)
- Glazed Carrots
- Sautéed Green Beans
- Buttered Sweet Corn
- Green Bean Medley
(green beans, cauliflower, and squash)
- Vegetable Medley
(broccoli, squash, and carrots)
- Asparagus Spears (add \$1.00)

SALADS

Choice of One

Spinach Salad*

Fresh spinach and romaine tossed with sugared almonds, mozzarella cheese, strawberries, mandarin oranges, dried cranberries, and our house-made raspberry vinaigrette dressing.

Garden Salad*

Fresh spinach and romaine, tossed with grape tomatoes, cucumbers, matchstick carrots, and red cabbage. Served with house-made Ranch, and white balsamic vinaigrette dressings (on the side).

Classic Caesar Salad

Fresh romaine tossed with a shaved 3 cheese blend, grape tomatoes, house-made croutons and Caesar dressing.

Pear Gorgonzola Salad*

Spring mix and romaine tossed with sugared pecans, dried cranberries, red grapes, fresh pears, bleu cheese, and white balsamic vinaigrette dressing.

California Citrus Salad* (add \$.50)

Spring mix and romaine tossed with mandarin oranges, dried cranberries, green apples, avocados, bleu cheese, sugared pecans, and citrus dressing.

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(CONTINUED 4 OF 4)

BREAD SELECTIONS

Choice of one

- Sliced Artisan Breads (Wheat and White)
 - Assorted Artisan Rolls
 - Shirley's Dinner Rolls

(Butter included)

BEVERAGES

Lemonade and Ice Water

(Included in pricing)

OR upgrade to

Fresh Strawberry or Raspberry Lemonade

(add \$.55)

DESSERT SELECTIONS

One choice per forty people

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| • Chocolate Caramel Cake | • Pumpkin Crumble with Fresh Cream |
| • Molly's Carrot Cake | • Fruit Crisp with Fresh Cream |
| • Lemon Cream Cake | (Apple, Apple/Raspberry) |
| • Molly's Chocolate Cream Cheese Cake | • Fruit Cobbler with Fresh Cream |
| • Funfetti with Vanilla Frosting | (Peach/Raspberry, Peach/Blueberry) |
| • Crème Brulee with Berries* | • Strawberry Shortcake (seasonal) |
| • Mini Dessert Trio (add \$3.00) | (Add \$1.00) |
| • Citrus Pound Cake with Fresh Berries | • White Chocolate Bread Pudding |
| (add \$3.00) | (add \$1.00) |

**Gluten Free Item*

China and linens are available upon request for an additional fee.

8.25% Utah Prepared Food Tax applies to all catered events.

Prices are subject to change without notice.
We accept all major credit cards except AMEX.
Please call for a detailed quote. 801-374-0879