

EVENT AND MEETING MENUS



MEAL SERVICE GUIDELINES

Breaks are based on a thirty (30) minute serve time. An additional \$5 per person for each additional thirty (30) minutes after that will be applied.

Breakfast and Lunch buffets are served for up to one (1) hour.

Receptions and dinner buffets are served for up to two (2) hours.

Due to health regulations & quality concerns, items from a buffet cannot be served during mid-morning, afternoon, or evening breaks. Items from buffet cannot be taken off property.

Menu items & program details are due a minimum of three (3) weeks prior to event.

Client signatures on Event Orders will confirm all final arrangements & prices.

Vegan, Vegetarian, & Gluten Free meals are available upon request.

MEAL GUARANTEES

Final attendance guarantees must be confirmed by noon, a minimum of three (3) business days prior to event.

Custom menu or substitution guarantees are due five (5) business days prior to event.

Late Guarantees: If changes are made after the three (3) business day guarantee, an additional fee of \$7 per person or item will be added. All meal changes within the three (3) business day window are subject to availability & staffing.

ADDITIONAL CHARGES

23% taxable service charge & applicable tax are not included in menu pricing.

Carvers, Station Attendants, Made-To-Order: two (2) hours are included in pricing. An additional \$50 per hour will be applied for each additional hour after that.

\$150 bartender fee per bar for two (2) hours. \$25 per bartender per additional hour after that will be applied.

Bartender fee waived with a minimum of \$500 spent at the bar, not inclusive of tax and service charge.

All buffets require a minimum of twenty-five (25) guests. Guarantees with fewer than twenty-five (25) guests will be charged an additional \$5 per person. Buffets cannot be ordered for groups with fewer than fifteen (15) guests.

Non-perishable buffet items may be re-plated and served after the buffet service has ended for an additional charge of \$150, exclusive of tax and service charge.



SHERATON

Salt Lake City Hotel

801-401-2000

150 West 500 South

Salt Lake City, UT 84101

CONTINENTAL BREAKFAST

All Continental Breakfasts Include
STARBUCKS® COFFEE, TAZO® TEAS, ORANGE, CRANBERRY, & APPLE JUICES

CITY CREEK

Schmidt's Bakery Cottage Assorted
Breakfast Pastries & Muffins,
Fresh Sliced Seasonal Fruit

19



MILLCREEK

Assorted Stoneground Bakery Bagels
with cream cheese, butter, & peanut butter
Build Your Own Parfait Bar
with Chobani plain yogurt, seasonal fruit, &
local honey
Steel-cut Oatmeal Bar
with raisins, brown sugar, & slivered
almonds

24



PARLEY'S CANYON

Assorted Stoneground Bakery Bagels
with cream cheese, butter, & peanut butter
Schmidt's Bakery Cottage Assorted
Breakfast Pastries and Muffins
Fresh Sliced Seasonal Fruit

23



BREAKFAST ENHANCEMENTS

Enhancement options can only be ordered *in addition* to a Continental Breakfast or Breakfast Buffet

Whole Fruit <i>per dozen</i>	25
Hard Boiled Eggs <i>per dozen</i>	24
Croissant Breakfast Sandwich with farm fresh scrambled eggs, sausage, & gouda cheese <i>per person</i>	8
Breakfast Burrito with farm fresh scrambled eggs, roasted potatoes, local cheddar cheese, Daily's Applewood smoked bacon, & house made salsa in a flour tortilla <i>per person</i>	8
Assorted Cold Cereals with 2% and fat free milks dairy-free and gluten-free options available for +2 <i>per person</i>	5
Steel-cut Oatmeal with assorted toppings <i>per person</i>	6
Berry Parfait Bar with plain Chobani yogurt, fresh berries, local honey, & gluten-free granola <i>per person</i>	8
Fresh Omelet Station (minimum of 25 guests) Chef-prepared omelets with choice of ham, sausage, Daily's Applewood smoked bacon, peppers, tomatoes, onions, mushrooms, spinach, local cheddar cheese, local feta cheese, & house made salsa *includes chef attendant <i>per person</i>	14
Seasonal Mimosa Bar with assorted seasonal fruits, assorted seasonal juices, champagne, & sparkling cider *bartender fee not included, non-alcoholic only package available for 12 <i>per person</i>	16

BREAKFAST BUFFETS

Priced per person with a 25 person minimum, Additional +5 per person for groups under twenty-five

(25) All breakfast buffets include:

STARBUCKS® COFFEE, TAZO® TEAS, ORANGE, CRANBERRY, & APPLE JUICES

Buffets can be served as a plated breakfast starting at 26 per person

SUNDANCE

Choice of one (1) Entrée

Choice of one (1) Protein

31

TIMPANOGAS

Choice of two (2) Entrées

Choice of two (2) Proteins

36

CHOICE OF ONE (1):

Schmidt's Bakery Cottage Assorted Breakfast Pastries & Muffins

Fresh Sliced Seasonal Fruit

ENTREES

Farm Fresh Scrambled Eggs
with white cheddar cheese & chives

Huevos Rancheros
with farm fresh eggs, chipotle black beans, corn tortillas,
avocado, & goat cheese

Veggie Scramble
with farm fresh eggs, roasted tomatoes, scallions,
mushrooms, & bell peppers

Buttermilk Pancakes with Warm Maple Syrup

Cinnamon Vanilla French Toast with Warm Maple Syrup

CHOICE OF ONE (1):

Breakfast Potato Wedges

Oven Roasted Red Potatoes
with rosemary, garlic, & red onions

Southwest Skillet Potatoes
with green chiles, onions, & roasted bell peppers

Roasted Sweet Potato Hash

PROTEINS

Daily's Applewood Smoked Bacon

Pork Sausage Patties

Turkey Sausage Links

Apple Chicken Sausage Links



BREAK PACKAGES

Priced per person with a **25 person minimum**, Additional **+5** per person for groups under twenty-five (25)
Breaks are based on a thirty (30) minute service time. Each additional thirty (30) minutes is **+2**

ENERGIZE THE DAY

assorted Kind Bars®, protein bars, Red Bull®, and Gatorades®

24

GONE GRANOLA

build your own parfait with Bare Naked® granola, low-fat Kellogg's® granola, seasonal berries and fruit, vanilla yogurt, & strawberry yogurt

17

CHIPS & DIPS

roasted garlic hummus with sliced fresh veggies, spinach & artichoke dip with house made potato chips, & house made salsa with tortilla chips

19

Suggested beverage pairing:

House Made Specialty Lemonades

45/gallon

VEGETABLE GARDEN

selection of fresh heirloom garden vegetables, crostinis, house made ranch dip & roasted garlic hummus

19

Suggested beverage pairing:

House Made Specialty Lemonades

45/gallon

HAPPY TRAILS

build your own trail mix with peanuts, cashews, almonds, M&M's®, granola, raisins, dried apricots, raisins, & vegan chocolate chips

18

Suggested beverage pairing:

Lemonade

40/gallon

COOKIES & MILK

variety of fresh baked cookies, gluten-free cookies, fresh baked brownies, 2% milk, chocolate milk, & non-dairy milk

18

ALL DAY BEVERAGE AND SNACK PACKAGE

Full Day

Up to eight (8) hours

36

Half Day

Four (4) hours or less

28

INCLUDES:

Unlimited Starbucks® coffee, decaf, hot Tazo® Teas, & assorted Pepsi® products

&

CHEF'S CHOICE OF

SNACK



A LA CARTE BEVERAGES & SNACKS

BEVERAGES

Bottled Juices <i>per item</i>	4
Assorted Pepsi® Soft Drinks <i>per item</i>	3
Bottled Water <i>per item</i>	3
Perrier® Sparkling Water <i>per item</i>	5
Red Bull® <i>per item</i>	7
Iced Tea <i>per gallon</i>	40
Seasonal Fruit-Infused Water <i>per gallon</i>	35
Lemonade <i>per gallon</i>	40
House Made Specialty Lemonades <i>per gallon</i>	45
Hot Tazo® Teas <i>per gallon</i>	55
Starbucks® Coffee regular or decaf <i>per gallon</i>	65

SNACKS

Assorted Granola Bars <i>per item</i>	5
Assorted Candy Bars <i>per item</i>	4.50
Assorted Individual Yogurts <i>per item</i>	3
Ice Cream Novelties <i>per item</i>	6
Assorted Bags of Chips & Popcorn <i>per item</i>	4.50
Bags of Trail Mix <i>per item</i>	4.50
Bags of Pub Mix <i>per item</i>	4
Whole Fruit <i>per dozen</i>	25
Assorted Schmidt's Bakery Cottage Pastries <i>per dozen</i>	54
Assorted Schmidt's Bakery Cottage Muffins <i>per dozen</i>	54
Assorted Schmidt's Bakery Cottage Freshly Baked Cookies <i>per dozen</i>	53
Schmidt's Bakery Cottage Brownies & Blondies <i>per dozen</i>	53
Schmidt's Bakery Cottage Lemon Bars <i>per dozen</i>	55
Schmidt's Bakery Cottage Peanut Butter Bars <i>per dozen</i>	55
Schmidt's Bakery Cottage S'mores Bars <i>per dozen</i>	55



BOXED LUNCHES

All boxed lunches include a cookie, chips, apple,
and bottled water or can of soda

Max of two (2) sandwich selections per fifty (50) people

All sandwiches available served on lettuce wrap or Gluten-Free Bread for +2

FIESTA VEGGIE WRAP

with corn, black beans, tomato, avocado, & salsa
wrapped in a tomato basil tortilla

28

OVEN ROASTED TURKEY SANDWICH

with swiss cheese, bacon, lettuce, tomato, &
whole grain mustard aioli
layered on a fresh ciabatta roll

30

ITALIAN COLD CUT SANDWICH

with genoa salami, prosciutto, lettuce, tomato,
& whole grain mustard aioli
layered on a fresh ciabatta roll

30

GRILLED CHICKEN WRAP

with flame broiled chicken, spicy aioli, tomatoes, arugula,
& smoked local cheddar
wrapped in a tomato basil wrap

29

PLATED LUNCH

All plated lunches come with fresh Herb Rolls & Butter, Chef's Choice Vegetables, & Lemonade

Max of two (2) selections for groups of less than twenty-five (25), including Vegetarian/Vegan Entrées

Max of three (3) selections for groups over twenty-five (25), including Vegetarian/Vegan Entrées

Upgrade to House Made Specialty Lemonades for +2

Vegan/Gluten-free Desserts Available for +4

Alternating desserts for +2

SALAD COURSE

Choice of one (1)

Classic Caesar

with romaine lettuce, red onion, house made croutons,
parmesan cheese,
& Caesar dressing

Arcadian Field Greens

with spring mix greens, cucumber, grape tomatoes,
shredded carrots,
& balsamic vinaigrette

Cobb Salad

with romaine lettuce, bacon, egg, grape tomatoes, local
cheddar,
& farmhouse ranch dressing

Wedge Salad

with an iceberg wedge, grape tomatoes, bacon,
gorgonzola crumbles, balsamic reduction.
& farmhouse ranch dressing

MAIN COURSE

Herb Roasted Chicken Breast

with citrus glaze & garlic mashed potatoes

31

Mediterranean Salmon Fillet

with roasted bell pepper and shallot couscous

34

Grilled Flat Iron Steak

with chimichurri sauce & roasted baby Yukon
potatoes

36

Bone-in Pork Chop

with apple-bourbon glaze & garlic mashed
potatoes

33

Chef's Choice Vegetarian/Vegan Entrée

30

DESSERT COURSE

Choice of one (1)

Tiramisu

New York Cheesecake

Carrot Cake



LUNCH BUFFETS

Priced per person with a twenty-five (25) person minimum, Additional +5 per person for groups under twenty-five (25)

All buffets include Lemonade

Upgrade to House Made Specialty Lemonades for +2

THE NEIGHBORHOOD DELI

Build Your Own Salad

with arcadian field greens, romaine lettuce, spinach, carrots, cucumbers, tomatoes, dried cranberries, feta, cheddar, parmigiano reggiano, croutons, farmhouse ranch dressing, & balsamic vinaigrette

Chef's Choice Seasonal Soup

Build Your Own Sandwich

with assorted Stoneground Bakery breads, oven roasted turkey breast, honey glazed ham, roast beef, cheddar, swiss, provolone, lettuce, tomatoes, pickles, whole grain mustard, & mayonnaise

includes a toaster station

Schmidt's Bakery Cottage Fresh Baked

Cookies and Brownies

34

BACKYARD BBQ

Garden Salad

with cucumbers, grape tomatoes, shredded carrots, & farmhouse ranch dressing

Blue Cheese Cole Slaw

with cabbage, carrots, & blue cheese

Corn Bread Muffins with Honey Butter

Roasted Garlic Mashed Potatoes

Spicy Baked Beans

Corn on the Cob

Grilled Chicken Breast

with Mesquite BBQ sauce

Baby Back Ribs

with Cherry BBQ sauce

Schmidt's Bakery Cottage S'mores Bars

39

MEDITERRANEAN GETAWAY

Greek Salad

with feta cheese, grape tomatoes, cucumbers, red onions, & Greek vinaigrette

Tabbouleh Salad

with bulgur, chopped parsley, tomatoes, mint, onion, & zesty lemon dressing

Zesty Rice Pilaf

Roasted Squash

Baked Falafel

Greek Marinated Chicken Breast

Fresh Pita Bread

Assorted Toppings

chopped red onion, Kalamata olives, tomatoes, tzatziki sauce, roasted garlic hummus

Schmidt's Bakery Cottage Lemon Bars

37

FIESTA

Taco Salad

with tomatoes, jalapenos, corn, cilantro, black beans, tortilla strips, & creamy fiesta dressing

Chipotle Black Beans

Spanish Rice Pilaf

Flour Tortillas

Carne Asada

Shredded Chicken Tinga

Grilled Fajita Vegetables

Assorted Toppings

shredded lettuce, sour cream, jalapenos, cheddar cheese, house made salsa

Fresh Churros with Caramel Sauce

38

RECEPTION DISPLAYS & PLATTERS

Priced per person with a twenty-five (25) person minimum

SLICED SEASONAL FRUIT & BERRIES

12

LOCAL CHEESE BOARD

with award-winning local cheeses, table grapes,
& artisan crackers

21

FARMER'S MARKET

with fresh & grilled vegetables, farmhouse ranch dip,
& roasted garlic hummus

14

SCHMIDT'S PASTRY TABLE

with petit fours, lemon bars, mini eclairs, magic bars,
Swedish Toscos, & coconut macarons

21

ANITPASTO DISPLAY

with prosciutto, calabrese, genoa salami, grilled
zucchini, roasted peppers, feta, parmigiano reggiano,
whole grain mustards, & grilled breads

24



CLASSIC HORS D'OEUVRES

Priced per one hundred (100) pieces

HOT

- | | |
|---|-----|
| Mushroom Caps
stuffed with three cheeses | 350 |
| Cocktail Meatballs
with cherry barbecue sauce | 350 |
| Pulled Pork Sliders
with house made slaw & pickles | 400 |
| Buffalo Chicken Sliders
with blue cheese dressing | 400 |
| Wagyu Beef Sliders
with American cheese | 450 |
| Potato Skins
with sour cream, scallions,
& cheddar cheese | 350 |

COLD

- | | |
|--|-----|
| Deviled Eggs
with house made dill pickle relish | 400 |
| Cocktail Shrimp Shooter
with signature cocktail sauce | 500 |
| Caprese Bruschetta
with roma tomatoes, basil, & fresh
mozzarella | 300 |
| Sweet Seasonal Bruschetta
with seasonal fruit, brie cheese,
& balsamic reduction | 400 |
| Cucumber Canapes
with cream cheese
& chef's choice seasonal toppings | 400 |

RECEPTION STATIONS

CARVING STATIONS

All carving stations include fresh rolls & butter
Chef attendant included in the price
Each station serves approximately 50 people

ROASTED TURKEY BREAST

with rosemary gravy

400



MAPLE GLAZED HAM

with jalapeno honey glaze

375

HERB ROASTED PRIME RIB

with horseradish cream & classic au jus

500



ACTION STATIONS

Chef attendant included in the price

MAC N' CHEESE

made to order with roasted chicken, chorizo, mushrooms, broccoli, roasted peppers, caramelized onions, gouda cheese sauce, cheddar cheese sauce, trottole pasta, & cavatappi pasta

20

TOUR OF ITALY

made to order with chicken breast, italian sausage, rotini pasta, penne pasta, crimini mushrooms, peppers, artichoke hearts, parmigiano reggiano, marinara, pesto, & alfredo sauce

25

BUILD YOUR OWN STATIONS

STREET TACOS

with carne asada, shredded chipotle chicken, shredded lettuce, jalapenos, cheddar cheese, sour cream, guacamole, house made salsa, & flour tortillas

22

POTATO BAR

with waffle fries, tater tots, mashed potatoes, cheddar cheese sauce, chili, bacon, sour cream, chives, spiced ketchup, garlic fry sauce

22

HOT WINGS

with dry rub chicken wings, honey ginger teriyaki sauce, buffalo sauce, garlic parmesan sauce, carrots, celery, & cauliflower

25

AVOCADO LIME SHRIMP

with fresh guacamole, house made pico de gallo, fire grilled shrimp, fresh limes, & tortilla chips

33

SALAD BAR

with arcadian field greens, romaine lettuce, spinach, carrots, cucumbers, tomatoes, dried cranberries, feta, cheddar, parmigiano reggiano, croutons, caesar dressing, farmhouse ranch dressing, & balsamic vinaigrette

17

PLATED DINNER

All plated dinners come with fresh Herb Rolls & Butter, Chef's Choice Vegetables, & Lemonade
Max of two (2) selections for groups of less than twenty-five (25), including Vegetarian/Vegan Entrées
Max of three (3) selections for groups over twenty-five (25), including Vegetarian/Vegan Entrées
Upgrade to House Made Specialty Lemonades for +2
Vegan/Gluten-free Desserts Available for +4
Alternating Desserts for +2

SALAD COURSE

Choice of one (1)

Classic Caesar

with romaine lettuce, red onion, house made croutons, shaved parmigiana reggiano, & Caesar dressing

Arcadian Field Greens

with spring mix greens, cucumber, grape tomatoes, feta cheese, & balsamic vinaigrette

Cobb Salad

with romaine lettuce, crispy bacon bits, hard boiled eggs, grape tomatoes, local cheddar, & farmhouse ranch dressing

Wedge Salad

with iceberg lettuce, roma tomatoes, crispy bacon bits, pickled red onion, gorgonzola bleu cheese crumbles, & farmhouse ranch dressing

ENTREES

Herb Roasted Airline Chicken Breast
with tri-colored fingerling potato hash

42

Miso Glazed Salmon Fillet
with ginger cilantro infused rice
& togarashi topping

48

Grilled Ribeye Steak
with a brandy demi-glace & horseradish
mashed potatoes

55

Porchetta
with house made chimichurri sauce &
garlic mashed potatoes

51

Chef's Choice Vegetarian/Vegan Entrée

38

DESSERT COURSE

Choice of one (1)

Chocolate Cake
New York Cheese Cake
Carrot Cake

UPGRADED DESSERTS

Additional +2 Per Person

Key Lime Pie
Tiramisu
Peanut Butter Cheesecake



BUFFET DINNER

Priced per person with a 25 person minimum, Additional **+5** per person for groups under twenty-five (25)
All buffets include Herb Rolls & Butter, choice of two (2) salads, choice of three (3) sides,
lemonade, & Assorted Sweet Treats Display
Upgrade to House Made Specialty Lemonades for **+2**

ARCHES

Choice of two (2) Entrees

58

BRYCE

Choice of three (3) Entrees

65

SALADS

Choice of two (2)

Arcadian Field Greens
with spring mix greens, cucumber, grape tomatoes,
shredded carrots, & balsamic vinaigrette

Classic Caesar
with romaine lettuce, red onion, house made croutons,
shaved parmigiana reggiano, & Caesar dressing

The Wedge
with iceberg lettuce, roma tomatoes, crispy bacon bits, pickled red onion,
gorgonzola bleu cheese crumbles, & farmhouse ranch dressing

The Cobb
with romaine lettuce, crispy bacon bits, hard boiled eggs,
grape tomatoes, local cheddar, & farmhouse ranch dressing

ENTREES

Miso Glazed Salmon Fillet
with togarashi topping

Herb Roasted Airline Chicken Breast

Grilled Ribeye Steak
with a brandy demi-glace

Porchetta
with house made chimichurri sauce

SIDES

Choice of three (3)

Grilled Citrus Asparagus

Roasted Zucchini & Squash Blend

Roasted Brussel Sprouts
with crispy bacon bits

Garlic Mashed Potatoes

Roasted Rosemary Red Potatoes

Ginger Cilantro Infused Rice



BEVERAGE SERVICE

Bartender fee not included

150 for two (2) hours, and **+25** for each additional hour

Premium Brands

Absolut®, Bombay Sapphire®, Captain Morgan®, Johnny Walker® Black, Jose Cuervo®, Silver, Jameson®, Jack Daniels®, Crown Royal®, Superior

Call Brands

Smirnoff®, Beefeater®, Bacardi®, Sauza® Silver, Jim Beam®, Seagram's 7®

Premium Wines

Bogle® Merlot, Columbia Crest Two Vines® Chardonnay, Montevina® Pinot Grigio, Parducci® Cabernet Sauvignon

House Wines

Sutter Home® Chardonnay, Sutter Home® Cabernet, Woodbridge® White Zinfandel

Imported Beer

Heineken®, Corona®

Micro Beer

Local Utah Beers

Domestic Beer

Budweiser®, Bud Light®, Coors Light®

Signature Cocktails

Can be made custom for your event
Please ask for details.

CASH BAR

Priced per drink
Inclusive of service charge & tax

Premium Brands **10**
Call Brands **9**
Premium Wines **10**
House Wines **9**
Imported Beer **8**
Micro Beer **8**
Domestic Beer **7**
Soft Drink **3**
Bottled Spring Water **3**

HOSTED BAR

Priced per drink
Inclusive of service charge & tax

Premium Brands **10**
Call Brands **9**
Premium Wines **10**
House Wines **9**
Imported Beer **8**
Micro Beer **8**
Domestic Beer **7**
Soft Drink **3**
Bottled Spring Water **3**